

STOCKPORT
AND SOUTH
MANCHESTER
CAMRA

OPENING TIMES



No:
142

5,500 CIRCULATED
EVERY MONTH

FEBRUARY 1996

Football Crazy!

'Man Utd HQ' Faces Bulldozer

One of the most important sites in Manchester's footballing heritage faces demolition if plans submitted to the Central Manchester Development Corporation are passed. The Joshua Hoyle Hotel Co. Ltd plans to turn the old Joshua Hoyle Building at the bottom of Piccadilly Station approach into the Malmaison Hotel. However, included in the plans is the demolition of the neighbouring Imperial Hotel, a pub which occupies a vital place in the city's football history.

It was in 1902 that the old Newton Heath FC was rescued from bankruptcy and the name Manchester United adopted. Licensee of the Imperial at that time was Newton Heath captain Harry Stafford who was in many ways the saviour of the team. He had been installed in the pub by a local brewer, J H Davies, and at the fateful meeting called to discuss the club's parlous finances it was Stafford who introduced Davies and three others who were prepared to put up the £2000 needed to save the club.

For many years afterwards the Imperial was known as the 'headquarters' on Manchester United and a postcard from 1903 shows the club flag flying proudly over the building.

The importance of this pub to our footballing heritage takes on a national dimension as it was also the venue for the inaugural meeting of the first Players Union in December 1907. Players from 12 different teams were represented and the meeting was convened by star United player Billy Meredith. Charlie Roberts and Herbert Bloomfield of United were also there.

This appears to cut little ice with the Joshua Hoyle Hotel Co. who want to knock it down to make way for the main entrance of their swish new hotel. The Imperial has been closed for some years now and under the dead hand of the Development Corporation's ownership has been allowed to decay. That itself is a disgrace. It's proposed demolition is an outrage and must be stopped. The Imperial is already a listed building and so the

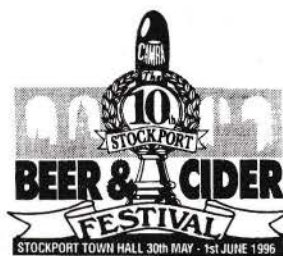


owners have to get permission to knock it down. CAMRA has already objected to this. If you want to as well write to: City of Manchester Planning Dept, PO Box 488, Town Hall, Manchester, M60 2JT quoting planning reference 049103/DL/CMDC/95.

See also editorial page 5

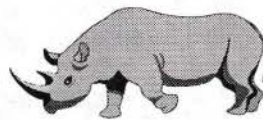
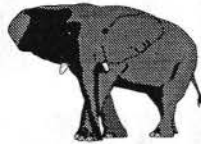
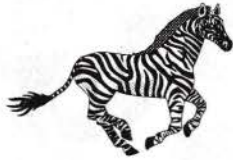
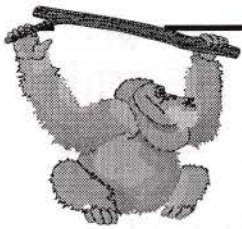
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Planning is now well advanced for this year's Stockport Beer & Cider Festival, once again supported by the Stockport Express Advertiser, to whom many thanks. Thanks also to Ian Brookes at the Bakers Vaults for once again acting as our licensee.

This time there will be more beer than ever before after last year's sell out by 10.00pm on the Saturday night plus the usual range of traditional cider and perry. Since this will be our 10th festival we are hoping to make it that little bit special but more on that in the coming months. For now, just get those dates in your diaries - 30th May - 1st June. It will be one not to miss!



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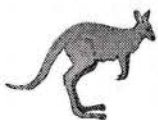
and
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East Bank street, Southport
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Globe

Bradshawgate, Leigh



Stockport & South Manchester CAMRA Pub of the Year 1995 - The Davenport Arms, Woodford



There were several strong candidates, making it a very close contest, but in the end there can of course be only one winner. The Stockport & South Manchester Branch of CAMRA are proud to award the title of Pub of the Year for 1995 to the Davenport Arms at Woodford.

Better known to many as the Thief's Neck, this is one of the very few country pubs in the branch area. It was bought by Robinson's in the 1920s, and ever since then the licence has been held by four generations of the Hallworth family. Yvonne, the present incumbent, took over in 1991 from her father John, who had held the licence for 25 years. This record of continuity is unique within the branch.

Outwardly the pub has the appearance of a mellow red-brick farmhouse; inside it retains its small cosy rooms including an unspoilt taproom and snug. There are real fires in winter and a welcome absence of any piped music. The snug has in the past few years become a no-smoking room which has proved very popular, showing how gentle evolution rather than drastic upheaval is the best way to meet the demands of changing times.

Yvonne's father John continues to look after the cellar, and the quality of the beer - Hatters Mild, Best Bitter, Old Tom and a "guest" from the Robinson's range - is consistently excellent. Barring major upsets the pub will celebrate its tenth consecutive year in CAMRA's national Good Beer Guide in 1997. Wholesome, good-value home-made food prepared by Yvonne's sister Alison is an added attraction, and there's one of the best pub gardens in the area.

The key factor which turns a good pub into a Pub of the Year is the contribution of the licensee, and the hard work, dedication and commitment to their customers of Yvonne and the rest of her family cannot be faulted. The Davenport Arms sets exemplary standards of service, and is a true social centre of its community, where everyone, locals or visitors, young or old, receives a warm welcome.



It is also proof that a pub can continue to be tremendously successful in the 1990s while still upholding all the traditional virtues. Many fashionable pundits will tell you that can't be done, but they're wrong. The Pub of the Year award is richly deserved for one of the best-run and most characterful pubs not only in the branch area but in the whole of the North-West.

The presentation will be made on the evening of Saturday 16th March. Everyone is welcome, so make sure you get there early for what is sure to be a memorable night.



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Stockport CAMRA Pub of the Month April 1994



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A Special Mention...

To the pub which was runner-up to the Davenport Arms for Pub of the Year: the **Circus** in Central Manchester. You could hardly have two more different pubs, yet neither would disgrace this prestigious title. But there can be only one winner, and the Circus came a very close second (there was one vote in it). While they are just about as far apart as it is possible to be in the Stockport & South Manchester Branch area, they both have one thing in common: tradition.

The Circus has enough room on its tiny one-person bar for two handpumps, which dispense the best (while it lasts) Warrington Tetley Bitter you're likely to taste. There is no draught lager, no draught cider and no draught stout. On top of that, there is no music whatsoever, no games machine and no pool table.

When Terry Corless and his wife first took the pub on, beer was purchased in £sd and the then Campaign for the Revitalisation of Ale (as we were then snappily called) hadn't been born. Since then, it would seem that the Circus has been forgotten by time. It is all credit for a thoroughly deserved award to the Davenport Arms but both these licensed gems are "must-do" pubs when in the area. You can reward the Circus for its runner-up achievement by popping in when in Manchester, and sampling the atmosphere of what a real pub and real tradition is all about. **RH**



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		

Pub Of The Month

FEBRUARY

Our CAMRA Pub of the Month Award for February goes to the Waterloo, Waterloo Road, Stockport (just off Hillgate).

A cosy three roomed, typical Robinsons House, it is popular with a local regular clientele varying in age from 18 to 80. A front door opens into the lounge, which has the vault games room to the left, and a comfortable snug at the rear.

