# BOLTON BEER BREAKS

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

Summer 2016

Issue 14



#### Also in this Issue

Guess the Pub, Pub News, Cider & Perry News,
Presentations - Club & Pub of the Year, Bank Top Brewery Presentation,
Aphrodite's Rock Microbrewery & Brewpub, Great Ale at the Vaults,
Underneath the Arches, Beer Festival Unstirred & Membership Form

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#### Welcome to Summer 2016 - Issue 14

Welcome to edition 14 of Bolton Beer Breaks. We are now embarking on a new way of publishing as previously we have self published and all the advertising and editorial work being carried out by a (very) small group of volunteers. We have placed the responsibility of publishing and printing in the hands of Matelot Marketing, so we would be really grateful for feedback of any kind from our readers. Please use the contact details as listed in the magazine.

In this issue we have two different views of an unexpected venue for a microbrewery and real ale outlet. I certainly wouldn't have expected to find such reportedly good ale there.

Steve and Anne Simms are expanding their business and have opened another bar in the Vaults

development, in the Market Place. What's more, Great Ale at the Market has been voted Bolton CAMRA pub of the year. This is no mean feat and is recognition not only of the range and quality of the beers, but also an indication of the general atmosphere and ambience of what has very quickly become a very firm favourite amongst CAMRA members and the general public alike.

Also in this edition we have news of the Beer festival, a brief tour of the brewery arches and guess the pub.

Enjoy the read.

Cheers.

Jez Wadd

Last date for submission of articles or adverts for the next issue is?

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**REAL ALE** 

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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 n.richards@btinternet.com

#### **Pub News**

As part of a national campaign using new government legislation to provide more protection for pubs from being indiscriminately closed and sold for alternative uses, three pubs in Bolton have now been listed as Assets of Community Value by Bolton Council, following requests from Bolton CAMRA Branch members. These are the Shakespeare in Farnworth, the Bridge in Horwich and the Finishers in Bolton. More pubs are in the pipeline and requests will be made for these to be listed in the coming months. This legislation came too late for the more than 60 pubs that were closed in Bolton Metro from 2009 to 2015.

The temporary Great Ale at the Vaults closed and was replaced by the new bar downstairs in the new vaults development at the Market Place, expect to find four hand pumps on the bar, one serving a house beer brewed by Outstanding in Bury and three guest beers from small breweries far and wide. Elsewhere in the town centre The Flying Flute has started selling Bank Top Flat Cap and Thatchers Chedder Valley Cider, whilst upstairs it is the new home to the ex Moses Gate Music venue, which moved after failing to agree terms with the owners of the Moses Gate which is now closed. The Brass Cat has also reopened but the opportunity to install cask beer has once again been missed.

The Red Lion in Blackrod is still open but is no longer selling cask beer, demolition has been expected for the last couple of months following planning approval for new houses.

Fine words by council planners in 2014 when they approved conversion of the recently closed Arkwrights Ale House from a pub to a house counted for nothing when new owners applied to demolish the pub, presumably for an identikit style new house build.

The retention of the public house building is welcomed, it is an attractive red brick, Victorian structure which has great presence in the built environment. The change of use of the redundant building will ensure its long term retention which is central to the conservation and enhancement of local distinctiveness.

By 2016 this became an EIA (Environmental Impact Assessment) for the demolition of the building is therefore not required and prior approval is not required for this reason.

The Elephant and Castle on Deansgate were granted planning approval for tables and chairs outside on the pavement adjacent to Preston's. Not surprisingly Preston's had objected as this might put off their customers window shopping prior to spending a few grand on a new Rolex or gold chain etc, but to no avail. Similarly the York applied for tables and chairs at the side of the pub but this was refused as it is contrary to the aspirations of the council's street cafe guidelines. It seems the council planners believe the good customers of the Elephant and Castle will all be eating food outside and will thus be quiet and well behaved, whereas those at the York will only be drinking and will be very noisy and rowdy over and above the noise coming from the interchange opposite.

Plans have been submitted for a new Micropub at the bottom end of Market Street in Westhoughton near the Wheatsheaf, plans have also been submitted by Drink Up Brewery for Horwich's first Micropub called DubTAP at 179 Lee Lane, next door but one to the Bowling Green.

