

STOCKPORT
AND SOUTH
MANCHESTER
CAMRA

No:
103

OPENING TIMES NOVEMBER 1992

CAMRA
FREE

Stuff This Great Bass!

Both locally and nationally, giant brewers Bass continue to raise two fingers to lovers of traditional beer. On the national scene the brewer has been condemned for using handpumps, the universally recognised symbol of real beer, to sell a pasteurised product. As we revealed in our September feature on canned beers, "Draught Bass" in a can features a handpump on the can and this has now been joined by Worthington Best Bitter with handpumps featuring on the packaging and advertising. The tins proclaim that they are "draught beer in a can". But the beer has been filtered and pasteurised before canning and is completely different from the draught product. "Bass is doing all but print on the side of the tin that the beer is real ale," said CAMRA's national campaigns manager Stephen Cox.

Cox has also written to Burton-on-Trent trading standards officers who are currently investigating the situation following earlier complaints. "Given all their actions so far there can be no doubt that Bass is seeking to mislead the public. Spokesmen for Bass are even referring to these tins as 'cask beer in a can'. Trading Standards must act," Cox said.

Bass remain unrepentant despite complaints it has received following advertising which showed beer being pulled into a can by a handpump. A Bass spokeswoman denied consumers were being misled. She said that the advertising merely suggested a likeness between draught and canned versions. "We are not trying to say that this is a live beer in a can but that consumers get the product benefits of cask beer in a canned form. That is a creamy head and a smoothness to the drink," she added.

Notwithstanding this market-speak, other brewers have told CAMRA that they are embarrassed by Bass's misleading adverts. A leading brewer said last month that it is rewording its adverts to avoid giving the impression that its canned ale is cask ale.

One thing that can be said about Bass is that, on the national scale they are one of the country's largest sellers of real ale, with many of their pubs selling cask beer. A recent initiative has even seen the superb Highgate Mild being promoted in the South East. Local drinkers, however, would not recognise this picture, for in the Stockport and South Manchester area Bass seem happy to ignore the national resurgence of cask beer and treat their customers with contempt by offering nothing but processed beer in many of their pubs. In Stockport Metro, there



are nine tied outlets for Bass and of these only three offer real ale, indeed the number of keg-only Bass outlets accounts for almost half the total of such pubs in the entire borough. Long-standing cask Bass outlets like the fine Old King in Portwood show that the beer will be made available when the will is there - that perhaps is what is lacking. The tale of the Railway in Woodley sums it up - this previous keg-only Bass pub was bought by Robinsons who installed handpumped cask beer which resulted in sales increasing two to three-fold. This can only go to show that Robinsons beers are either better value than Bass, better beers than Bass, more popular than Bass or, as is often the case, the conversion from keg to cask gave a natural boost to the sales. Whatever the reason Bass need to do some explaining to their hard-pressed local licensees and it is in many ways a sad indictment of a once-proud brewing name.

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PUB of the Month November

Su	M	Tu	W	Th	F	Sa
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30					

November's Pub of the Month award goes to the Nursery, Green Lane, Heaton Norris, making a hat-trick of Stockport pubs gaining the award for the third time, following the Blossoms, Heavily and the Griffin, Heaton Mersey.

For the Nursery, the event co-incides with an even more coveted award - the presentation of a plaque in recognition of ten consecutive years in CAMRA's national Good Beer Guide, making it one of only five pubs in the Stockport & South Manchester branch area ever to achieve this honour. When you consider that there are over 300 real ale pubs in the area, and each year less than 10% can be chosen, it shows what a tremendous record of consistent quality this is.

There's more to the Nursery than just excellent beer, important though that is. Since they took it over in 1981, licensees George and Susan Lindsay have built it up into arguably the finest all-round pub in Stockport. It has a superb, unspoilt, multi-roomed 1930's interior, and a strong sporting life revolving around the immaculate bowling green. The excellent lunchtime

food has gained it an entry in CAMRA's Good Pub Food Guide. There's a refreshing absence of piped music throughout the pub, and the Nursery has an exemplary record of consumer service on points such as clear display of prices and opening hours, and serving full measures. In short, there's something for everyone, and it's the kind of pub it's worth moving near to so you can make it your local.

On Thursday 26th November many CAMRA members will be joining the locals for this unique double presentation, and no doubt a few pints of the excellent Hydes Mild and Bitter will be downed in celebration. It's a big pub, but even so it's best to make sure you arrive early so you can squeeze in.

Hidden away in Heaton Norris, west of the A6, the Nursery isn't the easiest pub in the world to find, so it's worthwhile getting clear directions before you set out. Probably the simplest way to reach it on foot is to take the 192 bus to the Belmont Way traffic lights on the A6 and then follow Bowerfold Lane Westwards across the railway bridge for six or seven minutes until you come to the pub. If you find it once, you'll certainly come back for more another time!

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Traditional Pubs of Old Lancashire

by Peter Barnes

This is the latest "beery" book from Wilmslow based Sigma Leisure although this is the nearest so far to a traditional-style pub guide and has the added advantage of being written by someone who obviously knows his pubs and beer.

The book, it should be stressed, is not a beer guide - rather a guide to some of the best pubs in the North West of England, although as the author points out you would normally expect a good pub to have a good licensee who can look after his or her beer. A couple of the pubs mentioned do not in fact serve real ale but this is made clear in the text.

"Old Lancashire" is the county before local government reorganisation in 1974 and includes parts of Cumbria, Merseyside and Greater Manchester counties as well as the present day county Palatine and this is reflected in the four areas into which the book is divided - Manchester, Liverpool and South Lancs, Ribble, Calder and Pendle, and West Lancs and Furness. For each area the reader is presented with a detailed description of some of the finest traditional pubs along with a digest of others worth visiting. The author is in fact a member of CAMRA's Pubs Group and his interest in and enthusiasm for the subject infect every page as some of the best pubs in the region are lovingly described. Not that everywhere is viewed through rose-tinted glasses - this is very much a warts and all publication and the text is enlivened by the odd feisty comment - "The locals are friendly enough - perhaps too friendly. It helps if you go there when you have had a few." being one memorable line.

The range of pubs varies from city gin palaces such as Liverpool's Philharmonic to country gems like the Masons Arms at Cartmel Fell in the Lake District. Indeed the quality of the photographs is exceptional - apparently some new process has been used which gives particularly sharp reproduction, something I'm sure other local guide editors will be interested in.