The friendly welcome is complemented by the usually very high standard of well maintained Robbies Best Bitter and Hatters Mild.

Landlord Kevin Moores has run the Waterloo for the last four years, but worked behind the bar for some considerable time before taking over. The pub is very much a social centre for the

community, and its football team 'South Park United' has been associated with the pub for over 30 years.

The award will be made on the evening of Thursday February 29, all are welcome at what promises to be a very enjoyable evening.

For those who are curious, the local Pub of the Month is selected at CAMRA Branch meetings on a free vote from pubs proposed by individual members. After exhaustive debate on the merits of each pub, covering good management/house-keeping, consistent quality of beer (and food, if available), and the general atmosphere as well as any special features of extra merit, the winning pub is selected. It becomes the pub of the month two months after selection.

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OPENING TIMES is published by Stockport & South Manchester CAMRA - The Campaign for Real Ale. Views expressed are not necessarily those of the campaign either locally or nationally. Editor: John Clarke, 45 Bulkeley Street, Edgeley, Stockport SK3 9HD. ☎ (0161) 477 1973 (home) and (0161) 831 7222 x 3411 (wk). News, articles and letters welcome. All items may be submitted in most popular WP formats or ASCII on IBM-PC format 3.5" disks (which will eventually be returned!). Articles for publication can be submitted by e-mail to jclarke@opentime.u-net.com. Compuserve users can mail the deputy editor at 10062,12. Letters to the editor on otletter@opentime.u-net.com. All items © CAMRA: may be reproduced if source acknowledged.

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IN THE EDITOR'S VIEW

Are there no limits to the desecration of our pub heritage? Surely the proposed demolition of the Imperial in Manchester City Centre, a pub of national importance in footballing terms, is a demolition too far.

It seems inconceivable that at the same time that the City Council is promoting the sporting heritage of the city, in the year when we host heats of the European Championship, that this vital link with our footballing past should be facing the bulldozer.

No-one would dispute that the old Joshua Hoyle building is an eyesore and any refurbishment of this important site at a major gateway to the city is to be welcomed. It is important, though, that we don't throw out the baby with the bathwater. Despite its scandalous neglect in recent years, CAMRA believes that the Imperial could, no, must be restored and incorporated in any scheme for the site. Given its history, the tourist potential must be huge.

This pub must be saved. It is time for the silent majority to

speak out. Object to the planning application (the address is on the front page). Lobby your local councillor. Get angry.

★ ★ ★ ★ ★

The announcement that Scottish Courage are to close breweries in Halifax and Nottingham comes as no surprise. Scottish Courage say that they only discovered this excess capacity after a detailed review of their operations. What a load of old cobblers! It was obvious from day one that one result of the merger between Scottish & Newcastle and Courage would be brewery closures and for the new combine to try and pretend otherwise is fanciful to say the least.

The only surprise is they are shutting just two. What's the betting on another review in a couple of years when, shock, horror, yet more surplus capacity is discovered.

In the meantime we are faced with a brutal reorganisation with the aim of, and I quote, "high volume, low-cost production". Did anyone mention quality? I doubt it.

John Clarke

OPENING TIMES LETTERS

From John Hopkin:

Ref Tim Jones' column in the January 1996 issue (p.11) the second of the pubs referred to in Hayfield is the Lamp, not the Lamb. The Lamp was originally called the Commercial, but always known locally as the Lamp (some referred to it as the Red Lamp, but that was before my time).

From J Fury:

I am writing to you about a matter which may be of interest for your next edition of OT.

It's about a recent series of price increases on Samuel Smiths bottled beers, which are excessive to say the least. About 4 months ago a bottle of Sam Smiths Strong Pale Ale was £1.42. It was then increased to £1.44. Just before Christmas it was increased again to £1.48. In the first weeks of January I was told by the landlady at the Boars Head, Market Place, Stockport, that it was going up again to £1.88. I immediately wrote a letter to the Managing Director of Sam Smiths to find out if this was correct, and if so, the reason for these increases in quick succession. He confirmed it was going up to £1.88 because the prices were lagging behind similar bottles of other brewers. This Monday (15th Jan - ed) I was informed by a barman at the Boars Head that the bottle of Pale Ale is now £1.90-something.

I have now stopped drinking this beer, and have also written to the Chancellor Kenneth Clarke about this excessive increase and the manner in which done in several stages over a short period of time.

Like I say, I feel the drinking classes may like to be told about this in OT and Sam Smiths deserve to lose custom over their antics.

(You're not the only one to complain. There is an article about this elsewhere in this issue -ed)

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STAGGER

with Duncan Geddes

A Friday evening at the beginning of December saw a group of us embarking on a stagger of Chorlton cum Hardy; not one of our usual stamping grounds, but nevertheless interesting.

Our first meeting place was the **Spread Eagle** on Wilbraham Road. This is a relatively recent addition to the Holts empire and is a large Victorian building which was previously a hotel. Now open plan, it still retains discrete drinking areas. As in most Holts pubs, both bitter and mild were available; the bitter being regarded as very good and the mild only slightly less so.

A swift walk along Wilbraham Road took us to the **Bar**, which is owned by Vance of Marble Arch fame. The Bra has a wine bar type image, but specialises in bottled continental beers. Draught beers available were Directors and Ruddles Best Bitter. Price constraints caused most of our party to go for the draught offerings; on this occasion the Directors, which was considered to be pretty good. One criticism of the Bar was that the list of available beers with prices etc. was on the back wall, which is probably the last place that anyone would look.

Retracing our steps slightly, we next called at the **Royal Oak** on Barlow Moor Road. This is a Whitbread managed house with an impressive tiled and pillared entrance leading to a large open plan pub with an island bar. Like a lot of large brewers/pub groups pubs, this is a somewhat characterless

place. For some reason there were 21 food hygiene plaques on the back wall! Beers available were Boddingtons bitter which nobody tried, Whitbread Castle Eden and Marstons Pedigree which were both considered average. The pub was let down by the despicable act of having keg Scrumpy Crap on false hand pump. On a lighter note, someone observed that the jukebox looked like a food dispenser off Star Trek!

Because of time constraints, our next call was the **Beech** near Chorlton Green. This was our second meeting place of the evening, and is a relatively unspoiled locals pub with an extended beer range and no obtrusive jukebox. Of the Whitbread beers available (BYB, Boddingtons Bitter and Flowers Original) only the Flowers was sampled, and was deemed average. Jennings Sneek Lifter and Morlands Old Speckled Hen were available but not sampled. There were two offerings from Taylors (Yes, they do brew more than just Landlord!) Best Bitter was very good and the ubiquitous Landlord was considered to be even better by all except one dissenter who thought it not very good at all (but he's from Blackley!)

The next pub, the **Trevor Arms** was just across the road. The lounge was done in what could be described as Indian Raj style which was complemented by the recently refurbished vault which had a colonial influence with the wooden shutters and the cricket paraphernalia. (Since our visit, the lounge has also been refurbished). Beers available were Stones, Greenalls Original and Greenalls Bitter. The writer had a pint of Original which was perfectly acceptable. However, everyone else's was awful and was replaced by Bitter which was fairly average.

