

POTTERS BAR

NEWSLETTER OF THE POTTERIES BRANCH
OF THE CAMPAIGN FOR REAL ALE

No.156

Winter 2013

www.camrapotteries.co.uk



The Holy Inadequate
CAMRA Potteries Pub of the Year 2013
plus All the Rest of the Local Award Winners!

LOCAL BEER FESTIVALS

DECEMBER

Thurs 12th – Sat 14th:

Rode Park and Lawton
Cricket Club, Knutsford
Road, Rode Heath

Opens: Thurs & Fri 5pm /
Sat 12noon

Thurs 26th Dec – Thurs 2nd

Jan: Black Lion, Consall
Forge, ST9 0AJ

JANUARY

Wed 29th Jan – Sun 2nd

Feb: Leycett Cricket Club,
Park Terrace, Leycett,
ST5 6AE

FEBRUARY

Dates TBC: Beer Festival
at The Black Lion, Consall
Forge, ST9 0AJ, to co-incide
with The Churnet Valley
Steam Gala and Dave
Edwards' birthday. Check
the internet for exact dates
(or ask Dave when his
birthday is).

MARCH

Thurs 20th – Sun 23rd:

Fenton Bowling and Tennis
Club, Claud Street, Heron
Cross, ST4 4LL Opens:
Thurs & Fri 7.30pm / Sat
1pm / Sun 7.30pm

THE EDITOR

Much to the horror of the
entire Western World, The
Editor is now on Twitter; you
can chase him by typing
[@PottersBarNurk1](https://twitter.com/PottersBarNurk1).

Welcome to the Winter **POTTERS BAR!**

Christmas is icumen and the geese are getting fat, although it should be stated that Potters Bar has absolutely no empirical evidence to support this statement, or, at least, the bit about the geese; however, what there is empirical evidence to support is the fact that Potters Bar is getting fat. Whether or not this is due to it eating the aforementioned rotund goose is a matter of debate, but this is officially the largest Potters Bar yet produced, which should at least give Santa something to read while he is downing all that sherry.

Christmas may indeed be icumen, but The 33rd Stoke Beer and Cider Festival has long since gone, disappearing over the mountain into one of those beautiful, dappled orange sunsets that only seem to happen whilst watching a rather clichéd film; once all the customers have wended their merry way through the exit of Fenton Manor Sports Complex, the aftermath of the beer festival has to be dealt with, the bars have to be taken down and the money has to be counted up: all of this, and more, is presented in centre pages for the delectation of all.

This festive edition also celebrates the best in the local pub scene, with a three page article giving details are all the award winners to emerge from the Pub of the Year ceremony held at the beer festival itself: The Holy Inadequate perched squarely at the top of the tree for a second year running, with many old faces balancing happily on the lower branches, whilst the young pretenders that have emerged over the course of the past year triumphantly claimed their share of the arboreous metaphor, giving the old timers more than a run for their money.

Caldmore Taverns should not escape without a mention: it is now nearly three years since this enterprising group bought and refurbished The Sutherland Arms in Stoke, and since then, they have re-opened seven other pubs in the local area, with two more on the way. It is for this reason that Caldmore were awarded the Barry Underwood award for 2013; our intrepid investigator inveigles her way into their past and present later in these pages.

It has now been almost a year since a motley gang of local CAMRA members met up in The Huntsman in Cheadle to form the long-mooted Staffordshire Moorlands Sub-Branch; since then, three meetings have been held, two pub of the seasons have been awarded, and the very pub that these pioneers met in has been awarded the inaugural Staffordshire Moorlands Pub of the Year award. Apart from the now legendary bovine spelling mistake on the initial Pub of the Season trophy, the Moorlands sub-branch has been one of the local success stories of the year; and with the spectacular renovation of The Butchers Arms in Forsbrook, an archaeological dig at The White Lion in Dilhorne, plus a short round-up of the many Moorlands pubs frequented in the past twelve months, there is no shortage of sub-branch activity to read about in these pages.

However, in the rather unlikely event that you get bored of Potteries Pubs this winter, there is also an article about New Zealand to be found somewhere in this vicinity. Meri Kirihimete!

Martin Perry, Potters Bar Editor

Many thanks to all the contributors:

Hayley Armstrong, Corin Brown, Graham Brown, Selwyn Brown, Lorna Denny, Mervyn Edwards, Bryony Hall, Hayley Hall, Bill Johnson, David Leycett, Gareth Mawby, James Melia, David Payne, Levison H. Wood,

DEADLINE FOR SPRING 2014 POTTERS BAR:

Friday, 17th January 2014



Potteries CAMRA Branch Pub of the Month December 2013
THE BOAT & HORSES

Address: 2 Stubbs Gate,
 Newcastle-under-Lyme, ST5 1LU

Opening Hours: 3pm-11pm Mon–Thurs,
 2pm-12midnight Fri, 12noon-12midnight Sat,
 12noon-10.30pm Sun

Meal Times: Mon-Thurs 5pm-9pm; Fri 3pm-7pm;
 Sat 12.30pm-6pm; Sun 12.30pm-5pm

Travel: Any bus to Newcastle town centre

The Boat and Horses is a great example of a traditional English pub offering a choice of excellent beers served in a warm, welcoming atmosphere; it is situated just 5 minutes' walk from the centre of the market town Newcastle-under-Lyme.

Standing close to the old London - Lichfield - Chester - Liverpool Post Road and the former basin of the Newcastle Canal, the pub was completed in about 1800 to link Newcastle-under-Lyme with the Trent and Mersey Canal. The pub name derives from the horse-drawn barges that used the canal.

The single-roomed pub is divided into separate areas and hard to miss due to its distinct shade of blue. It is situated opposite Morrisons supermarket and 500yds from the bus station. There is a quiz on Tuesday nights. There are a total of 6 cask ales. Draught Bass and Green

King Abbott are regulars and the other four hand pulls are guest ales which can come from any brewery, anywhere. There is a small heated smoking area and the pub has achieved the Cask Marque standard.

Food is served 7 days a week. The Sunday dinner is definitely worth a try and all the food is cooked from great quality products and arrives in good portion sizes.

This little gem, which is owned by



Punch Taverns, has been run by Raj and his daughter Krista for 3 years now and always offers friendly staff and locals alike. Raj, Krista and their team have done a great job in keeping this traditional pub a pleasure to visit whether it is for a meal or to taste their great quality beers. The presentation will take place on Sunday, 8th December at around 5pm, so why not join us then? After sampling one of those Sunday lunches, naturally.

Hayley Armstrong



Potteries CAMRA Branch Pub of the Month January 2014 **THE MARQUIS OF GRANBY, PENKHULL**

Address: 51 St. Thomas Place, Penkhull, ST4 7LA

Opening Times: Mon-Thurs 4pm - 12midnight
Fri 3pm – 12midnight / Sat & Sun 12noon – 12 midnight

Travel: First Bus 24A & Wardles Bus 41 stop
outside the pub

The Marquis of Granby is, very deservedly, our Pub of The Month for January 2014. Standing imposingly in the centre of Penkhull Village, The Marquis has a well-established reputation as a fine hostelry, whose standards of a welcoming atmosphere, plus quality and range of ales are well appreciated by regulars and visitors alike, standards no doubt set by landlord John Rowland, his wife Carol and son Daniel. I first remember John taking on his first pub, The Sea Lion (now Grays Corner) in Stoke in 1979, a young man taking the first steps on a long and enjoyable career that would lead him to winning many accolades along the way including being a Marstons Top 50 Club Winner for the last eleven years, and being rated by Marstons the third most successful Marstons pub in the region.

John is held in such esteem by Marstons that they entrust him to train prospective landlords in the art of cellar work; some of our local landlords have indeed been trained by him. Pedigree is, of course, the house beer with six ever rotating guest ales, plus two more pumps given over permanently to ciders. Crib and dominoes are the bar games played, plus Sky Sports available for fans; meals are available from opening.

The presentation of the trophy will take place on the evening of Thursday the 2nd January at 9.30pm and everyone is welcome to attend.

Bill Johnson



Potteries CAMRA Branch Pub of the Month February 2014 **THE PLOUGH, KIDSGROVE**

Address: 105 Liverpool Road, Kidsgrove, ST7 4EW
Opening Hours: Mon & Tues CLOSED; Wed-Thurs
6pm-11pm / Fri 6pm-1.30am / Sat 6pm-12.30am /
Sun 12.30pm-10.30pm

Travel: First buses 20A, 34A and 99A all stop near the pub

Since joining CAMRA nearly two years ago, I have visited many a number of fantastic pub gems through socials and general CAMRA meet ups. It was my first encounter of the Potteries Branch meeting that has inspired the choice of this very fine pub – and as first impressions go, this was one of the best! So much so I have now become more involved in the local branch and some of this I attribute to that first meeting. Upon entering The Plough you are welcomed by a friendly atmosphere, cheerful bar staff and a well chosen selection of fine ales – all of which are the perfect elements as to why this pub has deserved the Pub of the Month award.

After being taken over nearly four years ago by the current owners Ian and Mandy Maxfield, the pub has been transformed, from the once boarded up and run-down derelict building it was for the three previous years, into a homely yet stylish retreat. Once you visit The Plough you are overwhelmed by the obvious love and attention that has gone into the refurbishment. Being completed to a high standard, it has become a modern bistro-esque pub that can cater for a variety of purposes; whether it is

an evening meal out, pot of tea for two or a sociable pint that you are after, it provides for all these in abundance.

Being one of the oldest buildings in Kidsgrove, it stands prominently on the corner of the crossroads on Liverpool Road, making it easy to find and very accessible being on a main bus route and also having a small car park to the side of the building. There is also a flexible choice of seating from the modern dining room come function room upstairs to the main lounge and then on up to the beautiful outside raised patio – a truly great sun catcher for the summer.

