

# BOLTON BEER BREAKS



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

**Autumn/Winter 2018**

**Issue 21**

**FREE - Please Take One**



## Also in this Issue

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## HORSES LOVE IT

Back in the day, Fuller's beers were transported through the city using horse and wagon. The horses would get thirsty and the drivers would give them a bottle or two. Soon the horses developed a fondness for our fine ale, and it got to the point where they refused to drink water. So, in effect the wagons were powered by Fuller's beer. These days we use vans for those narrow London streets, but no one's tried Fuller's beer in the fuel tanks, yet. Is that possible?



# Bolton CAMRA Branch Socials

Unfortunately, over the past year or so trips have had to be restricted because of lack of trains running through Bolton station at the weekend caused by engineering works. Trips have been restricted to distances we can reach by bus in one hour. Hopefully the line will be fully open from November which means we can plan some longer trips next year.

Trips are arranged on a monthly basis and in the past year this has included a Mild Trail, Cider Trail and the annual Rivi Beer Walk starting in Horwich at Blackedge Brewery and ending at Rivington Brewery Tap under the trees. It a great day out with beer and a good walk.

Generally, about a dozen of us gather at around midday to make the journey to our destination. We have had some great trips and sampled some really good beers visiting Bury, Leigh, Manchester, Darwen, Rawtenstall, Wigan and Chorley to name a few. One of the highlights was bumping into Darth Vader buying his ticket on the East Lancs Railway at Bury. At least he paid like

everyone else and was complete with Storm Troopers also catching the train.

The days out are not just about drinking beer but good conversation and a lot of laughs. Trains permitting we intend a trip to Huddersfield; a great place for real ale.

The planning is already underway for next year with trips to Hebden Bridge, Leyland, Sheffield and a Wayfarer trip to Buxton being considered. Details of all trips can be found on the website [www.bolton.camra.org.uk](http://www.bolton.camra.org.uk) or by contacting the social secretary Gill on [social@bolton.camra.org.uk](mailto:social@bolton.camra.org.uk)



**Last date for submission of articles or adverts for the next issue is March 2019**

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<http://www.bolton.gov.uk/website/pages/Tradingstandardsadvice.aspx>



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# Pub & Cider News

## PUB NEWS

Following the closure of the Italian Restaurant La Piazza at the top end of the Pack Horse building on Nelson Square, the lease has been taken over by **Northern Monkey Brewery**, they have moved their brewing equipment in and it is housed in a segregated area from what is now the bar area. There are now four real ales on offer on handpump, including a couple from their own adjacent plant, plus guest beers from other selected micro brewers. The Brewpub is closed on Mondays and open from noon until 11pm other weekdays and 1am on Fridays and Saturdays. No decision yet has been taken on the previous brewery location in the old Bow street car park, so a second bar remains a possibility. On the other side of Nelson Square a new nightclub Ikonic has opened next to the **Spinning Mule**, whilst the end unit which only opened in February as **Madison's Lounge** has been sold to Amber Taverns, who one would expect to convert to a pub and install real ale as they have done elsewhere.

The **Wheatsheaf** on Market St in Westhoughton, has been reopened by new owners Amber Taverns after a refurbishment which has transformed the pub. There are now three handpumps on the bar instead of the previous one. Whilst the beers have been changing those from Willy Fox and Robinsons have been noted. As usual with Amber Taverns pubs there are a number of TV screens featuring Sports including one outside in the smoking area and patio area.

Elsewhere in Westhoughton on the A6, the **Royal Oak** is up for sale, it can be yours for a mere £700,000. The Fat Pig bar/restaurant on Chequerbent roundabout has reopened as Mediterraneo Restaurant and Cocktail bar, unfortunately the handpump has now disappeared from the bar.

In the last edition of Beer Breaks we noted the name changing of **Soul Central** on Bradshawgate to **Distillery** well no sooner had Beer Breaks hit the pubs than it had changed names yet again to **Circus**. Too busy having new signs made to install real ale. However, next door at the **Swan**, the choice of real ale has improved with the number of handpumps being increased from two to four. Across the road at the closed **Flying Flute** a

refurbishment to a bar/restaurant was expected, but it appears to have been resold to new owners who have made a planning application for change of use to 3 retail units on the ground floor with flats on the first and second floors has been made. No mention about the use of the very large cellar. Nearby the nightclub part of the **Elephant & Castle** currently known as Reflex is to be renamed Popworld.

