

beer buzz



Buzzing about beer, cider, pubs and breweries across Manchester, Salford and Trafford

FREE

July - September 2019, Issue Number 3



In this issue:

It's the Summer Of Pub.

Inside: Chorlton Beer & Cider Festival.

Making beer gluten free.

A new beginning for Marble Beers.

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for
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Welcome to beer buzz

July - September 2019 Edition

Beer Buzz is published by the Central Manchester, Trafford & Hulme and Salford & District branches of CAMRA, the Campaign for Real Ale.

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Editorial

Welcome to Issue 3 and welcome to the Summer Of Pub.

With summer days finally upon us, it is time to get out and about to the pubs and bars, perhaps even indulging in al fresco drinking and eating (if that's your bag). CAMRA's Summer Of Pub campaign is all about getting more people socialising at their local pubs this summer.

In this issue, you'll find plenty of reasons to visit your local or maybe find a new pub to visit. We've news of new bar openings, refurbishments and events across the region. We take a look at the growing market for gluten free beers, a new club for cider lovers and chat to Marble Beers' Jan Rogers about their new brewery and tap room.

All you need to do now is get down to that pub and enjoy your drink this summer! Not too much now – drink responsibly – and let us know you're taking part with the #SummerofPub hashtag.

Steve Smith

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ALL CHANGE IN ALTRINCHAM



Pi (Altrincham) has a new manager. Zoe West (*pictured with former manager Chris Bardsley*) took the helm at the bar on Shaw Road in April, having originally joined the team from West Didsbury's **Saison** in 2017. She brings a wealth of experience in Good Beer Guide listed pubs including Chorlton's **The Bar** (now The Chorlton Tap) and **The Macc** in Macclesfield.

The vacancy at **Pi** arose when former manager Chris (Bardsley) departed to open a new bottle and keg shop in the town's Kings Court with his business partner Will Brown. **Batch Bottle Store** opened at the end of May with six keg lines and one cask line. The cask line

will mostly be Pomona Island Pale - a constantly evolving brew with different hops in each batch. Bottles and cans will predominantly be UK based to start off but once settled in they will be bringing in beers from the rest of the world. The store will also be hosting Tap Takeovers, Meet The Brewer and Tasting Sessions. Opening times are Sunday to Thursday, noon until 9.00 pm; Friday and Saturday, noon until midnight.

Also in Altrincham, **Rustic** has a new owner. American Summer Smith is new to real ale but getting stuck right in. It is likely that Bradfield Brewery's Farmers Blonde will become a regular beer, with three changing beers.

Selected cask ales will be two for £5 Tuesday to Thursday. Opening hours have been extended slightly with an earlier opening at noon on Saturdays.

The Tatton Arms on the southern outskirts of Altrincham also has a new licensee, Mags Wiaczek, who reopened the pub on the 18th May. She is new to the pub business but has plans to make the pub more family friendly than it has been in some of its past incarnations.



Mags has given the interior a redecoration (*pictured above*) and tried to keep the traditional look and feel to the pub returning old photographs of Altrincham to the walls.

There is a dart board and pool table, and some of the TVs have been removed. Food will be available at lunch times, with bar snacks in the evening. The menu will have a Polish sausage and sauerkraut. A traditional Polish dinner with apple pie will be served at the weekend.

Three hand pumps are installed and beers from JW Lees should be available by the time Beer Buzz goes to press.

Retrospective planning permission was granted for Altrincham's **Old Market Tavern** to convert rooms above the pub into letting rooms. However, planners refused permission for the owners to also convert the parts of the building which were previously used as band practice rooms and a martial arts gym and required samples of all materials to be submitted to the authorities.

Just before Beer Buzz went to press, management of the pub passed to Kev

Winkley, who has long connections with the pub. Kev told Beer Buzz he has plans to expand the cask ale range to six or seven regular ales.



Alex Dunne who bought **The Elk**, Hale, in November last year, has given it a makeover. The interior and exterior have been redecorated, and a new bar and back bar installed (pictured). This gave them the opportunity to add an extra hand pump, and they now aim to have three ales available.

Pi (Altrincham)




Manchester Beer Week Nominations
Best Pub 2018
Best Beer Selection 2018


South Manchester's best selection of beers, including our own dedicated brews, collaborations, and rarities including being the first to stock the new Cloudwater cask range.


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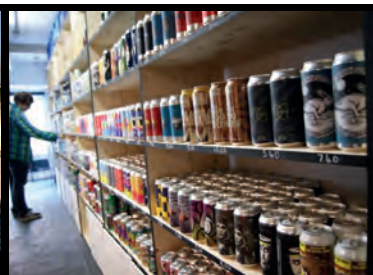
Best Newcomer 2013
Pub of the season Summer 2015
Pub of the Year 2016
Pub of the Year 2017
Pub of the year runner up 2018

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When Beer Buzz visited, Marston's 61 Deep was the current regular beer with the two guests being Marston's Wainwright and Robinsons Dizzy Blonde. The two guest pumps are rotated for other local and national beers from time to time.

NEW BAR IN THE CITY

One of Manchester's newest incarnations is that of **Mash Tun**, housed in the block which comprises 55 King Street. It's at the far end of Pall Mall on the corner with Chapel Walks, taking over the former Grafene restaurant site (the bar being a joint venture with the owners of Grafene).

On the menu are up to eight revolving real ales from micros and other established regionals (although when Beer Buzz called only three were available), plus ciders, perries and a further 16 taps for keg ales and lagers. There are no pump clips shown; all the beers are indicated on a chalkboard above the bar. The bar is to the left of the entrance with the brewing vessels (not yet in operation) towards the rear.

Spacious areas give rise to wooden and tiled flooring, tables and chairs, plus some leather seating areas. A curious booth style raised into a mini-board room, with table and several chairs and differing window pane panels are to be found around the rear, where the room overlooks Chapel Walks. Food is also available, plus live music nights are a feature, with soft piped music playing at other times.

As reported in the last issue of Beer Buzz, the former Burton Arms on Swan Street has completed its transformation into **The Rose & Monkey Hotel**. The pub now offers a full line-up of live music featuring both original artists and cover bands.

IS PLASTIC FANTASTIC?

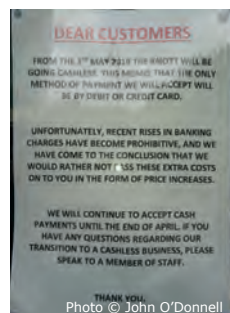
The Knott on Deansgate, Manchester



has become the latest bar in the city to go cashless. The bar which acts as tap room to Wander Beyond Brewery moved to only accepting card payments from 1st May.