Also worth a mention is the brewery descriptions which open the guide which again are chatty and informative and actually make you want to go out and try the beers.

Any quibbles? Well, whilst the concept of covering "Old" Lancashire is an interesting one it can lead to a few anomalies, particularly locally where the Nursery in Heaton Norris gets a (well deserved) entry but the rest of Stockport is omitted - thus the traveller from afar is not alerted to the likes of the Arden Arms, Griffin (just down the road in Heaton Mersey) or Turners Vaults. It must be said that maps aren't the book's strong point - they are few in number and unclear and over-florid in appearance. These are however minor quibbles about a fine book which deserves a place on the bookshelf of anyone who cares about pubs or beer. A snip a £7.95.

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PUB OF THE YEAR 1992

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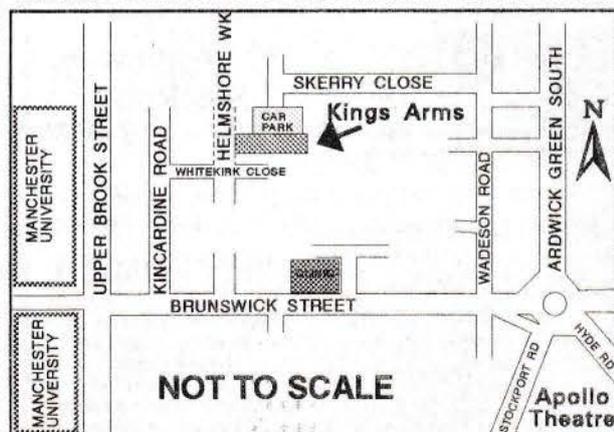
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Marstons Change Beer Range

Burton brewers Marstons have announced a variety of changes to their range of beers. Opening Times has already recorded the axeing of Mercian Mild, which has already been replaced in local Marstons houses by Banks's Mild, and last month saw further rationalisation with the discontinuance of the three Border beers - Mild, Bitter and Exhibition, thus bringing to an end the last connections with the old Border Brewery of Wrexham, taken over and closed down by Marstons several years ago.

Some consolation can be gained from the introduction of some new beers, however, with a system known as Brewers Choice. Head Brewer Paul Bayley will devise recipes for 12 beers that will go into 400 of the company's pubs. Drinkers will then be asked to choose their favourites from the range and the most popular will become regular beers.

The company is also considering a low-gravity "lunch-eon ale" and is also looking at producing a stout.

At the moment, though, most efforts are going into the relaunch of Burton Bitter. For several years this has simply been a weaker version of Pedigree with the same recipe. The beer goes up in strength to 3.8% ABV (from 3.7%) and has a far higher malt content in the brew. One pub already taking the new-style bitter is the Royal Oak in Didsbury where licensee Arthur Gosling told Opening Times that there seemed little difference in demand following the relaunch, and made the valid point that if this was supposed to be a better, and certainly stronger, beer it seemed strange to drop the label 'Best'.

Pedigree, meanwhile continues to dominate much of the free trade, and for many people continues to disappoint, too often being a bland, uninspiring beer.

Marstons make the point that the beer needs to be left several days in the pub cellar to fully undergo a secondary fermentation - something that too few licensees seem to have time for these days.



The 'new' Marstons beer range at the Royal Oak, Didsbury

Old Garratt

Previously unreported in Opening Times, the Boddington PubCo's refurbished Old Garratt on Granby Row opened in September.

This time there have been major changes both inside and out with a determined effort to create both the effect and appearance of a Victorian local. Sited as it is at the base of a 1960's office block, the overall impression, from the outside at least, is rather odd, but inside it must be congratulations all round.



Victorian effect interior at the Old Garratt

The Pub, like the offices, dates from the 1960's and in its original state had little to commend it.

One attempt at refurbishment was tried a couple of years back but a lot more effort, and money, look to have gone into this one.

The bar has been moved to a central position and the drinking area divided between a vault-like bare boarded area near and around the bar, and small snug like areas to the sides. OK, it's essentially fake Victoriana, but when it's done as impressively as this and on a pub with no architectural heritage to call its own (compare and contrast with the dog's dinner at the George in Stockport) then it's difficult to complain.

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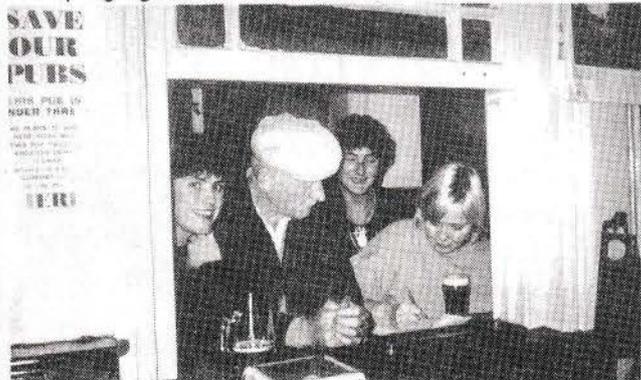
The campaigns to save local pubs from destruction and closure moved into higher gear last month with a variety of initiatives at some of the pubs under threat.

In East Manchester, the Little Bradford remains threatened by the proposed Olympic Development despite the fact that it is only likely to be replaced by landscaping work. Licensee Peter Hallam has been made attractive financial offers and has also been shown a variety of other local pubs he could move to - all of which proved distinctly unattractive, indeed one of the pubs on offer had recently been firebombed! Not surprisingly Peter has stuck to his guns and insists that he wants to save his livelihood and home.

The city planners now seem to be playing for time. The original line was that if certain cosmetic improvements were carried out the Little Bradford could be excluded from the CPO procedures. Efforts to find out precisely what was meant by this have drawn a blank and now the line is that nothing can be done until the four entries in the competition to design the project are submitted to the Council in mid-November. In the meantime the CPO process will go ahead and this should be published in the next few weeks.

As a possible fall-back position, the planners are now also making noises about the narrowness of the pavement outside the pub when regard is made to the large numbers of people who will be visiting the area. It has to be said that this sounds like a rapidly concocted excuse to knock the pub down if all else fails and certainly doesn't wash with the pub's supporters. Supporters of the pub can now also register their support by signing the petition in the pub which CAMRA launched last month.

A petition was also launched at the Plough on Hyde Road which is still threatened by the scheme to widen the road although rumours abound that this scheme could be in trouble due to difficulties with bridges and junction improvements in the North Reddish area. Opening Times is attempting to seek clarification here but in the meantime, the campaign goes on.



