

STOCKPORT  
AND SOUTH  
MANCHESTER  
CAMRA

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Issue 8

# OPENING



**FREE**

# TIMES

6,600 CIRCULATED  
FREE EVERY MONTH

AUGUST 1998

# Vandals!

**H**aving already uprooted and destroyed the historic location of Manchester's Shambles pubs, the City Council is now turning its attention to the suburbs with yet another historic pub it its sights.

With the final axing of the government's road programme, it would have been tempting to think that those pubs long-threatened by the Hyde Road widening scheme would finally be safe. No such luck.

The Plough, on the junction of Wellington Street and Hyde Road in Gorton is one of the most historic buildings in the area. At its core is the late 18<sup>th</sup> century pub that occupied the site. It retains its late Victorian layout and fittings almost intact. It is listed Grade II as being of historic and architectural interest. And now Manchester City Council wants to knock it down.

The pub was compulsorily purchased in 1971 when yet another of the many Hyde Road schemes was in the offing and since then Robinson's have occupied it under an agreement that the Council now wishes to terminate. They have written to the brewery saying that they wish to take possession of the premises in connection with unspecified developments in the area.

Details remain sketchy at present. Robinson's have requested a meeting with the Council but have yet to receive a reply. Similarly, correspondence from CAMRA, the Campaign for Real Ale, remained unanswered as we went to press. Rumours suggest some form of retail development involving the Co-op.

Whatever the plans, there can be no excuse for this latest attempt to bulldoze yet another part of the city's heritage. The communities along Hyde Road have suffered enough from development blight over the years, the loss of this well-used, and historic local is one scheme too far. It must be halted.



*The Grade II Listed Plough, for a long time it was thought it had escaped the ravages of Manchester City Council, but we were too optimistic by far...*

## Nationals Abandon Real Cider

We've seen the national breweries preparing to abandon real ale, with not even Draught Bass, probably Britain's best known beer, having a guaranteed future. Last month, in a week of shame, the national cider-makers took a long step towards turning their backs on real cider.

First to act were Hereford giants Bulmers, who announced the closure of their Devon subsidiary Inch's, based at Winkleigh, North Devon, with the loss of 47 jobs. Bulmers bought the heavily modernised and sophisticated Winkleigh plant in March 1996 for £23 million, and its closure directly threatens the group's continued commitment to real cider. Inch's Stonehouse traditional brand had been earmarked to take the place of the recently withdrawn Old Hazy, while only tiny amounts of Bulmers Traditional are now made at Hereford.

Just a week later came an even bigger bombshell, as drinks group Matthew Clark announced the closure of its Taunton Cider subsidiary. Taken over in 1995 for some £270 million, Taunton Cider has seen over 500 redundancies since being bought by Matthew Clark, whose main interest has always seemed to lie in "fashion" brands such as Diamond White. All production will now move to their Shepton Mallet plant, which bears the shame of being the home of Babycham. If, as seems likely, the production of traditional cider is discontinued, hundreds of pubs across the South-West face losing their real cider at a stroke.

It's difficult to feel much sympathy for the cider giants' financial difficulties, engendered as they have been by crass decisions which have unthinkingly aped the brewers' similar follies (nitrokeg 'smooth' cider!). The tragedy is that the cuts they now have to make will destroy the choice of real ciders for thousands of drinkers.

RPJ.

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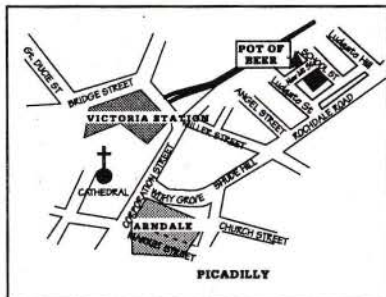
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## IN THE EDITOR'S VIEW..

The antics of the City Council beggar belief. Not content with wrecking the Shambles they are now after yet another listed pub. Quick to condemn Greenalls for demolishing Tommy Ducks, when it comes to buildings they already own, a different agenda applies it would seem. Perhaps if the Plough was in their precious City Centre, the council would regard it in a different light. In the suburbs, however, the outdated, 'knock it down and start again' mentality still appears to hold sway. And if rumours regarding the involvement of the Co-op in all of this are true, then that organisation should bow its head in shame. Readers will recall that it was the Co-op which signed the death warrant for the Sportsmans in the City Centre when they surrendered their lease to Tesco's. To be party to the destruction of a second, more historic, pub should surely cause a few members of that organisation to ask questions.

We have fought for the Plough before. Then it was threatened by a road scheme, now abandoned. One outcome of that fight could prove a powerful weapon in this one. The pub is now listed. Any attempt to demolish the pub, or even detrimentally affect its setting, will require listed building consent and a powerful coalition of campaigners and conservationists is set to ensure that is never granted.

Elsewhere in this issue one of our columnists wonders how many regional brewers can survive the sort of greed that has recently destroyed traditional Oxford brewer Morrells. Volatility in Vaux's share price over recent weeks suggest that there is a predator about anxious to obtain the pub estate, but ready to close the brewery. At first it was thought to be the Stakis hotel group (again), but now the name being mentioned is the arch brewery closer - Whitbread!

*John Clarke*

## OPENING TIMES SPECIFICATIONS

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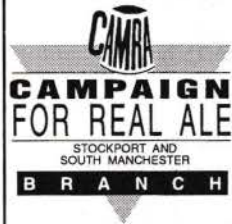
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# Pub Of The Month AUGUST 1998

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	31					



**T**he Stockport & South Manchester CAMRA Pub of the Month award for August goes to the Pack Horse on Ashton Old Road, Openshaw.

An ex-Greenalls house, the Pack Horse was bought by Joseph Holts some two years ago and now sells that brewery's mild and bitter on handpump. A good traditional boozier, now thriving under independent brewery ownership, the pub is ably run by Margaret and Billy, who have been at the helm for the full two years since the Holts take-over, having previously worked behind the bar in Greenalls days. Locals both, they know the area and its people well and the down to earth atmosphere is very much tailored to local tastes, with basic vault and lively lounge separated by the central bar area. Not only is the pub comfortable and friendly but the beer is top notch as well, all of which should make for a great atmosphere on the presentation night, Thursday 27<sup>th</sup> August.

The Pack Horse is well-served by buses down Ashton Old Road (service 219 is very frequent) but local CAMRA members wishing to go along can also take advantage of a minibus picking up at the Royal Oak, Didsbury at 7.30pm and the Crown, Heaton Lane, Stockport at 7.45. To book a seat phone John Hutchinson on 434 7177. JH.

*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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CAMRA Pub of the Month  
March 1997



3

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**BEV'S BUFFET**

**SAMPLE.....**

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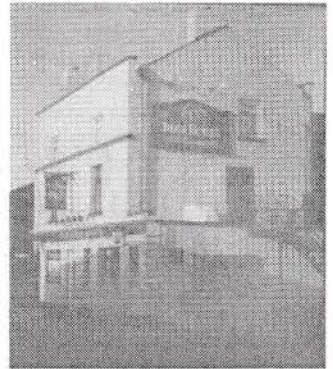
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HOEGAARDEN & MANY BOTTLED BELGIAN  
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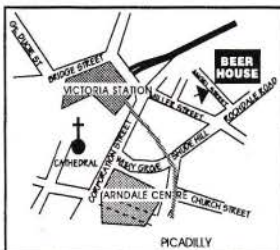
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## OPENING TIMES LETTERS

From Joan James:

I revel in your journal each month, although July seems to have passed Cheadle by. No complaints about your reports – simply that the photographs of pubs come across SO DE-PRESSING! Of course the Moss Rose is ugly, but others are not, and your photos only seem to suggest a dreariness that is not necessarily there! Better computer technology, better printing technology, or even line drawings would make them more attractive. Appearance is everything – or at least it helps! (Hmm...being positive: Glad you like OT, YES, line drawings would be nice, and any artists willing to prepare a high quality 400 pub set, free of charge would be welcome. YES, we'd love to print 7000 copies of OT on high quality gloss art paper in full colour, but you see, we are FREE, and that does limit what we can do. To keep costs down we print on a very fast press and the screens we use are not like those in Vogue. Lots of pubs are only photogenic in colour in any case, red brick is red brick etc, so until we win the lottery....)

From Jon Laidlaw, licensee of The Old Mill, Cheadle Hulme: Just a brief note of thanks to yourself and the CAMRA team in selecting The Old Mill as your choice for July Pub of the Month. This was totally unexpected and was a very pleasant surprise for the management team and the staff.

It has always been my intention since taking over the pub to provide the widest choice of cask ales available to pass over to the customers. May I take this opportunity to thank everyone who helped to make our beer festival a great success.

Although the festival ran for only 8 weeks in which we managed to supply over 120 different beers, my objective now is to keep on providing as many different beers as possible on an on-going basis. These beers will now be sourced by myself and a distribution team in order to satisfy the palates of the people who really appreciate quality guest beers. If any of your readers or CAMRA members wish me to source a particular beer, please do not hesitate to call in and see me.

Once again, many thanks and keep up the excellent work that CAMRA do. PS Did your readers know I was Scottish?

(Many thanks for your kind words, I'm sure our readers will have plenty of guest beer suggestions for you – ed.)

From Brian Robertson (via the internet),

A correction to your corrections to Viaducts and Vaults II. On visiting the Midway (Portwood) recently I was offered a choice of Boddingtons (Only when hell freezes over!) or John Smiths. The Lees that you had stated to be available was nowhere to be found and, thank God, neither was the Websters. Having chosen the Smiths I was treated to a pint of rare fine quality. What a contrast to my first visit to the Midway many moons ago when I was perhaps only 14. Then it was Pollards bitter on offer and my pint was so sour that I had to empty it down a drain outside rather than drink it! One can hardly take it back and complain at that age!

### Sun Beer Fest

By popular demand the Old Sun Inn (High Street, Buxton) is running another beer festival with a celebration of Midlands Ales around the August Bank Holiday period – 24 August to 6 September.

Beers from Bathams, Bramcote, Highgate, Hoskins & Oldfield and many more will be available, plus Festival Ales from Titanic and Marston's. A number of beers will be available straight from the cask and all will be served in over-sized, lined glasses, thereby guaranteeing a full pint. Festival cider, foreign bottled beers and a Festival Menu, including Woods Pedigree Ale Sausages, complete the line up. There is an hourly train service from Manchester and Stockport to Buxton, with a 10.57pm return service calling at all stations.



**2<sup>nd</sup>**  
**OLD SUN INN**  
**BUXTON**  
*beer festival*

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## Cains Move In

**I**n a surprise move, Liverpool brewers Robert Cain have bought the first pub away from their Merseyside base. It's in Stockport and it is the rather unlikely choice of...Gatley Wine Bar!

The purchase was completed on 22 July and the bar was open in its new guise as a Cain's pub just six days later. In Liverpool Cain's have built a reputation for running a small chain of extremely well-refurbished pubs which not only offer a range of Cain's beers but guest ales, too.

The small, detached and formerly keg-only Wine Bar might at first seem a strange choice for their first purchase away from home territory but Cains appear to have made an astute purchase. While the property is indeed fairly small, it has great potential to make much better use of the space available and, being just next door to Hydes' Prince of Wales and just a short walk from the Red Lion, the new pub is in the middle of a mini real ale 'circuit' (all the pubs in Gatley now serve cask beer, the others being Hydes' Horse & Farrier and High Grove).