The pub's manager Simon Carroll blamed the move on rising banking charges for depositing cash and obtaining change.

A statement posted in the pub's windows (pictured) said they would rather not



pass these costs on to customers in the form of increased beer prices. The proportion of cash sales made by pubs and bars across the city is falling with many reporting that over three quarters of purchases are now made by card - at The Knott this had risen to 82% when they made the decision.

West Didsbury's **Wine & Wallop** is another bar which has decided to only accept debit and credit card payments - with security being a factor in their decision. They join a growing number of bars across the city which now no longer accept cash including Cloudwater's **Unit 9, Track Brewery Tap Room**, **ÖL Nano Brewery & Bar** on Oxford Road and **Sandbar** on Grosvenor Street.

OTHER NEWS

Following a lick of paint and a general spruce up late last year, Craig and Nikki Waite have taken over the **Carters Arms**, a Marston's pub in Sale Moor. They have made an instant impact with two real ale pumps in action at the weekend, featuring a variety of different ales from the Marston's range to accompany the Banks's Bitter which is a permanent feature. Activity in the pub is thriving too with two pool teams in action on a Tuesday, a darts team on a Wednesday, bingo and a quiz on Thursdays, karaoke on Saturdays and killer pool and darts on Sundays. The traditional Bank Holiday music festivals also remain a popular feature of the Carters, taking place at the end of the late May and late August ones.



The Nags Head in Urmston has reopened after a major refurbishment. The pub which is on Davyhulme Circle between Urmston centre and the Trafford Centre, has been moved into the Craft Union managed division of owner EI Group (formerly Enterprise Inns).

Many interesting internal features have survived the refit, including a fine snug (on the right as you enter) and the remnants of a traditional vault at the rear (now opened out). Elsewhere there are elaborate tiling on the staircase to the function room, some stained glass in the windows, wood carvings behind the bar, and wood panelling at the rear of the main drinking area. Perhaps surprisingly, bench seating round the walls has

survived in all rooms, with only two tall 'posing tables' to represent modern fashion.

There are large, flat screen televisions throughout the pub, and the rear yard has been opened up to drinkers as a modest beer garden with a heated shelter for smokers.

Cask ale is available at low prices. When Beer Buzz called, Sharp's Doom Bar was £1.85 and Timothy Taylor's Landlord costs £2.05.

Flixton's Fox & Hounds re-opened in mid May after an extensive refurbishment throughout (including the long awaited new kitchen). The pub has been re-branded **The Fox : Pub & Kitchen**, pushing fresh food on a weekly changing menu.

There are three cask ales; Timothy Taylor's Landlord, Robinsons' Dizzy Blonde and another from Bombardier, Black Sheep or Doom Bar.

The pub is run by 'Thornhill & Senior' who also have **The Goose** on Bloom Street in Manchester.

Chorlton's **The Beech Inn** has been taken over by EI Group's managed pub arm 'Bermondsey Pub Co'.

EI denied long term tenant Chris Clish a lease renewal after he and his team had spent nine years returning the previously failing pub back to being a thriving community local. The pub is due to re-open after refit in mid-July.

Two Swinton pubs have been refurbished. **The White Swan** has included an outside drinking area to the front while **The Cricketers** on Manchester Road was being upgraded as Beer Buzz went to press.

The Royal British Legion in Boothstown has retained its Salford & Districts CAMRA Club Of The Year Award. The club puts on regular events and will be hosting the Boothstown Beer Festival in November.

URMSTON

Ale Trail

Urmston has a thriving pub and bar scene with many new arrivals over recent years as well as some classic pubs. Many are fine cask ale establishments and this has led to the development of the Urmston Ale Trail, for beer enthusiasts to enjoy.

It is a simple enough idea; pick up a collectors card in your first pub and work your way around the 10 participating pubs (this does not have to be in one day!). Enjoy a pint of real ale in each, get a unique stamp from each bar and receive a free pint

once your Urmston Ale Trail card is complete.

The trail loops you around Urmston and Flixton, taking in pubs and bars on the outskirts of the town as well as the town centre and includes varying styles of pubs and bars.

Participating pubs and bars are

The Assembly (Station Road)

Barking Dog (Higher Road)

Bird I'th Hand (Flixton Road)

Brew Chimp (Church Road)

Church Inn (Church Road)

Lord Nelson (Stretford Road)

Prairie Schooner Tap House (Flixton Rd)

Roebuck (Church Road)

Steamhouse (Station Road)

Tim Bobbin (Flixton Road)

To see the Urmston Ale Trail map visit www.beerbuzz.beer/EXTRA

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Worker Bees

Beer Buzz meets Marble Beers' Jan Rogers

At the forefront of Manchester's brewing scene for over 20 years. They have come a long way since they installed a second hand four-barrel plant in rear of the Marble Arch pub in 1997 to their new brewery and tap room in Salford.



In 2009 the brewery moved just down the hill to a new 12-barrel plant in premises on Williamson Street. Now as they enter their 22nd year, they have

said farewell to Manchester and relocated to new premises in Salford with a shiny new 2,500 litre state of the art plant installed by premium brewery fabricator Gravity Systems (also responsible for installations at The Kernel, Wylam and Burning Sky).

At the helm of the brewery since the beginning has been director Jan Rogers.

Jan and then partner Vance de Bechevel were already successful operators at the forefront of the burgeoning micro-brewing scene in the 1990s with Vance having taken on The Marble Arch in 1988, and the couple adding three venues in Chorlton - Marble World Beers Off-licence, The Bar and Bar 2.

Beer Buzz met up with Jan at The Marble Arch to explore the Marble Brewery journey.

Q. Why did you decide to set up a brewery?

It was partly for the economics of selling our own beer but also to give people a reason to come to the pub. Competition was tough. Manchester was cool with the Hacienda, Dry Bar, etc, but the Marble Arch wasn't cool. We needed to keep

the pub in the local consciousness - a brewery was a unique offering.

Q. How did the brewery begin?

The pub sold beers from Brendan Dobbin's West Coast Brewery. Brendan found us the brewery plant and provided many of the original recipes. Mark Dade was running the pub and became the first brewer.

Initially we only sold the beer in our own pubs. Once we started selling to others, sales grew organically. When Mark left to set up Boggart Hole Clough brewery, James Campbell replaced him - it was James, Dominic Driscoll and Colin Strong that really built our reputation.

Q. Why did the brewery move out of The Arch?

We had outgrown the space we had and the building was crumbling around it. We did look at extending the pub but the finances just didn't work out.

So we moved to a railway arch with a new kit. The brewers had space and were having a ball making some amazing beers. However, as we got busier, it was not a great place to work - everybody was falling over themselves lack of space meant the office staff were half a mile away above 57 Thomas Street.

