

BOLTON BEER BREAKS

THE MAGAZINE OF THE BOLTON BRANCH OF THE CAMPAIGN FOR REAL ALE

WINTER 2015

ISSUE No.10



INSIDE THIS ISSUE:

An update on The Dog & Partridge pub
News of a successful CAMRA campaign
How Champion beers are judged
A brief look back at brewing in Bolton

**FREE!
PLEASE TAKE
ONE**



@BoltonCAMRA

www.boltoncamra.org.uk

The

Victoria and Albert



Award Winning Pub



Opening Hours:

Mon-Thu 4:00-11:00 pm

Fridays 4:00-12:00 pm

Saturdays 12:00-12:00 pm

Sundays 12:00-11:00 pm

**7 Cask Ales
Real Cider**

b · arcam

114 Lee Lane, Horwich, BL6 7AF

Tel: 01204 770837 thevictoriaandalbert@hotmail.co.uk

www.vicandalbert.co.uk



**CAMPAIGN
FOR
REAL ALE**

The Bowling Green, Horwich

Fine cask ales, friendly family pub.

**Live music every weekend, Sports on 3
screens, Pub Games**



FROM THE EDITOR

Welcome to the latest edition of our branch magazine.

Apologies for the late publication, but unfortunately there have been some problems with advertising and editorial issues. Hopefully these have now been resolved. If you are interested in advertising in the magazine, please contact Cliff Burgess on the number below. Rates start from as little as **£20** per advert, and all rates are negotiable.

The national campaign has been successful in lobbying parliament for changes in legislation with regard to pub companies and beer ties. Information about how this came about and what the outcomes were can be found inside. Despite the fact that this was a successful campaign nationally, there is not universal acceptance that the outcome is good all round.

There has been some individual CAMRA members who have stated that this was not the best idea for a national campaign. One local publican believes ***"the main issue that needs addressing is still the disparity between supermarkets and pubs. This is unlikely to change. Consumers just don't have enough money in their pockets to go and spend in pubs than they did even 10 years ago. There has to be a natural cull of under performing, badly run, badly maintained pubs to let the rest flourish. Once the economy is truly recovering (that's a whole other discussion) then we can start opening new pubs that will cater for a new generation instead of harking back to the old ways. Aldi & Lidl have shown that they can take a chunk out of the big four and once they realise they can no longer afford to sell alcohol below cost price as loss leaders then maybe the government will adjust taxation in favour of small businesses and pubs will rise again as the social hub we all need."***

Only time will tell.

Also in this edition more good news for Bank Top Brewery and the Bolton Ukrainian Club, some terrible news of our cover star, The Dog & Partridge, one of our members explains what happened when he became a judge for the SIBA awards and a very brief history of local brewing. Plus much more.

Cheers,

Jez Wadd

Last date for submission of articles or adverts for the next issue is 27th March

Branch contacts

Chair - Gill Smart

Treasurer - Don Chatwood

Media & Publicity Officer – Jez Wadd (07917 220622) &

editor@boltoncamra.org.uk

Secretary – Graham Walsh (07855 361228)

Cider Officer – Alison Whitaker, cider@boltoncamra.org.uk

All initial enquiries to **Bolton Trading Stand-**

ards are taken by the Citizens Advice consumer helpline - **08454 04 05 06**

[http://www.bolton.gov.uk/website/pages/](http://www.bolton.gov.uk/website/pages/Tradingstandardsadvice.aspx)

[Tradingstandardsadvice.aspx](http://www.bolton.gov.uk/website/pages/Tradingstandardsadvice.aspx)

Campaign for Real Ale Ltd.
230 Hatfield Road,
St. Albans,
AL1 4LW

Disclaimer: The views expressed in articles are those of individual contributors and are not necessarily the views of the Bolton Branch. The Campaign for Real Ale Ltd, Bolton accepts no liability in relation to the accuracy of advertisements; readers must rely on their own enquiries. It should also be noted that acceptance of an advertisement in this publication should not be deemed an endorsement of quality by Bolton CAMRA.

To advertise contact Cliff Burgess on 07717028677

The Wanderer – Heaton & Doffcocker

Alighting the **575** bus at the bottom of Markland Hill, it's a short saunter up the hill to the **Victoria (aka Fanny's)** which has been renovated extensively over the last few years. Now with a more modern pub dining feel, it still offers a warm welcome to social real ale drinker, having 4 beers generally available, (but only 3 tonight: *Jennings Cumberland* and *Bank Top Flat Cap & Gold Digger*) of which a choose a very good form **Bank Top Flat Cap**. The open-planned layout is easy to navigate, as I find a sunny spot on one of the terraces to enjoy my beer.

