

Camra Bolton Branch and its Pubs 2014

Bolton Branch Pubs included in the 2014 Good Beer Guide were

Blackrod - Poacher

Bolton – Bank Top Brewery Tap, Barristers, Bob's Smithy, Bolton Ukrainian Club, Dog & Partridge, Hope & Anchor, Spinning Mule

Harwood – House Without a Name

Horwich – Bowling Green, Crown, Old Original Bay Horse, Victoria & Albert

Westhoughton – Robert Shaw

Branch Meeting Dates 2014

Balmoral 29/01/14

UKI Club 19/02/14 Committee

Spinning Mule 26/02/14

Spinning Mule 26/03/14

Dog and Partridge 30/04/14

House Without a Name 19/05/14 Committee

Sweet Green Tavern 28/05/14

Alma 17/06/14 Committee

Old Three Crowns 25/06/14

Dragonfly 16/07/14 Committee

Old Man & Scythe 23/07/14

Balmoral 27/08/14

Star & Garter 18/09/14 Committee

Hen & Chickens 25/09/14

Ainsworth 23/10/14 Committee

Albion 30/10/14

Horwich RMI Club 18/11/14 Committee

Spinning Mule 27/11/14

UKI Club 18/12/14

GUESS THE PUB

Just for fun, take a look at the two pictures on the left. They are both decent real ale outlets in the Bolton area.

Answers in the next edition.

The answer to last editions teaser is the Rocket in Breightmet, that is described by the pubco as "offering a wonderful atmosphere along with an excellent service.

There are a wide variety of drinks available to ensure customers are made to feel welcome and at home" (Interesting—Ed)



PUB NEWS

Openings, re-openings and new real ale outlets

Great Ale Year Round is a new micro-bar in the Lifestyle Hall of Bolton Market on Ashburner St. There are two hand pumps serving a changing range of ales from local breweries such as Blackedge, Brightside, Privateer and Deeply Vale, and real cider, typically from local producer Red Bank. Bottles are also available from many local brewers including Ramsbottom Craft, First Chop, Quantum and Wilson Potter, plus ones rarely seen in the area such as Five Points and Beavertown. Opening times are restricted to market days, Tuesday and Thursday-Saturday, normally until 5pm but could be later once the market is fully open. Follow them on twitter @greataleyear.

The Bank Top Ale House, formerly the Brown Cow, on Church Street in Horwich is fully open after an extensive refurbishment and serves real ale from 9 handpumps plus real cider. Ales are from the award-winning Bank Top range plus at least one guest beer from another brewery.

The Daisy Hill Hotel is now open and is being run by the former landlord of the Grapes in Farnworth. On a recent visit there was one hand pump with Thwaites Lancaster Bomber.

The Grey Mare Inn in Harwood opened again in mid-December and has been refurbished and taken over by the licensees of the House Without a Name. There is an increased range of real ales. Follow them on Twitter @greymareinn.

The former British Legion Club in Blackrod has reopened as Heroes Bar and is open to all. It serves real ale from two handpumps.

The Brass Cat has reopened. On a recent visit the single handpump was not in use.

The Waggon & Horses on the A6 in Westhoughton was only briefly closed following a change of licensee by Marston's, the pub continues to sell at least two of the cask beer range from Marston's. The Crofters in Harwood reopened in mid January after closing following a fire in late November, the previous policy of having a hand pump on the bar for decorative purposes has been changed and there are now 2 hand pumps selling 2 Bank Top Flat Cap, Old Slapper or Gold Digger, in early February these were on 'sale' at £2 a pint, which is a long way from the reported £3.80 a pint for John Smiths keg in 2013. Decor and furnishings are very much upmarket providing shades of grey are your thing.

The Railway opposite Bromley Cross station has recently had two hand pumps installed, one of which now sells a cask house beer Misty Mountain Hop brewed by Caledonian. Note that the pub is a popular Live music venue and admission may be by ticket only or incur a charge if near to the performance

Closures and real ale losses

The former Cross Guns in Westhoughton is now delicensed.

The Volunteer in Bromley Cross which has been closed for some time is to be demolished.

The Sportsman's on Chorley Old Rd is now Chianti's Restaurant.

The Park Inn in Farnworth, recently serving real ale from one handpump, has closed for good and has been sold for development.

The New Globe (formerly the Rock House) on Duke St behind Topp Way is closed and has been delicensed.

If you think something is wrong or wish to update us on Pub News then let us know instantly by using the Submit Changes option for the pub on the new CAMRA on-line Pub database at whatpub.com.

The Hen & Chickens has been awarded the Winter pub of the season

AUTUMN PUB OF THE SEASON

The Dunscair Arms was the deserved winner of our Autumn Pub of the Season and therefore the title of most improved, Bolton, real ale pub of the year 2013. Publicans, Andy and Mandy, (pictured right receiving their award) are to be congratulated after they took the pub on two-and-a-half years ago, when at the time it had been closed for yet another lengthy spell (one of many over the last twenty, or so, years) and immediately brightened the place up. Through their great commitment to serving real ale, they began to attract more local regulars back to the pub and consequently the beers have steadily improved. The result being, that over the last 12 months, or more, the beer quality has been witnessed to be consistently very good indeed! Usually serving two locally brewed ales (Moorhouses, Hopstar, etc.) and replete with a real fire and pub cat, the Dunscair Arms has become a must visit pub!



