



May 1976

Opening Times

Dirt
5P
Cheap

Third Edition

Editor: Anna Greenhalgh 9 Brogden Grove Sale. Tel: 973 6193

A Cultured Pint?

As you may know, the Manchester Royal Exchange Theatre is being constructed inside the old Corn Exchange, St. Ann's Square. When it was decided that there should be a bar, tenders were sent out to most breweries for the supply of beer, etc. Consequently Lees Brewery of Middleton Junction were approached to help the Royal Exchange Theatre with the installation of the bar.

On telephoning Mr Cole of Lees he was able to confirm that the brewery were advising the theatre on the possibility of having traditional beer served in small containers on the bar or hand drawn draught beer on particular occasions.

The major problem at the theatre was one of storage. And one of the conditions of the tender was that the beer should be supplied in pins (4½ gallons).

Mr Cole added that the theatre was very keen on having traditional beer served by traditional methods in their bar but there were still many problems to overcome, such as gaining a licence, how to serve the beer and of course storage.

Lees are hoping that the Royal Exchange will ask them to supply their new bar with Lees beers once all the problems are ironed out.

Perhaps CAMRA members will be turning up in their thousands to see 'Macbeth' or the 'Taming of the Shrew', so that a quick pint (or 2) of John Willie Lees can be downed during the interval.

(Our thanks to Mr Stewart Revell, a South Manchester member, for channeling the above information to us)

On Hand

The Urmston on Stretford Road, Urmston is going back to handpumped Wilsons.

Manchester Arms

The Manchester Arms - an old Burton-woods pub by Victoria Station has been offered to CAMRA Investments as a possible new CAMRA pub. Greater Manchester Transport, who in fact now own the pub, are willing to let CAMRA Investments have the pub at a very low rent in order that the pub could be re-decorated and re-opened selling real ale. CAMRA Investments however have turned down the offer in view of the fact that CAMRA already has a pub, the White Gates, Hyde, in the Greater Manchester area. (Could this be a case of CAMRA ideology ruling CAMRA Investments rather than letting sound business sense prevail? Surely this is an offer CAMRA cannot refuse as far as making money is concerned. No other sane company would pass up such a lucrative city-centre site for such a low rent just because it had an outlet nearby and might upset some of their shareholders -Ed)

All is not lost however. There is a party interested in the possibility of buying the Manchester Arms as a private venture and would be pleased to hear from anyone with the necessary capital to help them out in this bid. If you let me know I will pass on the information. - Ed.

Beer Tent

The beer tent at Glossop Carnival which was to be run by the branch on June 26th and 27th is off, due to difficulties in obtaining the licence.

I attended a meeting with the full Carnival Committee in Glossop on Monday the 26th April and was told that a decision had to be made that very night as there was very little time left.

Because the beer tent is the main item on the Carnival site, the Comm-

ittee were not concerned as to whose beer was on sale - ONLY that a beer tent ACTUALLY was going to be there. "The success of the Carnival depends greatly on the beer tent," they said.

One of the reasons why they had asked CAMRA to organise it originally was because they thought it would be a good thing for Glossop and also a good advert for CAMRA. However, as CAMRA Real Ale Investments could not provide the licence, problems arose which could not be solved in time, as the Carnival Committee were getting desperate and worried as to whether there was to be a beer tent or not.

After a number of phone calls on the night in question (+ a few pub visits, one a Whitbread house!!!) a licensee in Glossop eventually said that he would do the whole thing or nothing, i.e. - provide beer, glasses, staff etc. This the Carnival Committee accepted instantly and the Carnival is to have Robinsons beer.

The Committee have invited CAMRA to have a table in the beer tent with CAMRA literature etc, and a small supply of beer from the wood (of a sort not normally sold in Glossop) if CAMRA are interested.

Jack Hopwood.

Salford 100 Club

North Manchester branch are thinking of setting up the 'Salford 100 Club'. The aim of the club is to drink at least ½ a pint of every real ale in every real ale pub in the old city of Salford. Membership will be open to all those who have achieved this during a calendar year. Eligibility for membership is that you must be a CAMRA member. You will also have to have the official list signed by the landlord or barmaid etc of every pub visited. Official lists are available from the North Manchester branch.