However the planning officer's report dated 24<sup>th</sup> May recommends refusal to the planning committee mainly on the grounds of noise to the residents living either side of the DubTAP. Horwich town council did not object, let's see who the planning committee will agree with.

The Gypsy's Tent closed back in 2009 and has been a boarded up eyesore ever since but it is up for auction in mid June with a guide price of £70,000, though you can buy from an estate agent now for £120.000!

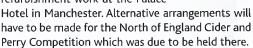
Also up for auction is the ex Rose and Crown on Market Street in Farnworth, this has a guide price of £200,000 and comes with planning permission for conversion back to a pub and restaurant upstairs.

#### **Cider & Perry News**

It was another successful year for the cider and perry bar at Bolton CAMRA Beer and Cider Festival in April. The number of ciders and perries available had been increased from 8 to 10, and they had all sold out by 8:45pm on Saturday evening. Once again Butford Organics won the award for Cider/perry of the Festival, this time for Brandy Perry (Brandy is the name of the pear variety). I am hoping to visit Butford Organics in September to present Martin Harris with the certificate.

The presentation of the certificate for Branch Cider and Perry Pub of the Year to Blackedge Brewery Bar was made during the very enjoyable branch social there on Thursday 26<sup>th</sup> May.

The 6th Greater Manchester Cider and Perry Festival, which was due to take place on Friday 24<sup>th</sup> and Saturday 25<sup>th</sup> June 2016, has had to be cancelled due to overrunning refurbishment work at the Palace



There is a new outlet for real cider in Bolton - Thatchers Cheddar Valley Cider is now available at the Flying Flute on Bradshawgate.

**BOLTON BEER BREAKS** 

# Presentations Club of the Year & Pub of the Year



The Ukrainian Club has once again been voted CAMRA Club of the Year, which is a fine achievement for a club that always has three hand pumps, generally serving one dark and two lighter ales, along with a range of Ukrainian beers also.



**Great Ale at the Market** has been voted Bolton Pub of the Year and is entirely deserved.

Here, our chair presents the certificates to Paul at the club and Steve and Anne in the market.



#### THE OLD THREE CROWNS



3 Real Ales always available

Traditional Real Ale Pub set in town centre, providing top quality home cooked food, and traditional Sunday Roast

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#### **Great Ale**

Unit 9, Market Place, Bolton, BL1 2AL

#### **BOLTON CAMRA PUB OF THE YEAR 2016**

Great Ale at the Market is a Micro Bar. and Real Ale Bottle Shop selling locally sourced Craft Ales and Ciders



Great Ale is situated in The Lifestyle Hall of Bolton's award winning indoor market, right in the heart of Bolton town centre.

With a selection of over 70 different bottled beers and ciders you are sure to find something to suit your taste. We are especially proud to offer beers from all over the North West of England including, Manchester, Salford, Radcliffe, Ramsbottom, Cheshire, and of course Bolton itself.

We also stock an extensive range of continental beers from all over the World and sell gift packs all year round with specials at Christmas.

Our cask beer is a constant rotation of locally sourced real ales and is available on tap throughout the day and we also have one ever changing craft ale and one great pilsner available on draught, along with a varied selection of draught ciders.

Its not just great drinks, we have a great selection of bar food too. As well as a traditional Ploughman's we offer a range of small plates including Olives, Breads with Oil/Balsamic, Pork Pie, and Meat and Cheese Platter's. We encourage our customers to try our cask beers before you buy so don't be afraid to pop in and ask for a sample of our wonderful ales before treating yourself to a pint or two.

#### Bank Top Brewery Presentation Evening 25th January 2016

The culmination of 14 months fundraising came to fruition on Monday 25 January at the Bank Top Brewery Ale House, Horwich. Six highly delighted charity representatives were on hand to accept their cheques, money raised from the sale of a variety of lapel badges.



Dave Sweeney, welcomed all that attended the evening and extended his thanks to all who have supported the campaign which initially started from an idea following the high profile Ice Bucket challenges for MND Association. Bank Top Brewery logo pin badges were produced and sold with 30p from each sale donated to MNDA.

Following the popularity of the badges we commissioned the production of the pump clip

series of badges — 12 in total which have benefited 5 further charities — The Stroke Association, Parkinsons UK, Sharples Wrestling Club, Bolton Mountain Rescue Team and Derian House Childrens Hospice. The badges have been on sale in



Bank Top Brewery's two pubs – The Tap and The Ale House along with the Brewery.