A quiz is held on Thursday evenings and there is live music on Friday evening; good quality, home cooked food is served up to 9pm Wednesday to Saturday and up to 5pm on Sunday. The pub is also available for bookings outside the normal opening times, in order to cater for private parties such as birthday occasions, wedding receptions, christening receptions and funerals with a reasonable capacity.

The Plough has an up to date website www.theploughkidsgrove.co.uk as well as a Facebook and Twitter page on which the local and other interested clientele can be regularly updated on the week's selections of beers, pub events and the headlining act for each live music night.

Bryony & Hayley Hall



Staffordshire Moorlands CAMRA Sub Branch Pub of the Season Winter 2013 **THE BLACK LION, CONSALL FORGE**

Opening Times: 12noon – 11pm (10.30pm Sunday)

Getting to and from the Black Lion at Consall Forge is generally agreed to be something of an adventure. So no matter what your preferred mode of transport, whether it be on foot, by car, cruising down the Caldron Canal or chugging along the Churnet Valley Railway on a slow train to nowhere in particular, you are sure to find this hidden gem nestling in this picturesque part of the Moorlands. The prize at the end of the trail is truly worth all the effort, for there awaits a traditional public house with few pretensions to the 21st century.

On a cold winters evening when the wind whistles through the trees that cloak the building, you may prefer to snuggle beside the roaring log fire that warms the cosy red tiled bar; or return, when the sun shines, to sit outside and watch the barges glide gracefully along the canal. At weekends, particularly during the summer months, the nearby halt for the steam trains that run the three miles along the valley from Cheddleton, offer a welcome destination and respite, providing a refreshing pint to the visitor. Be warned however, for Sid Vicious and Nancy, the resident chickens, may want to occupy the same seat as you!

The licensees Mark Mellor and Jason Purcell provide a homely atmosphere and serve a range of seven cask ales. At the time of calling these included Henrietta from Wellbeck Abbey 3.6%, Marstons Pedigree 4.5%, JW Lees Ind Coope's Burton Ale 4.8%, Falstaff Smiling Assassin 5.2%, Peakstones rock Black Hole 4.8% and Growler IPA 3.5%.

Responding to the requests from visitors and locals alike, the landlords maintain at all times a Locale and whenever possible both a dark and light bitter to suit all tastes. For those of a different disposition the diversity of eleven ciders on tap are sure to reach the parts not catered for by the above.

Having established two beer festivals (July 'Real Rail Ale Trail' and Boxing Day to New Year 'Winter Fest') over the past five years, mein hosts can boast a healthy trade whatever the weather and time of year.

The Staffordshire Moorlands CAMRA sub branch unanimously congratulate and commend all those who have contributed towards winning the Winter Pub of the Season 2013 and making this venue a 'must go' highlight for any tour around this part of the county.

Levison H. Wood

POTTERS BEER

Pub & Brewery News From The Area

Pub News

THE GOOD PUB NEWS

Plenty of good news in the local pub scene to help you celebrate the Yuletide Season. First off the starting blocks, **The Wheatsheaf** in Tunstall re-opened its doors at the beginning of October under the auspices of Mark Aston, the very man responsible for The Duke William in Burslem; at the helm is Gemma, Mark's daughter and the pub is unrecognisable from its former incarnation, now reminiscent of The Chillz Bar, with dark blue and silver lighting. There are four ales on the bar, including offerings from Oakham and Salopian, which should help increase the choice of beer in town.

After a thorough refurbishment, the old Barrel in Smallthorne has re-opened as a Caldmore Tavern, with the bright and sparkly new name of **The White Hart**; very welcoming inside, it only remains to be seen whether the pub can challenge The Little Vic for its place at the top of the Caldmore tree. **The Sheet Anchor** in Whitmore is also re-open after an internal sprucing up, and is looking very smart indeed; the new manager is keen on his ale and supports local breweries such as Joules and Lymestone.

The Orange Tree in Trent Vale has re-opened its doors, owned by the same group who have The Swan With Two Necks in Blackbrook and The Wayfarer just outside Stone; real ale is on the bar and drinkers are most welcome.

The Birches Head in, well, Birches Head is looking superb after its refurbishment and an excellent pint of Doom Bar was enjoyed in here recently; see the Potteries Pub Preservation article on the following pages for more news. **The Foxley** in Milton has been closed for a while, but this is no longer the case; the beer range here is also on the increase, with three ales being readily dispensed to thirsty customers.

Still the re-openings come thick and fast. **The Grove House** in Chesterton is open once more after its surprise closure earlier in the year; and Dresden is now back up to its full complement of four pubs, as the **Sir Robert Peel** and **The Park Inn** are now both open again, the latter undergoing a major refurbishment by its parent company.

The Oak Tree in Oakhill is trading once more; and over into the Moorlands, **The Butchers Arms** in Forsbrook has been transformed by Joules, more of which can be read about later in the magazine.

Outside of re-openings, **The Berwick** in Sneyd Green

is trading well under the watchful eye of Joules, and has been easily accepted onto the LocAle scheme; the same applies to **The Joker** in Blurton. There are those who decry Joules for always serving the same beers, but The Joker has the Joules seasonal ale, whilst The Berwick goes one step further by having a unique beer brewed especially for them. **The Victoria Lounge Bar** in Hanley, a recent Potteries Pub of the Month winner, now serves no less than five guest beers from a huge variety of breweries; whilst **The Holly Bush** in Northwood is offering a guest beer. Titanic has been spotted, but it was Flipside of Nottingham on Potters Bar's visit.

Finally, another recent Potteries Pub of the Month winner,

The Lymestone Vaults in Newcastle, has scooped the Gold Award in The Staffordshire Tourism awards, another mark of excellence for the pub, despite the absolutely appalling pun on the certificate.



THE BAD PUB NEWS

Nobody really wants to read about pubs closing whilst chomping on their mince pies; but it should be noted that Rob Ward, long serving licensee of **The Old Plough** in Etruria (and various other Potteries pubs), retired at the end of October; and the rather younger Emma from **The Bulls Head** in Burslem has gone onto pastures new after being under Bob for many a year. So long, and thanks for all the ale!



Brewery News

CONSALL of Consall Forge

A pernicious peccadillo was perpetrated in Potters Bar last issue, when this brewery was attributed to Paul Dukes; in fact, it is a small brewery based near The Black Lion, supplying them and other outlets. Two beers have been brewed so far, including the delicious Equilibrium, a chocolate stout weighing in at 6%, which was seen at the recent Stoke Beer Festival. Just not for very long.

LYMESTONE of Stone

New beers for the season of Winter are Cherry Stone, a 5.2% orange-coloured cherry beer with a very subtle hint of cherry; the return of Nose to the Grindstone, a 4.3% copper-coloured beer brewed using cascade hops; and, to celebrate Christmas, a 7% IPA with a truckloads of hops. The strongest beer that Brad has brewed to date, it is as yet unnamed, so pop into The Limestone Vaults and see for yourself. At the brewery, Murphys Marbles will be entertaining the crowds on 14th December; call 01785 817796 for tickets. Plus two new 20 barrel fermenters have been installed, along with a new mezzanine floor to enable viewing of the brewing process.

PEAKSTONES ROCK of Alton

Ye Olde Rock Inn in Upper Hulme are selling Peregrine, an ale brewed especially in support of Staffordshire Wildlife Trust's work on the Roaches estate near Leek. Five pence from every pint of Peregrine ale sold will be donated to Staffordshire Wildlife Trust. Peregrine, which is brewed by local brewery Peakstones Rock and has an ABV of 4%, is a delicious light coloured beer made with lager malt and Styrian hops, which give it a refreshing citrus taste. Simon Jackson, landlord at Ye Olde Rock Inn said, "Peregrine has proven to be really popular, so much so, we've just taken delivery of our third barrel in two weeks.



It's absolutely fantastic an ale brewed just a few miles down the road is not only being enjoyed by local people and visitors alike, but helping to make a difference to the wildlife and open spaces on our doorstep." The beer has also been available in other pubs, such as The Red Lion Inn, Waterfall.

TALKE O'TH' HILL of Talke

A new single hop beer called Mosaic (4.0%) appeared at The 33rd Stoke Beer Festival, and immediately ran out, so is being brewed again. Ale-sager (4.6%) will appear more often from now on, as Ed has bought the Alsager hop plants it is made from. Finally, Talke O'Th' Hill was Top O'Th' Bill at October's Talke Pits Village Hall Beer Festival.

TITANIC of Burslem

Titanic opened their eighth pub in October, The Cheshire Cheese in Buxton; rather like The Roebuck in Leek in style, with a back bar where the ciders and other beers are served from, plus the usual Titanic range and guest beers dispensed from hand-pumps on the main bar itself. Food is served all day, and there are plenty of nooks and roaring fires to keep patrons warm in the winter. Cappuccino Stout (4.5%) won first place in JD Wetherspoons Dark Ale competition; and Wreckage (7.2%) has just been brewed again in time for Christmas.

Bull's Head Events: 14 St. John's Square, Burslem, ST6 3AJ

5th – 8th Dec: A Wadworth weekend

12th Dec – 5th Jan: Christmas Beers, including **23rd Dec (TBC)** Family Carols with The Staffordshire Knights Brass Band

16th – 19th Jan: Winter ales

26th Jan: Scottish Beers for Burns Night

7th – 16th Feb: 5.6% beers for Bob's 56th Birthday.

28th Feb – 11th Mar: Welsh Beers.

TOWNHOUSE of Audley

A brand new beer, Dunkelrauche (4.1%), has been sighted in The Congress Inn, Longton as well as making appearances at The 33rd Stoke Beer Festival and Talke Pits Village Hall Beer Festival; it is a dark wheat beer and rather different to Mark's more traditional light 'n' hoppy ales. Another new beer, Seventh Heaven (3.5%) was brewed especially to celebrate the 7th Talke Pits Village Hall Beer Festival, and was indeed a light 'n' hoppy ale.