Features

At last it's May, the month of bloom and bird song, and what better than to visit a few country pubs on a bike. Get a bit of exercise, actually see, hear and smell the countryside en route, work up a thirst, and quench it sitting in the sun on a bench outside an ale-house. Wonderful. Although the Greater Manchester conurbation continues to spread, the cycling drinker, or drinking cyclist, is quite well off in that the city is surrounded by a variety of terrains from the flat of the Cheshire plain to the hills of the Peak district, and closer in, even the outlying commuter towns, like Knutsford, Wilmslow etc are still separated by wide swathes of green belt. Most of the rural areas are dotted with a number of country pubs with a wide selection of breweries represented. On top of that, there is a good choice of local rail stations from which to start, if you don't fancy cycling all the way there or back, or if you want to get further afield.

I know there are a few cyclists within the South Manchester membership, but at the risk of teaching one or two grandmas to suck eggs, how about a few tips first to encourage those hoping to escape the fumes, and noise of motorised transport.

DO try and get a decent bike, even if second hand: For anything other than very local pottering it is false economy to get a decrepit sit up and beg job and just makes for very hard work, especially if you are going to accompany someone on a racing or touring bike.

DO join the Cyclists Touring Club - it is a couple of quid well spent even for the unambitious cyclist, as you get a bimonthly magazine, and benefits like free advice and routes, and free legal help in accidents. Not joining is like being very keen on draught beer and not joining CAMRA and having no access to local or national beer guides.

DON'T get too rash or too aggressive with motorists (like I do) when you've had a few - remember you're still just skin and bone and a bit of tubular steel. It's great to have no licence to lose to a breathalyser, although you can still be done for a few quid. I

get your bike out!

Dave Hall.

think it comes under the same category as being drunk in charge of a horse or a child under 7.

DO remember, if you take your bike on the train (half fare, the cheeky sods) to chain it to something in the guards van to stop it being thrown about, and to keep an eye on it to stop guards throwing it about or throwing mail bags and parcels at it (seriously).

So much for the talk: You've got your bike - now where to go? Broadly speaking the hard work is to the east, with its hills and bends, and the gentle stuff to the west with the relatively flat and quiet country lanes of the Cheshire plain. Perhaps it is best if I recommend some pubs in the middle area south of Wilmslow, and leave it to the cyclist how he incorporates them into a crawl.

First of all, west of the A34, how about starting from the Davenport Arms, (or the Thieves Neck as it is known) in Woodford (Robbies), then down past the Deanwater to the Unicorn (Boddies) on Dean Row. Then the back route into Alderley and a visit

to the Moss Rose (known as the Drum and Monkey - Robbies) off Heyes Lane, with its small rooms and unexpected bowling green. On the other side of the A34 start at Alec Bell's Tatton Arms (Robbies), then out to the Romper at the back of the airport (Boddies), then try and find the Chapel House in Mobberley, a Boddies house in a quiet leafy lane. The best advice for this one is to get somewhere near Mobberley and keep asking people till you come across the landlady walking the dog, as we did. South of the A537 Macclesfield to Knutsford road other good places to aim for are the Harrington Arms, Gawsworth, (gravity Robbies), the Chain and Gate (Marstons) at North Rode, the Red Lion (Robbies) at Lower Withington, and the Crown (Marstons) at Goostrey. Virtually all the pubs named have seats outside, which is not to say the cyclist belongs there - even in the last two, which have pretensions to up-market eating, you're O K inside with your sweat, cycle clips and saddlebag. Finally, a good finishing place from the country areas just described, is Wilmslow itself, particularly if you're suffering from a surfeit of ale and/or indolence and feel like catchign a train home, as its on two lines. Also if you've not had enough before the death, the town has a good choice of Boddies (4 including the Farmers, with its two vaults, BOTH milds and a proud landlady who is going to frame her GBG sticker), Robbies, Hydes, Wilsons, Grenalls etc.

