

STOCKPORT  
AND SOUTH  
MANCHESTER  
CAMRA

# OPENING CAMRA

No:  
146

FREE

TIMES

6,000 CIRCULATED  
FREE EVERY MONTH

JUNE 1996

## Festival Fever

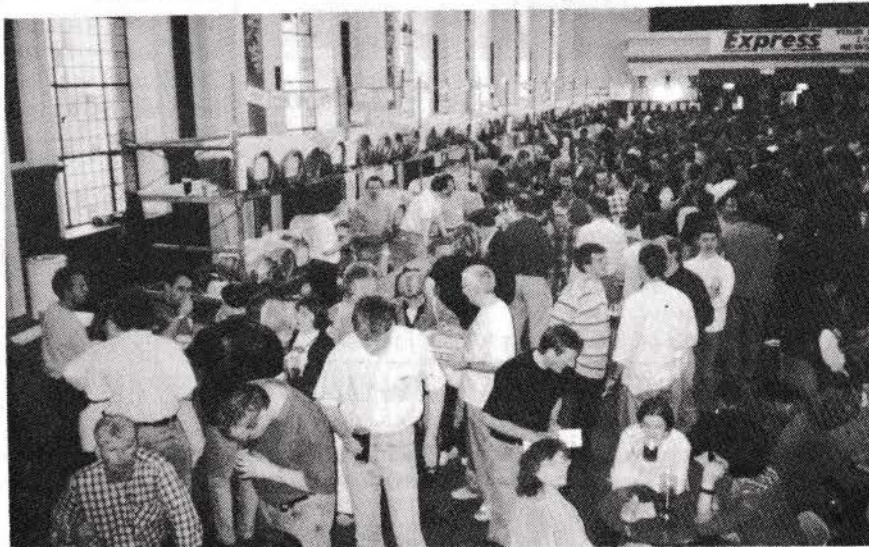
Local CAMRA members are this month celebrating the runaway success of the 10th Stockport Beer & Cider Festival, held at Stockport Town Hall from 30th May to 1st June.

While attendance was slightly down, due in part to the poor weather on the Saturday, more beer and cider than ever before was sold. Careful management of the beer and cider also ensured that last year's early sell-out wasn't repeated and there were sufficient supplies to last until the end of the evening on Saturday.

One or two disappointments with the non-appearance of two or three beers and in particular the Croatian Perry (our cider supplier's wife gave birth the previous week, thus resulting in a little domestic disruption!) - were balanced by the superb range on offer and the debut of a brand new beer from a brand new brewery - Yorkshire Terrier from the York Brewing Co. This went on on the Saturday night and sold out in double quick time.

Friday also saw the launch of the brand new Stockport Beer Guide, "Viaducts and Vaults 2". This met with an overwhelmingly positive response and brisk sales. Make sure you get yours while stocks last!

The last word has to go to Festival Organiser, Jim Flynn: "We were hoping our tenth festival would be one to remember and it certainly was. My thanks go to all our hardworking, volunteer



staff and of course the thousands of local drinkers who came along and had such a good time and made the festival the success it was."

One of the highlights of the Beer Festival is the voting for Beer, Cider and Perry of the Festival. With many new brews available this year, the results were keenly awaited. This is how our customers voted:  
**Champion Mild** - Whim Magic Mushroom  
**Champion Bitter** - Passageway Redemption  
**Champion Premium Bitter** - Porter's Viaduct Ale, the special Festival brew

**Champion Stout/Porter** - Porter's Porter  
**Champion Ale** - Lees Vintage Harvest Ale  
 Of these, the beer with most votes and so **BEER OF THE FESTIVAL** was Porter's Porter. The second time this superb beer has won the award in the short time we have been running the competition.

In the Cider and Perry awards, **Champion Cider** came from Edgar Harding in Somerset and **Champion Perry** from Franklins in North Herefordshire. Franklins is a familiar name on the cider and perry bar but little is known of Edgar Harding and we are already looking forward to our trip to Somerset to present the award. Of the two, Franklins gained the most votes and so becomes **Cider & Perry Champion of the Festival**.

### In JUNE's OPENING TIMES

Editors View .....	2	Five Years Ago .....	12
Brewery News .....	2	High Peak News .....	12
Making an Impression .....	3	High Peak Pub .....	13
Pub of The Month .....	4	Curmudgeon .....	15
Letters .....	5	Camra Calling .....	16
Stagger .....	6	Pub in the Peak .....	17
Pub Grub .....	9	Manchester Matters ...	19
Book Review .....	11	Pub News .....	20

**COPY DATE FOR JULY ISSUE  
OF OPENING TIMES - JUNE 21**

## OPENING TIMES 146

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 [johnclarke@opentime.u-net.com](mailto:johnclarke@opentime.u-net.com). Compuserve users can mail the deputy editor at 100662,12. Letters to the editor on [otletter@opentime.u-net.com](mailto:otletter@opentime.u-net.com).

All items © CAMRA: may be reproduced if source acknowledged.

Contributors to this edition: Brian Kemp, Roger Wood, John Hutchinson, John Clarke, Paul Hutchings, Rhys Jones, Tim Jones, Frank Wood, Dennis Rowlinson, Pete Brown, Peter Edwardson, Phil Levison, Jim Flynn, Stuart Ballantyne, Jim Bowden, David Hughes, Brian Carey

Design and Origination by CPPR, a division of Connaught Technologies, (using Adobe PageMaker 5, Corel Draw 3.0, 4.0 and 5.0, Microsoft Word for Windows 6.0, and Wordperfect 5.2.). This edition was once again produced without recourse to any aspect of Microsoft Windows 95. Opening Times on-line is created in the ADSET text engine with testing in Hot-Metal Pro, Netscape 1.1n, 1.22b, and 2.0 and Air Mosaic. Downloadable pages in Adobe Acrobat format. Mcr. Office is located at: 8 The Green, Heaton Norris, Stockport SK4 2NP.

Tel/Fax 0161 432 8384 E-mail [100662.12@compuserve.com](mailto:100662.12@compuserve.com)

Opening Times On-Line is hosted by U-Net Ltd, Warrington

Opening Times is printed by Redvers Press Failsworth.

## OPENING TIMES ADVERTISING

**ADVERTISING RATES: 1/8 page: £25; 1/4 page: £40; 1/2 page: £70; Full page £140. Surcharges apply for back page. Discounts available on adverts of 1/4 page or above for runs of insertions. Advert design & origination usually free of charge. Ring 0161 477 1973 for details. (Rates current until December 31 1996. From April 1 we have been forced to increase our rates to reflect both an increase in circulation and moving to higher quality paper (with associated extra costs). On-line adverts are available at between £5 and £20.**

## OPENING TIMES SPECIFICATIONS

Column Widths, single 84mm, double 172mm. Image height 24cm. NB Advertisers who supply camera ready artwork designed for another publication that cannot be resized to our standard sizes will be charged the equivalent column/centimetre rate plus a surcharge of at least 30%. Adverts that require unusually large amounts of design work will have the extra work carried out by a studio at full commercial rate. Estimates will be given. Internet On-line adverts are also available. Your own Web space can also be designed and set up (for a modest fee). Ring Paul Hutchings on 0161 432 8384 for details, email [pbh@opentime.u-net.com](mailto:pbh@opentime.u-net.com), or contact the editor.

## The Comfortable Gill

King Street West, Stockport

**Boddies Bitter at its best**

...and only £1.16 a pint during  
our happy hours

(Monday - Wednesday 4-7, Sunday 12 - 3)

**Quiz night Thursday - free entry and free food**  
**Sponsored Music Night & Live Bands Saturday**  
**60's disco and free Music Quiz Sunday**

**Bar Snacks 12 - 2 Mon - Fri**

## IN THE EDITOR'S VIEW..

A recent news item concerned the launch of yet another nitro-keg beer by yet another traditional brewer. Thwaites Smooth is to be pushed in a big way and appearing on the billboards will be none other than Ken Morley, better known as Coronation Street's Reg Holdsworth.

Followers of the soap will know that Reg's last storyline had him abandoning his roots and become infatuated with some new young floozy, a relationship bound to end in tears. How appropriate, then, that he is being used by Thwaites who appear to be doing much the same thing! As we report on the front page, this year's Stockport Beer & Cider Festival was another great success. Indeed, many of our festival regulars said it was the best yet!

Our thanks must go to all involved, and in particular, mention should go to the Stockport Express Advertiser for their kind and continuing sponsorship and also to Ian Brookes of the Bakers Vaults for once again acting as our licensee. Here's looking forward to 1997! *John Clarke*



### Hydes Anvil

Early July sees the introduction of Hydes latest seasonal beer which is intended to be an IPA at 4.2%ABV. When OT spoke to brewer Stuart Thompson at the end of May he told us that the first test brew had just been run through and the beer was due to be tasted the following week. Whilst stressing that this would be the first of possibly three trial brews, current thinking was that the beer would be brewed using 100% Maris Otter Malt and primarily Fuggles hops. Challenger and Brewers Gold hops would also be used to give a more astringent hop character. If the seasonal beers so far are anything to go by, this should be well worth trying.

The downside is that this also marks the demise, for the time being at any rate of the popular Billy Westwoods Bitter. The loss of this beer will certainly be keenly felt in many Hydes pubs, particularly those in the more price-sensitive parts of the estate. There must surely be a case for retaining it as a permanent part of the range for such pubs.

### Marstons

Marstons continue to develop their 'Head Brewers Choice' range of one-off brews. This year Head Brewer Paul Bayley and his team have come up with no less than 17 special beers which will be available from May up until the New Year. Kicking off with Ditchingham Ale, drinkers can also look forward to the delights of, amongst others, Little Lambswick, Nut Brown, Burton Union Bottom Taps and a Summer Wheat Beer. Ditchingham Ale (ABV 4.8%) was rolled out on 13th May and is brewed from a single malt source, a floor malting at Ditchingham in Suffolk which has supplied Marstons for some years. The brewery describe it as pale in colour, a full flavoured, high gravity premium pale ale, with sharp hop bitterness from Fuggles and Goldings.