The **Horse & Jockey** on Chorlton Green was our next port of call. This is a pub which looks to have been converted from a row of cottages built probably in the 1700's. The interior has been modernised numerous times over the years, but still retains some character. Beers available were Websters which nobody tried; Ruddles Best Bitter and Directors which were pretty average; Theakstons Bitter which was less so, and Ruddles County which was quite highly rated.

Our final pub of the evening was the **Lloyds** on Wilbraham Road, a large Bass house dating from the turn of the century. Beers available were Worthington Best Bitter, Draught Bass and "Parson's Dark Bitter". We all went for this mysterious beer which nobody behind the bar could identify, but which was extremely pleasant. The very helpful assistant manager took us on an impromptu tour of the cellar which was huge. The cask of ale in question was labelled as "Parson's Porter" with no other form of identification. Even the computer linked to Bass HQ did not enlighten us, so this excellent beer remains a mystery. (A rumour has since come to light, that this was a special beer brewed for the White Horse at Parson's Green in London, but this is unconfirmed). Thanks again to the Assistant Manager. The one down point for this pub was the keg Cidermaster on fake handpump.

All in all this was an interesting and enjoyable evening outside of our normal branch area. Perhaps we should do this more often?

As ever the comments in the article can only reflect what we found on one particular night and cannot be taken as a once and for all judgement on the pubs or their beers. Why not try them yourself to see how much you (dis)agree.



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CAMRA PUB OF THE MONTH MARCH 1995

OPENING TIMES WORLD WIDE WEB
PAGES ON: <http://www.u-net.com/camramcr/>
(due to holiday no update until 8 Feb)
CAMRA HQ WORLD WIDE WEB
PAGES ON: <http://www.camra.org.uk>

Websters Axed!

The fallout from the merger between Scottish & Newcastle and Courage hit with a vengeance last month with the announcement of two brewery closures and the loss of 1600 jobs.

In Nottingham the closure of the Home Brewery will bring to an end a long history of brewing in that city. The only silver lining in that particular cloud is the fact that the Home Ales brands have been bought by Mansfield brewery, a company of integrity who can be expected to make a better job of replicating them than most. Mansfield will also be brewing "Matthew Brown" mild and bitter for the North West.

The other closure is closer to home, both geographically and in terms of its effect in our pubs. This is the Websters plant at Halifax, whose early axing was in fact predicted by OT, amongst many others.

It is sadly true that it is some years since any beer of great (some would say any) merit emerged from Websters but they did brew good beer once and again, the closure will mean the end of brewing in the town.

What of the beers? They are apparently to be brewed in other parts of the Scottish Courage empire. Websters Yorkshire Bitter will presumably be moved to Tadcaster, thus enabling it to retain the 'Yorkshire' tag. Whilst it is generally true that beers usually come off worse from this type of move, it is difficult to see what further damage could be done to this particular product. Given the big advertising spend behind John Smiths, Scottish Courage's other Yorkshire bitter, it is not inconceivable that we are witnessing the first stages of Websters eventual axing.

There are of course two other, lower volume, beers brewed at Halifax. Green Label, originally a light mild but now often sold as a cheap bitter, notably by the Magic Pub Co, could also end up in Tadcaster, or even be contracted out. This is also the probable fate of the third Halifax beer - Wilsons Bitter. Wilsons Mild is already successfully contract brewed by Thames Valley brewers Morland, and it must be on the cards that the bitter will follow suit, either there or elsewhere.

Or is it? There have been intriguing developments of late. There is another Scottish Courage brewery much closer to home - the Royal Brewery in Moss Side. Originally the Red Tower Lager Brewery, real ale hasn't been produced there since Adam was a lad. Until recently, that is. We are reliably informed that test brews of cask beer have been carried out at Moss Side. Is Wilsons on its way back to Manchester? Watch this space.

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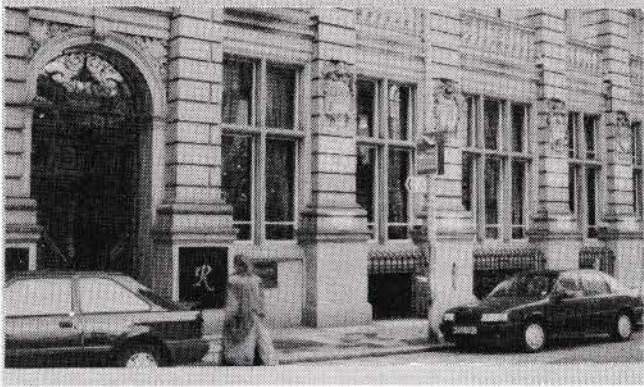


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Rothwells Award



A City Centre pub has come up trumps in the 1995 Pub Design and Conservation Awards run jointly by CAMRA and English Heritage.

Rothwells on Spring Gardens (it's just at the top of King Street) is joint winner in the Best Conversion to Pub Use class. For those who haven't visited Rothwells, the pub is a converted banking hall although that brief description does no justice to the palatial establishment that Marstons created and which is now one of their flagship pubs. Indeed, liveried servants waiting at the tables wouldn't seem out of place here. Despite all that it remains very much a pub and is well worth a visit if you are in town.

Rothwells has certainly proved a hit with the city's business community who fill the pub at lunchtime. In the evenings it is popular with a more fashionable crowd - Take That and their management seem to hire the place at regular intervals for various celebrations.

This well deserved award is due to be presented on Monday 12th February. Congratulations all round.

•The other winner in this class was a Bass pub, The Courtyard in Leeds.

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Sam Smiths Price Shocker

Sam Smiths have become known for their low prices and while this remains the case as far as their draught beers are concerned, their bottled beers have recently shot up in price.

Old Brewery pale Ale, for example has gone from £1.48 to £1.91, a rise of 29%. Local CAMRA member Peter Powell took this up with the brewery and received the following reply, from brewery supremo Humphrey Smith no less:

"It has been a long-standing anomaly in our pubs that our bottled beers have been sold at much lower margin contributions than our draught beers. We have decided to grasp the nettle and end this anomaly. Old Brewery Pale Ale is a 5% alcohol beer, i.e. it is some 25% stronger than our draught Old Brewery Bitter and it is in a bottle.

It is to be retailed in supermarkets at £1.55 per pint. We consider it right that a pub price should be 25% higher than a supermarket's given the facilities offered by a pub, in a similar way that a restaurant would be more expensive for food than a supermarket.

Other than excise duty increases and ending this bottled beer anomaly our small brewery has not increased its beer prices since 1990. On all our products we believe we offer exceptionally good quality and exceptional value for money."

So, now you know. It would perhaps have been more customer-friendly to have "grasped the nettle" in say two or three stages and perhaps put a notice up in their pubs explaining the reasons behind the increase, which it would seem is that Sam Smiths just want to make more money on their bottled beers.

There is more to a Good Pub than Real Ale

In Winter:

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Hot White Wine, Sugar & Lemon

BISHOPS:

Hot Port, Demerera Sugar, Cloves

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Hot Port, Spiced with cinnamon and Ginger and Lots More!