Dates for your diary

26th March - Branch Meeting and EGM, The Spinning Mule, Nelson Sq

24th to 26th April— Bolton CAMRA beer festival, Bolton Ukrainian Club

30th April - Branch Meeting, Dog & Partridge

GREAT ALE YEAR ROUND

A new micro pub has opened in the recently refurbished Bolton Market Hall. Below the owners tell their story in their own words

We are a Micro-bar in Bolton's indoor market. Its run and owned by myself (Gina) and my husband Daniel Buck. Dan is from Salford and I'm originally from Essex and we currently are living in Swinton. We both have a passion for great beer and ciders - and a main focus of ours from the beginning was that the majority of it will be locally sourced.

We have two cask ale taps which we rotate the beer weekly on so that there is a good variety, we tend to have one dark beer and one light/golden beer on tap!

We have recently had Dark Revenge from Privateer Beers in Manchester, Blackedge Brewery's Dark Port from Horwich, which has gone down a storm, and also we have had quite a few of Brightside Brewery from Radcliffe's beers on too such as Manchester Skyline, Solstice, Best Bitter!

We have at least 60 different beers available in bottles and including the draft beers too.



We discount a bottle of beer by 5p for CAMRA members and we also have a great loyalty scheme which allows you to collect stamps for each pint or bottle you buy and when the card is filled you get a free draught pint!

We also stock red bank cider which is crafted in Bolton and is recognised by CAMRA.

Every day we do a pint of draught ale and a pork pie for just £3. We intend to do a meet the brewer event

each month. Some bottles we are stocking at the moment - Brightside Brewery which includes the award winning Amarillo American single hop IPA, Quantum brewing co from Stockport, First Chop Brewing Arm from Salford, Tickety Brew from Stalybridge and Ramsbottom Craft Brewery are just a few of them available!

We can be contacted on Twitter - @GreatAleYear, Facebook - www.facebook.com/greataleyearround and on our website -

www.greataleyearround.co.uk where very soon we will be selling our bottles online for local delivery or collection from the bar.

We keep everybody up to date on new and upcoming beers via social networking and we are also on the Perfect Pint website.



(Editors note—this has had some fantastic reviews give it a try when you can)

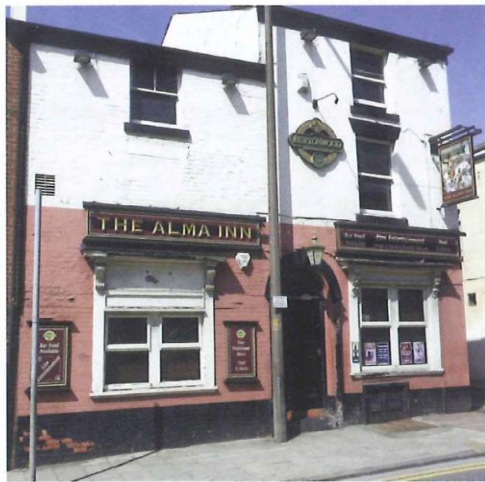
THE WANDERER VISITS BOLTON TOWN CENTRE

The **Sweet Green Tavern** lies just across the junction from Bolton train station and generally has 5/6 real ales available on the bar from varying micro breweries, including: Hopstar; Acorn; Dunham Massy; and Liverpool Organic to name but a few, and tonight I've chosen a decent pint of **Wick-war Coopers WPA**. The bar and drinking areas are to the right as you enter the pub, with a small games room to the left. There are 4 'rooms' including a cosy snug to your right, a larger room facing the bar, and smaller 'meeting' room behind the far side of the bar. In the beer garden/smoking area the pub boasts several comfortable sofas, but it's time to nip across the road.



The **York Hotel** stands opposite the interchange and as a Marston's house generally serves one beer only from their range (occasionally there may be two). Open planned, the bar is straight ahead, but there are four distinct drinking areas, one of which is the small 'pool room' to the left. This evening I get to drink a very pleasant pint of **Jennings Red Breast** before it's time to move along.

Less than a 5 minute walk down by the side of the railway station and on to Bradshawgate, I soon arrive at



the **Alma Inn**, which is another Marston's house. The pub is split level and down to the left is the pool table, though they often showcase live bands in that area (there may occasionally be a small charge on the door at weekends when more well known acts are performing). The bar is immediately on your right and boasts 4 four hand pumps, one of which is dedicated to a real cider. Here I enjoy a very tasty pint of wintertime beer: a gorgeous dark **Ringwood Porter** goes down a treat.

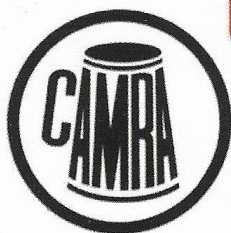
A short amble down Bradshawgate and I'm in the lively **Balmoral** almost before I know it. A relatively new convert to cask ale it serves two beers sourced from the publican's Enterprise Inns list and I opt for a sparkling form **Wychwood**

Dog's Bollocks. The central bar services two large rooms and a slightly smaller parlour (where the hand pumps are located). There is often well attended karaoke in front large room throughout the day and into the evening and a large meeting room upstairs.

Finally, it's a short saunter round the corner to the Wetherspoons **Spinning Mule** on Nelson Square, which delivers what you'd expect from such an establishment, and I eventually get served a pretty decent form **Robinson's Tom & Berry**.

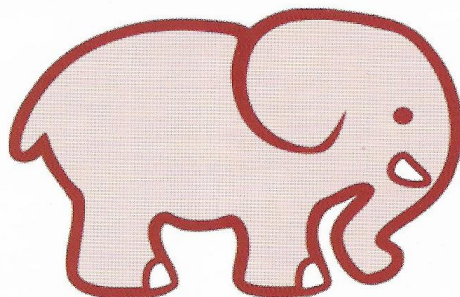
There are several more real ale pubs beyond, if you've got the time, but for me it's home. It's been a rather pleasant little wander through the South side of our metropolis, with some quality beers along the way.