Q. And so a move to Salford?

We spent a long time looking for a new site in the local area with lots of meetings. But with all the development around the Green Quarter every space was at

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a premium. So eventually we looked elsewhere and found the new site near Media City where we've been able to get brewery and office teams back together.

Q. The new Marble plant is relatively modest by modern standards. Was there not a temptation to get a bigger kit?

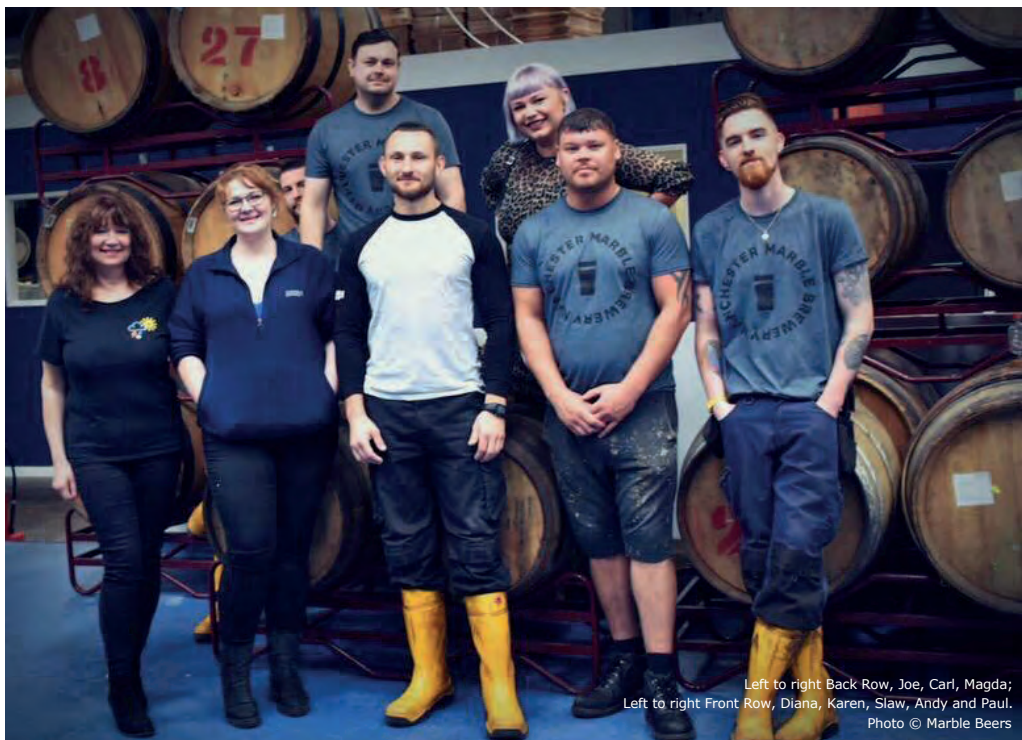
We like the size we are. We are growing modestly but there's a duty break at 5,000 hectolitres a year and we have no current ambitions to grow beyond that. We have room to grow in the future but that will be something for Joe (Head of Production) to look at when the time comes.

The brewers have got a couple of 50hl tanks which allows the team to brew enough Manchester Bitter and Pint to meet demand – they are the backbone of the brewery and give the brewers the freedom to make other beers.



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Left to right Back Row, Joe, Carl, Magda;
Left to right Front Row, Diana, Karen, Slaw, Andy and Paul.
Photo © Marble Beers

Q. So Marble won't be appearing on supermarket shelves nationwide any time soon?

I have nothing against supermarkets and it's great that people can pick up a great tasting beer with their shopping. But as a businesswoman, it's not for me – I don't like the control that big businesses like that can have over their suppliers.

We like being small, we like being independent and intend to stay that way.

Q. Where do you see Marble fitting in to the 'craft' scene?

That's for you to tell us.

We want people to appreciate the full spectrum that beer has to offer. There is still a lot going for the subtle flavours of a pint of traditional English ale. There does seem to be a growing appreciation that there is more to beer than extreme beers and we are passionate about that appreciation growing.

We've got a great team down the brewery. Joe is at the helm, organising and planning.

Slaw is lead brewer. Paul and Carl have been with us for a few years now and we've just taken on Andy who has joined us from Phoenix. And last but no means least is Graham running the dray.

Q. The brewery will have a tap room?

It won't be large and it won't be fancy but we are looking forward to welcoming people to the brewery. We also plan to offer brewery tours – something we just couldn't do at the old site as it wasn't safe to do so.

The Marble Brewery Tap Room is expected to be open by the time you read this. It will open from Thursday to Sunday offering eight keg lines and three cask lines. It's located at 7 Boston Court, Salford M50 2GN. Nearest Metrolink stop Langworthy.

Chorlton Beer & Cider Festival 2019

Manchester's friendliest beer and cider event returns to the idyllic setting of St Clement's Church, Chorlton from 11th to 13th July.



Reflecting St Clement's role at the heart of its local community, the festival will focus on the great local brewers who have sprung up in Manchester and surrounds in the 15 years since the festival began.

Since its inception, the festival has raised tens of thousands of pounds to enhance the community facilities at St Clement's. The church runs four halls, in three buildings on two sites, available to local people. It hosts around 40 community groups each week, from parent and toddler groups, a rock school, Brownies and Guides, exercise classes, an older person lunch club, and much more. The festival has helped to support the installation of a disabled-access toilet, new roofs and windows, a new kitchen, as well as general repairs and maintenance.

The organisers are grateful to the local breweries and other businesses who support the festival – including Salford based Outstanding Brewery, Manchester stalwarts Blackjack Beers and Bury's Brightside Brewery. All will have their beers available at the festival alongside two breweries who were featured at the very first event and still going strong – Marble Beers and Pictish Brewing.

Visitors will find one of two cask bars in the Church Hall along with an expanded

keg bar offering 20 lines of keg and KeyKeg beers. The ever-popular cider and perry bar in the grounds will offer a choice of over 40 varieties with the world beers bottle bar alongside it. The second cask beer bar is in the Youth Centre which also hosts the Stubborn Mule Brew Tap bar and a pop-up from Chorlton's The Beer House.

New for 2019 is a gin bar featuring a range of local gins with a selection of mixers and trimmings.

If over 150 beers and ciders isn't enough to tempt you, leading the line-up of food vendors will be the pan-Asian cuisine of Tampopo, established 20 years ago by St Clement's parishioner David Fox and still going strong with four restaurants in Manchester and a fifth in London. They will be joined by the award-winning pies of local specialist All About Pies.