WINCLE of Wincle

New beer Beater at 4.6% is available for late autumn, closely followed by the strong Christmas tippie Wassail, even stronger this time around at 8.5%. Wincle have invested in a new cooling system, to help in the eternal quest for perfect beer; and a small test brewery is being employed, on which to devise exciting new beers for the exciting new year.



Potteries Pub Preservation Group

Aim: to investigate, protect and promote public houses of special character and historic interest in the Potteries and Borough of Newcastle

BRING BACK THE BIRCHES!

Many years ago, I felt decidedly uneasy upon visiting the Birches Head Hotel, at the rear of Hanley. I played crown green bowls for nine years as a young man and was well-acquainted with numerous greens around North Staffordshire and Cheshire, including that of the hotel, who could boast of one of the premier teams in the district at the time. Back then, I represented the mighty Wolstanton WMC, but in an individual merit competition, I found myself drawn at the hotel against another young bowler who was a bit tasty.



A mate of mine once said to me that he cannot see how it is possible to lose a game of bowls 21-0. However, at 11-0 down, the dreaded duck egg was heading my way. Ultimately, I recovered, managing a respectable losing score, but I still get the heebie-jeebies just thinking about it.

CAMRA's interest in the pub goes back a wee while, too. It was listed in our branch's 1984 publication, "Real Ale in and Around the Potteries" and described as a "large, ex-Parker's hotel."

The present hostelry goes by the name of the Birches Head, and re-opened on April 22nd 2013.

There are two principal rooms, a bar and a smartly-decorated lounge as well as a dining area towards the rear. Upstairs, there is a well-used function room. The bric-a-brac has a very local feel. There is plenty of Stoke City memorabilia, including framed photographs of Gordon Banks – whose son is a member of the Potteries Pub Preservation Group - and Stanley Matthews.

Looking around the pub, I thought for a moment that the Barewall Art Gallery had opened its third outlet in the Potteries. There are numerous items of artwork produced by local artists from the Barewall stable of creative geniuses, and there's a reason behind it.

I spoke to Jenny Dawson, the landlady of the pub. She

told me:

"My father was a saggar maker at Spode in Stoke, so I'm proud of our heritage. We wanted to showcase the Potteries in the pub, so all our teacups were made by Wedgwood, Royal Doulton, sourced from charity shops and car boot sales. A cup of tea should be served in a good, Stoke-on-Trent cup.



"When we took over the pub, we found several framed Ernest Warrillow photographs in the cellar when we were emptying the pub of the damaged items from the last fire. They

were filthy, and covered in thick, orange tar from the days before the smoking ban in pubs. We cleaned them up and have put them back on display. Also on display is crockery from Dudson's and other Stoke-on-Trent pottery."

Strangely enough, Jenny and her husband Peter do not have a pub background. Before they re-opened the Birches Head, Peter had spent 27 years in the army and Jenny had been a prison governor. They were married on June 7th. They're a gregarious couple, and Jenny is very chatty.

And what of the old bowling green that had almost seen Mervyn Edwards collapse quicker than a picnic stool beneath a Sumo wrestler's sit-upon?

"We still have an active bowling club attached, replies Jenny, "and I bought Peter some bowls for his birthday, so he's started playing now. We give the bowlers free chips and bread and butter after their matches."

At the time of PPPG's latest visit, there were three traditional beers on offer, to wit, Bass, Doom Bar and a house bitter. We've arranged to return to the Birches Head for a Christmas social and a bite to eat, but I'll not be going anywhere near the bowling green.

By Mervyn Edwards

TOTALLY LOCO IN BURSLEM

In these times of austerity and cost-cutting, what can independent traders do to encourage more customers to their premises?

"Plenty," reply the organisers of the social enterprise, Totally Locally, which has offered High Street traders in Leek, Stone and Eccleshall the branding tools and promotional back-up to flog their wares as part of a bustling new initiative.

Totally Locally has now been launched in Burslem, the theory being that if everyone who lives within one mile of the town spends £5 in Burslem each week – instead of shopping online or in chain stores – then it would bring an extra £6m to the town every year. In short, it encourages more folk to shop on their own doorstep and envisages that business will fuel more business.

Around thirty traders in Burslem came on board very quickly, and a range of community activities was set up to promote local trade.

The Potteries Pub Preservation Group – which has never been slow to support charities and local causes over the years – was asked to participate, and our response can be described as nothing short of totally loco.

On the Sunday evening of October 13th, the group supported Mr. Beer's Historical Ale Trail. As patrons of the Stoke Beer Festival will confirm, Mr. Beer is my alter ego, and it was in this guise that I presented an off-beat tour of Burslem's pubs, which drew an audience of about twenty people. Our followers included members of PPPG, Burslem History Club and Radio Stoke's genial presenter Terry Walsh, who introduced me at the Duke William, our starting point for the evening.

I have never found researching history to be drudgery, especially when you unearth gems such as the case of William Webb of Newchapel, who tried to sell his wife for two shillings in Burslem in 1871.

Or how about the incident in the White Hart (now Chillz) in 1844, which saw Cecil Pope falling asleep in the pub, and waking up to find



that someone had detached his wooden leg? They'd hid it in the nearby Foaming Quart, as a prank.

Then there was the small matter of James Kirkham, who was reported to be inebriated, stripped and anxious to fight, in Market Place, Burslem, in 1866. He picked a fight with a lamp-post, punching it once, before being taken into custody by an officer of the law. Appearing in court, James evinced much contrition and explained that he had been very drunk and had hurt his hand on the post. Needless to say, the court was not sympathetic.

Our quirky tour of Burslem's boozers



embraced the Duke William, the Leopard, the Post Office Vaults, the Swan and the Bull's Head – few of which were trading well at the time of our call, thus emphasising the benefits of Totally Locally.

The evening was purposely set up so that our patrons had sufficient time to have a drink at each of the five pubs. I have to admit that by the time we reached the Bull's Head – and after four halves – I felt decidedly relaxed, which was no bad thing, as I'd promised to sing and strum a guitar in leading a pub sing-a-long. I jettisoned the Mr. Beer costume and pulled on a smart, Titanic Brewery T-shirt – as well as my "axe."

It was a fun evening, and the patrons – whom I'd issued with song-sheets – gave voice to Molly Malone, The Wild Rover and a rock and roll medley.

Afterwards, it was a joy to sit down and to drink and chat to people in what remains one of Burslem's finest "talking pubs."

Thanks to the twenty good folk who turned up. I'm sure the five pubs we visited appreciated your support!

by Mervyn Edwards

**Wish to become a member of the PPPG?
Ring 07932 245644 and ask for Harold Harper, or
visit <http://www.pppg.supanet.com>**

VIEW

from the Bar Room Christmas Tree:

Complete and Uncensored!*

In THE HOLY INADEQUATE two ladies were talking about their husbands. One lady complained that her husband never bought her flowers. The other lady said: "You're lucky. My husband buys me flowers every Friday. And for that he expects me to lie naked on the floor with my legs wide apart".

On hearing this Sarah leaned over the bar and said "That's funny, I always use a vase". (*The Editor accepts no responsibility for these jokes*)

And in Newcastle three good men – a vicar, a priest and a rabbi- were walking down the street, arguing as to who was nearest to God. Each good man said that he was the nearest to God. Then our beloved Editor, Martin, met them and told them that he was the nearest to God. When they expressed disbelief he dragged them into THE LYMESTONE VAULTS. And when Viv saw him she said: "Oh God, it's you again".

Two CAMRA members, both the worse for wear, were arguing in THE WHITE STAR. "Do you know, when I was born I only weighed 41/2 pounds?" "Did you live?" "Did I live?" You ought to see me now!"

I've been visiting pubs recommended by ACES members. (THE HOLY INADEQUATE, THE LYMESTONE VAULTS and THE WHITE STAR are the three reigning ACES Pubs of the Year). I also visited THE CONGRESS, where two ladies were talking, one of them recently widowed. "And what were his last words?", asked one of them. To which the widow replied: "He didn't have any last words. I was with him to the end".

In THE MALT 'N' HOPS I heard this chap talking on his mobile – "Is that Alcoholics Anonymous?" "Yes. Do you wish to join?" "No, I want to resign".

And in a corner, in THE BOAT & HORSES, someone was arguing: "I've only had boo titters. I'm not so drunk as thinkle peep I am. But I feel foolish, and the drunker I sit, the longer I get".

Someone was doing a survey on drinking habits. In THE HUNTSMAN one customer told the questioner "I haven't had a drink since 1945." "That's remarkable, sir". "Yes", said the man, "and it's nearly 20.00, so if you'll excuse me" – and off to the bar he went.



THE CASTLE MONA attracts all sorts of drinkers. One of them told me this story: "I was asked to present the prizes at a girls' school. It is always difficult



to find something to say, other than "Congratulations" or "Well done". The girls came in all ages and eventually the Head Girl came up. She was a lovely girl, aged 17 or 18. Suddenly I thought that as this was her last term, it would be appropriate to ask her: "And what are you going to do when you leave school?". She gave me a funny look, then she said, "Well, I had thought of going straight home".

And in THE BLUE BELL, a customer counted his change very, very slowly. Dave asked him: "What's the matter? Your change is right, isn't it?" "Aye," said the man – "but it's only just right".

JSB..... *Sorry!*

MOORLANDS SUB-BRANCH: THE CHAIRMAN SPEAKS!

I would like to begin by thanking all those who were involved in planning, organising and running the 33rd Stoke Beer Festival at Fenton. It was well run and there were plenty of different real ales and ciders to choose from as well as a wine bar. I liked the atmosphere and I thought the centrally erected bar-like areas for the punters to gather either side of them and chat over their drinks was an excellent idea. At the beer festival, I had the pleasure of awarding the Staffs Moorlands sub-branch first Pub of the Year certificates with a new, engraved shield for the winner, kindly sponsored by Dave and Sue Edwards of Peakstones Rock Brewing Company. In 3rd place was The Wilkes Head, Leek. 2nd Place went to The Black Lion, Consall Forge and the winner was The Huntsman, Cheadle whose name will proudly be the 1st Name to be engraved on the shield.