**CAMPAIGN
FOR
REAL ALE**

Bolton CAMRA



Beer Festival

April 24th – 26th 2014

Thursday - Saturday

Thursday 24th April

4:00-10:30pm

ADMISSION £2

+ £2 refundable glass hire

at

Bolton Ukrainian Club

99 Castle Street
Bolton BL2 1JP

50+ Real Ales

with

**8 Real Ciders
& Perries**

Friday 25th April

12:00-10:30pm

ADMISSION £2

before 5:30pm

then £3 after

+ £2 refundable glass hire

Saturday 26th April

12:00-10:30pm

ADMISSION £2

+ £2 refundable glass hire

HOT FOOD,

Soft Drinks & snacks
available
at all sessions

CAMRA members just £1 entry at all sessions on production of card

Over 18s ONLY except Saturday before 4:00pm

www.boltoncamra.org.uk

Email: pubs@boltoncamra.org.uk

BRANCH PUB OF THE YEAR

Congratulations to the **Bank Top Brewery Tap**, winners of the **Bolton CAMRA Pub of the Year and Cider Pub of the Year**. Although just a two room street corner local, this is an extremely popular pub which has deservedly won various local Camra awards including Pub of the year 2014. It is immaculately kept with superb service and the eight rotating Bank Top beers are very fairly priced. The Brewery owner and staff are regulars and with a good social mix everyone feels at home. There is a guest beer, real cider and a good selection of bottled Belgian beers available.



Branch Chair Gill Smart presents Bank Top Staff with their awards

PUB NEWS

The Ainsworth Arms on Halliwell Road has reopened under the new ownership of Welcome Taverns/ Dunscair Bridge Brewery. It has undergone an extensive refurbishment and serves up to 3 **Dunscair Bridge** ales and 3 guest ales.

The Stork Tavern, also on Halliwell Rd, has been renamed from the **Fox and Stork** and undergone a tasteful refurbishment. It serves up to 6 quality real ales from **Holts, Thwaites** and **Bank Top**

The Beaumont Arms on Ladybridge has just reopened after a £200,000 refurbishment and reports are that it is serving cask ale.

The Original British Queen on Blackburn Rd is now closed and delicensed.

The Hen & Chickens on Deansgate has a new licensee. While the pub is still under Punch Taverns ownership, the cask ales are now free from tie and the five handpumps are dispensing a varying range of beers, at least two rotating **Bank Top** ales and three from other microbreweries, recently including the rarely seen **Goosnargh** Brewery. There is a 20p per pint discount on cask ales for card-carrying CAMRA members. Home-cooked food is also being re-introduced during the day.

Three other pubs are also offering a discount to card-carrying CAMRA members. **The Jolly Crofters** in Horwich has a 20p discount on up to three real ales, generally from the **Bank Top** range, but also including the marvellous **Moorhouse's Black Cat**. **The Tavern Fayre** at Hunger Hill has a 40p discount on its real ales which include **Thwaites Wainwright** and up to 2 guests from local microbreweries. **The Dragonfly** on Bradshawgate gives a 10% discount on its choice of three real ales which often include one from **Moorhouses**. Meanwhile, **Great Ale Year Round** in Bolton Market now runs a Tuesday Club where its cask ales are £2.25 a pint.

The Jolly Carter in Little Lever has recently changed tenants and there are up to 3 real ales available.

In Stoneclough, **The Hare and Hounds** is now serving **Bank Top Flat Cap**, while the **Market St Tavern** was serving **Theakstons Best** and is now doing **Deuchars IPA**.

The Old Three Crowns on Deansgate has been awarded cask marque accreditation. This is an award based on independent inspections of the condition of cask ales.

The Bar on Nelson Square has now stopped dispensing real ale after a short spell serving Black Sheep Bitter.

The café/restaurant at **Curleys Fisheries** in Horwich is now serving **Bank Top Flat Cap** on handpull. It is reported that some pubs in the town centre have instigated a policy of not serving people wearing hoodies. Any reports should be checked and the Branch can express their displeasure at these pubs discriminating on grounds of dress.

CLUB NEWS

The Ellesmere Club in Morris Green now has **Blackedge** beers on the bar plus 2 others.

Kearsley and Ringley Conservative Club is serving **Bank Top Flat Cap** and one other real ale.

The Wanderer visits Darcy Lever & The Haulgh

The 536 bus, after a 12 minute journey from town, drops me off right outside the **Lever Arms** at the top of Darcy Lever. On entering the pub, the bar is ahead to the left and boasts two hand pulls serving Hopstar brewery (Darwen) beers and tonight are the regular *JC* and their take on *Saaz Blonde*, which was on good form. Open-planned, but with three distinct areas (games to the right and lounges to the left) it has very much a community feel where local groups meet.

A short amble down the hill and sharp right leads me through the doors of the **Farmers Arms**. With an award winning chef in charge, this pub is unapologetically more of a fine eating establishment, but warmly welcomes those who'd just like a pint, or two. The room layout is open-planned with a small lower section in the right corner for the pool table. The two hand pulls on the bar serve rotating guest beers, but often (as tonight) you can find a Blackedge brewery beer: the *IPA* was very pleasant, indeed.



A gentle trot to the bottom of the hill and I fall, softly, into **The Volunteer** for a good form Holt's *Bitter*. A central bar, with a lounge area to the left, games to the right and just beyond, to the rear, a more taproom feel area; this again has a very local and vibrant ambience.

