BOLTON BEER BREAKS



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

Autumn 2019

Issue 23

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Also in this Issue

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Real Ale Guide to Bolton Town Centre

Our Real Ale Guide to Bolton Town Centre is now out. The leaflet lists all town centre pubs and clubs which serve cask beer, including LocAle. Real cider and perry outlets are also indicated.



We launched the Real Ale Guide during the Bolton Food & Drink Festival Fringe. Visitors quickly snapped up all available copies. Following a further print run, the Guide is now available across town centre pubs and beyond. You can also print one from the Branch website.

A map allows users to navigate around the 21 real ale destinations. We decided to list every real ale venue and keep the details short. You can find out more details of all the entries using **WhatPub.com**. This is CAMRA's comprehensive guide to all pubs and clubs in the UK. Members can also use this site to score beers and provide updates and feedback.

If the leaflets go down well, we will look to produce ones may covering other real ale hot spots within the Borough. So pick one up and give us your feedback

> Jez Wadd Editor

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

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All initial enquiries to Bolton Trading Standards are taken by the Citizens Advice consumer helpline - 08454 04 05 06

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

In the last Beer Breaks we noted the closing of the **Brooklyn,** subsequently we find that it has been bought by a company who have connections with an address on Green Lane. There is also now a planning application to convert the pub to a school.

In Horwich the **Bridge** is rolling back the years with a restoration and refurbishment to enhance the many features which under Enterprise Inns ownership had been covered over with paint and grime. The function room on the first floor is being restored too, and on the top floor 9 En Suite bedrooms are to be provided as well. Outside at the front a planning application has been submitted to utilise part of the pavement for four tables.

The Balmoral in Bolton town centre has reopened as a Craft Union branded pub, the layout is much improved and the decorative coving has been retained. Initially Sharp's Doom (\pounds 2.00) and Taylor's Landlord (\pounds 2.05) were available on handpump on the bar.

Market Street in Westhoughton looks like it is on the up again as **Blackedge Brewery** will be opening their new 'tap' in mid September in what used to be Horwich Carpets, next door to the Robert Shaw. Across the road **Statement** has opened in what was the Nat West bank. This is run by the people from Provenance, there was a handpump on the bar in anticipation of real ale being available soon.

It would be good to see someone opening a new real ale bar in Farnworth/Kearsley. Instead at the **Bradford, Trust Inns** closed and sold off the pub to Kirkpatrick Construction, where a new roof had replaced the existing one by the end of May for which retrospective planning approval was sought in early August. The original roof was said to be in a dangerous condition. In late August a further planning application was submitted to convert the pub into 12 one bedroom flats.

The Watergate Toll finally responded to the new build Pine Tree Farm just across the way, by closing and refurbishing the pub, for reasons that are not clear they removed the handpumps in the process, so now you know which pub to go to for real ale with your meal.

In Morris Green the **Morris Dancers** now sells Holts Bitter. They also now have a system in place where you have to register your car at the bar if you are using their small car park. If you don't then you face an extra £100 being added to the cost of your visit!

Both the now closed **Claremont** and **Robin Hood** on Halliwell Road have applied for change of use to Restaurant/Cafe.

The **Cherry Tree** in Blackrod has successfully applied to have a new decking and a set of awnings, the Royal Oak on the A6 was also successful for their Terrace and Pergola. However in Harwood the **No Name** applied for a Pergola and associated opening doors at the front of the pub, not surprisingly perhaps this was refused given its location in the conservation area.

Horwich Town Council have successfully applied for Asset of Community Value (ACV) status for the **Horwich RMI club.** Meanwhile the **Hen & Chickens** ACV was activated for community bids when Punch Taverns notified the council of their intention to sell the pub. Quite why the legal notice to this effect was posted on the lamppost outside the now closed Post Office 50 metres away and on the opposite side of the road and not on the lamppost immediately outside the pub remains a mystery.

Rumours are circulating that a new Real Ale/Craft Beer bar is being planned on **Platform 4/5** on Bolton railway station.