A bit of a hike, but within 10 minutes I arrive at the door of the **Hope & Anchor (aka Little Cocker)**. On entering this cosy community pub, the central bar is just to the right with a small parlour to the left and a games room beyond the bar. From the 3 beers available (*Tetley's Bitter*, *Landlord & Lees*) I choose the always pleasing **Lees Bitter**.



Toddlng across the road now to the large, traditional style Holt's house **The Doffcocker** for a pint of the splendid **Holt's Mild**. A central bar splits the pub into two spacious sides, with the comfortable lounge area to the far side as you enter from the main road. The initial area has more a taproom feel, but again, the pub has a local community vibe. (There are also Holt's *seasonal* beers and *Bitter* available.)

Finally for tonight, a short stroll around the corner to the **Finisher's Arms**, which boasts 5 hand pulls, with Thwaites Wainwright and a Bank Top beer permanently available, but I choose a very well kept **Well's Burning Gold**. With the bar ahead to the left there are two lounges along the right-hand

side and pleasant seating areas around the bar itself. But now it's time to nip across the road for the **501** bus back to town.

Well that was a right gradely wander through the pubs of Heaton & Doffcocker; once again drinking good variety and quality real ale.

Want more information about Bolton's real ale pubs?

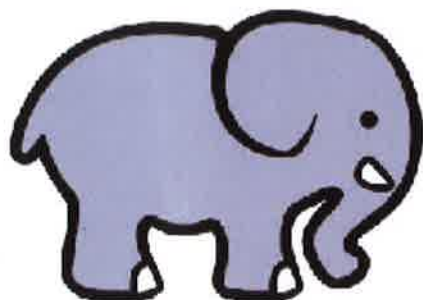
Visit: www.whatpub.com





**CAMPAIGN
FOR
REAL ALE**

Bolton CAMRA



Beer Festival

April 9th – 11th 2015

Thursday - Saturday

Thursday 9th April
4:00-10:30pm

Friday 10th April
12:00-10:30pm

Saturday 11th April
12:00-10:30pm

at
Bolton Ukrainian Club
99 Castle Street
Bolton BL2 1JP

40+ Real Ales
Real Ciders
&
Ukrainian Craft
Beers (Bottled)

ADMISSION £2
(except Friday
after 5:30pm £3)
plus £2 (refundable)
glass hire

HOT FOOD,
Soft Drinks & snacks
available at all sessions

*Poster kindly
sponsored by:-*



CAMRA members **FREE ADMISSION** Thursday
And only £1 all other sessions
(on production of valid membership card)

Over 18s ONLY except Saturday before 6:00pm

Supporting



Bolton Hospice
Registered Charity
No. 107118

www.boltonbeerfestival.org.uk



@BoltonCAMRAbeer



Bank Top

ALE HOUSE
TEL: 01204 693793

36 CHURCH STREET,
HORWICH, BOLTON.
BL6 6AD



Bank Top
BREWERY



Bank Top

BREWERY TAP

TEL: 01204 302837

68-70 BELMONT ROAD,
ASTLEY BRIDGE,
BOLTON.
BL1 7AN



Bank Top Brewery

Bank Top Brewery has many reasons to celebrate this year, not least with their Dark Mild, being crowned Champion Mild of Britain at the GBBF at Olympia in August. Dave Sweeney, Company Owner, although rendered momentarily speechless, was highly delighted and commented 'I am absolutely overwhelmed and thrilled to receive this prestigious award'. (*Dave travelled down to Kettering to attend the GBBF awards lunch on Saturday 25 October to collect the accolade in person.)

In addition to the Champion Mild, it has been a fruitful year with Bank Top Brewery ales gaining numerous awards: at the International Beer Challenge, Port O'Call awarded Bronze in the bottled speciality beer category and most recently at the SIBA North West Beer Festival Dark Mild awarded Bronze in the standard mild category and Pavilion Pale Ale collected two awards – Bronze in the premium bitters category and Bronze in the bottled bitters up to 4.9% ABV, to name but a few.