In fact major alterations are planned early in the new year when the pub, currently dubbed 'GWB' will become 'The Dispensary', the same name as Cain's Liverpool City Centre flagship and obviously hoping to repeat that pub's success. The beer range is already in place. The standard range will be three Cain's beers, Bitter, Dark Mild and FA (all on top form on opening night) plus three guest beers - Black Sheep Bitter, Shepherd Neame Spitfire and Young's Bitter when we called - although one of the guests will be the Cain's seasonal beer when these are available. Real cider is also available - a tub of Weston's Great Western Revival was spotted behind the bar.



*The new look to the Gatley pub...*

Licensee is Richard Jones who is new to Cains ("the best move I ever made") after spending several years with Whitbread and Greenalls. While he is a Mersersider by birth most of his career has been spent in the south with stints in Salisbury, Bristol, Southampton and latterly Torquay. Richard's attention to detail on opening night was very impressive and he is clearly the right man for the job. He is also very enthusiastic about the new pub's prospects and rightly so, as it should be a major success. Food will be available each day from 12-7 by the time you read this and the pub will open all permitted hours. Well worth a visit. Almost compulsory in fact. **JC**

## Marble Beer House

**6**

The Marble Brewery's fourth tied house opened with a flourish last month, and a welcome addition to the local drinking scene it is, too.

In the space of a few short weeks, the premises of the former Marble Arch World Beers off license have been turned into an extremely stylish bar which looks set fair to become Chorlton's premier cask ale outlet.

Those familiar with the old shop will be amazed at the transformation. The building has been knocked through to the back, much emphasis placed on the use of natural materials. There's lots of natural wood with a feature brick chimney breast halfway down opposite the bar on the right-hand wall. At the back the floor is tiled and leads to a 'conservatory' which ensures a flow of natural light into the back of the pub. Out at the front is an enclosed drinking area furnished with picnic tables for al-fresco drinking.

The pub is ably run by Noni and Danny Bates who come from a lengthy stint running the Pot of Beer, during which time they helped build up that pub's reputation for a first-class pint. They aim to repeat that success here and will certainly be helped by the intrinsic high quality of the Marble beers. Five of these are to be



*Inside the bar at the Marble Beer House*

regularly available; Chorlton Bitter, Marble Bitter, IPA, Totally Marbled and McKenna's Revenge Porter. The latter will be rotated with the powerful Dobber and Ginger Beer (which here will be available without gas dispense). Chorlton Bitter is currently Dade's Bitter rebadged, although the intention is to produce a slightly different beer exclusively for the pub. As if this wasn't enough, the pub also sells three rotating guest beers, real cider (Inch's) and 11 Belgian bottled specialities. Oversized lined glasses are also used, so full pints are guaranteed as well.

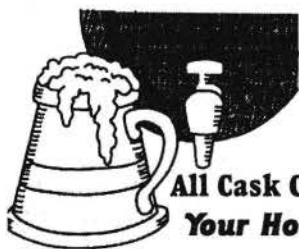
Coffee is available all day and while the only food consists of filled rolls and sandwiches, they do come from the excellent Barbakan Deli just a few doors away. Hot food, in the form of toasties, may be introduced later.

With a policy of 'no music, no machines and no jukebox', the Marble Beer House is a welcome oasis from some of the more raucous pubs in the vicinity. It can only succeed and is highly recommended.

The Marble Beer House is at 57 Manchester Road, Chorlton, tel. 881 9206, and is open from 12-11 Monday to Saturday and all permitted hours on Sundays. Marble Brewery beers are also available at Bar 1 and Bar 2. Wilbraham Road, Chorlton, and at the Marble Arch pub, Rochdale Road, Manchester.

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## Moor Top

**T**he long decline of the Moor Top, Heaton Moor, now looks to be firmly at an end following a most impressive refurbishment by Scottish & Newcastle.

The arrival of licensee Simon Eason-Brookes, reported earlier in OT, was the first sign that things were on the up as he has a track record of well run pubs behind him. Simon's improvements to the running of the pub, and the nature of its clientele have now been complemented by a substantial makeover.

Just from the outside it is clear that the Moor Top is now a very different pub with planted borders, smart new signing and a welcoming outside drinking area all adding to the effect. There have been substantial structural changes, too, not least the construction of a new chimney breast to accommodate the (gas-primed) fires within.

Inside, the pub is essentially one L-shaped room but split up into



different areas by the use of raised levels and partitioning. The pool table is still there but now very much out of the way in a corner. The décor is traditional in the best sense of the word without lapsing too much into cliché. There is a variety of old local views on the walls, together with memorabilia and a potted history of the old John Barras company. Although it is now simply the Scottish & Newcastle 'up-market community local' brand name, the old company had a proud brewing history and was in fact one of the founding constituents of Newcastle Breweries (the 'N' in 'S&N').

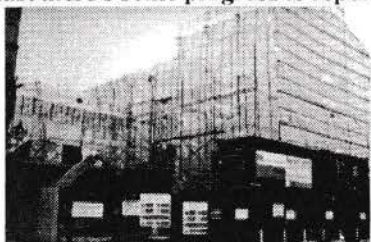
There is a substantial food operation and when OT called the dishes served up were tasty, well prepared and presented. It was noticeable that food was being ordered by obvious locals in the early evening, such is the change in the pub's image. It's not a food-led operation though. The Moor Top is still very much a pub and offers four cask beers. These are currently, Theakstons Mild and Bitter, Marstons Pedigree and Websters Bitter. The Mild is a 'guest' at the moment and was installed at Simon's insistence. Let's hope enough people drink it to keep it on. The Theakstons Bitter and Pedigree have also been well-received. The Websters is much as it always is - even the most assiduous cellarman's struggle to make this beer rise above the very ordinary. All in all a vast improvement. The Moor Top is now back in the local pub mainstream and all concerned are to be congratulated on a job well done.

JC.



There are now only 2 weeks until the 'rebuilt' Shambles Square in Manchester City Centre was due to re-open (new target - March) - but at last there's some progress to report!

As our photograph shows, the 'new site' for the buildings - between the Mitre hotel and the Corn Exchange, and to the immediate west of the Cathedral, is at last rather more than a hole in the ground. A genuine attempt to reconstruct the Wellington is visible



from the timber frame going up, but Sinclairs is effectively now a copy - a 'newbuild' pub, being built from brand new materials (eg bricks) being delivered to the site whilst I was there. What a Shambles!

**"McKenna's  
Revenge was  
finally satisfied  
when The  
Ginger Man  
got totally  
Dobbered by  
the Chorlton-  
Dades on the  
I.P.A."**



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**THE BARS  
Chorlton**

**THE MARBLE BEERHOUSE  
Chorlton**



# STAGGER

with Paul Moss

**I**t was a very pleasant sunny evening as we started to gather in Hazel Grove to find out what a trek northwards along the A6 could offer the thirsty traveller.

Our starting point was, appropriately enough, the **Grove Inn**, one of the numerous Robinson's tied houses to be found along a short stretch of London Road. The interior, though pleasant enough, is fairly typical of the brewer's 1970s-style refurbishment, offering a choice of drinking areas distinguished by copper- or formica-topped tables alongside the traditional red dralon seating. In fact, there are three separate rooms off the main bar area, although the smallest is almost entirely filled by a pool table. The Best Bitter was rated a little above average, whilst the Hatters Mild was left untried.

Across the road to two more Robinson's pubs, both offering the same choice of beer as the Grove. First, the **Anchor**, similar in style to the Grove, though larger and more open-plan, where both beers were found to be fairly average, and both served rather too cold for our liking. As we left, a poster was spotted advertising "authentic curries" prepared by an Indian chef, which might be worth trying on another occasion. Next door is the **Woodman**, boasting somewhat more modern and, to our taste, pleasant décor than the previous two venues. Entertainment was advertised for the following Saturday evening, but tonight the pub was rather empty; then again, it was still early. Both beers were again to be found only a little above average.

A few yards further on is found the **George & Dragon**, a Whitbread-owned pub refurbished a few years ago in an 'alehouse' style. This is a large, open-plan, L-shaped pub. World Cup enthusiasts were offered viewing facilities in a marquee outside at the back. Perhaps unnecessarily, this was supplemented indoors by a large and several small television screens. Boddingtons Bitter, Marston's Pedigree, Flower's IPA and Cain's Bitter were all available. Only

8

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the last of these was tried, and found to be only average. Perhaps it might have tasted better out of a proper glass; plastic appeared to be the order of the day here.

A longer walk next, taking us out of Hazel Grove to our second meeting point of the evening, Robinson's **Crown** in Great Moor. This is a large, imposing establishment with a characterful multi-roomed interior, the rooms reached from the main bar area through archways decorated with a crenellated brickwork effect. There is a bowling green at the back; indeed, a match was being played that evening. Here, the rare sight of Old Tom supplemented the usual Best Bitter and Hatters Mild. The more adventurous (foolhardy?) among us couldn't resist, and were delighted to find that this was on excellent form, dry and well matured; it was voted comfortably the best beer of the evening. The bitter was also well regarded; although opinions differed over the mild.



Leaving with some reluctance, we moved further northward and across the road to another Robinson's house, the **Traveller's Call**. Here we found a welcoming atmosphere and plenty to talk about. The brewery had the good sense to buy a fine collection of handbells from a previous licensee when he moved on, and these are displayed proudly around the pub. We passed through the multi-roomed interior to the rear of the building to enjoy the evening sunshine and admire the unique sights: not many pubs can boast a pedestrian crossing, Belisha beacons and traffic lights. Sadly, though, these were not switched on tonight. The choice of beer was again between Best Bitter and Hatters Mild; both were well received, the mild being the best example of the evening.

Onward, and over the road again to sample more Robinson's ale at the **Dog and Partridge**, one of the brewery's rare managed houses. This is a large building whose fine interior is split into four rooms, with wood panelling throughout. The bar is an unusual quarter-circle shape, and offered the usual two suspects, plus Hartley's XB and the rare sight (especially in their own estate!) of Frederic's. All but one of our number sampled the Frederic's, and this was rated highly by all; indeed it was not to be bettered until our final call of the evening. The Best Bitter was also found to be on good form.

A brief reconnoitre of the public bar at the Acton Court Hotel confirmed that no real ale was available, so we passed swiftly on to the **Duke of York** in Heavily. This is (you guessed it!) another Robinson's outlet, selling Best Bitter and Hatters Mild. The frontage is fairly narrow, and built at a rakish angle to the road. Inside, though, the pub goes back a long way, and is split into several rooms, including small lounge areas either side of the front door, and a vault at the far end. Both beers rated comfortably above average, with the bitter preferred. A brief stop at the **Bamford Arms** next, at least for the hardier among us. This is a typical Beefeater-style pub/restaurant, and was serving a choice of Boddingtons Bitter and Marston's Pedigree; both were found to be decidedly average.