For the more ambitious I can thoroughly recommend a cycling holiday based on a good drinking area, having done two separate weeks of such holidays with my wife Sandra last year. For the first we plotted a route in Suffolk from one Adnams pub to another and used Southwold as a base for trips out in the many lanes which densely criss-cross the county. For the second we toured the Isle of Man, and again cycling is an ideal way of getting around the place: The scenery is varied, every pub sells real ale, it only cost 50p to take your bike on the ferry, and the locals give you a doubly warm welcome as you're a pleasant change from ear splitting kami-kazi motorbikes. ➤

Whether doing local jaunts or holiday touring, reckon on 10-12 mph, which takes into account luggage, map reading, stopping etc. You can get up to 20 or so, but who needs to rush? Hopefully there may be enough interest within the branch to have an outing together - certainly there would if everyone were as keen as Mick Rottenbury from Sale who has been known to put his bike in the coach boot on branch trips. At the very least there is room in Opening Times for other people's favourite pub/cycle routes, especially in the Peak district, where the route needs more careful planning if effort is not to be wasted.

S.P.O.M.

The Opening Times would like to apologise to Dave Hall for inadvertently editing his article (SPOM) in last month's issue; if any readers thought the ending somewhat abrupt this was because our typist missed the last page of copy out. We are relieved that Mr. Hall has not taken offence and has supplied us with another excellent feature this month.

Further to last month's feature on the need for a Society for the Protection Of Mild, members may be interested to know that successes to date include: After repeated requests to CAMRA Investments (albeit indirect), the Old Fox has become the only pub in Avon selling Mild (and the landlord reports a demand from locals as well as passing CAMRA people), and second, that the Nag's Head in Hampstead now sells Fullers Hock (Mild). Chris Hutt and Neil Kellet must be congratulated since by putting in E.S.B in these pubs instead, there would probably have been a greater initial sale. As the brewery reported in February its sales of Hock were up 17% which must be a good example of the renewed demand for Mild a single outlet can create.

Add to this examples such as Youngs reporting a swing back, and Higsons mild sales going up by 30% in 6 months and the picture begins to look brighter. Could early successes such as these signal the start of a more widespread Mild revolution? S.P.O.M. hopes so.

Samuel Smiths

Cask beer is now being served by hand pump at the Windmill, Pendlebury and at the Cross Keys (Free House) at Chapel-en-le-Frith.

The Column that Jack built The Burton Brewers

The kings of Burton were without doubt Bass and Allsopp. Sir Henry Allsopp who was also Baron Hindlip was always better known as Sir Henry, but first let us read about Benjamin Wilson. A Dr Shaw in a book on 'Antiquities of Staffordshire' 1798, says that "the first origin of brewing in Burton began about 1702 with a few public houses; and one Benjamin Wilson was the first who began in a small way the business of a common brewer. This Benjamin Wilson was either the father of the first great brewer of Burton Ales or, it may have been himself, for his letters show that he had established a fine flourishing foreign trade in Burton Ales in 1748".

It is strange to read that Wilson's Burton beer was better known in Russia, where it did a large trade, than in London. This was due to the high cost of transit by common stage waggon and only the very wealthy and 'exclusive' classes were able to imbibe it. However, because of the Trent navigation system to Hull, then the great port for the Baltic, Burton beer found its way easily to Russia and a large business was done by Benjamin Wilson with the North Sea Captains who, liking the liquor themselves, introduced it to their respective ports. Orders for

St. Petersburg alone exceeded 600 Hogsheads.

In the course of years and nature the house became Wilson Brothers. Then a marriage between one of the Wilson's daughters and James Allsopp of the knightly family of Allsopp of the Dale paved the way to the firm of Allsopp & Co.

For seventeen generations the Allsopps lived at the Dale, near the Peak and after the marriage the house of Wilson became Wilson and Allsopp. Allsopp however, was a well known name in brewing circles before this particular marriage and Samuel Pepys in his diaries mentions a Mr Allsopp as the King's Brewer, holding a confidential position in the household of Charles II. However, to return to a later date, James Allsopp had a son - Samuel, who was taken into partnership by his uncle Sir Henry Allsopp.

Whether 'Old' Wilson built the first brewery or not is a moot point - the brewery was so old that no one ever heard of its having a beginning!