Completing the line-up will be the superior hot dogs of Fat Annie's and last but by no means least, Go Get Stuffed, home of the Naan-wich and the best burgers in town.

Entry on the gate is now only £5 including glass and programme. Advance packages gain you entry plus a £10 beer/cider token for just £14 while a three-day weekend ticket is just £20 including £10 of beer/cider/gin.

Tickets on sale now from
www.chorltonbeerfestival.org.uk

Chorlton Beer & Cider Festival is at
St Clement's Church, Edge Lane, Chorlton M21 9AE and is open from
Thursday 11th July 6.00 pm – 10.30 pm
Friday 12th July 6.00 pm – 10.30 pm
Saturday 13th July 1.00 pm – 9.30 pm

Manchester is snapping at Bristol's heels to steal the UK City of Cider crown. That's the claim in the latest issue of Imbibe magazine, one of the UK's leading publications for drinks professionals.



"Whisper it quietly, but this cider thing is all about to kick off". The newly formed Manchester Cider Club is now leading the way in the new Manchester.

This was kick-started with a masterclass in May by Joe Weeks of Moss Cider (pictured). He presented a superb range of archived ciders, summing up 10 years of making Manchester cider.



We now have a full year's line-up of some of the most significant cider makers in the country; from the giants of world cider, Tom Oliver and Martin Berkeley; new trendsetters James Forbes from Little Pomona, Chris Hewitt from Manchester's Dunham Press, and Hogan's Cider. Also included are some of the younger, new generation makers like Albert Johnson, Matt Billing from Ascension Cider and Polly Hilton from Fine & Foster Cider.

It really is time to 'Rethink Cider'.

*Authors: Richard Withecombe
and Cath Potter*

Manchester Cider Club meets on the second Thursday of each month at 7.00 pm in the Crown & Kettle, 2 Oldham Road, Ancoats, Manchester, M4 5FE.

For details of listings and events, see www.ciderbuzz.co.uk

Cider and Food in Manchester

With its mix of sweetness, sourness, acid and tannin, cider is a natural food partner. Central Manchester CAMRA is pleased to be supporting the following Marble Brewery events.

Friday 26th July: Cheese and Cider evening with Marble Brewery at 57 Thomas Street, presented by CAMRA's very own John Clarke.

Tuesday 1st October: Fine Dining and Cider at The Marble Arch, compered by John Clarke, with ciders from Ross Cider and Little Pomona. Introduced by Albert Johnson.

Cider – a natural food partner

May Hill – a hill, a perry and a cheese



May Hill Green is a soft, almost runny, cow's milk cheese with a gentle enigmatic flavour coming from the chopped nettles which coat the rind.

It dates from 1999, when cider and perry maker, now famous award-winning cheese maker, Charles Martell dreamt it up after an evening joining revellers at the top of May Hill, overlooking his village of Dymock in Gloucestershire.

May Hill is also an important landscape feature of this part of Gloucestershire. Once the home of British poetry, counting amongst its residents Rupert Brooke, American Robert Frost and Eleanor Farjeon amongst many others.

Dymock lies at the heart of perry pear country on the borders of Gloucestershire and Herefordshire. It is the birth home of Gabe Cook, the 'Ciderologist' often seen on TV on ITV's 'Sunday Brunch'.

Gabe frequently tells the story of the origin of 'Perry'. A perry pear is so dry and astringent as to be virtually inedible. Centuries ago this was discovered by a group of friends at the top of May Hill; on eating they spat the pear all around the hill, those pips took root and flourished. They later found that the pear must be crushed and the juice turned into perry and the perry pear had entered the mortal world.

It is for this reason that even today it is said that a perry pear tree will flourish best if it is growing within sight of May Hill.

So, do we have a perry to go with Martell's Mayhill Green cheese? – we certainly do. It's a perry variety discovered and identified by Charles Martell 15 years ago, when he spotted a small clump of trees over the top of a hedge near Dymock. Those were less than 10 ancient

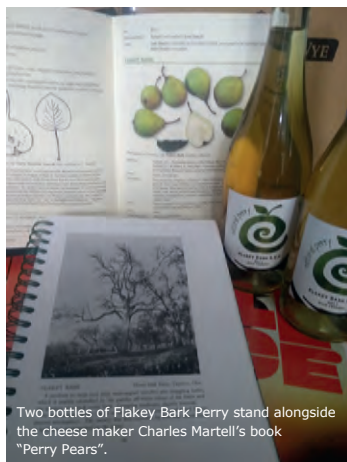
perry pear trees, that he identified as Flakey Bark; and those are the last trees remaining.

Picked by their friend Rob, who helps them during pressing season, Ross Cider turn these remaining few pears into a delicious wild ferment perry.

The single variety Flakey Bark 2017 vintage perry is dominated by delicate but powerful astringency and bursting with tannins. It is complemented by slight sweetness and the gentle process of bottle conditioning. It has iconic wild ferment aromas, funky beyond compare. And does it match May Hill cheese? – oh yes! With some matching clean sharp flavours and a contrasting sweetness to balance the astringency.

But then you can try it for yourself if you come to this very special Cheese & Cider Tasting on July 26th at Marble Brewery's 57 Thomas Street Bar.

Author: Richard Withecombe



Making Nectar

News from the breweries of Manchester, Salford & Trafford

Dunham Massey
Brewing Company

Dunham Massey

Two of the brewery's most popular beers, Duerr's Blossom Honey and Summer Meadow have been rebrewed for the summer season and are available to order now. Sister brewery Lymm Brewing Company also has a new beer available, Lymm Dark, a 3.4% mild.



Federation Brewery

The brewery based at **The Con Club** in Altrincham has a new beer, 'Mangoes Into A Bar', which is

described by the brewery as a 'Mango Pale Ale at 4% ABV'.

Our Beer Buzz correspondent found it as expected - very fruity and hoppy, with perhaps less Citrus than many of the modern 'Pale Ales' that are widely available.

Head brewer Jamie told Beer Buzz they have some other ideas in the pipeline including experimenting with a whisky infused malty brew that has yet to be named.



POMONA ISLAND **Pomona Island**

The Salford brewers are building a new cold store and tap room in a new unit on the same Waybridge Industrial Estate as their brewery. The tap room is expected to be open by mid-July serving all their freshest beers from the brewery Friday to Sunday.

They have also lined up a repeat of last year's successful Boat Party on July 27th - meeting at The Gas Lamp at 5pm before boarding the boat which will journey to Salford Quays then for a party back at the tap. Check the website www.pomonaislandbrew.co.uk for launch date and boat party tickets.