In 2017 Punch Taverns successfully applied to build houses on the land behind what was then Ericos but now renamed **Roka** on Bradshaw Brow. However a new planning application has been submitted, but with access further down the brow and along what is now a footpath rather than through the traffic lighted car park as previously.

The long closed **Stags Head** with its partially collapsed roof on Junction Road has now two planning applications in for consideration, one is for retail units on the old car park area, the other is to convert the pub building into a nursery. As access inside the building is not currently possible on safety grounds, one wonders if the applicants are aware of the cellar area and the other 'historical rooms' under the ground floor which may impact on the cost of the conversion.

The beginning of the year saw the reopening of the ex Lounge 7 bar on Market St in Westhoughton, 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 Westhoughton on Hindley Road, 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.

BREWERY NEWS

Blackedge Brewery are opening a new outlet on Market St in Westhoughton. The Brewery Tap will spread over two floors and follow the model of the Brewery Bar in Horwich, our current Pub of the Year. It will be another boost to the burgeoning beer scene in the area. You can follow the bar on twitter at **@ThebreweryT.**



At the Brewery Bar, popular bar manager Alex Winch is moving on. Alex has decided to take on a new challenge working for a local charity. The Branch would like to congratulate him for his success in helping to create a fabulous bar, now our Branch Pub of the Year! Liverpool CAMRA visited the brewery in July to present

another award. Blackedge Dark Mild won Gold in the mild category of the North West of the Champion Beer of Britain. The beer came out top following the judging at Liverpool Beer Festival.

The brewery brewed two new beers for Bolton Beer and Cider Week in April. Angry Gingerbread Man, a 6% ginger stout, and Nuclear NZP3, a super-hopped 7.2% version of their regular New Zealand ale. Cask and keg versions were available at various local venues.

The brewery produced a groovy new 3.9% New England Pale Ale in collaboration with the Brink in Manchester. The 65 Bridge Street Song was inspired by Simon & Garfunkel and by the address of the award-winning basement bar.

Bolton nano-brewery, **Holywell**, hit the headlines earlier in the year. Local and national media outlets celebrated The Advanced Bunburyist. Their dry 7.5% Rosé IPA is thought to be the first of its kind ever brewed in the UK. Bunbury's bar on Chorley Old Road collaborated in brewing the beer. They served the only cask in existence to celebrate Bolton Beer & Cider Week. It lasted less than 2 hours and locals have demanded the one-off beer is re-brewed!



The First Bolton Beer & Cider Week

The idea was first mooted last year - for the local CAMRA Branch to be a catalyst and facilitator for a week showcasing what Bolton Beer (it's breweries, drinking establishments and enthusiastic drinkers) can offer to both local people, and visitors to the town.

In the absence this year of the Branch's beer festival we were determined to give the **Bolton Beer and Cider Festival** a go, but had only left ourselves 10 weeks to do it, being determined to latch the event onto the already established **Rivington Beer Walk.** Secondly, in recognising that



Mondays and Tuesdays would be tumbleweed days compared to weekends, we were prepared to muddy the very meaning of a week and include two adjacent weekends into the mix.



Letters went out to scores of local pubs and bars, but there was some wariness and some disbelief that the whole thing would take off. Initial response was mainly from the micros,

craft bars and new wave breweries, less so from many of the 'proper pubs'; not much time, so we ploughed on.

One of the initial ideas was to have a brewing challenge for breweries with their own bars, and for pubs to partner with other breweries to launch diverse and eclectics.



IPAs. Northern Monkey Brew Co. debuted Bolton RIPA - a cotton candy IPA with added real raspberries. Blackedge Brewery went off script slightly (it was a challenge, not an instruction) to brew two delicious beers - their Angry Gingerbread Man Stout, and their Nuclear - NZ hopped 'insanely strong' PA. Craig at

Bromley Cross's Nook & Cranny did a collaboration brew at Rivington Brew Co., a 10% New England style Triple IPA - We'II Say Wolves Did It, and again launched this at The N&C. At The House Without a Name, their collaboration with Moorhouse's - The Beer without a Name went on the pumps at about the same time.