On Bow Street the **Star & Garter** continues to be slowly refurbished, however it's rumoured that the Epicurus Brewing plant may not become operational there because of the costs of the installation.

On Moor Lane, the **Albion** closed and reopened for 2 or 3 weeks and then closed again.

The **Victory** on Charley Old Road was closed by pubco owners Admiral Taverns in late January and was then up for sale by Fleurets for £325,000, the asking price went as high as £395,000, however it was offered by Pugh Auctions with a guide price of £290,000 but was withdrawn before the auction being bought by Mahmood Holdings, no doubt planning applications for conversion to flats will follow shortly. The **Starkies** on Tonge Moor Road was also sold and again a planning application for flats was expected but instead a fine looking building is to be demolished in favour of a supermarket, given the proximity of the relocated Coop supermarket just up the road, this use may seem questionable perhaps. Also, the council highways department have several issues with the proposed access for delivery vehicles which are yet to be resolved. The **Spread Eagle** on Manchester Road in Kearsley, seems to close like many other pubco pubs on a regular basis for new tenants, but rather surprisingly this time it has reopened selling four real ales from Keighley's Bridgehouse Brewery. This makes it worth a visit for the first time in many a long year.

Meanwhile up the newly reopened road the **Moses Gate** is now a pile of rubble, did anyone salvage the now very rare Vaux pub sign that was high up on the rear of the building?

## CIDER AND PERRY NEWS

The newly opened **Northern Monkey Brew Pub** has two bag-in-box ciders available, currently from Seacider, based in Ditchling, East Sussex.

On Saturday 6 October, the branch celebrated cider month with a bus trip. Starting at **Great Ale at the Market**, the trip

visited seven pubs in Bolton town centre and along the 125 bus route finishing at this year's Cider Pub of the Year,



the **Brewery Bar** in Horwich.

Twenty-three different ciders and two perries were spotted (though not all were sampled!),

of which about half were flavoured with other fruit. Twelve different cider producers, from eight counties, were represented. Other pubs visited were **The Olde Man and Scythe, Barristers Bar, Northern Monkey, Bunbury's**, and **Bank Top Brewery Ale House**.



## Awards

Three awards have been given out since our last edition. First mention must go to the **Crown** in Horwich. A great pub that has been in the Good beer Guide for each and every one of the last 20 years. This is a tremendous achievement and something that is not easily done. Entry to the guide has some tight criteria, particularly regarding the quality of the product. To consistently serve outstanding cask ales for such a long period is remarkable. A presentation and a small celebration took place at the pub in October, with representatives from The Crown, CAMRA and the brewery, Joseph Holt. Congratulations to Gary and the team.



*Left to Right: Joseph Holt Area Manager, Dave Bone; The Crown Manager, Beverley Parker; Camra Bolton Branch, Graham Walsh; Crown Pub Manager, Gary Parker and Joseph Holt Head Brewer, Phil Parkinson*



**The Ukrainian Club** was presented with their award as Club of the Year. A warm welcome is given to everyone here, members or otherwise, and if you get the chance, a visit should be made. They serve 3 changing cask ales, with the emphasis on local breweries.

Finally the **Kings Arms** in Farnworth was awarded Autumn Pub of the Season. A worthy winner for a pub that serves a wide range 10 changing ales. It's a bit out of town, but is on a bus route. Well worth a visit.



# CAMRA Mass Lobby Day

On 30<sup>th</sup> October 2018 CAMRA held a Mass Lobby Day to lobby Parliament ahead of the budget on issues affecting beer and pubs. The date was fixed originally to give time for MP's to bring pressure to bear on the Chancellor on the issues before the budget in November. Unfortunately, after arrangements were made, the Government brought the budget forward in order to avoid the upcoming European summit on Brexit. As a result, the budget took place the day before the Lobby but at least it afforded CAMRA the opportunity to discuss with MP's the measures which had been included in the Chancellor's speech.

CAMRA had invited branches to send delegates to London to meet with their MP at Westminster to press the Government on three specific issues:

- A reduction in beer duty
- Continuation of the £1000 reduction in business rates for pubs
- A review of the Pubs Code to ensure tenants of Pub Companies were better protected.