RUNAWAY
BREWERY

Runaway Brewery

Runaway Brewery recently celebrated their fifth birthday with a two-day party at the brewery off Dantzic Street in the Green Quarter. The brewery produced four special casks for the event - these didn't last long, all being drunk on day one.

Since our last issue, they have also run a pop-up Runaway Brewery Bar on the top floor of the new branch of the Honest Burgers chain on Bridge Street. The bar ran for six weeks from mid-April to the end of May.

The main tap room at the brewery itself continues to open from noon to 8.00 pm on Saturdays.



Squawk

Squawk's contribution to Runaway's birthday celebrations was a beautiful 9.5% imperial Russian stout

which was available on both cask and keg at the Runaway celebrations. Runaway have a barrel of this beer ageing at the brewery for release later this year.

They have been welcoming other brewers into their Ancoats brewery, recently

launching Gambelli, a sour double IPA brewed with Rivington Brew Co. The 7.4% brew was made with their house sour culture and masses of Citra and Centennial dry hops. They also recently hosted Sam Weller from Kent's Time & Tide brewery, the result of which was SULA, a 3.6% Raspberry & Blueberry Gose made with an indelicate amount of fruit and kettle soured.



Stubbhorn Mule

Head brewer Ed Bright recently travelled to Leigh on Sea Brewery in Essex to collaborate on a new pilsner. Named Bohemian Pilsner, it's a 4.8% traditional Czech pilsner made with Saaz and dry

hopped with the same. The beer was due to make its local debut at Stubbhorn Mule

and Dunham Press Cider's Party In The Orchard on 28th June.

The brewery has recently launched a range of their beers in can conditioned format (meaning they count as 'real ale') and this has prompted a refresh of their pump clips, font badges and labels.

Ed told us the branding of the brewery has always been about having a bit of fun. Unlike other breweries giving their brands an update, he hasn't used a design agency for fears it would give an 'identikit' look. He prefers to let the character, independence and personality of the brewery to come out through their designs, telling us "The clips have always stood out for being a bit different and these just move on that theme..."

The brewery, which is located just off Navigation Road, Altrincham, will host its next open brew tap on Saturday 27th July 1pm to 8pm.

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The Grocers Micropub

A bar of beer, cider and chat

A former Grocer shop, this bar brought real ale and cider back to Cadishead when it opened in March 2015. But what makes it stand out is its room design; and the chat and the stories.



Photo © The Grocers

The beer, from local micros, is stillaged in a separate, air-chilled room, served by gravity dispense and brought to the customer by owner Martin Shallcross (pictured). That's right, there is no bar!

When we visited there were three cask ales, as is usual. The choices on that day were:

- an easy drinking Mandarina 3.9% from Brewsmith Brewery in Ramsbottom; made from German hops this is a subtle and balanced ultra-pale session ale.
- Crag 3.8% from Fell Brewery in Flookburgh, near Grange-over-Sands; a Malty Bitter, described by some as a classic Northern bitter.
- Debonair 4.9% from Hophurst Brewery in Wigan; a robust stout with aromas of chocolate, coffee and liquorice.

There are also usually two still ciders, kept at an excellent cellar temperature of between 11 and 14 degrees so that the tannins are allowed to emerge, as opposed to many bars that serve West Country style ciders at far too low a temperature.

The ciders on that day were:

- A single variety 'Brown's' cider: 6% from Hecks of Street, Somerset. As is quite characteristic of Hecks, this was quite sweet.

- A Tom Oliver Perry 5.8%, another described as medium sweet. Made by probably the most famous Cider maker in the world. The sweetness in this perry is completely natural with no sugars added.



Photo © The Grocers

Seating at tables accommodates about 20 people. Arranged around the edges of the small room, conversation flows as drinkers are able to talk to each 'across the room'. A corridor allows extra standing room and there is also a small yard at the rear with tables and bench seating.

Its beer quality and its atmosphere saw the pub recognised as Salford & District CAMRA's Pub Of The Year for 2016.

It is these small bars and micro-pubs like The Grocers, across Manchester, that are maintaining the traditions that Ian Clayton wrote about in his book 'It's the Beer Talking' reviewed in Beer Buzz 2. They are "places for community, friendship, humanity and stories".

The Grocers is located at 152a Liverpool Road, Cadishead, M44 5DD

Opening times:

5 to 10pm Tues - Thurs; 5 to 10.30pm Fri; 3pm - 10pm Sat; 3 to 9pm Sun

Author: Richard Withecombe

Who's crafting your beer?

Few can deny that the drinker has never had more choice of quality beers on both cask and keg formats. But there is one group who don't like it – the big brewers who used to have a monopoly on the fonts at your local pubs.

The big national and international producers have seen drinkers turning away from their heavily promoted brands. Beer lovers are increasingly looking at the provenance of what they buy, preferring to give their money to smaller artisan producers over what are perceived as 'corporations'.

The response from 'big beer' has been putting new brands and beers on the bars that have the appearance of 'craft' brands, alongside buying up successful smaller brewers around the world to add 'craft' credentials to their ranges.

So who is behind the 'craft' beers at your local?



Europe's largest player Heineken hit the headlines purchasing a 49% stake in Beavertown in late 2018 but already has a portfolio which

includes own label Maltsmiths, Lagunitas IPA, Amstel, Birra Moretti, plus stakes in Brixton Brewery and Germany's Paulaner.

Japan's Asahi added Fullers and Dark Star to their portfolio in January, joining their existing brands including Meantime, Pilsner Urquell, Grolsch and Peroni.

Japanese tech giant Mitsubishi owns Lion, the Australian based company which purchased Huddersfield's Magic Rock earlier this year. Lion also owns London's Four Pure and a host of Australian and New Zealand breweries including Little Creatures and Castlemaine XXXX.

The world's biggest brewer, AB InBev,

maker of Budweiser and Stella Artois, owns over 140 breweries around the world including Camden Town in the UK, the USA's Goose Island and Belgium's Leffe.



Burton based Marston's are behind Revisionist, Shipyard and Devils Backbone beers in the UK – the latter two under licence from their US originators. They also own cask ale brands including Wainwright, Ringwood, Wychwood, Banks's, Young's and Jennings.

Danish giant Carlsberg boasts a range of 682 beers worldwide including the recently relaunched London Fields brewery which they and Brooklyn Brewery purchased in 2017. Backyard Brew Shed Head is another common Carlsberg 'craft' offering.

Molson Coors is behind the UK's most common cask ale brand Sharp's Doom Bar alongside Cork's Franciscan Well Brewery and curry house staple Cobra.