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A CLASSIC COMMUNITY PUB

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★ WIN A CARRIBEAN HOLIDAY ★

ACTIVE GAMES TEAMS ★ SUNDAY QUIZ NIGHT

COME AND EXPERIENCE OUR UNIQUE FUN ATMOSPHERE

RHYTHM and BOOZE

The Darker, the Bitter

It was a dark and stormy night. Well, dark and a bit blustery anyway. I decided to venture into Manchester, to see where the breeze took me. Not, however, before popping into the Greyhound, Edgeley, en route to the train station. The new guest beer had just come on: Black Wych Stout from the Wychwood Brewery. At 5% ABV and just about as black as sin, it looks for all the world like some well-established ubiquitous "Irish" keg product that people pay well over the odds for. The Black Wych, at a reasonable £1.55 a pint was something entirely different. Properly conditioned, (as are all the beers in the Greyhound, incidentally) it had bags of bitter flavour and a lovely, lasting finish.

Off at Piccadilly, then, and a short stroll down took us to the new Wetherspoons. While I agree with Rhys Jones' comments in Manchester Matters (OT, last month) about it being little more than a lounge-bar in the heart of town, and a poor younger sibling to the magnificent Moon Under Water on Deansgate, it was nonetheless as busy as any pub nearby. The only beer worth trying amidst a sea of Scottish & New Courage mediocrity was Cain's Dark Mild, and not too bad at £1.20 a pint. In common with the other beers on offer it was rather too cold. Also on the bar were Youngers Scotch Bitter (89p), Directors (89p! - for tonight only) and Theakstons XB (£1.29), which must be the cheapest in central Manchester. Better value for money is, however,

debatable. The "no smoking" area was pretty full of smoke, and I saw *no-one* eating.

The Castle is situated round the corner on Oldham Street. Itself an established live venue, particularly for blues-oriented rock (some of which is pretty good - review soon). It is Robinsons sole outlet in the City Centre. With Robbies Dark Mild only available to a handful of places in deepest Cheshire, the darkest beer on offer was the formidable Old Tom. Alcohol by volume 8.5%, and spot on form, it was dry and winey, without a harsh aftertaste. The Castle offers as wide a range as possible within the Robinsons portfolio: Hatters Mild, Best Bitter, Frederics, Old Stockport Bitter and the aforementioned OT, all of which are pretty good. Declining a polite invitation to pop in the Burton Arms for a pint of Old Peculier, I went down a couple of doors to the Smithfield. I feared my tastebuds wouldn't fully appreciate the delights of Highgate Dark, so I happened upon the Worth Porter. Described as 'dark and delicious', it was, happily, both. The Beer House round the corner proved to be the disappointment of the night. Nethergate's Old Growler (I admit, one of my personal faves) was on offer at a harsh £1.90 a pint; I had a half and the quality was no more than average. Time for a swifty in the Marble Arch up the road, neither dark nor handsome (like myself) but Marstons Winter Warmer, and in good nick, too.

A hot one-two step took me back to Band On the Wall in time to catch resident DJ (and one of Sunset Radio's shining sons) Prince Tony spin crucial brew of sweet calypso, rub-a-dub, hot ragga and sensational solid ska. Abbot Ale had gone unfortunately, but the Tetley Bitter was fine. A thin, diverse crowd waited expectantly; I got the impression most of them knew what they were in for - a good time!

The Ska Invaders took the stage to rippled applause and launched straight into "Liquidator", a classic organ-based instrumental

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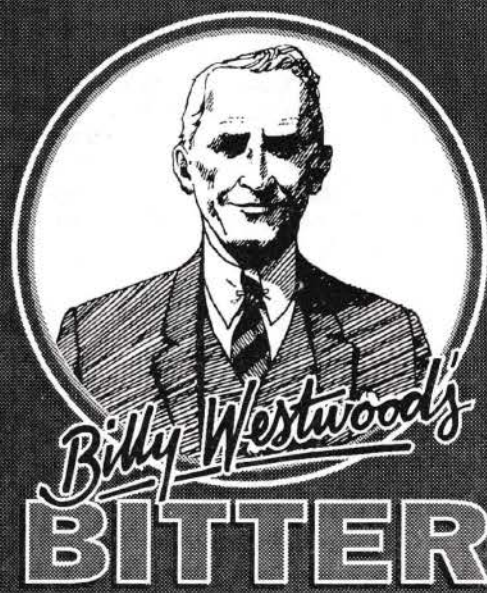


Named after Billy Westwood, our mashroom foreman for many years, who was with us man and boy from 1902 until he retired in 1954.

Billy was held in the very highest esteem because of his skill in controlling the mash.

We are proud of his contribution to our tradition of brewing fine ales.

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and long-time skinhead anthem; four of us were dancing. Then the all-singing, all-dancing Martin the Mod (who himself DJs at the Band) clambered on board, and they did "Tears of a Clown", originally by Smokey and the Miracles, and popularised in '83 by The Beat. The Invaders paid tribute to one of their obvious influences, The Selecter (who they supported recently) with "I Love My Collie". By the time "Policeman Come" had gone, there were at least a dozen pairs of feet on the dance floor.

The first set finished with some super covers of old ska and 2-tone tunes: a rock-steady "Rough Rider" (The Beat); "007" (Desmond Dekker), "Johnny Too Bad" (The Slickers, I think) and rounding off with "Missing Words" (The Selecter). I found later that the Arrols 90/- in the cellar hadn't dropped clear, but would almost certainly be on the following week, when the Invaders would return as support to the magnificent, celebrated godfather of ska, Mr Laurel Aitken, ably backed by the Pressure Tennents. The Prince held the gig together in the middle with a wicked relish of pumpin' up'n'atcha floor-quiverin' beats. Respect!

The second set began with a little-known ditty, "Watermelon Man". The first Specials song to get the Invader treatment (with the exception of "Liquidator") was "Rat Race"; Martin's comments beforehand must have p*ssed a few students off. But sitting rather un-snugly beside the socio-political comment is the wacky, zany, knockabout humour that makes each gig what it is, and was, of course, the trademark of Madness all those years ago. They covered "The Prince" as much for tonight's DJ as anything, and Martin put a box on his head. Hmm.

The constant energy of the band was some thing else. By now virtually the whole place was going for it big-style; a sight to behold! Strangely in musical terms, the lead guitar kept the rhythm, with the melodies picked out by the organ and sax. I have been asked on occasion the difference between ska and reggae. While blue-beat and ska were the essential fore-runners of reggae, each has developed its own style from there. Reggae has its main beat on the down-beat, while with ska it is on the up-beat. There.

"Monkeyman" was for the bouncers, and the band rattled through "Rudi" (an old Dandy Livingstone tune) and a reasonable version of "Too Much Pressure" before the Maddies in the crowd went doolally to "Madness" and "One Step Beyond", which sandwiched the magic "Bagpuss", celebrating the cloth cat on telly. All hell was breaking loose and the bar was chocka: no chance to get a drink! The Invaders finished with "Enjoy Yourself" but we demanded more - no getting away quite so easily. So two encores, a bucketful of sweat and a couple more blisters ended a truly mad-cap musical experience. Hup! Hup! Hup!