Graham Walsh (the Branch Chair) and I volunteered to attend the day and arranged to meet our respective MP's, Chris Green and Sir David Crausby. Unfortunately, a few days before the Lobby Day David Crausby informed me that he was no longer able to meet me in Westminster but was happy to meet in Bolton at his constituency office. Both MP's understood the importance of pubs as part of the social fabric of the UK and their importance to the economy both in terms of revenue and the provision of jobs, particularly for younger people. They also recognised that taxing draught beer too highly led to more people drinking cheaper beer at home resulting in more pub closures, which are currently running at a rate of eighteen per week. This then leads to a lack of community cohesion and an increase in isolation and health issues. The issue

of the Pubs Code received a mixed response. There is more work for us to do to demonstrate to MP's that more effective use of existing regulation is one way forward to prevent unnecessary pub closures through distortion of the rental market by Pub Companies and also to ensure that savings in duty and business rates are passed on to the publicans and consumers.

In the event, the budget did go some way to meeting CAMRA's aims, delivering a freeze on beer and cider duty and a reduction in business rates for all properties with a rateable value of £51,000 or less. This latter measure is good in parts as it is a greater level of reduction but fewer pubs will benefit as the current limit is set at a rateable value of £100,000 or less. It will be interesting to see the impact this has.

Following the meetings with MP's a rally was held at the Emmanuel Centre, Westminster. After an introduction by Jackie Parker, the National Chair of CAMRA, speeches were given by Ian Garner, the organiser of the day and by Mike Wood MP, the Chair of the All Party Parliamentary Beer Group and by Ruth Smeeth MP one of the Vice Chairs of the Group. Alan Brown MP also spoke to give a Scottish perspective. All the speakers were unanimous in their support for CAMRA's objectives and were clear that although the measures announced by the Chancellor were welcome they were only a quick fix and did not provide a long term solution to the problems facing pubs today. All three urged members to engage with their MP's and to continue to push forcefully for more concrete measures to give pubs the protection they need. As one of the speakers said "it's the squeaky wheel that gets the oil" so keep on squeaking.

**John Mitchell**

*Branch Public Affairs Officer*

## CALL FOR VOLUNTEERS

Manchester Beer & Cider Festival is coming to Manchester Central 20<sup>th</sup> to 27<sup>th</sup> January. Volunteers needed in all areas. Set Up 20<sup>th</sup> to 22<sup>nd</sup>, Open sessions 23<sup>rd</sup> to 26<sup>th</sup>, Take Down 27<sup>th</sup>. You can volunteer for just one session, everything helps and is appreciated.

Check out our website <https://mancbeerfest.uk/volunteer/volunteer-form/> for more information.

# Brewery Showcase

## BLACKEDGE BREWERY

Blackedge Brewery was founded in 2011 by friends Wayne Roper and Shaun Reynolds. After realising that some of their home-brewed beers tasted better than those they were drinking in pubs, they eventually set up in what Wayne described as a grotty backstreet in Horwich. The popularity of their beers and their occasional Saturday afternoon brewery taps led them to move up the road into their current premises in Moreton Mill which also now also serves as their popular Brewery Bar. Both the Brewery and the Bar have since scooped many awards.

Ian from World Beer Review (WBR) interviewed the boys at the Brewery Bar as part of this Brewery Showcase Series. It touched on many of the current talking points in the industry - cask vs keg, the overcrowded cask market and hazy beer.

An extract is provided below.

### Tell us about Blackedge beers

**Wayne:** There are three beers we consider our core range Hop, Pike - the first two beers we ever did - and Black Stout - which can be converted to Black Port and Black Rum. All three we try keep in stock as there is always demand. Another 4 or 5 are semi-core - IPA, Blonde, American, Cascade and Session.

**Shaun:** We've done a lot of specials recently including higher strength stuff which we can keg. We need to diversify as the cask market is getting saturated. There's a premium on keg and there are certain places, like Manchester, who won't take anything other than keg.

**Wayne:** People query the difference between cask and keg - the price difference. There's a one-way keg, we pay for the filling of it, the gas and there's the extra conditioning time. We use dry hops so there's ingredient costs.

### And the The Brewery Bar? (which opened in 2015)

**Wayne:** We thought there was an opportunity. The market was changing with more people opening the brewery doors. Benchmarking against Bank Top who opened the Brewery Tap in Astley Bridge, they had a

phenomenal amount of people going through the door and buying their beer. You start thinking, if the market is becoming squeezed, we need our own outlet.

So we have gone down the route of opening this place (the Brewery Bar) which has done very well for us on cask and keg. Over the next two years we probably need to open another two bar outlets to sustain and survive in the current market place.