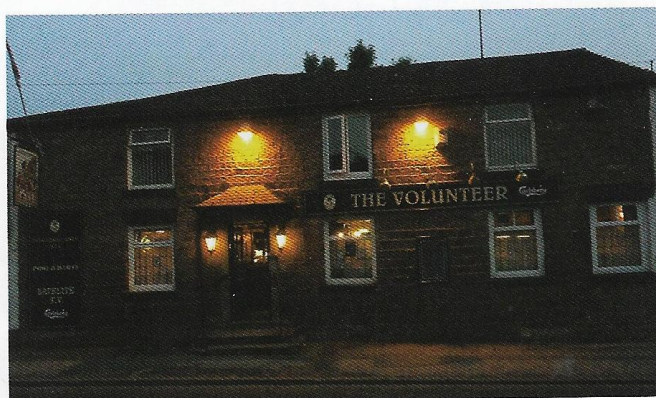
My longest walk of the night (No cantering up Darcy Hill!) into The Haulgh (sadly, no pubs of any description left here these days) but within 15 minutes I reach the **Ukrainian Club**. Now, this place just keeps winning awards, why? As a Bank Top ales outlet, with three hand pulls, they also

often serve Blackedge beers, but tonight I get chance to drink one of their increasingly available guests: Wilson Potter brewery *In The Black*, which was on great form! The regular Bank Top *Pavilion* and a Deeply Vale brewery *Citra Storm*, were also on the bar and on great form, too. Perhaps, it does justify its selection as current Regional Club of the Year 2013 and, once again, Bolton Branch Club of the Year 2014.

It's been a grand wander down through the pubs of Darcy Lever, drinking a good variety and quality of real ale.

Want information about Bolton real ale pubs? Visit:

www.whatpub.com



BEER FESTIVAL 2014

Thank you to all for visiting our festival this year. Many of you voted for the beer of the festival with **DV8 Topsy Porridge Stout** winning overall and dark beer. The pale winner was **Geltsdale Sno** and **Newton Court Sweet** was cider of the festival. We know our beer festival was good, but below, after some excellent news about our venue, we leave the reviews to 3 entirely independent (& unpaid!) bloggers

Bolton Ukrainians Make It Four-in-a-Row

Bolton Ukrainian Social Club, has once again, been voted Bolton's best club, by the local branch of Campaign for Real Ale (CAMRA). The award means that the club now goes forward to be judged against the seven other winners in the Greater Manchester region, and as 2013 winners, they'll be looking to hold on to the crown again this year. The club, on Castle Street, serves 3 cask beers, mainly from Bolton breweries Bank Top and Blackedge, but also has regular guest beers too.

"We're well chuffed" said Paul Hnylycia, secretary of the social club. "Real ale has become a big hit with club members over the last several years and to win our first CAMRA award three years ago was fantastic recognition, but to make it four-in-a-row is unbelievable!"

The award presentation was made at the recent Bolton CAMRA Beer Festival, by Branch Chairman Gill Smart.

"We're pleased to recognise the Ukrainian Club's commitment to real ale. The quality of the beer served is to a very high standard, and their support of CAMRA aims and our local breweries makes them worthy winners" says Gill. For the last two years they have hosted the local CAMRA branch's beer festival in their hall, at the rear of the club. "It's a great venue and festival visitors seem to really enjoy the atmosphere" beer festival organiser, Pete Kobryn, commented.

"Winning these awards certainly attracts extra custom, with many travelling quite a distance, including real ale enthusiasts from Surrey" added Paul.



Ukrainian Social Club Secretary Paul Hnylycia receives the, Bolton CAMRA Club of the Year 2014, Award from Branch Chairman Gill Smart, with beer festival organiser Pete Kobryn

<http://boozyp procrastinator.wordpress.com/2014/05/01/bolton-camra-beer-festival-2014/>

About 12 minutes walk from Bolton train station and add another 10 minutes if you get the bus. The beer is served by the half pint, the prices ranged from £1.10 to £1.70 per half. This was met with chagrin by one bloke, bemoaning that some drinks were over £3 a pint (only 2 were + the ciders, all priced more or less by their ABV) who'd brought his own bottle and must have last been to a beer festival in 1976 when beer prices weren't at the mercy of the escalator.

Of course with any kind of festival that entertains people by their hundreds you will get some moans... Some even complained there were too many 'local' beers...I suppose if you've tried them you wish for more choice, but there is no harm in having them again if you liked them first time.

This year I went to all sessions. I tried more or less of all the drinks. One of the reasons this has taken so long to compose is how do I review the 50+ beers I tried over the 3 days? In short, I can't. In shorter, there was only 1 beer I truly didn't like and I didn't like it when I first tried it and was experimenting to see if my palate had changed, it hadn't, it is still pants. But I still can't review 49 beers. So I figured I'd just review the festival itself.

17. Milds, Stouts and Porters. 17.

Now I did here chatter that this time there were too many dark beers. But I'm never going to complain about that. Too many dark beers is not a statement I'd ever be at odds with. Though I can understand

people's trepidation. But that still left 33 non-dark beers to go at, plus the 8 Ciders & Perries. As did the steady stream of punters coming through the doors, milling around the fairly large, open planned main hall, or sitting in the back area/dining room. The food was never more than £4 and it was all good stodge. Curry, chilli, burgers, sausages, veggie lasagne and Steak Canadian with lashing of onions, plus a few sarnies. But I have to mention some beers...