Staff and regulars sign the petition at the Plough under the watchful eye of Harry Bunbury, a regular for 58 years



Local CAMRA Campaigns Officer Rhys Jones is the first to sign the petition at the Little Bradford

Last month we also reported on the fight to save the landlord of the Swinging Sporan from eviction. This is being supported by a postcard campaign and this looks to be going well with pubs such as the Flea & Firkin rapidly running out of cards. These should also be available on the stall which CAMRA hopes to run at the UMIST Beer Festival at the end of this month.

To complete the round-up, we also have updates on the Squirrels at Chinley and Stalybridge Station Buffet, which we also featured last time. At the Squirrels it's a case of no news is good news. As we went to press licensee Drew March was still in post and had heard nothing from the landlord. At Stalybridge, there is better news to report - licensee Ken Redfern has confirmed that brewers Thwaites are in discussions with the BR Property Board with a view to taking over the premises. This would then enable the cosmetic work demanded by BR to be carried out and enable Ken to remain as licensee - it is believed that the barrelage agreement with Thwaites would be such that a large range of guest beers could continue to feature. More news on this one when we have it.

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STOCKPORT AND SOUTH MANCHESTER CAMRA

STAGGER

with Paul Felton

Our latest forlorn monthly ramble took place around the wilds of Offerton, on the rather pleasant evening of Friday 18 September.

Our rendezvous point was the **GOLDEN HIND**, on the corner of Marple Road. The advertised opening time was 7pm (and even then it didn't open until about five past!), so we were forced to appear keen to get in by waiting outside; unfortunately, this was indeed waiting in vain, for the Golden Hind did not show itself to be a particularly good pub. There is a games room at the back, but the front room is large and characterless, with a few tables and a little seating around the walls hardly compensating for the empty wastes of carpet; and even with nobody in the muzak was started up at unnecessary volume. Two beers were available: Websters Yorkshire bitter, and Wilsons bitter at an astonishing £1.26 - at least the barman had the grace to apologise for this stunning price. The beer was as tasteless as the pub.

Next we took a walk down Nangreave Road to **PUSS IN BOOTS**, owned by Playmaster Leisure, which in turn is owned by the Boddington Pub Co., which gives rise to the strange sight of a BodPubCo house selling Robinsons best mild and best bitter!

Now this pub had something of a reputation for violence: in an attempt to get rid of this, the place has been extensively refurbished, and it's been done rather well at that. A separate vault has been installed; the lounge is large and plush (but by no means overbearingly so), with a small area specifically set aside for diners (different and interesting menus for lunchtime and evening). It's quite an improvement, and the best bitter, at £1.25, was also quite good.

The **STRAWBERRY GARDENS** was next, back on Marple Road, and was another GrandMet establishment. If I might begin with a word or two of praise: there are two small rooms, one on either side of the front door, which both have a good deal of character about them. But that's about it. The rest of the pub is nothing much, and the beer!! The Wilsons in the

Golden Hind had been expensive (and poor) enough, but here we were forced to contend with Ruddles bitter at £1.36 (yes, that's right £1.36) and Websters Yorkshire bitter: and both were downright nasty.

The **FINGERPOST** on Hemphshaw Lane was a welcome step back into the real world. It's a multi-roomed pub of real character, with separate vault on the left and more rooms at the back, slightly let down by the lounge in the front right-hand corner of the pub and its rather excessive chimney arrangement; but after what had gone before this seems to be excessively harsh criticism! Both Robinsons best mild (£1.07) and best bitter (£1.14) were available, and both were rather good.

Next was the very busy **GARDENER'S ARMS**, on Hall Street. It's a two-part Boddingtons pub, with its carpeted 'vault' being smarter than most pubs' lounges! The Gardener's is a member of BodPubCo's guest beer club, and so we were hoping for something interesting (Brains SA had been spotted a few weeks earlier). Unfortunately we were slightly disappointed to find that the guest was Theakstons XB, and not particularly good XB at that - indeed, nor was the Boddington's bitter very wonderful either.

The **EMIGRATION** is a small one room Robinsons pub on Hall Street, and again it was very busy. There's a curious 'well' at the rear of the pub, leading to the back garden, and this was the only space we could find to rest our weary bones. As ever with Robinsons pubs, both best bitter and best mild were available, but neither was at all outstanding.

The **VICTORIA**, also on Hall Street, has a good claim to serve the best Greenall's beers in our branch area (sorry for damning it with such faint praise!). It's a good pub: large, bright vault and comfortable lounge. We tried three beers between us, Greenall's mild and bitter and Stones bitter (as I remember the Thomas Greenall's Original was off that evening): all were okay, with the Greenall's bitter being the preferred option.

Our final pub saw us virtually back in Stockport: the **OLD RECTORY**. Now this is an impressive place, BodPubCo has spent a considerable amount of money in doing the place out, and it has emerged as a hotel-cum-restaurant-cum-bar. And they've done it very well, as indeed has been their habit recently. It's sumptuous, comfortable and (considering that) not over-priced (decent Boddington's bitter at £1.26, rather good Courage Directors at £1.40). There's a no-smoking room, there didn't appear to be any bouncers or dress

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restrictions despite its upmarket style, and the drinking areas actually felt like a pub, rather than giving the impression of only being bothered with diners. Definitely worth a visit.

Of course, the views in this article should not be taken as a once and for all judgement of either the pubs or the beers, they simply represent what we found on one particular night. As ever, we suggest you try them for yourselves and find out how much you disagree.

Resurgence of Real Ale means New Brews

The resurgence of interest in real ale and particularly in dark beers was reinforced last month with the appearance of several new brews, most of which should make an appearance locally.

Close to home, award winning Liverpool brewer Robert Cain announced the introduction of a new dark mild, complementing the existing range of Cains Bitter and Formidable Ale. The beer has the appearance of a stout, being dark and full-bodied with a tight creamy head. It is also dry-hopped in the cask. The beer was the result of extensive taste trials conducted with the Merseyside branch of CAMRA and has an original gravity of 1032. The beer is already going into about 40 Boddington PubCo houses on Merseyside and hopefully we should see it locally via the Guest Beer Club.

Further north, Cumbrian brewers Jennings have introduced a new draught stout. Oatmeal Stout is a rich dark beer, as its name implies and has been so well received in trials that it is now going into full-scale production. For the time being the beer is being contract-brewed for Jennings by Scottish brewers

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Broughton although if it takes off it is hoped to transfer production to the Jennings plant at Cockermouth.