### Old Pint Pot

Last month we reported that the brewery in the Old Pint Pot pub (formerly the Adelphi Riverside) on the Crescent in Salford, was to come on stream on 23rd May. Unfortunately, problems with the electrics have set the project back and the latest proposed launch date is 14th June.

**OPENING TIMES WORLD WIDE WEB**  
**PAGES ON: <http://www.u-net.com/camramcr/>**  
(due to work commitments no update until 20 June)  
**CAMRA HQ WORLD WIDE WEB**  
**PAGES ON: <http://www.camra.org.uk>**

## Mild - Making An Impression

**C**ould it be that on the back of a resurgence in taste for stouts and porters, dark mild ales are enjoying a modest comeback? In recent years, mild has been on the slide here in the North West, traditionally one of its strong regions, but some brewers are now reporting a different trend. Sales are not only holding up but in some quarters mild is on the march with a younger generation.

Most optimistic is Cains of Liverpool where its roasty-dry black mild is finding favour among a wider cross section of drinkers. Ron Denton, Cains sales manager, believes the key to giving mild a push over the image barrier is to promote it as a quality product every bit as important as any other brand in a brewery's portfolio. "If you make the product available to a wider customer base I think you'll increase your sales. If you start believing that mild is a declining drink for an older population, you start to close the opportunities for it", Ron said.

Cains' optimism is echoed closer to home by John Willie Lees at Middleton, whose GB Dark Mild is sold in all its 175 pubs, and increasingly as a guest beer in the free trade. Brewer Giles Dennis says he detects a new generation of mild drinkers coming along.

"I think there are possibilities it might be being rediscovered. It's early days but I don't think that mild is a dead duck. Certainly we have found that sales are holding steady, so if older drinkers are in decline there must be somebody out there drinking it, mustn't there?"

Robinson's is also mildly cheerful. Two years ago it relaunched Best Mild as 'Hatters' - a move which the brewery believes has given the beer more identity and helped to slightly improve sales. Hatters is one of the rare light milds and there must be a case, though, for Robinsons to make their Dark Best Mild (Hatters with caramel) more widely available. Expansion of their estate in recent years has taken them into areas where drinkers expect their milds to be dark beers and Robinsons failure to provide a cask dark mild to these pubs is a lost opportunity to boost sales further.

Hyde's Anvil are also reasonably buoyant with mild accounting for almost 25% of their production last month. This is down slightly but as brewery MD Adam Hyde told us, there has been some loss of sales to the low strength Billy Westwoods Bitter. As this beer is about to be withdrawn, it will be interesting to see if sales bounce back. Hydres are the only local brewery to make two milds (Anvil Mild and Light) widely available and even produce a **third** mild, the standard mild darkened further with caramel, for their Welsh pubs.

But the overall picture in the North West is by no means rosy. Sadly, the producer of one of the finest milds, Holts, reports a decline in sales. For the first time in the brewery's history, it has had to put in firkin (nine gallon) casks to cater for the lower turnover. Even with a growing tied estate, the 94 pence-a-pint mild is failing to find new customers.

"Although our mild has got a lot of flavour and bitterness on a par or in fact above some people's bitter, sales nonetheless are still slipping", laments head brewer Mile Sherratt, "but we still brew it in reasonably large quantities. It's still well worthwhile."

**FREE DRAIN INSPECTION  
DRAINS UNBLOCKED FAST!!**  
(Waste Disposals Unblocked - Emergency Plumbing!)

PHONE - **FLEXIROD**  
**0161 256 3961**

**30% OFF ANY PRICE QUOTED**

**NO CALL OUT CHARGE**

**ALL AREAS COVERED**

**24 HOURS - 7 DAYS - REFERENCES GIVEN**

Today, mild accounts for about 15% of Holt's real ale output. In Cumbria, Jennings dark mild has declined "to the point where it's almost an unviable product, but we are soldiering on", said spokesman Phil Lee. Mitchells of Lancaster has given up its mild ale brewing and buys in for its tied estate, and Thwaites now concentrates on one dark mild.

And the imminent demise of the large Tetley-walker brewery in Warrington puts a question mark over five milds which had been expanding in the market.

But the last word goes to Cains' Ron Denton: "I think the age prejudice is going away. It's no longer a pensioners' drink which other people are frightened of drinking. And with stout and other dark products coming up, people are prepared to have a go."

*This is adapted from an article by Graham Lees in What's Brewing, CAMRA's national newspaper. Additional material by John Clarke.*

## WATERLOO

Waterloo Road, Stockport

0161 480 5418

**KEVIN** welcomes  
**ONE AND ALL**

*Serving Robinsons  
Best Bitter and Mild*



*in Excellent Condition*  
**OPEN ALL DAY SUNDAY**

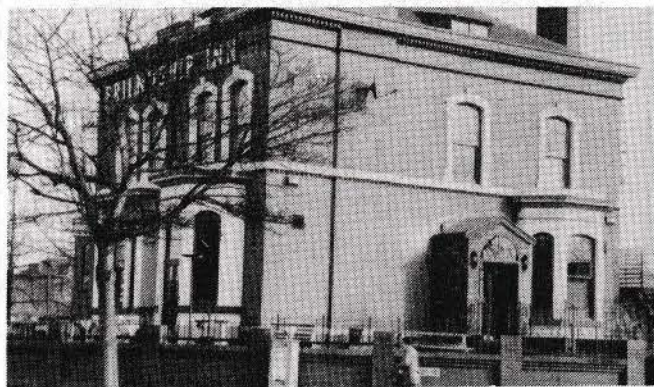
**Lunch Mon - Fri 12 - 2pm with a  
variety of hot and cold food**

**Ring for details and order before you arrive**

3

**JOIN CAMRA NOW - MEMBERSHIP APPLICATION FORM ON PAGE 19**

# Pub Of The Month JUNE 1996



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

The Stockport & South Manchester CAMRA Pub of the Month for June is the Friendship on Wilmslow Road, Fallowfield.

In the middle of the busy student area, this friendly Hydes house manages to retain its atmosphere as a welcoming, traditional local when all around pubs are being themed to destruction. That's not to say that the pub has been neglected - there was a substantial refurbishment a couple of years ago but this simply enhanced what was already there rather than introducing some transient gimmick.

Essentially one room, most of the pub is given over to a lounge area while at the back there is a clearly defined and well-used vault area. Beers on sale include Hydes Light and Bitter (the Mild has also been seen here alongside the Light, possibly a unique occurrence in Hydes estate) together with Billy Westwood's Bitter and Hydes other seasonal offerings.

The traditional feel has been maintained by licensees Ray and Jean Pannell who have been at the pub for 2 1/2 years having previously run Hydes' Denmark on Moss Lane East for three years. A warm welcome awaits one and all on the presentation night, Thursday 27th June.

**VIADUCTS & VAULTS 2**  
**NOW ON SALE**  
**SEE PAGE 10 FOR DETAILS**

4



## THE HINDS HEAD

Your hosts Alan and June Preston invite you to call in and enjoy their friendly atmosphere and service

**TRADITIONAL HAND PULLED BEERS**

Castle Eden, Marstons Pedigree, Higsons Mild

Guest Beer changes weekly

**AT THE INN WITH THE REPUTATION FOR EXCELLENT FOOD AT AFFORDABLE PRICES**

Extensive new menu including lighter meals and snacks, younger childrens menu also available

**TRADITIONAL SUNDAY LUNCH £4.50**

**Bar now open every Sunday from noon till 10.30pm**

**Sunday lunch 12 till 5pm**

Full Menu, Specials and Traditional Roasts in our conservatory Restaurant

Stockport CAMRA Pub of the Month April 1994



**MANCHESTER ROAD, HEATON CHAPEL**  
**STOCKPORT, TEL 0161 431 9301**



*"Time be truly stopped", said the landlord, taking a last look at the grandfather clock. "And real drinking be begun", observed Mr Vooper.*

T.F.Powys Mr Weston's Good Wine

## Holts Expand

*John Hutchinson reports*

A trip to the Edington Arms, next to Hindley Station, on Saturday 18th May brought a surprise. Expecting the range of guest ales for which the pub is known, none were on sale. Enquiries revealed that owners John and Moira had sold the pub to Holts, whose beers were always on sale anyway. The sale was for personal reasons and Holts formally took over on 20th May. A sad loss to the guest beer scene in that part of the world.

Whilst on the Holts trail, I also visited Traditionals in Wigan along with a colleague on the same day. Formerly a free house (just how free I don't know - Holts was always on sale here, too) this has also been bought by Holts and it will shortly be closing for a major refurbishment. The pub will re-open in August, complete with new vault.

## Overheard at the Bar

A thought for Euro '96, overheard at the Open Hearth, Sebastopol near Cwmbran, South Wales: "Soccer - who gets excited about that? Sign of genetic deficiency, I call it".

# OPENING TIMES

## LETTERS



**From: A concerned citizen**

Dear Sir

Just a few thoughts after reading the report on the Hazel Grove Stagger.

Being a connoisseur of the quiet 'talking' pub, I would like to throw a word in for an area / room in pubs that has no music. The member who remarked on the lack of atmosphere in the Grove was obviously not trying to have a quiet chat as the other people in the Grove were obviously trying to do. Maybe I am a biased, but wouldn't it be nice to be able to have a room without having to hear distorted sound systems. In any case they don't play boring old Ellington do they. I agree that there is no sense in Anne and I trying to get a quiet pint in the Anchor - as Rebecca points out our eardrums would be well and truly 'Gone'.