Even our family brewers are seeking to widen appeal with 'craft' brands. Holt's acquired the tiny Bootleg Brewery when they bought Chorlton's Horse & Jockey pub. Holt's-brewed 'Bootleg' beers have appeared in cask and keg form across their estate and the free trade. Salford's Hydes markets beers under brands including The Beer Studio, Kansas Avenue and Provenance.

For more details on the reach of big beer into your local, see **www.beerbuzz.beer/EXTRA**

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Focus on... Knutsford

Ann Ward and a group of friends took a trip into Cheshire to sample the pubs (and charity shops) of Knutsford.

Knutsford is easily accessible from Manchester via train from Piccadilly with a journey time of around 45 minutes. Outside the station was a handy map of the town, but really Princess Street and King Street are all you need when looking for beer.



Dexter & Jones on Princess Street was to have been our first stop but they were busy kegging their collaboration beer with Fiveclouds at Wincle Brewery and wouldn't be open until later. So, it was onto the **Old Sessions**, a modern barcum-restaurant with low beams. Two cask ales; Woodfordes Wherry Amber Ale 3.8% and Timothy Taylor Golden Best 3.5%.

A look in a couple of charity shops, then into the **Lord Eldon**, Tatton Street, revealed a cosy bar with friendly locals and three cask ales were on offer, Ossett Excelsior 5.2%, Exile Wicked Wolf 4.2% and Tetley's Original 3.7%. Across the road from here led us past **Project 53** on Minshull Street, a Mobberley Brewhouse tap room.

On King Street, charity shops beckoned and also **Wine & Wallop**. This bar has three casks available: Epic Brewing Baby IPA 3.5%, Bad Seed Gap In The Clouds 3.8% and Brightside Odin 3.8%. Food is available. Next, the **Rose & Crown** built in 1641, has a modern interior and two

ales on offer in Lymm's Lymm IPA 4.8% and Butcombe Gold 4.4%.

Up towards the market we came to **Freemasons**, a small bar offering friendly service. This has recently changed ownership so



no food was available on our visit but should be soon. Two casks from Sharp's, Atlantic and Doom Bar are always on with a rotating guest which was Otter's Otter Bitter 3.6% when we visited.

Leaving here we finally arrived at the earlier mentioned **Dexter & Jones**. This one room bar has one wall lined with beers (bottles, cans) and the opposite wall full of gin. The back wall hosts the keg beers displayed on a board; something to suit everyone. We decided on a can of Interboro Like A Panther Stout 6.5%, brewed by Interboro Spirits & Ales, Brooklyn, New York.

On our way back to the station we passed **Lost & Found**. From the outside it looked like an impressive conversion of the former town hall by Marston's, with outside seating. One for our next visit.

All the beers we tried were in excellent condition, the only disappointment was the absence of Milds, Porters and Stouts in the pumps and no beers from Tatton Brewery on this occasion.

Talking Tech

Making beer without gluten

In its basic form, beer is made from water, yeast, hops and malted barley. And malted barley naturally contains gluten – a family of proteins which help foods maintain their shape.

Approximately 1% of the UK's population suffer from Coeliac disease – a serious autoimmune disease where the body's immune system attacks itself when gluten is eaten. Another 6% report an allergy or intolerance to gluten. So does this mean that they are denied the pleasure of good beer?

Thankfully not. Malted barley and wheat like that shown below are used in brewing to provide the sugars that the yeast feeds on to produce alcohol, but they are not the only cereals which can be malted. While other common brewing adjuncts rye and oats do contain gluten, there are alternatives including sorghum, millet, quinoa, buckwheat, rice and maize which do not.



Photo © CAMRA

Manchester based Green's launched what they claim was the UK's first naturally gluten free beer, Discovery Ale, in May 2004 (although the beer itself is brewed in Belgium). Gluten intolerant founder Derek Green teamed up with a Belgian professor whose daughter was also a sufferer to make the beer from a combination of buckwheat, millet, sorghum, hops and brown rice. Discovery

was followed by a naturally gluten free India Pale Ale and a dry hopped lager.

The difficulty for those brewing with alternative grains is that as well as providing sugars, gluten containing cereals also impart much of the flavour and body associated with modern beers. Sorghum can tend to add too much sweetness and attempts to compensate for barley and rye flavours often lead to an unbalanced beer. Brewers like Green's need to work harder to match the flavour of traditional beer.

However, there is another way to produce 'gluten free' beer. In Europe, for a food stuff to be labelled 'Gluten Free' it must contain less than 20 parts per million (20ppm) of gluten. The brewing industry has developed special enzymes which break down the gluten proteins during fermentation of the beer, allowing brewers to produce beers using traditional ingredients and methods, but which contain extremely low levels of gluten in the finished product.

The most widely used additive is 'Brewers Clarex' added to chilled wort at the start of fermentation. Originally developed to remove proteins from beer that could cause 'chill haze', it was already widely in use before it was discovered that it also had the effect of breaking down the structure of gluten.

Processing beers to remove gluten isn't the answer for everyone though. In European legislation, no distinction is made between products which have been made without any gluten containing

ingredients and those which have been processed to remove or reduce gluten. Those whose conditions requires them to avoid all trace of gluten can't rely on 'gluten free' labelling alone to find naturally gluten free beers.

Rules are stricter in the USA, Canada, Australia and New Zealand. In the USA only beers made from gluten free ingredients can be labelled 'gluten free'. Beers processed to remove gluten can only be labelled 'gluten removed' or 'gluten reduced'. Campaigners in the UK would like to see similar distinctions on British beer labelling.

However, for those for whom the 20ppm limit is enough to avoid illness, gluten reduction has seen a massive growth in the choice of beers available to them. Greater Manchester boasts three brewers regularly producing gluten free beers.

Salford's First Chop have a full range of gluten free beer available in cans,

bottles, kegs and cask. They proudly boast that all beers are tested to show a gluten content less than 5ppm. All their beers are also suitable for vegetarians.

The full range of beers from Green Mill brewery, based at the Harewood Arms pub in Broadbottom, has been Gluten Free since early 2018. Brewer Mat Wild told Beer Buzz that they brewed their first GF beer two years ago when a gluten intolerant customer at the pub made them realise there are plenty of ale lovers out there who were being denied a choice of ales.



Photo ©Brightside Brewery

Brightside Brewery, based in Radcliffe, use Clarex in all their beers which go



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Photo ©Brightside Brewery

into bottle, can and kegs (including those from sub-brand Wildside). Sales director Carley Friedrich explained to Beer Buzz

that in order to be able to label their beers as gluten free, they must pay to send a sample of each brew to an independent laboratory for testing and wait four days for the results to come back before they can release each batch.