Last, but certainly not least, comes good news from national brewer Whitbread. Readers will recall the Whitbread Porter that was initially brewed to mark the company's 250th birthday this summer. The strange choice of outlets for this beer led to speculation that it was an experiment designed to fail. Not so, it seems that the beer was a great success, so much so that it is to go into regular production from January and will also be made more widely available.

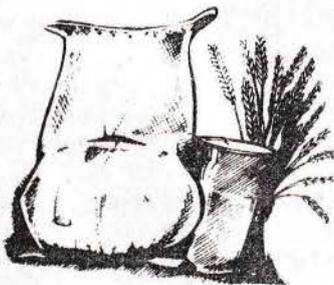
The beer is an all-malt brew to an original 19th century recipe with an original gravity of 1050 brewed down to 4.6% ABV, so leaving a certain amount of sweetness in the beer. The news also came as a welcome lifeline for Whitbread's brewery at Castle Eden in County Durham who will be brewing both the porter and "Wethereds's" Winter Royal - another seasonal beer that should make an appearance in the local (Whitbread) free trade.

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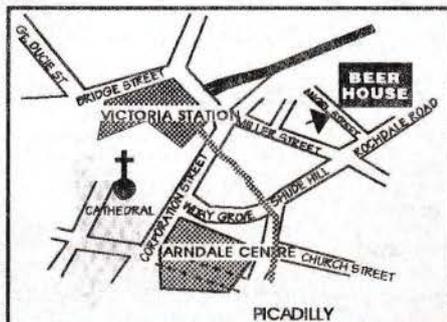
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STOCKPORT AND SOUTH MANCHESTER CAMRA

With so much happening on the pub scene at the moment it's difficult to know where to start this month.

Our campaigning to save a variety of threatened pubs moved up a gear with the launch of postcard and petition campaigns in some of the threatened pubs and certainly we remain optimistic that some can be saved. There is a disturbing sign that the Council might be moving the goalposts when it comes to the Little Bradford, but that is something we will have to tackle in the coming months. Certainly "Save our Pubs" promises to be a regular Opening Times feature in the months to come.

Two stories stand out this month, though. Firstly we take a critical look at Bass whose lacklustre commitment to real ale in the Stockport & South Manchester area really is deplorable and flies in the face of all current trends. Even where they have tried to put in the real thing, the approach seems to be of the cynical "experiment designed to fail" type - long standing readers may recall the installation of highly-priced Draught Bass into the Reddish Vale and Bulls Head, when the biggest seller was Stones Bitter. If Bass won't provide cask

conditioned beer to their local pubs they would be better off selling them to an enterprising local brewer who would. On the national level, the advertising campaigns for Bass's finned beers are simply beneath contempt - let us hope that the Burton-on-Trent trading standards office doesn't prove as toothless as the Advertising Standards Authority on this issue.

It's also egg on faces all round for those, including some within CAMRA it must be said, who predicted that the introduction of 'full measures' would mean the death of the handpump. Like Mark Twain, reports of the beer engine's demise seem to have been somewhat premature, although the new generation of lined glasses look set to be as close to the current brim measures as the law will allow. Short-measures could therefore still occur but at least those asking for a top-up will have the full force of the law behind them (and should see the end of the practice where an outrageously short measure is 'topped up' to something still far short of a pint, one of my personal pet hates, but that's another article in another issue...)

In the Editor's View

by John Clarke

The Stanley Arms
FREEHOUSE

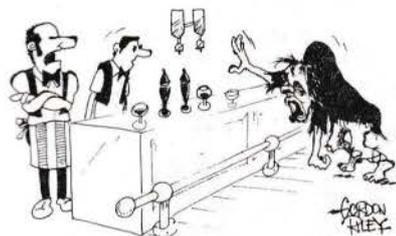


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OPENING TIMES

LETTERS

From Rhys P. Jones

Peter Edwardson (letters, Oct) makes a good point on CAMRA's tendency to vilify or at best ignore any packaged beer which is not bottle conditioned, by contrast to the other European beer-drinkers' organisations which aim to promote quality and integrity in all styles of beer. However, this is rooted in the history of the organisation, founded as it was in the early 70's in response to what looked like the imminent death of cask beer; despite the logic of Peter's argument, I think in practice we must accept that the culture is not going to change.

Where I do part company from him is in his seeming implication that the best option for drinking at home is likely to be one of the better canned or bottled beers. If I'm drinking at home, I'd far rather take a container to one of my local pubs and get it filled up with an independent brewery's draught beer (I have good samples of Banks's, Holt's, Hyde's, Lees, Robinson's and Mitchells within 15 minutes walk) than the best canned beer in the world. Some years ago, CAMRA ran a campaign to promote this practice - perhaps we should try it again.

P.S. What I really prefer at home is a good bottle of cider - but that's another story.

From Peter Edwardson

In your October issue you mention in approving terms the installation of handpumps in the Greyhound in Edgeley. You fail to mention the adverse change which accompanied the switch from electric meters, namely the replacement of oversize lined glasses with brim measures. It isn't the first pub to make this change, but the background is now very different.

In less than eighteen months' time, Section 43 of the Weights and Measures Act will become law, requiring a pint of beer to be a pint of liquid, excluding the head, effectively making brim measure glasses illegal. The government set this extremely generous timetable for implementation following a predictable chorus of complaint from the brewers about the cost of new glasses.

This argument is completely discredited when we see them spending money to replace all the oversize glasses in a pub, which would still be legal after 1994, with brim measures, which won't be. Even the keg beers and lagers have been changed over.

This is not an issue of electric versus handpumps. There is no reason why the Greyhound, or indeed any other pub which has made this change, could not have continued using its oversize glasses after the switch to handpumps. Obviously, though, it was felt that the cost of new glasses would be more than offset by the savings from effectively devaluing the contents of a pint by about 5%. There has certainly been no reduction in the price of beer to compensate.

In April 1994, all the glasses in the pub will have to be replaced again. Wouldn't it have made more sense to spend the money on buying oversize glasses for other pubs instead to give more drinkers the benefit of full measures, rather than less?

From Jim Flynn

I was very disappointed to read Peter Edwardson's letter in last month's Opening Times which appeared to be an apology for the Brewers relatively successful efforts to do to the take home beer trade what they tried unsuccessfully to do to the beer in our pubs - eradicate real ale!