It was also noted that Robbies was sometimes average - come on - compared with the chilled stuff at the George and Dragon, it's got to be a winner.

In any case if you live in the Stockport area - especially the Grove - you have to like Robbies, even it comes out a bit boring now and again. Or perhaps we would all have to move !!!

Yours,

Disgusted of Hazel Grove.

**From: Paul Hutchings**

I would like to echo much of what Stuart Ballantyne wrote in his reply to Peter Edwardson's apparently ill-tempered diatribe against pubs serving food in the last issue(s).

Whilst Peter is entitled to air his views, his words on this occasion prompted a number of hard working licensees, who offer (largely) home cooked food to their customers to take justifiable umbrage.

There is, definitely, a place for no-nonsense local boozers that sell nothing more exotic than a packet of dry roasted peanuts. Or at least there was, because I don't believe many will exist in ten years time due to increasingly hard trading conditions. Nor though, will the majority of the 'theme' pubs with their gargantuan appetite for million pound refurbishments every few years. What will exist are those pubs that contrive to build up a loyal regular trade both lunchtimes and evenings, and at lunchtimes, with employers building up prejudice against drinking even the odd pint during working hours, food is the only way to go, and honest, good value food is what we need.

Frankly when I go in a pub for a drink, I don't want to feel guilty about sitting at a table because I am not eating, but there is a balance to be struck. Pubs like the Hinds Head have a considerable advantage, because of the size of their dedicated dining area and use it well, but smaller pubs like the Crown on Didsbury Road manage to combine superb food and a proper pub atmosphere very well. I agree that a pub should be a pub, not a 'diner' but it can be done, and is being done successfully in many places throughout our area.

**From : Peter Edwardson**

I was surprised how comprehensively Stuart Ballantyne managed to get the wrong end of the stick concerning my attitude to food in pubs, as I am sure he must have read some of the numerous articles I have written for "Opening Times" over the past few years showing a keen interest in the subject. The days when you were lucky to get anything more than a pickled egg have long gone, and I do not mourn their passing any more than Stuart does.

Food is very important for many pubs, and CAMRA has a vital role to play in encouraging higher standards. But for a pub to serve good food does not mean that it must try to copy the style and manners of a restaurant. Too often, the so-called pub-restaurant achieves the worst of both worlds, serving standardised, unimaginative food in surroundings where most pub atmosphere has been lost.

Many places, though, do succeed in providing distinctive, high-quality food while retaining their character as pubs - we have a superlative local example in the Royal Oak in Didsbury. What we in CAMRA should be promoting is real food in real pubs, not a dreary sea of Brewer's Fayres, Miller's Kitchens and Hungry Horses.

## Midway Moves

There are, yet more, new faces at the Midway on Newbridge Lane, Stockport. However, unlike many of their predecessors, Neil and Norah Brookes are here to stay.

Neil readily admits that the pub had lost its way in recent times with a continuing succession of licensees, many of whom did the pub no favours at all. He and Norah have now embarked on what he sees as a 12-18 month project to restore the pubs trade and reputation.

They took over on 6th April and have a long history of experience in the trade behind them, indeed Neil was born into the trade as his parents had a succession of pubs and clubs. He firmly believes that the customer is all-important and deserves good beer and food. He is still aiming to get the beer right and to this end the range has been restricted to John Smiths Bitter and Magnet plus Boddingtons Bitter. Another beer may be added as trade builds up but Neil is keen to ensure that quality isn't compromised by offering too large a range for the turnover. On the food side, this is now all home-made in the pub and features a strongly traditional menu (for example, Steak & Kidney Pie, Rhubarb Crumble).

The pub is open 12-3.30 and 5.30-11 Mondays to Thursdays and all day Friday through to Sunday. Worth a visit.

**Out of our Circulation Area ?**

**Having Difficulty Getting Your Copy?  
Postal subscriptions to Opening Times  
are available.**

**Cheque payable to Opening Times for £2.50  
for 6 issues. Write to :**

**John Tune, 4 Sandown Road, Cheadle  
Heath, Stockport SK3 0JP Tel: 0161 477 8363**

**Phil Welcomes You To The**

*Arden Arms*

MILLGATE, STOCKPORT

**Robinsons Traditional Ales**



**BITTER, MILD, OLD TOM  
ON DRAUGHT**

**Open ALL DAY Fri. / Sat.**

**BAR MEALS AVAILABLE**

# STAGGER

with Roger Wood

**O**ur tour of Cheadle pubs started at the Cafe Bar with all three Manchester CAMRA branches represented. This appropriately named establishment occupies a prominent position on the corner of Gately Road and Wilmslow Road. Several people could be seen enjoying evening meals in this food-based outlet which benefits from having a no-smoking area. The beers were Ind Coope Burton Ale, at a none too cheap £1.75, which was better than average and Tetley Bitter at a pricey £1.62 which was well thought of.

We moved across the road to Greenalls **White Hart**. As on previous Cheadle Staggers, this pub was very busy early doors and filling up fast. But there was still plenty of room thanks to a large extension at the rear of the pub. Three beers were available - Boddingtons Bitter at £1.38, which was a bit better than average, Fuggles Imperial IPA at £1.66, disappointingly harsh tasting, and Flowers Original which went untried.

Next stop was the **Crown**, a single room pub owned by family brewers Hydes. Our attention was drawn to an excellent chalked blackboard drawing behind the bar of past head brewer Billy Westwood, advertising the Hydes seasonal beer bearing his name, and sold at 99p a pint. This was considered better than average by most of the party, as was the mild and bitter at £1.21 and £1.30 respectively.

A short walk and we were in the **Vine**, one of our less memorable stops. The small bar type pub had John Smiths Bitter at £1.36 which



Cheadle Cafe Bar

was considered poor by some and average at best by others. Websters Yorkshire Bitter was tried by one of the party and found to be better than average. Although crowded, seats were available at the rear of the pub. This was next to the kitchens and a pervading smell of stale chip fat combined with the odour of cigarette smoke to make us quickly move on. The pub was the only one of 11 visited on the night that refused to accept a Stockport Beer Festival poster off us...

Our 8.30 call was the **Star**, another Hydes pub. The prices were proudly displayed on the front of the pumps indicating that Westwoods Bitter was only 95p, Mild £1.19 and Bitter £1.28. By now our legion had reached double figures and gave a divided opinion on the beer that was to be typical of the night's drinking. However most thought the beer to be good, the bitter being the most well thought of.

On to the **George & Dragon**, the last pub in Cheadle to be reconverted to real ale. This venue was full with mainly a young crowd, the noise of conversation drowning out a quiet juke box. Tetley Bitter tried by only one of the party was thought average while its stablemate Greenalls Bitter had a mixed reception varying from average to good.

We then briefly diverted from the main drag to visit the **Ashlea**, a 'Henry's Table' outlet, now owned by the same merged pub company as the George & Dragon but retaining a separate identity. A poor welcome was provided for the non car user with the front door locked and an enforced walk to the rear of the pub and the car-park entrance. A smell of beef steak radiated from the food counter by the door. We eventually reached the bar where service was slow with only one bar-person on duty. Opinions varied on the one cask beer, Boddingtons Bitter, which ranged from poor to good. The toilets were immaculate and the cleanest of the night.

Retracing our steps, the next port of call was the **Royal Oak** where we were greeted by a Karaoke night in full swing, and one of the most out of tune singers that your writer has ever heard. We retired to the empty vault to sample the Best Bitter and Hatters Mild. Both were better than average with the bitter markedly preferred. There was also a fake handpump for Scrumpy Jack keg cider on the bar. Despite Robinsons instructions to the contrary, Bulmers do have the habit of installing these from time to time. The brewery have since assured us that it will be removed. The toilets were the worst of the night.

Ever onwards and the **Red Lion**. The previous silly dress restrictions appeared to have been lifted and for the first time all our jeans-clad staggerers got in. Another very crowded pub with a clientele some years younger than any of the other Robinsons pubs on our route. Service was excellent, with seven bar staff on duty. Opinions on the beer were widely varied ranging from poor to excellent - did our tastebuds differ so much or was more than one barrel in use? Beers available were Hartleys XB, Robbies Best Bitter and Hatters Mild.

With time getting on, an advance party made the trek to the **Printers Arms**, the pub where the Stockport & South Manchester branch was born 22 years ago. Robinsons Best Bitter was quite good and the Hatters Mild well above average. Last orders beckoned so there was just time to nip across the road to the Good Beer

6



## The Olde Cock Inn

848 WILMSLOW ROAD ☎ 445 4405 or  
445 8955

OPEN ALL DAY  
**10** DIFFERENT REAL ALES

excellent Food served  
7 Days A Week

MEALS SERVED:	TIMES VARY
MON - FRI 12 - 6pm	ACCORDING TO SEASON
SAT & SUN 12 - 5pm	PHONE FOR DETAILS

**ENTERTAINMENT**  
live bands (Thursday)  
quiz night (Tuesday)

**CAMRA PUB OF THE MONTH MARCH 1995**

Guide listed **Queens Arms**. The pub was pleasantly full but not unbearably crowded as some of our earlier ports of call. The beers turned out to be the best of the night with the rare Old Stockport



*Printers Arms*

Bitter joining Best and Hatters Mild. All our party thought the beer good or very good indeed, apart from one lone dissenter. A fine place to end an enjoyable evening's drinking.

Of course this article can only reflect what one party of drinkers found on one particular night and so it shouldn't be taken as a once and for all judgement of the pubs or their beers. As ever, why not try them yourselves to see how much you (dis)agree.

## Walk From Whaley Bridge to Buxworth

This is an easy stroll along the canal to a few good pubs. Take the train or bus to Whaley Bridge - go across the main road from the station and turn left, down to the canal basin. Here are traces of the old High Peak Railway, where it connected with the canal.