Our last meeting was held at the Jervis Arms at Onecote near Leek on October 5th where we were made very welcome and were fed, too. The meeting was fairly well-attended, especially as it was part of one of James Melia's coach trips on that day. Fortunately for me (chairing) the meeting was at the first pub of the day as we visited several others afterwards in the Moorlands! At this meeting the Black Lion at Consall Forge was voted our next Pub of the Season. Our next meeting will be held at the Black Lion on January the 4th 2014 where the presentation will be held.

The beginning of next year marks the first year since the Staffs Moorlands sub-branch was started. I would like to encourage a few more Moorlands CAMRA members to help me and Dave Edwards run the sub branch. It only involves a little bit of time each month helping out; helping distribute a few things round some of the different pubs in the Moorlands for example (a great excuse to get out and sample a few halves at the same time... not an arduous task!!), take notes at meetings sometimes or help organise some more socials perhaps. So, come on you Moorlands CAMRA members... now we have got our own sub-branch, let's have some more help and some more folks at future meetings too. I promise you I do not run a long meeting and we have regular beer breaks!! They are quite often also part of an enjoyable day's coach trip out round several pubs in the beautiful Staffs Moorlands. If you only want to come just to the meeting you are also equally welcome. We are doing our best to get round and support as many different Moorlands pubs with meetings and socials as we can so see you all at the Black Lion Consall Forge on January 4th 2014 – meeting starts at 12.30pm and is part of a day coach trip out (see coach trips organised by James Melia on Page 35.

Graham Brown

Chairman of CAMRA Staffordshire Moorlands Sub Branch

Archaeological Pub Dig 2013 Blythe Bridge and Forsbrook Historical Society

Even with the benefit of the most sophisticated equipment, any archaeological dig requires the key element of good fortune. Thus when the members of Blythe Bridge and Forsbrook Historical Society undertook their latest project to discover what lay beneath a field beside the White Lion public house in Dilhorne (Daniel Thwaites tied house serving beers from their core and quarterly range) they hoped that the fates were going to smile on them once again.

To celebrate the third anniversary of the hostelry under the tenancy of Carl and Barbra Nixon, the Society were invited to excavate a piece of ground directly opposite All Saints church which appeared to be an ideal location for

a dwelling of some sort. The site being obviously level at the top of the sharply sloping field pointed directly towards some form of occupation during the historical past.

The project was scheduled to take place during the weekend of the 9th - 11th August when the owners had also arranged the visit of a brass band, a variety of sideshows and a collection of vintage cars, with the archaeological dig being showcased as the key attraction.

With the prospect of a comparatively dry weekend ahead, members arrived to discover much of the hard work, particularly the removal of the grass cover, had already been undertaken, courtesy of a kindly village neighbour who had used his mini-digger to expose two 10 metre

linear trenches across the 'occupation platform'.

It became apparent quite quickly, once the initial loose topsoil was removed, that plough marks remained just below the surface. These could easily be identified running across the platform and parallel to the hedgerow that fronts the field. These featured marks ran contrary to the medieval ridge and furrows which occupy the majority of the field which traverse down the slope east/ west to the stream at the bottom of the valley. Thus the plough marks were much younger than medieval and possibly quite recent, maybe even as a result of 'digging for Britain' during The Second World War.

Features such as this are notoriously difficult to date as they often contain a wide variety of finds from several periods of history. The collection of the scattered objects which were found included several items of Victorian farm ironwork, recent glass, roof tiles etc. We also discovered a football shoe lace; one of the residents of the village told us by that the field had once been used as a pitch. Could this have been the reason this area of the field was level, we pondered?

Satisfied with our start but fearing the worse, we towelled deeper to discover just 10cms below, a more compact layer of sandy loam in the subsoil which contained numerous tobacco pipe stems and pottery shards. Upon examination these were identified as salt glaze (creamy white), iron glaze (brown-black) ware as well as larger fragments of Staffordshire industrial slipware. Utilising the skills of a visiting enthusiast from the Stoke-on-Trent Museum Archaeological Society, who placed a date range on the pottery assemblage of between 1700-1820, we felt confident the dig was progressing well.

The major find of the first day came as the afternoon drew to a close, with the discovery of a large shard of the earliest form of Staffordshire slipware. Being yellow and brown in colour, the shard was a remnant of a large circular charger with 'pie crust' edging, dated between 1650-1700, taking us further into the past. Sadly however, two days of further digging only produced many more finds of a similar nature within the section, the earth below being devoid of anything archaeological.

Disappointed not to have found any evidence of earlier occupation and having reached our one meter maximum depth in the trench we were on the verge of recording and refilling the pit when our star finds appeared!

These included a fragment of a coarse black pottery rim and a most unusual and very thin copper/ bronze disc which had a hand engraved illustration and pattern on one side. These exciting discoveries were the last to be had

and were clearly crude in manufacture indicating a much older date than anything else we had found.

Although we will have to get the two finds formerly dated and further analysed we would welcome any suggestions regarding the manufacture and possible use of the 'disc' given its description and location in Dilhorne.

With many visitors to the dig schooled in the techniques of archaeology and the numerous guests who listened to the history of the village, the second pub dig undertaken by the Society drew to an end. I would like to take this opportunity to thank key members of the Society and volunteer guest helpers who made the whole weekend yet another enjoyable and successful pub dig, particularly Roy Forshaw 'surveyor and Dig director, Mike Plant from Cheadle Historical Society, Dot Mills, Pauline Harvey, Jeff Bourne, Janice Wood, Gill Crowther and others (Margaret, Mr Mawson) who gave tirelessly of their labour and time and, of course, the licensees of the White Lion, Carl and Barbra Nixon, for supplying the tea, coffee and the odd pint or two.

Lev Wood

The White Lion, New Road, Dilhorne, ST10 2PZ

Opens: Mon-Fri 6pm-11pm; Sat 12noon-3pm & 6pm -11pm; Sun 12noon-3pm & 7pm-10.30pm



Copper bronze disc with stylised engraving possibly of 'fish' Age medieval?

Staffordshire slipware 1650-1700



Mike Plant, Janice Wood and Dot Mills hard at work at the start of the dig.



Roy Forshaw, Mike Plant Janice Wood and Dot Mills looking for finds



White Lion Dilhorne

THE 33RD STOKE BEER & CIDER FESTIVAL: LOOKING BACK IN HAPPINESS

Another October has passed which can only mean that another Stoke Beer & Cider Festival has been and gone. I won't bore you with all the planning and setting up stuff as I did that in the last edition of Potters Bar, instead I will touch on a few of the highlights of this year's festival. There are a lot of things I could mention but as the Editor has warned me to keep it brief (!!) I will try and do just that, although I am known for talking too much.

As you may have noticed the layout of the hall was a lot different from other years. We listened to people's comments and concerns and decided to make a change. So thanks to Craig (Mr Erection) who did an amazing job prior to the festival of helping to plan the layout, co-ordinating the erecting of the equipment which is no mean feat and making sure everything at set up and take down ran as smoothly as possible.



As always there was a huge range of beers from a vast range of breweries including 'Blue Monkey', 'Fuzzy Duck', 'Purple Moose' to name but a few, as well as all our local breweries: I hope that you enjoyed them as well as the ciders, bottled beers and wine. There was plenty of choice for everybody. This year we had the pleasure of hosting the regional beer tasting competition again, this time it was the 'Stout' category. So take six stouts brewed in the West Midlands area, add ten volunteers to taste them, and, after much sampling and discussing, the clear winner was Enville 'Gothic'. This will be presented at the regional awards ceremony in Birmingham in December and will go onto the next round of voting for the national award. A good time was had by everybody who took part.

I would also like to welcome the 50+ new members who signed up to CAMRA at the festival. We hope to see you during the next twelve months. A big thank you

to everybody who helped to promote the Beer Festival throughout the year and promoting CAMRA.

Our Charity this year was the 'Orchid' charity which fights male cancer. Thanks to Sharon who stood in the cold and promoted the charity (which was very well received I have to add) and looked after the cloakroom area. At this stage I don't have the total of the money raised but I am sure that it will be a help towards the good work that is carried out by Orchid.

As usual on the Saturday lunch time, the 'Pub of the Year' is announced. These are voted for by CAMRA members and the results are kept a closely guarded secret until Saturday lunchtime. You can read about all the winners on the following pages. Well done to everybody who won an award.

This year we also held a 'Funny Hat' competition on Saturday night. A lot of people got into the spirit and the clear winner was Sam who was wearing a beautiful hat from the Orient. Closely followed by Jamie (Penguin) and Zoe (birthday teddy)



Well done, I hope you enjoyed your bottles of beer and thanks for taking part!

Thank you to everybody who made the festival a success, from all the people who helped to organise it throughout the year, the promotion and especially to all the volunteers who gave up their time to help out. There are too many to thank individually so I will just say a big THANK YOU to everybody. And thank you all for coming and supporting us again and making it a fun and successful festival. Just a quick note, sorry to all those who did not get a commemorative glass this year and want them for their collection. We will be ordering a supply in for next year so you will be able to purchase one along with the 2014 one. I raise my glass to you all and for another successful beer and cider festival. Cheers!