Brewers have vested interests in producing and strongly marketing brewery conditioned beer; convenience and thereby profits! What is wrong with campaigning to give consumers a choice including a variety of tasty bottled conditioned beers Peter? At the moment a visit to an off licence gives no such choice and customers are being brainwashed by a bombardment of advertising not to expect one.

Faced with a market swing to real ale in their pubs and enthusiastic to meet the extension of this demand in the off trade without the inconvenience of putting the real thing in a bottle, the brewers have come up with their latest con, draught beer in a can. Through their advertising the brewers aim to give the impression that the beer in their cans is the same as that in their pubs. This is not only a falsity but it is also a threat in the long run to the public's ability to discriminate between cask conditioned and brewery conditioned beer. Worth fighting against, Peter?

We would like to apologise for the Queens in Cheadle for including them on the 1993 Good Beer Guide pages, but stating that they were in from 87 - 92. They are of course, in 1993 as well! (See corrected advert below). The pub asked for the advert to be 'same as usual'. Unfortunately it was! We did the same thing two years ago. Oops!



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GOOD
BEER
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1987 - 1993

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5 Years Ago

by Phil LEVISON

NOVEMBER 1987

"Chesters Gets the Chop" was the front page headline - Whitbread announced that their historic Salford Brewery was to close in May 1988, bringing to an end over 125 years of brewing on the Cook Street site. The closure was blamed on the trend towards lager and packaged beers, which the brewery was not equipped to produce. But a lack of commitment towards traditional ale seemed to be a more likely reason, for in the early 70's Cook Street was the only Manchester brewery to phase out cask beer. When commercial pressures forced its belated reintroduction in 1980, the lack of enthusiasm was obvious - the insipid Chester's Bitter struggled to be even an average pint, and the once famous "fighting mild" was a shadow of its former self. Whitbread also announced that the Wethered Brewery in Marlow, Buckinghamshire was to close.

CAMRA's National Chairman, Jim Scanlon attended a meeting with Greenall's top brass, who stated :- Cask ale is to be "re-launched", and it will all be served through handpumps, It will also be renamed, with the "Local" tag reserved for tank and keg beers. Up to 5 new liveries are being designed for the pubs, and the Whitley name will disappear. (Whilst most of this did happen, of course, last year Greenalls showed the extent of their commitment to their traditions and their customers by pulling out of brewing altogether.)

Boddingtons announced the introduction of a brewery conditioned version of their bitter. Despite criticisms from CAMRA over the years, Boddies have always been able to claim that they were one of the few breweries in the country to produce only traditional ales - but no longer. This new version is intended for the free trade, and the hope was expressed that it would stay there.

Pub News from the back page:-

Alterations planned by Boddingtons for the Plymouth Grove include manager's accommodation and 8 bed-sits for students.

Holt's new pub in Broom Lane, Levenshulme is to be called the Sidings, and a mid-December opening is planned. A new Yates Wine Lodge is to open in Stockport - cask beer from Wilsons will be available.



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NOVEMBER 20

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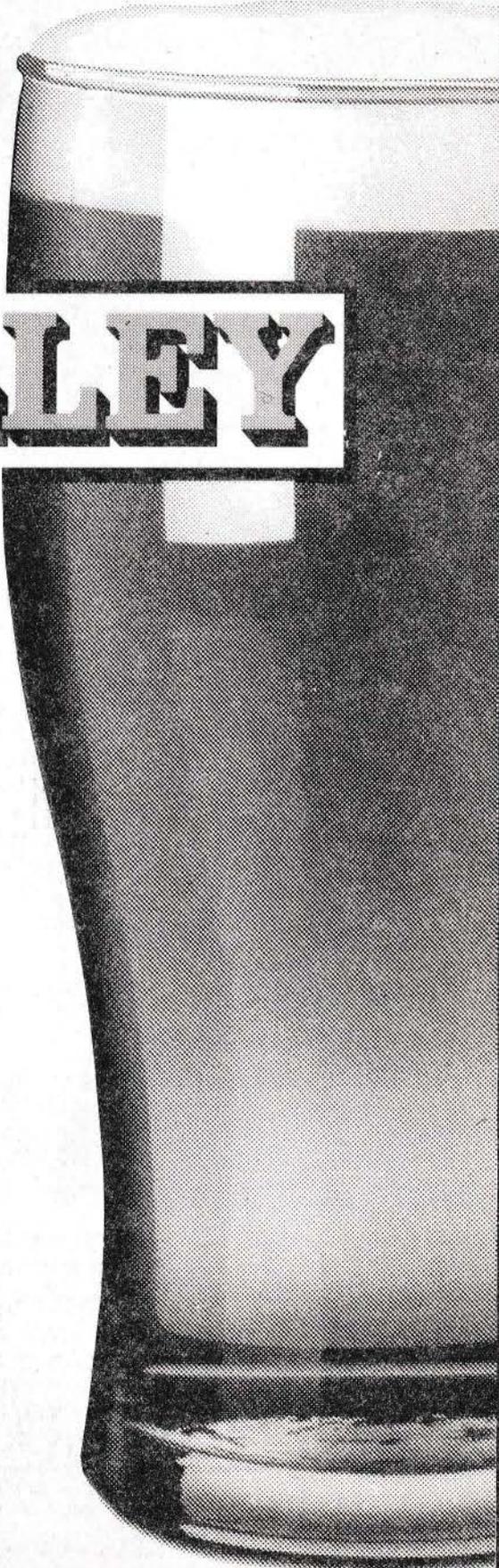
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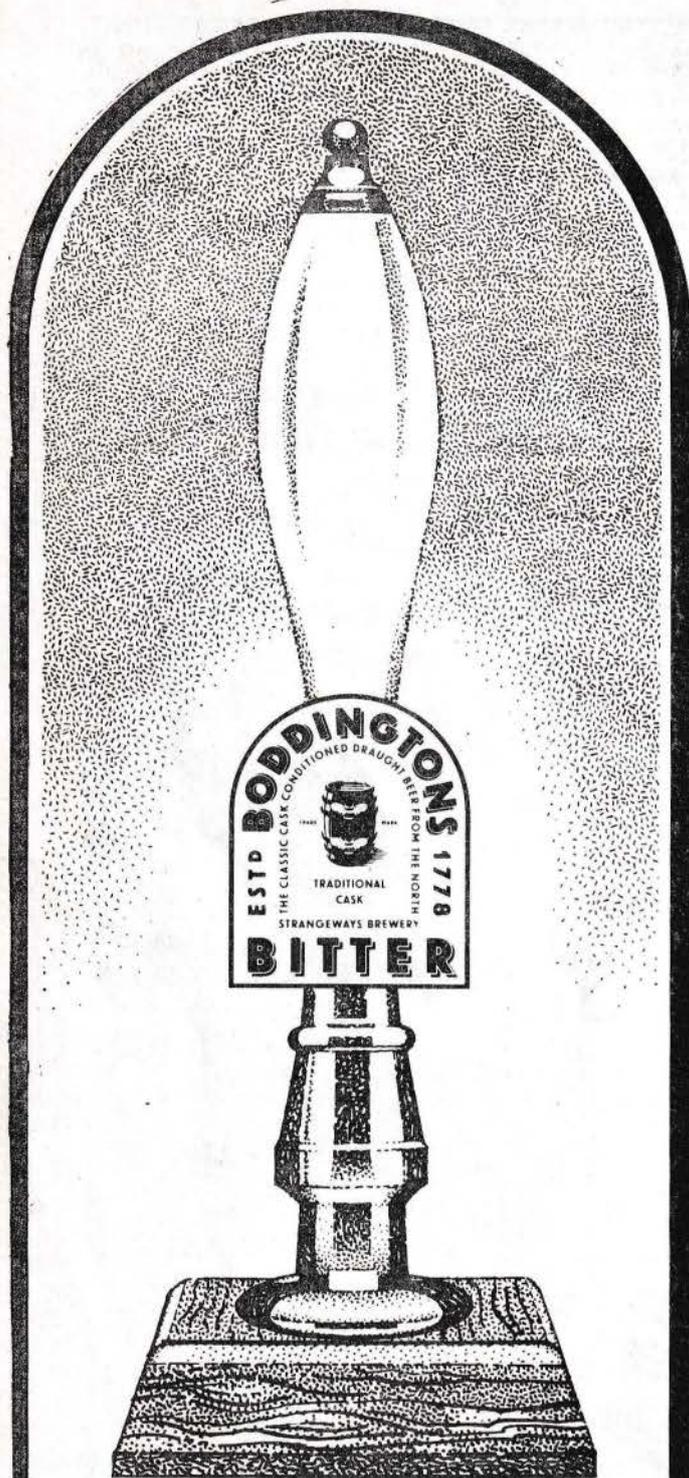
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LOCALLEY