Louise Lawless, Community and Events Fundraising Manager at the Stroke Association, said: "With around 152,000 strokes a year in the UK – that's around one every three and a half minutes – it is vital that we have people who can raise funds for people affected by stroke. We're incredibly grateful to Bank Top Brewery for their very creative and generous fundraising for the Stroke Association. The money will go a long way in helping to support people who are living with the effects of stroke, as well as their families and carers."

Alison Jennings, Parkinsons UK Bolton Branch Membership Secretary, said: "Without the generosity of people like your customers, our work would not be possible. Supporters and volunteers are as vital to us as researchers and nurses. Our work is totally dependent on donations and it is only with your help that we can continue our vital research projects, and provide the support and information needed."

Similar thanks were echoed from Barbara Tew, MND Association and John Rullo, Derian House Childrens Hospice, whilst Eddy Kavannagh, Head Coach, Sharples Wrestling Club, commented "I am overwhelmed by the support received, this amount of money will mean a great deal to the youngsters who use the facilities at the Club."

Dave Sweeney, Bank Top Brewery, added: "It has been a pleasure to be able to present these cheques this evening, not only have our customers purchased pin badges but landlords have also made generous donations to the different causes which has boosted the final cheque amounts."

Dave and the Team at Bank Top Brewery would like to thank all who have supported the fundraising and these worthwhile charities, proving that charity can be supported throughout the year and not just a token gesture of Dry January. The badges will remain on sale at both pubs and the brewery, every six months a new charity will be selected as beneficiary of funds raised during that period.

#### Aphrodite's Rock Microbrewery & Brewpub



"Aphrodite's Rock Microbrewery & Brewpub is in a lovely old winery 15 minutes from Paphos surrounded by beautiful olive groves and grape vine terraces. You and your family can take in the views sat in the traditional stone courtyard shaded by walnut, hazelnut and mulberry trees and also enjoy regular live entertainment staged for your pleasure. The kitchen offers delicious, great value-for-money meals plus authentic hand-stretched Italian pizzas baked-to-order in an Italian wood-fired oven. Portions are generous - come hungry, you won't leave that way!" Bill said.

Despite its stunning location, great restaurant and warm ambience, Aphrodite's Rock Microbrewery & Brewpub is still, first-and-foremost, a microbrewery. Quality real ales and real ciders with real character are brewed by Head Brewer, Melanie, and her team for tourists and residents alike. You can also join the highly popular, informative and complimentary Brewery Tour held every Monday to Friday after lunch. This is an idyllic and inexpensive Mediterranean venue for birthday parties, anniversaries and wedding receptions with all special arrangements made.

Holidaymakers visiting Paphos will enjoy a great, low-cost 'sun, sea & sand' holiday on golden beaches beside the crystal-clear Mediterranean Sea as well as experiencing some amazing historical sites in one of the safest overseas tourist destinations available in these troubled times.



The family's tenacity and determination to bring this much demanded microbrewery to fruition in Cyprus is to be commended. Institutional problems continue for them but they say the support and solidarity shown by fellow CAMRA members, and friends & family, visiting them in Paphos is a great help. Our mission is to let it be seen that British microbreweries overseas that are fighting to push back the frontiers of real ale in Europe are not alone but stand shoulder-to-shoulder with 200,000 CAMRA members. Support Aphrodite's Rock Microbrewery & Brewpub!

That was the information provided (unsolicited I may add) by the owners. Coincidentally, one of our members also submitted customers view at around the same time. Compare and contrast.

I recently had a vacation in Pathos Cyprus and as a CAMRA member felt obliged to visit Aphrodites Rock Brewery having read suitably impressive reviews on Trip Adviser. I wasn't disappointed. The brewery is run by a couple from Sheffield who were attentive and appeared genuinely interested in my observations on the beer and particularly my suggestion that they in association with a bar provide transport to the site once or twice each week.



For the discerning beer taster there is the option of the paddle which holds five "third" pint glasses to sample together with tasting notes. They range from a 3.8% session bitter to a 6.0% IPA which is beautiful but hardly "quaffing tackle" with a Red Ale, a Porter and another pale offering also available.

The location is beautiful. If you arrive by 14:00 you can have a free guided tour of the Brewery – sadly we missed it but I understand it is an interesting adventure.