Brightside saw the introduction of gluten free beers as a sales opportunity having noticed an increasing interest in gluten free products. It's a move which has paid off for them and other brewers who've made the move. With some 8.5 million people in the UK now believed to be following a gluten free or gluten reduced lifestyle, the majority by choice rather than on medical grounds, you can expect to see more and more gluten free beers on the shelves and in your local.

For an expanded version of this article and links to further information see

www.beerbuzz.beer/EXTRA

Author: John O'Donnell

CAMRA Young Members (YMs)

So, hi! Kate Mason, CAMRA Young Members (YM) Coordinator for Greater Manchester here. This is my first Beer Buzz piece about YMs in Manchester, and hopefully not the last!



Photo Kate Mason

CAMRA Young Members is a nationwide group which is grossly underrepresented in our region, something which I'm trying to change. What we're about isn't changing CAMRA or what it stands for, but trying to bring it into a more modern era so that young people still want to join.

A lot of older CAMRA members joined when they were my age, early to mid-twenties, wanting to change the world and how we look at beer and real ale. In all honesty, not much has changed, we're still here, same age as you guys were when you joined, just there's less of us. We like to think we're the future of CAMRA, and we want to keep it going for as long as possible.

A lot of you may have read the letter in the Times newspaper in February, from Young Members in East Anglia, which stated that due to the attitudes shown by some older members they had come into contact with, they felt that CAMRA was at risk of becoming a pensioners'

drinking club. The letter made it onto national news channels, and even had people talking about something other than Brexit for a day or so!

I've got to say; luckily the attitudes mentioned in the letter aren't something I've encountered up north. I've been a member since December 2018 and have had nothing but a friendly welcome from everyone in my branch and at regional meetings; so that's what I want to spread to a Manchester Young Members group.

Basically, what we're aiming for is a group of young people who all have a love of good beer, real ale, and proper pubs in Manchester. I've only been in my position for a month or so, but I've already got a few people interested in a young members meetup group for people aged 18-30, so if you fit the bill and are interested in joining us for a pub crawl or two, get in touch at **kate@camragreatermanchester.org.uk**

Author: Kate Mason



CAMRA Young Members Working group at Cambridge Beer Festival

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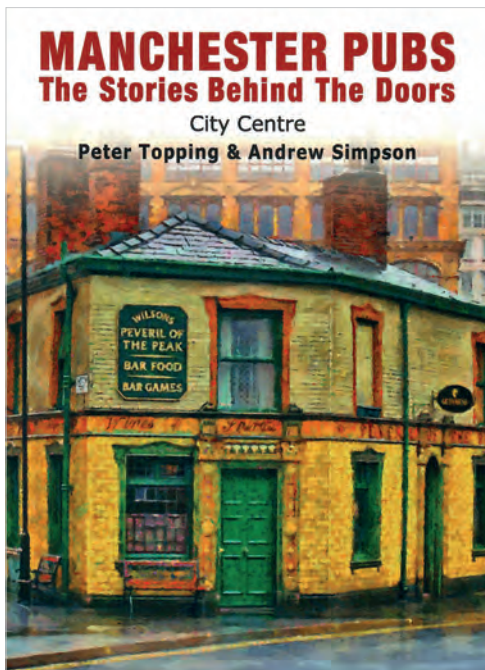
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Manchester Pubs - The Stories Behind The Doors, City Centre

by Peter Topping and Andrew Simpson, Topping Publishing, Manchester.

380 pages, £18.99, paperback, ISBN 978 0 995705 50 0.

I bought my copy of this book at the recent Manchester Beer and Cider Festival. It is a joint offering from two authors (both friends) and it represents very much a personal selection of pubs in Manchester for which no apology is made. It is, as Peter has said, a collaboration where he paints the pictures and Andrew tells the stories. The book offers the reader 33 pubs and bars split into six walks.

The hallmark of the book is twofold; a set of accounts of the historical background to those establishments it records which I highly recommend not only for CAMRA members but anyone interested in the history of Manchester. The second

hallmark is the outstanding watercolour illustrations (350 colour and black and white pictures, old and new maps and illustrations) of the buildings featured in the guide, including historical photographs which enhance its appreciation. The authors are to be commended on their meticulous research. The current high quality illustrations are accompanied by excellent graphics which map out the short walks which combine pubs in a particular area. The authors start with; New Cross, 'packed with people that history has forgotten'. This first walk includes the following: Ducie Bridge, Smithfield, Burton Arms, Angel and Marble Arch. The authors conceded that by the date of its publication the Ducie may have met its demise. It is presently closed.

CAMRA Central Manchester branch have previously supported the launch of the book, a branch member authoring the Epilogue for the book. Even so the book very much requires further publicity as an excellent addition to the previous publications on Manchester pubs. The quality of the illustrations make for a special place in the catalogue of accounts published to date.

The publication price is just short of twenty quid but makes it a worthwhile addition to the library of any Manchester drinker's bookshelf and anyone interested in the history of Manchester. It is an excellent read and adds to our heritage of great Manchester boozers. If you don't fancy buying the copy on your own, split the cost with a friend and share this gem of a book. Go out and get a copy!

Cheers!

Steve Ingham

New Regional Director



CAMRA in Greater Manchester has a new Regional Director. Phil Moss (pictured on the left) took over from veteran campaigner Graham Donning (right) in April.

The Regional Director is responsible for the governance of Manchester's nine branches and acts as the conduit between the branches and CAMRA's National Executive.



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Forthcoming Beer & Cider Festivals

The Beer Up Here Northern beer Festival

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Fairfield Social Club, Temperance Street, Manchester, M12 6HR

www.facebook.com/FSCMCR

Chorlton Beer & Cider Festival

11th – 13th July

St Clement's Church, Edge Lane, Chorlton, Manchester, M21 9JF

chorltonbeerfestival.org.uk

Great British Beer Festival

6th – 10th August 2019

Olympia London, Hammersmith Road, Kensington, London, W14 8UX

gbbf.org.uk

Crewe Rail Ale Festival

6th – 8th September

Crewe Heritage Centre, Vernon Way, Crewe, CW1 2DB

southcheshire.camra.org.uk/festival

Indy Man Beer Con

3rd – 6th October

Victoria Baths, Hathersage Road, Chorlton-on-Medlock, Manchester, M13 0FE

indymanbeercon.co.uk

Sheffield Beer & Cider Festival

16th – 9th October

Kelham Island Museum, Alma Street, Sheffield S3 8RY

www.sheffieldcamra.org.uk

Independent Salford Beer Festival

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Hemsley House, 41-42 The Crescent, Salford, M5 4PE

