

STOCKPORT
AND SOUTH
MANCHESTER
CAMRA

OPENING TIMES



No:
161

FREE

SEPTEMBER 1997

6,500 CIRCULATED
FREE EVERY MONTH

What A Shambles!

The IRA made a mess of the centre of Manchester with the largest bomb outrage on the mainland, but we were thankful that the permanent damage to central Manchester's dwindling pub stock was slight. Both Sinclair's (quickly) and the Wellington (after some rebuilding) re-opened. They had survived the Luftwaffe (the only part of pre Georgian central Manchester to do so), the 60's planners (they were lifted on a raft to the new height of Shambles Square when the Arndale was built), and now the IRA. But it begins to look like the planners have got them in the end. Both pubs will close, possibly as early as late October, and that may well be the last of them.

Officially, of course, everything is rosy...ish. After closure and the demolition of the East side of the square, the pubs will be moved, rotated through 180 degrees, and lowered onto a site on Cateaton Street, between the current Hotel/Crown and Anchor block and the Corn Exchange. Well, no, actually.

As sundry other publications have noted, the proposed site is too narrow (by about 4 metres), so now the proposal has been modified to split the two pubs and set them in at right-angles - with a new wall added to one or both, thus wrecking their architectural merit (aside from the fact that they will be dwarfed by their new Victorian neighbours). And why is this being done you ask? Good question - officially it is so that a vista can be created for pedestrians from St Annes Square to the Cathedral. Aside from the fact that our Cathedral is of limited appeal to many eyes, the new site is of course bang in the way, blocking off the view. It all seems VERY fishy.

The real reason, it is being widely speculated, is Marks & Sparks. Their construction of a new national flagship store is vital to the health of central Manchester's shops (damaged by the IRA and threatened by the Dumplington development). It is well known that M&S have never been happy about two pubs right outside the backdoor of their store, and with the clout they now have, they want them moved well away.

The 'move' which still lacks full planning permission, is to take 58 weeks. There is no provision for adequate below-ground stillage in the new site, so we can safely assume that IF either pub were ever to re-open, real ale would not be on the menu. With two pubs there already, wine bar/pizzeria would look to be the most likely future.

That is, of course, if they ever make it to the new site intact... When the pubs were lifted to their current height, they nearly didn't make it. Moving them is likely to end in an 'Oops, sorry they broke, we've demolished them' statement. That is my firm conviction of what will come to pass. The City Council and the developers are remaining silent. Visit the pubs now and mourn, and remember, this time you read it in OT before it happened. **PBH**

Holts Move In



Manchester brewers Joseph Holt have finally gained their first outlet in Stockport town centre with the purchase of Winter's Wine Bar on Underbank.

Winter's, which seems to have had something of a chequered history, has been on the market for some time and we understand that Holts were actually in a race with another, unnamed, company to buy the prime site, only completing the sale with an hour to spare! Holt's director Tom Dempsey has confirmed that the brewery plan to turn Winter's into

"a traditional pub, selling real ale, good wine and food", but although alterations are planned (which may involve a short period of closure) these will necessarily be limited as the building is listed. What will change, though, is the name "because it will no longer be a wine bar", although no new name has yet been chosen. While this will be good news for local Holts lovers, neighbouring publicans may be wincing at the thought of having to compete with the brewery's standard managed house prices of £1.02 for bitter and 96p for mild.

Meanwhile, Holts new pub in Manchester City Centre, the Ape & Apple on John Dalton Street, has now emerged from beneath the scaffolding and the manager is in residence on the top floor. With luck this long delayed project may now finally open in early October. **JC**

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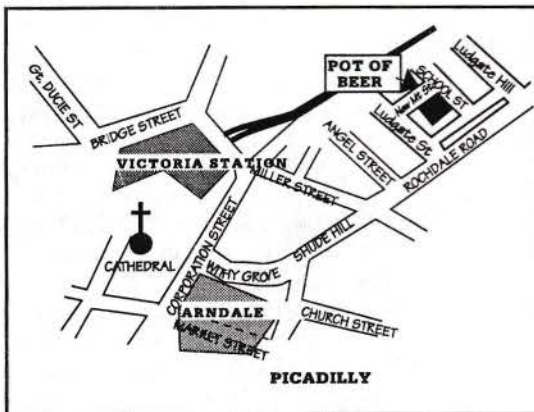
Copies of the award winning **Viaducts & Vaults 2 - The Stockport Pub Guide** are still available - see **Page 9**.

POT OF BEER

**36 NEW MOUNT ST
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- ✓ **BODDINGTONS BITTER**
- ✓ **SELECTION OF WINES**

2



**FOOD NOW AVAILABLE
12 - 2 pm,
MONDAY - FRIDAY**

Corner Cupboard

The Crown (better known at the 'Corner Cupboard') on Hillgate, Stockport has been extensively, and very successfully refurbished by brewers Vaux.

The long-awaited refurbishment has seen the pub essentially reversed with the lounge switched to the front vault and the rear lounge becoming a larger vault-cum-games room.

The former vault is now divided into two with a tiled area around the new, and more traditional, bar and a comfortable carpeted area at the front of the pub. This has been decorated in traditional manner complete with new fireplace which will feature a gas-primed 'coal' fire in the winter. Two broken etched windows have been replaced and in a nice touch the window design has been reflected in the glass panels above the bar.



At the back of the pub, the old gents toilet has been taken out to make way for a separate seating area opposite the new separate bar-counter which serves the vault. The bulk of the room has been decorated in a traditional manner and now features a range of games - dominoes, crib etc., and darts very much to the fore - the Crown is one of the town's premier dart pubs - with room for two boards.

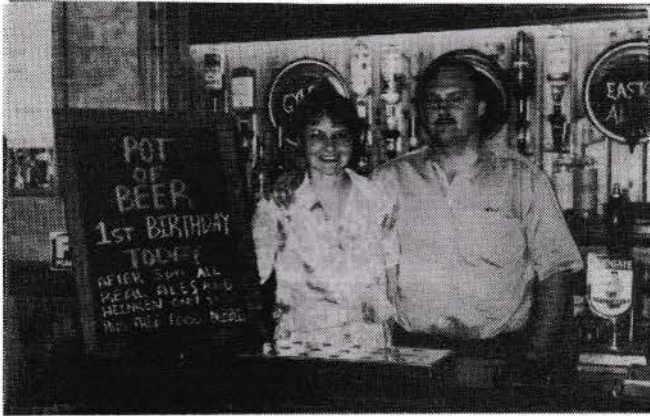
The brewery have even installed a brand new trophy cabinet, which is already well-stocked. Beers are Vaux Mild and Samson plus Wards Bitter, all on handpump.

The aim has been to increase the lounge trade - the old lounge was quite a bare room somewhat isolated from the rest of the pub - but at the same time enhance the already strong vault custom. It seems to have worked as the place has been packed every time OT has called in since. A beer garden is next in line - perhaps too late for this year but certainly something to look forward to next summer. Well worth a visit. JC

Bonnie Lee

Great Sadness in Cheadle last month at the sudden death, following an asthmatic attack, of Bonnie Lee, manager of the Crown. Bonnie, aged 53, had been in the trade for 30 years; she and her partner Phil Ridyard came to the Crown just over two years ago, from the Oddfellows in Hyde. Her kindness, humour and style won her many real friends in Cheadle village; she will be much missed and as a landlady will be a hard act to follow. Phil hopes to establish an Asthma Care Fund in her memory in conjunction with Wythenshawe Hospital Asthma Unit who will be advising on the use of donations. These can be sent to: The Bonnie Lee Asthma Care Fund, c/o PRPR, Cooper House, 386a-388a Third Ave, Trafford Park, Manchester, M17 1JE. Cheques should be made out to Abbey National PLC. Our sympathy to Phil, and Bonnie's family. CB.

Pot Of Beer



Last month saw the first anniversary of the opening of the Pot of Beer and Opening Times was there to join in the celebrations.

Located on New Mount Street in the City Centre (just off Rochdale Road, halfway between the Beer House and the Marble Arch), the pub was for many years a Marstons house called the Harp & Shamrock until the Burton brewers sold it off, the decline of the pub reflecting that of local industry on which much of its trade depended.