Food is available and is wholesome plentiful and extremely good value and accompanies the British home from home experience well.

The beers are available at outlets certainly in Pathos and I imagine further afield. An entertaining establishment which purveys Aphrodites Rock beers is The Old Fishing Shack Ale & Cider House in Pathos close to the harbour and Bar Street. Athos the owner is extremely knowledgeable, if a little odd, and delights in engaging Real Ale enthusiasts.

If you fortunate enough to visit Pathos or the surrounding area and wish to partake of refreshment other than the local beer KEO (After three days I needed I needed KEO surgery to remove some from my veins) then I heartily recommend a trip to the brewery also The Old Fishing Shack for a surreal Real Ale experience.



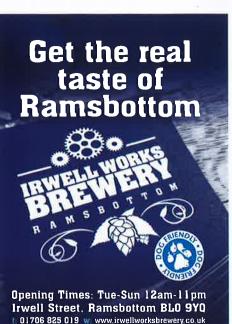
## THE POACHER

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#### **Popular Community Local**

Serving 5 - 8 real ales including Brakspear Oxford Gold, Jennings Cumberland Ale and Dark Mild, Marstons EPA and Banks Sunbeam + 2 guests from the Marstons Range.





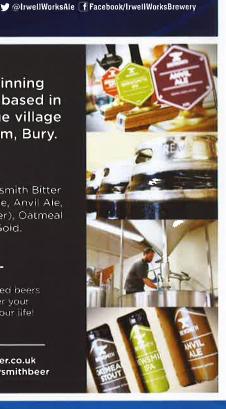
An award-winning microbrewery based in the picturesque village of Ramsbottom, Bury.

Currently producing a range of cask ales: Brewsmith Bitter (SIBA North West Gold Winner). Brewsmith Pale, Anvil Ale, Brewsmith IPA (SIBA North West Bronze Winner). Oatmeal Stout, Brewsmith APA and Brewsmith Gold.

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#### Great Ale at the Vaults

Opened on Wednesday March 23<sup>rd</sup> 2016, this is the sister micro pub to Great Ale at the Market and is located in the new lower Market Place Vaults development.

It is housed in one of the below ground level arches of the former Market Hall. The area has been refurbished and when completed will include several 'big-name' chain eateries as well as for what real ale drinkers would call the Great Ale in the Vaults as the 'jewel in the crown' of the development, which will include a nine-screen cinema later in the year.

The overall appearance of the bar is well in keeping with the Victorian Cellar in which it is housed. The long bar has four hand pumps serving three guest beers and one specially brewed ale for the Vaults by the Outstanding Brewery using Australian Hops. There is more connection with the antipodes as Steve Simms originates from down under and behind the bar is several interesting Aussie brewery and beer advertising metal plaques. The beer is kept in glass fronted chilled cupboards behind the bar. Paddles of 3 1/3rds of cask ale are available. The Vaults opens all year round except on Easter Sunday and Christmas Day. May close earlier when quiet!











## Underneath the Arches The Beer Caves of Manchester

For some years hibernating beer nuts have been emerging from their caves (aka railway arches) which they have transformed into microbreweries and craft beer bars. These urban sanctuaries are now strewn across the land (a nearby example being Wigan Central), thanks to changing drinking patterns and more liberal licensing and beer duty rules.

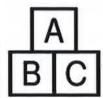
In the Beer Cave Village between Piccadilly and Ardwick stations there are now eight breweries with speculation on a further four opening later in the year, all with intent to periodically open up their DIY bars to a thirsty public. Images of semi-feral hipsters herding to the latest trend may come to mind, but my experiences are somewhat different.

I have geared up with several expeditions into the brewery bad lands and found creatures with long ginger beards to be a rarer species than expected; most of the visitors are curious and passionate about beer, and are there to sample great beer, swap gossip and to question brewing heroes.



Some of the breweries are, whilst innovative, cask-driven like Beer Nouveau (with its barley wines & Imperial Russian Stouts served from the wood) and new boys Manchester Brewing. There are also ones

exploring new territories like Mike Marcus at Chorlton Brewery, who is reinterpreting the lactic beers of North and East Germany — making this a true Wild Beer Frontier.