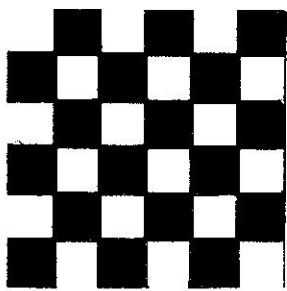
This ale must come from Allsopp's vat, It is so bright and mellow, There's none but he can brew like that Oh! he's a famous fellow!

ANON

Jolly Butcher

A new Lees pub opened on Butcher Lane, Brooklands, Baguley, selling both Lees mild and bitter.





WILSONS

The first known reference to Wilsons brewery at Newton Heath is 1815 and the brewery seems to have been fairly well established at this time although in the Manchester area there were hundreds of public houses who brewed and sold their own beer. Around the turn of the century Wilsons started buying these pubs (mainly in the Bury area) and also bought several small breweries. These brewery take-overs continued with such as the Manchester Brewery (Newton Heath) and the Palatine bottling Co. being taken over in the 1920's. Examples of Manchester Brewery houses are still to be seen and can be identified by the shiny tiles covering the bottom half of the pub e.g. the Old Imperial, Belle Vue, the Bulls Head, opposite the Fire Station. Between the wars other names bit the dust such as Cliftons and Sewells. In 1948, Walker & Homfrays, the Salford brewers were taken over. This merger was interesting in that, at this time, Wilsons draught beers were very highly exalted in Salford but Walker & Homfrays bottled beers, particularly the bottled Best Bitter, were very popular, whilst their draught beers were not very highly regarded at all. Walker & Homfrays houses were mainly in Salford although some Wilson pubs on Castle Street are ex Walker & Homfrays.

Big Crunch

In 1960 Wilsons were taken over by Watney Mann. For a few years nothing changed and the take-over might just as well have not happened. Then towards the end of the 60's the dreaded red and white of the Watney Mann corporate image started disfiguring Manchester pubs. The discontinuation of Wilsons draught beers and their replacement with Watney's Special Bitter etc was planned. These plans came up against something Brewers both big and small often tend to ignore - THE CUSTOMER! Public opinion in Manchester was very much against Watneyfication and sales

of Wilsons draught beers were too consistent and too highly regarded as a local brew for change.

John o' Groats

If this Watneyising had been allowed to continue, the result would have been horrifying even to the average beer drinker. Every single pub owned by the Watney Mann empire would have looked the same with the large red and white lettered signboards mounted thoughtlessly across a blue painted pub front, hiding any individual features that the pub might have had. All Watney pubs from Lands end to John o' Groats would sell the same bland, filtered, pressurised "beers" all brewed to one formula without a thought to local tastes and requirements. At the time this probably seemed ideal to Watneys executives who wanted to create a situation whereby a Watney drinker in London would be able to travel to the North and be able to drink in a Watney pub and drink the same beer as in his own local.

Happily Manchester never became fully Watneyised. A deciding factor against this drastic step was the 1972 take-over of Watney Mann by Grand Metropolitan Hotels. Again, for a while nothing altered, then major policy decisions were taken which were to make the Corporate image a thing of the past and discontinue any plans to produce a "Universal Beer."

Chequerboard

It was decided to keep the few remaining breweries that were still operating as small local units producing a regional rather than a National Beer. As a result of this decision Manchester has recently seen the phasing back in of the name Wilsons. 'Wilsonification' is now appearing in many forms, pubs are being transformed to look more

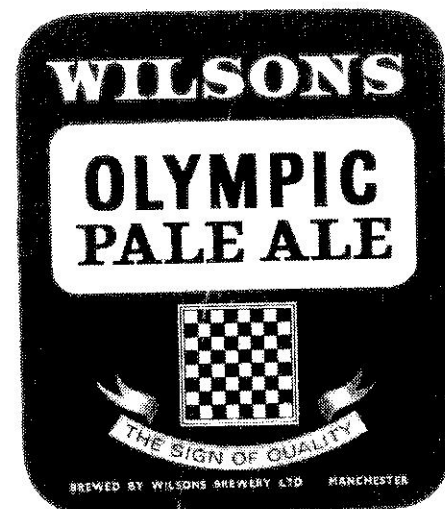
Yorkshire

In 1965 Watneys took over Beverley Brothers Eagle Brewery in Wakefield. After the brewery's closure, beer for the Wakefield and Huddersfield area was delivered to a depot at Wakefield and then transported for local delivery. Because of this transporting the brewery