Deeply Vale Brewery had the always excellent DV8 4.8% stout and their Topsy Porridge Stout (5.5%) which won beer of the festival. Other excellent and purely coincidentally dark brews were:

Five Points Brewing with their Railway Porter (4.8%).

Great Heck Brewery and the Voodoo Mild (4.3%).

Ramsbottom Craft Brewery and their very quick selling Chocolate Porter (4.2%).

The 6.0% Manifesto Strong Stout by Revolutions Brewing Co.

Three Quarter Porter (4.5%) by Stringers.

Outstanding Beers and their 4.4% Red.

Blackedge Brewing and their 4.6% Dark Rum. Their One Citra (4.3%) was also a highlight of the lighter ales.

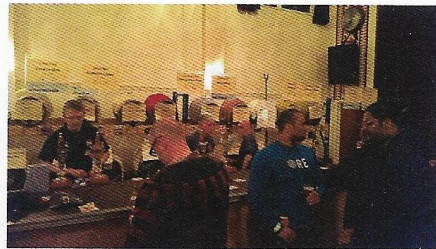
Along with Hand Drawn Monkey Beers with their 2.8% Smaller IPA.

So with that it is thanks to the many volunteers; Gill, Graham, Linda, Peter, Jez and all the others, and the kitchen staff and the staff of the Bolton Ukrainian Club. Same time next year I'd hope. @Deekos

<http://beersmanchester.wordpress.com/2014/04/29/bolton-beer-festival-camra-24-25042014/>

I blame Dan & Gina. It was all their fault. Really it was. I mean, putting temptation in the way of a boy utterly without will-power! I live in Bolton. There is a Beer Festival AND I have Friday off? I simply HAD to go to The Ukrainian Club, didn't I? Well, that was part of it. The other part was that Revolutions had put the message out that there was a cask of Manifesto at the festival. Those oh so nice Bolton CAMRA people! Let me get my one disappointment out of the way. I REALLY wanted it to be in the club. I'd never been in, you see, and I made the

assumption....(Assume = Ass U Me!) The festival was held in what appeared to be like a little "function room" annexe to the Club itself, fairly rectangular, with the entrance and "facilities" at one end and a performance stage at the other and the long – firkin festooned – bar to the left side upon entry. The beer selection for this bijou festival was mightily impressive! Yes, the best of the most local breweries were represented, with Blackedge, Deeply Vale, Dunscair Bridge, Bank Top, Brightside et al, but there were some impressive "foreign" breweries represented too, including my favourite bottled beer of 2013, Revolutions Manifesto strong stout. For drinking purposes, I went along with Atilla on Thursday, primarily to ensure a pint of Manifesto as a number of people who'd been there from opening time tweeted me about how much they were enjoying it. I call it "winding me up"! To be honest, for the small size of venue, it was disappointingly quiet. The beers that Graham Walsh & the crew had put on were superb, I couldn't understand it! Made for a really comfortable evening and lots of opportunity to



chat with some top people like Dan, Gina and the anarchic Beerhound himself, Tyson. How I envy his verbal economy! With about 50 beers on draught (about 25% of which were on handpull) I got the chance to sample most of my "priority beers" which were all in perfect condition (and temperature!). These were...

Revolutions Brewing Co Manifesto (6%) – Black as Hades, rich, deep and luxurious. A big old body with roasted coffee,

tobacco, licorice and a balancing bitterness with a hint of bitter chocolate. Everything I wanted and more....More than worth the wait. (Just wish it could have been through a sparkler!); Mallinsons Indulgence (3.9%) – Pale gold, a feast of citrus hoppiness from the mistresses of Pale Ales, so sharp and zesty without being a punch in the kisser. Beautifully balanced and so refreshing; Geltsdale Brewing Co – Sno – A Scandinavian White Beer (a style I can't say I'm familiar with!) A floral and fruity aroma to this pale beer, fruity and refreshing in the mouth with a dry hoppy finish. (Never had this Cumbrian brewery's beers before. One to look out for.)

I also worked a session (for 3 hours) on the Friday. First time I had volunteered for a CAMRA festival in over 25 years (when Bolton Beer Fest was the Great North West Beer Fest and it was held on Silverwell Street; remember that anyone?), warmly welcomed and with minimal instructions (I do like a bit of trust!) I was on the bar. 3 hours of fun! For a short while, I was by far the youngest behind that bar, which felt ever so slightly weird! Then I met Shaun from Wigan Branch, a top bloke who both knew his beer and entertained me for the rest of the evening!

I do love working behind a bar and this was good fun. Hard work, but fun. The beers were all in tip-top nick too and perfectly cool given that the room was warming up with more bodies. (Note to self : wet towels on casks still work!) On my section of the bar, the beers getting the most hammer were – in order: Dunham Massey – Porter (unsurprisingly, being National Champion Winter Beer 2014); the superb Topsy Porridge Stout by Deeply Vale and – towards the end, Railway Porter by Five Points Brewery. (Really fond of that last two me!)



This was an excellent bijou wee festival. Small in scale, but big on selection & heart. Nice to be able to hear the chatter of conversation too, without the distraction of a live band. Beer and conversation....there's a thought! An excellent local festival. Well done Bolton Branch. There. I said it would be brief (for me!)

On that note....'til next time...