In collaboration with Yorkshire Hops, Bank Top Brewery introduced their 'Green Edition beers' - English Born and Brewed 3.6% ABV and Sovereign 3.8% ABV which have proved popular with the customers. The brewery sponsored a row of hops including the 'First Gold' and 'Sovereign' variety. As time is of the essence when using fresh hops, they are quite literally from field to barrel in less than a week!

Following on from last years' charity work which focused on Wrestling, Bank Top Brewery embarked on a new initiative with the introduction of Bank Top Brewery lapel badges. The charity MNDA (Motor Neurone Disease Association) has been at the forefront of the ice bucket challenges and Dave has selected this charity to benefit from the sales of the badges – 30p from each badge will go to MNDA.



Gill Smart, Branch Chair presents the award to the Bank Top Brewery Ale House

In addition to the brewery badges, pump clip badges are to be commissioned in the not too distant future, so watch this space, once again donations will go to MNDA from each badge sold. Bolton now has its very tube style map produced by Pub Stops and sponsored by Bank Top Brewery, this has just been released for sale at Waterstones in Bolton, they are also available from the Brewery and both Bank Top pubs – The Tap and The Ale House.

DATES FOR THE DIARY

Branch Meetings—all start @20:15

29th January at The Balmoral

27th February at Barristers

27th March at The sweet Green Tavern

11th to 14th February: NATIONAL WINTER ALES FESTIVAL at The Roundhouse, Derby

9th-11th April: BOLTON CAMRA BEER FESTIVAL at Bolton Ukrainian Social Club

A FAIR DEAL FOR YOUR LOCAL

Around a third of pubs in the UK are owned by Pub Companies – large property companies who lease pubs out to tenants to run as their own business. These pubs are contractually obliged to buy their beer only from the Pubco; preventing pub licensees buying on the open market. This is known as the beer tie. The fundamental problem is that these large companies make huge excess profits through inflated product prices and excessive rent costs. The main aims of the CAMRA campaign were to address, amongst other issues, the following questions:

- Is it right that publicans tied to big pub companies can pay above £110 for a barrel of beer, but independent publicans are able to purchase for less than £70?
- Is it right that tied licensees are unable to make a reasonable living due to high rents on top of inflated beer prices? 57% of tied publicans earn less than £10k a year?
- Is it right that the unbalanced relationship between pubcos and their licensees is driving up prices in pubs, restricting investment in pubs and ultimately forcing pubs to close?

The long 10-year campaign road to reach this result has seen CAMRA contribute to four Business Select Committee investigations, several high profile Parliamentary debates, a Government consultation, an Office of Fair Trading Super Complaint and numerous rallies in Parliament.

CAMRA members and branches distributed half a million beer mats and posters promoting the campaign in pubs and sent 8,000 letters to MPs on this issue in the last year alone! And the most recent activity saw a petition reach nearly 45,000 signatures which was handed to the Business Department.

In total 212 MPs signed up to support our campaign and debates with MPs such as Toby Perkins, Greg Mulholland and Heather Wheeler were held to promote reforms at the main Party Conferences.

Over the last decade many thousands of pubs have been lost as big pub companies have

squeezed them out of existence with sky-high rents and beer prices. With 31 pubs closing a week it is vital that publicans, who are on the frontline of keeping our valued community pubs open, are given protection from heavy handed business practices from the big Pubcos.

The Government was defeated by 284 votes to 259 with MPs from all parties voting in favour of a new clause to the Small Business Bill that will empower Pubco licensees to choose between a tied agreement and a market rent only agreement; allowing them to buy beer on the open market. This will help deliver more investment in your local pubs, better choice



and ultimately fewer pub closures.

The new amendment follows the Government's decision to introduce a Pubs Adjudicator and Statutory Code to protect thousands of licensees from unfair business practices in the pubs industry earlier this year.

The Adjudicator will ensure that publicans are treated fairly and will crack down on cases of inflated rents and excessive beer prices charged to publicans. There will be more power to the licensee to ensure they are no worse off than their free-of-tie counterparts.

CAMRA will now urge the Government to accept the outcome of the vote and introduce these reforms as soon as possible.

At present the reforms only apply to England and Wales but we continue to campaign for it to be introduced across the UK.

This extraordinary win would not have been possible without the support of CAMRA members and campaigners who have backed this campaign for over ten years.

So thank you for all your support.