Lorna Denny

CAMRA POTTERIES PUB OF THE YEAR AWARDS 2013

by Martin Perry

THE HOLY INADEQUATE

67, Etruria Old Road, Etruria, ST1 5PE
Opens: 4pm Mon-Thurs / 12noon Fri-Sun

CAMRA Potteries Pub of the Year 2013: 1st Place STAFFORDSHIRE PUB OF THE YEAR 2013

Re-opened in March 2011 from the ashes of a long-closed pub, The Holy is a true free house and is very much a local success story, following up its Staffordshire Pub of the Year award by running away with the 2013



Potteries Pub of the Year. So, apart from the above, plus copious pints of real ale served, what has the year been like for The Holy? *Apart from The Mysterious Case of Sarah's Leg* (thankfully now solved), there have been five beer festivals, one for every bank holiday, plus an extra one for the invented bank holiday in October; a shelter has been erected in the beer garden to protect beer imbibers from the rain, inducing the best summer we have had for years; The Master Chalker has chalked a masterful bottled beer board; and, as predicted last year, Tonk has actually done something. He's built a wall. As Hamlet said, "Get Thee to The Holy".

THE CONGRESS INN

14, Sutherland Road, Longton, ST3 1HJ
Opens: 12noon daily

CAMRA Potteries Pub of the Year 2013: 2nd Place

Hidden away near the police station in Longton, The Congress is now approaching its tenth year as a free house and has been a favourite of the local CAMRA branch for the vast majority of this time. Outside of the annual beer festival held in May, half of which was indeed held outside,



August bank holiday this year saw The Congress host it's very first Beer & Music Festival, with a generous array of beers (again outside) complemented by a plethora of music acts. Potters Bar only caught the tag end of the event, which is hoped to become an annual thing; maybe next year.

THE GRESLEY ARMS

High Street, Alsagers Bank, ST7 8BQ
Opens: 3pm Mon-Wed / 12noon Thurs-Sun

CAMRA Potteries Pub of the Year 2013: 3rd Place

Charming four-roomed pub on the main street in the quiet village of Alsagers Bank, easily accessible by bus from Newcastle (or maybe not, given current developments with the various local bus companies). Since returning to their spiritual home a few years ago, Carl and Sarah have worked hard to create a charming, friendly four-roomed pub, specialising in real ale; each room has its own atmosphere and character, and the view from the beer garden is not to be missed. Two superb beer festivals have been staged in 2013, the May one having added music acts, whilst the November one contained a plethora of fantastical fireworks.



THE BLUE BELL

25, Hardingswood, Kidsgrove, ST7 1EG
Opens: 7.30pm Tues-Fri / 1pm-4pm & 7.30pm Sat / 12noon Sun

CAMRA Potteries Pub of the Year 2013: Merit

The Blue Bell opened as a Free House in 1999 and has been a consistent award-winner since; little has changed over the years in this comfortable, dog-friendly, two-roomed pub, where conversation dominates and no-one is a stranger for long.



Six ever-changing real ales reside on the bar and the owners are great supporters of CAMRA initiatives such as Mild in May; plus three real ciders and a variety of Belgian beers are present to tempt the alcoholically minded customer. With its peaceful location by the canal, this is another pub that is hard to beat.

THE BULL'S HEAD

14, St. John's Square, Burslem ST6 3AJ

Opens: 3pm Mon-Thurs / 12noon Fri-Sun

**CAMRA Potteries Pub of the Year 2013: Merit
Regional Cider Pub of the Year 2013 (Joint 3rd Place).**

Bought by the local Titanic Brewery in 1992, The Bulls Head has been run to award-winning standard by the same licensee for around a decade now. The full range of Titanic ales is stocked, along with four guest ales which come from a wide range of breweries both far and wide. The pub has found spectacular success in the past couple of years in the real cider market, winning the Regional Cider Pub of the Year in 2012, and achieving Joint 3rd Place this year; a large selection of foreign beers is also stocked in this classic two-roomed pub.



THE COACHMAKER'S ARMS

65, Lichfield Street, Hanley, ST1 3EA

Opens: 4pm Mon-Wed / 12noon Thurs-Sun

CAMRA Potteries Pub of the Year 2013: Merit

Beautiful four-roomed pub opposite the behemoth that is Hanley's new bus station, a serial award winner in the local area for the past decade and the only pub on this list to secure a place in CAMRA's National Inventory of Historic Pub Interiors. Six real ales are available on the bar, at least two of which will come from local breweries such as Titanic and Limestone; all the rooms have their own character and are fitted out with banquette seating to ensure that people actually talk to each other. Shamefully still under threat of demolition.

THE DUKE WILLIAM

2, St. John's Square, Burslem ST6 3AJ

Opens: 11.30am Mon-Sat / 12noon Sun

CAMRA Potteries Pub of the Year 2013: Merit

Refurbished and re-opened around three years ago, The Duke William is a prominent land mark in the Potteries

Mother Town, and is divided into two distinct rooms: the large and comfortable lounge, complete with old-fashioned bell-pushes, and the beautiful smoke room, where customers can sit and admire the magnificence of the bar. Seven real ales are served, being a mixture of local offerings and those from further afield, and the refurbishment was to such a high standard that the new CAMRA book of Historic Pub Interiors recommends a visit.



THE LYMESTONE VAULTS

Pepper Street, Newcastle, ST5 1QL

Opens: 10am-11pm Mon-Thurs / 10am-12midnight Fri-Sat / 11am-10.30pm Sun

CAMRA Potteries Pub of the Year 2013: Merit

The youngest pub to receive an award at this year's ceremony, The Limestone Vaults came into this world at the end of November last year to take the centre of Newcastle by storm; since then, it has attracted a steady stream of regular drinkers and passing shoppers alike, not to mention a string of awards. With six Limestone ales, three guests from other breweries, eight real ciders and a selection of foreign bottled beer, there is never any shortage of drinks to choose from; and, if you're lucky, the staff may even warble along to the tannoy music.



THE VICTORIA

62, King Street, Newcastle, ST5 1HX

Opens: 12noon-12midnight

CAMRA Potteries Pub of the Year 2013: Merit

The second youngest pub to feature here, The Victoria is just one month older than the Limestone Vaults; but, of course, no-one calls it The Victoria. As people the length and breadth of King Street know, this is the pub known as The Little Vic; under the guiding hand of Dave the Landlord and the delightful smile



of Emily the Bar Manager, the pub has had little trouble sailing to the top of the Caldmore Tavern Tree, hosting two beer festivals in it's first year and scooping the August Pub of the Month award.

THE WHITE STAR

63, Kingsway, Stoke, ST4 3JB
Opens: 11am Mon-Sat / 12noon Sun

CAMRA Potteries Pub of the Year 2013: Merit

The third pub in the local Titanic fleet, and also very close to the festival in the centre of Stoke, The White Star remains a branch favourite and serves the full range of Titanic ales, plus four guest beers from around the country. Although technically comprised of one single room that winds its way around the

bar, there are plenty of separate areas to drink in; and also to eat, as the locally-produced food here is well worth trying. The recent Science Fiction Beer Festival was well worth attending, if only the marvel at the plethora of protruding planets that hung from the ceiling.



AUDLEY CRICKET CLUB

Kents Hill Ground, Nantwich Road, Audley, ST7 8DL
CAMRA POTTERIES CLUB OF THE YEAR 2013

For the second year running, this smart, modern clubhouse on the fringes of Audley has scooped the coveted Club of the Year Award. With an excellent beer festival every Spring, LocAle accreditation and a commanding view over the cricket pitch, it is a good place to sup your pint; see the article in the Autumn Potters Bar for a full report.



MOORLANDS SUB-BRANCH AWARDS

THE HUNTSMAN

The Green, Cheadle, ST10 1XS
Opens: 12noon daily

CAMRA Potteries Moorlands Sub-Branch Pub of the Year: 1st Place

Just outside the centre of the Moorlands town of Cheadle lies The Huntsman, an oasis of real ale for the traveller weary of walking the footpaths to Blythe Bridge. A long, comfortable lounge

at the front gives way to a small darts area, whilst the pleasant beer garden lies to the rear, home to a children's playground and the annual beer festival. Six ales are present on the bar, always including a delicacy from the local Peakstones Rock brewery. It is hard to imagine a friendlier pub where even a trip to the toilet provides endless entertainment.



THE WILKES HEAD

15, St. Edward Street, Leek, ST13 5DS
Opens: Mon 3pm-12midnight; Tues-Sat 12noon-12midnight; Sun 12noon-11pm

Camra Potteries Moorlands Sub-Branch Pub of the Year: 2nd Place

Long-established traditional boozier at the top of St. Edward Street in Leek, the pub continues to be a favourite destination for pub goers in the town. Watched over for many years now by the inimitable Malcolm Moger, older regulars will also remember Dolly, the Staffordshire Bull Terrier, who sadly passed away a few years back; but the pub, and Malcolm, continue, serving the house ales from Whim, plus two guest beers and a selection of real cider. Just down the road from the new Wetherspoons, but a world away in every other respect.



THE BLACK LION

Consall Forge, ST9 0AJ

**Camra Potteries Moorlands
Sub-Branch**

Pub of the Year: 3rd Place

Absolute gem of a pub, hidden away in the beautiful Churnet Valley; see the article on Page 11 of this issue for a full report.



OTHER AWARDS

THE BARRY UNDERWOOD MEMORIAL AWARD 2013: CALDMORE TAVERNS

Shropshire-based Pub Company that began life around five years ago and has now re-opened and rejuvenated 8 pubs within the branch area; see the article on Pages 28 & 29 of this issue for a full report.



GLASS LOGO COMPETITION WINNER 2013: TANSY HARRISON

Tansy is the lovely landlady of The Red Lion in Hartshill, and ran off when Potters Bar tried to take her photo, so is pictured here in the safety of the pub.



CALDMORE TAVERNS

A PASSION FOR TRADITION

By Hayley Armstrong

On Saturday 20th October at The 33rd Stoke Beer & Cider Festival, The Barry Underwood Memorial Award was presented to Caldmore Taverns for their dedication and services to real ale within the CAMRA Potteries branch area.