like Manchester, not London, pubs; the large 'Watneys Red' illuminated sign mounted on the top of the Brewery (which could be seen for miles), has recently been changed to read 'Wilsons Brewery'; television and poster advertising is now geared not to Red Barrel but to Wilsons Bitter and Manchester has seen the reappearance of green Wilsons Drays complete with chequerboard.

The brewery are anxious to point out that there will be no massive programme to 'Wilsonise' pubs. Each pub will be treated as an individual case and on its own merits. There would be no point in painting all Wilsons

Labels from defunct brands



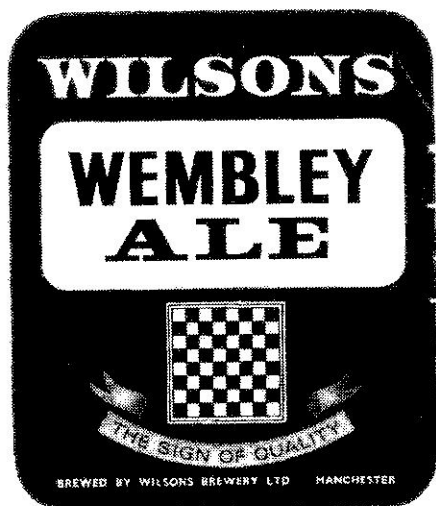
FIGURATION

the Wilsons

were not prepared to deliver cask beer. As this depot has now been closed the beer is now delivered direct from Newton Heath thus the brewery are now prepared to deliver cask beer to any tenant who wishes to sell it.

pubs to look the same, as that would be no better than the old Watney Corporate image policy. When a pub is due for renovation then it will be decided whether to really go to town on the house (e.g. Nelsons Ale House') or to just return the pub almost to its pre-Watney image (e.g. the Nelson, Didsbury). It must be remembered that there are many pubs in the Manchester area that have never changed from their original Wilsons livery. An excellent example of this is the Shamrock in Ancoats. Examples of other pubs in the South Manchester area now bearing new Black and Gold nameboards are the Apsley Cottage,

ds of bottled beer.



Ardwick, the Rifle Volunteer, Stockport, the Rising Sun, Bredbury.

A recent tour of Wilsons pubs in Stockport indicated that both Licensee and customer prefer a Wilson image to a Watney one. The landlady of the Rifle Volunteer is very pleased that her pub has a Black and Gold name-board. She feels that as she is running a local pub for local people then the pub

Dishonest

should be associated with a local brewery not a large nationwide enterprise.

The landlady of the nearby Park whose pub was Watneyfied five years ago is still hoping for the day when her pub is painted white again and her illuminated chequerboard is replaced (the last one was removed by a passing lorry, not by the brewery). The replacement should not be difficult as a supply of 200 unused boards was recently found in a corner of the brewery covered with 20 years of dust!

So much for the pub exterior, what about the beer? At the moment more than half Wilsons tied outlets sell traditional beer, some dispensed by handpumps, some by the various methods of electric dispense. The Public Relations Manager of the brewery, Mr E B Cunningham says that the handpump is a guarantee of real ale, "Anyone selling chilled and filtered beer through a handpump is being dishonest which is something we are not".

Pump Cows

The problem of identifying real Wilsons arises when the beer is electrically dispensed. The same bar mountings can serve cask, container or tank beers. However, in the near future,

Managed Houses and the free trade are to have publicity on the bar where the beer is cask conditioned. This is to take the form of pump cows and wall mounted plaques. It is hoped that this policy will spread into the tenanted houses.

Over the years the strength of Wilsons beers, along with every other beer has declined but the brewers claim that it is still brewed to the same Wilsons recipe. When the new brewery opened around 18 months ago the old fermenting vessels were retained.