### What's next?

**Wayne:** We're trying to do new brews. We are committed to doing a beer launch at least once a month. Popularity of trendy-brand brewers now is massive. It's all big hop flavour, big ABVs. My opinion as a brewer is that the art of brewing is in session beers, because they're so easy to get wrong. Strong beers are easy. Put your malt in, put as much hops as you want in and you're not going to get much wrong.

**Shaun:** You don't have to worry about clearing either. Customers will drink it regardless of what it looks like.

**Wayne:** People drinking keg never say "there is something wrong with that (hazy beer)" If you serve a pint of ale in the same manner, people say it's off. Beer that's unfiltered has more body and more flavour. The product we put in to to make it clear strips half the flavour. CAMRA have fought against keg beer for a long time but it's on the rise because in a lot of cases it has more flavour than cask beer because we are obsessed with fining it.

**Shaun:** The worst thing you can do is filter beer, like some breweries do. It just strips everything out.

**Wayne:** We're starting to do a few (strong, heavily-hopped beers), just to show we can do it! (We do them) first-time, put them out there and let the people decide.

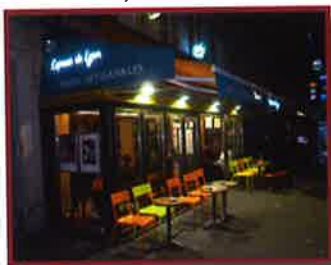
Thanks to World Beer Review. Watch the full interview on their website at:

<https://worldbeerreview.wordpress.com/>

For the latest from Blackedge Brewery check out:  
[www.blackedgebrewery.co.uk](http://www.blackedgebrewery.co.uk)

# Grand Tour of Europe

So it was that the Mitchell family (Mum Dad and grown up son and daughter, three of the four being CAMRA members) set off on a grand tour of Europe by rail with the intention of exploring as much of the beer scene in the various stopovers as we could. After a couple of pints in the Betjeman Arms at St Pancras station (half a dozen cask ales and a good craft selection) we boarded the Eurostar for Paris. We arrived at our hotel adjoining the Gare de Lyon at tea time and after freshening up we headed just across the road to L'Express de Lyon



*Express de Lyon, Paris*

considered by many on Trip Advisor to be the best beer bar in the French Capital. I am unable to verify this, not having had time to do a comparison but I was certainly impressed by the

range of draught and bottled beers available. I drank XX Bitter from the De Ranke Brewery in Belgium and a locally brewed IPA. A reasonably priced set menu of good simple food completed a splendid evening. The service was excellent with bar staff willing to talk you through the beer and food menu. I would recommend this bar whole heartedly to anyone travelling via the Gare de Lyon.

The next day we made the short hop to Lausanne in Switzerland. After spending the late afternoon watching the Red Bull Soap Box race and tolerating a cold Becks in the sunshine in a bar overlooking Lake Geneva we headed into town to look for somewhere with a little more choice for the palate. We'd seen what looked like an interesting bar on the internet and after a bit of a search we discovered the Great Escape in a cellar just off the main square. This is a busy bar with a youthful clientele, many being there to watch English Premier League football (is this what we came to Switzerland for?!). Although loud music complemented the TV's the atmosphere was friendly and warm. There was an

international beer selection but unfortunately there wasn't much that you couldn't get in a decent craft beer bar at home. I chose Fuller's Brit Hop rather than the ubiquitous Estrella, Beck's and the like.

On then the next day to Milan via a spectacular journey through the Alps. Although I have read many articles about the burgeoning beer scene in Italy I understood this was a relatively new phenomenon and therefore my expectations on the beer front were not high. On our first evening my son, who had been to Milan before, took us to the Naviglio Grande, an up and coming area of bars and restaurants alongside the old grand canal. Here my expectations were completely confounded when we happened upon Bar BQ (Beer Quality). With the feel of a British micropub, the bar sported 10 handpulls and 10 keg fonts with a wide variety of bottled beers



*Well stocked bar at the Bar BQ Milan.*

in the fridges behind. We drank Cleopatra (5.3%) and Strummer (7.3%) (said son being a serious fan of the Clash) from their own brewery. My own favourite was Back Door Bitter (4.8%) by L'Orso Verde (Green Bear) Brewery in Busto Arsizio to the north west of Milan, described as a classic real ale in the English style.