The award preserves the memory of the man without whom Potteries CAMRA would not exist as it does today! Barry Underwood was involved with Potteries CAMRA from the beginning. He helped to organise the very early Stoke Beer Festivals and was responsible for introducing the foreign bottle bar at the festival. Initially a branch member, his good nature and enthusiasm saw him progress through roles including social secretary and chairman over 39 years. In 1980 he was named president for life—an honorary position believed to be unique to the Potteries among CAMRA's 200 UK branches.



Caldmore Taverns were nominated by local potteries CAMRA branch members for their hard work and commitment in renovating and re-opening some of the areas lost and forgotten pubs. For example, The Victoria (Little Vic) in Newcastle which was closed for nearly 5 years but was bought back to life with a beautiful refurbishment in 2012; also, The Fountain Inn in Leek which reopened earlier this year after being closed for 18 months.

The brains and passion behind Caldmore Taverns are Mark & Deb Bird. They started buying pubs in the Potteries in 2010 when they bought the Sutherland Arms in Stoke. The name Caldmore has its origins in Walsall. Caldmore is one of the villages that make up the town of Walsall. The name is actually pronounced "Kar-ma" by the locals. But Mark & Deb accept that we in the Potteries, so the people of Newcastle and the Staffordshire Moorlands pronounce it in our own way.

Currently there are eight pubs on Caldmore Taverns books. These being:-

- Crown & Thistle, Kidsgrove (*Liverpool Road, Kidsgrove, ST7 4EY*)
- Darcy's, Fenton (*58 Victoria Road, Fenton, ST4 2JX*)
- The Fountain Inn, Leek (*14 Fountain Street, Leek, ST13 6JR*)
- The Globe, Tunstall (*53 High Street, Tunstall, ST6 5TA*)
- Sutherland Arms (*209 London Road, Stoke, ST4 5RW*)
- The Victoria (*62 King Street, Newcastle under Lyme, Staffordshire, ST5 1HX*)
- The Wheatsheaf Stores, Northwood, (*78 Keelings Road, ST1 6PB*)
- The White Hart, Smallthorne (*37 Ford Green Road, ST6 1NT*)



Mark & Deb saw that the pub trade in the Stoke-on-Trent area needed injecting with uniqueness. So they set about buying closed and sometimes forgotten pubs, refurbishing them extensively and tastefully. They are all decorated in similar styles and are adorned with antiques and memorabilia. You can spend hours looking around the antiques and memorabilia thinking about days gone by. Each of the pubs has its own character and they are run by individuals which

stops them becoming carbon copies of each other. Therefore, the pubs character is shaped by the locals and the publicans, not by Caldmore Taverns. Pubs were chosen in locations and areas which would lend themselves to being community pubs.



All of the pubs sell real and so far in the history of Caldmore Taverns, two of its pubs have received Pub of the Month awards. The Sutherland Arms, Stoke won in February 2012 and The Victoria won in August 2013. The Victoria has also made a massive accomplishment in gaining a Merit in the CAMRA Potteries Pub of the Year 2013 awards after being open for exactly one year. To date they have had 258 guest beers.

What does the future hold for Caldmore Taverns? Well, they aren't going for world domination in that they want to buy all old and abandoned pubs in all the 6 towns and beyond, but they want to leave their mark on the areas pub trade. They want to continue giving communities a common place to gather and to drink good beer! They so far have a couple of new tricks up their sleeves. The Beverley in Bentilee will open at Christmas and the Park Inn, Burslem will open in April 2014. I am sure that there will be more to come. So watch this space!

Congratulations to Mark & Deb on their accomplishments so far. They truly deserve to be recognised for their hard work and achievements so far and long may Caldmore Taverns continue in breathing new life in a trade that is on its knees in the present economy.

LETTERS

Beer Brings Out the Best in Us

The organisers of The 33rd Stoke Beer & Cider Festival deserve an immense amount of credit for making this event one that the city can be proud of. This year's effort, at The Fenton Manor Sports Complex between 17th & 19th of October, was once again marked with much bonhomie, commendable silliness and some impressive entertainment. I was fortunate enough to catch the performance of Hayley Strangelove, who offered bags of personality, some great songs and a vocal range that borders on the unnatural.

It's my belief that we see local people in their best light during this joyous event, and the Potteries Branch of The Campaign for Real Ale can be rightly proud of themselves for all the work involved.

Mervyn Edwards

Letter originally appeared in The Sentinel, dated 26.10.13



It's a cider, honestly! Sorry to all the readers who had their morals corrupted by the last issue.

MOORLANDS SUB-BRANCH: The Butchers Arms, Forsbrook



Anyone who is familiar with the A521 between Blythe Bridge and Cheadle will be aware of the iconic landmark that lies at the heart of Forsbrook, better known as the Butchers Arms.

Sadly, over recent years, the historic 'Tudor style' building has suffered badly following the economic downturn and fallen into a state of disrepair, which eventually led to the closure of the pub. Thankfully, due to the purchase by Joule's brewery of Market Drayton, the public house has undergone a complete restoration and transformation during the last six months. In keeping with their own stated aims, Joule's have created a magnificent 'flagship brewery taphouse', even by their own high standards.



From the outside, the old style black & white building has been repainted a more historically accurate brown and white, with the addition of a new cloistered walkway to the side. To the front, there are some attractive and colourful raised garden beds including a reconstructed Joules sign based upon one previously used at the end of the 19th century. Both cheerfully announce the presence of the pub and will be a welcome sight to any passing traveller.

Inside, the traditionally lined, wood-panelled rooms, create a series of charming small lounges linked by an 'L' shaped bar. The huge log burner that dominates the head of the main room provides a warm cosy feel giving the pub a subtle candlelit appearance. Full of character and local interest the rooms display old photographs of the village and pub in days gone by, including several paying tribute to past glories on the football field. For the less agile, they have even reinstated the much loved seating area locally known as The Old Gits Corner where the likes of Joe Moffitt, Jimmy McMichael and Dave Hoggett are fondly remembered.

The new manager of the Butchers Arms is Gary Raglan, an experienced licensee with over twenty years in the trade and whose previous public house was in Derbyshire. Gary is a newcomer to North Staffordshire so Staffordshire Moorlands CAMRA sub branch wish him well.

The beers on tap include the usual stable provided by Joules Brewery including their Pale Ale 4.1%, Blonde 3.8% and Slumbering Monk 4.5%. Gary will also be selling their quarterly seasonal ale which is at the time of writing was Double Hop at 3.6%.

With a menu of traditional home cooked food, a warm welcome awaits the discerning drinker and families alike. A visit to the 'new' Butchers is strongly recommended and a tremendous addition to the growing 'real ale' tour of this part of the Moorlands.

Lev Wood

The Butchers Arms, Cheadle Road, ST11 9AS
Opens: 12noon-11pm every day

MEANDERING AROUND THE MOORLANDS

(ON FOUR WHEELS)

By Martin Perry

The Staffordshire Moorlands Sub Branch was officially born in January of this year, to help support and promote the pubs in this part of the world that may have previously been neglected due to their remote location. Since then, armed only with a mini-bus and a generally reliable driver, the local branch of CAMRA have organised three trips into the wild wilderness of the Moorlands; with an average of six pubs per trip, space does not allow for coverage of all the pubs, so here are some of the highlights so far. Happy Birthday, Moorlands Sub-Branch!

THE YEW TREE, Caudon, ST10 3EJ

Opening Times: Mon-Wed 6pm-11pm; Thurs 12noon-3pm & 6pm-11pm; Fri 12noon-3pm & 6pm-12midnight; Sat 12noon-12midnight; Sun 12noon-11pm

The Yew Tree in Caudon is one of those rare pubs that absolutely everyone should visit at least once in their lifetime; but, served by a very infrequent bus service, not many people are lucky enough to be provided with a minibus on which to accomplish this goal. Run for years by the genial Alan East, Alan has now taken a backseat, leaving the day-to-day business to his son-in-law Dan; all the wonderful bric-a-brac remains in situ, but the bar has been enhanced by a couple of guest beers, while the Rudgate Ruby Mild is served direct from the jug. On a recent trip, Dan entertained Potteries CAMRA on the pianola and even boarded our bus to bid us on our journey. A great pub.

THE FOX & GOOSE, FOXT, ST10 2HN

Opening Times: 12noon-12midnight

Large roadside pub in the tiny village of Foxt, tucked away off the main road between Kingsley and Froghall; bereft of a bus service, you either have to have wheels or live in Foxt to get here. A large restaurant to the left hand-side indicates a heavy food trade, but the bar area is of a good size, plus there are nooks and crannies to the rear of the pub for private drinking. The ales are uniformly of excellent quality, and a delicious Blue Monkey was quaffed by Potteries CAMRA on our recent visit.

THE LAZY TROUT, MEERBROOK, ST13 8SN

Opening Times: 12noon-11pm

About three miles above the northern top of Leek, Meerbrook is one of those tiny villages that seems to be formed of a few houses and a pub, which is probably the way things should be. Smart and modern inside, the small bar area that greets the prospective customer on arrival is bolstered either side by two larger rooms, where diners and drinkers alike can mix in peace and harmony. The beer quality is excellent, the guest ales are ever-changing and the pub has been signed up to the LocAle scheme; be wary of the step up from the bar, though.

THE RED LION, WATERFALL, ST10 3HZ

Opening Times: Mon-Fri 5.30pm-11pm; Sat-Sun 12noon-11pm

Small, friendly free house tucked away up a lane not far from Waterhouses, The Red Lion is served by an infrequent bus service but those all important wheels very much help in getting here. The seating area snakes around the central bar area, and cabbages and cauliflowers can be found lurking in the back room, sending clear signals that you are out in The Moorlands. Four ales of excellent quality occupy the bar, and Potteries CAMRA were treated to an unexpected, yet very welcome, banquet of sandwiches and chip butties on their visit in October.