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FRIDAY 1st MARCH

12.00 - 3.00 FREE 5.30 - 11.30 £1.00 before 7pm £2.00 after

SATURDAY 2nd MARCH

12.00 - 4.00 £1.00 7.00 - 11.00 £1.00



at The Mill at the Pier
(Trencherfield Mill near Wigan Pier)

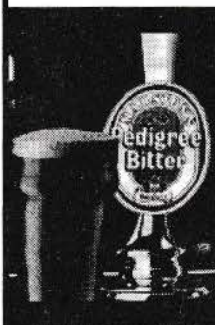
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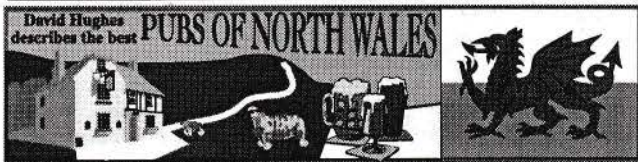
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Salisbury Arms, Tremeirchion


No, Salisbury is not spelt wrongly, it is the name of a Norman family that used to live in the local manor house, now used as a Benedictine Monastery. The Salisbury Arms, Tremeirchion can be reached by turning left off the A55 at the Travellers, Caerwys just west of Holywell, down a long, winding road. It can also be reached off the B5429. It is a large, multi-roomed pub with extensive gardens, and overlooks the Vale of Clwyd. It stands right next to the village church and has a large car park.

The pub has a mock-Elizabethan frontage with a gravel drive. On entering the pub you will find three distinct drinking areas, together with a separate dining area. One is a genuine old fashioned snug. It also has a lounge bar together with a public bar. On most days you will find up to five cask beers on - although this number can vary between 3 and 5 at the start of the week. Unusually for a pub of this size with a large food following, the public bar is a genuine locals bar.

For years it was a pub that no self-respecting Real Ale drinker would venture into, but in recent years this has changed, and it has just gained entry to the 1996 Good Beer Guide. The beers are mostly from the Whitbread range although two cask beers are featured from the Cask Collection range. It usually has a Batemans Mild on.


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CROWN ALE HOUSE

HEATON NORRIS





Boddingtons Bitter plus

9 ever changing Guest Beers

Real Cider or Perry always available

Many Interesting Continental Bottled Beers

Home Cooked Lunchtime Food

Your hosts Lorraine & Steve James

Heaton Lane, Stockport

The restaurant has gained a reputation for good honest fare with a sprinkling of the exotic, it also prides itself on its service. The pub opens most lunchtimes until around 2.30pm except Mondays, and becomes busy from around 8.30pm onwards. If you like good old fashioned Welsh Community singing then this is the place to go. One of the local Male Voice Choirs practice in the local chapel, and after the practice finishes start all over again in the pub. It also has a regular singing night on Saturdays.

The licensees are friendly, as are the locals, but I class the pub as one to visit for an hour or so, not one I would make my local, but the beer is always of good quality and the welcome is genuine. When visiting it for the first time I suggest you go in daylight, as it is easy to miss.

5 Years Ago

by Phil Levison **FEBRUARY '91**

It was announced that Stockport & South Manchester CAMRA's top award, Pub of the Year, had been won for 1990 by the popular Stockport local, the Arden Arms on Millgate. It had a long pedigree with a pub on the site being recorded as long ago as 1709, when "Ye Blew Stoops" was even then described as "ancient". For a time during the last century the pub was a home brew house, although this had ceased by 1879 when it was purchased by Robinson's, thus becoming one of their earliest tied houses.

There was another award for Stockport - Pub of the Month going to the Queen's Head (Turner's Vaults) on Little Underbank. This was another very old pub, believed to date back to the reign of Queen Anne, and taken over by the Turner family in 1809. Nothing very much happened for about 180 years, when it was bought by Sam Smith's, who carried out necessary major structural alterations, and partial demolition. But the old building was "lovingly restored" by the brewers, producing a showpiece which settled down to be the local drinking institution it deserved to be.

"Slopping Out" was the heading, and it was all about the practice of putting slops back into the beer (apparently the Australians had neatly solved the problem with the compulsory presence of dye crystals in drip trays.) The local CAMRA branch had decided to try to get the national Campaign to press for legislation to stamp out the practice of re-cycling warm stale beer, which in many cases had probably already run down the side of someone else's used glass. It was pointed out that the evidence was generally there for all to see - a bucket, usually stainless steel, and generally covered, into which the drip trays from underneath the pumps were periodically emptied. It was sometimes even possible to see the bucket carried away, studiously avoiding the nearest sink.

Finally, a brief comment on that well known subject, "the price of a pint". Holt's taking over the former Chester's Pie and Ale House in the City Centre meant that the change of ownership had seen the price of a pint go DOWN by 27p. (In November 1995, Holt's annual price increase was just 1p. On Mild and Bitter - so 94p. and £1 is now the norm.)



Hayfield Review

Hayfield is an ideal place for a night out drinking. For a small Derbyshire village, there is a surprisingly good selection of cask-conditioned beers available in some excellent pubs. It is compact, and even in the depths of a Derbyshire Peak District winter, has an atmosphere and charm all of its own, particularly the long remembered smell of smoke in the air from coal fires!

During the summer it is prey to thousands of tourists for which it caters well, but for the rest of the year it is less busy. The stone buildings, the church, the River Sett flowing through the village and in particular the pubs give the place a timeless atmosphere. I find the village at its best on bad winter nights when it is defying the elements as it has done for countless years.

Hayfield pubs were built to stand the weather, most of them stone built and rugged in appearance. Alas the train service to Hayfield no longer exists, axed some 26 years ago. Bus services run from Glossop and Stockport, via Disley or via Marple. The Stockport-Hayfield evening service operates via Marple (no 358) with an incredibly well-timed last bus, returning from Hayfield at 11.40pm. Many High Peak Branch Hayfield nights out have ended in raucous good humour on this bus!

Based on a bus trip and getting off at Birch Vale just outside Hayfield, the first pub to visit is the **Waltzing Weasel**, on the main road. The beers at present are Marstons Burton Bitter (a good starter for the beers to come) and Pedigree, both handpumped. There are bed and breakfast, a restaurant and bar meals available, perhaps on the expensive side but inventive and of excellent quality. The pub is open plan but makes good use of space with quality furnishings and the stone building is full of character.

A ten-minute walk along the road towards Hayfield brings you to the **Kinder Lodge**. The pub is alongside the site of the former railway station (which is now the bus turn-round point); hence its former name, 'The Station'. Another stone-built, three-story pub with an outdoor drinking area at the front. The beers here are Tetley Bitter and Ind Coope Burton Ale, both on handpump. The pub has a local air to it and its teams take part in local games leagues. There is a particularly good games room on the right. The licensees changed recently and there are plans for bed and breakfast accommodation.

Across the 'new' road and to the **George**; a Burtonwood pub with Bitter and Buccaneer on handpumps. More character and atmosphere here with a good lounge. Particularly noteworthy are the etched windows, the bungalow range complete with oven and the pictures of old Hayfield on the walls.

Over the river bridge and round to the left is the **Pack Horse** with John Smiths Bitter, Courage Directors and Pedigree on handpump. This is a former old coaching inn but the emphasis nowadays is on eating and it cannot be described as a local.