THE LANCASHIRE MEAD COMPANY
ARTISAN MEAD PRODUCERS
DRAGONSBREATH



CREATED FROM A PASSION FOR THE TRADITIONAL. MADE FROM PURE HONEY FROM AROUND THE WORLD. TOTALLY FREE OF ANY CHEMICAL ADDITION, FININGS FREE, SUITABLE FOR VEGETARIANS. NATURALLY FERMENTED, EACH BATCH IS UNIQUE, WITH ABV'S FROM 17% - 20%

WWW.LANCASHIREMEADCOMPANY.CO.UK
CONTACT GORDON ON 01204 694538
THE LANCASHIRE MEAD COMPANY, UNIT 6 HAMPSON ST.
HORWICH BL6 7JH

BOB'S SMITHY INN &



OLD FORGE RESTAURANT



www.bobs-smithy.com

With Six real ales on all the time from
Timothy Taylors, Bank Top, Wainwrights, Salamander, Allgates, Cottage, Blackedge,
Dunscar Bridge and many more
Plus continental lagers Mahou, San Miguel, Staropramen

NOW SERVING LUNCHES
WEDNESDAY TO FRIDAY 12.00-2.30 SATURDAY & SUNDAY 12.00-4.00

OLD FORGE RESTAURANT
OPEN WEDNESDAY TO SATURDAY NIGHTS FROM 6.00

Mid week Special 2 Course £12.95

SUNDAY LUNCH FROM 12.30-6.45 Two Course £12.95

1452 CHORLEY OLD ROAD BOLTON BL1 7PX TEL:01204 842622

Pub News Dec 2014

You will have to have been living in a kennel to have missed the sad tale of the Dog and Partridge on Manor Street. A Landrover Discovery crashed into this iconic pub in late October causing structural damage. Fortunately no-one was hurt, but the pub has been closed ever since, a loss to those who sampled the fine ale and innovative music that this place was famous for. The customers, now known as Dog Refugees, have been rallying around to help raise the money and support to help landlord Neil to reopen the pub. There are a number of support gigs planned at pubs across Bolton and beyond. Everyone at Bolton CAMRA wishes Neil the best for the future and hope that the pub will get back on its feet and become a beacon for everything that is good about the town once again.



As most will have seen, Hogarths on Churchgate is now open and seems to have captured the imagination of town centre drinkers. The brewing vessels which are visible as you enter are only for show, but there is an actual brewery downstairs in the cellar. Early beers from Hogarths Brewery have included Liberty and Beer Street, both 3.8% pale ales which have gone down well alongside others, mostly from local breweries such as Bank Top and Prospect.

The former Welcome Inn in Farnworth has been refurbished and has reverted to its original name of the Freemasons. It has also made a return to serving cask ale from three handpumps. Recent ales have included Black Sheep Bitter and Robinsons Dizzy Blonde. 3rd pint glasses are available for those who like to sample all those on offer.

Down the road, the Clock Face in Kearsley is also open again and is dispensing a range of free of tie ales.



The Hen & Chickens has made great strides in recent months since becoming free of tie on cask ales. It has been serving a range of ales from local microbreweries to the highest standard. Hopefully the pub will continue on its trajectory to once again be one of the premier venues for real ale in the town centre.

The Victory on Chorley Old Road have been serving real ale on occasions in recent months. The hand pump is in use only occasionally but on a recent visit the ale was the now-rarely-seen John Smiths cask.

Great Ale Year Round in Bolton Markets has continued to be a success under new owners Anne and Steve Simms. The bar has been extended to increase customer comfort. It is also open until 6.30pm when there are special events such as food matching.

On the down side, The Cattle Market on Orlando St and the Greenwood Arms in Horwich, closed for some time, have recently been demolished. The Greyhound at Wingates is now closed and boarded up and the Victoria British Queen on Blackburn Road has workmen converting it to a change of use.

The Pineapple at Astley Bridge has changed hands but still has no real ale.

Greater Manchester CAMRA Regional CotY 2014

Bolton Ukrainian Social Club

Winner of the Greater Manchester Regional Club of the Year 2014, Bolton Ukrainian Social Club, were presented with the award on a Saturday in early November. To celebrate the event, they provided a buffet for CAMRA members present and an award winning beer line up on the bar: Bank

Top Dark Mild (Champion Mild of Britain 2014); Brightside Amarillo (SIBA NW Gold award 2013); and Brewsmith Bitter (SIBA NW Gold award 2014).