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THE CLASSIC
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CONDITIONED
BITTER

Hot Air & Handpumps

Before the last election, Consumer Affairs Minister, Edward Leigh, announced that the government would implement Section 43 of the 1985 Weights & Measures Act. This means that from April 1994 the head on your beer will no longer count as part of the pint.

Introducing the measure, Leigh told the House of Commons, "This law does not outlaw froth but I strongly believe that consumers should get what they pay for. If a pint is ordered, a pint of liquid beer is what they should get." And so say all of us. Well, almost all of us - the Brewers Society lost no time in condemning the decision, claiming that the price of a pint could go up by as much as 14p because handpumps would have to be ripped out at a cost of £530 million. Companies such as Bass wasted no time joining the fray, a company spokesman claiming to be "in no doubt" that handpumps would disappear.

The aim of all this was presumably to create a national outcry but unsurprisingly, this failed to emerge - to most people the idea that they should get what they pay for is plain common sense. CAMRA also wasted no time in condemning the "hysterical" reaction, pointing out that pubs would have two years to change over to over-size lined glasses and so minimise cost.

Despite intensive lobbying by the brewers, this is one policy U-turn the government hasn't made. So, despite all the hoo-ha the brewers have now accepted the position, with Brewers Society Mike Ripley telling the trade press that the removal of handpumps was not a road that they would be going down, after all. "...Pressure on publicans to move away from handpumps towards meters no matter what policy we lay down" (Robert Humphreys, spokesman for Bass) appears to have melted away with the result that we the consumers are at last to get what we pay for and numerous prominent people in the trade are left with rather a lot of words to eat.

As a sign of what is to come, glass makers Dema last month announced a new range of lined glasses, with the line just 10 millimetres below the rim, the minimum gap allowed under the new regime. The scope for short measures will still be there and those who care about such matters will have to remain vigilant.

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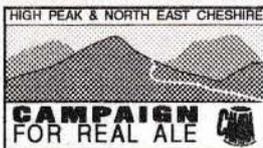
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Pub of the Month

NOV
92

High Peak's Pub of the Month for November is the Arden Arms on Ashton road in Bredbury.

The pub takes its name from the Arden family who for centuries held large areas of land in the district. The link with the family is still evident in the coat of arms (three crosslets and a crest of a double row of ostrich feathers turned down) which is shown on the outside pub sign as well as on the leaded glass panels on the inner entrance door.

The Arden family finally severed its links with area during the early part of the nineteenth century. The Bredbury estate went up for sale during 1833 and the sale map shows the Harden Arms (as it was then known) set in open countryside.

Nearly one hundred and sixty years later the Arden Arms is still surrounded by relatively open space and the pub has retained a distinct 'country feel' to it.

To a large extent this is due to the fact that it has escaped the ravages of 'modernisation' which have turned other Robinson's establishments into rather soulless affairs.

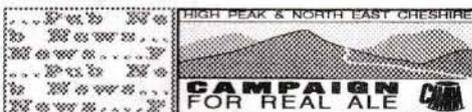
By contrast the Arden has a central wood panelled bar which serves small, individual and comfortable rooms including a good games room. As a result the pub has a cozy, intimate and friendly atmosphere.

The beers on offer are Robinson's mild and bitter, dispensed by electric pump, both to a consistently high standard.

There is a large enclosed beer garden with some basic playground equipment, making it an ideal venue for families with children.

There is ample car parking space, but the Arden Arms can also be reached by public transport. G.M. buses run an hourly service at night (number 324) - but beware and check the timetable as last buses are before pub closing time.

All in all, the Arden is one of the finest pubs in the area.



Rose & Crown refurbishment complete - see "Over the Border". Beers on handpump are Wards Bitter, Vaux Bitter, Samson and ESB.

Fat Willies at present closed is rumoured to be under offer and may soon reopen. Not as Fat Willies.

Denton - the Good Beer Guide listed Dog and Partridge has only Robinsons Ordinary Bitter on - but this is often accompanied by Best Bitter and Mild.

