

# BOLTON BEER BREAKS



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

**Summer 2018**

**Issue 20**

**FREE - Please Take One**



## Also in this Issue

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Guess The Pub & Membership Form



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# Welcome to Summer 2018 - Issue 20

Hello to you all,

The branch has been very busy these last few months. There was an extremely successful beer festival held at the Ukrainian Club, which was very well attended. We had a good selection of ales, ciders and key keg beers, with some interesting collaboration brews.

The branch members have also voted the Beer School at Westhoughton as the pub of the year. This is quite something for a pub that has not long ago started business. On similar lines, a new micro bar and bottle shop has opened in Bromley Cross. The Nook and Cranny, on our front cover has again been very well received, and as a branch we wish them well.

Nationally, CAMRA held its annual general meeting, at which a number of items were discussed, in particular the revitalisation project, which regular CAMRA members will be aware of, and many none members also, as it has made national headline news. The debate

over this was, I'm told, very boisterous, and our chair writes more about the AGM and other things inside. We are hoping to bring more news on campaigning issues over the next few editions of our magazine. If there is anything you feel particularly strongly about, please let me know by email at the address shown below.

Also inside we have our regular Guess the Pub feature (just for fun – no prizes involved). This edition, I have tried to make it a little more difficult than usual, as the photographs are from two pubs off the beaten track. There is our regular cider, club and pub news, with a brief, somewhat topical article about special ale "by royal appointment", and our secretary, Keith, tells us about his adventures abroad.

Enjoy the read.

Cheers,

**Jez Wadd**

**Last date for submission of articles or adverts for the next issue is September 2018**

## BRANCH CONTACTS

**Chair** - Graham Walsh

**Treasurer** - Don Chatwood

**Media & Publicity Officer** – Jez Wadd [editor@boltoncamra.org.uk](mailto:editor@boltoncamra.org.uk)

**Secretary** – Keith Sowerby (07907 222427)

**Cider Officer** – Alison Whitaker [cider@boltoncamra.org.uk](mailto:cider@boltoncamra.org.uk)

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# Pub & Cider News

## PUB NEWS

Real estate Retail investment trust NewRiver have taken over **Harvey's Cafe Bar** on Mawdesley St, subject to planning approval of this Grade II listed building, refurbishment of the interior is planned, hopefully this will include the provision of real ale on the bar. They have also taken over at the **Wheatsheaf** on Market St in Westhoughton, where again refurbishment is planned.



Elsewhere in Westhoughton, the **Beer School** now has a beer garden at the back, and Wetherspoon's **Robert Shaw** has also been given planning permission for improvements to its beer garden/outside area.

In Bolton Town Centre the pub with the most name changes in 2017, last known as **Soul Central**, has, you guessed it, changed its name yet again, this time to **Distillery**. What next - Prince William maybe?? Next door at the **Swan**, the opening hours have dramatically changed from being late nights at weekend only to full day every day and at the same time two handpumps have appeared on the bar one selling Bank Top Flat Cap.

Diagonally across the road at the **Old Three Crowns**, the owners Heineken UK based in Edinburgh and part of the Global Brewing giant Heineken applied to change the signage at the front of the pub, this included covering over the now unique century old Manchester Brewery Mosaic under the bay window with an utterly tasteless hot applied grey vinyl. To rub salt in the wound they also applied for a new sign at the rear to list the heritage details of the pub, a big part of which they were covering over at the front! Several objections later

from local CAMRA members, and with backing from the planners, the original signs were replaced with far more tasteful Black and Gold lettering ones, with the covering over of the mosaic dropped completely.

Behind the Old Three Crowns on Bow Street the **Star & Garter** continues to be refurbished, the Epicurus Brewing plant from Denton is now on the premises, but is awaiting the installation of the required 3 phase electricity, before it can be operational again. Already operational in the old Bow Street Car park is the re located **Northern Monkey Brewery**, their bar is awaiting opening along with the other units currently being completed in the development.