This is the second year running that the club has won this prestigious award and all in attendance at the celebration had a thoroughly enjoyable day, with a number of them then visiting some of Bolton's best town centre pubs.

Photo: Bolton Ukrainian Club Secretary, Paul Hnylycia is presented with the award by Greater Manchester CAMRA Deputy Regional Director, Bev Gobbet, with Bolton CAMRA Branch Chair, Gill Smart in attendance.



Cider Month Cider Passport Competition

Thanks to everyone who took part during October – we hope you enjoyed visiting the participating pubs and trying the real ciders and perries they were serving.

The prize draw was held at the Bolton Branch meeting on 27 November. Only a very small number of passports were returned, which was rather disappointing, but it did make the allocation of prizes a much simpler process. The bag-in-box of cider (generously donated by the Bank Top Brewery Tap,

the current branch Cider and Perry Pub of the Year) was won by Stephen Kerry. Bolton CAMRA T-shirts went to Rebecca Kerry and Paul Davies. Stephen and Rebecca had managed to visit all 15 pubs on the passport, and Paul had been to 14 of them.

The Cider Passport was a new venture for Bolton CAMRA, and we would welcome any feedback on this year's competition or suggestions for possible changes if we decide to run the event again.

Please send your comments to cider@boltoncamra.org.uk.

Alison Whitaker

Cider and Perry Officer



Now available on the branch website <http://www.boltoncamra.org.uk/> are details of pubs in the branch area between 1975 and 1984 as recorded by the contributors to What's Doing - The Manchester Beer Drinker's Monthly Magazine, together with a quiz on the subject. This quiz includes a one page list of 37 simple questions that I'm sure will require the reading of the whole main document before it is possible to answer them. **(Good luck with that—Ed!)**

Also included are details of the Good Beer Guide pubs from the same period too.

The Bolton Branch WhatPub pub entries now include details of the 120 or so of those that have closed since around 1980, these are accessed by just keying in the name of the pub and select as normal.

Answers to last months Guess the Pub are:

The Dunscur Arms and the Alma Inn

SIBA NORTH WEST BEER COMPETITION

Bolton CAMRA members alongside our colleagues from Wigan branch were invited at the eleventh hour to supplement the experts in scoring beers at the Bolton Lads and Girls Club Beer Festival held at Bolton Rugby Union Club on 15 October 14. The event took place within the marquee erected for the festival.

The call was most welcome as aside from the chance to indulge in top quality free ale we had the opportunity to meet the Brewers and experience firsthand what occurs at these events. The arena was decked out with a dozen bench tables. Each delegate is handed accreditation in the form of an identification badge which directs them to their allotted table for each of the three rotations and ultimately the final Champion Beers (Cask and Bottled) of Festival. Each table had space for six delegates to offer their considered opinions on the beer. A beer runner arrives with an unnamed but numbered plastic vessel from which your third of a pint glass is filled. The anonymity is crucial in ensuring fair play. There were four glasses at each posting and I must admit as a Beer Competition virgin your correspondent almost peaked too soon by devouring all the beer on offer for the first three samples until I realised we had seven more to taste in the first category alone.

The scoring system works as follows:

- Appearance (Clarity - is the beer clear and appealing on the eye) 1 - 10
- Aroma 1 - 10
- Taste 1 - 20
- After Taste 1 - 10
- Saleability (Would you go back and purchase another one) 1 - 10



Each beer is scored with the top five in each category making the final.

The variety of Beers on offer was astonishing - Standard Mild Ales, Standard Bitters, Best Bitters, Premium Bitters, Strong Bitters (over 5%), Premium Strong Bitters, Porters Stouts Old Ales & Strong Mild, Speciality Beers, Champion Bottled Beers, Bottle Beers up to 4.9%, Bottle Beers over 5.0%, Bottled Gold Beers, Bottled Speciality Beers, Bottled Porters Mild Old Ales & Stouts.

It appeared that the organisers had wisely distributed the CAMRA contingent amongst the experts from the Brewing Industry who had arrived from the length and breadth of the UK to support the event. The laminated card on the table provided easy to follow guidance on scoring but the input from newly acquired friends was most welcome.

Prior to the event we were asked to select our preferred categories to score and I opted for Standard Bitters and Best Bitters which I was fortunate enough to judge. Once the first category has been completed the Beer Scorers have a short break before moving to another table with the chance to circulate amongst new peers sampling a different variety of Beer whilst those from within the brewing industry continue networking.