From here turn left outside the pub, up Kinder Road, and a brisk 15 minute walk brings you to the **Sportsman**. This is the road which leads to the trails up on to Kinder Scout and the Downfall. Again the emphasis is on meals and an inventive and original menu is provided. The beers are Thwaites Bitter, Best Mild, Craftsman and, in winter, Old Dan, all on handpump. The Thwaites beers are a rarity for the area and most welcome - the side is however let down by the keg Scrumpy Jack cider, also on 'handpump'. Another word of warning - hikers with boots, muddy or otherwise, are not encouraged. See the sign by the door!

Back into Hayfield now for the last pub which is the **Royal** in Market Square. This has recently featured in Opening Times as High Peak & N E Cheshire branch pub of the month, which says something for its quality. All beers on handpump - John Smiths Bitter; Pedigree; Kinder Falldown (brewed by Coach House) and two or three regularly changing guest beers. A good pub in which to round off the night, with the chiming church clock over the road reminding you it's time to run for the bus!

High Peak Featured Pub

FEBRUARY 1996 by Tom Lord

The High Peak branch featured pub this month is the **Star Ale House, on Howard Street, Glossop.**

Next to the town's railway station, the Star was a thriving Boddingtons local until recent years when an ever widening beer choice in the town led customers to drink elsewhere. So, in January 1994, the then Boddington PubCo designated it as one of their cask Ale Houses, a move that brought custom flooding back to sample the wide range of ales on offer. However, later that year, licensee Andy Loines moved back to Merseyside, being replaced in a swap with the licensee of BodPubCo's Birkenhead Ale House, the Crown. For one reason or another this was not a success and the pub began to lose custom. Another licensee change was on the cards and after a short spell under relief manager Paul Lamb, continuity resumed with the arrival of Tom Kelly early last year.

The Star is now back on form as a top class Ale House with Tom and his staff running a friendly pub catering for a wide range of customers from businessmen and commuters to locals and real ale enthusiasts. The local CAMRA are also regular visitors with several having made it their local.

Such is the success that Tom now has an assistant manager who is equally enthusiastic about the choice and quality of the beers on offer. Last September, Tom made the decision to dedicate a handpump to real cider and this, too, has taken off with noted cider spotters (*cider spotters?! Ye gods - ed*) from afar visiting recently.

The Star is open all day every day, and is in an area easily accessible by bus and train. In fact, Glossop has enough noted pubs for readers to have an interesting day in the town, with pleasant walking to be had between pubs. Such a day would inevitably start and finish at the Star as this friendly pub is but a stone's throw from the bus and rail termini.

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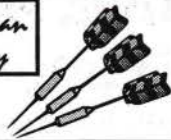
Open ALL DAY Fri. / Sat.

BAR MEALS AVAILABLE



Fistful of Arrows

By Brian Carey



The National Darts Pub of the Year Final held at Quaffers, provided a feast of darts. The winning side, the Melson's Arms from Luton, lifted the trophy that teams from all over the country had competed for. The finals lasted for six hours and Bobby George put in an appearance to present the prizes. Other finalists came from the Lamplighters, Crewkerne, Somerset; the Two poplars, Wokingham, Berks; Wharton Arms, Bedlington, Northumberland; the Nelson Inn, Biddulph, Staffs and the Woodman, Dudley, West Midlands.

Organised by Publican magazine and Harp Lager, over 700 teams of pub players entered the competition, the first time that it has been held.

This year's rules allow for only one Super League or County player per team, next year it will be none. So the grass root pub player has the opportunity to progress to a national final. The game is all the better for that!

The sponsors pulled out all the stops to ensure that the players enjoyed their moment of glory. The players and their supporters were collected at their respective pubs and conveyed to Stockport by luxury coach the day before. Hotel accommodation was arranged and shirts provided for all team members and two reserves.

But I can't help feeling sorry that, for the most traditional of pub games, the sponsor was a lager supplier and not a brewer of a more traditional beverage.

Local darting ace Tony O'Shea beat his great rival and friend Darryl Fitton to lift the 1995 Teletaxis Individual Trophy at the Bobby Peel, just before Christmas.

In a repeat of the previous years final, Tony gained revenge for the 5-0 drubbing inflicted by his Cheshire team mate in 1994. Fitton took the opening leg in 24 darts (including a maximum), but O'Shea hit back to take the second in 20. Darryl gave himself a cushion by taking the next two in 20 and 18. A brilliant 13 darter, followed by 18 to draw back level.

Fitton kept his cool with an impressive 15, for a 4-3 lead, but O'Shea showed why many believed he should be playing for England, taking the game in 21 and 18 darts.

The newest individual tournament has got underway at the Grapes, Heaton Norris. Sponsored by 1919 Taxis, this tournament will be over eight heats. Heat winners will meet at Cheadle Sports & Social. Heats are on Friday nights, to the oche at 8.30pm.

I am indebted to darts historian Patrick Chaplin of Essex for information relating to famous people who have played darts. Patrick reminded me about the Queen Mother playing in the thirties as mentioned in an earlier column, but adds that "in March 1965 the Shah of Persia and Queen Farah popped into the Queens Head at Newton, Cambridgeshire, and played darts.

"In early 1994," he continues, "The Times reported that Princess Anne had 'let slip her enthusiasm for arrers in an interview on the radio.' " Apparently the BDO invited her to attend a tournament, but the offer was declined.

Patrick is well-known in darting circles for his well-researched articles on the history of darts. In particular he is interested in the Manchester board and its history. Although the board does not figure prominently in our area, it is used occasionally. If anybody has any information they can either contact me on 432 9518 or direct to Patrick at 50 Norfolk Road, Maldon, Essex, CM9 6AT.

WILD
& Romantic
WEEK
at
THE STATION

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GO MAD — GO WILD**

WITH A COLLECTION OF WILD 'n' WACKY BEERS
INCLUDING ONE OFF'S & SPECIAL BREWS
EVEN THE FOOD WILL BE WILD

• WILD GLASSES •

**THE STATION • WARRINGTON STREET
ASHTON-U-LYNE**

The Station Reaches 1000

The Station in Ashton under Lyne has become one of the leading public houses in the North West for guest beers, with a choice of as many as six on handpump at any one time, and many more at the periodic beer festivals.

Just prior to Christmas the 1000th guest beer to make an appearance, in the three and a half years we have been keeping records, was on offer; Morocco Ale brewed by Daleside Brewery of Harrogate. This strong, dark and mysterious ale was a one-off brewed specially for Levens Hall in Cumbria to a recipe held at the hall for over 300 years.

The search for new and rare beers will continue, ensuring the discerning beer drinker will always have a choice.

The Station is having a WILD and romantic WEEK starting on Valentine's Day featuring about 20 beers including one-offs and specially brewed ales. The accent will be on beers with either a Wild or Valentines theme, even the lunchtime food will be Wild and commemorative Wild glasses will be available.

**Copy Date for March Issue
of Opening Times is February 23**

OPENING TIMES FEBRUARY 1996



No Smoking, No Pub?

It's reported that the government are now thinking of making no-smoking areas a legal requirement in pubs, as apparently only 14% have an effective smoking policy (whatever that may be). If implemented, this would be yet another body-blow to the already hard pressed pub trade. I don't smoke myself, and to be honest I think it's a pretty unpleasant habit. But, on the other hand, I find it less than wholly convincing when I hear people moaning about the health risk from smoky pubs while at the same time pouring gallons of beer down their necks. If you really were that concerned about your health, you'd give pubs a wide berth and get your two units a day by drinking small sherries in the safety of your own home.