The following evening we dined in the Brera district of Milan but sadly did not find anywhere to match the previous night's offering but nevertheless found a restaurant which served bottled beers from the craft brewery Birra del Borgo from Borgorese. According to the brewery website Leonardo, the brewer, states that it was a trip to England which inspired him to experiment with different beer styles. I tried their best seller Duchessa (5.8%), their take on a Belgian Saison. We also tried Cortigiana (5%) a golden ale the name of which translates as courtesan!

Our tour then continued on to the Italian Lakes and an extended stay at Sirmione on Lake Garda. Sirmione is a beautiful location for a relaxing break with the fortified old town a particularly picturesque spot but one which offered little promise on the beer front. The local bars stocked beers to appeal to the palate of the predominantly German tourists but, of course, the attraction of Lake Garda is the opportunity to take a boat to the many towns around the lake and research had indicated that there might be one or two interesting watering holes to explore.

The first of these was in one of the larger towns, Bardolino. Carpe Diem sits on the main shopping street and has a large outdoor seating area which was busy in the late afternoon sunshine. German beers were on offer including Bitburger and Maisels Weisse.

Desenzano is one of the largest towns on the lake and is the gateway to the southern shore. The lakefront area around the ferry terminal is very scenic. The bar to visit is the Fiddler of Dooney. Although an Irish bar, its selection of beers looked fairly eclectic rather



*Sloth and Envy*

than just Guinness and Smithwicks. I say "looked" because unfortunately the bar didn't open until after our boat left so we were unable to sample the beers on offer. Disappointed we made our way back to the lake front where we happened upon Bar Mit. A pleasant surprise, this small bar stocked bottled beers from La Fenice brewery near Parma. The beers

were themed on the seven deadly sins and we tried Invidia (Envy) (6%) an Italian IPA, Accidia (Sloth) (5%) a saison, Ira (Anger) (4.7%) a tasty pilsner and Gola (Greed) a blonde weighing in at 7%.

Leaving the warmth of the Italian sunshine behind we headed over the Brenner pass to Munich and the ultimate beer drinking experience, Oktoberfest. This was our first visit to the festival and we were immediately struck by the sheer size of the event. Each of the Munich brewers has an immense tent holding thousands of

drinkers. In addition there is a funfair and countless tents and stalls selling food and souvenirs. Arriving late afternoon we headed for the festival site for a recce to plan for the following



*Author and son drinking in the atmosphere at Oktoberfest.*

day. In the event, we found ourselves in the outdoor drinking area of the Paulaner tent. The choice of beer in the tents is limited, mainly a specially brewed festival beer, possibly a wheat beer and always an alcohol free option. The lack of choice, however, is more than made up for by the quality of the beer, a 5% lager, sweeter than we're used to but very palatable and as a result our short fact finding outing soon turned into a convivial evening with like-minded people from around the world.

The next day we headed straight for the festival and, after lunch in one of the food tents and having had pictures taken with the magnificently decorated dray horses, we made our way to the Hofbrauhaus tent. Our intention was to take in a number of the tents but once the waitress led us to a table with other English speaking guests it soon became clear that if we gave up our spots, we would be unlikely to find another place at a table anywhere in the festival so we decided to stay put. The festival is a fine example of German efficiency and waiting staff appear as soon as your glass is empty. The beer is expensive at 8.5 euros for a litre but again, the quality of the HB Oktoberfest Beer was excellent. The atmosphere was fun and friendly with at least half the attendees in traditional Bavarian dress and the oompah band keeping things going. A must for all serious drinkers.

Our final day in Munich took in a visit to the Hofbrauhaus itself, the most traditional of beer halls, although brewing no longer takes place there. After this the junior members of the party sadly had to fly home. Mrs M and I then boarded a train for what is arguably the beer capital of Europe – Brussels.

On our first evening in the Belgian capital we visited the Little Delirium café, part of the Delirium Tremens group

but away from the rest of the noisy Delirium Village on the other side of the Grand Place. This is a pleasant little bar with 30 draught beers on tap, with, quirkily, the fonts fixed to the ceiling rather than the bar top. Here we tried a number of beers, the highlights being Oud Beersel lambic, Floris Kriek (3.6%) from the Huyghe brewery which is also home to the Delirium range and Buffalo Stout (9%) from the Van den Bossche brewery.