It was taken on as a free house by Peter and Wanda Ward as the second pub of Ward Taverns (the first being Williams in Ashton) and at the time OT reported that 'the Pot of Beer deserves major success and despite the nearby competition looks set to get it'. Twelve months on that is exactly what has happened. Now on the local real ale 'circuit' Peter and Wanda tell us that they are "very pleased with the nice steady build up" and in fact beer volumes have doubled over the past year which is no mean achievement. The two regular beers, Boddies Bitter and Robinsons Dark Mild, are supplemented by an ever changing range of interesting guests, largely concentrating on north west micros and often sold on gravity from the unique temperature controlled 'cellar' behind the bar. Something like 300 different guests have featured so far.

Food has also now been introduced (to be reviewed next month) and is available from 12-2 initially but will eventually be available in the evenings as well. A thoroughly excellent pub - here's to the next 12 months!
JC.

We Are The Champions

Last month saw CAMRA's Great British Beer Festival and the accompanying Champion Beer of Britain contest. This latter saw north western brewers pick up a clutch of awards.

In the mild category the Silver award went to Cains of Liverpool and the Bronze to Coach House of Warrington with their Gunpowder Strong Mild, the Winner being Batemans Dark Mild.

In the Bitter section, Hydes' Anvil were joint Bronze winners with Goddards Special whilst silver went to Ruddles and Gold to Hobsons) and in the speciality beer contest, the Liverpool Passageway Brewery's St Arnold grabbed the Silver award, Gold once again going to Scottish 'lager' Harviestoun Schiehallion.

Overall Champion winners were: First - Mordue Workie Ticket (Tyne & Wear); second - Bateman's Dark Mild (Lincolnshire); third - Hobsons Best Bitter (Shropshire).

Stouts, porters and winter ales are now judged separately at CAMRA's winter beer festival held in February.



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CAMRA Pub of the Month
March 1997



3

THE QUEENS ARMS

HONEY STREET, CHEETHAM

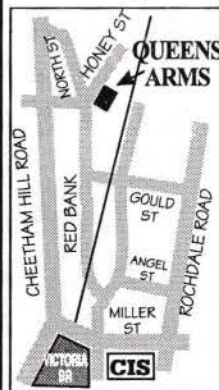


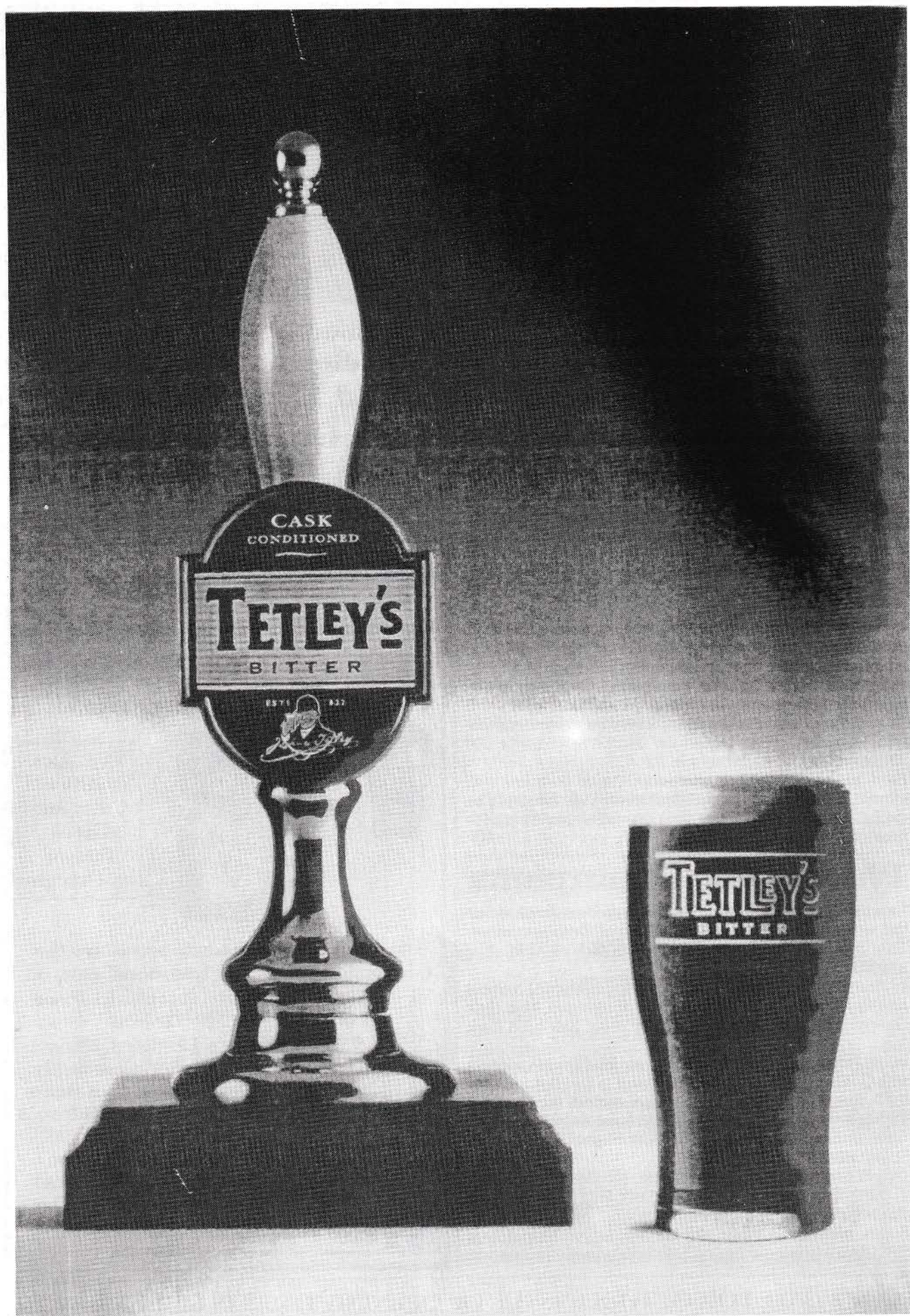
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Hours**





Pub Of The Month

SEPTEMBER

1997



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



The Stockport & South Manchester CAMRA Pub of the Month for September is the Park on Newbridge Lane, Stockport. The Park has long had a place in the hearts of local drinkers as the first pub to feature Holts bitter as a guest beer (from midday on the first day that guest beers could be sold!) but more recently has gained a growing reputation as one of the best run pubs in the area, if not the borough.

This is all down to the hard work of Nigel Eastwood, and his late mother Marie, who took over in December 1992. Although this was their first pub, the Park has been run with an assured and accomplished touch ever since. It's one of those pubs where you walk through the door and just know that it is being well-run.

A lively locals pub, the Park is busy most of the time, with a host of attractions for the regulars - discos, free pool and jukebox, a strong vault trade with a host of trophies to show for it, good lunchtime food and, of course, top-notch beer with the Holts

joined by Wilsons Bitter, also on handpump. In short it's everything a lively community local should be and gives the lie to those who predict the demise of this type of pub. In fact the operation at the Park proves just the opposite - work hard at a pub, keep it well-run and you will be rewarded for your efforts. Usually busy, expect the pub to be packed on our presentation night, Thursday 25th. Get there early if you want a seat! JC.

The local branch of CAMRA decide on a Pub of the Month by a democratic vote at the monthly branch meeting.

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THE RAILWAY Voted CAMRA Pub of the Month May 97

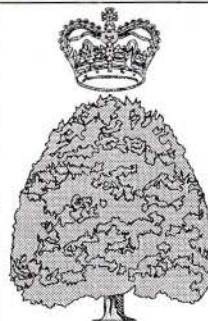
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20/9/99 4-23/1/99

IN THE EDITOR'S VIEW..

Our lead headline just about says it all. The City Council's plans to demolish and move the historic Old Wellington and Sinclairs is typical of their attitude to the city's pub stock. Those campaigning to save the pubs shouldn't be too surprised by this turn of events, though. To those of us who have been monitoring the city's pubs over a period of this is a familiar tale. At least this time the pubs should, in theory be rebuilt on their new site - unlike Market Street's last pub, the Sportsman, now buried under the new Tesco; or the Little Bradford, demolished for landscaping at the new stadium site; or the Duke of Edinburgh, flattened for a road scheme - the list is endless but with a common theme. Grandiose planning without a single thought for the human consequences of the views of the people who work and drink in these pubs. It's a shameful, dismal record - let us hope that this is where the city planners finally come to grief.