THE STATION

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BY-PASS

Over The Border

Regular drinkers in the area cannot fail to have noticed the increasing number of pubs being converted to Vaux houses in the Stockport area. This process has also been taking place in Tameside and Glossop areas.

One of these pubs is the Rose and Crown in Stalybridge.

The pub is easy to find, being alongside Stalybridge railway station and only about 100 yards from the bus station.

Prior to conversion to Vaux it was a John Smiths house. Some renovation and refurbishment has been carried out, but sympathetically, and the pub remains what it always was, a friendly, essential, unpretentious town local. The pub is a sturdy, four square, turn of the century building, typical of many to be found in Northern England. Many of the windows and the front door have the pub name in etched glass. The pub is perhaps overshadowed by its more illustrious neighbour, Stalybridge Station Buffet, but to overlook it is a mistake, for the beers are an interesting addition to the range in Stalybridge centre. They are Vaux Bitter, Samson, Extra Special Bitter and Wards Sheffield Bitter, all on handpump.

Together with the Station Buffet, and the White Horse opposite the bus station, the three pubs make for an interesting evening's drinking.

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1993
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CAMRA CALLING!

Once again there is a varied programme of events to look forward to, with hopefully something for everyone.

On Friday 6th November a minibus is being run around some of the more interesting pubs in East Manchester. We will be departing from the Crown, Heaton Lane, Stockport at 7.00pm - phone Dawn and Duncan on 445 0872 to book a place. This is followed on Saturday 7th with a visit to the Bury Beer Festival. This is always a good festival with plenty of interesting beers so it should make for a good day out. We will be going by Metrolink and will be meeting on the Piccadilly Metrolink Station concourse (which is directly beneath Piccadilly BR Station) at 11.00am.

On Monday 9th there will be a social at the Nelson on Barlow Moor Road, Didsbury. Holts is a guest beer here and of course it will also provide a chance to have a look at the recently refurbished Station, just up the road. In common with all Monday socials, this starts at 9.00pm. The branch meeting is on Thursday 12th at the Nursery, Green Lane, Heaton Norris. We will be in the upstairs room and start at 8.00pm.

The social on Monday 16th is at the Rampant Lion on Anson Road, Victoria Park and on Friday 20th it's back to South Manchester for a Rusholme Stagger. We start at 7.00pm at the Claremont on Claremont Road or you can join at 8.30 at the Whitworth, Moss Lane East.

The next social is on Monday 23rd at the Olde Cock on Wilmslow Road, Didsbury. Usually interesting guest beers here including Thwaites Bitter as a regular. And on Thursday 26th it's back to the Nursery for Pub of the Month and also the presentation of a certificate to mark 10 consecutive years in the Good Beer Guide.

Back to Stockport for the social on Monday 30th which will be at the Queens Arms, Stockport Road, Cheadle. Another Good Beer Guide regular with the rare Robinsons 'ordinary' bitter available.

Just a couple of events to mention for early December. On Saturday 5th we are having the annual Christmas bash which this year will be at the Number 12 Wine Bar in Marple. Guest beers and ciders will be available as well as a lavish buffet and prize raffle. Guest speaker this year is David Kitton, editor of the Good Cider Guide. The cost is £10.50 per head and this includes transport there and back, (leaving 7.15 at the Royal Oak, Didsbury and 7.30 Crown, Heaton Lane, Stockport. Places are limited to 40 so if you haven't booked yet phone Dawn or Duncan on 445 0872 to reserve your seat.

If you live in the Woodley, Romiley, Bredbury or Marple areas, you fall in that part of Stockport covered by the High Peak and North East Cheshire branch of CAMRA. On Monday 9th, High Peak will be holding their monthly meeting at the Andrew Arms in Compstall - aim to get there by 8.30. On Saturday November 21st there will be a bus trip to the Mossley area - a good turnout, please. For more details about High Peak activities, contact Geoff Williamson on 0663 765634.



**BURTONWOOD
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New Holts Pub in City



Manchester City Centre is to get a new Holts pub!

The Cheetham Hill brewers have finally been given permission to go ahead with a public house development on the corner of Portland Street and Princess Street, on the site of a former Chinese bakery.

The new pub is to be called the Old Monkey - the name of a former Holts pub which used to occupy the building next door but one to the Grey Horse. Ironically, the site chosen was also a pub many years ago, under the name of the Queens Arms.

MANCHESTER MATTERS

by Rhys Jones

Two of the City Centre pubs listed as closed last month have re-opened - the City on Oldham Street with handpumped Boddingtons Bitter, and the Millstone with Wilsons and Websters bitters on handpump. The Pig and Ballbearing in Gorton now has Boddingtons Bitter on handpump, and real ale has returned after a long absence to the Post House Hotel on Palatine Road in Northenden - it's handpumped Tetley Bitter. On the debit side, Berties in Withington is closed and for sale.

Back in the Centre, Band on the Wall has lost Ruddles County in favour of Tetley Bitter (£1.50 a pint) and Ind Coope Burton Ale, both on handpump - keg Tetleys is also available, but a clear choice is offered. The latest refit of the Old Garratt has seen the Theakstons replaced by handpumped Cains Bitter, with a changing guest beer also available. Fallowfield sees contrasting fortunes for independent breweries with handpumped Holts Bitter arriving at the Derby Arms while, in a major disappointment, Robinski's Wallet drops its West Coast (Dobbins) beers. The Wrexham in Openshaw is reported to have gone back to handpumped Boddingtons Bitter, the Burtonwood interlude not having proved too popular, while in Rusholme, the Whitworth now has Owd Rodger on handpump for those cold winter evenings, but has dropped Banks's Mild having failed to find a ready market for this beer.

LATE NEWS - It appears that Dobbins Brewery Tap in Chorlton-on-Medlock which was temporarily closed, has now reopened. Apparently Simon Finch, of the Kings Arms (the other Dobbins Pub and the branch's Pub of the Year) has taken it on in addition to the Kings. More news when we have it - both on the pub and on the brewery move.