Alphabet Brewery may push the wrong button of real ale traditionalists with their experimental flavours mainly being kegged, but their outside drinking area is unique and must be experienced. They

reopened to the public on warm(ish) weather Saturdays on 7th May. Somewhere in the middle, Track and Squawk produce a wide portfolio of cask and keg The buzz on the Piccadilly Beer Mile is now so great that Edinburgh's Carbon Smith brewery recently relocated there; they are crowdfunding for a 10 barrel brewery & will have "Brewspace" for amateur brewers to indulge. Just 13 arches down UBREW London's established space for home brewers to brew on specialist kit is also shortly to open

The Piccadilly Beer Mile has its own dynamic and is not a pale imitation of the Bermondsey one, and has emerged from its partial hibernation already (there were one - off events overwinter), with food possibilities to soak up the booze and the development of fair weather drinking areas.

The time to join an expedition to The Caves is now whilst the area is still raw. The Post-Apocalyptic vibe may eventually cease with planned developments such as the Oxygen project.

NB: can all expedition leaders ensure all stick to the proper road crossings and be partially respectful of the name of one of the Beer Cave Village's main thoroughfares - "Temperance Street".

Keith Sowerby



# Beer Festival Unstirred by "Milk Shake" Succuss!

The recent Bolton CAMRA Beer Festival showcased 50 UK beers, of which two were 'milk stouts'. The old beer style (most commonly associated with 'Coronation Street' characters, Ena Sharples and Minnie Caldwell: circa 1960s/70s) made a strong impression, claiming first and third places in the attendees' popular vote.

In the end, it was Bristol based brewers, Wiper & True who topped the vote with their "Milk Shake", whilst Bury based brewers Outstanding, had to settle



for overall third place with their collaboratively brewed "Lacuna", a modern take on this beer style, using the Sorachi Ace hop.

"Milk stout is a traditional beer which isn't found in our pubs very often these days, but to have two of them voted into our top three is fantastic, and shows that people are gaining an appreciation for the style", said Festival Organiser, Pete Kobryn.

In offering a Boltonian menu, a big success was the Saturday barbecue provided by Nkono (from Bolton Markets) and the mead, produced in Horwich, by Lancashire Mead Co. All six Bolton brewers' (Bank Top; Blackedge; Dunscar Bridge; Drink Up Brewing; Hogarths; and nano-brewery, Holywell) were represented in the beer line-up.



The eclectic and challenging list of 50 beers and the

10 ciders were lapped up by near 1000 enthusiastic drinkers; in particular, the milk stouts.

"First time, absolutely loving it! Thanks to all volunteers, you make it such a fun experience!", Emma.

"I go to lots of beer festivals, this is one of the best...great beer, great food, great people; I love it!", Rebecca.



"We were treated to three delicious cakes (made by DecorCakes) made with beer and cider! Thanks.", Bolton Live.

"Amazing selection of ciders.....and not the usual suspects!", Steve.

"Mmmmm proper food!", Caroline.

"Already on the Lacuna Milk Stout!", Daniel.

"I am at (Bolton CAMRA Beer Festival) and it's BRILLIANT! Lots of brilliant beers and lovely volunteers. Woohoo!", Rachel.

As the festival closed, Pete mused, "Guess we'll have to order more beer and cider next year, but can we improve on the line-up? We just can't stop planning!"

For more information about cask beer and real cider around Bolton

please visit www.bolton.camra.org.uk

#### **Guess the Pub**

Here are two more for you to try, both of them relatively close to the town centre.



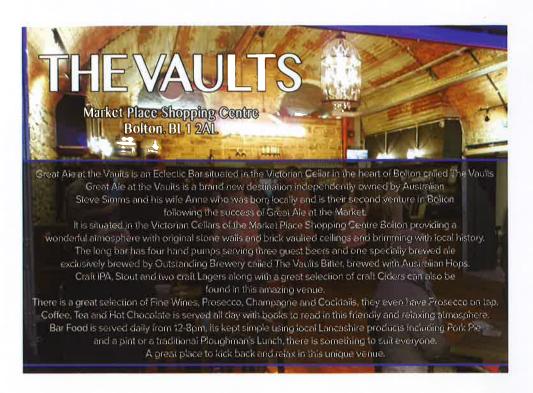
The answers from the last edition were the **Shakespeare** in Farnworth and the **Beaumont Arms** in Ladybridge.





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