@BeersManchester

<http://gmcr.alenewsnet.com/2014/05/02/good-times-bolton-camra-beer-festival-2014/>

This year's Bolton CAMRA beer festival featured around 50 cask ales; not only from many Greater Manchester breweries but from as far afield as Surrey and London. The Ukrainian Club was within easy walking distance of the railway station and was easy to find. Entry to the festival was swift with a reasonable entry fee (£2 Friday afternoon – CAMRA members were charged £1 to all sessions) with a £2 deposit on the glass and tokens available in £5 sheets. Unusually, there were only half pint glasses available to hire but the beers were priced in pints and halves. The beer prices themselves were averaging 1.40 / 1.50 per half. This year saw a far better bar layout in the spacious room with the usual happy and enthusiastic volunteers ensuring the ale flowed smoothly. Seating was at a premium in the hall but as with most festivals, this seems to be the norm. As for the beers, a great range was on offer from golden ales to stouts, best bitter to IPAs with strengths from 3.6% to 6%. Of particular note was the By The Horns Diamond Geezer, a 4.9% red ale. But the most unusual / unexpected beer was the Deeply Vale 5.5% Topsy Porridge Stout with strong smoky whisky tones.

All in all a very good festival, with good updates via @BoltonCAMRABeer on Twitter throughout.

(Although I do think that the organisers should have refrained from 'naming and shaming' beers that were not ready on their Twitter feed. Although meant in jest, this could have had a negative effect on our excellent brewers, as it's not necessarily the beer that could have been the issue; late delivery, stillaging, venting tapping etc could be the cause or even the fact some beers take a little longer to clear than others.)

Steve @GM_AleNewsNet

GUESS THE PUB

Last months photo was the interior of the Bridgewater Hotel in Farnworth.

Two more for you to guess, below and right. Answers in the next edition



DATES FOR YOUR DIARY

Branch Meetings:

Thurs 30 Oct – The Albion

Thurs 27 Nov – Spinning Mule – AGM also

Thurs 18 Dec – Bolton Ukrainian Club

All 8:15pm starts—ALL WELCOME

24,25 October - Salford independent beer festival

ADVANCED NOTICE
BOLTON CAMRA BEER FESTIVAL 2015
9th—11th APRIL
BOLTON UKRAINIAN CLUB

Pub News

The former Capitol pub on Churchgate is to reopen as a "Victorian gin palace themed" bar called Hogarths. Interestingly it will also have its own in-house Brewery, the fourth in the borough.

The Bradford Arms on Buckley Lane in Farnworth now has one handpump. This was selling Ringwood Brewery Bitter on a recent visit and in pretty good nick.

The Market Street Tavern, Stoneclough, now has four cask ales.

The Kings Arms Hotel in Farnworth has a 20p CAMRA discount.

The Clock Face in Kearsley, the Craven Heifer in Astley Bridge, the Masons at Egerton and Dunscar Arms are all for sale.

The Cotton Tree on Prince St near Aldi on Higher Bridge St, recently sold, has reopened under new licencees Kevin and Debbie. They have moved from the Royal Oak in Runcorn where they had real ale on 2 pumps. Reports are that real ale might soon be arriving on the Cotton Tree bar.

The V&A in Horwich has announced that it is one of the very few pubs to get a cask of Moorhouse's Black Cat Reserve, a rare 7% version of their award winning Dark Mild. This will be on the bar at a Moorhouse's roadshow on the 1st October 5pm-8pm when there will be a range of Moorhouse's beers on the bar and Brewery representatives present.

The Original Bay Horse in Horwich has been refurbished and is now open under the ownership of Bolton Wanderers legend John McGinlay and his family.

There is a new manager at the Blue Boar on Deansgate. Sadly there is still no real ale on the bar, but real cider is served and what better time to try it than during October Cider Month when they will be taking part in our cider passport scheme.

Dan & Gina Buck have sold their Great Ale Year Round micro-bar on Bolton Markets. The bar received a loyal following in a short time and did much to promote real ale within the town.

Our best wishes go with them for future ventures. The bar will continue under new owners Anne and Steve who are looking to use the existing formula to further its success.

Trust Inns have closed Arkwrights Ale House on Valletts Lane which was delicensed on June 23rd, this was the same day that Marstons delicensed the Cotton Tree, but that was then relicensed on July 2nd. (See above)

The Greenwood Arms on Chorley New Road in Horwich, closed since 2011, is to become a Morrisons "local shop". The shameful loss of this thriving, landmark, community pub follows the overturning by the Government Planning Inspector of Bolton Council's planning refusal for conversion to retail units

Club News

Horwich RMI Club on Chorley New Road have opened a beer lounge with 6 hand pumps. Four are from their supplier, Heineken, and at least one is from award-winning local brewery Blackedge. CAMRA members are accepted at any time with 20p discount on the beer. It is open 12-12 every day.

Farnworth Social Circle Cricket Club has two handpumps with Bank Top or Thwaites on the bar when the Club is open.

The Adventures of a Beer Break delivery man - Part One

First drop off was Tavern Fayre (formerly Tavern on the Hill) Hunger Hill a large open plan pub restaurant predominantly geared for diners but with Real Ale. The only negative aspect was achieving access to the establishment. The two doors at the front are emergency exit only. I had earned a pint by the time I had found my way in round the back across a huge car park. If you have mobility difficulties don't bother and if you don't have walking difficulties but are as dumb as me you will have by the time you make it to the bar. Nevertheless I was greeted most warmly in a very CAMRA friendly pub. Three hand-pumps dispensing Copper Dragon Sun Chaser £2:60, Pictish Alchemy and St Austell Liquid Sunshine. I sampled the former which scored a very acceptable 3 made all the more satisfying with the extremely generous 60p off for CAMRA members. The enthusiastic young barman sent over the manageress who explained that Craft Beers also attract a discount for CAMRA members. She added that the beers rotate with Harvest Pale and Summer Lightening next up. Future events planned include Home Made Pork Pie with a pint initiative to illustrate that beer can be enjoyed as an accompaniment to savoury pastries as well as wine.