★ ★ ★ ★

Eagle eyed readers will note that this issue contains no news of the Crown, Heaton Lane. That's because there's nothing to report. The pub remains in limbo, while Steve and Lorraine James continue to do the business with the guest beers. A Greenalls spokesman has however denied to the trade press that Steve and Lorraine have been treated shabbily - well, if this isn't shabby treatment, God knows what it. Perhaps Greenalls would reserve that description for turning up in the middle of the night and knocking the place down.

John Clarke

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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 100662,12. Letters to the editor on otletter@opentime.u-net.com. All items © CAMRA: may be reproduced if source acknowledged.

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LETTERS OPENING TIMES

From Richard Hough:

*May I express my complete frustration at this year's "Independents' Day Pub Hunt"? What is normally a thoroughly pleasurable day out in one of the best drinking cities there is turned out to be nothing short of a farce. The reason for this is simple - it was **too damned difficult**. The winning team scored a little less than 30% of the available points. In addition to the clues to the route being an obscure load of mumbo-jumbo, we had no idea which pubs along the route we were supposed to be going in to look for answers (that was the general idea of the exercise I assume?). Needless to say that we gave up well before the end, and just did our own pub crawl. There was absolutely no sense of satisfaction gained from getting next to nothing correct (and we weren't even sure we were going in the right direction, let alone going in the right pubs).*

*But what made me really angry, notwithstanding the fact that I had travelled from Sheffield for the day, was that I had invited some friends from Edinburgh so they could see what Manchester had to offer to the lover of real ale and good pubs. Since this event is open to non-CAMRA members, it should be a show-case of what Great Manchester CAMRA has to offer, and not an excuse for someone to set a baffling "quiz" for their own amusement, thus alienating the average pub-goer. Since the quiz next year is, I believe, to be set by this year's winning team can we **please** have a return to normality where the majority of us have a chance of getting just some of it right?*

From Rhys Jones:

Bob Bromley (Letters, Aug) is surprised by the lack of response to his earlier letter criticising Curmudgeon, and implicitly takes this as support for his criticism. Let me assure him that, for this reader at least, his assumption is entirely unfounded.

Curmudgeon is without fail the first thing I turn to in OT. It's rational, stimulating, quite often wrong-headed, and occasionally infuriating - just as an opinion column should be. Thank the Lord, OT is written for people who think and care about their pleasure - so cherish Curmudgeon, and banish the milk-and-water political correctness to which Bob Bromley seems to want to subject us.

From Kim Rampley:

I read with interest 'Cheshire Pubs (OT, August). The Ferry was one of the first few pubs I ever visited (I have since been to over 11,000). In 1971 some friends from school and I went there by car only to be told by the rather snooty landlord "we don't serve pints, only halves". We duly paid for, consumed these and left. As the article says it was Wilsons then. I started going back only in the 1990's.

A few points you may find interesting:

- 1. I don't think the pub is "...very difficult to find." The description is accurate; the road at the yacht haven sign is Tannery Lane, which you follow and turn right into Station Road, keeping open countryside on your right and the level crossing is about 1/2 mile. The station closed in 1951.*
- 2. The pub is served by footpaths including the Mersey Way which follows the canal. There is a PH sign on the latest (1997) OS Liverpool map. The railway is rumoured for closure if the power station is converted to gas.*
- 3. The last flood was 10 February 1997, there are pictures but no high water mark yet. The pub was almost burned down a few years back, and there are pictures of the subsequent rebuilding.*
- 4. The view to the South East - of the main London-Glasgow rail line - has been obscured by a rubbish tip, on top of which*

there is a flare stack burning off methane gas, highly visible at night.
5. By public transport: train to Warrington and then Warrington Transport's P2 minibus which actually turns round at the Station Road/Tannery Lane junction.

All in all, a good article. Might I suggest the Spinner & Bergamot, Comberbach near Nantwich for another article - it is only Greenalls but does good food and is in pleasant walking country.

From Stuart Ballantyne:

Has the guest real ale bubble now really burst or is CAMRA just standing idly by in allowing it to drift away and burst further downstream?

Evidence is growing that big breweries are increasingly forcing their pubs to restrict the availability of guest real ales from smaller independent breweries in preference to big breweries' own beers or beers from their own restrictive guest list. Consider for a moment and look at what has happened in the last few months.

Greenalls have recently taken steps to actively limit the range and availability of guest beers in their own pubs. Greenalls licensees can only choose from the Greenalls list and must apply the standard brewery markups. This produces some exorbitantly priced beers which in effect serve only to reduce choice further as few are prepared to pay the inflated price. One need look no further than the plight of the Crown on Heaton Lane for an example of what can happen when big breweries remain unchallenged and dictate policy to licensees without any means of redress.

Whitbread also has recently clamped down on the range of real ales available in their pubs, and this is despite a still healthy demand for independent guest beers from their customers. In pubs like the Olde Cock Inn in Didsbury the same familiar guest beers are appearing time after time. This is not because these guest beers are especially popular, but rather because Whitbread are able to negotiate huge discounts from a small number of breweries to maximise profit and so elect to limit choice to their licensees and their customers.

A similar point can be made about Allied Domecq where at the Old Mill in Cheadle Hulme the range of small independent brewery products looks to have dried up. A recent visit saw a non-existent small independent range of beers comprising Greens King, Tetleys, Burton, Jennings and Marstons - beers commonly available locally and hardly likely to inspire customers to go out of their way to visit this pub.

Does this mark the beginning of the end for a lot of small independent breweries? With fewer and fewer outlets in which to sell their excellent products, the future for some of them looks very grim indeed.

Part of the enjoyment of drinking real ales is being able to try new beers from time to time. This is a decision the customer makes when faced with a choice and I am sure most customers resent big brewers showing such arrogance towards them as to presume that they are better placed to make this decision, than the customer is to make the decision himself. So what is going on? Is CAMRA prepared to stand idly by and let the hard earned availability of independent guest beers in big brewers pubs wither and die? As the beer drinker's champion, what is CAMRA's view on these developments and what, if anything, is CAMRA going to do about it?

(Phew! - what do you think? Letters to the usual address - ed.)

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OPENING TIMES No: 161

"I Wish To Register A Complaint..."

So begins the famous Monty Python "Dead Parrot" sketch, perhaps one of the most quoted of all time. John Cleese certainly had a point; often we have cause to complain. The Campaign for Real Ale was formed to complain, and went on to become the most successful consumer organisation in Europe. We certainly saved traditional beer, but the fight is far from over. Bad beer, adulterated beer and short measure still trouble us on occasion.

You, the customer, are in the front line and we all know it can be all too easy to do nothing; "I don't like to make a fuss"; "No-one else is complaining"; "Perhaps it's supposed to taste like this"; "I might get barred" - the excuses for inaction are endless. Remember the point though: if you've paid good money for something which is substandard, then you've been swindled - so complain!

Once you've decided to do something, the question remains, how? Opening Times offers a few words of advice and technical points:

★ **Be Polite** - if you create a conflict, you've lost. - the licensee has home advantage!

★ **Be Discreet** - no licensee wants to draw attention to a problem

★ **Be Reasonable** - if the beer has reached the end of the barrel, you can tell at once. The landlord may not be drinking and be unaware of this.

★ **Be Diplomatic** - "I think this might have gone" is less of an insult to the cellarman's craft than "this tastes foul!"

★ **Be Sensible** - a tiny shortfall in volume isn't worth the fuss, but perhaps nearly an inch is worth a polite request to "squeeze a drop more in".

★ **Be Decisive** - bad beer should be returned promptly. Struggling valiantly through 3/4 of a pint will undermine your case.

★ **Don't** - complain to an outside body (see below) without first trying to gain satisfaction in the pub.

★ **Don't** - accept the guff that "real ale is supposed to look like oxtail soup and taste like vinegar" or that old standby "no-one else has complained". Stand your ground.

Remember that the law on "full measure" is currently something of a shambles. The head is legally part of your pint but the Brewers Society guidelines say that your pint should be 95% liquid and short measures should be topped up with good grace. Trading Standards officers may still be prepared to take action where these guidelines are consistently flouted.

Beer which tastes bad is "goods unfit for the purpose" under the Trades Description Act and you have a statutory right to redress. You could ask for your money back, but a replacement from another barrel is the best solution.

You should be able to read the price list without binoculars or a stepladder. What do you mean "what price list?"