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Buzzin' Around



Social events & trips from your local branches

July

Wed 3rd 7.30pm

Social to Higher Broughton (S&D)
Duke Of York then Star Inn;

Sat 6th 11am

Annual Independents' Day Treasure Hunt (S&D)
Meet New Oxford, Bexley Square

Wed 10th 7.30pm

Social to Worsley (S&D)
Start Cock Hotel 301 Walkden Rd, Worsley, M28 2RZ;

11th - 13th

Chorlton Beer & Cider Festival (T&H)
St Clement's Church, Edge Lane;

Thu 11th 6pm

Trip to Chorlton Beer & Cider Festival (CM)
Meet at Waterhouse then tram to Chorlton;

Tue 16th Noon

Tuesday Tipples in Knutsford (T&H)
Daytime Social;

Thu 18th 8pm

Social to Timperley (T&H)
Start Stonemason, 365 Stockport Rd, Timperley, WA15 7UR;

Sat 20th 10am

Hawkshead Beer Festival (CM)
Hawkshead Brewery & The Beer Hall, Staveley Day Out Coach Excursion;

Wed 24th 7.30pm

Belgian Bottle Beer Tasting Night (S&D)
House Of Hops, 1 Pendlebury Rd, Swinton, M27 4AG;

Thu 25th 8pm

Pub Of The Season Presentation (T&H)
Buck Inn 59 Green Ln, Ashton-on-Mersey, M33 5PN;

Sat 27th 11.15am

Trafford & Hulme Awayday (T&H)
Shrewsbury Beer Festival;

Wed 31th 7.30pm

Social to Salford (S&D)
Start Black Lion, 65 Chapel St, M3 5BZ;

August

Thu 1st 8pm

Mild Magic Presentation (CM)
Britons Protection. Best out of Stockport presentation;

Wed 7th 7.30pm

Social to Ancoats (S&D)
Start Cask, 29 Liverpool Rd, M3 4NQ;

Wed 14th 7.30pm

Social to Irlams o' th' Height (S&D)
Start Red Lion, 279 Bolton Rd, M6 7GU;

Tue 20th Noon

Tuesday Tipples in Didsbury (T&H)
Daytime Social. Start at The Royal Oak;

Wed 28th 7.30pm

Social to Monton (S&D)
Start Blue Bell, 41 Monton Green, M30 9LL;

September

Wed 4th 7.30pm

Social to Wardley & Walkden (S&D)
Start Morning Star, 520 Manchester Rd, Swinton, M27 9GB;

Tue 17th Noon

Tuesday Tipples in Hebden Bridge (T&H)
Meet 11.45 Victoria Station;

Sat 28th

Trafford & Hulme Awayday – Check website (T&H)

October

Thu 3rd 8pm

Curry night (T&H) Delicious Restaurant, Urmston Bring your own ale;

CAMRA Meetings

Greater Manchester Region

Sat 13th July 2pm

Greater Manchester Regional Meeting.
Waldorf, Gore St, Manchester M1 3AQ

Sat 14th September 1.30pm

Manchester Beer & Cider Festival
Meeting. Waldorf, Gore St, Manchester
M1 3AQ Input into the region's largest
beer event.

Central Manchester

Tue 2nd July 6pm

Branch Meeting
Picadilly Tap, Station Approach,
Manchester M1 2GH

Salford & District

Wed 17th July 7.30pm

Branch Meeting
White Swan 186 Worsley Rd, Swinton,
M27 5SN

Wed 21st August 7.30pm

Branch Meeting
King's Arms, 11 Bloom St, Salford
M3 6AN

Trafford & Hulme

Tue 2nd July 8pm

Branch Meeting
Lloyds, 617 Wilbraham Road, Chorlton,
M21 9AN

Thu 1st August 8pm

Branch Meeting
Carters Arms, 361 Northenden Rd,
Sale Moor M33 2PG

Tue 3rd September 8pm

Branch Meeting TBC

Thu 10th October 8pm

Annual General Meeting
Stubborn Mule Brewery, Altrincham

Contacts

Central Manchester (CM)

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📍 mcrcentralcamra

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Salford & District (S&D)

📧 salford.camra.org.uk

📍 SalfordCAMRA

Branch Contact: Joanne Massey

✉️ info@salford.camra.org.uk

Trafford & Hulme (T&H)

📧 thcamra.org.uk

📍 📍 thcamra

Branch Contact: John O'Donnell

✉️ enquiries@thcamra.org.uk

☎️ 07879 880972

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Bee In My Bonnet

Beer Nouveau's Steve Dunkley looks at why brewers are selling out?

As another brewery sells out to Big Beer (Amsterdam's Oedipus following Beavertown in selling a stake to Heineken), we once again hear the cries of betrayal from their fans. And once again hear the rebuttals of business from those looking to do the same, or just with an interest in making the elusive profit.

But we should always ask ourselves Why? Why are so many breweries selling out (or as they like to put it 'entering into partnerships')?

The answer really is quite straightforward, when simplified. It's money.

Once a brewery has reached a certain size, they can no longer expand without some serious cash. Beavertown, Camden and now Oedipus have all found this. They have beers available in most free of tie bars within easy reach of themselves and listed with the small wholesalers they use, they're available in supermarkets as well as bottle shops, and they've become household names (at least within the beer loving community).

But that's it. They can't get themselves into the brewery tied pubs or the PubCo estates, they can't get more of their range into the supermarkets, and they definitely can't sell more abroad without some serious investment in warehousing and distribution.

So is it any surprise that when the likes of Heineken come along and offer not just a large amount of money for what is always described as a "minority stake" but also access to their 3000 pubs in the UK and, more significantly, their national and international distribution chain?

As our industry stands, route to market is restricted to all but a few who are willing to pay and tenants are paying over the odds to their Pub Company landlords for beer brewed locally. Thus we will

continue to see breweries looking for growth in their businesses hitting the wall created and maintained by Big Beer. And many brewery owners see that the only way over that wall is to become part of Big Beer.

In doing so they are helping to dig those foundations deeper and make the wall higher.

We go on about Small Brewer's Relief and tax breaks for pubs, but while we continue to restrict access to market by allowing the Beer Ties to remain in all but name not just across the UK but across Europe and the rest of the world, we're just shouting at clouds.

Steve Dunkley is owner and brewer at Beer Nouveau.

Their tap room is located at
75 N Western St,
Manchester M12 6DY

It is open Friday 4 – 10.30pm,
Saturday 12 – 10.30pm and
Sundays for special events.

beernouveau.co.uk

Got a Bee In Your Bonnet?

Do you work in beer or cider and think drinkers should be aware of something going on in the industry?

This is your space - get in touch at
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