Next stop was Three Pigeons Wigan Road. I had been warned not to expect Cask and sure enough this was the case. Consequently, I had to resort to a pint of "Satan's Urine" (smooth flow beer) Greene King Smooth flow £2:80 wasn't too offensive and the barmaid happily accepted my pamphlets. Queen Anne Wigan Road was a slightly surreal experience. One room with lots of wood and a group of regulars who seemed perplexed that I was sat down scribbling notes. Two hand-pumps but only one active. The chap on the bar took my pamphlets but he seemed puzzled by the concept of a Real Ale magazine. I must admit I feared the worst as he pulled a pint of Cross Bay Zenith 5% ABV imagining it would be better served over my chips! How wrong could I be? - it was gorgeous and cost a staggering £2:10 scoring 3.5. I would happily have stayed for another pint but duty called.

I was brought up in the area and for no better reason than to reminisce I next visited the Vulcan Junction Road. No Real Ale but I was made very welcome sunk half a pint of Stella @ £1:50 chatted to the three other punters in attendance about Bolton Wanderers, dropped off my pamphlets and left.

I had purposely left one of my favourite pubs until last Kings Head Junction Road. A charming Olde Worlde pub

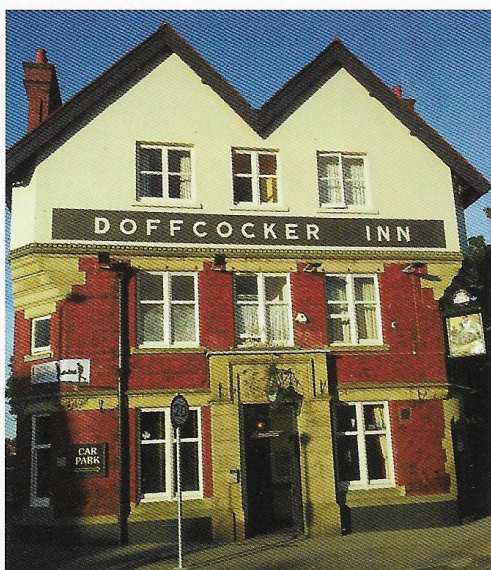
full of Horse Brasses with several defined drinking areas, a Bowling Green and views over Deane Clough and Deane Golf Club. Perhaps it was the Cross Bay Zenith seeping through but I announced myself to Bob the landlord before I ordered my beer. Bob insisted it was "on the house" which left me feeling somewhat embarrassed. I explained that wasn't what I was looking for. Appropriately I had a very decent pint of Timothy Taylor Landlord which scored 2.5. Given the generosity of my welcome I felt obliged to pay for the other Cask Ale available a pint of Bank Top Flat Cap £2:60 which scored an equally acceptable 2.5. I confirmed that I will return with the next issue of Beer Breaks and that I do not expect a free pint! Overall a very pleasant and entertaining afternoon.



The Wanderer – Heaton & Doffcocker

Alighting the 575 bus at the bottom of Markland Hill, it's a short saunter up the hill to the **Victoria (aka Fanny's)** which has been renovated extensively over the last few years. Now with a more modern pub dining feel, it still offers a warm welcome to social real ale drinker, having 4 beers generally available, (but only 3 tonight: Jennings *Cumberland* and Bank *Top Flat Cap* & *Gold Digger*) of which I choose a very good form **Bank Top Flat Cap**. The open-planned layout is easy to navigate, as I find a sunny spot on one of the terraces to enjoy my beer.

A bit of a hike, but within 10 minutes I arrive at the door of the **Hope & Anchor (aka Little Cocker)**. On entering this cosy community pub, the central bar is just to the right with a small parlour to the left and a games room beyond the bar. From the 3 beers available (Tetley's Bitter, Landlord & Lees) I choose the always pleasing **Lees Bitter**.



Toddling across the road now to the large, traditional style Holt's house **The Doffcocker** for a pint of the splendid **Holt's Mild**. A central bar splits the pub into two spacious sides, with the comfortable lounge area to the far side as you enter from the main road. The initial area has more a taproom feel, but again, the pub has a local community vibe. (There are also Holt's *seasonal* beers and *Bitter* available.)

Finally for tonight, a short stroll around the corner to the **Finisher's Arms**, which boasts 5 hand pulls, with Thwaites Wainwright and a Bank Top beer permanently available, but I choose a very well kept **Well's Burning Gold**. With the bar ahead to the left there are two lounges along the right-hand

side and pleasant seating areas around the bar itself. But now it's time to nip across the road for the 501 bus back to town.

Well that was a right gradely wander through the pubs of Heaton & Doffcocker; once again drinking good variety and quality real ale.

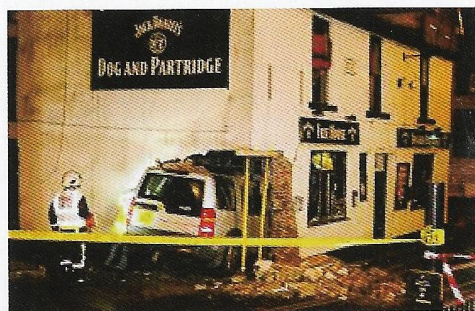
Want more information about Bolton's real ale pubs?