IPSTONES VILLAGE

The small village of Ipstones is blessed with an infrequent bus service from Leek, a grand total of three pubs, and a traffic warden that watches over all and sundry but does not move very much. The Marquis of Granby is a free house located up Church Lane, comfortable and rustic on the inside, with four ales on the bar looked after by Richard, the lively landlord; while The Sea Lion Inn is located on Brookfield Road, watched over by Alan (forever in a bow tie) and joined the LocAle scheme on our visit, due to the ever-changing range of Limestone, Peakstones Rock and Slaters. Finally, The Old Red Lion is located on the main road through the village; more mainstream ales are served here and it is a good place to fill your stomach before the next watering hole.

CAMRA POTTERIES SOCIAL DIARY WINTER 2013 / 2014

COACH TRIPS & MORE!

Contact James Melia on socials.camrapotteries@gmail.com or 07901 952 498 to book your place on any of the trips, or for further information.

December

Saturday 14th: Christmas pub crawl and curry around Newcastle and Hartshill, meeting at The Castle Mona, Victoria Street, Newcastle at 5pm; followed by The Limestone Vaults, Pepper Street, Newcastle; The Little Vic, King Street, Newcastle; The Greyhound Inn, George Street; Hartshill and The Red Lion, Stoke Old Road, Hartshill; followed by a curry at Nirvana Indian Restaurant, Hartshill at 9pm.

January

Saturday 4th: Coach trip to the Staffordshire Moorlands, starting with the Staffordshire Moorlands Sub-Branch Meeting and Pub of the Season presentation at The Black Lion, Consall Forge from 12.30pm onwards. We pickup from The Boat & Horses, Newcastle at 11am, The Coachmakers Arms, Hanley at 11.15am, The Congress Inn, Longton at 11.30am, Catchems Corner (bus stop), Meir Park at 11.35am, The Huntsman, Cheadle at 11.45am and The Wheatsheaf, High Street, Cheadle at 11.50am, and arrive at The Black Lion, Consall Forge, followed by The Boat Inn, Cheddleton; The Red Lion, Cheddleton; The Black Lion, Cheddleton; The Hollybush Inn, Denford and The Huntsman, Cheadle. We leave The Huntsman at 8pm and drop off at A50 (bus stop), Meir Park at 8.10pm, The Congress Inn, Longton at 8.20pm, The Coachmakers Arms, Hanley at 8.35pm and The Boat & Horses, Newcastle at 8.45pm. Coach: £10-12 TBC.

Saturday 25th: Coach trip to Manchester Beer and Cider Festival, National Cycling Velodrome, Stuart Street, Manchester. Exciting new venue, which is home to Team GB's Olympic cycling team, with main bars situated on the Velodrome floor surrounded by the famous banked track. Organised by the same team behind the 2013 CAMRA National Winter Ales Festival with even more beers, 10 brewery bars, a large cider and perry bar, and a large selection of foreign beers, both on draught and in bottle. Open 11am-7pm, admission £3 CAMRA Members/ £4 Non-CAMRA Members. We pickup from The Congress Inn, Longton at 10am, The Coachmakers Arms, Hanley at 10.15am and The Castle Mona, Newcastle at 10.30am, arriving at the Velodrome at 11.30am. We leave the

festival at 3.30pm and proceed to The Marble Arch; followed by The Port Street Beer House; The Knott Bar and Costello's Bar, Altrincham (Dunham Massey Brewery's tap house, winner of Trafford & Hulme CAMRA Pub of The Year 2012 & 2013 and runner up in Greater Manchester Pub of The Year 2013). We leave Altrincham at 8pm and drop off at The Castle Mona, Newcastle at 8.45am, The Coachmakers Arms, Hanley at 9pm and The Congress Inn, Longton at 9.15pm. Coach: £10-12 TBC.

February

Saturday 8th: Pub crawl around Kidsgrove, starting with The Blue Bell, Hardingswood at 3pm (closes 4pm); followed by The Queen's Head, Market Street; The Crown and Thistle, Liverpool Road and Pub of the Month presentation at The Plough, Liverpool Road at 6.30pm (opens 6pm).

Saturday 22nd: Social to CAMRA National Winter Ales Festival, The Roundhouse, Derby College, Pride Park, Derby, DE24 8JE, 350+ beers, ciders, perries, continental beers and mead. Catch East Midlands train from Kidsgrove at 10.21, Longport at 10.27, Stoke-on-Trent at 10.33 and Longton at 10.39, arrive Derby at 11.25, trains return from Derby every hour until 20.42, off-peak return £8.70 or 4 tickets for 2. Exit Derby Station to the rear and Roundhouse is immediately across the road. We leave the beer festival at 4pm and continue with a tour of Derby pubs.

March

Saturday 8th: Coach trip around rural Newcastle-under-Lyme starting with the Pub of the Month presentation at The Swan, Betley from 12pm onwards. We pickup from The Congress, Longton at 10.30am, The Coachmakers Arms, Hanley at 10.45am and The Little Vic, Newcastle at 11am, and arrive at The Swan, Betley, followed by The Wheatsheaf, Onneley; The White Lion, Knighton; The Swan With Two Necks, Blackbrook; Slater's Country Inn, Baldwins Gate and Sheet Anchor, Whitmore. We leave Sheet Anchor at 8pm and drop off at The Little Vic, Newcastle at 8.15pm, The Coachmakers Arms, Hanley at 8.30pm and The Congress Inn, Longton at 8.45pm. Coach £10-12 TBC.

Going Down South for a Beer

by David Leycett

Unless you are planning a trip to Antarctica, you can go no further south than New Zealand, which I have now been fortunate to visit. It is over 11.5 thousand miles away, has stunning scenery and the people are very welcoming, but what if any cask conditioned ales does it have?

Well you will be pleasantly surprised to learn that Kiwis are reawakening their taste buds. On my first visit to NZ about 9 years ago, I visited the Shakespeare in Auckland, not far from the Sky Tower, which, although not a cask conditioned ale pub, at least brewed its own beers and was set up by a former NZ All Black player.

The beer had taste but does not fit into CAMRA's definition of real ale – the more recent term of craft ales might fit the bill.



Moving onto Wellington, I found the delights of tuatara beers and other non-pasteurised beers in the now sadly closed Bodega bar. However, subsequent visits to Wellington have found a plethora of newly opened bars selling a variety of beers. Subsequent visits to Wellington have found some very interesting places to drink. The most unusual one I was introduced to was called Jimmies, not far from Wellington Zoo. Again, like most NZ bars, the atmosphere was very welcoming.

Leaving South Island, I visited to the Twisted Hop Brewery and Pub in Christchurch city centre. One of the co-founders very kindly showed me around the brew-house and I was surprised to see one of our own Titanic brewery casks tucked inside the brewery. Visiting for the first time in 2004, revisits in 2006 and 2009 found the pub to be still thriving and serving excellent beer. All the beers on offer were cask conditioned. Sadly, due to the earthquake in Christchurch in 2011 and the various aftershocks that have occurred, the original Twisted Hop has had to close. However the good news is that the Twisted Hop has re-emerged as a pub in Woolston, a suburb of Christchurch. The brewery is now on a separate site, but on my visit to the pub itself, the whole range of Twisted Hop Beers was on offer, plus a guest real ale from a brewery in Rolleston

which is about 70km from Christchurch. Twisted Hop beers are now available in other Christchurch pubs and I met one of the owners and we had a brief chat. Plans are in motion to open another Twisted Hop pub in a satellite town of Christchurch called Lincoln.

The best place to see hops growing in New Zealand is the area around Nelson, a truly superb place for its café bar culture. There are quite a few breweries around Nelson and the Marlborough area – further details on this ever changing scene can be found on the Nelson City website. On my very first visit to Nelson I found the delightful founders Brewery in the Heritage Park. This serves a range of unpasteurised beers – I particularly liked their dark beer. Subsequent visits to Nelson have found new additions to the brew scene including Lighthouse Brewery and for a range of beers, there is the former chapel now converted in a pub called The Freehouse, serving a range of non-pasteurised beers, which in typical Kiwi fashion is imaginatively furnished and has very keen bar staff and locals alike trying out new beers.

Now on to Galbraiths Alehouse! I have now visited this pub, a former library converted into a beer house and brewery on numerous occasions since 2006.



A superb range of cask conditioned ales are available and there is a viewing room where you can see the beers being brewed. Like the Twisted Hop, Galbraiths also offers a range of other Craft NZ beers, many of which are unpasteurised and a delight to drink, though a tad on the cold side. Galbraiths has a great mix of locals and tourists, all enjoying the superb cask conditioned ales on offer. A claim to fame for Galbraiths is that it has the world's oldest bar top made from 40,000 year old Kauri Wood, which had been preserved in a marsh. Galbraiths is situated in Gratton, Auckland and is easily reached by catching a bus from the Britmart Train and Bus station terminus.

And thus ends the brief tour of New Zealand, except to note that you can buy oatcakes in Auckland made by expats from Staffordshire!

STOKE RUGBY CLUB BEER FESTIVAL

Location: *Hartwell Lane, Barlaston, ST15 8TL*

From Friday 30th August to Sunday 1st September, we were treated to Stoke Rugby Club's first beer festival. This was my visit to the club so I didn't know what the club looked like before the renovation work started, but I'm told it has made a big difference.

20 real ales and 3 ciders were available to help wash down the food from the BBQ and hog roast. Darren, the festival organiser, also informed me that all the ales had been sponsored and wishes to pass on the clubs thanks to all the sponsors concerned. The delicious real ales on offer ranged from old favourites such as Plum Porter and Iceberg from Titanic, to Shardlow's Reverend Eaton, Ossett's Big Red from farther afield, plus many more. My personal favourite over the weekend was Thames Trader

from the Burton Bridge.