Finally, we arrived at our last stop of the evening, a chance to top up our Robinson's intake at the **Blossoms**, tucked into the acute angle at the junction of Buxton Road and Bramhall Lane. This has an attractive, old-fashioned interior; the splendid smoke-room behind the bar is a particular unspoiled gem. Both the Best Bitter and Hatters Mild were found to be in good form, the bitter being the best example of the night. This was a fitting end to an enjoyable and surprisingly varied evening. Of course, I can only describe the opinions of a small party of drinkers on a particular night. Why not try some of the places for yourself, and see if you agree?



## For The Love of Robbies



**B**rand loyalty has been taken to extreme lengths by two regulars at Robinson's Prince of Orange in Ashton, who are attempting to visit every one of the 400-plus pubs in the company's estate. No mean task, as the estate extends from Stoke to Carlisle, and from North Wales to the Pennines. After Ken Charlesworth read a book about the history of pubs in Stockport, he decided to hop on a bus from his home in Ashton to take a look at some of Robinson's home town hostelries. Little did he know then, on 6 July 1996, that this was to be the start of a pilgrimage. After his trip, Ken picked up a copy of Robbies 'Inns and Hotels Guide' and set about visiting every Robinson's house in the book. He shared his plan with drinking partner and life-long pal Albert Oliver who joined the quest and has been travelling with him ever since.

The two 60 year olds set about the task with determination and have now reached pub number 235. All travel is by public transport or coach trips so there can be quite a bit of leg work between drinks. On one of their most recent expeditions, they walked six miles across the Derbyshire hills in pursuit of their next pint. Next stop was Ulverston last month when the plan was to take in some of the old Hartleys houses and visit the Laurel and Hardy 'Sons of the Desert' Festival.

The pair don't go in for long-term planning, so there is no target completion date. It is very much a labour of love judging by their enthusiastic reaction to the news that Robinson's have opened two new pubs in North Wales, that the pair hope to visit in September.

## Sons of the Desert

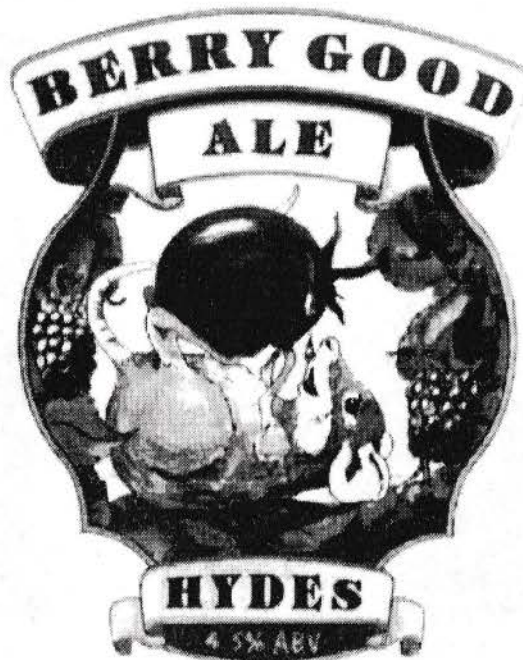
Chris Coffey, has written with details of this year's 6<sup>th</sup> Annual Laurel & HarDAY, run by Laurel and Hardy Fan Club, the Sons of the Desert.

What will make this year's annual gathering at the Beer Engine, Poolstock, Wigan, extra special, is that the Marble Brewery will be providing a special session beer which will be dedicated to Walter Long, a popular bad guy of Laurel and Hardy films. This will be in addition to the Sons' new regular brew "Fin's Beady Eye Bitter", named after that popular Laurel & Hardy foil, James Finlayson, whose voice was also on that number two hit "Trail of the Lonesome Pine".

The event will be in the Concert Room (capacity 250) and in the lounge will be the Poolstock's usual ever-changing range of guest beers. So for £3 people can have a day both laughing away with Laurel and Hardy, be entertained by the other events, meet others sharing a similar sense of humour, and knowing a good range of beers is available. Well worth the trip!

Letters via e-mail are welcome: [otletter@opentime.u-net.com](mailto:otletter@opentime.u-net.com)

9



**COLOUR:** BERRY RED  
**BITTERNESS:** LIGHT  
**STRENGTH:** 4.5% ABV

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Here at last is the long promised article, scheduled I think for October last year, but at least in good time for this year's Oktoberfest.....

As readers with long memories (or the relevant back issues) will remember, last summer I described a trip around a group of the more traditional beer halls of the compact Old City of Munich. I also briefly referred to some of the beer gardens. This article falls into two parts, a more detailed descriptions of some of the better Beer Gardens, and then a number of brewery related trips that can be safely undertaken from Munich by public transport. None takes even a full day. Current public transport details are provided, as of earlier this month (valid till next June).

### Beer Gardens (small and select)

Whilst there is very little new to add to my last Munich article, the **Altes Hackerhaus** on Sendlingerstrasse, which has the smallest and most delightful beer garden courtyard in Munich has currently changed its food menu, and very much for the worse. It was always a little more expensive than most, but the shortened range (good if you like salads) was very disappointing. The beer garden is the courtyard where the brewery drays used to turn around when the building still housed a brewery, and there is an electric canvas roof to keep out the rain when appropriate. Right in the centre but awfully quiet. Easiest way to reach it is to walk through the building till you see it. The direct access onto Hacker Str. is sometimes open.

10

Recently re-opened to great jubilation is the art deco beer garden at the rear of the **Augustiner GrandGastatte** in Neuhauser Str (the main drag). Closed for two years because of the danger of falling masonry, the surrounding five storey walls are now up to stuff, and it is a great place to sit and drink Munich's finest beer (though sadly not on gravity from Oak barrels- see below). Holds about 150, with a first floor balcony, and gurgling fountain. Utterly splendid. Food is very good and not expensive.

The **Hofbrauhaus** (Am Platzl) has a fair size garden in the middle, and this is usually the quietest spot (furthest from the oompah band). Note - apart from Weiss (Wheat) Beer, everything else is in full Litres here. (This is the norm in the bigger gardens). The band plays everything, including Roll Out the Barrel (What we want is Watneys...) and the Hofbrauhaus is famous for having its own cult song. (Which they play every five minutes...hence my suggestion of sitting outside). Of the three the Hofbrauhaus is tourist orientated, though you HAVE to see it, and the others are more geared to residents.

### Beer Gardens Large to enormous.

All the big 6 breweries have their own garden. These are helpfully shown on the Munich city Maps (50pfg from almost anywhere,



# Day Trips From, & Beer Gardens of MUNICH

especially tourist offices) and together with Graham Lees heroically inaccurate and misleading Good Beer Guide to Munich and Bavaria they are easily found. **Augustiner's** is on Arnulfstrasse on the right as you go West, (Hackerbrücke stop on No 17 tram). Edelstoff on Gravity. Magnifico. Self or waiter service depending on which end you are in. Food sellers are v. rude and unhelpful, beer sellers the opposite!

**Lowenbrau's** is just off Stiglmaier Plz, busy, friendly but the beer is not the best you can get (well it is Lowenbrau!) Trams 20 or 21. The **Hofbrau** beer garden proper is the East side of town, over the Isar River on Weiner Str, near Max Weber Plz. (Tram 18 stops outside). Probably the best atmosphere of any of the big gardens and a great place to waste a day. **Paulaner's** beer garden is in the brewery precinct, on Nockerberg hill, (Hoch Str) and tram 27 goes past it. This is an excellent place, because the beer hall is adjacent so you are suited, rain or shine. The infamous Salvator doppelbock is brewed here, and much of the food is cooked in or with it. I had one of the best meals of my life here on the 2nd August for about £7.50. (Excluding the rather hefty bar tab....)

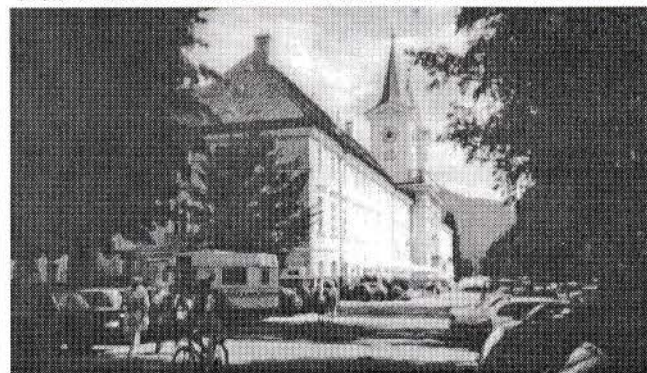
The biggest of all beer gardens (seats 4,500) is the **Hirschgarten**. Its five stops further west than the Augustiner Garden, on the Tram 17. Walk due west through the park for about 700 metres. There are real deer to look at if you are that way inclined. Self service (obtain and wash your mug before going to the beer - draught Augustiner on gravity). There is also a fairly posh beer restaurant. Frankly I find it a bit big and impersonal.

Up in the Englischer Garten, north of the centre, there are the **Seehaus**, **Chinesischer Turm** (Pagoda), and a couple of smaller beergardens (seating about 6,000 in all. These can be very busy or deadly quiet, there seems to be no middle way.

Finally, saving the best till last, the Fruit & Veg and meat Market (**Victualien Markt**) has a beer garden open mon-fri till 8 and till 4 on Sats. The Beer rotates between breweries but as a place to watch the entire world (and listen to the odd German band), it cannot be beaten.

### Day Trips

**Tegernsee.** Train every two hours from main station. Destination - the brewhouse of the Bavarian Duke. Train 1hr. 10 minutes walk.



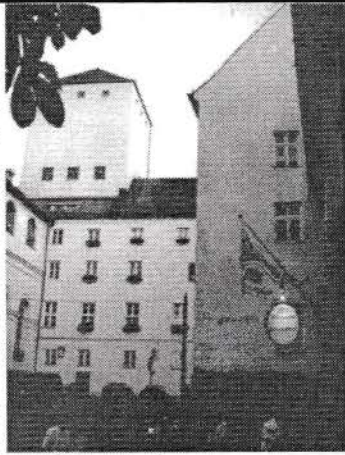
Turn left out of the station and carry on till you come to the castle/monastery. That's the brewery. Sit outside, drink and contemplate the beautiful lake and mountains (its in the lower alps), and eat fairly decent food, or go to the braustubl, the old monks' refectory and drink. The beer is incredibly cheap, and to my mind just about as good as it gets. Spezial (Helles) and Dunkel. A bock is brewed in November. Lots of great walks, and a lovely lakefront as well.

**Wihenstephan.** World's oldest brewery. S-bahn train to Freising then TAXI. Unless you're utterly fit don't try Graham Lees "10 minute walk" - its 40 and its all up a very steep hill. Walk back. Very nice little beer garden, and atmospheric hall. Munich's brewing



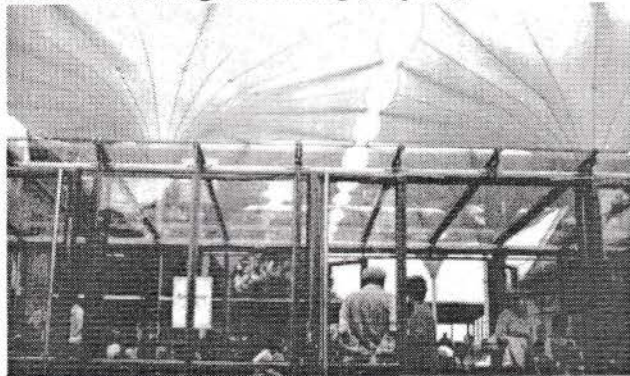
school is based here.