Take the towpath towards New Mills and after about 3/4 mile cross the bridge over the Buxworth arm and turn right towards Buxworth - note that the canal has been partially drained after a while where the Electricity workers broke through the clay puddling some years ago - continue to the 'Buxworth Basin' where you can wander around the reconstructed loading and transhipment wharves.

There it would be a good idea to pause at the Navigation, it has a good range of well kept beers and excellent home-made food. For those who wish to return to Whaley Bridge just follow your footsteps.

The rest should follow the old track past the Navigation towards Chinley - noticing the old tramway embankments and bridge - continue, crossing a small 'B' road, till you reach a second road where you turn right. Follow this road, keeping straight on where it joins a larger road, till you get to the Squirrel. This is a free house that also has a good range of beers and very good food.

To return, just follow the road back to the track and :-  
(1) If you wish to go straight back follow your footsteps through Buxworth to Whaley

(2) If you wish to see another pub, continue up the road - at the first junction bear left, and go up to the Oddfellows at Whiteclough. A Marstons house with a fine atmosphere. Return to the first junction and bear left and meet the old track as it crosses this road. Follow your footsteps, along the track, back to Buxworth and Whaley.

Back at Whaley you can find quite a few more pubs to see whilst waiting for your transport.

There are plenty of buses and trains from Piccadilly and Stockport.

*Whaley Bridge to Buxworth - 3.5 miles return. Whaley Bridge to Chinley - 6 miles return. An extra mile for the Oddfellows diversion.*

# THE PLOUGH

Heaton Moor Road, ☎ 432 5563

NOW FEATURING UP TO

## 5

**REAL ALES**

**Tetley Bitter,**

**House Bitter,**

**Robinsons Best Bitter**

**and introducing**

THE  
**TAPSTERS**  
*Choice*

TRADITIONAL "HANDPULL" BEERS

A regular guest beer changing every fortnight

**Lunchtime Food available**

**7 Days a Week**

*including serve yourself salad bar*

**Your Hosts Alan & Kath**



## PHOENIX BREWERY

**Brewers of superb ales**

**including:**

**WOBBLY BOB**

**DOUBLE DAGGER**

**PHOENIX PORTER**

**OLD OAK ALE**

**HOPWOOD**

**PLUS SEASONAL BREWS**

**For details & prices ring:**

**01706 627009**

**OAK BREWING CO. LTD.**

**PHOENIX BREWERY**

**GREEN LANE • HEYWOOD**

**LANCASHIRE • OL10 2EP**



# THE CREAM OF MANCHESTER.

Boddingtons Draught Bitter. Brewed at the Strangeways Brewery since 1778.







## Old Mill - Cheadle Hulme

One of the things that makes visiting pubs so interesting is that you can never guarantee that when you visit the pub it will be exactly the same as last time you visited. This can turn out to be your worst nightmare when you discover that your favourite local has been transformed into some horrific trendy theme pub selling overpriced designer alcoholic lemonades and no cask beer. On the other hand the pub may have been rescued from the quicksand where it had slowly but surely been steadily sinking deeper and deeper into certain oblivion.

Regular OT readers might remember that a few months ago I reviewed the Old Mill in Cheadle Hulme and was less than enthusiastic about the food or the pub. Things went from bad to worse over the next few months until Jon and Judi Laidlaw were appointed to sort out the mess. Jon is from Glasgow and is well used to sorting out 'difficult pubs' in that area. Much hard work has followed and now the pub once again sells decent beer with (hopefully) decent food as well. Time I think to re-review the pub for a pub grub article. Decoration wise, the pub has changed little since the hand over. It still has the same mill like appearance with a high roof and lots of rustic timber and stonework. However Jon is looking into the feasibility of adapting the high and presently unused balcony at the end of the pub into a stage for live music. This could provide a much needed live music venue in a part of town that to date has been unable to offer such a facility. On this occasion the beer range consisted of Tetley Bitter, Batemans XB, Everards Beacon, and Oak Thirsty Moon (all £1-67), together with Jennings Snecklifter and Ind Coop Burton Ale (both £1-80). The Beacon Bitter was disappointingly average but this may be due to the fact that at its best it is a very average beer anyway, rather than due to poor cellarman'ship. During the course of our meals we also tried the Batemans XB and the Thirsty Moon, both of which were in better than average condition.

I did wonder why the prices were such odd amounts even a little on the high side. As the saying goes, if in doubt, ask, so I did. The prices are set centrally by Allied Dominic and cannot be adjusted by the licensee as all the tills are computerised. Beers 5% ABV and under are all £1-67 and those over, all £1-80. I am not fully convinced that I entirely approve of this pricing policy, but at least it means that by careful selection it should be possible to pick up a value for money pint.



In common with a lot of other pubs the menu comprises of a regular house menu plus a daily specials board. With the exception of the 'big' dishes all other main dishes on the house menu sell at under £5 with typically Salmon Pasta Bake (£4-75), Traditional Steak & Kidney Pie (£4-35) and Grilled Balti Chicken (£4-95). The house speciality, the big steaks, range from £4-75 for a 5oz Rump Steak to £12-95 for the massive 32oz Rump Steak.

Today's specials board included Vegetarian Lasagne (£4-50), Venetian Pasta Boats (£4-75), Stilton Ploughmans (£4-25), Chicken Korma (£4-95) and Big Tuna (£5-95). I was tempted by the tuna as it contained a 10oz tuna loin in a hollandaise sauce with mixed salad, chips or jacket potatoes and peas, but on reflection I thought discretion to be the better part of valour and opted for the more conservative Korma instead. Friends of our esteemed OT editor will not be surprised to learn that he was not troubled by similar thoughts and had no hesitation in ordering the 16oz rump steak with the Banoffee Pie (£1-95) from the sweets menu to follow (John always enjoys his food!).

The Korma was served with half rice and half chips in a mild and inoffensive medium spiced sauce. Not too surprising really as that is exactly what Chicken Korma should be, and with a generous helping of chicken pieces it served as a very enjoyable meal. With no traces of fat in evidence at all, the steak was cooked medium rare so that it was neither tough or tender. This was accompanied by mushrooms, onion rings, peas and chips. The verdict was that the meal was both good value and filling, but apparently not so filling as to return the accompanying sweet to the kitchen 'not wanted'. Banoffee Pie is slices of banana on a pastry base topped with toffee, custard and cream and served with ice cream or cream. Enough said I think. No doubt it was lovely.

It is pleasing to be able to say that the Old Mill now seems to have overcome the problems that afflicted it not to many months ago. With the reintroduction of regular beer festivals and good food, the pub is once again well worth a look in if you are in the area.

9

TONY & JEANETTE  
WELCOME YOU TO THE

**TOM THUMB'S**

54 KING STREET WEST, STOCKPORT

★ KARAOKE - WED, FRI, SAT ★  
★ DARTS & POOL TEAMS - both Mens & Ladies ★  
OPEN DARTS K.O. - THURSDAY NIGHTS  
FINAL JUNE 13  
£2.00 ENTRY - £1000 PRIZE MONEY

**Pubfile**

AROUND the HOUSES  
...every month

Pubfile Diary  
...fortnightly

**THERE'S  
EVEN MORE  
PUBNESS IN THE**



- EVERY WEEK FOR 18  
RECORD-BREAKING YEARS  
"The silliest thing I ever read"  
- Turrell's mother-in-law

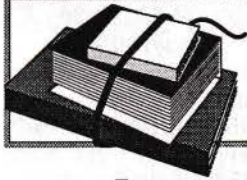
SOUTH MANCHESTER

**REPORTER**

Landlords - get YOUR pub involved - Tel John or Matt on 0161 446 2212

**BUY THIS STRAPLINE IN THE NEXT OPENING TIMES FOR ONLY £10**





## BOOK REVIEW



### **Inn and Around York, York CAMRA, 33 pages, £1.50**



York, particularly the centre, is a splendid place to drink, and with late trains back, it's never been so accessible from the Manchester area as it is now. This new CAMRA guide lists every pub within the present-day city boundaries, lately extended under local government reorganisation to encompass a wide rural hinterland.

With so many pubs to cover, some of the descriptions take brevity perhaps too far - "narrow town pub, much altered over the years" - but in general a decent thumbnail sketch is given of each pub's essential character. There's a comprehensive and well-written brewery section and various thought-provoking articles are scattered through the guide. The failure to mention opening times, however, is surely a cop-out: even if full details could not be supplied, in such a tourist Mecca it would be a boon to know which pubs reliably open all day.

Another reviewer has criticised the lack of public transport information for outlying villages, but I fear the sad truth may be, at least outside office hours, there's not much public transport to give information on. Far more serious is the excessive subdivision of the City area, such that pubs I've always thought of as being in the City Centre appear under such headings as Bootham, Groves/Monkgate, and Nunnery Lane. Grouping pubs into neighbourhoods isn't inherently mistaken, but needs to be backed up by a pub index if those not on intimate terms with the local geography are not to be misled.

Happily the maps, though simple, are clear and well-drawn, and together with a sequential numbering system go some way towards alleviating the confusion just alluded to. All in all, this simply designed guide is a good 'cheap and cheerful' companion to a wonderful drinking city - recommended. **RPJ.**

**INN AND AROUND  
YORK**

**A GUIDE TO PUBS  
AND REAL ALE IN  
THE CITY OF YORK**

Produced by York Branch of  
The Campaign for Real Ale

**ONLY  
£1.50**

## Gardeners Revival

After a period of decline following the introduction of karaoke and the removal of its most popular beer (Holts bitter), the Gardeners Arms, Northgate Road, now has a licensee who believes that the way to a successful pub is through satisfied customers.

To this end, Peter Rodgers, the new 'man at the helm' is currently looking to extend his range of beers and introduce guest beers in an attempt to entice discerning beer drinkers and re-establish the Gardeners as the popular watering hole it used to be.