The **Greyhound** at the end of Deansgate, opposite the **Hen & Chickens**, has installed two handpumps on the bar one serving ex Thwaites but now Wolverhampton brewed Wainwrights and the other Bank Top Flat Cap. On Moor Lane, the **Albion** is expected to close in the near future, a victim of the closure of the bus station and its transfer to the new interchange last September. Also now selling Wainwrights is **La Roma** on Ringley Hall Road in Stoneclough.

The **Victory** on Chorley Old Road was closed by pubco owners Admiral Taverns in late January and was then up for sale by Fleurets for £325,000, however by April it was no longer listed, but on April 1<sup>st</sup> Admiral listed it with the council as being empty premises. Last May the **Starkies** on Tonge Moor Road suddenly closed, and a Sold sign has now appeared. In Harwood at the **Grey Mare** in January they thought the Enterprise Inns pub

was closing for good, so on the 'last' day, everything was sold off, however this wasn't the case and the new landlord was in no position to open the pub.

The **Wilton Arms** on Belmont Rd used to be owned by Mitchells Inns (of Lancaster) but had been subsequently sold, it has now been refurbished inside and the handpumps removed, in Belmont village the **Black Bull** has now closed, which leaves only Holt's Black Dog open for real ale once you have left Astley Bridge. Here the **Pineapple** very briefly did have real ale available but it disappeared again before anybody knew. Perhaps it was too difficult to advertise with a sign outside the pub that could be seen by the thousands who pass by every day.

## CIDER AND PERRY NEWS

The award for Branch Cider Pub of the Year went to **The Brewery Bar** in Horwich, and several branch members gathered there on Thursday 8 March to make the presentation to Alex. The Brewery Bar is now being judged along with pubs from other Greater Manchester branches in the Regional Cider Pub of the Year competition. Judging closes on 12 May, so we should hear soon after that how The Brewery Bar has gone on. (Stop press! The winner is the Petersgate Tap in Stockport.)



Despite two of the ciders ordered getting damaged or lost in transit, there was the usual varied and interesting mix of ciders and perries on sale at the Branch Beer Festival. This year's selection was supplied by Ashover from Derbyshire, Butford Organics from Herefordshire, Gethins from Pembrokeshire, Red Bank from Bury and Udders Orchard from Huddersfield. By the time the festival finished, three had sold out completely and several others were getting near the end. The Waterloo Sunset Perry from Udders Orchard was voted Cider/Perry of the Festival.

A recent addition to the list of pubs in the Bolton Branch area where you can drink real cider is the Nook and Cranny on Darwen Road, Bromley Cross. Up to three varieties are usually available.

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# Chair's Notes

So that's it, CAMRA has been revitalised. The two-year process to change the constitution of the organisation has come to an end. At the AGM in Coventry in April the results of the votes were announced on a series of special resolutions establishing the very reasons for CAMRA'S existence. There was little doubt that these Articles of Association needed updating - there was, for instance, previously no mention of cider and perry or clubs, both core elements of the campaign. However, the references in some of the proposals to "beer" and not just "real ale" was seen by many as a threat to the core principle of CAMRA, to maintain the British tradition of cask-conditioned ale and the brewing and cellar skills which go with it.



In the end, members voted to pass all but one of the changes. This included a key commitment to help secure the long term future of real ale, cider and perry and new, wider roles to provide information and education to all with an interest in beer and to increase recognition of the benefits of moderate drinking. One resolution was narrowly defeated, the proposal that CAMRA should represent all pub-goers.

The failure to adopt this change was seen by some as a snub to the craft keg movement. Membership cards were ceremonially snipped in two by some disgruntled members. But the sound of scissors was not as loud as some predicted. Perhaps because 72% of voting members supported the change (including me). Maybe


because many other progressive changes to policy were passed at the subsequent conference, including allowing Branch festivals to stock some local, quality keg beer at festivals if they wish. My reflection was that the defeated resolution was simply too broad. Some may not want CAMRA to widen its scope to be the voice of all pub-goers when many Branches are fighting to keep active members and many festivals are finding it harder to be successful.