The following day we went in search of a legendary Brussels bar which I had visited once before when the children were much younger and therefore I wasn't able to stay for long. This



*The cosy interior of Aux Bon Vieux Temps, Brussels*

time we had the luxury of time and relaxed in the cosy wood panelled surroundings enjoying Duvel (8.5%) a traditional golden ale and Rochefort 8 (9.2%) a dark Trappist Beer. Then we popped next door to L'Imaige de



*The author preparing to enjoy a selection of beers at L'Imaige de Nostre Dame, Brussels*

Nostre Dame, a less cosy bar but one nonetheless with a very traditional feel. Here we tried a taster selection, very popular in the Brussels bars. We had seen someone with a board of twelve glasses

but we stuck to a modest five. Amongst the highlights on the board were Karmaliet Tripel (8.2%) a golden ale brewed with barley, oats and wheat and Bourgogne Du Flandres (5%). This beer is a blend of Bourgogne Pure brewed in Bruges blended with Timmermans lambic to produce a tasty red brown beer. In this bar we shared a table with a Brazilian family who were visiting their daughter who lived in Paris. They had just popped up to Brussels for the day to sample the bars. Makes you realise the possibilities when you can hop on a train to anywhere on the continent!

The day was rounded off with a visit to the famous Morte Subite café, an Art Deco masterpiece of plaster and mirrors. Here I tried their speciality Gueuze, a blended lambic beer. Sadly I discovered that my palate is not sophisticated enough for this sour beer which reminded me too much of something I would send back were I served it in a British pub. I look forward to returning though to drink something else from their extensive beer menu.

And so our Grand Beer Tour came to an end with many highlights and few, if any, disappointments. There was, however, one sad postscript. With an hour or so to kill before our train departed from Euston we visited the Bree Louise, just a few yards from the station. This pub served 17 real ales, six on handpull and 11 on gravity, plus real ciders and perries. Tragically, by the time you read this, the pub will have closed to make way for HS2, a massive loss to the thirsty traveller passing through this London terminus. On the plus side, your journey home will be six minutes shorter!

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# Diversity

At the CAMRA, AGM held earlier this year, Chairman Jackie Parker said one of the new fundamental motions is, "to improve our diversity and equality ... if we're not prepared to do all we can to ensure our Campaign is diverse, inclusive and welcoming to all, what are saying?"

As of May 2018, the CAMRA membership demographic showed that 95% of members were aged 31 and above. Male members accounted for 80.5%. The figures for Bolton branch, showed 95.84% of its members were aged 31 and over and 83% were male, higher than the national average. This data showed overwhelmingly the disproportionate numbers in membership between males and females. This is only one aspect of diversity in CAMRA. See illustration.

This has been a concern for Rachel, owner of the Bolton CAMRA Pub of the Year, The Beer School in Westhoughton. From opening she quickly identified the importance of creating a friendly, welcoming and safe environment for all her customers to enjoy drinking quality real ales.

By prominently displaying her support for the Campaign for Real Ale it has gained interest from non-members. With the support of her staff and application leaflet readily at hand, this has led to a boost to the recruitment of both males and females across all age groups and further cemented the sense of belonging.

Last year, Greater Manchester Police approached Rachel and the Westhoughton Pub Alliance to help launch the Best Bar None (BBN) Scheme in Westhoughton. This is a nationally recognised scheme that reported a reduction in alcohol related crime in Bolton town centre by 32%. From January to October 2017 there were 92 incidents of violent crime in licensed premises down from 137 in the previous year. The Scheme sees police, local authorities, club/pub owners working together to ensure a safe and enjoyable night out. Designed to lift overall standards of professionalism and trading in licensed premises, it specifically includes areas like health, safety and welfare of all customers and

the local community. Once accredited, owners and staff are invited to an awards evening in recognition of their hard work. The Beer School team will be attending the Best Bar None awards evening at Grosvenor Casino in September.

The Beer School quickly adopted the 'Everyone Welcome' Initiative written by Melissa Cole. The aim of the initiative is for beer venues to ensure "that everyone who walks through the door is welcome regardless, of their gender, sexual orientation, race, health, religion, age or disability". Her website even provides a template to personalise and to display in venues. Like Melissa Cole, Bolton CAMRA encourages more venues to adopt this ethos.

Part and parcel of BBN and 'Everyone Welcome' initiative is another key campaign, 'Ask Angela'. Venues advertising 'Ask Angela' encourages anyone who feels vulnerable or unsafe to "Ask for Angela" at the bar. Staff involved will know immediately how to respond and usually a key person will be able to assist the customer whether to escort them to a designated safe place, call a taxi or in certain circumstances, call the police.