If you **don't** get satisfaction from the licensee, contact:

The Trading Standards Officer (for consistent short measure or missing price list)

The Environmental Health Officer (for sour beer or unhygienic practices)

The Brewery/Pub Owner - (for poor beer in a tied house or poor customer service)

The local branch of CAMRA (who will certainly check up on any horror stories)

Luckily none of the above is relevant in most of the pubs in the Opening Times area. Normally we find a full measure of good beer served by polite staff in pleasant surroundings, and that any minor niggles are dealt with in a quick and friendly manner. With your help, that's how things will stay, and we hope that the occasion on which you have to "register a complaint" are as scarce as the famous dead "Norwegian Blue Parrot".

Local Trading Standards Contacts are:
Stockport - 0161 474 4248
Manchester - 0161 226 8283

STAGGER

with Paul Felton

The warm and sunny evening of 18 July was the date for our latest Stagger, this time around the delights of Heaton Chapel, Moor and Norris.

Things began badly. The **Tut & Shive**, on the corner of Manchester Road and the A6, was created by the conversion and renaming of the Chapel House. Despite the vile decor (which earned the pub a local Pub Vandalism Award), a committed licensee and beers of good range and quality made it a pub worth visiting. Tonight there was only Boddingtons Bitter on sale, and pretty dismal Boddingtons at that. There was a quote on the wall which read "if it was any better, you couldn't stand it". I'd be willing to give it a try. Not an auspicious start.

Visiting the **George & Dragon** on Manchester Road was a much better idea. Impressive externally, this is a good pub with a separate vault and comfortable lounge with a raised no-smoking area. Two beers were available, Boddingtons Bitter and Chesters Mild; while the bitter was much better than in the previous pub, the mild was preferred. One point: as far as I'm aware the pub does sell guest beers, but whenever I've called in they never seem to be on. Forgive me if it's been tried and failed, but wouldn't it be worth putting on guests for the whole weekend rather than, as I understand it, just Thursday nights?

In the past primarily a restaurant, the **Rudyard** south on the A6 is much more like a pub than it used to be, even down to the installation of a pool table. Only one cask beer was available, Worthington Bitter at £1.50. It wasn't particularly good, and perhaps a new glasswasher might be in order as a couple of the glasses still had lipstick on their rims from previous customers. Oh, and the pub also had signs up saying over-21s only. Allegedly.

8

THE BEECH INN



MANCHESTER'S CITY LIFE
PUB OF THE YEAR 1993

A FULL RANGE OF TRADITIONAL
REAL ALES INCLUDING

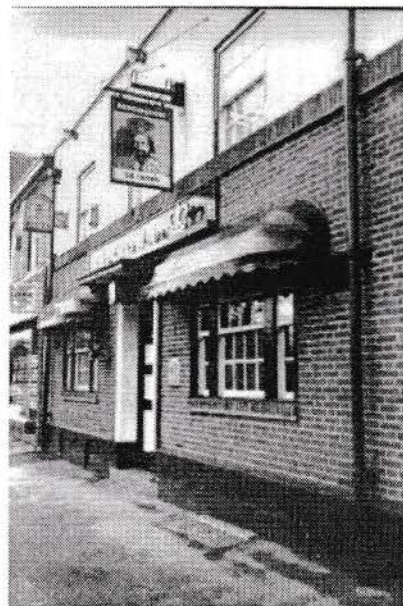
*TIMOTHY TAYLORS LANDLORD, TAYLORS
BEST, TROPHY, BODDINGTONS BITTER,
FULLERS LONDON PRIDE, WARDS,
FLOWERS, OLD SPECKLED HEN, PLUS
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Next, on Heaton Moor Road, was Greenall's **Elizabethan**. Oh, the Elizabethan! Didn't we have some fun and games here. I'd like to be able to offer a report, given the pubs recent refurbishment and conversion to cask beer. But I can't. The front entrance, a gate into the splendid garden, had been chained up so you had to go round the corner to a side entrance staffed by bouncers. 'No trainers or workwear' said the signs - and half our group were wearing trainers. 'No trainers or workwear' said the bouncers. So half of us got in and half (including your author) didn't. Please tell me, what is the point of this sort of door policy? To maintain standards of dress? Hardly, looking at the various modes of attire in the garden. To stop troublemakers from getting in? Of course, only people in trainers cause trouble. Ha ha. Would somebody from the pub or from Greenalls care to explain? By the way, those who did get in reported that the beer wasn't up to much anyway.

The **Crown**, further down Heaton Moor Road (ironically now also owned by Greenall's of course) provided a haven after this; we could all get in if nothing else. A fine comfortable pub, this. Very well refurbished last year, but maintaining its separate rooms, with a vault at the back right. At least four beers were available: Cains Mild, Boddingtons Bitter, Greenalls Bitter (as a guest) and some kind of IPA, believed to be Riddleys, but possibly Maclays Wallace, the advertising around the pub rather contradicting itself. All were easily above average. Backtracking slightly we came to Tetley's



Plough which was quieter than I'd seen it on any of my (admittedly limited) previous visits. Its standard clientele seems to be the younger end of the market, and it would be disappointing to think that they had deserted the Plough for the Elizabethan across the road. Three beers were on sale, Tetley Bitter, Marstons Pedigree and Robinsons Best Bitter (the latter at £1.65). The Robbies was OK, the other a fair bit better. A poster proclaimed that on Thursday nights there would be a prize for the person sporting the worst pair of trainers in the pub. A reference to another pub in the area? Surely not.

Your writer had never previously visited the **Moor Top** in Heaton Moor village, and this evening proved no exception. The stragglers of the group were met by the remainder trooping out of the pub announcing that all the pumpclips were reversed and no cask beer was on sale.

A fair hike down Green Lane followed to the **Nursery**, the first of two consecutive Hydes pubs we were to visit. This is a classic. A large inter-war pub, with superb wood panelled lounges, a vault with separate entrance, an outdoor drinking area with a well-used bowling green; it's been in CAMRA's national Good Beer Guide for years, and deservedly so. As expected, the beers were easily of Good Beer Guide standard, with Mild, Bitter and Billy Westwoods all available. Very pleasant to sit out at the back on such an evening. A little hidden away, but well worth a visit.

Down the hill past the sorting offices to the **Moss Rose** on Didsbury Road, which in many ways is a rather different pub to the Nursery. For one thing it serves Anvil Light rather than the (dark) Mild and it has perhaps more of a working class clientele. A child of the sixties, it must be admitted that it doesn't look the most attractive pub in the world: from Didsbury Road it's a semi-circular run of windows with living quarters plonked gracelessly on top, reminiscent of Noah's Ark with portholes more than anything.

Appearing not the most welcoming of buildings, not to visit this very well run pub would be a mistake. The interior is divided up between a large lounge and a smaller vault tucked away at the back. But the Moss Rose's crowning glory is its beer, which is consistently excellent and, to my mind, that little bit better than the Nursery, and surely as good a pint of Hydes as you'll find. Light and Bitter were both as good as expected, and the bitter was the best beer of the entire night. Two pubs, same area, same brewery, different styles, both excellent.



Finally, we trekked over the motorway to the **Woolpack** on Brinksway. It's a comfortable pub split into three rooms, serving a guest beer and a regular entry in the Good Beer Guide. Despite this, it's never been a favourite of mine; perhaps its down to the fact that if the guest beer isn't particularly appealing, the choice is Tetley Bitter, Theakstons Bitter and Marstons Pedigree, which while presumably to the regulars' tastes seems to me to be pretty boring. There's also a mild, sometimes rotating, sometimes permanent, which tonight was Tetley Dark Mild. This was found to be off but was replaced without any trouble at all. Most of us tried the guest beer, Batemans Summer Madness, which while obviously in good condition, seemed a beer fundamentally lacking in flavour. And so ended another varied Stagger with a wide range of beer and pubs. Of course this article can only be a snapshot of what we encountered on one particular night and cannot be taken as a once and for all judgement of the pubs of their beers. As ever, why not give them a try yourselves and see what you think.

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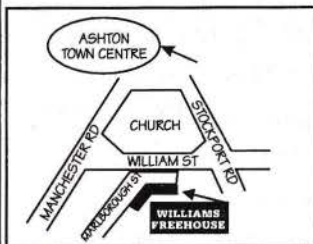
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Mass Delusions

The government's plans to ban tobacco advertising have inevitably led people to ask why the same shouldn't apply to alcohol. Now, at some dim and distant time in the past, probably the mid-seventies, CAMRA itself adopted a policy of supporting a ban on the "mass media" advertising of alcohol. Presumably the reasoning behind this was that, since most of the advertising spend goes on products such as Carling Black Label and Taboo, a ban would do no harm and might even benefit real ale. That, though, is a dangerous road to go down.