**Andech's Monastery.** Ignore Graham Lees instructions. S-bahn (S6) to Starnberg (12.48 from Marienplatz, 40 minute travel) to connect with the 951 bus at 13.30 (outside Starnberg Station on the left) to the Monastery. Bus back at 16.45. Going the other way via Herrsching does not fit in with the (infrequent buses). Superb cheese, best Haxen (Pork Knuckles grilled and basted with doppelbock) in the World. Excellent beer, still actually brewed by the monks. Decent curry house (Shiva) by the bus



*Wiehenstephan*

stop if you don't eat pork. Monastery Church has some of the finest frescos anywhere. Have a look. Again, lovely beer garden - some covered with new high-tech awning (see photo).

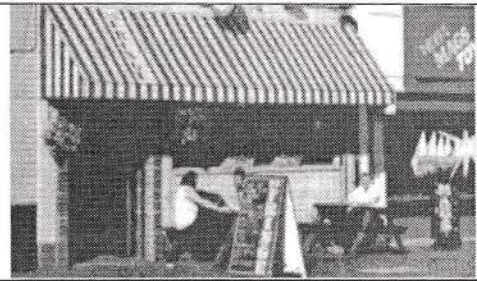


**Fliegerbrau and Isarbrau.** Fliegerbrau: S-bahn (6) to Feldkirchen. Main drag is more or less straight ahead, slightly to the left. About 750 yards at the end on the right. Brilliant brew pub with interesting "airplane" in beer garden. Excellent smoky wheat beer, and up to two seasonal brews. Lager from Hofbrau of Traunstein. Then back into town and change to the Westbound S-7. Get off at Grosshesselhohe Isartal. The pub is the booking office. Sister of Fliegerbrau, and brewing similar but slightly different beers. All brew plant is visible and again there is a pleasant little beergarten. Finally and with Trepidation: **Schweinsbrau.** Not in Grahams book. Only opens 12-3 & 5 till 12. It is in the hamlet of Hermannsdorf (actually it IS the hamlet). You will need the equivalent of the OS landranger map (WanderKarte 181 - Rosenheim). Train (S5) to Grafring Bahnhof (the next station, Grafring Stadt has a nearby brewery in the castle) then bus 440 towards Glonn. Lunchtime take the 12.15 bus (gets to Westerndorf at 12.40) return 14.26, or 16.30 evening bus returning 19.36). Use the footpath from the back of Westerndorf which comes out opposite the brewery/pub/rare breeds organic farm. Get lost on the way back and you can sleep in an organic barley field. For the faint hearted there a a shop selling the Hermannsdorf product range (including beer and glasses), on the South side of the Victualien Markt.



# B A R

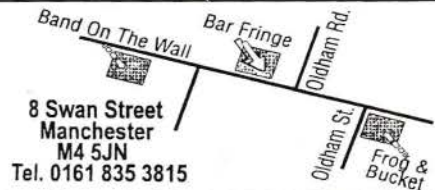
# F R I N G E



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Always in  
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### Ye Olde Fake Hostelrie

It has been reported that branded food pubs such as the Brewer's Fayre chain are losing their appeal, and the public are looking for a more individual dining experience. However, this won't automatically benefit independently-run pubs, as the big chains are alert to this trend and are tailoring their outlets to follow it. They are coming up with concepts which retain all the advantages of centralised ordering and menu planning, and deep down are just as standardised and regimented as what went before, but give the illusion of being individual and distinctive.

For example, next to Junction 10 of the M56, just south of Warrington, Bass have spent a lot of money converting an old farmhouse into a smart new pub called the Stretton Fox, which is signed as offering "Great British Food". There's nothing to indicate it's a Bass pub, nor that it is part of a chain. Yet only a few miles away at Heatley there's another pub, the Green Dragon, which has the same theme, the same menu and the same style, and once you know how to recognise them I have spotted them as far afield as Stafford and South Wales. The Stretton Fox isn't an unpleasant place, and has quite an interesting, rambling interior. However, it's almost entirely lacking in pub atmosphere, and not at all a congenial environment to just go and have a quiet pint. There's no vault, no dartboard, no TV, no beer mats, nowhere that even feels pubby with benches and settles - it is just a sequence of knocked-through rooms with mismatched chairs arranged around tables. The menus in these pubs are pricey and tend to offer little in the way of sandwiches and snacks, and in an attempt not to appear down-market they don't even sell crisps and nuts. I'm no fan of the Brewer's Fayre style of pub, but at least these are cheerful and straightforward, while I find these new "designer country pubs" pretentious and off-putting. If you seek to attract an up-market clientele you must set standards to match. In one of these outlets I overheard a fastidious middle-aged woman making nit-picking complaints about her food. You have to accept that ordinary pub grub is going to be, well, rather, ordinary, but she clearly expected something better, and was disappointed. I doubt whether she or her friends will be going back to that particular establishment and I strongly suspect that discerning customers will quickly recognise these places for what they are - the same old frumpy chain pub in a trendy designer dress. The threat of a lower drink-drive limit has called into question the future of out-of-town pubs, and it is undeniable that food must play a significant role - the days of the unspoilt rustic beerhouse are not going to return. However, it is also vital that pubs retain a distinctive character, which makes them worth visiting in their own right, and that they appeal to families, to their local communities and to regular customers. If their fortunes are founded solely on a fickle car-borne dining trade, they may find it deserts them just as quickly as it arrived and then have nothing else to fall back on. In creating this new breed of fake up-market county pub, are the big pub chains missing this fundamental point?

## 5 Years Ago

by Phil Levison **AUGUST '93**

**I**n the Editor's words - "For what seems an eternity, Opening Times has been banging on about one pub or another under threat, but never before have we brought them all together. It must be said that the whole picture is horrifying and there seems to be no end in sight."

The front page had photographs of the Rising Sun, Hazel Grove; the Grove, Clayton; the Sir Humphrey Chetham, Clayton; and the Little Bradford, Bradford, with the headline 'GOING...GOING...?' The next page referred to the past Metrolink battles over the Coach & Horses and the Castle & Falcon; a possible extension to Ashton would involve the Auld Lang Syne and the Pollard (although closed) in addition to the Grove and Sir Humphrey. Next came "Olympic threats" - the Jolly Angler on Ducie Street, the White House on Great Ancoats Street, and the Little Bradford. Metrolink, Olympics, Supermarkets, Relief Roads, there seemed no end to the possible problems.

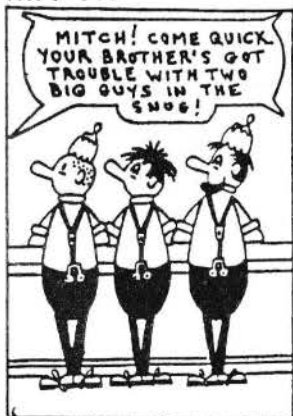
Oddbins had introduced a range of bottle-conditioned beers in their shops - three 'own labels' and two established brands from independent brewers. The own labels were under the trademark of the Hanseatic Brewing Company - one was Black Russian Stout - but actually brewed by McMullen. The independents were Eldridge Pope (Thomas Hardy Country Bitter) and King & Barnes (Festive). Also available was "a limited but interesting range of brewery-conditioned bottled beers from independent brewers, including some of the new micro-breweries such as Nethergate Bitter and Old Growler from Norfolk, and Back Sheep Ale from North Yorkshire." After the previous month's story about some brewers reducing the strength of beers and putting up the price, it was refreshing to find that Cumbrian brewers Jennings had done exactly the opposite - they had upped the strength of their Bitter and Cumberland Ale from 3.4% and 3.8% ABV to 3.8% and 4% respectively, but had not increased the price. Customer reaction had been described as "very favourable".

Carlsberg Tetley's new cask conditioned version of their premium ale Imperial was on sale at the Old Mill in Cheadle Hulme, and was "in excellent form". There had been a previous attempt to sell this cask form of the beer some years previously, but it had flopped. It was obviously a success this time, as it's still appearing on Tetley's list in 1998.

The Bass guest beer scheme seemed to have been a success, and was to continue. The only local Bass house participating was Bramhalls in Bramhall. Bass were to be a little more adventurous in September with beers from outside their own range - Old Speckled Hen, McMullen's AK and Palmer's IPA.

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### MITCH



© 1997 BY MARK A JONES





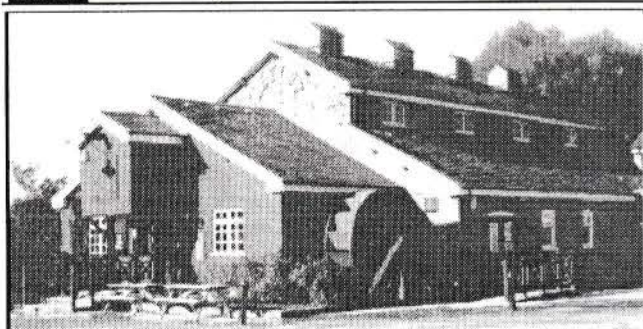
### Holt's New Brew

Joseph Holt's brewery will be 150 years old next year and they're planning a special draught beer to mark the anniversary.

A pilot brew for the new beer is now widely available in Holt's pubs, and it's well worth sampling. Opening Times tried the beer at the Waggon & Horses in Gorton, where it was in cracking form, as you'd expect in this long-standing Good Beer Guide pub. With a similar underlying palate to Holt's Bitter, the beer's five per cent ABV strength makes it maltier (particularly in the finish) and a touch sweeter, but there's still a good hoppy edge that makes it dangerously drinkable. Especially at the super bargain price of £1.26 a pint. At present the beer is being sold as "Premium Bitter", but Holt's want to give next year's definitive brew a more eye-catching name, and here's where you can help. The bar staff at all Holt's pubs have a supply of forms on which you can suggest a name for the new beer and, unlike so many contests, they do encourage you to say **why** your name is the best. There's a prize to be won in every Holt's pub, as the winning suggestion from each house will get a gallon of Holt's Bitter. No word yet, though, on whether you get any more if your masterpiece is eventually adopted. The posters advertising the competition lay great stress on the brewery's distinguished record of support for Christie's Hospital, which may indicate that names alluding to that theme will be looked on favourable - but then again, who knows?



Local brewers John Willie Lees have launched their latest seasonal beer. Considering the weather, the perhaps inappropriately named Scorchers went on sale throughout the tied estate last month. Lees



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have also branched out into the supermarket trade. Lees' Bitter, Moonraker and the seasonal ales Jumbo Star and Ruff Yed made their appearance on the shelves last month.

Hydes' latest seasonal beer is now also widely available. Maris Gold is a pale, hoppy and refreshing summer ale. Well worth seeking out (and possibly a good base for the premium beer that new Chief Executive Chris Hopkins is keen to introduce).



Sussex brewers Greene King now have a substantial local presence and they, too, have produced a seasonal beer for the summer. Called 'Beerwatch Bitter', it's available until the middle of September and comes in at 4.3% ABV. According to the brewery it "has a clean, dry taste for the perfect summer drink."

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

Starting with 'no pub' news. On the site of the Wheatsheaf in Hyde Halfords has opened recently - getting their own back for Wetherspoons in Piccadilly? Also in Hyde, the Commercial on Commercial Road has been sold and will soon become a plumbers' merchants.