11

**Gill & Vince & staff  
would like to welcome  
customers old and new**

**BUSINESS AS USUAL  
NO CHANGES**

**ROYAL OAK, DIDSBURY**

## The Red Lion WILMSLOW RD WITHINGTON

Mon. - Sat. 11 - 11

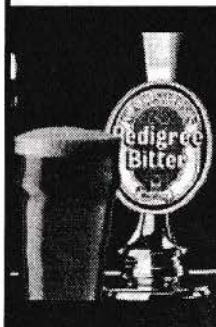
Handpulled Marstons Pedigree  
Burton Bitter and Banks Mild  
plus  
Marstons Head Brewers Choice

★ LUNCH ★

7 DAYS A WEEK

EVENING MEALS MON - THURS

★ 5.30 - 8.30 ★



## The Nursery Inn

GREEN LANE,  
HEATON NORRIS,  
STOCKPORT

432 - 2044



- ★ Good Home Cooked Food Served Daily
- ★ Lunches every day including Sundays for families in our Dining Room.
- ★ Beer Garden with Eating Area
- ★ Bowling Parties & Function Room.
- ★ Egon Ronay Guide, AA Best of British Gd
- ★ CAMRA Good Food Guide 1994

Hydes  
Anvil Ales

Brewers of  
Traditional  
Cask  
Beers

Always in  
good taste

## Jo and Pat from the NELSON INN Didsbury

invite you to try their  
Fine Cask Conditioned Ales  
**Websters & Holts**  
Cheapest Beer In Didsbury  
Open All Day

Come and Try our Quiz nights  
(Tues) & Music Quiz (Thurs)

# 5 Years Ago

by Phil Levison

JUNE '91

**A**RE YOU GETTING ENOUGH? was the eye-catching headline, and it was all about the vexed question of short measure. The root of the problem was that a full pint with a decent head was impossible to achieve with a brim measure glass. An electric metered pump with an oversize glass solved the problem and ensured a full pint. But there had been a tendency for handpumps to replace the electric pumps, and when the electric pumps go, so do the oversize glasses, so we are back to the original problem with brim glasses. Over ten years ago, in the late '70's, legislation was passed to make the use of oversize glasses mandatory, but a Government order was still required to bring this into effect. For some inexplicable reason this order has never been given, so the problem continues. The Swinging Sporan on Sackville Street was being managed by Bob and Madeleine Gregory, who had just moved from the Railway at Ashbury's. All three of Theakston's beers were available, viz. Best Bitter, XB and Old Peculier, with a possibility of guest beers and a cider to follow, and perhaps even an in-pub beer festival. There seemed to be something of a scarcity of things that had happened five years ago, in June 1991, so the final item this month goes back about 100 years. It was Pete Soanes' piece entitled "A Drinkers Lament", which reproduced a Brewery price list from a CAMRA home brew book. This was for Thomas Parsons, Lion Steam Brewery, Princes Risborough, around 1890. Prices are per 36 gallon barrel.

12

XXXX Strong Ale 56/-; XXX Lighter Ale 48/-; XX Mild Ale 36/-; XX Dinner Ale 42/-; X Kitchen Ale 28/-; T (at Brewery) 10/- SKB (highly recommended) 40/-; KB (highly recommended) 36/-; BA fine strong bitter 56/-; Stout very nutritious 56/-; Porter 36/-.  
Pete comments "Try finding a brewery today which supplies 10 different cask beers plus a weak table beer for which you would take your own container to be filled. The BA Strong Bitter was £2.80 for 36 gallons, which works out at 7.7 pence per gallon, or less than 1p. a pint - a sobering thought."

...Pub Ne  
b News...  
News...P  
...Pub Ne  
b News...  
News...P

HIGH PEAK & NORTH EAST CHESHIRE  
**WITH TIM JONES**  
**CAMPAIGN** CAMRA  
FOR REAL ALE

The refurbishment at the Rose & Crown in Stalybridge has been completed and the result is a pleasing improvement of a previously nondescript area. The old pool room has been transformed into a "room" in its own right rather than an under-used backwater with the addition of an attractive iron fire. For pool enthusiasts the pool table is now located in the old, dingy snug area next to the bar which has been opened out to provide a more welcoming room.

Also in Stalybridge - the Buffet Bar will cease to be run by Ken Redfern on 27th May - but whether there will be continuous tenancy remains to be seen.

Further afield - long-standing licensee Ken Moon at the GBG listed Sportsman in Strines has put the lease up for sale. It is understood that it was sold within 4 days and the new owners will be taking over in a few weeks time. Down the road the Royal Oak (Robinsons) will also soon have new tenants - more about this when the dust in Strines has settled.


In Disley - the Rams Head (Hungry Horse) is set to open the "long awaited" Real Ale Bar in the old stables. The bar is set to open on Wednesday 22nd June and will feature 3 "unusual beers" and on the opening day unusual Robbies Best Bitter will be on sale for 99p a pint. The regular beers in the main pub are Bass, Boddies and Worthington BB and it is hoped that the new beers are more inspiring than these.

In High Lane, the Royal Oak (Burtonwood) is now rotating all the Burtonwood range so there are always two beers on, one being the ever present Bitter. The rotating beers are Top Hat, Buccaneer, Forshaws and one other (seasonal). The regular quiz and music nights remain and a re-vamped children's area has recently been "opened". A warm welcome to all CAMRA members is promised.

The beer festival season is upon us - as well as the just finished Stockport Festival other regulars are on their way. On 13-16 June the Boundary at Guide Bridge is having its second annual beer festival and over in Simmondley the Hare & Hounds has its regular bash on the 22/23 June. And while we're on the subject on the 12, 13 and 14 July the Beer Tent at the Tameside Canals Festival is open at the Portland Basin, Ashton-u-Lyne. The opening hours are as usual - Fri. eve - 7-11, Sat. 12-5 and 7.30-11, Sun. 12-5 (or when the beer runs out). Thirty different beers will be on sale over the weekend including - beers from Porters, Oak, Hydes, Lees, Black Bull, Leather Britches and others from further afield via a beer agency (actual beers will be confirmed nearer that date). Ciders and Perrys will also be very much in evidence - the weird and wonderful feature. Entertainment in the evenings will require a small entry fee for the main field and will be Folk on Friday and Jazz, Saturday.


Come down and enjoy the unique atmosphere and some good quality real ale and cider.


☎ 429  
0549



## 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**

## High Peak Featured Pub JUNE 96

Since High Peak branch have contributed to this magazine, there has been hardly a mention of the village of Broadbottom. However, all that changes this month as the Cheshire Cheese on Lower Market Street has been chosen as High Peak's Pub of the Month.

Ed and Kath Barton have been in charge for three years now and have made the Cheese into a pub which is unrivalled in a village with an otherwise mediocre reputation for beer. They bought the pub from Thwaites brewery and retain a partial tie, selling Thwaites Best Mild, Bitter, and one other Thwaites product, as well as Peter Yates Bitter (a beer primarily brewed for Yates Wine Lodges) at £1.00 a pint. A guest beer is on sale and a regular poly-pin of cider and continental bottled beers are popular.

The Cheese is located on the Etherow Valley Walk, which runs from Woolley Bridge to Stockport and picks up quite a lot of trade from passing walkers as well as campers and caravanners from the nearby campsite. Tameside's Lymefield Information and Visitors centre is just across the road and the 40 mile Tameside trail runs close by.

The pub is open plan with three separate areas - a comfortable lounge, a games/TV area and seating in and around the bar. The landlord spent 21 years as a Royal Navy Petty Officer, evidenced by the many naval pictures in the games area.

Popular entertainment includes the quiz nights - the pub has two teams in the Glossopdale Quiz League. The pub also boasts two darts and domino teams. There are regular £1 a pint nights (often on Saturdays). Although there is no beer garden, there are benches at the front of the pub. Bar snacks are available with pies, filled jacket potatoes, sausage rolls and garlic bread being the main choices. For those partial to whisky, 15 single malts are usually on offer.

Add to all this the friendliness of the staff and you have currently the most thriving pub in the village - well worth trying out. Regular buses and trains connect the village to Glossop and Manchester throughout the day and evening. The Piccadilly to Hadfield train stops at Broadbottom Station (approximately 5 minutes walk away) and the 214 and 239 buses run regularly. The bus stop is positioned immediately outside the pub.

### COPY DATE FOR JULY ISSUE OF OPENING TIMES - JUNE 21

Your Hosts  
Graham &  
Vera welcome  
you to ...

## THE RAILWAY VIEW

Byrons Lane, Macclesfield

GOOD FOOD

Now Being Served on

**PLATFORM ONE**

6 GUEST BEERS ☆

☆ QUIZZES ☆ BAR GAMES ☆

☎ 01625 423657

REAL ALE £1.10 MON NIGHT - WHISKY 60p SUN NIGHT



## THE KINGS ARMS

BLOOM STREET, SALFORD

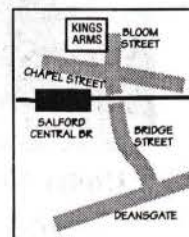


Dave and Sue Price invite you to try the  
fine range of beer and cider in

**Salford's  
Premier Free House**



Constantly  
Changing Range of  
Beers  
on 13 handpumps



13

ASHTON'S  
PREMIER  
FREE  
HOUSE

THE  
STATION

SAT 11.30 - 3.00  
7.00 - 11.00  
SUNDAY  
USUAL TIMES

- REAL ALES BODDIES, PEDIGREE, CHESTERS MILD
- REAL CHOICE 7 OR 8 GUEST ALES EACH WEEK
- REAL FOOD SUPERB HOME COOKED LUNCHES
- REAL ATMOSPHERE IN THE PUB, CONSERVATORY or GARDEN

IN SHORT - A REAL PUB

WARRINGTON ST. ASHTON-U-LYNE NEXT TO BYPASS

The High Peak & North East Cheshire Branch Contact is Ralph Warrington  
(0161 368 3624 (h) 0161 439 7502 (fax))

# Focus on Red Lion, Lower Withington

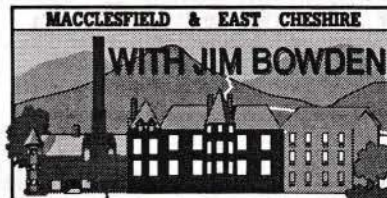
Those fancying a trip out into rural Cheshire could do a lot worse than visit this pub which Macclesfield & East Cheshire Branch has featured in the Good Beer Guide for a number of years.