Surely, in a free society, the makers of legal products have the right to advertise them, subject to reasonable controls such as not associating alcohol with sporting success or sexual prowess. If advertising of a product is banned, the implication is that it's something harmful and undesirable, that ideally shouldn't be on sale at all. Given that CAMRA's brief is to campaign for real ale, that isn't exactly the message we want to put across about our preferred tittle, or indeed about alcoholic drinks in general.

Another problem is how to define "mass media". CAMRA's national newspaper *Whats Brewing* has a circulation more than many glossy news-stand magazines. *Opening Times* distributes more copies than quite a few paid-for local newspapers. Both publications would be greatly diminished if they couldn't accept beer advertising. And would such a law go so far as to prevent adverts for pubs mentioning which beers they sold? Or even to ban pub advertising entirely - as presumably, under the tobacco ban, you won't be able to advertise the fact that you're a tobaccoist?

The whole idea is wrongheaded in theory and unworkable in practice, and shows a rather naive failure to understand the wider issues at stake. There are a number of areas like this where CAMRA is occasionally tempted to make common cause with the anti-drink lobby against the big brewers. CAMRA, though, must remember that, even though it disagrees with the brewers on many points, it is after all a pro-drink lobby itself, and that if you snuggle up with strange bedfellows the results can be highly embarrassing.

Scarcity Value

Back in the days when there was only two hours' drinking time at Sunday lunchtime, my local pub used to be busy, sometimes to the point of standing room only, from shortly after twelve right up to two o'clock, as drinkers felt they had to make the most of the limited opportunity. When they extended closing to three, the same amount of trade spread itself out a bit but basically moved back by an hour.

Now that pubs can be open all day on Sundays, a lot of people seem to feel that, while they may have the opportunity to have a drink at any time during the day, that doesn't mean they have to take advantage of it. The number of customers right through to seven in the evening is probably less than there once were in a couple of hours, and that's a pattern which has been repeated in a lot of other pubs. While I wouldn't advocate turning the clock back, the old pattern of Sunday opening certainly seems to have been a case of increasing demand by limiting supply.

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Burtonwood Alehouses

Local brewers Burtonwood are to set up a new chain of cask alehouses. The new Forshaw Alehouses are named after the company's founder and will promote the Burtonwood cask ale range as well as featuring a selection of beers from other regional brewers.



The aim is to have 15 such pubs open by the end of next year with half a dozen by the end of this. While following the usual alehouse style of bare floorboards and exposed brickwork, Burtonwood claim that they "will be aiming for a more quality finish than many of today's specialist real ale pubs."

The first pub to be converted to the new theme is the Cambridge in Liverpool with others following in Derby and Loughborough. Closer to home, the full Burtonwood range can be sampled at the Bulls Head, on London Road in Manchester City Centre which may perhaps have been a blueprint for the new chain, combining as it does many of the traditional alehouse features in a rather more classy context. **JC.**

With the Bass-Carlsberg/Tetley merger stymied by the Government, we are now starting to see the fallout. Analysts report that next month C-T will announce the closures of Alloa and Wrexham breweries, and massive job cuts. Last week Ebbe Dinesen, the Danish chief executive wrote to all the workforce explaining the delay and size of rationalisation plans. Many smaller brands are to be dropped, and distribution depots closed. The failure of the merger also threatens the end of the supply agreement with Allied Domecq pub groups. A break-up looks imminent.

As recently as April we reported on the shake-up at Greenalls HQ with the shock departure of marketing director Ric Cowan who had left to pursue 'other business interests'. Ric had always struck Opening Times as a safe pair of hands on the beer front and his departure was as a major blow. His replacement was former MD of Greenalls off-licence chain, Nader Haghghi. Now HE has left (leading a management buy-out of the Off Licences) and the result has been six months of rudderless drift, with no sense of policy and no communication with licensees like Steve & Lorraine James at the Crown, Heaton Lane. For a company with a high city valuation this is frankly appalling. Come on Greenalls, get someone in post who wants the job and has some idea about the industry.

5 Years Ago

by Phil Levison **SEPTEMBER '92**

Real Ale in a can was the latest wheeze to try and boost sales in the take-home trade - except of course that there could be no such thing, but the national brewers were doing their damndest to blur the edges. Some of their advertising showed Bass being drawn from a handpump into a can, and Whitbread claimed that Boddingtons from a can "looked and tasted like beer from a cask". Artwork on cans of "draught" Bass and Courage's Directors Bitter featured handpumps, and the accompanying wording waxed lyrical about creating the experience of traditional draught beers.

Real ale, or more correctly cask conditioned beer, matures and conditions in the pub cellar. Canned beer is filtered, pasteurised and pressurised before it leaves the brewery. To suggest that the two types of beer are the same is an attempt to hoodwink the drinking public.

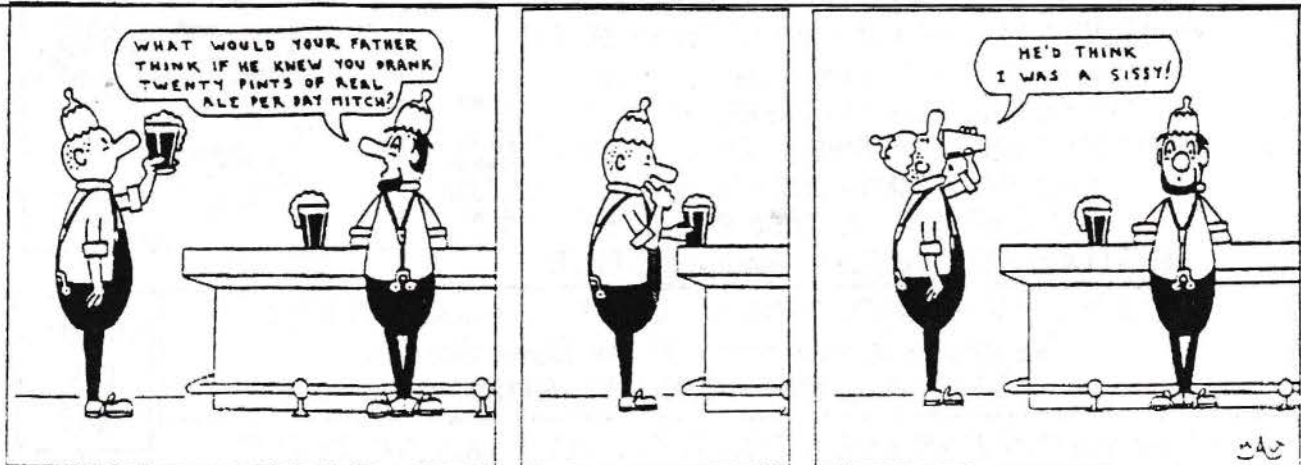
There was an item announcing the formation of the Freeminer Brewery in the Forest of Dean - it was of particular interest because its two founders were both former local head brewers - Don Burgess from West Coast Brewery, Chorlton-on-Medlock, and Chris Lewis from the Flea & Firkin, All Saints, Manchester. Sam Smith's announced a freeze on its prices until August 1993. It is unusual to have good news in times of ever increasing prices - this freeze was made all the more remarkable because Sam's had not increased their prices (apart from excise duty increases) since August 1990. The inevitable question had been asked - if one brewer can do this, why can't others?

There was another good news item, this time about Tap Rooms. Tetley Walker had announced their intention of introducing public bars as part of their refurbishment and new development schemes in their catering houses. They said they wanted to cater for local drinkers whenever its pubs were turned into essentially food establishments. The new policy would be incorporated in all the Porterhouse, Pantry Food and Big Steak Menu pubs under Tetley's control in the north west.

Another item of pub news - the Three Shires Wine Bar in Stockport was a new outlet for real ale. Tetley Bitter was being served through a "new vertical stillage system developed by Tetley's". Previously, there had been no room for real ale as the "cellar" was little more than a cupboard.

MITCH

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Well the infamous non-appearing guide to Munich is...not going to appear again. Maybe, I am told, it might surface in the bumper October edition. If I were you, I wouldn't hold my breath. Anyway to more mundane local matters...

The Great British Beer Festival was held in the halls of Olympia (London) during the first week in August. Since I've got back to Manchester I have heard nothing but moans from staff and punters. Oddly enough I rather enjoyed it.