Caesars Palace

The amount of real ale leaving the brewery could very well increase in the near future as Wilsons have stated that any tenant wishing to sell cask conditioned beer who doesn't already do so will be supplied with it. Traditional draught Wilsons will shortly appear at a Real Ale Bar in Caesars Palace at Belle Vue and it will soon be on sale alongside chilled and filtered beer in the Crown at Nantwich, a Wilsons tied house.

The sales of the beer we love to hate, Watneys Red, are declining as are the

Dead Red

sales of most other Premium Keg beers in the North West. It would appear that the Red Revolution never really worked.

Although the company still trade under the name of Watney Mann (North) Ltd, in the future it will get rarer to be able to associate Wilsons with Watneys. We in Manchester are blessed with two excellent brews from a Watney company; why on earth should not a similar situation exist in East Anglia, London and Scotland?

Graham Lister.

LETTERS

Robbies and the individual customer

Frederic Robinson Limited
Unicorn Brewery
Stockport, Cheshire SK1 1JJ

5th May 1976

Dear Mrs Greenhalgh,

Thank you for sending us a copy of your April edition of 'Opening Times' which the Writer read with interest, particularly the article on page three under the heading 'letters'. As you the Editor are apparently looking for comments on your article perhaps you will find the following helpful, particularly as 50% of your article was devoted to various comments about Robinsons.

I will deal with my observations and comments in the order that they were dealt with in your letter.

1) It is perfectly true that the largest cask sold in the Unicorn Wine Shop adjoining the Brewery is a firkin. There is a perfectly logical reason for this, namely that any cask larger than a firkin is difficult to handle both in the shop and more important by the custom customer. Most customers as you will appreciate arrive in their cars and place the cask which they have purchased in the boot of the car. It takes at least three people to lift a kilderkin which would obviously present many problems for the customer. By selling anything larger than a firkin direct from the Brewery enables the cask to be rolled off the loading stage into the waiting vehicle thus eliminating having to lift it.

2) It is untrue to say that the Brewery will not sell a customer Draught Old Tom. However you are obviously not aware that Old Tom is normally only racked in pins and firkins and only a very limited number of kilderkins of Old Tom are racked. These are virtual virtually for special customers who have an exceptional demand for Draught Old Tom. I think that I am right in saying that we have never been asked for a kilderkin of Old Tom by a private customer.

3) There is obviously a mistake in Mr. White's article when he claims to have ordered 2 barrels of Old Tom. We have never racked a barrel of Old Tom at the Brewery. It would therefore be helpful to know exactly what was ordered as it is difficult to comment on inaccurate information. However

notwithstanding that there are occasions especially at Christmas and other busy periods such as Whitsun when unfortunately a particular line and especially Old Tom is out of stock for a short period. This can be due to a variety of reasons which would be inappropriate to discuss here due to the lengthy explanation, and obviously one of them is an unusually high demand for a particular product. It may also help you to know that in order to try and satisfy as many of our customers as possible we rack as many of our pins and firkins for either Best Mild or Best Bitter over Christmas as obviously the demand is greatest for those qualities. Surely it is better to satisfy the majority of our customers by having small casks i.e. pins and firkins of Best Mild and Best Bitter available rather than not having sufficient of those qualities available simply because a lot of the casks are waiting full of Old Tom which would not be sold over the Christmas period. We believe the decision we took last Christmas was the right one and enabled a lot of customers to purchase their Draught Beer from us whereas if we had tied up a number of casks with Old Tom it would simply have meant that number of disappointed customers.

4) When customers either call in at the shop or telephone they are told that orders are taken subject to availability and also to them collecting on the day they say they will. Unfortunately there are a percentage of customers who order and never turn up or alternatively turn up a day or so late. Some I am afraid although only a small minority are CAMRA members as they often tell our shop assistants that they are when placing their order. These are our problems which I would not normally burden you with but I think that if you wish to criticise then it is naturally right you should know of them.

5) I cannot comment on the alleged comments that were made to your correspondent as this was apparently four months ago and unfortunately no one recalls the incident but I must add if this was so then it was most unusual. Our staff (and on occasions I have listened to their conversations with customers) often bend over backwards to satisfy what at times can only be described as really awkward customer customers and I am quite sure your case is an isolated one occasion.