Lunch was provided in the Rugby Clubhouse before we returned for the afternoon session. My accreditation excused me from the third rotation as I had randomly been selected to judge the Champion Beer of festival. However as the event was not fully subscribed I was summoned, not exactly "kicking and screaming", from the Subs bench to judge bottled beers up to 4.9% providing an opportunity to imbibe further choice beers also to meet another lovely group of

individuals including one very young chap who was able to reliably inform us of the hop or hops present in each of the beers on offer - how clever is that?

Finally after another break I sat at the top table to vote on the bottled beer of the festival. I felt quite privileged to be involved in selecting the Champion Ale.

I found the whole experience hugely entertaining. I enjoyed meeting interesting knowledgeable people from the industry which was educational. I understand the SIBA North West Beer Competition was held at the Palace Hotel in Manchester 2 years ago and at Hawkshead Brewery in the Lake District last year but that this year's venue was deemed favourable by those with whom I spoke. I do hope next year's event remains in the locality as I will definitely be along if invited. I recommend it to fellow CAMRA members if the opportunity presents itself.

THE BREWING INDUSTRY OF BOLTON

In the 18th century, most public houses brewed their own beer on the premises, but gradually beer was supplied on a commercial basis from larger breweries. This meant that, as is the case today, some smaller breweries began to buy or build pubs, and the publican was tied by the controlling brewery, and was only permitted to sell beer brewed by them.

In 1838, there were 107 pubs and 255 beer shops in Bolton. There were also quite a number of "hush" shops. For obvious reasons the actual number is unknown.

In the late 19th and early 20th centuries, had 10 or 12 larger breweries. Among these were the likes of Dawes & Fogg in Bradshawgate, John Halliwell & Sons in Mount Street, Joseph Sharman & Sons in Merehall Street, William Tonge & Sons on Wigan Road, Wingfields Brewery on Nelson Square and Magee Marshall in Derby Street, which was the largest and the last to close.

In addition there was Hamers Brewery on Darwen Road, which was behind the now demolished Volunteer pub. They supplied several pubs in the Egerton area along with some town centre pubs.

Sharmans brewery was established in 1874 using water from their own well and they owned 20 tied houses. The Sharman Arms building still exists on Halliwell Road and further evidence of the brewery can also be seen on some windows of the Stork pub, further up Halliwell Road



The water from some local wells was considered too soft for brewing and needed to be treated, a process as Burtonizing. Water was also bought in from the River Trent, carried by rail in special tanks. Despite this, some local beer houses continued to brew their own, and a directory from 1932 shows those still producing as the British Oak on Derby Street, the Colliers Arms, Chorley Old Road, Smithills, the Greyhound hotel on Manchester Road, the Lord Raglan on Halliwell Road, the Rope & Anchor on Kay Street, and the School Hill Hotel on the School Street. Additionally there was the Lord Clyde on Folds Road which was known as a home brew house in the 19th century also.

Bolton CAMRA Branch visit to Brewsmith Brewery

On a crisp and sunny, late Saturday morning in November, umpteen branch members met up at Great Ale Year Round, in Bolton market. Downing a good pint, they were preparing themselves for the mission ahead!

By miraculous good fortune, a 471 bus to Bury was awaiting at the bus station; and then, as if in a dream, a connecting 474 bus to Ramsbottom, rounded the bend as the group approached the bus stop! All this enabled us to meet up, on time, with 4 ROB branch members (who were lucky enough to get places on the brewery visit) and make the 15 minute walk down to Stubbins, and the brewery.

Brewer James Smith welcomed us all to the Brewsmith brewery and initially offered us the choice of two of his beers: the "SIBA Gold Award" winning Bitter and his super smooth Pale. We then relaxed into general chit-chat and absorbed the ambience (and a couple of pints) before James commenced his 'tour' of the brewery. Oh, yes, the two beers on offer were also swapped, so we could now sample the seriously tasty Oatmeal Stout and powerful IPA. (Honestly, some people drink like fish!)

The brewery has a 10 barrel kit, set up in an industrial estate unit, but James explained his brewing philosophy and highlighted a couple key methods he pays detailed attention to. The tour was interesting and very informative, and impressed many of us who'd visited many other breweries in the past. His accurate control of the brewing process and attention to cleanliness are palpable in the quality of the beer he produces.