More recent news to add to this down-beat start to pub news is that the **Spread Eagle** - the bikers' pub in Ashton-u-Lyne - will be compulsorily purchased to further the "Ashton Renewal Scheme". It's a shame that a pub that readily welcomed bikers (who will confirm that the licensed trade hasn't always been welcoming!) cannot be included in the renewal of a town centre. Not seen as part of the grand plan, no doubt.

Back in Hyde, the new **Wetherspoons** - on the corner of Albion Street and Clarendon Square - is due to open on 28 February 1999. In Droylsden the 'new' **Kings Head** is due to open in November and building works are progressing at a pace.

The **Bowling Green**, Marple, will be adding Lees Bitter to the range but this will be at the expense of one beer and not in addition. Over at the **Sportsman** in Strines, they have introduced a weekly changing guest beer. The first two have both been Cain's - with Sundowner and FA making an appearance. Hopefully all the guest beers won't be from Cain's - it may become to feel like a bit of a loop, loop...

Further afield, the **Queens Arms** in Old Glossop is selling Flowers IPA at £1.10 a pint alongside Wadworth 6X (worth the extra in my opinion). Even further in Buxton, the **Milton Head** on Spring Gardens is trying guest beers for a few months. This should be popular with real ale aficionados so with a bit of good fortune it will become permanent.

As briefly reported last month, adds *Rhys Jones*, the **Victoria**, Brosscroft, Hadfield, is now selling handpumped Holt's Bitter at £1.12 a pint. Although much modernised and essentially open-plan, it's a friendly and well-run house boasting a large collection of brass animals. There's also a range of standard but well-presented pub grub at reasonable prices. The addition of well-kept Holt's makes the pub an essential call for all beer drinkers in Hadfield; note, though, that it is not open Monday to Friday lunchtimes, though it does open all day on Saturday and Sunday.

Finally, news of another in-house beer festival, this time at the **Stalybridge Station Buffet** where 'Kelham Island Week' will kick-off just as this issue of Opening Times comes out. Commencing on 13<sup>th</sup> August, the whole range of beers from this popular Sheffield micro will be featured including no less than **six** beers brewed specially for the event.

And finally, the **Collier's Arms**, Broadcarr Lane, Mossley has recently been listed Grade II as being of special architectural or historic interest. While selling only keg beers, the pub is some thing of a historic timewarp, having change little over the past 100 years.





Before I get involved with looking at recent beer festivals, which will have to wait a month, I cannot pass up on the chance to comment on views of some readers in last month's letters column, and those expressed by my estimable colleague, Curmudgeon.

The more enthusiastic, and active members of CAMRA are beginning to fall into two distinct camps, on issues other than cider. This is basically a dispute about the type of breweries we should be supporting. The conservative faction within the organisation, certainly the majority within local branches, believe wholeheartedly in supporting the local (and other) regional breweries (Robinsons, Holts, Lees, Hydes etc.) almost, but not entirely, at the expense of the micro-brewers. This is reflected in votes for pub selection for the Good Beer Guide, and ordering policies at Beer Festivals.

At meetings you hear comments like 'yes, but the micros have no consistency, and quality control is poor'. This view is reflected right through the CAMRA hierarchy, even to the very top where our beloved Chairman, Dave Goodwin seems to feel that CAMRA's proper position is total support for the regionals, now that the nationals are retreating from brewing. Dave Nunn's letter last issue expressed the same basic view. CAMRA is to campaign on quality - and you also hear the view that a multi-ale free house can't maintain its quality if it insists on serving ever-changing ranges from micros. The Great British Beer Festival, indeed, had a 'new breweries' bar that featured breweries that had been in existence 7 years or more! Absolute and utter tosh and twaddle. In 1975, I passed my first cellarmanship course, with proud regional brewer Morrells of Oxford. Morrells ceases brewing any day now. Why? Not because it wasn't profitable, the £1M profit last year was 'in line with a company of that size' according to analysts. No, it is closing because the Eld family (descendants of Colonel Morrell) were stupid enough to bring in outside directors (who demanded vast share options to come on board at the behest of advisors Coopers & Lybrand) who then chose to sell the brewery, against the wishes of the family, to make gigantic profits selling the site to the University and throw everyone else out of work. The pig-in-chief Ken Hodgson, had the effrontery to claim 'it is in the best interests of the majority involved'. Not the family. Not the 87 brewery workers. Not the tenants, over 90% of whom remain totally opposed to be handed over to some be-suited jerks at a foreign bank. But yes, in the interests of the four new directors. Oh Yes. With Vaux in play, and mysterious share movements in other regionals, we are supporting a breed seemingly becoming intent on destroying themselves. At the same time the big pub groups like Phoenix Inns and Enterprise are strangling the micros by shutting them out. The choice we enjoy at the moment is from micros, and about a third are under threat of closure within 18 months. I am all for supporting the regionals, but most are quite profitable - it is up to their owners whether they stay in brewing, and CAMRA won't make any difference to a business/greed-based decision. Our support through festivals and multi-ale pubs for the micros however, is life and death to them. There we CAN make a difference.

As to the quality argument, try the Beer House, City Arms, Pot of Beer, Crown Heaton Lane Stockport, (or for micro-owned pubs) Porters Railway and the Marble Arch. High quality micro beers, well kept, and in all but the latter cases - constantly changing. If the fuddy-duddies have their way, there really will be no choice in ten years, and believe me, it is to the micro-breweries we must look for our salvation, not elsewhere. This is the view of the smaller more 'radical' group within CAMRA. The micros' best showcase is at festivals. If the National fest only shows beers from breweries older than two years, and other festivals are encouraged to follow suit, how can they still be expected to be in business then?

Long live Robinsons indeed, but also long live Phoenix, Whim, Marble, Porters and all the other little fellows.

## ARMOURY INN SHAW HEATH



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OLD TOM**

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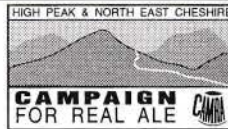
# THE CASTLE

OLDHAM STREET, MANCHESTER  
NOW SERVING THE **COMPLETE**  
RANGE OF ROBINSONS CASK BEERS!

Old Stockport Bitter, Best Bitter,  
Hatters Mild, Dark Mild,  
Frederics, Old Tom and Hartleys



A WARM WELCOME  
AND FINE BEER IN  
A CLASSIC PUB



## August Featured Pub:

Boundary, Guide Bridge

Thriving and deservedly popular free house, standing out amongst a throng of dismal establishments nearby. Invariably packed in the evenings, and able to run regular beer festivals with interesting new and difficult to find beers. There are usually two or three guests on at a time, presently the excellent Harviestoun Summer Ale, plus the rare Three Tuns XXX Bitter and Moorhouses Bitter, complimenting the permanently available John Smiths. In addition Cask Conditioned Addlestones is available from the handpump.

The Pub has a thriving social scene, centered around the tap room with its clutch of regulars. A large function room is available with separate entrance, which is a popular venue for weddings and parties. A large car park, monitored by CCTV is available, though public transport is easy as the pub is right outside Guide Bridge Railway Station.

The Boundary is well known in Tameside for its good value food, with daily specials supplementing an extensive menu, which takes in everything from snacks and sandwiches to three course meals. I can recommend the Shrimp and Santa Fe Chilies as a starter, whole Jalapenos stuffed with cream sauce and Prawnsa, coated in breadcrumbs and fried, hot and spicy! The house speciality is a Cow Pie a la Desparate Dan, an enormous steak and kidney pie complete with horns!

Visit soon and bring your appetite for food, beer and socialising.

**DONT MISS THE GLOSSOP RUFC & CAMRA BEER FESTIVAL - AUGUST 28 - 30 - FULL DETAILS PAGE 23**

The High Peak & North East Cheshire Branch Contact is Tom Lord (0161 837 4474 (h) 0161 427 7099 (h))

Graham  
welcomes  
you to ...

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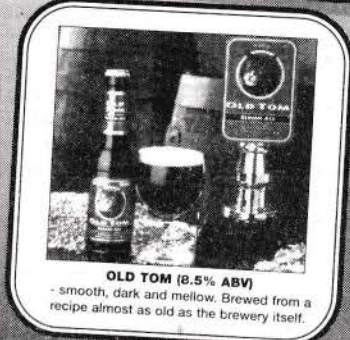
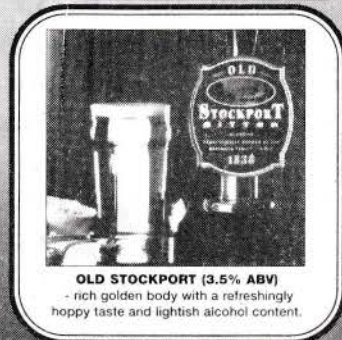
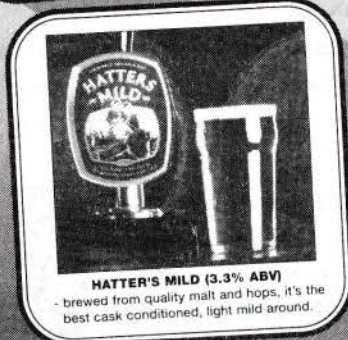
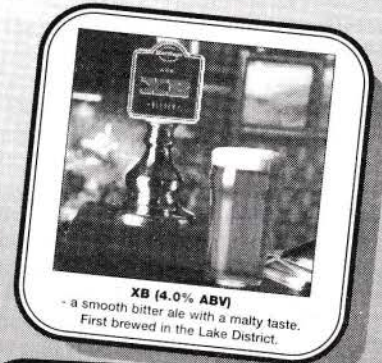
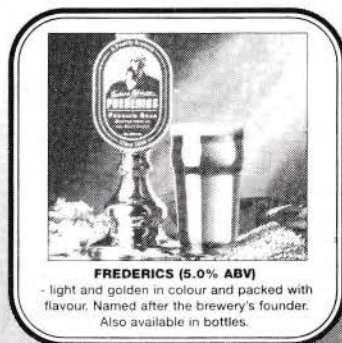
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REAL ALE £1.20 MON NIGHT

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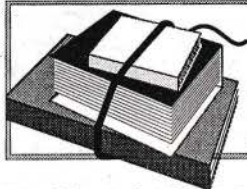


# THE Robinson's COLLECTION



CHOICE BEERS





# BOOK REVIEW



**"Dublin Pub Life & Love - An Oral History" by Kevin C Kearns. Pub. Gill & Macmillan, 274pp, £9.99**

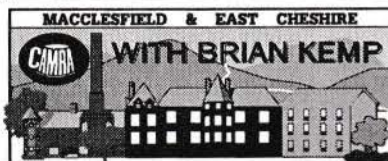
A few pages in, I was hating this book. The references to "the locus of popular culture" and "a support group environment" seemed to herald a transatlantic academic - the author, we are told, is Professor of Cultural Geography and Social History at the University of Northern Colorado (!) - analysing and defining to death a culture whose essential workings he cannot begin to grasp. But happily, after a couple of introductory chapters, the Prof lays down his lecture notes, picks up his pint, and lets the Dublin drinkers speak. And what tales they can tell!