However it is also true to say that the adoption of the constitutional changes are simply the first step. It will be the actions of local Branch members which steer the campaign forward in the years to come. Revitalisation starts here!

**Graham Walsh**  
Branch Chair

*Central Blackpool*


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# Hooray Henry Ale?

Prince Harry is very much in the news at the moment, but did you know when he was born on 15<sup>th</sup> September 1984 he had a bottled beer named after him? He has always familiarly been known as Harry, but his full name is **Henry** Charles Albert David.

So what does **Hooray Henry** mean - In slang, Hooray Henry is comparable to "toff", for an upper class British male who exudes loud-mouthed arrogance and an air of superiority, often flaunting his public school upbringing. I say, difficult to argue with any of that, old chap!



As you can see from the photo, after nearly 34 years the bottle is looking a little ragged at the edges, but it is one of only 50 bottles produced. It also contains the always very rare Failsworth Brewery Bitter. This early microbrewery only survived from 1982 until early 1985 and was located in the shadow of the much larger Wilsons Brewery in Newton Heath.

The beer was in fact hand bottled on the outskirts of Sheffield one Sunday morning by Camra Rochdale Oldham & Bury member, Colin Heapy who had also produced the labels. These labels were covered in cling film to protect them, with much hindsight it's a pity a felt pen was used to number the bottles though.

Other notable features are the Best Before December 1984 advice, and the contents being the then (Imperial) standard 275 ml (9.68 Fluid Ounces) rather than the (Metric) 330ml and 500 ml bottles we have today. Also apparent is the OG 1044 which would equate to the ABV of 4.4% that is now today's measure of alcoholic content.

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# Beer Festival 2018

Once again, a very successful festival was held at Bolton Ukrainian Club over the weekend of 26<sup>th</sup> to 28<sup>th</sup> April. We were able to give our customers a wide variety of ales & ciders from across the country and included a key keg bar. Unusually we had two ales that were also available as key kegs, giving people the opportunity to see if there was any difference in taste and texture.



Cider/perry of the festival was a perry and it's Udder's Orchard Waterloo Sunset.

Winner of Pale Beer of the festival went to Salopian Brewery Kashmir. There were also three runners up: Wildside Beers Tropical Fruit Blast Gold, North Riding Brewery Mosaic Pale and Brewsmith Magic Number

Winner of Dark Beer of the festival went to the collaboration brew between Five Towns brewery, North Riding and our very own @BeersManchester - From

Kether to Malkuth. This was an unusual dark, served direct from a wooden cask, and was also voted as the overall beer of the festival.

The Dark Beer runner up was Tiny Rebel Stay Puft.

Festival food was provided by three very different suppliers

- Mama Sue who does big pan cooking specialising in the heady flavours of the Deep South.
- Nkono – contemporary African street food.
- Pretzel & Spelt, a Bavarian bakery specialising in flavoured pretzels.



These are all local businesses who gave our customers a wide variety of excellent eating.

We were also able to donate to Bolton Hospice, which we have had the pleasure to support since the festival was reborn.

To all of you who came, we cannot thank you enough. There is a small band of volunteers, who work very hard to organise the festival, and to see so many people come and enjoy what we would like to think of as a friendly and welcoming event, makes all the effort very worthwhile.

See you next year!

## AWARDS

The **Beer School** in Westhoughton has been named as Bolton Branch CAMRA pub of the year. This is quite an achievement and congratulations must go to all at the pub.



The **Hen & Chickens** has been awarded the Spring Pub of the Season.



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## Double Dutch

Well, I already bought tickets to two events at this year's Carnivale Brettanomyces, Amsterdam's annual celebration of leftfield fermentations - primarily involving beer. Last year I was greedy and paid two visits to the Netherlands, as I also visited Borefts Bier Festival at the Brouwerij de Molen in Bodegraven in September.



Now, the Carnivale is much earlier. There should be a pre-party on 20 June with events up to and including 24 June. I need a checklist, Flight from Manchester Airport: check, Canal boat via airbnb: check. A cunning plan for maximising the experience, networking, enjoyment planning the dashes between bars and church holding events: check „ check „ check.