Rachel, is now actively encouraging other venues to become more inclusive by embracing initiatives such as the aforementioned 'Everyone Welcome'. One example of this is her consultation with Northern Monkey Brew Co with their new venue in Bolton town centre. One of the aims is to join existing venues and work closely with them to become Best Bar None accredited and help raise and maintain standards in licensed premises.

From this point on Rachel hopes that other licensees and venues will ask themselves "is there anything more we can do to be inclusive?"

# Guess The Pub



Again, 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 Morris Dancers, Great Lever and the Mosley Arms in Brightmet.





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Yes ☐ No ☐

If Yes, please state your CAMRA membership number:

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### Details of the person you are buying the gift for (please print all information)

Name
Address
Town
Post Code
Mobile Number
Email

Date of birth (DD-MM-YYYY)

Please confirm which address you would like the gift to be sent to:

☐ My address ☐ Address of the person you are buying the gift for

### Gift Memberships (please tick the appropriate box)

- ☐ Gift Membership E27\*\*  
☐ Gift Membership with Good Beer Guide E38\*\*  
☐ Gift Membership with T-Shirt E38\*\*  
 Choose brew: bitter / mild / sour / stout  
 Choose size: S / M / L / XL / XXL

\*Joint and under 26 prices are also available - visit [www.camra.org.uk/membership-rates](http://www.camra.org.uk/membership-rates) or call 01727 337855

### Payment

There are two ways you can pay for your gift:  
 • Cheque - please make payable to CAMRA Ltd  
 • Complete the following to pay by credit/debit card

Name as it appears on the card
Address (if different to above)
Total Cost £

Please charge my (delete as appropriate)

**Mastercard/Visa\*\***

Card Number:

Start Date:    Expiry Date:

Signature

--

\*\*We don't store personal details so our Membership Team will contact you for your 3 digit security code.

\*\*\*All gifts listed on this page are valid until 31st December 2018. Please note all Gift Membership orders need to be received on or before Monday 17th December for dispatch before Christmas 2018. Gift Memberships are only available for residents of the UK & Channel Islands. All membership prices are based upon standard full single membership rates. Offer only open to new members and not renewals. Only one book or t-shirt included in a Joint Membership Christmas Gift. Only one membership can be ordered per form.

Postage and packing (p&p) included for all Gift Membership Gifts. All other shop items include p&p.

Visit [www.camra.org.uk/gift-memberships](http://www.camra.org.uk/gift-memberships) for fantastic Christmas gift ideas

Please visit [www.camra.org.uk/membership-rates](http://www.camra.org.uk/membership-rates) for more information



# 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





"IT'S NOT ROCK 'N' ROLL,  
BUT I LIKE IT"

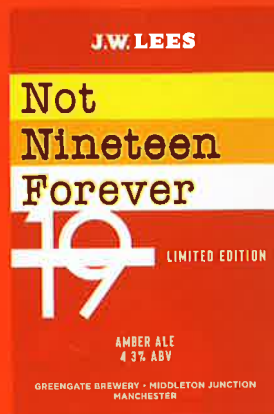
# SEASONALE 2019



**ONE DAY LIKE THIS**  
JANUARY - FEBRUARY



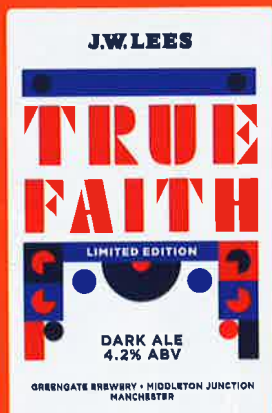
**ROCK 'N' ROLL STAR**  
MARCH - APRIL



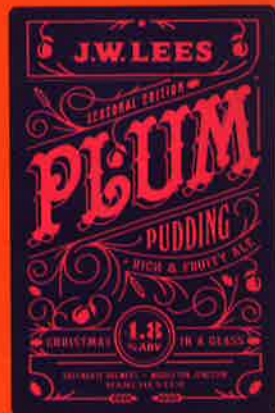
**NOT NINETEEN FOREVER**  
MAY - JUNE



**EVER FALLEN IN LOVE**  
JULY - AUGUST



**TRUE FAITH**  
SEPTEMBER - MID NOVEMBER



**PLUM PUDDING**  
MID NOVEMBER - DECEMBER

**J.W. LEES**