This year the festival was split into two halls, with the bulk of the beer in one, and the music and London beers in the other. This worked very well, but the music/PA system was execrable. The beer range, as usual, consisted only of beers that have been around for over a year, so there were only two I had not tried on show, though having said this, the quality was remarkably high considering the 86° plus temperatures. The incredibly expensive cooling system is FINALLY up to the job!

It was nice to see two of David Porters brews available - I tried the Sunshine, which was fine, but of course the prices reflected 'London Saloon bar prices' and so were a little hard to swallow.

The only real moan I have is about the 'Champion Beer of Britain' selection which is in my opinion degenerating into farce. Every year a malty beer wins it (this one [Mordue's Workie Ticket] is as fruity as liquid malt loaf and has only a passing resemblance to beer as I understand it) because of (a) the shorlisting procedure and (b) the judges. Both are always of a southern and eastern bias. Whilst the festival remains darn sarf, no respectable friend of the hop will get a look in. (Yes I did note that Hop Back Summer Lightning [deservedly] won the bottled section - but have you looked at the sad competition it was up against). On the foreign beer front, it was



sensibly a bit scaled back this year, though once again with a preponderance of US beers. Whilst it was very good to see so many draught examples, they were, once more almost ALL East Coast beers, whereas most of the really interesting stuff seems to be coming out of the west these days.

Star of the German bar was Tegernsee Export Special Hell (which I WAS going to cover in the Munich article). Having gone 800 miles to the brewery to sample it I was pleased to see it nearer home, but did Olaf HAVE to keep putting more tubs on as I emptied them.

Locally we've just had the annual Beer House/Station/Stalybridge Buffet Summer Bank Holiday fests, and very good they were too, with a humungous range of new beers. Only those who had been down to Peterborough previously complained because many were on there. As usual a hearty congratulation to all concerned (and sorry about the mystery dates on the Beer House Ad. - my computer was drunk!). Coming up and worth a visit will be Burton (Sep 18 - 20) - giving you the excuse to visit Derby's excellent free houses on the way back - see the Good Beer Guide - Northwich (Sep 19-20) but sadly ticket only - Stoke (15-18 October) with a pedestrian beer range but excellent foreign beer stands - Nottingham (October 23-26) with 400 different beers!!!! and Norwich (Oct 27 - 1 Nov) with 200! A bumper festival report and Munich (ha!) next month.

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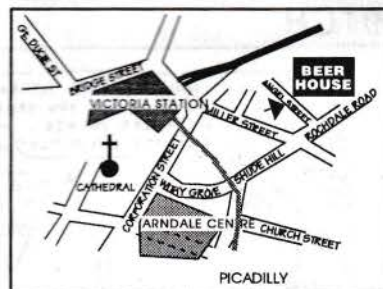
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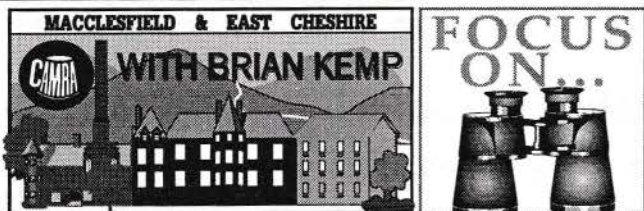
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A Tale of three 'Pities' - 2

This month Brian Kemp continues his look at three Macclesfield pubs which just don't seem to be the way they were...

Having mourned the Jolly Sailor last month, I now come to the second of the three pubs which were among my favourites when I arrived in Macclesfield back in 1974, the Star Inn, London Road.

The Star was a marvellous Marstons pub that arguably was the best in town. It was run by Jock and Jose Crawford with both a lightness and firmness of touch that would have been a valuable education to any young couple entering the licensed trade now. Jock had come to the Star via the Railway View and the Evening Star and knew Macclesfield's licensed trade as well as anybody. What price experience? Not much if Marstons subsequent management was anything to go by! In Jock and Jose's day the pub was always packed, so much so that I stopped going Sunday lunchtimes because there was never anywhere to sit! Go there next Sunday and you will find that hard to believe.

You entered a passageway which gave off to two pleasant sitting rooms on the right, one of which has attractive wood panelling which had been there since the 1930's as testified by a dated picture of the room that hung on the wall at the time. There was a serving counter from the main bar onto the passage which because of the popularity of the pub was a constant source of congestion. This layout put some off the pub but personally I was always more interested in the quality of the Marstons Pedigree, Bitter and Mercian Mild that was served across the counter than the congestion in front of it.

Anyway eventually Jock, who had always been a shrewd businessman and investor, decided to retire and now lives down the road at Lyme Green. Enter Marstons retail trade management team who now had a golden opportunity to demonstrate their ability to turn a silk purse into a sow's ear! They installed a manager with little local experience. I assume with the intention of capitalising on the Star's location and achieving maximum financial return at minimum expense. The Star is in a good spot on an A road on the edge of a large council estate next to a large popular new retail park and only a stone's throw from the football ground. With Jock's business acumen and trade experience if there was any way of achieving a greater return from the Star he would have taken it! But Marstons knew better!

The core of the Star's trade had been groups of families, friends and neighbours from the adjoining estate who came in for pleasant conversation or a game of dominoes and most of whom were capable of drinking half a dozen pints of Pedigree of a Friday and Saturday evening without developing any desire to vandalise the place, and the neighbourhood. But I guess that they did not constitute the right socio-economic profile that the market research dictated. So a pub food menu was introduced for which there was no market, pool tables were introduced in the sitting rooms and slowly but surely the trade dwindled. The last I heard the wood panelling had been removed from the sitting room walls. Like the Jolly sailor's Draught Bass I'll guess there was no longer any call for it! The last few times I have been past, the outside of the pub has looked much in need of redecoration and the inside has looked fairly empty.

To be concluded next month.

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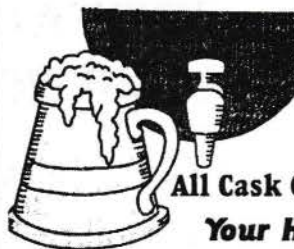
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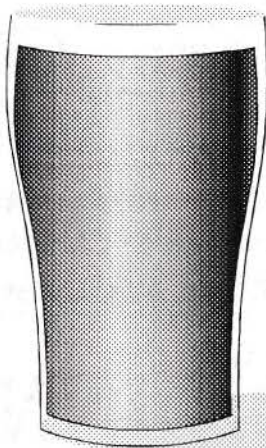
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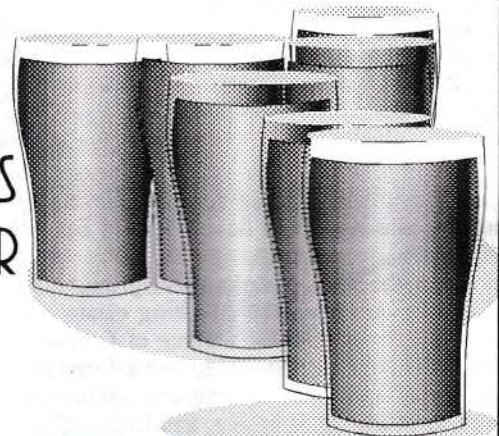
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SEPTEMBER Featured Pub: White Lion, Disley

The White Lion, Disley, reopened on 4 August after a three-week closure to allow for a £85,000 refit by the Marie Pub Co. The pub is situated on the busy A6 towards the Newtown/New Mills end of the village; the Stockport to Buxton bus stops immediately outside, and a six or seven minute walk from the railway station will bring you to the door.



The general layout of the bar and drinking areas has not been significantly changed with lounge areas to the left and right, a more open space to the mid-left and a vault/pool room at the back, but the much-needed refit has substantially altered the style and character of the pub; and all for the better.

Polished timber floors around the bar are complemented by new carpets, decor, seating and furniture all of which create a quality feel to the whole interior. The remodelled light oak bar contrasts with the new dark wood half-glazed screens which have been installed to develop independent drinking areas some of which feature small intimate booths (everything comes back to fashion if you wait long enough!). The whole interior does, however, have a little of the 'House & Garden' feel to it, but a little gentle wear and tear should mellow it slightly and make for an even more homely and relaxing atmosphere. I found the lighting a little bright and another small criticism is the presence of an incongruous "John Smiths Smooth" painted advertisement over the bar (but then I may of course be biased in this respect!).