A large number of pubgoers are smokers, probably a higher proportion than in the population as a whole, and they value the pub as one of the dwindling number of refuges outside the home where they are allowed to light up. If they weren't allowed to smoke in their local, they wouldn't grin and bear it, they'd take their custom somewhere else where they could.

Many smaller pubs which have been converted into one room by the brewers are not in a position to offer a proper segregation between smoking and non-smoking areas. If they couldn't accommodate smokers at all, much of their trade would disappear, and licensees would be deprived of a living through no fault of their own.

A growing number of pubs are already introducing no-smoking areas, and finding after a while that it does bring in new customers. If there is a genuine demand, then it will clearly be in the interest of licensees and pub operators to provide them. But compulsion is not the right way to improve provision, and, if brought in across the board, it will be extremely damaging to exactly the kind of small community pubs CAMRA wants to protect and encourage.

Earlier Closing Rejected

It's never easy getting up in the morning after a strenuous evening in the pub, and the darker it is, the harder it gets. So I was relieved when the attempt to move this country on to Berlin time fell at the first hurdle.

The unholy alliance of big business and interfering busybodies promoting this claimed that it would give more daylight, but of course that simply isn't possible - all it would do is move daylight from morning to evening.

Anyone in this area tempted to support this move should realise that it would mean that, from the beginning of October to the end of February, people going to work or school before 9 a.m. would be doing so in darkness. Far from cheering us up in the winter, surely that would spread gloom and misery.

Little Chef Meets Brewer's Fayre

It's rather fitting that Whitbread tried to buy the Little Chef chain from Forte, as their Brewer's Fayre establishments bear much more resemblance to licensed Little Chefs than anything recognisable as a proper pub. Now, they're even building new ones on major out-of-town road junctions - maybe a suitable location for a drive-in diner, but hardly, you would have thought, the best place for a boozier.

LLANDUDNO BEER FESTIVAL

29th FEBRUARY -
2nd MARCH 1996

OPEN FRIDAY &
SATURDAY LUNCHTIMES
12 - 4pm
THURSDAY - SATURDAY
EVENINGS 6 - 11pm

OVER 50 BEERS & CIDERS



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plus WALES

Free Admission to CAMRA MEMBERS

Admission Thursday Evening & Lunchtimes £1

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at THE ABERCONWY CENTRE
ON THE SEAFRONT
THE ONLY WELSH FESTIVAL
OPEN ON ST. DAVID'S DAY



THE KINGS ARMS

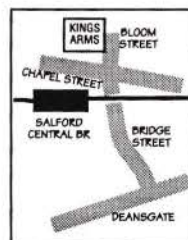
BLOOM STREET, SALFORD



Dave and Sue Price invite you to try the
fine range of beer, cider and foods in
Salford's

Premier Free House

Constantly
Changing Range of
Beers
on 13 handpumps



CAMRA CALLING!

Campaign For Real Ale Branch Diaries
Here are the monthly branch event diaries, starting with Stockport and South Manchester, followed by High Peak. Needless to say members of both branches are welcome at each other's events!

February 96	February 96
<p>Monday 5th - Social, Carousel, Stockport Road, Reddish. Starts 9.00pm Thursday 8th - monthly branch meeting, Florist, Shaw Heath, Stockport. NB selections for the 1997 Good Beer Guide will be made at this meeting. All members should try and attend. Starts 8.00pm. Sunday 11th - Curry Crawl in Rusholme. Meet noon Denmark, Moss Lane East; 1.00pm Whitworth, Moss Lane East; 2.00pm, Albert, Walmer Street. Finish with curry in Rusholme. Monday 12th - Social, Britannia, Rowsley Street, Beswick. Starts 9.00pm Friday 16th - Stagger in Hazel Grove. Starts 7.00pm Grove or join at 8.30 at Crown, Great moor. Both on A6. Monday 19th - Social, Park, Newbridge Lane, Stockport. Starts 9.00pm Thursday 22nd-Saturday 24th - Manchester Beer Festival at Castlefield. There will be a branch social on Friday 23rd - those working at the festival meet White Lion, Liverpool Road at 6.00pm, those just going for a drink meet at 8.30.</p>	<p>Monday 26th - Social and membership night at the Hinds Head, Manchester Road, Heaton Chapel. Starts 9.00pm Thursday 29th - Pub of the Month presentation to the Waterloo. See article on page 2. Saturday March 2nd - visit Llandudno Beer Festival. Catch 9.17 train from Piccadilly. Monday 4th - Social, Royal Mortar, Hillgate, Stockport. Starts 9.00pm</p> <p><i>High Peak branch covers Bredbury, Romiley, Woodley, Marple and all points north. They have notified us of the following events</i></p> <p>Saturday 10th - Tideswell and Peak Forest social and survey trip for new High Peak beer guide. Starts 6.30pm. Phone Frank Wood for pick up points (01457 865426) Monday 12th - monthly branch meeting, Bowling Green, Marple. Selections for 1997 Good Beer Guide will be at this meeting so all members should try and attend. Starts 8.30pm.</p>

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LOCAL HAUNTS



The Thatched House

The Thatched House on Churchgate has had a long and varied history, which has provided it with two very different ghosts. There is supposed to have been a pub on the site since 1620, but its notoriety really began in 1774 when Dr. James Briscall opened the first Stockport infirmary there. He gave his services free, and it soon became so popular that larger premises were needed - hence the opening of the current infirmary on Wellington Road in 1832.

Originally timber framed, the Thatched House has been rebuilt, but still retains some interesting features - for example the existence of steps leading down from the cellar to an even lower floor, which is unfortunately filled in, and needs excavating.

The oldest ghost has to be that of Dr. Briscall. One afternoon when the pub was closed to the public, two members of the staff were standing at the bar deep in conversation, when their attention was drawn to the far end of the pub, close to the cellar door. To their surprise, a man dressed in old fashioned black clothing walked across the room and promptly disappeared in front of them! In an effort to identify this mysterious visitor, the ladies investigated the history of the pub, and obtained a picture of Dr. Briscall. They said it was an exact likeness, but that he was not wearing the dress wig from the picture. This was the only time they saw him so clearly, as on other occasions witnesses could just see a black shadow out of the corner of their eyes.

The second ghost is reputed to be that of a former landlord, who died some time ago. Although he has not been seen, there was no mistaking who was responsible after one incident in a room upstairs. Without warning a piece of paper just materialised and floated down

from the ceiling onto the bed below. When the witness looked at the paper, it was discovered that it was a used golf score-card, with the former landlord's name on it.

It seems more likely that this ghost is responsible for the poltergeist activity in the pub, rather than Dr. Briscall. Most noticeably the bar is affected by the playful pranks of this spook. The gas taps for the beer are located in the cellar, and obviously it is only the staff who are allowed down there. On several occasions, though, the gas has been turned off, and staff have had to go down to the cellar to turn it on again. This has also happened when there has been no one else in the pub, and no explanation can be found. Strangely enough, this same event happens frequently in the Tiviot, featured some time ago in Local Haunts. Pub ghosts certainly seem to have their favourite tricks!