C REPUTATION

Meanwhile over at **Bunbury's** in parallel with a curry night, the only Firkin of **The Advanced Bunburyist**, brewed by **Holy Well Brewery**, was breached and drunk dry in 130 minutes. This stunning beer was the first **Rosé IPA** brewed in the UK, and what's more was cask. This beer

made it into both **The Bolton News** and **The Morning Advertiser,** incidentally producing some tangible publicity for the **BB&CW** as a whole.

There was much more.

Great Ale at the Vaults
had a tap takeover by

Manchester's famed

Squawk Brewery, Bank
Top Brewery had a
brewery tour and tasting,



and also a Cider & Perry Festival at their BTB Ale House in Horwich. The Beer School, Westhoughton also had a Cider & Perry Festival, featuring such ciderists as Little Pomona, Ross and Hogan's. In a mixed weather week they were able to transfer to their rear garden on the Sunday; cider heroes, but just for one day.

There was food - Alain (Mr Bolton) Job produced Cameroonian food in a cone for much of the week at Northern Monkey, where there was also music - a Rum 'n' Reggae Night. There was also a Poetry and Comedy Tuesday at Bunbury's. Was there no end to the merriment?

Well, all things come to an end, in this case with the third **Rivvy Beer Walk.** After having ample time to sample the nectar that is on offer from **Horwich's** many fine hostelries, a record crowd set off from outside





The Brewery Bar to brave an equally record ceaseless downpour across the churning mud to The Rivington pub, and thence to Rivington Brew Co.'s Tap Beneath **the Trees** where there was beer, cider and food.

Was the week successful - yes, for a first try. There will be another **BB&CW** in **2020**, this time bigger and better, with another Brewing Challenge, tap takeovers, food, tastings, entertainment and activities. We will see you there.













Branch Meeting

The June Branch Meeting was held at Westhoughton Conservative Club and we were joined by the Member of Parliament for Bolton West, Chris Green. Since meeting Graham Walsh the Branch Chair at CAMRA's Mass Lobby Day back in October last year, Chris has been quite active on the campaign's behalf, asking questions in Parliament on a number of campaigning issues. Chris had expressed an interest in attending a Branch event and kindly accepted our invitation to attend the meeting for a question and answer session with members.

Chris started by giving an outline of the current political position and how he saw the immediate future in relation to all things beer related. He felt that the government at the time was unlikely to make any major concessions on the taxation front as there was no headroom to fund any tax cuts and in any event there was only one issue taking up parliament's time at this stage and that was, of course, Brexit.

In response to a question, Chris sparked a lively, and lengthy, debate on the need for regulation in the licensed trade. His Conservative instincts led him to believe that state intervention should be kept to a minimum and that pubs were self-regulating environments and the licensee should be allowed to manage them as they saw fit. Other branch members were less convinced, particularly those who were involved in schemes such as Best Bar None and Pubwatch who felt that these were necessary to ensure pubs were safe and inclusive venues which could be enjoyed by all. A full and frank discussion ensued.

Chris is a member of the All Party Parliamentary Pubs Group and he was asked to give an outline of what the group did and what its impact was. He explained that the group was, as the name suggested, a cross party group of MP's with an interest in a particular issue whose role was to lobby Government on matters relevant to those issues, in this case pubs and beer. The group had a large and influential membership and there was clear cross party support for pubs and their unique

place in this country's social fabric. This had been demonstrated in recent debates in the Commons where speakers from all sides of the house spoke in support of measures to support the pub. He said CAMRA had a role in informing the group's work and the group would continue to press for a fair deal for pubs, particularly through issues such as the business rates review.

On more personal issues, Chris said he preferred cider to beer but confessed that in the absence of a real cider he would drink keg versions such as Strongbow.

He refused to be drawn on whether he had a favourite pub whilst acknowledging the high quality of the pubs in Westhoughton. Finally Chris owned up to not being a member of CAMRA and was urged to join at the earliest opportunity.

Chris spent almost two hours at the meeting and it was encouraging to see a local politician willing to engage with members and answer questions face to face. The Branch is grateful to Chris for taking the time to come along to the meeting and for his continued support for CAMRA's aims in Parliament.