Visit: www.whatpub.com



Pub News Dec 2014

You will have to have been living in a kennel to have missed the sad tale of the Dog and Partridge on Manor Street. A Landrover Discovery crashed into this iconic pub in late October causing structural damage. Fortunately no-one was hurt, but the pub has been closed ever since, a loss to those who sampled the fine ale and innovative music that this place was famous for. The customers, now known as Dog Refugees, have been rallying around to help raise the money and support to help landlord Neil to reopen the pub. There are a number of support gigs planned at pubs across Bolton and beyond. Everyone at Bolton CAMRA wishes Neil the best for the future and hope that the pub will get back on its feet and become a beacon for everything that is good about the town once again.



As most will have seen, Hogarths on Churchgate is now open and seems to have captured the imagination of town centre drinkers. The brewing vessels which are visible as you enter are only for show, but there is an actual brewery downstairs in the cellar. Early beers from Hogarths Brewery have included Liberty and Beer Street, both 3.8% pale ales which have gone down well alongside others, mostly from local breweries such as Bank Top and Prospect.

The former Welcome Inn in Farnworth has been refurbished and has reverted to its original name of the Freemasons. It has also made a return to serving cask ale from three handpumps. Recent ales have included Black Sheep Bitter and Robinsons Dizzy Blonde. 3rd pint glasses are available for those who like to sample all those on offer.

Down the road, the Clock Face in Kearsley is also open again and is dispensing a range of free of tie ales.



The Hen & Chickens has made great strides in recent months since becoming free of tie on cask ales. It has been serving a range of ales from local microbreweries to the highest standard. Hopefully the pub will continue on its trajectory to once again be one of the premier venues for real ale in the town centre.

The Victory on Chorley Old Road have been serving real ale on occasions in recent months. The hand pump is in use only occasionally but on a recent visit the ale was the now-rarely-seen John Smiths cask.

Great Ale Year Round in Bolton Markets has continued to be a success under new owners Anne and Steve Simms. The bar has been extended to increase customer comfort. It is also open until 6.30pm when there are special events such as food matching.

On the down side, The Cattle Market on Orlando St and the Greenwood Arms in Horwich, closed for some time, have recently been demolished. The Greyhound at Wingates is now closed and boarded up and the Victoria British Queen on Blackburn Road has workmen converting it to a change of use.

The Pineapple at Astley Bridge has changed hands but still has no real ale.

BOLTON CAMRA CIDER PASSPORT

CIDER MONTH – OCTOBER 2014



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Belmont Rd, Astley Bridge

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Bolton

BOWLING GREEN
Lee Lane
Horwich

BREWHOUSE
Blackburn Road
Eagley

DOG & PARTRIDGE
Manor Street
Bolton

GREAT ALE YEAR ROUND
Lifestyle Hall
Bolton Market

LEVERS ARMS
Top o'th' Lane
Darcy Lever

ROBERT SHAW
Market Street
Westhoughton

SPINNING MULE
Nelson Square
Bolton

SWEET GREEN TAVERN
Crook Street
Bolton

VICTORIA & ALBERT
Lee Lane
Horwich

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FULL ADDRESSES AND OPENING TIMES CAN BE FOUND AT WHATPUB.COM

WHAT IS REAL CIDER?

Real cider is a long-established traditional drink which is produced naturally from apples and is neither carbonated or pasteurised. Perry is the equivalent drink made from perry pears.

JOIN CAMRA

CAMRA the Campaign for Real Ale was formed in 1971 and now has over 160,000 Members. Could you be the next? From as little as £23 per year! Visit camra.org.uk

BOLTON CAMRA

Bolton CAMRA meets on the last Thursday of each month at pubs in Bolton town centre. Why not join us? Visit boltoncamra.org.uk for more details, and look out for our branch magazine, Beer Breaks, in your local.

The following pubs closed during 2014.

Greyhound (Fast Dog) 1, Manchester Road, Westhoughton. Pub was closed and boarded up on 19/10/14. Approved Planning Application 93403/15 is for use as an Indian Restaurant called Mangrove.

Arkwrights Ale House 1 Valletts Lane. Pub had been closed by Trust Inns and delicensed by 23/06/14, even though a new landlord had started in December 2013. There were fine words about the retention of the pub from the council in 2014, but two years later there was no need for prior approval of its demolition!

Old Original British Queen 105-107, Blackburn Rd. Pub had been closed, delicensed and boarded up by 23/04/14. Planning Application 93775/15 is to demolish the pub and rebuild with a 5-bedroom dwelling. Noted as partly demolished 16/03/16.

Victoria Inn 42-44, Market Street, Farnworth. Thought to have closed and been sold around May/June 2014, Planning Application 92199/14 for 9 flats withdrawn, 92896/14 was refused for a conversion to an HMO, 93162/14 for a Car Wash on the rear car park was refused. 93690/15 was for conversion of the ground floor to two offices. It was noticed that work proceeded around the pub pool table! 05968/19 was for a retail unit and flat on the first floor this was approved but 00846/26 was a retrospective application for the same thing. The pub had been up for sale with Jenics for £195,000 in 2013.

Rock House Hotel (New Globe) 65, Duke Street. Pub had closed and was delicensed on 10/01/14, Planning application 89361/13 was for a conversion to a 10-bedroom house.

Bolton Royal British Legion, 98 Chorley New Road. Converted to housing, see planning application 92793/14

New Pubs in 2014.

One For the Road Stalls F14 to F15 Ashburner Street Lifestyle Hall. Opened as Great Ale Year Round on 19/01/14. Only open during market hours. Initially there was a Tuesday Club when the cask beers were £2.25 a pint. The microbar was sold to new owners Anne and Steve Sims in Autumn 2014. Spring Pub of the season 2015 went to the renamed Great Ale at the Market. Renamed to One for the Road in 2017.