Located at the corner of the village green just off the B5392, the pub is best arrived at from the Manchester direction by driving down the A34 through Alderley Edge carrying on through the traffic lights at Monks Heath (junction with the A537). After about another two miles at Siddington turn right onto the B5392. Another three miles and you will come to the village green with the Red Lion well over to your left.

A real social centre to the village, this Robinsons pub has two bars, designated 'Lounge' and 'Village', and a popular restaurant. It sells Best Bitter on handpump and is also one of the very rare outlets for Dark Best Mild. Landlord Steve Boylin is a keen CAMRA member and organises several annual events such as the Guy Fawkes Night Bonfire Party on the field across the road. Those with families will be pleased to know that children are welcome in the lounge where there is a comprehensive bar menu (the sandwiches are enormous and the coleslaw served with the salads is magnificent!). Definitely a pub worth a drive out into the country. You won't be disappointed. BK

## The Lunatics ARE Running the Asylum

OT recently spotted an interview for a bar-staff (not management) job taking place in one of the establishments springing up at London Termini. After a cursory chat, the 'real' interview took place. Thirty pages of computer readable multiple choice psychometric testing (two different tests). For Bar Staff. I kid you not. What next, graphology and Chinese horoscopes?



ib News...  
ews...Pub  
vs...Pub N  
ib News...  
ews...Pub  
s...Pub N

We have one Robinson's pub in our area that sells Old Stockport Bitter and that is the Three Crowns at Higher Hurdsfield, Macclesfield. When sampled it was in good form.

The new landlord of the Boarhound, Macclesfield, a Robinsons pub, is Eric Fox who previously had the Flowerpot, Hurdsfield (Greenalls). His new pub will open all day, every day. We wish him well.

Greenalls/Boddingtons have closed the Spinners, Bollington for refurbishment. We hope that this does not ruin what is a classic multi-roomed pub of its type used mainly by mill workers in the past.

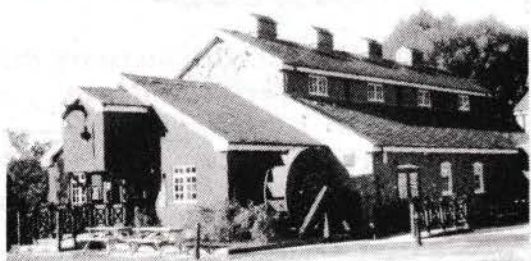
The Angel in Knutsford is to close for a 3-4 month refurbishment by new owners, Holts.

## Tameside News

The Werneth Low Steak House and Bar, on the top of Werneth Low overlooking Hattersley, is now known as the Harbour Lights, and has Pedigree, John Smiths Bitter, and Directors on handpump - worth a visit if only for the stunning views.

Nearby at Gee Cross, the Werneth no longer has handpumped mild but does sell guest beers - Greene King Abbot and Wychwood Dr Thirsty's Draught (normally priced at £1.40) recently featured.

14



Now Under New Management with your hosts  
Jon and Judi Laidlaw

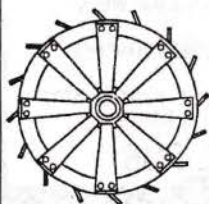
Five guest beers at any time including



changed fortnightly

Food available 12 - 9 every day

Quiz Nights Tuesday and Thursday



- t h e -  
**OLD**  
- m i l l -

Open 12-11,  
Mon - Sat,  
12-10.30 Sunday

Mill Lane, Cheadle Hulme  
Tel: 0161 488 4090

Clare and Howard wish all their friends  
and customers a warm welcome at



KENNEDY STREET

**MANCHESTER'S**  
1st FESTIVAL ALE HOUSE

9 HANDPUMPS - 6 GUEST ALES

FOOD 11.30-2.30 & 5-7 Mon-Fri

and 11.30 - 2.30 Saturday

CONSTANTLY CHANGING RANGE OF  
HIGHEST QUALITY GUEST ALES



### Denim Blues

There's been a lot of debate in the press about the refusal of the newly-opened King's Ransom in Sale to admit people wearing jeans. This kind of policy might be OK for a top-class restaurant, but for a so-called public house it's just not on. So long as people's clothes are clean and decent, why should they be excluded? What right have pubs got to discriminate on the grounds of dress sense? It's not even as if the supposed objective of the policy - to keep out troublemakers - works, either. Many responsible people who have to wear formal clothes at work prefer to dress casually when going out for a relaxing drink, while an awful lot of yobbos and yobbettes wouldn't be seen dead in denim. For God's sake, Marks & Spencer are the country's biggest retailers of jeans!

The way to keep out undesirables is intelligent, flexible door control, not a rigid and inappropriate dress code. Any pub which applies this ludicrous and ineffective policy is declaring clearly that it wants to attract a clientele of posers, and should be avoided by all sensible people.

### The Lost Generation

Over the years, a great deal of effort has been expended on encouraging the under-25's to become active in CAMRA. By and large, this has been a complete waste of time. CAMRA activists under 25 are as rare as good pints

of Websters. So is the right policy to try even harder, or to take a step back and rethink the strategy?

Young people tend to be very fickle in their allegiances, particularly to consumer brands. The flavour of the month counts for everything. They are also very resistant to being told what to do by their elders. These factors combined make them very unreceptive to CAMRA's message.

The appreciation of the finer things in life, from malt whisky to Mercedes-Benz motor cars, generally comes with maturity. By no means should CAMRA ignore the young, but it shouldn't be too worried about the lack of them in its ranks. Let them guzzle Ice Beer today, because with time they will grow out of it.

If any age group is to be targeted, should it be the "active retired"? They are often enthusiastic and long-standing consumers of real ale, and are likely to have the time and the experience to be highly effective campaigners. Yet they too are under-represented amongst the active members of the organisation, who consist overwhelmingly of the 30-50 age group. To kindle their enthusiasm, maybe more emphasis is needed on the civilised pleasures of the pub, and less on marathon crawls and rowdy stand-up beer festivals.

### Ash and Trash

So long as it doesn't take over the whole pub, I'm all in favour of giving drinkers the choice of a no-smoking area. But something which is generally overlooked is what to do with all the other assorted rubbish people normally put in ashtrays. By the end of the evening, tables can be awash with discarded crisp packets, toothpicks and bus tickets.

Landlords - by all means get rid of the ashtrays, but please provide litter bins instead to help keep your pubs tidy.

**Another great  
Craft Ale  
from Hydes...**

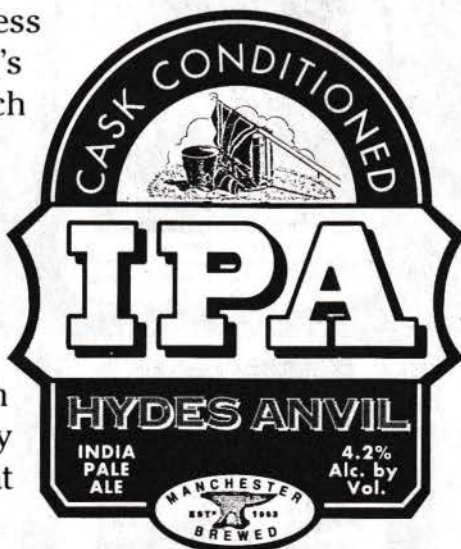
**...and Another  
Successful Pub  
Refurbishment!**

Following the success of Billy Westwood's Bitter, Hydes launch

## IPA

A clean, bright and refreshing taste.

The ideal drink for summer - clear, light and spirituous with a distinctive hoppy flavour. Ask for it at your Hydes local.



The OLD PLOUGH, Ashton-on-Mersey, Sale.

John and Pauline welcome you to the 'new' Old Plough.

Whilst there, why not enjoy a meal at our new flagship restaurant - the ANVIL FAYRE.

ESTD 1862 **HYDES ANVIL BREWERY** ESTD 1862

**Copy Date for July Issue of Opening Times is June 21**

# 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 and Macclesfield. Members of all branches are welcome at each other's events!

Diary

### June 96

**Monday 10th** - Social, Kingsway, Levenshulme. Starts 9.00pm

**Thursday 13th** - Monthly branch meeting, Armoury, Shaw Heath, Stockport. All please attend for our Summer Quiz. Starts 8.00pm.

**Saturday 15th** - Night out in Eccles. Catch 8.00pm train from Victoria.

**Monday 17th** - Social, Hungry Horse, Cheadle Heath. Starts 9.00pm.

**Friday 21st** - BBC (Beswick, Bradford and Clayton) Stagger. Meet 7.00pm Seven Stars, Ashton Old Road; 8.30 Britannia, Rowsley Street.

**Sunday 23rd** - Curry Crawl. Meet Kingsway, Levenshulme 12.00; Friendship, Fallowfield 1.00; Albert, Rusholme 2.00. Finish with curry.