The Branch has also been in contact with the two other MP's representing the Branch area, Sir David Crausby and Yasmin Qureshi, who have also expressed support for CAMRA's cause and been active in Parliament with questions and lobbying. Given how well the session with Chris Green was received by members it is hoped to invite these MP's to future Branch meetings.

John MitchellBranch Public Affairs Officer

CAMRA Members Real Ale Discount Scheme

The Real Ale Discount Scheme offers CAMRA members discounts in thousands of pubs across the UK. Look out for the sticker in the window.

The following pubs and clubs in the Branch Area offer discounts on production of a valid membership card. Note that these discounts are at the discretion of the pub or club and may be withheld or withdrawn at any time. You can check the latest information on **WhatPub.com.**



AINSWORTH ARMS, 606 Halliwell Road. BL1 8BY

BARRISTERS BAR, 7, Bradshawgate. BL1 1EL

ELEPHANT & CASTLE, 4-10 Deansgate, BL1 1BR

GREAT ALE AT THE VAULTS, Vaults Below Market Place. BL1 2AL

HEN & CHICKENS, 143 Deansgate. BL1 1EX

OLDE MAN & SCYTHE, 6-8 Churchgate. BL1 1HL

RED LION, 1-3 Salford Road, Over Hulton. BL5 1BJ

SWAN, 2-4, Churchgate. BL1 1HJ

TAYERN FAYRE, 761 Wigan Road, Hunger Hill. BL3 4RH

FLAG INN, Arnold Road, Egerton. BL7 9HL

BLUNDELL ARMS, Chorley Old Road, Horwich. BL6 6PY

HORWICH RMI, Ramsbottom Road, Horwich. BL6 5NH

TAILS & ALE, 141 Lee Lane, Horwich. BL6 7AG

BANK, 75-77, Market Street, Westhoughton. BL5 3AA

BEER SCHOOL, 88, Market Street, Westhoughton. BL5 3AZ

50p Discount per pint

20p Discount per pint

30p Discount per pint

20p per pint, 10p per half

20p Discount per pint

10% Discount

20p Discount per pint

40p discount per pint

25p Discount per pint

10% CAMRA Members Discount

CAMRA Members pay same price

as club members

50p discount per pint

20p Discount per pint

20p Discount per pint

CAMRA VOUCHER SCHEME

Discounts are entirely separate to the new CAMRA Voucher Scheme. £30 (60 x 50p) worth of CAMRA Real Ale, Cider and Perry Vouchers are now offered to all new and renewing members. These are Redeemable at over 1,550 pubs nationwide, including J D Wetherspoon, Stonegate, Brains, Castle Rock and Amber Taverns managed pubs. Look out for the sticker in the window or check **WhatPub.com** for the latest information.



Rise of the Niche

Go back just a few years and the standard beer festival was an event from 1-4 days in an enclosed space where mainly cask beer was sold, and often cider; hopefully you could sample beers not normally available to you. These festivals were mainly run by CAMRA, but with increasing numbers organised by SIBA, or local pubs and clubs.

Increasingly there has been a consolidation, with fewer CAMRA festivals, and increasing numbers of community based Beer (& Cider) Weeks, Craftfan Fests, and small specialist festivals dedicated to an aspect of beer making - The Nîche Fest.

By theme you will have read this the second Funkfest at Abbeydale Brewery's notorious Funk Dungeon will have taken place (07-08 Sept 2019) - a Sheffield based two day celebration of bretted, barrel aged, kettle soured, mixed & spontaneously fermented beers, brewed variously at the Dungeon and from an array

of farmhouse brewers and free fermenters, This year they have introduced a competition for home brewers of these styles.

Also finished will be the first Octoberfaust (18-19 October), at Manchester's Beer Nouveau. This celebration of British brewed German style



lagered beers - pilsners, schwarzbiers, Viennas, Helles, and a doppelbock on the wood. This has been set up as an alternative the festivals that you see around selling poorly made lager at exorbitant prices.