Cask beer lovers are offered Joseph Holts Bitter on handpump which, at £1.15 a pint stands as one of the cheapest beers on offer in the village and particularly good value at a free-house that has just undergone such investment (customers of Holts tied houses would find it expensive, though!). Two spare handpumps are available to accommodate future additions to the range of ales - probably Wilsons Bitter and a guest beer. Food and accommodation are also available to the weary traveller.

The repainted black and white exterior presents an inviting picture to the passer-by, and the presence of seasonal flower boxes at every window enhances the somewhat plain building. The free-standing sign which sports the name of the pub features a painting of a zebra, and is already proving something of a talking point amongst the confused drinkers of the village: perhaps that's the idea!

Any redecoration of the White Lion would have been a welcome improvement, but some effort has been put into creating a pub with character and atmosphere which deserves success. This may not be easy to achieve in Disley, which has eight pubs - probably too many for the available local custom, which is already spread somewhat thinly across the hostelrys. Some importation of trade will be required if the White Lion is to do as well as it deserves; we wish it well. GW.

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



Mulligans (ex-Blue Window Club) in Hyde has closed and another loss, this time of real ale, in Glossop where **Glossop Blues Club** has replaced handpumped Tetley Bitter with the keg smoothflow version. Also closed and for sale is the **Commercial** in Hyde.

In Broadbottan the **Cheshire Cheese** is experimenting with beer at £1 a pint on Sundays - recently on sale at this bargain price was Kelham Island Pale Rider. Meanwhile in High Lane the **Brewers Fayre** features a guest beer at weekends and finally in Denton the former **Broomstair WMC** is now a pub. A report will follow in due course.

Last, but by no means least, the excellent **Stalybridge Station Buffet Bar** will be featuring a performance from the equally excellent travelling Mikron Theatre Company on Tuesday 16th September. The production is "If You Go Down To The Woods...Tales from the Newbury By-pass". The performance is sponsored by Stuart Povall Ltd and starts at 8.00pm.

Arndale Madness

In a not too surprising move, P&O, owners of **Manchesters Arndale Centre** have put the lot up for sale. Having argued against demolition of **Manchesters** most unpopular eyesore after it was massively damaged in the IRA bomb outrage, on grounds, believe it or not, of its "popularity", and having saddled central Manchester with a redevelopment plan that is rapidly becoming a sad fiasco, they are off, hoping no doubt to make a quick profit before the **Dumplington** shopping centre comes on stream, and **City Centre** rents collapse.

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CHESHIRE PUBS

by Peter Edwardson



Last month we visited the Ferry at Fiddler's Ferry, and this month we feature the Harp at Neston, which is probably the only other pub in Cheshire in a similar spot, although in this case beside the Dee rather than the Mersey. Neston is a pleasant, prosperous little town at the base of the Wirral peninsula, which mainly serves as a dormitory for Liverpool and Chester. The Dee once came up to the edge of the town at high tide, but it has now retreated some distance leaving an expanse of salt marshes.

If the Ferry was hard to find, the Harp is, if anything, even harder. From Neston town centre take the unclassified road (Bridge Street, then Burton Road) which leads south to Ness and Burton. At a mini-roundabout, turn right down Marshlands Road and pass under the railway bridge. Follow this road down to the shoreline where it appears to peter out. However, don't give up here, but turn left along a gravel track running along what once the foreshore, which will bring you to the pub after a couple of hundred yards. It can be reached by public transport as it's about a mile's walk from Neston station on the Wrexham-Bidston route.

Even at high tide the river is about half a mile away across the marshes, but nevertheless it's a very pleasant spot, with good views across to the Welsh hills on the opposite bank, and plenty of outdoor seating. The pub itself is a small, four-square, white-



painted building which has its origins in a beerhouse used by local miners, hard to imagine now in this leafy suburban area. There are two simple rooms inside, a comfortable lounge to the right and an excellent, cosy vault to the left. The floors are quarry-tiled throughout, and there is an open fireplace in each room. The walls are covered with local memorabilia, including interesting old maps of the area, and in the vault there's a collection of old miners' lanterns.

It's a Whitbread tied house with the beer range consisting of Chesters Mild, Trophy, Flowers IPA and Taylors Landlord as a permanent guest. Not maybe the world's most exciting beer range, but the pub has featured in CAMRA's national *Good Beer Guide* for a number of years. On our visit the Landlord was in fine form, and there's every indication that they would get the most out of the standard Whitbread beers too. A regrettable sign of the times is the presence of nitrokeg Boddingtons - away from its home patch it's becoming increasingly rare to find this beer in real form.

There's wide range of straightforward food served lunchtimes and early evenings, with main meals around the £4 mark. Roast lunches are also served on Sundays. The pub is open all day, every day, very praiseworthy in such an out-of-the-way location, and many customers will wholeheartedly approve of the sign saying "No children admitted under any circumstances", although there is plenty of room for them to play outside.

The Harp may be a plain, unassuming little pub, but it's obviously run with a lot of care and has a great deal of atmosphere. It's the kind of pub of which it's often said it's everything that a good local should be. It must be particularly welcoming on a cold winter's night when there's a fire blazing in the grate and the wind is whipping in off the marshes. The combination of an excellent pub and a remote and attractive setting make it an ideal destination for those who like to venture a little off the beaten track.

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Frederics, Old Tom and Hartleys



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AND FINE BEER IN
A CLASSIC PUB



MANCHESTER MATTERS



by Rhys Jones

As I reported recently, the **Cornishman** at the junction of Cornishway and Portway in Wythenshawe is now in the hands of Banks's (in fact, these sinuous roads join at two points - this is the more southerly of the two junctions, with a small parade of shops). With Banks's Mild and Bitter, plus Camerons Strongarm, all on handpump, it's a well-appointed two-roomer with a small vault and large main lounge; while pre-eminently a drinking house, it advertises lunches 7 days a week. Banks's seem to be making a real effort here, and both brewery and licensee are to be congratulated. (Incidentally, how pleasant it is to be able to use the word "brewery" accurately in referring to the pub's owner. Long may Banks's resist the siren call to let somebody else do their brewing for them).

Elsewhere in Wythenshawe, the **Peel Hall** on Peel Hall Road is closed and boarded, while the **Benchill** is now owned by a pub company who have renamed it the **Roundabout** - I don't yet know what, if any, real ale it sells.

In West Gorton, the on-off saga of the **Dolphin** continues. No sooner had I reported its reopening than the darned place closed again. The previous closure was, I understand, associated with a change of manager - I hope things swiftly get sorted out once more. Further out on Hyde Road, the **Nag's Head**

closed at the end of July after a fire, but is expected to re-open under a new, local licensee. The pub is now owned by Paramount, and there may be a possibility of a modest extension of the real ale range. Round the corner at the **Imperial**, though, real ale has, as I feared, been replaced by "smooth" keg Boddingtons. In Gorton, the **Gardeners Arms** has dropped Chesters Bitter in favour of handpumped Whitbread Trophy. In the City Centre, **Tommy Duck's Whisky Bar**, which went keg some months ago, is now just "**Tommy's Bar**"; the newly and expensively opened **Bar 38** on Canal Street sells only keg beer; and I'm told that there is now no real ale in any of the bars at UMIST - so perhaps this year's UMIST Union Beer Festival should have a campaigning theme? Finally, at the **Seven Stars** in Ardwick it's my pleasure to welcome new licensee Barry Joyce. This is Barry's first pub, but he's familiar with Holts Bitter having sold it in numerous other local pubs he's run, such as the Hillgate in Ashton-under-Lyne. Under previous licensee Paul, the beer had improved considerably, and on first impressions Barry seems to be maintaining these high standards, with the bonus that the pub is now open all day on Sunday. (Paul, incidentally, is now in charge at Holt's large and bustling Red lion in Prestwich, and I wish him well).

