

BOLTON BEER BREAKS



Campaign
for
Real Ale

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

Spring/Summer 2019

Issue 22

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Also in this Issue

Editors Welcome & Contacts, Pub & Cider News,
Fields of Dreams - The World of Brewery Camping, Beer Travels in Northern Ireland,
What Exactly is an IPA?, Guess The Pub & Membership Form

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Editors Welcome

Hello readers,

Hopefully you are reading this before or during Bolton Beer & Cider week. Unfortunately, our very popular beer festival has been cancelled for this year at least so we have decided, in conjunction with local pubs and brewers, to promote some of the very best of Bolton's beer and cider. There are many events planned and all can be found here - <https://www.yumpu.com/en/document/read/62674075/bbcw-live-programme> - or via the branch website as below.

There has been the usual round of awards, with the prestigious Branch Pub of the Year going to the excellent Brewery Bar in Horwich. The award is very well deserved and many congratulations to them. The picture shows our chairman Graham Walsh presenting the certificate to Alex, the bar manager. In addition, the newly named One for the Road in Bolton's market was awarded the pub of the season for Summer 2019.

I hope you enjoy reading this issue, and if there are any complaints suggestions or articles, please get in touch using the email address below.

Cheers,

Jez Wadd
Editor



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

BRANCH CONTACTS

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



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To advertise contact n.richards@btinternet.com

Pub & Cider News

PUB NEWS

On Nelson Square following the opening of the **Northern Monkey Brewpub**, in what had only been open as Madison's Lounge for a few months, became Amber Tavern's **Northern Way**. There are now 4 handpumps on the bar serving beers from Wily Fox, Bank Top, Lancaster and Cheadle Brew House beers which are brewed on the now relocated brewery plant ex the recently refurbished Hogarths.

A new bar has opened at Little Bolton Town Hall called **Courtyard 36**, it's very upmarket with prices to match and only sells a range of modern keg beers, no real ales. Harvey's bar also reopened on Mawdsley Street, now known as the **Courthouse Bar and Restaurant**. They seem keen to make judgements, how about still no real ale!

In Bromley Cross the **Railway**, after a couple of years waiting finally reopened, whilst it is mainly food orientated, there are four handpumps on the bars and Timothy Taylors Landlord and St Austell Proper Job have been regulars. One bonus is that it opens as effectively a station buffet for commuters at 6am. Up the road the **Nook & Cranny** have expanded into number 211 as well as 213 to provide more space for customers and there is also potentially space at the rear for a small brewery too. Down on Hough Lane the Pubco owned **Spread Eagle** has been advertising for a new leaseholder for several months now with seemingly no takers.

The beginning of the year saw the reopening of the ex Lounge 7 bar on Market St in Westoughton, now known as **Bank** as that was a previous use of the building, and you would expect them to sell Bank Top beers and yes, they do. The following week the Bank restaurant in the Vaults closed.

Also on the edges of Westoughton on Hindley Rd the **Grey Man** had 4 real ales on the bar with handwritten pumpclips last November, but by February after the almost predictable churn of landlords in Pubco owned pubs, the handpumps remained but were out of use.

Enterprise Inns the pubco owners of the **Bridge Inn** in Horwich opted out of continually changing the landlords like they have done in so many pubs throughout the country and boarded the pub up and put it up for sale at the end of November last year. By late January it had been purchased and as we go to press scaffolding has been erected outside, no doubt to rectify the lack of maintenance under its previous ownership. Back in 2001 it was a multi award winning pub, doing food, various societies were based there and it won the Horwich in Bloom competition, soon afterwards Enterprise took over the pub and from then on there was anything but enterprise.

The Crown in Horwich owned by Holt's Brewery celebrated 20 continuous years in the Good Beer Guide 2019 and a special presentation was arranged and a great time was had by all. However rumours circulated that the brewery had put one of their other pubs, the Grade II listed Brooklyn on Green Lane, Great Lever up for sale. Despite being described as being in Little Lever by the estate agents, it and the surrounding 3 or 4 acres of land have been sold for a rumoured £1 million, no doubt to a property developer keen on exploiting the land for residential use. The pub closed at the beginning of May with the final landlord moving to the **Churchgate** in town. The nearby Southfields is reported to have lost its real ale too.