Last June I may have overdone it, attending one or two too many events, by which I mean talks involving tastings and tastings involving at least some talking. Many of the involved bars and brewery bars had tap takeovers and specially brewed beers from

the Netherlands, Belgium, the United States and the UK, the stipulation being that the beers involved were not standard "clean" beers.

Were we tasting, talking about and learning the history and processes of dirty beer. Let me talk about the relatively modern history of beer fermentation. Based upon the microbiological work of Louis Pasteur, the labs at Carlsberg isolated pure strains of



*Saccharomyces cerevisiae* (ale yeast) and its almost identical relative *Saccharomyces uvarum* (lager yeast). The biggest difference in the beers produced from their employment is in brewing method, with lager yeast best suited to long cooler fermenting and conditioning times.



These methods largely replaced older methods where the yeast from one brew contributed to the next, or, as in the case of lambic, the beer spontaneously fermented due to the presence of yeasts and bacteria in their

environment. The premier yeast that contributes further complexity through pitch- ing or its presence in wooden storage casks is through the various *Brettanomyces* strains; further acidity coming from *Pediococcus* and lactic bugs. They had put us in good stead for 12,000 years or more and still have their devotees; possibly no one more than myself.



That sunny June week saw me tasting long forgotten styles, learning from experts, tasting some of the finest ales on the planet, partying in breweries, visiting quaint bars, meeting with old friends and making new ones, and avoiding collisions with the ubiquitous cyclists. This year should prove no exception.

September 2017 saw me visiting one of the World's most influential festivals in Borefts, Bodegraven, where many top flight breweries set up their stalls and I tasted and tasted. My favourite newly discovered brewery of that year - Tommie Sijf Wild Ales was there, as was The Key Brewery's Imperial stout at 26% ABV, along with local food. My two days at the Festival were bookended by further bar visits in Amsterdam and Utrecht and the incredible after party at Kaapse Brouwers in its beautiful dockside location on the River Maas in Rotterdam.

I have had to exclude Borefts as a destination this year, but I will return, as sure as there are more than one type of yeast.

# RUDGATE

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A photograph of six beer taps from Rudgate Brewery. Each tap has a black handle and a gold-colored base. The labels are colorful and feature the Rudgate logo and the name of the beer: Jorvik (orange), Ruby Mild (red), Chocolate (blue), Battle Axe (green), Valkyrie APA (dark blue), and Viking (white). Above the taps is a large circular logo that says 'RUDGATE 25 YEARS'.

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# Bolton & Horwich Pub Crawl

Thursday 15th February 2018

Five members met at Lancaster Railway Station and met chaos, overhead down between Lancaster and Carnforth, trains cancelled, but a train for Preston arrived at 1150, which nicely continued to Bolton, so we only arrived 30 minutes later than planned. Nice dry, sunny day, but with a cold bitter wind.



We started at the Great Ale at the Market, meeting Pat, our jovial local beer man and guide. Nice bar, in the market, I think my favourite, food available from other stalls, and like everywhere else, the locals were very friendly as it should be, advising the party on other good pubs, etc.,



We continued to the Great Ale at the Vaults, in the old market, now an upmarket shopping centre and more expensive. A shortish walk to Churchgate and a look in the **Old Man & Scythe**, the oldest pub in town with claims to be haunted. Across the road was **Hogarth's**, where beer is still brewed. We picked up the 125 bus on Deansgate, to Bunbury's micro pub, the local Pub of the Year, great pub with Rammy Craft Export Brown Ale on draught at 7.2% Back on the 125 and over the hills to Horwich and the Bank Top Brewery Bar, eight of their beers were available. Continuing on the 125 to the Blackedge Brewery Bar, and onto Chorley, just in time to catch the delayed 1824 train back to Lancaster.

A most enjoyable day.

Lawrence Bland

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# Guess The Pub



These pictures are possibly a little more obscure. Two out of town centre pubs that are probably not as visited as often as they should be.

Photos in the last edition were the Old Man & Scythe and the Market Street Tavern in Stoneclough.



Another one that didn't make the grade



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