The stories in this book come from publicans, barmen, and customers; while their stories span many years, the period most consistently evoked is the immediate post-war era. While we hear of some famous pubs such as Lalor's of Wexford Street, a singing pub before karaoke was thought of, most of the places in this book are unpretentious neighbourhood locals in the inner city, many if not most now vanished. "Men very much had their own local pub then", as a publican recalls - though few, perhaps, will have been as eccentric as "Baby" Nugent, who painted his horse pink and rode it into the pub.

No sepia-toned portrait of nostalgia, this book does not shrink from the darker side of auld Dublin pub life - the prostitution, the shebeens, the IRA hang-outs, and the astonishing lack of sanitation. Through it all, though, shines a deep and clear-sighted love for the neighbourhood pub, and a disdain, more effective for being largely unstated, for its commercial replacements.

Much of this book, told as it is by largely elderly narrators, has the feel of a report from a lost world ("She never let strangers in...it was very drab and dark but they didn't mind because they were getting good drink"). Nonetheless, the timeless essence of a good drinking shop shines from every page. Highly recommended.

"Dublin Pub Life and Love" is available through all good bookshops, and can also be had from the Beer Inn Print bookstall which attends many beer festivals. RPJ.



The main news this month concerns 'superpub' developments in Macclesfield itself.

Wetherspoons have pulled out of their plans to convert the Majestic Cinema. The old 1992 picture house was set to become the biggest pub in town but just before the licence application was due to be heard came news that the plans had been scrapped. A company spokesman explained that the £1.7 million that the company would have to spend on the project would have been just too much. "The cost to develop it is not felt to be commercially viable for a town the size of Macclesfield," he said, while at the same time confirming that Wetherspoons would still definitely like to open a pub in the town.

Yates's Wine Lodges, on the other hand, had no such qualms when they announced a £1.5 million plan to convert the former Hogans Wine Bar. Work on the site, which includes the Cheshire Building Society next door, is scheduled to begin in October and the pub should be open in April next year. The loss of Wetherspoons, even if only temporarily, is a blow to beer drinkers in the town. While Yates's will probably offer a couple of cask beers, their type of operation is far, far less committed, if at all, to the promotion and appreciation of real ale than is Wetherspoons, for whom quality real ales and civilised surroundings in which to drink it are something of a benchmark.

Other news now. In Prestbury, the 'smooth' bitter experiment at the Admiral Rodney lasted only about a month because even Prestburyites weren't prepared to pay another 20p for what is essentially the same beer as on handpump but with an added injection of fresh air. At the Robin Hood in Rainow there is a new landlord. Two guest beers are on offer at any one time, one of which was Shepherd Neame Spitfire when OT called. We wish him well.



## THE HINDS HEAD

Your hosts Alan and June Preston welcome you to enjoy our range of excellent

### TRADITIONAL HAND PULLED BEERS

Castle Eden, Marstons Pedigree, Higsons Bitter  
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Stockport CAMRA Pub of the Month April 1997

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## PHOENIX BREWERY

GREEN LANE, HEYWOOD, OL10 2EP.  
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**HOPWOOD**  
Pale coloured bitter, clean tasting session beer with a bitter hop finish.



**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 Guinness in the aroma and taste. The finish is malty, fruity and dry.



**THRISTY MOON**  
Light brown bitter. Strong hop aroma. The slight malteness 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.



**WOBBLY BOB**  
Fruity beer. Malty fruity aroma. Strongly malty and fruity flavour. A slight sweetness yields to a dry finish.





"I wish to register  
A COMPLAINT!"



**S**o 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)

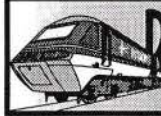
Luckily none of the above is relevant in most of the pubs in the Opening Times area. Normally we find a full measure of good beer served by polite staff in pleasant surroundings, and that any minor niggles are dealt with in a quick and friendly manner. With your help that's how things will stay, and 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,**

**Tameside - 0161 912 4585, Cheshire (for Macclesfield**

**Borough) - 01260 285500, Derbyshire (for Glossop,**

**Buxton etc.) - 01629 585858, Trafford - 0161 912 4585**



**DOWN THE LINE**  
by *Wayfarer*



### Glossop Old and New, A 'Double Header'

Starting out by the Manchester bus terminus, the large area around here can be an interesting and rewarding experience. The area was once known as 'Glott's Hop', eventually evolving from a manor to a parish and finally to a borough. The Howard family, prosperous benefactors, built up the 'new' Howardstown which then became Glossop, the old part of the area appropriately titled Old Glossop. The journey begins at the...

#### Royal Oak, Sheffield Road

A Mercury Taverns/Tavernmaster pub. Leading up to the Snake Pass. Opened out to give a large interior, some of the features being cast iron tables, wood panelling and leaded windows. The accent leans heavily towards food with good and unusual meals, such as those with a cajun influence plus a separate restaurant. There is also an outside drinking area. Real ales are Banks's Mild and Bitter, Marston's Pedigree.

On leaving here it is probably better to take a walk to the old part of town. By turning right out of the pub and right again into Queens's drive, continue a little further to a signed footpath indicating Doctors Gate. Follow this to the wooden fence but instead of going right, carry on down the hill and across the wooden bridge over the Shell Brook. Turn left onto the Shepley Street section of road, keeping the industrial factory on your right. Eventually you will enter the old part of the village.

#### Queens Arms, Shepley Street

Despite its Bass insignia on the side walls, this pub now appears to have become a Whitbread outlet, in the throes of undergoing a management change when I called. Looks promising with the advent of a restaurant and bar food plus live music sessions. Only opens Monday to Thursday evenings from 7pm and all day Friday, Saturday and Sunday. Real ales include Whitbread Castle Eden, Boddingtons Bitter and Flowers IPA (on offer at the special price of £1.10 when I called).

#### Wheatsheaf, Wellgate

A homely Devonshire Pub Co house with pleasant furnishings and outside drinking patio giving good views. Real ales are Bass, Worthington and Jennings Bitters plus a guest beer.

#### Bulls Head, Church Street

Rambling, multi-roomed hostelry with rustic features, trophies and Manchester United football memorabilia. Games room and dining areas. Rose to fame a few years ago by introducing an Indian restaurant and takeaway, which are still a feature of the pub. Real ales are Robinson's Best Bitter and Old Stockport Bitter, formerly an unusual sight side by side and still not commonly seen.

From here it is possible to take a stroll through the picturesque Manor Park, a wonderfully conserved town park with ponds, streams and a miniature railway. This brings you back to the main road where the look at 'new' Glossop starts.

#### Junction, High Street West

A 'Royal Free House' at the extremity of the town. Unremarkably opened out with a separate games area. Boasts a beer garden, children's playpen and barbecues. Real ale: Tetley Bitter.

#### Grapes, High Street West

No real ale.

#### Globe, High Street West

Handpumps with clips turned round when I called so, resumably, no real ale.

#### Paddy Mulligans Irish Bar, High Street West

The name says it all. No real ale.

#### Friendship, Arundel Street

Reconstructed in 1954 and a wonderful example of how a street corner local should be. Identified outside by its ornamental lantern sign, once through the door you are confronted by wood panelling on all sides, even down to the horseshoe shaped bar. One panel shows the clasped hands of friendship and on the shelves behind the bar there are porcelain serving plates. Old Good Beer Guide stickers have been framed by the leaded windows. Theatre-type double and triple seating,



an old accordion, Singer sewing machine and atop an old piano sits an ancient typewriter. There is a basic vault to the rear and 'Ladies and Gents Cloaks' signs on the toilet doors are a reminder of the past, Real ales: Robinson's Best Bitter and Hatters Mild.

#### **Moon & Sixpence, Bernard Street**

Formerly the Fleece this was converted in 1993 and is not to be confused with the Wetherspoon chain, as it is completely independent. Dimly lit with replicas of old music hall framed posters and enamel advertising plates. Opened out around a central bar with comfortable seats. Can be smoky and noisy.. Real ale: Tetley Bitter.

#### **Oakwood, High Street West**

Formerly the 'bottom' Surrey. Can be rowdy and therefore directed towards a younger clientele. Basic street corner local with games room to the rear. A complete contrast to the other Robinson's outlet. Real ale: Robinson's Best Bitter.

#### **Dollars, Market Street**

A 'fun' Whitbread establishment down the side street, aimed at the young. Only appears to open on weekend evenings (Friday and Saturday). Real ale: Boddingtons Bitter.

#### **Norfolk Arms, Norfolk Square**

No real ale.

#### **Star, Howard Street**

Glossop's premier ale house by the side of the railway station. Formerly Boddingtons PubCo and so now Greenalls. Long narrow drinking area, split-level with bare boards and tiled floors. Pictures of old Glossop on rag-rolled walls. Real ales include several changing guest beers.

#### **George, Norfolk Street**

Imposing stone-built residential hotel opposite the station. Pleasant furnishings inside with card collections and portrayals of bygone Glossop. Real ales: Courage Directors, Theakstons Best Bitter and a guest beer.

#### **Harleys Bar, Norfolk Street**

No real ale.

#### **Howard Arms, High Street East**

Busy local appealing to the younger generation. Neatly laid out formidable interior. Real Ale: Worthington Best Bitter.

#### **Manor, High Street East**

Opened out roadside local with comfortable interior which appeals to the maturer end of the community. A drinkers' den. Real ales: Boddingtons Bitter, Flowers Original.

#### **Prince of Wales, Mill Town**

Set around three rooms which create a comfortable retreat from the town centre. A regular Good Beer Guide entry which is well patronised with a neatly furnished split-level interior. Juke box can be intrusive at times. Real ales: Marston's Bitter and Pedigree, Banks's Bitter.

#### **Sparrows, Gladstone Street**

Once known as the Victoria Vaults. Look for a framed ditty on the wall in one room explaining how it got its new name. Appears to consist of two rooms, both serving as vaults. A friendly street corner local. Real ales: Boddingtons Bitter, Stones Bitter.

#### **Surrey, Victoria Street**

This was known as the 'top' Surrey, to distinguish it from its counterpart in the town centre. A good basic boozier with lounge and tap room, but a little strange to find a pool table in the middle of its main room. Real ale: Boddingtons Bitter.

#### **Crown, Victoria Street**

Thriving end of terrace local opposite the church. Comfortable seating, with a mix of upholstery, mahogany bar, genuine snug with a marble fireplace. Friendly clientele. Real ale: Sam Smiths Old Brewery Bitter

#### **Trap, Victoria Street**

No real ale.