The Balmoral is reported to be closing soon so that it can be converted into an Enterprise Inns managed **Craft Union Pub**, typically these have 3 or 4 real ales which are competitively priced.

Kevin Banks of the **Sweet Green Tavern** has converted his **Piggy Banks Cafe** on Newport Street into a cocktail and bottle bar, it is expected that a couple of real ales will appear on the bar in due course.

Elsewhere in the town centre the **Albion** briefly reopened and soon closed again and was put up for sale by owners Heineken UK. Also for sale in the town centre is **Bar Metro**, this comes with 'flying' freehold

as it is partly built over the tunnel for the Bolton to Blackburn line. Under the same ownership as Bar Metro was the **Canary Tavern** in Little Lever which also closed its doors and has been sold to Hands On Computer services. They applied for planning permission to convert to offices with flats above, however one of the flat bedrooms is too small to meet the minimum standard of bedroom size so permission was rejected.

In Kearsley the **Church Inn** have applied for change of use for the pub to offices, with associated parking and other changes at the rear of the premises. On the main road Pubco Punch Taverns have put the **Old Three Crowns** up for sale as it is on their non-core list, although unusually this does not necessarily involve the pub itself closing as there is an existing 10 year lease in place. On Buckley Lane the **Bradford** is now associated with Farnworth based Kirkpatrick Construction, which probably means its days as a pub are numbered?

Rumour denial – there was a sign outside the **Griffin** in early March saying Smart Casual only no riff raff.

CIDER & PERRY NEWS

All the Cider/Perry Pubs of the Year in the other Greater Manchester branches were visited and judged by Alison Whitaker and Rachel Birch. The winner has just been announced - the **Petersgate Tap** in Stockport is Greater Manchester Cider/Perry Pub of the Year for the second year running.

The presentation of Bolton's CPOTY award was made to **The Olde Man and Scythe** on Thursday 23 May.

There will be a cider festival during Bolton Beer and Cider Week at The Beer School in Westhoughton. Ciders produced in Greater Manchester, Herefordshire and Kent have been confirmed with more in the pipeline.

APPLE have produced a new logo to promote real cider and perry.



At the regional meeting of cider reps in April there was a presentation by Dan Hasler, formerly of Moss Cider Project, who is now working for the Orchard Project, a national organisation which provides support for the restoration and planting of community orchards. Smithills Estate is interested in the idea of planting an orchard, but is looking for someone who would be able to use the fruit as part of a business.

In the last edition's Cider and Perry News there were some unexplained photographs. These were taken at 'Udders Orchard Cider when Alison went to present Dave Kendall-Smith with the certificate for Cider/Perry of the Festival from the 2018 Bolton Beer Festival. When the article was originally written, the presentation had still to be arranged, but it had happened by the time the magazine came out.



FIELDS OF DREAMS

The World of Brewery Camping

Locally for the past two years **Rivington Brewery** has extended its out-pourings to several Summer **Tap Beneath the Trees** events. The final destination of the Branch's **Rivvy Beer Walk**, Home Farm has for several years also had a camping site attracting caravaners, canvas addicts and glampers (they hire out luxury bell tents) alike. Strangely the site fills up during the beery weekends, with some campers arriving from just a few miles away to explore sharing and sampling into the dark hours.



With **Rivington Brew co** about to open a permanent indoor bar at Home Farm, with plans to utilise the present deconstructed shipping container for festivals, I thought that I would look at further afield options for camping at a brewery.

Over in deepest Suffolk amongst the Wool towns lies the acclaimed **Little Earth Project Brewery** and tied pub, all with their own campsite, allowing extra



time to sample their barrel aged and mixed fermentation brews. If camping at a traditional family brewer is more

your scene, then it's **Bateman's** you need, with camping at their Lincolnshire Visitors Centre.

On any cider and perry lover's top 5 list **Ross-on-Wye Cider's** cider fo-cussed pub also has its own site, but there are many more, with destinations abroad. Most of the list below was fed to me by my friend Ian, already a veteran of brewery camping (bramping?); there is clearly the opportunity to never holiday anywhere else but at a brewery with its own tap room and campsite.