A rugby tournament was held on Friday evening with later matches being played under floodlights. Saturday saw the under-19s competition, followed by two senior games, one of which saw Stoke's first team beat Vale of Lume 33-31. As well as the on-pitch entertainment, we had two top acts to help us to while the nights away. Friday saw us entertained by Dirk Diggler's Blues Band, then on Saturday we were treated to a night of rock, courtesy of Phoenix.

Can I just say a big "Thank you!" to Darren and all at the club who helped to organise such a great 1st beer festival; here's to their second one next year.

Dave Payne

MANCHESTER BEER & CIDER FESTIVAL

Dates: *Wednesday 22nd – Saturday 25th January 2014*

Location: *Stuart Street, Manchester, M11 4DQ*

When CAMRA decided that it was time that the National Winter Ales Festival's nine year tenure in Manchester came to an end, there was some degree of outcry both from those volunteers who had pulled the festival together for many years and from the drinkers who had enjoyed the annual January festival.

Nine months on from the final event in Manchester, that decision by CAMRA may well have been the best thing that ever happened for festival goers in the region - without it, the Manchester Beer & Cider Festival would never have been conceived. The new festival takes the same slot in the January calendar and is shaping up to be Manchester's biggest and best ever beer festival. The biggest coup for the organisers was securing the amazing setting of Manchester Velodrome for the event. As a building, it's simply stunning to stand inside the track and marvel at the scale of the place- and that's without any beer in it!

Set on the floor inside that steeply banked track will be the largest range of beers and ciders ever offered in Manchester. There will be well over 300 cask conditioned beers alongside a bar full of real ale in a bottle (drink in or take away); every beer that is ready for sale will be available from the first session until it is sold. The cider and perry bar is expected to offer at least 75 different ciders and parries, all made from fresh apple or pear juice. If the best of British beers isn't enough, then the 'Bière sans Frontières' bar will be importing the very best beers

brewed for Germany's Oktoberfest alongside Belgian, Dutch, Czech and American beers- far too many to mention. Some of the most cutting edge breweries in the country including Marble Beers, Hawkshead, Liverpool Organic and Ilkley Brewery will be hosting their own bars offering a larger range of their beers than the three main cask bars can accommodate, plus offering the chance to meet their brewers.

In total, there will be no fewer than 16 bars to visit. Surrounding these are some 1700 seats from where visitors will be able to look over the festival floor and watch cyclists riding the track. The Great Britain Cycling Team have training sessions on the track twice a day which will continue throughout the festival alongside other clubs and taster sessions.

The festival kicks off at 4.30pm on Wednesday 22nd January and runs through until Saturday evening. The Velodrome is easily accessible via Manchester's Metrolink tram network - its own Velopark station is served by trams every 12 minutes - with the 216 and other bus routes from Manchester even more frequent. CAMRA Members will be entitled to free entry all day Wednesday and Thursday, with discounts on entry at all other times.

To find out more, visit the festival website at www.manchesterbeerfestival.org.uk and for all the latest news you can follow the festival on twitter on [@mancbeerfest](https://twitter.com/mancbeerfest) or at facebook.com/ManchesterBeerFestival

Potteries Pubs of the Month



Moorlands Pub of the Season Autumn 2013:
The Wheatshaf, Cheadle



Potteries Pub of the Month September
2013: The One Legged Shunter,
Foxfield Railway, Blythe Bridge



Potteries Pub of the Month October
2013: The Limestone Vaults,
Newcastle-under-Lyme



Limestone Vaults Pub of the Month
Ale Angels.



Staffordshire Pub of the Year 2013: The Holy
Inadequate, Etruria

CAMRA POTTERIES BRANCH LOCALE PUBS

BOROUGH OF NEWCASTLE- UNDER-LYME

Gresley Arms, Alsagers Bank
Audley Cricket Club, Audley
Swan, Betley
Swan With Two Necks, Blackbrook
Royal Oak, Harriseahead
Blue Bell, Kidsgrove
Queen's Head, Kidsgrove
Old Swan, Madeley Heath
Victoria, May Bank
Arnold Machin, Newcastle
Limestone Vaults, Newcastle
Old Bulls Head, Newcastle
Bush, Silverdale
Mainwaring Arms, Whitmore
Sheet Anchor, Whitmore
Hand & Trumpet, Wrinehill

CITY OF STOKE-ON-TRENT

Joker, Blurton
Bulls Head, Burslem
Duke William, Burslem

Vine, Burslem
Holy Inadequate, Etruria
Bench & Bar, Fenton
Coachmakers Arms, Hanley
Greyhound, Hartshill
Congress, Longton
Last Post, Longton
Berwick, Sneyd Green
Glebe, Stoke
London Road Social Club, Stoke
Staff of Life, Stoke
Wheatshaf, Stoke
White Star, Stoke

STAFFORDSHIRE MOORLANDS

Alton Bridge Hotel, Alton
Blacksmiths Arms, Alton
Bulls Head, Alton
Royal Oak, Alton
White Hart, Alton
Bradley Green, Biddulph
Roaring Meg, Biddulph

Foxhound, Biddulph Moor
Top Pub, Brown Edge
Huntsman, Cheadle
Wheatshaf, Cheadle
Black Lion, Consall Forge
Royal Oak, Dilhome
Sea Lion, Ipstones
Bulls Head, Kingsley
Abbey Inn, Leek
Den Engel, Leek
Green Dragon, Leek
Roebuck, Leek
Wellington Inn, Leek
Wilkes Head, Leek
Lazy Trout, Meerbrook
Cricketers Arms, Oakmoor



POTTERIES BRANCH CONTACTS

CHAIRMAN, BRANCH CONTACT & BEER

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graham@harveybrown.freemove.co.uk

MINISTER WITHOUT PORTFOLIO:

David Edwards edwards@peakstonesrock.co.uk

TO ADVERTISE:

Neil Richards n.richards@btinternet.com

01536 358670

**You can now find us on Facebook
and Twitter or log on to the website at
www.camrapotteries.co.uk**

CONSUMER INFORMATION

If you have any complaints over matters such as short measures, etc, and have no satisfaction from the pub in question, etc address them to your local consumer protection department.

City of Stoke-on-Trent

PO Box 2452, Hanley Town Hall, Albion Street,
Hanley, Stoke-on-Trent, ST1 1XP

Tel: 01782 232065

Fax: 01782 236496

Email www.stoke.gov.uk

Staffordshire County Council

20 Sidmouth Avenue, The Brampton,
Newcastle-under-Lyme. ST5 0QN

Tel: (01782 297000)

Fax: (01782 297010)

14 Martin Street, Stafford. ST16 2LG

Tel: (01785) 277888

Fax: (01785) 259760 www.staffordshire.gov.uk/trading

TRANSPORT INFORMATION

Bus Operators

First Bus 08708 500868

Arriva Midlands 0116 264 0400

D&G Bus 01782 332337

Bakerbus 01782 522101

Rail Operators

Virgin Trains

www.virgintrains.co.uk

East Midland Trains

www.eastmidlandstains.co.uk

London Midland Trains

www.londonmidland.com

National rail enquiries

08457 48 49 50

www.nationalrail.co.uk

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artofmatelot@live.com

SOCIAL DIARY

DECEMBER

Thursday 5th: Branch Meeting, KPA Bar, Horwood Hall, Keele University, ST5 5DY, 8pm.

Sunday 8th: Pub of the Month presentation, Boat & Horses, Stubbs Gate, Newcastle, ST5 1LU, 5pm.

Saturday 14th: Christmas pub crawl and curry around Newcastle and Hartshill. Meet at The Castle Mona, Victoria Street, Newcastle, 5pm.

*** See Page 33 for further details ***

JANUARY

Thursday 2nd: Good Beer Guide Selection Meeting, The Greyhound, Manor Court Street, Penkull, ST4 5DW, 7.30pm **(CAMRA Members Only)**

followed by Pub of the Month presentation, Marquis of Granby, St Thomas Place, ST4 7LA, 9.30pm.

Saturday 4th: Coach Trip around the Staffordshire Moorlands, starting with The Moorlands Sub-Branch Meeting, The Black Lion, Consall Forge, ST9 0AJ, 12:30pm **followed by** Pub of the Season presentation at the pub, 2pm. Then on to various other pubs.

*** See Page 33 for further details ***

Saturday 25th: Coach trip to Manchester Beer and Cider Festival, National Cycling Velodrome, Stuart Street, Manchester. *** See Page 33 for further details ***

FEBRUARY

Thursday 6th: Branch Meeting, The Holy Inadequate, Etruria Old Road, Etruria, ST1 5PE, 8pm.

Saturday 8th: Pub crawl around Kidsgrove, starting with The Blue Bell, Hardingswood at 3pm (closes 4pm); followed by The Queen's Head, Market Street; The Crown and Thistle, Liverpool Road and finishing at The Plough, Liverpool Road for the Pub of the Month presentation at 6.30pm.

Saturday 22nd: Social to CAMRA National Winter Ales Festival, The Roundhouse, Derby College, Pride Park, Derby, DE24 8JE *** See Page 33 for further details ***

MARCH

Thursday, 6th: POTTERIES CAMRA ANNUAL GENERAL MEETING, The White Star, Kingsway, Stoke, ST4 1JB, 8pm. **(CAMRA Members Only)**

Saturday, 8th: Coach trip around rural Newcastle-under-Lyme starting with the Pub of the Month presentation at The Swan, Betley from 12pm onwards, then travelling on to various other pubs.

*** See Page 33 for further details ***

SIGN UP TO THE NEW CAMRA POTTERIES EMAIL ALERT SYSTEM!

Have you ever read Potters Bar and at the beginning of December, decided that the social at the end of February sounds completely brilliant, and then forgotten all about it two and half months later? CAMRA Potteries have now solved your problem, with our all new email alert system!

Simply send your email to

Publicity.camrapotteries@gmail.com

and you will receive emails informing you about upcoming events such as coach trips, socials, presentations and branch meetings. If only everything in life could be so simple!