#### **How to get to Glossop**

*It couldn't be easier. There are frequent train services about every 7-8 minutes between Stockport and Manchester Piccadilly. From here a 20-minute daytime service and 30-minute evening and Sunday service runs to Glossop. Allow yourself an hour to get there. Suitable Rail Ranger tickets are available to cover the journey. The most suitable evening return would be at 10.46 (9.43 on Sundays). Stagecoach Manchester operate frequent buses (nos. 236/237) from the beginning of High Street West through to the terminus along Sheffield Road (daytimes), evenings only to the town centre.*

# The Waters Green Tavern



## BEER FESTIVAL

from 28th August  
for a Fortnight

4 to 5 beers on at any one time

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Orkney, Maulin,  
Tomintoul, Border,  
Belhaven, Broughton,  
Fyfe, Heather,  
Caledonian, Harviestoun  
and some surprises....  
plus Mutton Pies and  
Bridies**

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**Mini Beer Festivals Every Day!**

**Your Hosts Brian and Tracey  
Bar Meals Served Mon to Sat Lunch**

**BURTON BEER FESTIVAL SEPTEMBER 24-26 (Thu - Sat)**



# Fistful of Arrows

By Brian Carey



Last year the oldest national darts tournament was revived. The News of the World Championship was re-introduced to the calendar after a six year break. The £42,000 top prize went to Phil Taylor, in front of live television cameras and an enthusiastic crowd brought back memories of the days when hundreds of thousands of players entered the competition. It was important enough for the DO to relax its ban on their players sharing the same stage with the "rebels" of the WDC. Sadly, difficulties over attracting sponsorship has meant that the 1998 tournament has been postponed. The future of the 1999 tournament is also in doubt. Apparently it costs over £500,000 to run the tournament, which, given the fact that Sky TV cover the finals, should not be too hard a sum to raise. At its inception the News of the World Championship had its roots in the pub and clubs, and any new sponsors should remember that when - and if - the next competition takes place.

Sponsorship is a necessary part of top class darts. While most of the three million or so darts players are happy to play in their locals, for those who aspire to a higher level of competition, they often find themselves having to dig into their own pockets for the privilege of representing their county.

Many fine players have been lost to the county game because they just cannot afford travel and hotel costs. There has been much gnashing of teeth in certain circles because players representing London have been paid match expenses, resulting in some top players changing their allegiance and playing for the team from the capital. Steve Beaton, Peter Evison, Shayne Burgess and Mervyn King all now play for them, and the Londoners were Inter-County champions last season. To compete at the top, other counties are

going to have follow suit. Players with the ability to join the elite, and we have a fair number in our area, must come up with their own ways to raise the necessary sponsorship to allow them to compete in competitions both in this country and overseas. They could do worse than follow the lead of Graham Browning, a Nottinghamshire county player who revels in the nickname of "Bisto". He approached the company who manufacture Bisto, and was rewarded with a sponsorship deal for the season. Perhaps others may follow his lead.

Those aforementioned local players have been helping to increase the profile of Stockport in darting circles in recent times. For instance, Darryl Fitton, Steve Cusick and Ian Walters all travelled to Rochdale to take on former World Champion Les Wallace in an exhibition, with Wallace taking on 14 top players from the area. And it was Ian who stole all the plaudits by defeating the kilted ex-champ, finishing his game of 1001 in 27 arrows for an average of 111.21, hitting a 180, three 140's and a 137 on the way to pick up the match award.

Tony O'Shea reached the last 16 of the Easter Gala at Southport in both the Singles and Pairs events, the latter partnering Gary Welding and going to the England international pairing of Paul Williams and Ronnie Baxter. He improved on that in the English National Singles at Hemsby when he reached the final of the Singles, losing to Robbie Widdows at the last hurdle. In the May Day Festival at the same venue, he reached the last 16, as did Steve Cusick. Tony's overall performance at county level last season saw him finish 19th in the table of over 1,000 "A" team players. Tony's record of played nine, won nine with an average of 27.60 saw him finish above players like Ted Hankey, Martin Adams, Steve Beaton and Richie Burnett.

Sue Hambleton, landlady of the Star & Garter, was a quarter finalist in the Women's Pairs event at Southport, sharing the oche with Dot Ainsworth. In the English National Women's tournament she reached the last 32. Sue also helped the Lancashire lasses to take "B" section of the Inter-Counties Premier Division. She was last on in the match against Yorkshire, with her side leading 3-2 and the championship resting on her game with Sharon Senior. Two 21 dart winning legs gave her the Lady of the Match award, and gave her side the title.

Darryl Fitton did more than enough in his final game of the season for Lancashire "B" to guarantee him an "A" team place in the new season. Darryl beat Billy Field in 19, 14 and 13 to give him an average of 87.90 and the Man of the Match award.

Kevin Weir wound up his season for Lancashire "A" with an average of 90.39 in his final game against Yorkshire. In the Welsh Open Kevin gained valuable ranking points by reaching the semi finals. Amongst his scalps was England international Dave Askew, only losing to eventual winner Steve Alker. He made the last 32 in the Hemsby tournament.

Although these players represent darts played at the very highest level, the life blood of the game is played at pub level. Thousands of players play week in, week out for no reward save the joy of the game and the pleasure of friendship. Such a man was Arthur Longson, who died from a massive heart attack just hours before he was due to toe the oche for the Blarney Stone Mixed team. I have had the pleasure of being a team mate of Arthur's at the Railway Heaton Norris, the George and Dragon in Heaton Chapel and the Blarney Stone. Although he was a quiet, gentle man he had a wry sense of humour and loved his darts, and was also an excellent crib player. His widow, Anita, is well known in local darts circles, being a leading light in the Stockport Licensed Houses League. I am sure the whole of the local darting fraternity joins me in wishing Anita well for the future, warm in the knowledge that Arthur will live on in the hearts of all of us who enjoyed his company over the years. On behalf of Arthur's team mates at the Blarney, I would like to thank the players of the Printers Arms and the Black Lion, who readily agreed to postpone their games with the Blarney at such short notice. Thanks also to Paul Wilson, the league secretary for agreeing to the postponements.

Outcanise your tastebuds at  
The 24th Sheffield

## Steel City Beer & Cider Festival

10-12 September 1998  
Organised by Sheffield Branch of the Campaign For Real Ale

**hallowam**  
STATION CAMRA

Nelson Mandela Building (NMB)  
(opposite Midland Railway Station)

### Over 120 Beers and Ciders

including Rare Brews, Festival Specials & Bottled Beers  
(Plus British Fruit Wines, also FREE soft drinks for children & drivers)

Admission\* £3.50 (Thursday & Friday), £3.00 (Saturday)  
(Reductions for CAMRA members)

opening times: Thurs: 6.00-11.00pm, Fri: 12.00-4.00pm & 6.00-11.00pm  
Sat: 12.00-11.00pm  
\*includes complimentary glass & contribution to all other sessions

Food available until 10pm throughout the festival  
Children Welcome in "The Cooler" until 9pm

### Festival Entertainment

Friday Evening 11th Sept. Saturday Evening 12th Sept.  
**John Otway Kingfisher Blue**

Charity Quiz Saturday Afternoon - Proceeds to St. Luke's Hospice  
Quiz sessions Thursday Evening & Friday Lunchtime

**When the beer starts to fuddle your brain,  
let the bus, train or tram take the strain.**



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

In Stockport, the Coach & Horses, Portwood is closed and for sale. Clearly this slightly out of the way pub doesn't fit in with Greenall's Grand Plan (whatever that may be) but nonetheless it's always been pleasant and welcoming when OT has called (not to say busy). At £75,000 this must be a real opportunity for someone with a little flair and imagination.

Showing an admirable disregard for those prophets of doom who say the inner-city pub has no future, the Wetherspoon organisation have applied to convert premises at 587 Stockport Road, Longsight, into a pub. Plans reveal the typical Wetherspoon set-up with raised drinking areas and a no-smoking area.

Hydes' Anvil have submitted plans to re-sign the Albert in Didsbury. The pub is to be renamed 'The Fletcher Moss' and presumably the substantial external makeover will be mirrored by similar work inside.

Phoenix Inns have announce the sale of 270 pubs nationwide and a fair few are in the Opening Times area. Among those up for grabs are the Aces, Gorton; Cheshire Cheese, Ancoats; Gardeners Arms, Droylsden; Honeycomb, Beswick; Innisfree, Hyde; Rifle Volunteer, Portwood; Ring O Bells, Hyde; Jodrell Arms, Whaley Bridge; All are free of tie.

In the City Centre, the Rising Sun on Queen Street, just off Deansgate, has been given a welcome makeover. All the old Magic Pub Co tat has gone into the skip, where it belonged, and in its place is a pleasant, if unexceptional, open-plan affair. It's furnished in traditional style and with quite a heavy emphasis on local history in the décor, which does tend to jar with the garish promotional blackboards over the bar. Outside the pub has been repainted and re-signed - the hanging pictorial sign being particularly attractive. No brewer is shown on the signage and the pub declares itself to be a freehouse. It is in fact nothing of the sort, being owned by Suffolk brewers Greene King, three of whose cask beers feature on the bar - IPA, Abbot Ale and the seasonal 'Beer Watch' summer ale. The fourth cask ale is, oddly, Draught Bass. Worth a visit.

Quay Bar at Castlefield is one of the most stylish new-build pubs to open in Manchester for a long time. With its front glass wall, use of weathered metal and white silhouette it is a bold statement in modern pub design. Sitting outside on the wooden decking, it has been possible to observe the construction, a couple of hundred yards to the left, of a rather different structure. A fussy 'traditional' pastiche, complete with balconies and corner tower, finished in red brick and slate roofed, this is Greenalls' Jackson's Wharf. Inside it is equally predictable, embodying just about every cliché of fake-traditional pub design. Sprawling over four levels, it's got it all: variegated furniture, wood and brass, nooks and crannies, fake bookcases, fake fireplaces, you name it, it's there. Some of the design bears the merest hint of Via Fossa on Canal Street but without the over-the-top panache that works so well there, so which here just looks oddly out of place. Admittedly the large outside patio and first floor balconies are pleasant enough places to drink, but for the cask ale lover there remains the question of just what to drink. The daytime accent at least seems to be very much on food but two cask ales are available - Boddingtons Bitter and Draught Bass. A particularly grim half of Boddies was 90p when OT called, the Bass remained untried and unpriced (but expect to pay about two quid, we guess). If you're passing it's probably worth a look; if you need to make a special journey don't bother.

## THE QUEENS ARMS

HONEY STREET, CHEETHAM

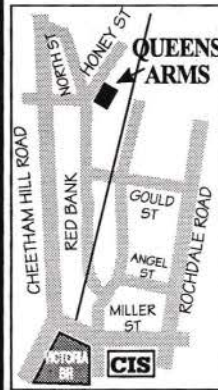


Real Ales  
 Traditional  
 Cider and  
 Czech  
 Budvar  
 on Draught

Dave and Sue Price invite you to try the fine range of beer, and traditional cider in their **Excellent Free House**

Taylor's Landlord, Phoenix Bantam and Constantly Changing Range of Beers Beer Garden & Children's Certificate

Quiz Night (Free) on Tuesdays (Cash Prizes)  
 Food Every Day All Day  
**Open All Permitted Hours**



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## Jo and Pat and the staff from the NELSON INN

Didsbury

welcome all their customers old and new  
 Fine Cask Conditioned Ales

**Websters & Holts**

**Cheapest Beer In Didsbury - Open All Day**  
 Tuesday night Karaoke  
 Disco and Quiz Thursday and Sunday Disco

## Bakers Vaults

MARKET PLACE, STOCKPORT

Robinson's Fine Ales  
 superb cuisine

including  
**traditional  
 Sunday Lunch**



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 BOOGIE CLUB SUNDAY NIGHT**

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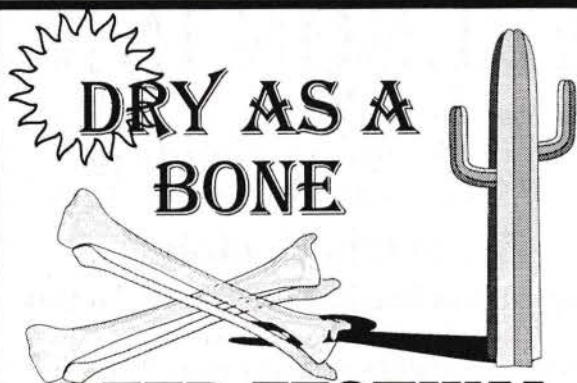


# CAMRA CALLING!

## Campaign For Real Ale Branch Diaries

Here are the monthly branch event diaries, starting with Stockport and South Manchester, followed by High Peak, Macclesfield & Trafford & Hulme. Members of all branches are welcome at each other's events!