@rivingtonbrewco

Home Farm Camping - Horrobin Ln, Adlington, Chorley PR6 9HE. **Phone: 01257 480403**

@LittleEarthBeer

Edwardstone White Horse, Mill Green, Edwardstone, Sud-bury, Suffolk CO10 5PX. **Phone: 01787 211211**



@batemansbrewery

Bateman's Visitors Centre, Wainfleet, Lincs, PE24 4JE. **Phone 01754 882009 / 882000**

@RossCider

The Yew Tree Inn, Peterstow, Ross-on-Wye, Herefordshire, HR9 6JZ. **Phone - 01989 562815**
My token cider & perry campsite.

<http://www.canalmarinas.com/new-mills/new-mills-caravan-pitches/>

Phone: 01663 741310 offer caravan and campervan pitches, also two holiday lets, close to the New Mills Marina and @Torrside brewing. The brewery offer occasional open weekends, and the second of their **Smoke Fests** is on between 9-10 November this year - really making a stay in this beautiful loca-tion doubly worthwhile.

@ArtBrew @BrightwaterCamp

Brightwater Farm, Holsworthy, Devon, EX22 7QE.
Phone 07781 783626

@CallowTop

Haywood Bad Ram Brewery, Callow Top Holiday Park, Buxton Road, Sandybrook, Ashbourne, DE6 2AQ.
Phone 01335 344020

@DynamiteValley

Cosawes Park, Perranarworthal, Truro, TR3 7QS.

Phone 01872 863724

Within spitting distance there is also **@RebelBrewingCo** and **@WoodmansWildAle**

@BrewingDragon

Plassey Leisure Park, Eyton, Wrexham, LL13 0SP.
Phone 01978 781675

@SNOWPARC1

Snowdonia Parc, Waunfawr, Caernarfon, Gwynedd, LL55 4AQ. Campsite and brewpub
Phone 01286 650409

The Rogg Brewery

Campingplatz Krezhof, Bonndorfer, Straße 65, 79853, Lenzkirch. Black Forest campsite with own brewery.
Phone - 4907653/1450

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Beer Travels in Northern Ireland

Northern Ireland is not exactly renowned for real ale however, if you look hard enough you can find it.

My wife and I spent an excellent weekend over Easter in the province. My only warning would be watch out for Belfast's somewhat draconian Easter licensing hours if you decide to go at that time of year.

For the first two nights we stopped at the Europa Hotel, reputedly the most bombed hotel in Europe. Fortunately, directly opposite is:

THE CROWN LIQUOR SALOON

(GBG Listed)

The Crown is a Grade A-listed building owned by the National Trust. It is a perfectly preserved Victorian gin palace with several individual snugs with their own doors. On one of our visits we were lucky enough to get one of these to ourselves. It's a bit of a strange experience being shut in a tiny room in a busy pub. We very quickly opened the door to let in the atmosphere and several very friendly locals who want to know all about you.



The Crown has a selection of ales all on hand pull, I try to go for local ales when they are available so ignoring the Fullers London Pride, we went for:

Mourne Gold from the Mourne Mountains Brewery a well-balanced golden ale at 4%

And Maggie's Leap from the Whitewater Brewery a triple hopped IPA coming in at 4.7%

Both beers were in excellent condition my personal favourite was the Maggie's Leap has it turned out this was the beer we found in two other pubs.

Our next port of call was:

THE BRIDGE HOUSE

This is a typical Wetherspoons pub and very cheap for Belfast, which helps to explain why it was so busy given the fact that it is a bit of a walk out of the centre.



There are eight handpumps on the bar mostly from National Breweries e.g. Sharps Doom Bar and Abbot ale. The exception was:

Ale from the Hilden Brewery a 4% amber beer, unfortunately it was not in the best of condition on our visit, so we very quickly went back to the Crown.

The next day saw us in the heart of the city our first pub was:

THE KITCHEN BAR



The pub is a large modern establishment next to the Victoria Shopping Centre so while the wife went shopping, I found myself a seat in the outside terrace and settled down to a couple of pints of:

Whitewater's Maggie's Leap this was in excellent

condition and I was somewhat disappointed when the wife came back to drag me out of there, although I did manage to get her to stop with the promise of some lunch which was excellent and good value.

Next stop was a pub I hadn't really planned on visiting a couple of days before we arrived it was added onto What Pub and the GBG app and it was just next door to the Kitchen Bar it would have been rude not to!

BITTLES BAR

The bar occupies the ground floor corner of a flat iron building and was very busy but as the weather was nice, we found space on one of the forms outside.

The beer:

Ards Brewing Company Palisade a tasty 4% pale ale dispensed by key keg.