Onto the second Smokefest at Torrside Brewing in New Mills. This is a one day event 12-08 pm on Saturday 03 November. This is dedicated to beers brewed with beech, oak, peat and mixed smoked malts from light

















low gravity Grodziskies to intensely smoky wheat wines from both Torrside δ a number of other breweries. I went last year, and again, as with Funkfest, I am returning this year. These smaller nîchefests are both intimate and welcoming, and give full permission for attendees to enthuse.

Twitter handles:

Funkfest - **@AbbeydaleFunk** Oktoberfaust - **@BeerNouveau**

Smokefest - @Torrside









The Chill Factor

Cold beer. It's something instilled in culture and in marketing. Over recent years we've seen a move towards "ice" and "extra cold" in brands such as Guinness and John Smiths. And the trend is coming to cask beers, Britain's biggest-selling cask ale, Sharp's Doom Bar, and its fastest growing, Wainwright, now have colder versions, Robinsons also have a cooler take on Dizzy Blonde, their popular session ale.

These colder beers are the same as their regular counterparts. They undergo secondary fermentation in a cask in the pub cellar. When ready they get pulled through a handpump to the bar. The key difference is that as beer enters the pump it it passes through a flash cooler. This cools the beer in the line just before it reaches the glass. Hence the name, chilled cask,



Serving temperature for Wainwright Altitude is around 5° C. Doom Bar Extra Chilled and Robinsons Chilled Dizzy are a more modest 8° C. All well below the recommended 11-13 $^{\circ}$ C for cask beer and closer to those for keg lager brands.

This trend for chilled cask is being driven by evidence in the annual Cask Report. It reported two-thirds of cask drinkers prefer cask served at a cooler temperature, The reasoning is that it may be more refreshing, especially in the summer months. Research suggests it could appeal to a younger audience.

People question if chilled cask will offer the full flavour profile that cask drinkers seek. Will it only work for golden ales, beers invented to compete with commercial lagers? Will the chill mask poor-quality beer?

Some breweries produce beer which undergoes

secondary fermentation in a key-keg, Would it be better to promote the value of this served through a keg font? Or will chilled cask attract those who tend to shun the handpump? And will these people then be more tempted to try regular cask beers?

We may soon get the answer to these questions. Big players such as Molson-Coors, owners of the Doom Bar brand, are using their marketing power to promote chilled cask. They serve both regular and chilled versions alongside each other in the same pub. The drinker can make the choice.

Perhaps there are other fundamental issues which reduce the quality and popularity of cask beer. 69% of pubs serve beer warmer than 13°C during summer months. Many allow insufficient time for beer to settlebefore it goes on service. Cask beer, chilled or not, only works if there is top-quality management of both cellar and bar.



Guess The Pub

The two pubs in this edition have been relatively recently refurbished. One in the centre of town and one which, I suspect, not many of our readers have visited. Both serve cask ales.

The answers from the last edition are **The Greyhound** and **Bunburys**.









Protect the traditions of great British pubs and everything that goes with them by joining today at www.camra.org.uk/joinup

Or enter your details and con	nplete the Direct [Debit form below	and you will receive	
5 months membership for the	price of 12 and say	ve £2 on your mei	mbership subscription	
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J.W. LEES

CORE BEERS





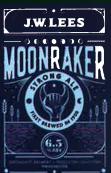




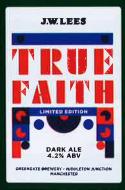




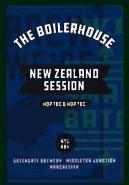




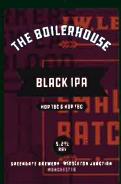
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SEPTEMBER



OCTOBER



OUR CORE RANGE MADE IN YORKSHIRE









YORKSHIRE BRUNETTE TRADITIONAL YORKSHIRE BITTER 3.7%

YORKSHIRE BLONDE FRUITY PALE ALE 3.9%

SILVER KING CITRUSY PALE ALE 4.3%

EXCELSIOR STRONG PALE ALE 5.2%



PALE HOPPY ALE ABV 4.0%

This ultra pale and extremely hoppy beer is brewed with low colour malt. A combination of the American hop varieties produce an intensely aromatic & resinous finish

For further information please contact our friendly sales team on 01924 261333 or email sales@ossett-brewery.co.uk

www.ossett-brewery.co.uk



