

Ey Up!! Wigan CAMRA Newsletter

March-April 2016

Welcome to the March-April edition of our monthly newsletter. My name is Jo and I will be bringing you as up to date news as I can about what's happening in the Wigan area. If you have anything you would like to be included in the newsletter, please contact me on the email below and I will include it in the next edition. As always, we welcome your feedback about this newsletter as we still need to decide whether we continue with it in the current format throughout 2016. Please send any pub information or feedback to young@wigancamra.org.uk

LOCAL BREWERY NEWS

ALLGATES BREWERY

As a result of the collaboration brew All Day Coffee IPA being a success at the recent Manchester Beer and Cider Festival it is the intention of the brewery to continue as an occasional brew. At Bent and Bongs Cripplegate Sloe Stout and Pepper Lane were well received. For the Wigan Beer Festival Boston Plum Porter and California Mango- this is California with a considerable amount of the fruit added- at 3.8 %ABV, made an appearance and the Boston Plum Porter secured the Brewed in Wigan Award. Monthly brewing at Dunscair Bridge continues for the special beers. The bi-monthly brew for February and March is Bugle Horn Pale Ale with Gidlow Wash and Dairy Pit Milk Stout the monthly brew for February. January's Stone House South Seas Pale Ale may still be available at the Anvil.

HOPHURST BREWERY

Cosmati is being kegged and it is being trialled with a view to expanding to other beers. Key Keg is also being trialled, Sales are slowly picking up following the New Year and hopefully the brewery will be looking to recruit an assistant brewer. Monthly and bi-monthly beers are to be released in a series, as yet un-named.

MARTLAND MILL BREWERY

The latest brew is an Oatmeal and Chocolate stout (4.5% ABV) and named Artic Convoy. The next brew is a blond 4.3% ABV and will be called Bombers Blonde. They are looking to brew a mild for Mild May, as yet un-named. Sales continue to do well and are expanding into new areas. Two fermenters are due to have arrived at the end of February allowing five days a week brewing, as a result they are looking into bottling next month. The Tap 'n' Barrel goes from strength to strength with locals and people travelling from afar to visit Paul, Delia and the team. They also hope to introduce a bottled beer section. They are also looking to hold different events throughout the year as the events already held have been extremely popular.

PROBLEM CHILD BREWERY

The brewery is going from strength to strength with pints being served (and well received) in far flung corners of Derbyshire, Liverpool and Warrington. The team has doubled in size with Phoebe joining to provide dedicated sales support and Jonny has been busy ferrying beer for bottling in Cockermouth. Good Spankin (5.1%), Rascal (3.8%), Scallywag (3.7%), Scoundrel (4.6%) and Tantrum (4%) are all now available in 500ml bottles from the Wayfarer in Parbold. A top secret new brew is currently in development and promises to have "ein" continental influence.

PROSPECT BREWERY

The Australian Hop inspired Prosperity #7 has been available for a few weeks and has been well received. Still no news on the Brewery Move. A new premise was found but then found to be unsuitable as it would be subject to constraints on off-sales whilst also having restrictions on utility suppliers. Aside from the brewery news many Wigan CAMRA members will be aware of the recent application for planning permission to acquire the archway adjacent to Wigan Central to extend the premises. It is envisaged that if this is successful the additional space would be event space used more for meetings and live performances and overflow during busy periods. The team at Wigan Central received their Pub of the Year award and expressed their gratitude to the CAMRA members who support them.

WILY FOX BREWERY

Brewing is about to commence with the core beers:-

- Blonde Vixen 3.8% ABV a blonde session ale with maris otter malts, hopped with American cascade and chinook.
- Crafty Fox 4.0% ABV Lancashire ale with a maris otter and crystal malts, hopped with northdown, fuggles and East Kent goldings.
- The Fox Hat 4.2% ABV a hop fused golden ale with maris otter malts, hopped with American cascade and chinook.

LOCAL PUB NEWS

Greg and Jenny Liptrot, as mentioned in the previous newsletter, recently left the Crooke Hall Inn after years of loyal service to Allgates and to Real Ale. Their commitment to Real Ale, constant support of CAMRA's aims and of course always making sure quality Real Ale was available at their pubs has been recognised by CAMRA members from throughout the branch. Because of this, Greg and Jenny have been awarded the Commitment to Real Ale Award, whilst they were at Wigan Beer Festival on the Thursday session. This award recognises their hard work and consistency and we wish them both all the luck in the future.

A fabulous addition to Wigan's Real Ale and Craft Beer selection has opened in Standishgate. Wigan CAMRA warmly welcomes the Northern Temple Beer Shop. A dedicated beer shop with a huge selection of Real Ale and Craft Beer bottles. There's been a lot of great reviews from this place, and the owner, John, knows his beer! There's also events planned for the 'back room' throughout the year so hopefully we'll be able to bring you information about those in upcoming newsletters.

Crown at Worthington – As mentioned in the previous newsletter, the Crown has closed its doors for good and there are plans to demolish it. Locals have arranged a petition to save this historic and community central pub and are looking for signatures. Links to the petition can be found at <https://www.change.org/p/save-the-crown-at-worthington>

Refurbishment of Royal Oak on Standishgate seems to be nearing completion. No date is yet known for opening, but this hopes to be a great reappearance for the Wigan Lane scene as well as adding another pub to the Real Ale trail developing in Wigan.

It has been confirmed that Casa Carlos, Standishgate, are now offering one real ale as of 10 March - Copper Dragon Golden Pippin - £2.40 per pint (introductory offer).

FORTHCOMING BRANCH EVENTS

Our April branch meeting is scheduled for Tuesday 12th April at the Crooke Hall Inn.

Everyone is welcome to attend the meetings and we encourage you to join us to discuss the events happening in the Real Ale industry. You'll get an insight into how the breweries are doing and what new beers might be available at your local soon. What's happening in the pubs and bars around town and you can have your say on which pubs should be considered for awards and recognition. We're a friendly bunch who welcome new faces and hope to see you there.

BRANCH SOCIAL TRIPS

Saturday 9th April – a visit to Limestone Brewery in Stone (Staffordshire) followed by visits to their two pubs and perhaps other pubs in Staffordshire. This trip will also double-up as the 'Festival Thank You Trip' for those that qualify for a 'free' place. As in previous years, there should be adequate places for those that don't qualify for a free place.

Saturday 21st May – a trip to the Chesterfield area, with an option to visit the Barrow Hill Roundhouse Rail Ale Festival which is often referred to as 'the most atmospheric beer festival of the year' (see <http://www.railalefestival.com/>). A must for all train enthusiasts?

Saturday 4th June – a trip to the 'Three Valleys Beer Festival'. A festival with a bit of a difference as it is spread across 18 pubs over 3 valleys in the Derbyshire Dales. (see <http://www.threevalleysfestival.org.uk/>)

Saturday 2nd July – a trip to Peakender 2016, a festival of beer arranged by Thornbridge Brewery in the grounds of Thornbridge Hall near to Bakewell. A tour of Thornbridge brewery may also be on the cards. (see <http://www.thornbridgebrewery.co.uk/festivalofbeer.php>). I'm sure a couple of pub stops will also be accommodated.

If you would like to book on any of these social trips please check the Wigan CAMRA website for how to reserve/book your place. <http://bit.ly/1slA9ns>