When I asked for the real ale the barman was very confused telling me they didn't have an handpump, so I had a talk to the landlord and even showed him the GBG app entry which he knew nothing about and was very confused, he insisted he couldn't give real ale away. However, he did have a font on the bar dispensing the Ards brew and plenty of his regulars seemed to be enjoying it.

We then moved onto the Cathedral Quarter to visit our last two pubs of the afternoon the first was:

JOHN HEWITT BAR

(GBG Listed)

Named after the poet and run by The Belfast Unemployed Resource Centre to help to pay for it's work. There was only one hand pump and unfortunately it did not have a local brew on, so we had to have the: Fullers Seafarer a 3.6% brown coloured bitter which I found a bit thin.



The last pub of the afternoon was:

SUNFLOWER

(GBG Listed)

A friendly pub with a large beer garden. The front door has a large mesh screen which is a hangover from the troubles in Northern Ireland.



The inside is small and only has one handpump which was serving the:

Hilden Brewery Ale the same beer we had tried in the Bridge House last night but in much better condition.

After a wash and brush up we grabbed a taxi out to:

MCHUGHS

(GBG Listed)

This pub looks tiny from the outside but opens up once you are through the front door. There is a basement function room, a ground floor bar of cosy interlinked drinking spaces and a galleried restaurant on the first floor where we had a reasonable meal. The main public bar has a single handpump once again it was: Whitewater's Maggie's Leap and once again it was in excellent condition and very drinkable.



From here we moved onto Carrickfergus. This is where William of Orange landed in Northern Island and has a massive Castle on the banks of Belfast Lough.

There is only one pub in Carrickfergus selling real ale:

THE CENTRAL BAR

(GBG Listed)

Another Wetherspoons pub and probably the cheapest I have ever been in at £1.69 a pint!!



It is quite basic downstairs more like a tap room and was busy on both occasions when we visited (lunch and evening). Unusually the toilets are on the same floor, but not up to Wetherspoon's usual standards.

The food is typical Wetherspoons fare and it has four handpumps, no local ales on during our visit, the best choice was:

Hanlon's Premium Ale (from Devon), a best bitter 5% brew. Tasty and at £1.69 a pint who am I to complain.

Don Grant The Beer Traveler



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What Exactly is an IPA?

Imagine that you bare a strong amber/brown coloured beer being loaded in quantity onto an East India Man, a cargo ship, hoping to arrive in Calcutta in 4 months, but possibly taking six. This voyage is on the cusp of The French Revolutionary Wars in the 1790s, an added peril to the long often rough voyage to the pre-colonies of the East India Company and their armies.

A few weeks earlier the beer had been brewed in one of a number of small breweries, possibly **George Hodgson's**, near to the docks. It had been brewed strong as an October Ale, but had become known as **India Pale Ale**, distinctive due to the effects of rough seas, and deep ocean stable temperatures, as well as the preservative effects of a high hop rate.



Over into the mid 19th Century, IPA had become a popular style back in Britain, there had been a transport revolution, with the railways supplementing a more complete canal network. The larger breweries of Burton, such as **Allsopp**, had lost grip on the Russian export trade and had struck a deal with the East India Company to export large quantities of this ale, pale in

comparison with the porter style. By the end of the 19th Century Britain was employing half of the World's hop harvest, including tons of hops imported from the fields of upstate New York.

For many UK drinkers this is where IPA should have stopped; here we have the real IPA. Other drinkers have been drinking lightly hopped sub 4% "IPA"s, such as **Greene King** and **Holts'** for years. For most drinkers of craft beers around the World, IPA is long initialised and refers to a range of styles largely originating in the USA around 30 years ago.

There was a reaction amongst beer enthusiasts to the bland ubiquitous light national beer brands, and rooted in the home brew movement, willing to serve customers from their own taps, and hooked on the writings of **Michael Jackson - The Beer Hunter**, not the pop star - they struck out. This boom referenced traditional German, Belgian and British beers, as well as pre-Prohibition local oddities. All were soon dwarfed by the various takes on IPA.

Two basic currents emerged at the end of the 80s - **West Coast IPA** (early examples were brewed by the **Sierra Nevada Brewery**, a simply malted base for the range of flavours and acute isohumulone levels, available in quantity from the local hop fields, and **East Coast IPA**, more hop restrained with attention paid to the grain bill. It was not long before there was influence in British beer from the likes of **Roosters** and **Dobbins**. Visit Italy, Vietnam, South Africa, and even India, and after mass



produced lagers, these are the craft beers that you are most likely to find.