Over the Christmas period we had exactly two written complaints about service from the shop which bearing in mind the volume of trade done is I feel quite commendable. Both these complaints were investigated and one

was eventually found to be unjustified due to incorrect information having been supplied to us by the customer.

6) I thought you would also be interested to know that we are in the process of up-dating the Draught Beer Instruction Sheet which all customers at the shop are given when purchasing Draught Beer. In future this sheet will include additional help about ordering which if followed by the customer should help us both.

7) Finally perhaps you will permit me to point out an error on the back page of your publication under the heading 'Windmill Hotel', Whiteley Green. Best Mild, BEST Bitter and Old Tom are available at this house, not Bitter and Old Tom as stated by you.

I hope you will find these comments helpful and I shall look forward to reading your future editions with interest.

Yours sincerely,
P.B. Robinson

OPENING TIMES FOR THE

NEWS VIEWS BOOZE

Pig on the Wall

See 'Whats Brewing' aug. 75, page 6

On Wednesday the 14th of March at the request of the High Peak and N.E. Cheshire branch, I paid a visit to the above premises to see what the latest developments were. which are as follows:

Joe Scaife, the owner has now moved in and is getting the living accommodation organised on the upstairs floor, after waiting quite a while for a start to be made on the roof. This latter job is now well in hand and as soon as the upstairs is sorted out work will start on the ground floor which will

be the actual pub. After a lengthy tour of the building I am convinced it will be a winner - the vault especially has great possibilities in the form of magnificent natural old wooden beams, stone fireplace built at an angle to the walls i.e. across a corner, flag floor and a marvellous wooden divider which will be in its original place in the room which was originally a shippon. The Lounge part is of equal character with original wooden beams etc.

The buildings, which are listed, are situated at the corner of Greenside Lane and Springfield Road, Greenside, Droylsden in the middle of a housing estate and the only worry Joe Scaife has (if the pub is a success) is the shortage of parking facilities. He has a planned car park for 40 cars and is worried that people will be using the side roads thus annoying local residents, quite a number of whom opposed his application for a licence.

The cellar is to be at the rear of the Pub building and from what I saw will be of quite large dimensions. The beer to be sold has not yet been finally decided on but there will definitely be at least 2 or 3 local real ales plus one not normally sold in the area, as was previously reported in 'Whats Brewing'.

It is hoped that with a bit of luck the Pub may be opened sometime around Christmas this year. Throughout my visit Joe had the greatest admiration for CAMRA and Dave Hall who did a lot to influence the Court in granting a licence.

Jack Hopwood.

Future Branch Events

Next meeting Thursday June 17th, 8 o. clock at the Gateway.

Saturday, June 19th: Day trip to Keswick, depart Mersey Square 0900, return 11.30 1130

Contact Social Secretary for details phone 225 8916

Evening Friday 28th/Saturday 29th May: Long day trip (KAMRAKAZI) to Isle of Man, returning Sunday 30th May. Contact Social Secretary (or Samaritans!) for further details - phone 225 8916

NB: Saturday May 15th - Coach trip to Ripon and Keighley has been cancelled due to lack of support.

LADYBRIDGE SPORTS & SOCIAL CLUB

MEADWAY ROAD
CHEADLE HULME

- Lees Traditional Draught Beer on the wood.
- Room available for weddings, dances, discos and parties etc.
- Pay us a visit, membership application is simple and the subscription only 75p a year.

Telephone 485 5068

Back Page

Ads

WANTED: A filing Cabinet for CAMRA business - any reasonable offer considered contact R W Greenhalgh, 973 6193 after 6pm.

SECOND HAND TYPEWRITER Wtd. in good condition for around £10. Contact Graham Lister 225 8916.

CLASSIFIED AD RATES:- 1p per word per issue or 2p per word per issue to non CAMRA members. Display Ad rate available on request.