**Monday 24th** - Social, Royal Oak, Wilmslow Road, Didsbury. Starts 9.00pm.

**Thursday 27th** - Pub of the Month award to the Friendship, Wilmslow Road, Fallowfield

**Saturday 29th** - Day out to the Black Country visiting brewpubs. Hopefully to include George, Eccleshall (Slaters); Beacon, Sedgely (Sarah Hughes); British Oak, Dudley and Britannia, Gornal. Minibus leaves Crown, Heaton Lane at 10.00am. Phone 477 1973 to book a seat.

**Monday 1st July** - Social, Spread Eagle, Lower Hillgate, Stockport. Starts 9.00pm.

**Saturday 6th July** - Independents Day Pub Hunt. This is a Greater Manchester CAMRA event so a good turnout please. Starts 12 noon, Beer House, Rochdale Road.

### June 96

*High Peak Branch covers Bredbury, Romiley, Woodley, Marple and all points north. They have advised us of the following events:*

**Saturday 15th** - Trip to Boundary Beer Festival, Boundary, Guide Bridge. Meet at the pub at 8.00pm.

**Sunday 23rd** - Walk to Hare & Hounds, Simmondley (and the beer festival). Meet 9.45am Strines Post Office, 10.05 Fox, Brookbottom.

**Saturday 29th** - Trip to Union Vaults, Chester. For more details contact Frank Wood on 01457 865426

**Saturday 6th July** - 7 Inns Walk. Start 11.00am (ish) at Rams Head, Disley. For details contact Geoff Williamson on 01663 765634.

**Monday 8th July** - Monthly branch meeting, Duke of York, Romiley. Starts at 8.30pm. *Apart from Macclesfield and Bollington, the Macclesfield & East Cheshire branch covers a wide area from Wilmslow to Knutsford and down to Congleton. They have advised us of the following events:*

**Saturday 15th** - Trip to Severn Valley Railway. Meet 8.30am at Waters Green, Macclesfield. Calls at Wagon & Horses, Congleton 8.45am.

**Monday 24th** - Monthly branch meeting at the Wild Boar, Wildboardclough. Starts 8.00pm.

To Do Address Notepad Anniversary CAMRA 93 Planner

16



## THE Robinson's COLLECTION

**BEST BITTER (4.2% ABV)**  
- pale and bright with a full bitterness derived from choice aroma hops.

**FREDERICS (5.0% ABV)**  
- light and golden in colour and packed with flavour. Named after the brewery's founder. Also available in bottles.

**XB (4.0% ABV)**  
- a smooth bitter ale with a malty taste. First brewed in the Lake District.

**HATTER'S MILD (3.3% ABV)**  
- brewed from quality malt and hops, it's the best cask conditioned, light mild around.

**OLD STOCKPORT (3.5% ABV)**  
- rich golden body with a refreshingly hoppy taste and lightish alcohol content.

**OLD TOM (8.5% ABV)**  
- smooth, dark and mellow. Brewed from a recipe almost as old as the brewery itself.

CHOICE BEERS



# Pub In The Peak

## Peter Edwardson visits The Duke of York, Elton

It's always interesting to come across one of the dwindling band of truly unspoilt pubs, so our eyes lit up when told about the Duke of York in Elton near Matlock, which allegedly had scarcely been touched since the 18th century. However, we were warned that there was no real ale, and outsiders were likely to get a frosty reception. Even so, it just had to be visited.

Elton is a typical stone-built Peak District village, situated in the hills about four miles west of Matlock, a little off the main tourist trail. The Duke of York stands in the usual spot for the village pub, right in the middle, bang opposite the church. It's a surprisingly large, four-square building, probably dating back about two hundred years. The plain exterior with a single, slightly faded signboard above the door suggests that this is not a pub where so-called modern "facilities" take a high priority.

Through the front door, a corridor takes you to the heart of the pub, a marvellous little tap-room at the back, with a quarry-tiled floor, plain matchboarded bench seating around the walls and a blazing fire in a massive, ancient fireplace. There's a shop-counter style bar with glazed panels, and a hatchway serving the corridor. It was clearly a popular meeting place for the local community, but there was no hint from either the landlady or other customers that respectful visitors were made any less than warmly welcome - although it's not the kind of pub to go in and demand to see the wine list.

There are two other rooms at the front of the pub - the one on the right having more of a lounge-type character with carpet and upholstered benches, while that on the left is more like the parlour of a private house, with an old dining table and a piano, around which you could imagine many convivial evenings while the winter weather did its worst outside. This wasn't open on our visit but we managed to peer in through the window. Everywhere was spick and span and gave the impression of recent redecoration done in sympathy with the character of the place - it certainly hadn't been neglected and allowed to decay.

There's a fine set of disused handpumps on the bar, and beside them a pair of Mansfield keg fonts which presumably provided the draught beer until fairly recently. But they've now been joined by two new handpumps dispensing Mansfield Bitter and Old Baily, and the Bitter we had was very good indeed, and served in oversize lined glasses, too. We found the Duke of York a true gem of a pub where the atmosphere and the quality of the beer and the welcome all exceeded our expectations. There's no food beyond a packet of crisps, but if you're in need of something more substantial you could do worse than the nearby Miner's Standard, on the B5056 just above Winster. This is a substantial, rambling old free house, on our visit offering Boddingtons Bitter, Marstons Pedigree and Wadworths 6X. It's amazing how much better Pedigree tastes when you don't serve it through a swan-neck. There's a comprehensive menu of decent food, although the choice is restricted to full meals on Sunday lunchtime, which is perhaps not the best time to visit, as the pub becomes something of a tourist magnet.

## SOUTHLANDS HOTEL & COPPERFIELDS BAR



- ★ FUNCTIONS
- ★ 29 BEDROOMS, 16 EN-SUITE
- ★ PUBLIC BAR
- ★ FREE HOUSE
- ★ TRADITIONAL BEERS

JOHN SMITHS BITTER 99p

SUPERB HOME-COOKED FOOD

5 Different Cask Ales LUNCHTIMES & EVENINGS

## The Victoria

Hall Street, Offerton

Greenalls Mild & Bitter,

Stones Bitter

All Cask Conditioned

BAR SNACKS AVAILABLE

Your Hosts

Ian & Christine

Tel: (0161) 480 3983

17



Irene and Staff welcome you to  
**The Greyhound**



Bowden Street, Edgeley  
**Boddingtons Mild & Bitter  
and Ever Changing**

**Guest Beers**

**changed weekly**

BINGO: MON & THURS afternoons SKY TV

**A warm welcome Guaranteed**

★ **OPEN ALL DAY** ★



# Fistful of Arrows

By Brian Carey



Dart players from all over Stockport converged on the Brinnington Inn recently. They had heard that little Luke Oldham, 10, had had his bike stolen by thugs for the second time.

Local dart journalist Jack Hyman, hearing of Luke's plight, immediately contacted Darryl Fitton to see if he would give one of his excellent exhibitions. Of course, Darryl agreed without hesitation. And 15 of the town's top players offered their services.

The local dart community were so keen to help the youngster, that the weekly heat of the Stockport Individual Open was postponed so that the exhibition could take place. The Brinny Inn was packed when Darryl took on the challenge of beating allcomers and only the Bobby Peel's Phil Cooke came close to beating the Cheshire county star. Phil had nine darts at the double, but clinical finishing from Darryl meant that he won every game that evening. In all Darryl hit 85 ton plusses and eight maximum 180's. But the most important statistic was that over £230 was raised to buy Luke a new bike.

On the subject of exhibitions, former world champion John Lowe will be showing his skills at the Sir Robert Peel, Castle Street, Edgeley in June. It promises to be a great evening, so contact the Bobby for further details.

Another top pro is being approached with a view to giving an exhibition in the Heaton area. More news on this when, and if, it is confirmed.

A letter to the editor of Opening Times took me to task for suggesting that the Manchester Board is not a common sight in Stockport pubs. I stand by my original belief that the London board, rightly or wrongly, is the norm in this area.

The writer of the letter suggests that the Manchester board is "challenging". My answer is "yes and no". To a better than

average player the board is indeed a challenge. Combining the lack of trebles and the small doubles mean that the thrower tends to aim for the bull. In the hands of a good player that does represent a challenge, but to the less able the resultant scoring tends to be luck. And, make no mistake, darts is intended to be a game of skill.

That said, I would not like to see the Manchester board, or any of the traditional variants disappear. Happily, you do not have to go far across the Stockport border to find the log end in constant use; the Albion on Burnage Lane for example. Indeed, perhaps the biggest league in Stockport, plays on the Manchester board. The Stockport Ladies Log End League has four divisions, with teams from all over Stockport competing.

And you only have to visit places nearby like Denton, Hyde and Altrincham to find fine log end competitions. Long may they continue.

One board that I would like to see the back of, however, is the electronic board. Have you seen the ugly things on Eurosport? Rather than argue amongst ourselves which is the best traditional board, we should combine to ensure that this noisy, flashing American contraption be banned from our pubs and clubs. It is

as offensive as fake handpumps. Perhaps we should start a sister organisation to CAMRA; the Campaign for Seeing Off Electronic Darts - CASED.

Any ladies interested in helping form mixed or ladies sides at the George & Dragon, Heaton Chapel, should contact the pub. It is hoped to have teams competing in these divisions under the George & Dragon banner again next season.

I am always interested in hearing from anyone who wants to chat about darts. Give me a call on my new number 286 - 7762.



## The Star Inn

13 High Street, Cheadle  
Tel Bar: 282 5896  
Eric, Nora and all the Staff look forward to welcoming you

**HYDES ANVIL ALES**

**Happy Times**  
Mon - Fri  
3.30 - 8pm  
Sat 5 - 7pm  
Sun 1 - 2 & 5 - 7pm

**Traditional Cask Conditioned Mild & Bitter**

**10p OFF Selected BEERS in Happy Times**

**Home Made Food Served Mon - Sat 12 - 2**

18

### FESTIVAL PROGRAMME QUIZ

The winners of the two T-Shirts are: Miss Pam Hyland of Davenport and C Bancroft of Offerton. Prizes will be despatched shortly. Answers in full next issue.