Mutations and developments of the IPA came thick and fast. In California **Vinnie Cilurzo** showcased the **Double IPA (DIPA)** in the mid 90s, much later just 8 years **East Coast IPA** sired the **New England IPA** (also **Vermont IPA**) - fruity, citrusy, hazy, even opaque.

With the possible exception of Germany, in every country where beer is brewed there has been an explosion of eclectic beers generally, often in key keg and canned form, but also cask and bottle, with IPA being no exception. **Black IPA** may seem an oxymoron, but IPA has long been initials only. Some broad categories of these eclectic IPAs:

- **TIPA/TRIPA (even QUIPA):** Ultra strong variants emphasising both alcohol and flavour punches, from 9%ABV to infinity and beyond
- **White IPA:** a fusion of WC IPA with Belgian Wit; often the citrus peel and coriander trappings are used.
- **Rosé IPA:** fragrantly hopped, pink or blushed, often containing some hibiscus, and sometimes finished with champagne yeast. There are already brut versions.
- **Fruit IPA:** Innovated more than 20 years ago by Sam Calagione of Dogfish Head; this was what the label says, and diversity of fruits means diversity of both flavour and body. Florida IPA is sometimes a variant, and sometimes a sour IPA.
- **Belgian IPA:** An IPA fermented to some strength with Belgian yeasts, often Saison ones.
- **Wet Hop IPA:** likely to be called Green Hop in the UK. More important than the hop variety is getting these very freshly picked hops into late boil or dry hopping stages.
- **Crazy S*** IPA:** think of adding that little extra, be it animal, vegetable or mineral.

- **Brut IPA:** the search for the bone dry. Credited to Kim Sturdivant of Social Kitchen & Brewery, San Francisco, amyloglucosidase is employed to break down complex sugars into fermentable ones, after just a couple of years this is now brewed at points across the globe.
- **Barrel Aged and Funky IPA:** The brewer may be after the rum, tequila or Sauternes flavours of previous barrel contents, or any funky brett hidden within the barrel.



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Guess The Pub

Two interior shots this edition. Good luck. Pubs in the last edition were the **Kings Arms**, Farnworth and the **Queen Anne** in Little Lever



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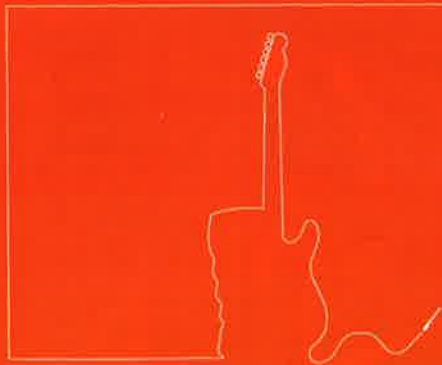
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BUT I LIKE IT"

SEASONALE 2019



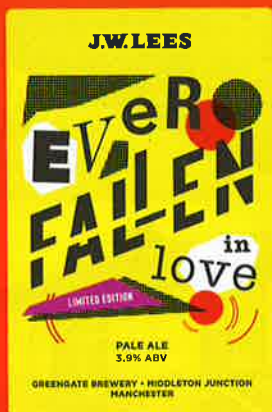
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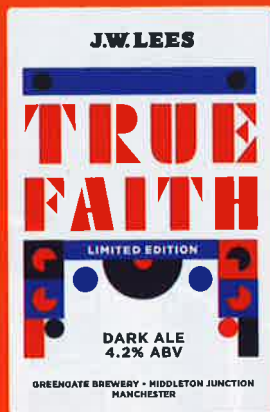
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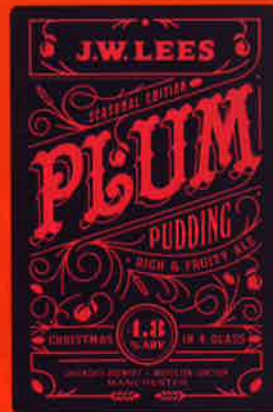
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TRUE FAITH
SEPTEMBER - MID NOVEMBER



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MID NOVEMBER - DECEMBER

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