South Manchester AGM

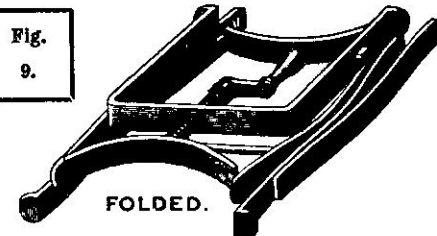
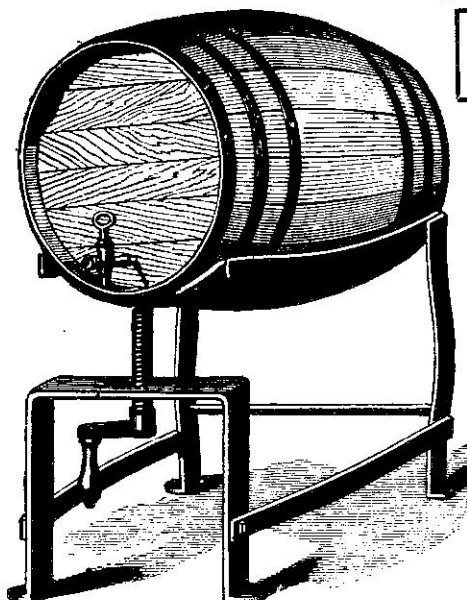
The last branch meeting held at the Gateway on Thursday April 15th was the 1976 Annual General Meeting of the South Manchester Branch of CAMRA.

The following Committee was elected to serve the branch for 1976/77:

CHAIRMAN: A Kellett
SECRETARY: P Simmons
TREASURER: R W Greenhalgh
SOC. SEC: G Lister
COMMITTEE: J Hopwood
 D Hall
 P Taylor

The chairman, secretary and treasurer stood unopposed and were re-elected unanimously (there must be something significant there - but what?). Trevor Hatchett decided to stand down but is still to be in charge of the Manchester Good Beer Guide. Geoff Errington did not stand for committee and thus two new members were elected onto the committee - Jack Hopwood and Paul Taylor. Our congratulations go to them and our comiserations to Martin Blamey who failed to be elected. The other two committee places went to Graham Lister and Dave Hall who were re-elected.

SPONG & CO.'S WROUGHT-IRON FOLDING CASK STANDS,
 WITH ADJUSTABLE SCREW TILT.
VERY STRONG & DURABLE.



BLACK JAPANNED.

No.	1 for 4½ Gallon Cask	..	9s. 0d.
"	2 for 9 and 18 Gallon Cask		12s. 6d
"	3 for 18 and 36 "	"	17s. 6d
"	4 for 36 and 60 "	"	25s. 0d.

GALVANIZED.

No.	1 for 4½ Gallon Cask	..	10s. 6d.
"	2 for 9 and 18 Gallon Cask		15s. 0d.
"	3 for 18 and 36 "	"	22s. 0d.
"	4 for 36 and 60 "	"	32s. 0d.

We are the original Inventors and Manufacturers of this Cask Stand.

Ale or Wine can be drawn perfectly Bright to the last gill in the Cask.

Victorian gadget from the catalogue of SPONG & Co - just the job for parties or beer exhibitions.

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O.T. ON SUBSCRIPTION.

The Opening Times is hoping to become a monthly paper offering the opportunity for beer conscious consumers to express their views on anything to do with the local brewery scene. Due to the success of the first issue it has been decided to make the Opening Times available on a subscription basis. The cost is £1 for 6 months issues or 50p for 3 months, postage included. If you wish to order your Opening Times or have anything to contribute to next months issue please contact the Editor at the address given on the front of this issue. Articles for the June issue should arrive no later than Tuesday June 1st.

Odes to Ale Competition

To compose a limeric from the following opening line:

There was a young Bighead called
 Whitbread,

The first prize will be one pint (thinking its a quart) of Trophy.

Second Prize: 10 pints of Trophy.

Booby Prize: Free Trophy for life. Entries to the Editor.

Howzis!

BURNAGE CRICKET CLUB

J W Lees ordinary bitter dispensed by electric pumps now available. Six 18 gallon barrels were consumed in the five sessions last week! (Friday evening to Sunday evening) The keg was hit for six!!!