Diary	August 98	August 98	To Do Address Notepad Appointment CAMRA 93 Calendar
	<p><b>Thursday 13<sup>th</sup></b> – Branch Meeting: The Greyhound, Bowden St, Edgeley. Starts 8.00pm.</p> <p><b>Friday 14<sup>th</sup></b> – New Members Trip to McGuinness Brewery, Rochdale. Minibus leaves Royal Oak, Didsbury 6.45pm; Crown, Heaton Lane 7.00. Phone John Hutchinson (434 7177) to book.</p> <p><b>Monday 17<sup>th</sup></b> – Social: Wrights Arms, Offerton Green. Starts 9.00pm.</p> <p><b>Friday 21<sup>st</sup></b> – Stagger of University area. Starts 7.00pm Hogshead, Wilmslow Road; 8.30 Sand Bar, Grosvenor St.</p> <p><b>Monday 24<sup>th</sup></b> – Social: Crown, Wilmslow Road, Didsbury. Starts 9.00pm.</p> <p><b>Thursday 27<sup>th</sup></b> – Pub of the Month presentation to the Pack Horse, Openshaw. Minibus from Didsbury and Stockport – phone John Hutchinson (434 7177) for details.</p> <p><b>Friday 4<sup>th</sup> September</b> – minibus survey of Wythenshawe pubs. Pick-ups at Royal Oak, Didsbury 6.45; Crown, Heaton Lane 7.00pm. Book with John Hutchinson.</p> <p><b>Sunday 6<sup>th</sup></b> – Day out in Holmfirth. Catch 11.46 bus from Stand A, Oldham St, City Centre.</p> <p><i>High Peak &amp; North East Cheshire Branch covers Marple, Bredbury, Romiley, Woodley and all points north. They have advised us of the following events:</i></p> <p><b>Monday 17<sup>th</sup></b> – Monthly Branch Meeting, The Sportsman, Mottram Road, Hyde. Starts 8.30pm.</p> <p><b>Friday 28<sup>th</sup> – Sunday 30<sup>th</sup></b> – Glossop Rugby</p>	<p>Club Beer Bar. All members please come and help or drink!</p> <p><b>Sunday 23<sup>rd</sup></b> – Woods Walk from Kettleshulme to Buxton. Details from Frank Wood on 01457 865426.</p> <p><b>Monday 24<sup>th</sup></b> – High Peak Real Ale Guide planning meeting, Sportsman, Hyde. Starts 7.30pm.</p> <p><b>Monday 7<sup>th</sup> September</b> – Committee Meeting, Crown, Hyde. Starts 8.30pm.</p> <p><b>Monday 14<sup>th</sup></b> – Monthly Branch Meeting, Q, Stalybridge. Starts 8.30pm.</p> <p><i>Apart from Macclesfield and Bollington, the Macclesfield &amp; East Cheshire Branch covers a wide area from Wilmslow to Knutsford and Congleton. They have notified us of the following events:</i></p> <p><b>Saturday 15<sup>th</sup></b> – Social evening at the Robin Hood, Buglawton, near Congleton. Starts 8.00pm.</p> <p><b>Monday 24<sup>th</sup></b> – Monthly Branch Meeting, Horseshoe Inn, Newbold. Starts 8.00pm.</p> <p><i>Trafford &amp; Hulme Branch covers Chorlton, Hulme, much of the City Centre and Trafford. They have notified us of the following event but note branch members usually meet every other Thursday. Dave Ward on 980 1170 will have details.</i></p> <p><b>Thursday 3<sup>rd</sup> September</b> – Branch Meeting, The Railway, Ashley Rd, Hale. Starts 8.00pm.</p>	



## BEER FESTIVAL

I.P.A's, Wheat Beers, Summer Ales  
End of August and First Two Weeks  
In September

ARUNDEL, HOPBACK, BALLARDS,  
GIBBS MEW, GUERNSEY,  
SPRINGHEAD, SHARPS and many  
others INCLUDING NEW BEERS

- Special Giveaways -  
Infamous Cream Cracker Eating  
Competition!

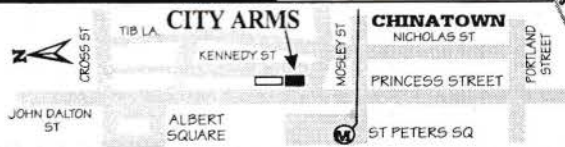


**Claire and Howard  
welcome all their friends  
and customers**  
Range of guest beers  
changes daily  
- great lunchtime food  
special offers on one  
selected beer and any  
sandwich every  
lunchtime  
daily hot specials

KENNEDY STREET  
**THE CITY  
ARMS**

8 HANDPUMPS  
6 GUEST ALES

LUNCHTIME FOOD  
11.30-2.30  
and 11.30 - 2.00  
Saturday





# MANCHESTER MATTERS

**I**f you fancy a drink with a Dalek, Fab Café on Portland Street in the City Centre is the place to go.

Tucked away beneath a Japanese restaurant, this inconspicuous but appropriately Tardis-like cellar bar is dedicated to filmed and televised science fiction – it was officially opened by actor Gareth Thomas (Blake of Blake's 7), and one of the croak-voiced exterminators is in attendance. Hydes' are supplying their seasonal beers on handpump – shortly after opening, Mad Ferret was £1.90 a pint (not the dearest it's been outside the brewery's own estate), and in good condition. Altogether, a delightfully weird addition to the City Centre – but why don't they sell Pitfield Brewery's Dark Star?

Elsewhere in the Centre, the **Dancehouse** theatre and dance venue on Oxford Road, opposite the BBC, has opened its own café bar, but sadly, only an unimaginative range of keg products is offered. I suppose beer-spotters whose interest extends to keg might be tempted to try a half of Pearl & Dean Lager, which is apparently linked to a promotion at the Odeon cinema.

There's better news on the café bar front in the perhaps unlikely surroundings of the **Waterside Hotel**, of Wilmslow Road in Didsbury (by the Mersey just downstream of Cheadle Bridge). Here, Rivers Café Bar offers handpumped Courage Directors and Marston's Pedigree at £2 a pint in a typical café bar setting but with the considerable bonus of a pleasant terrace overlooking the river. Elsewhere in Didsbury, the **Hogshead** in the Clock Tower development may well open during the currency of this OT, so here's welcoming landlady Pauline Tiernan, late of Blackpool's Pump & Truncheon. The magazine of the Fylde branch of CAMRA had this to say when Pauline left the Pump: "With a perpetual smile and her marshalling of her excellent staff who were always willing to service her clients' every alcoholic desire, she created a pub with real atmosphere; she will be sorely missed."

Vodka bar **Revolution** has opened a second branch on Wilmslow Road at Owens Park, Fallowfield. Unfortunately, it's all keg, and the traditional beers have also been removed from the original branch in the City Centre. At **Grand Central** in town, Boddingtons Bitter is now "smooth" keg, but other national cask beers remain.

A few changes in Openshaw, where the **Lord Raglan** now has handpumped Wilsons Bitter (not Mild) while retaining Holt's as a guest beer. Opposite, the **Halfway House** seems to have ended its brief flirtation with cask beer. Further out, the **Crown** in Higher



by Rhys Jones

Openshaw now has handpumped Tetley Bitter alongside the Boddies, while at the nearby **Grove**, handpumped Webster's Green Label has replaced John Smiths Bitter. The Grove's other cask beers are Boddingtons and Wilsons Bitters and the rare Wilsons Mild (in good form on a recent visit).

In West Gorton, the **Nag's Head** no longer sells Burtonwood Forshaws Bitter. This is a sensible move aimed at protecting sales, and therefore quality, of the handpumped Burtonwood Mild and Bitter which remain excellent. It's possible an additional beer may be sold at times of high demand such as Christmas and New Year. At the **Vale Cottage** in Gorton, the current handpumped guest beer, partnering Webster's Bitter, is Courage Directors. Apparently the pub's been experiencing considerable difficulty in getting hold of theoretically available "in-house" guest beers, so alternative sources of supply may be explored. Taylor's Landlord did in fact make a brief return earlier this summer – sadly I missed it! Finally a warm welcome to new licensees Dave Lawalee and Geri Vinter of the **Friendship**, Gorton. Regular readers will know that the Friendship has been getting through a lot of licensees recently, but Dave and Geri stress that they are "proper" tenants, not reliefs or stand-ins, and intend to stay the course. Dave comes with considerable experience of the pub trade in Lincolnshire, and I wish them both well. (Oh, and how about some good Bateman's Mild from Lincolnshire, just to make Dave feel at home...?)

28th/29th/30th August 1998

## GLOSSOP R.U.F.C. & CAMRA BEER FESTIVAL

Glossop Rugby Union Football Club  
HARGATE HILL LANE, CHARLESWORTH, GLOSSOP

Fri 28 Aug 19.00 - 23.00 - Comedy Night Entertainment  
Sat 29 Aug 12.00 - 23.00 - 70's Disco (Eve)  
Sun 30 Aug 12.00 - 22.30 - The Receders (Eve)

**20 different Beers & Ciders**  
**7 a side Rugby - Barbeque**  
**Free Daytime Admission**  
**Evening Entry £2**  
**- £5 for all 3 Evenings**

## APPLICATION FOR CAMRA MEMBERSHIP

(Opening Times 172)

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 ..... Date of Birth .....

SIGNATURE ..... TELEPHONE NUMBER .....

I / We enclose remittance for individual/joint membership for one year: INDIVIDUAL £14  JOINT MEMBERSHIP £17

UNDER 26 YRS 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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**PUBLIC HOUSE**

Newbridge Lane  
STOCKPORT

*Happy Hour every Friday 8.30pm - 10pm*

**DISCO every Saturday starts 8pm**  
+ **Bottle BONANZA**

**HOT & COLD FOOD AVAILABLE**  
MON.-FRI. 11.30AM - 2PM

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**THE ONLY PUB IN STOCKPORT  
WITH FREE POOL & JUKE BOX**

**J W LEES BITTER**

**NEW LARGE GAMES  
ROOM  
POOL, DARTS,  
DOMINOES, CRIB**



**MENU AVAILABLE**

135 Buxton Road, Disley  
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Welcome New & Existing Customers.



**The White Lion**

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The **Ducie**  
Bridge



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Opposite CIS Building, Close to Nynex Arena

**DAVE BRADLEY  
WELCOMES YOU**

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**J.W. LEES**

*Function Room Available*

*Superb Menu!*

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presented by KEY 103's **SMUG ROBERTS**

**EVERY SATURDAY - £5 ON DOOR**

**Seats Reserved Until 8pm - booking line 0161 834 1006**