And so, with a big thanks to James, we departed the brewery, and though a number of people went their own ways, several of us made our way into Ramsbottom to drink a decent 'house' Thwaites beer at The Oaks. Moving on to the Hearth of the Ram we discovered an excellent Elland, White Prussian and at the Railway enjoyed a very good Copper Dragon, Black Dragon Stout.

'Twas a grand day out!



Brewer, James Smith, is centre front

Great Ale

Year Round

Speciality craft beers and ciders!

GreatAleYearRound 

@GreatAleYear 

www.greataleyearround.co.uk

The new owners Anne & Steve Simms would like to welcome customers old & new to Bolton's only micro-bar situated in the food court at Bolton Indoor Market.

Open Tuesday, Thursday, Friday & Saturday 9am—5pm

A welcoming friendly atmosphere offering two hand pumps serving a selection of guest ales from local micro-breweries along with a selection of over 80 locally sourced craft beers and ciders available to drink in or takeaway

EVERY TUESDAY 25p OFF ALL DRAUGHT PINTS



A Campaign of Two Halves

Fair deal on beer
Save Britain's Pubs!



Join CAMRA Today

Complete the Direct Debit form and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinus or call 01727 867201. All forms should be addressed to the: Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LV.

Your Details

Title _____ Surname _____

Forename(s) _____

Date of Birth (dd/mm/yyyy) _____

Address _____

Postcode _____

Email address _____

Tel No(s) _____

Partner's Details (if Joint Membership)

Title _____ Surname _____

Forename(s) _____

Date of Birth (dd/mm/yyyy) _____

Email address (if different from main member) _____

Direct Debit Non DD

Single Membership £24 ☐ £26 ☐

(UK & EU)

Joint Membership £29.50 ☐ £31.50 ☐

(Partner at the same address)

For Young Member and other concessionary rates please visit www.camra.org.uk or call 01727 867201.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association

I enclose a cheque for _____

Signed _____ Date _____

Applications will be processed within 21 days

01/15

Campaigning for Pub Goers & Beer Drinkers

Enjoying Real Ale & Pubs

Join CAMRA today - www.camra.org.uk/joinus

Instruction to your Bank or Building Society to pay by Direct Debit



Please fill in the whole form using a ball point pen and send to:
Campaign for Real Ale Ltd,
230 Hatfield Road, St Albans, Herts, AL1 4LV

Name and full postal address of your Bank or Building Society

To the Manager Bank or Building Society

Address _____

Postcode _____

Name(s) of Account Holder _____

Bank or Building Society Account Number _____ Branch Sort Code _____

Reference _____

Service User Number **9 2 6 1 2 9**

FOR CAMPAIGN FOR REAL ALE LTD OFFICIAL USE ONLY

This is not part of the instruction to your Bank or Building Society

Membership Number _____

Name _____ Postcode _____

Instructions to your Bank or Building Society

Please pay Campaign for Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards operated by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign for Real Ale Limited and it will be passed electronically to my Bank/Building Society.

(Signature) _____ Date _____

Banks and Building Societies may not accept Direct Debit instructions for some types of accounts.

This Guarantee should be detached and retained by this payer.

The Direct Debit Guarantee



This Guarantee is offered by all banks and building societies which accept instructions to pay by Direct Debit.

If there are any changes to the amounts due or frequency of your Direct Debit, The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited so no information is given if you contact The Campaign for Real Ale Ltd to confirm a payment has been made. All the money will then be given to you at the time of the next payment.

If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your Bank or Building Society you are protected as if it had been made in full of the amount paid from your Bank or Building Society.

If you receive a refund you are not entitled to, you must pay it back when The Campaign for Real Ale Ltd asks you to.

You can contact a Direct Debit in any way by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

WWW.BLACKEDGE BREWERY.CO.UK

SIBA

REGIONAL
WINNER
2012

SPECIALITY BEERS

Gold

BLACK

PORT

SIBA

REGIONAL
WINNER
2013

SPECIALITY BEERS

Bronze



EDGE
BLACK
BREWING COMPANY



@BLACKEDGEBEERS

BLACKEDGE BREWING COMPANY



LOOK ON OUR WEBSITE FOR FREQUENT SPECIALS

TEL: 01204 692976

SHUTTLE HOUSE, HAMPSON ST HORWICH BL6 7JH