REGIONAL DIARY - NOVEMBER

BURY BEER FESTIVAL, Metropolitan Hall, Market Street, Bury
Friday 6 & Sat 7th. (Lunchtime & eves)

Regional Meeting Wed 9 December, Marble Arch,
Rochdale Road 8pm

THE KINGS ARMS

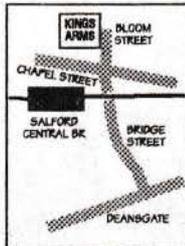
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Dave and Sue Price welcome you to enjoy
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13 HANDPUMPS
HOLTS, THEAKSTONS,
TIMOTHY TAYLORS

CONSTANTLY CHANGING RANGE OF
GUEST BEERS & TRADITIONAL CIDERS



...Pub News... CAMRA News...
b News... CAMPAIGN #...Pub
News... FOR REAL ALE ..Pub N
...Pub: STOCKPORT AND SOUTH MANCHESTER
b New: B R A N C H s...Pub
News... Pub N

The FARMERS ARMS in Northenden is shortly to undergo a refurbishment. No major structural changes are planned nor is it anticipated that the beer range, currently Stones and Greenalls Bitter, will change either.

The ROMPER at Ringway is now selling no less than five handpumped beers. The regulars, Boddies Mild and Bitter, Theakstons Bitter and Draught Bass, have been joined by a regularly changing guest beer. Moorhouses Pendle Witch Brew when Opening Times called, which, we were assured, was "selling bloody quick". All the more reason to visit this excellent little pub.

The latest round in the fight to save the WATERLOO in Withington from demolition has been won by the protesters. At a local government hearing, the developers appeal against the refusal of planning permission was rejected - mainly due to the loss of amenity that would result from...chopping down the mature trees on the site. The pub is owned by a trust and leased by GrandMet who apparently want to give it up, regardless. We will keep you informed of future developments.

The HOLLYWOOD in Edgeley, Stockport is now selling handpumped John Smiths Bitter.

THE MARBLE ARCH

MARSTONS PEDIGREE OAK WOBBLY BOB DOBBINS CHINESE PALE ALE

FULL RANGE OF LAGERS & BOTTLED BEERS
including MORT SUBITE BELGIUM
FRUIT BEERS & HARTCLIFFE'S.

NOVEMBER

GUEST BEERS	EVENTS
Gibbs Mew Salisbury	Thurs 5th
Taylor's Landlord	Bonfire Party & Jazz
Batemans XB	Fri 6th
Wortley Arms Bitter	Electric Folk-BEANHEAD
McGuinness Bitter	Thurs 12th
McGuinness Junction	Red Hour from BARRON
Featherstone Bitter	Fri 13th
Fullers ESB	FISH ON A STICK
Mitchells Bitter	Thurs 19th
	VICTOR BROX FAREWELL
	Tues 24th
	POWER TRIP
	Thurs 26th
	LISBON CORP

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CHORLTON
MANCHESTER
M21 1PW
061-881 9206



Rumour has it that the Old Bull just off Kingsway in Burnage (keg Bass) is to be replaced by a McDonalds.

Opening Times last month omitted a couple of Boddington PubCo Guest Beer Club outlets. Our list concentrated on tenanted houses which were to join the club but the scheme has already been in operation in some of the managed houses for some time and these include the Ladybrook, Bramhall; the George & Dragon, Heaton Chapel and the White Hart in Cheadle. From Monday 12th October these were joined by the Parrswood in East Didsbury which is hoping to run three or four guest beers each week - the first three guests being Eldridge Pope Royal Oak, Cains Bitter and Theakstons Bitter. All were priced at £1.40 - not bad for the Royal Oak but a bit pricey for the other two. The Parrswood also has a new licensee in the form of Ann Connell, formerly of the Ladybrook - her predecessor has moved to the Spread Eagle in Romiley.

The Crown in Didsbury is now offering food on Saturday lunchtimes. The menu includes the likes of Scampi (£3.00), Fried Haddock (£2.75), Chicken Curry (£2.65), sandwiches from £1.10 and Toasties and Jacket Potatoes from £1.25 - all competitive prices for the area.

Following disappointing sales, Vaux Samson has been dropped at Stockport's Little Jack Horner and has been replaced by Vaux Double Maxim.

At the Grey Horse, Old Road, Heaton Norris, Stones Bitter has now gone, to be replaced by Thomas Greenalls Original, a beer the pub used to sell.



More on Boddington PubCo guest beers, this time at the George & Dragon, Heaton Chapel where Friday night is guest beer night. For some months now landlord Dave Richardson has been providing ever changing guest beers, served in consistently good condition. These have included Morland Old Speckled Hen, Chainmaker (Pitfield) Old Grumble, Courage Directors, Coach House Innkeepers and Jennings Cumberland Ale. Staff asked for 'Bitter' offer customers the guest or Boddingtons. This promotion at the bar led to Banks & Taylors Black Bat (ABV 6.4%) being offered as a bitter! There is a swings and roundabouts pricing policy - like the Parrswood all guests are priced at £1.40. This is fine for Batemans Victory Ale (an excellent pint the night it was on), but over the top for Hartleys XB brewed down the road at Robinsons. But I what you gain on the roundabout...

The Comfortable Gill on King Street West, Stockport, has now had handpumps installed for the Boddies Bitter - this follows a recent bar area and cellar revamp.

We welcome new licensees Graham and Gladys Tisley to the Moss Rose on Didsbury Road, Heaton Norris, where they have moved from the Shakespeare in Haughton Green, Denton, and wish them a long and successful stay at the pub. Graham is an enthusiast for traditional beer and first indications are that an excellent pint of Hydes Light and Bitter will be served. It's well worth dropping in to try one for yourself - don't let the ugly 1970s exterior put you off, as inside the Moss Rose has a far more comfortable and traditional feel.

APPLICATION FOR CAMRA MEMBERSHIP

STUDENT MEMBERSHIP ONLY £5

I/We wish to join the Campaign for Real Ale Limited, and agree to abide by the Memorandum and Articles of Association of the Campaign.

NAME(S) DATE

ADDRESS

..... POSTCODE

SIGNATURE TELEPHONE NUMBER(S)

I/We enclose remittance for individual/joint membership for one year: U.K. £10 Joint membership £12

I/We would like to receive further information about CAMRA

Knowledge of the average age of our members would be helpful. The information need only be given if you wish.

AGE: 18-21: 26-35: 36-45: 46-55: 56-65: Over 65:

Please send your remittance (payable to CAMRA Limited) with this application form to:

Chris Stone / Sue Tiffensor, 80 Bexhill Road, Davenport, Stockport, SK3 8UZ

those wishing to join CAMRA who live in the Marple, Bredbury, Woodley or Romiley areas, should write instead to:

Tom Lord, 5 Vernon Drive, Marple, SK6 6JH