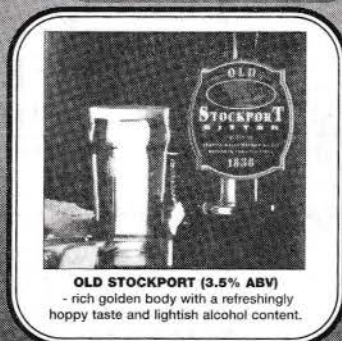
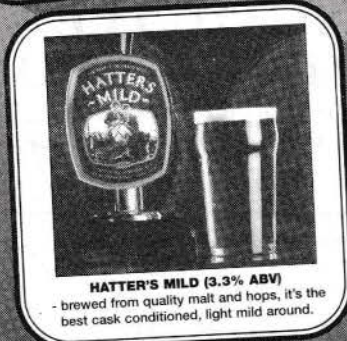
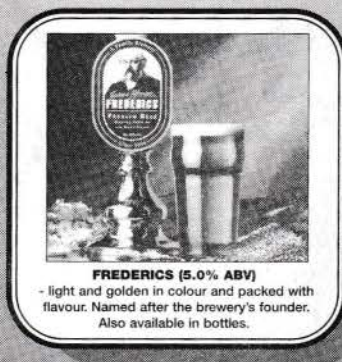
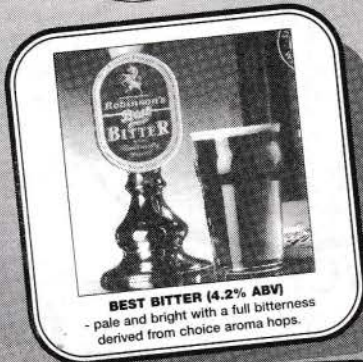
CAMRA Shop

Did you forget to buy your souvenir of Stockport Beer & Cider Festival? We have a few (very few!) Festival T-shirts (medium and large only) at just £4.99 each and festival sweatshirts (XL) at only £8.95 each (P&P free in each case). Send your cheque, made payable to Stockport Beer Festival, to Jim Flynn, 66 Downham Road, Heaton Chapel, Stockport, SK4 5EG.

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THE Robinson's COLLECTION



CHOICE BEERS

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

September 97

Monday 8th - Full Measure Social, Four in Hand, Didsbury. **Major campaigning event - please make every effort to attend. Minibus will depart Crown, Heaton Lane at 8.00pm. Phone 477 1973 to book.**

Thursday 11th - Branch meeting Kingsway, Levenshulme. Starts 8.00pm.

Friday 12th - Offerton Stagger. Starts 7.00pm Golden Hind (Hungry Horse) Marple Road; 8.30 at the Fingerpost, Hemphaw Lane.

Monday 15th - Social, Woolpack, Brinksway, Stockport. Starts 9.00pm.

Wednesday 17th - First planning meeting for 1998 Stockport Beer & Cider Festival. Florist, Shaw Heath, Stockport. Starts 8.15pm.

Friday 19th - New members trip to Passageway Brewery, Liverpool. Minibus will leave Royal Oak, Didsbury at 6.45pm and Crown, Heaton Lane at 7.00. To book phone either John Clarke on 477 1973 or Steve McCarley on 432 5902.

Monday 22nd - Northenden Social. 9.00pm Spread Eagle; 10.00 Crown.

Thursday 25th - Pub of the Month presentation to the Park, Newbridge Lane. 8.00pm onwards.

September 97

Monday 29th - Social, Dog & Partridge, Great Moor, Stockport. Starts 9.00pm.

Saturday 4th October - trip to present Beer of the Festival award to Salopian Brewery. Minibus will leave Crown, Heaton Lane at 10.00am. Book on 477 1973.

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

Monday 8th - Monthly branch meeting, Stalybridge Station Buffet. Starts 8.30pm

Saturday 21st - Wood's Walk. For details contact Frank Wood on 014578 64526.

Monday 22nd - Festival planning meeting, Sportsman, Hyde. Starts 8.30 **prompt.**

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 13th - trip to Eccleshall (home of Slater's Brewery). Ring Scott French on 01625 617214 for details.

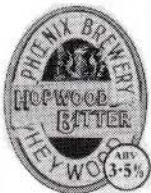
Monday 22nd - monthly branch meeting at the George & Dragon, Higher Hurdfield, Macclesfield. Starts 8.00pm.

To Do Address Notepad Anniversary CAMRA 93 Planner

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HOPWOOD
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BANTAM
Pale brown bitter. Slightly nutty, full flavoured beer.



BEST BITTER
Tawny coloured, with a hint of sweetness in the full bitter palate. A fresh but dry hop finish.



OLD OAK
Well balanced brown beer. Malt and hops balance the strong fruitiness in the aroma and taste. The finish is malty, fruity and dry.



THRISTY MOON
Light brown bitter. Strong hop aroma. The slight maltness is dominated by a full crisp bitterness giving a dry and satisfying finish.



BONNEVILLE
Light brown bitter. Malty character with a soft rounded hop balance.



DOUBLE DAGGER
Pale brown bitter. Full flavoured hoppy bitterness. More pleasantly dry and light than its gravity would suggest.

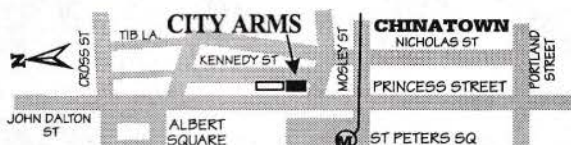


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The **Woolpack** on Brinksway, Stockport, is looking to recruit new members to strengthen the pub's quiz team squad. The team are a top division team in the Stockport & District Quiz League and matches are played on Thursdays from late September until April/May. There are normally six in a team with a seventh asking the questions or keeping time. Questions are in four rounds (two verbal, two written) with no individual questions. You don't have to be a Mastermind finalist or an Oxford Don, just a local person who enjoys general knowledge quizzes. Interested? Then phone Martin Wystyrk on 431 9361 (home) or 231 4999 (work).

Cider is proving very popular at the Dog & Partridge in Didsbury. Sales of Westons Old Rosie and Westons Perry have been so good that the addition of a third rotating guest real cider is to be tried. The pub is also keen to



dispel doubts expressed in a recent OT about the dispense method for the casks behind the bar. The tubes entering the casks are for the insertion of a cooling element. Cold water passes through this element keeping the beer/cider cool. No additional gas of any type is used in this cooling system and no blanket pressure of any type is applied to the casks. We are happy to put the record straight.

In the City Centre, the **Footage & Firkin** at All Saints will be having an open day on Saturday 13th September. This will run

from 12 noon until 8.00pm and will feature brewery tours and possibly some free samples (this latter depends on sponsorship from the Brewers & Licensed Retailers Association whose "Brewery Week" the event is part of). The Footage's brewer, Suttly, tells us that he will be brewing the local Firkin guest beer for November. This will be modelled on a French Biere de Garde and will be 5.5%ABV.

Work is now underway at the two new Whitbread Hogshead outlets on the Wilmslow Road corridor. The old florists next the MRI has been demolished and site preparation is ongoing while in Didsbury work is now advanced on the old station site. Both outlets are slated to be ready for Christmas.

Landlady Pat has now left Stockport's **Royal Oak** (High St) and is running the **Arden Arms**, Millgate full time. Traditionalists' eyebrows were raised by the news that a pool table and dartboard had been installed in the corner room but Pat explains that this has been done to establish a vault trade which the pub has so far lacked. The rest of the pub is as good as ever and has been given a much-needed redecoration throughout. Initial impressions are that this is paying off as trade has doubled in the two months or so since she took over. One major plus point - the handpumped beer is now dispensed into oversized, lined glasses thus guaranteeing a full pint every time.

Meanwhile at the **Royal Oak** we welcome **Bob Charlton** who arrives after three years running the **Prince Albert** on Castle Street in Edgeley. Bob spent 20 years in South Africa, only returning to the UK in 1994 and has spent all his time since then in the pub trade recently completing the Robinson's Licensee Training Course. A darts fan, Bob is keen to re-establish the pub's team but despite his name says he has no intention of organising a football squad! Food is now served from 11.30-2 with toasties available all day. Beer is electrically pumped Hatters Mild and Best Bitter although a second bitter may also be tried out. Well worth a visit.

In Didsbury, the beer range at **Carringtons** will be getting an autumn revamp shortly and cask beer to take away should also make a reappearance after a summer break. One interesting development is that the Salopian Brewery will be producing a bottle-conditioned lager-type beer exclusively for the shop. One to look out for.

In Fallowfield, **Durty Nellies** was closed for what looked like a major refurbishment as we went to press. A name change cannot be ruled out when it re-opens. Hopefully, more next time.

APPLICATION FOR CAMRA MEMBERSHIP

(Opening Times 161)

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 £14 JOINT MEMBERSHIP £17

STUDENT or OAP or REGISTERED DISABLED £8

STUDENT MEMBERSHIP ONLY £8

Steve McCarley, 32 Howden Close, North Reddish, Stockport SK5 6XW

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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