### The Waters Green Tavern



96 Waters Green,  
Macclesfield,  
Cheshire SK11 6LH  
Tel: 01625 422653

opposite the Railway Station

Ever Changing Guest Beers including:

Rudgate, Deuchars,  
Phoenix, Enville, Red Admiral

Your Hosts Brian and Tracey

Bar Meals Served Mon to Sat Lunch

### Bakers Vaults

MARKET PLACE, STOCKPORT

Robinson's Fine Ales  
superb cuisine  
including  
traditional  
Sunday Lunch



LIVE MUSIC MOST EVENINGS  
BOOGIE CLUB SUNDAY NIGHT  
TEL: 480 3182

# MANCHESTER MATTERS

The Waldorf, on Gore Street in the City Centre, has emerged extended and improved from its long sojourn under wraps. The extension comes from incorporating the area formerly occupied by the toilets, now moved downstairs; the improvement from a sensible, attractive renovation not unlike that of the Oxnoble. It's essentially open-



by Rhys Jones

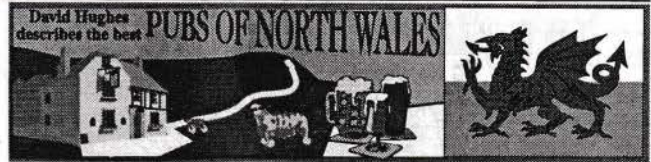
plan, but with the odd alcove, and there's a function room upstairs with a late licence. Handpumped beers are Chesters Mild, Boddingtons Bitter, Marstons Pedigree and Taylors Landlord.

Not too far away, the Bulls Head will - hopefully this month - become a Burtonwood "alehouse", with four of the brewery's own beers and two changing guests. The licensee comes from Tetley's Theatre Tavern in Warrington, where his efforts have met with approval. Still in the Centre, unconfirmed rumours suggest that the Bank may become Manchester's second Firkin, while Smithfields on Shudehill has dropped Camerons Strongarm.

In Gorton, there's been a surprising closure in the shape of the Vulcan, a pub which had seemed to be one of the most thriving in the area and with fine beer, particularly the now rare Wilsons Mild, and an even more surprising re-opening in the shape of the Gorton Arms (both on Gorton Lane), where the offering is handpumped Banks's Bitter alongside keg. Also in Gorton, the Prince of Wales now sells handpumped Chesters Mild.

In West Didsbury, the Railway is now once again keg, the lure of handpumped Websters having failed to tempt the customers from the "smooth" keg alternative. Opposite, the Midland should be congratulated for getting rid of its Scrumpy Jack handpump. Elsewhere in West Didsbury, the Four in Hand has no mild (not even keg), while the handpumped range at the Barleycorn seems to be down to just Tetley Bitter and Burton Ale. In Withington, that excellent local the Cotton Tree no longer sells Stones Bitter or Greenalls Original, but has gained Greenalls Mild and Festival Bitter on handpump.

Finally, the Queen Victoria in Beswick is a welcome guest outlet for handpumped Holts Bitter; other handpumped beers are Chesters Mild, Bentleys Bitter, and Boddingtons Bitter (though there's also a keg font for Boddies).



## Three Pigeons, Graigfechan. OS 146 545

At the end of the Vale of Clwyd before it graduates into the Nant y Glyn Pass is a small village called Graigfechan in which is situated the Three Pigeons. This is on the B5429, and you can get to it via either the A494 turning off near Llanbedr Dyffryn Clwyd or via the A525 turning off at Pentre-celyn. The pub has magnificent views over the Vale of Clwyd when fine, but in the Autumn and Winter can be in an area which can hold the fog bank. Regular entertainment is featured on Thursday and Friday evenings, and it holds a beer festival each year.

The history of the pub goes back to the 17th Century when it was a Drovers pub. It still retains some of its original buildings but has been modernised and expanded, but still retains some of its original character. During the last few years it has developed a reputation for fine food and has been a regular entry over the last twelve years in both the Good Beer Guide and the Pub Food Guide. Owner and Licensee Jim Hawley has developed the pub into one that customers from miles around travel to. It is not unusual to find customers from the Wirral and the West Midlands eating and drinking in this establishment. It occasionally has a coach party in but because of its large size it is never crowded.

You will not find a handpump in the Three Pigeons as all the cask beers are dispensed from the cask on gravity and poured from a jug. Draught Bass is the regular beer with up to three guest beers on at any one time, those on are displayed on a blackboard at the back of the bar.

There are two serving areas, the bar and a lounge bar, which in slack periods is not used. Unusually for North Wales the pub has a skittle alley which is open during weekdays, but not at weekends as it is part of one of the drinking areas.

Other facilities include a couple of self-catering apartments attached to the pub which are fairly reasonable in their price, and a small Camping/Caravan site within the grounds, again reasonable in the price of site charges. The pub has a large garden which includes a barbecue area, and a car park for around 50 cars. Children are welcome if eating or in the early evening but are restricted to using one of the lounge areas.

Because of its isolated location the pub does have restricted opening hours. It is only open on a Sunday lunchtime and from 6.30-11pm each evening except Sunday (10.30pm).

## APPLICATION FOR CAMRA MEMBERSHIP

(OT146)

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: INDIVIDUAL £12  JOINT MEMBERSHIP £14

STUDENT or OAP or REGISTERED DISABLED £6

STUDENT MEMBERSHIP ONLY £6

Lorraine York, 54 Lime Grove, Cheadle, Cheshire, SK8 1PF

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.





A belated welcome to Billy Menzies who took over the White Lion, Stockport last September. He has restored the range of guest beers and is continuing with live music, Jazz on a Monday night.

Opening Times wishes all the best to Harry and Jessie Curran in their retirement from the Romper (Red Lion), Ringway. Tony and Beryl have taken over and say there will be no major changes. They will continue with guest beers and have extended lunches to 7 days a week. Tony and Beryl used to have the Four in Hand in Didsbury.

Chris Goode who left the Midway where he was manager a couple of months ago, is now installed round the corner at the Rifle Volunteer in Portwood, this time as a tenant. Already he has refurbished the pub taking out the partition wall dividing the side room and putting in a pool table. On the beer front, as a fan of cask mild he has installed Wilsons Mild on handpump to go alongside the Wilsons Bitter. He is also considering putting in cask Exhibition. Let's hope he doesn't make the mistake that appeared to have been made at the Midway of having too many beers for the turnover, resulting in a reduction of quality.



The Labour Club on the A6 at Heaton Norris has installed cask Vaux Maxim alongside the well-kept Thwaites Mild and Bitter on handpump.

Brewers Fayre, the restaurant/pub chain owned by Whitbread have opened yet another pub on the Cheadle Royal development and have named it (yes, you've guessed it!) the Cheadle Royal. Allegedly it has an aviation theme but other than the pictures of Biggles on the chalk boards it looks like any other Brewers Fayre. The place is essentially for those eating but it is handy for a drink if you are going to TGI Fridays next door or are staying at the attached Travel Inn. There are three beers on handpump - Boddingtons Bitter, Flowers Original and Castle Eden and they are hoping to get Dambusters to go with the theme. If you like eating and drinking in an identikit pub then this is the place for you.

Peter Abell, of the Royal Oak, High Lane, tells us that he has expanded his range of Burtonwood beers. As well as Burtonwood Bitter and Buccaneer, he also rotates Top Hat, Forshaws Bitter and the latest 'Masterclass' beer, currently Tom Thumper. Sadly he has been unable to sell cask mild due to low turnover. Curiously Keith Sutton at the Gladstone has experienced the same problem. Is there something about Burtonwood Mild that doesn't appeal to local drinkers?

Several Stockport pubs are on the market. Currently sporting 'For Sale' signs are the Stanley Arms, and Byrons, in the Portwood area and, in Edgeley, Ye Olde Vic. The first two are currently closed but the Vic remains open for business. Is this an opportunity for one of the new micro-brewers to get a toe-hold in the local market? It is believed that the Stanley, at least, has been sold, but unfortunately with 'change of use' in mind.

**COME TO THE ALL YEAR ROUND BEER FESTIVAL**

**The Beer House**

Angel Street, Manchester

**12 REAL ALES ON OFFER including THWAITES BITTER, THEAKSTONS XB and BEST BITTER, MOORHOUSES PENDLE WITCH + 8 EVER CHANGING GUEST BEERS including a GUEST MILD**

**PLUS A RANGE OF TRADITIONAL CIDERS, DRAUGHT BELGIAN KRIEK, LEFFE BLONDE, HOEGAARDEN & MANY BOTTLED BELGIAN and other FOREIGN BEERS**

Lunchtime Food Served 7 Days A Week

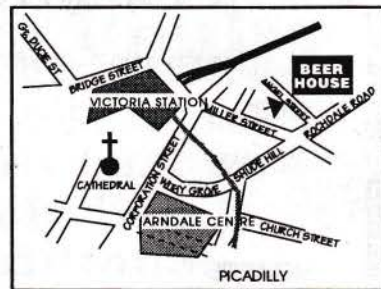
TRY OUR SUNDAY BREAKFAST 12 - 2.30

EVENING MEALS SERVED 5 - 7 THURS & FRI

HALF PRICE MENU EACH MONDAY

FREE CHIP MUFFINS EACH WED 5 - 6

PARTY OR MEETING ROOM AVAILABLE FREE



**NOW OPEN ALL DAY SUNDAY - Breakfasts available till 2.30  
- Vegetarians welcome - Cosy Beer Garden  
OPEN ALL DAY MONDAY - SUNDAY**

**(0161)  
839  
7019**

*SOMETHING FOR EVEN THE MOST DISCERNING TASTE*