If you'd like to find out more about local ghosts, why not come along to Stockport Ghost Society, who meet on the first Wednesday of every month at the Arden Arms on Millgate.

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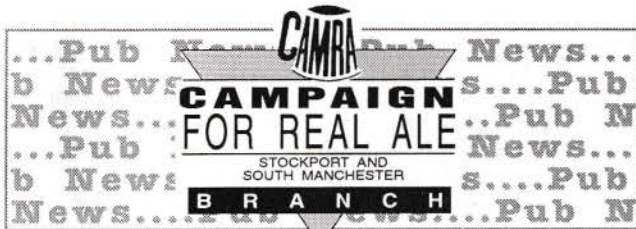
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After another period of closure the *Egerton Arms* in Stockport reopened on 1st December last year. At long last the pub has had money invested in it and is now managed by Tony Stringer from Denton, whose first pub this is. Trade is starting to pick up, helped no doubt by a variety of events like Karaoke nights which have been run successfully since reopening. The upstairs function room has also been brought back into use and is available for meetings and events. Lunchtime food is served from 12-2.30, Monday to Saturday and the pub also opens all permitted hours. On the beer front, there are three on handpump - Websters Green Label and Yorkshire Bitter plus, surprisingly, Moorhouses Pendle Witch, which started out as a guest beer but has sold so well that it has been kept on permanently. Worth a visit.

A slightly belated welcome to John Fox and Kath Stewart at Robinson's *Bridge Inn* on Georges Road in Heaton Norris. While this is their first pub as licensees, they have extensive experience in the trade, mostly in the Levenshulme area, where Kath has for some time looked after the food in the Sidings. We wish them every success in running this distinctive and characterful little pub. On a recent Monday social, there was a healthy trade from people watching the football, and the regular quiz, and the beer was pretty good too. (And, by the way, the CAMRA contingent strolled away with the quiz! Who said drink rots your brain?)

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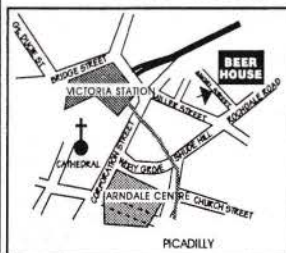
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FEB
21
TO
25

MANCHESTER MATTERS

After a number of false alarms, the **Harp & Shamrock** in the City Centre has finally closed. While all but inevitable in view of the decline in employment in that part of town, this is nevertheless a sad loss which will be mourned by many, particularly those who remember the days when the place was a fixture in the Good Beer Guide.



Also in the centre, the **Waldorf** is closed **by Rhys Jones**

for what looks like a fairly major refurbishment expected to last until around Easter; **Bonaparte's** on Piccadilly Station has handpumped John Smith's Bitter in place of Tetleys; and the bar in **Cornerhouse Arts Centre**, which has never sold any real ale or cider, has been unwise enough to install a "handpump" for Cidermaster - which, regular readers will need no reminding, is keg.

The city's latest pub, the **Drop Inn** on Wilmslow Road in Fallowfield, has attracted a few favourable write-ups - though not, I think, for the quality of the beers which are all keg. Seemingly aimed largely at the food trade, it looks unlikely to establish itself as a genuine local.

In Openshaw, the **Forresters** no longer sells Robinsons Old Stockport Bitter, neither does the **Concert** sell Whitbread Old Henry. Between the two, the **Lord Raglan**, very creditably, has stopped selling "handpumped" keg Scrumpy Jack cider. It retains Wilsons Mild and Bitter, Holts Bitter and a splendid local atmosphere, and it is a joy to be able to recommend this excellent pub more wholeheartedly. Further out at **Hickeys**, the "smoothflow" keg versions of Banks's Mild and Bitter are on sale alongside the real thing, while at Higher Openshaw's **Crown**, Boddingtons Mild is now keg.

Finally, the **George & Dragon** in Ardwick now has handpumped Holts Bitter as a guest beer, replacing Tetley Bitter - a good move, especially as the beer was in rather good form when I called.

Join CAMRA Now and Save Money



The Campaign for Real Ale is 25 years old in March and as part of the celebrations, you can take this opportunity to join the Campaign at a £2 discount. That's just £10 instead of the usual £12 (and students can join for £6 - that's just half price!) This is the best ever time to join what has been dubbed Europe's most successful consumer group, and join the fight to protect our beer and pub heritage. For your tenner you can get:

Discounts on CAMRA products, including the Good Beer Guide

What's Brewing - CAMRA's information packed newspaper

A free Members Handbook

Reduced or free entry to beer festivals - including Stockport, of course

The chance to get involved in local campaigns to save local pubs

A chance to go on brewery trips and other social events

To kick off this promotion we are holding a membership recruitment night at the **Hinds Head**, Manchester Road, Heaton Chapel on Monday 26th February.

The evening will start at 9.00pm - this is an opportunity

COPY DATE FEBRUARY 23

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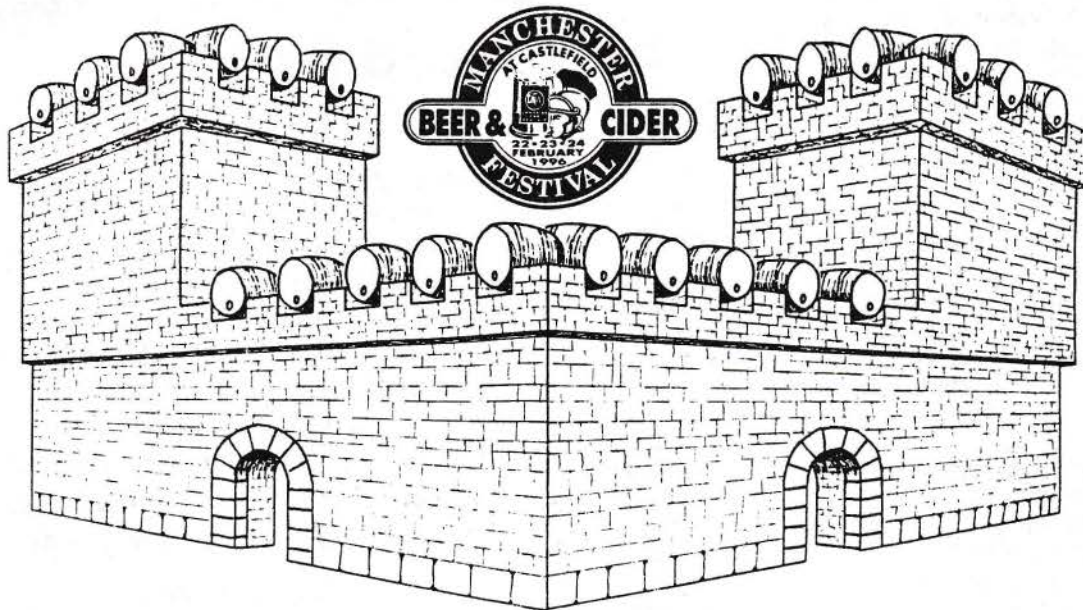
Lorraine York, 54 Lime Grove, Cheadle, Cheshire, SK8 1PF VALID IN FEBRUARY ONLY

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.

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