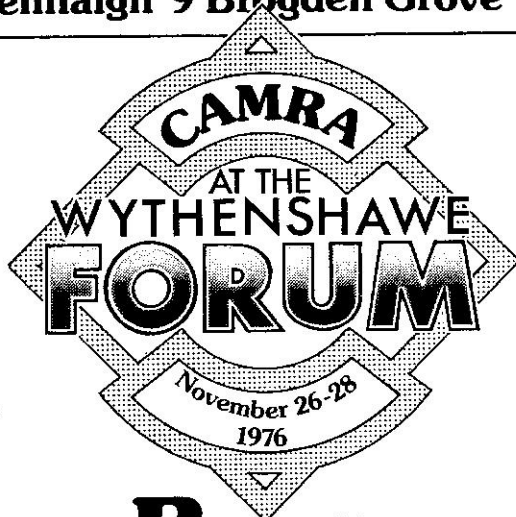


Editor: Anna Greenhalgh 9 Brogden Grove Sale. Tel: 973 6193

It has been the ambition of the South Manchester Branch, ever since its formation in the back garden of the Printers one freezing February night in 1973, to hold a Beer Exhibition. Plans were drawn up in 1974 for all the Manchester branches to combine and hold an exhibition on a large scale somewhere in the City Centre but for a number of reasons, cost being the major one, this did not come to fruition. Plans for an exhibition then receded somewhat into the background, although it was never forgotten, as the committee was active on many other fronts. Early in 1976 the subject came up again and the committee was united in its determination that 1976 was to be Beer Exhibition year and that we would make it a South Manchester Branch venture. A search for a suitable venue was instigated and the Poynton Social Centre was decided upon as it fulfilled the requirements in respect of size, cost and accessibility.

A date was fixed, breweries contacted and arrangements generally were at an advanced stage when, disaster, we were informed that, due to circumstances beyond our control, the hall was no longer available. The gloom that descended over the committee was sad to see. Should we take the easy way out and call everything off and look at it again next year or make last desperate attempts to find another venue. With typical bulldog spirit the committee decided to fight on and gave themselves



Beer Exhibition Special

a week to find an alternative venue. Much frantic phone calling followed until eventually we found the Wythenshawe Forum was available and they were willing to stage the exhibition although the hire charges caused us to stop and think twice. A hastily convened committee meeting in the Printers one Saturday morning however, decided to go ahead although it was necessary to change the date to the 20th/21st of November in order to

provide sufficient time to make the necessary rearrangements. The relief on Graham's face was a pleasure to see. Since then the committee has been meeting at frequent intervals to sort out the more detailed arrangements.

So the exhibition is now definitely on and it will be the largest selection of real ales ever gathered under one roof in the Manchester area. What an opportunity for the discerning beer drinker — imagine having some 30 different beers available and walking only a few feet between each one — this must be what heaven is like. We are hopeful that the Exhibition will be a huge success and if so we will certainly be looking at a repeat venture next year. One word of warning however, rowdiness of any kind at the exhibition cannot be tolerated and will be promptly dealt with but we do not think that this is likely to be a serious problem — CAMRA members will be too busy sampling ale.

With the South Manchester Branch Exhibition and the launching of the Greater Manchester Good Beer Guide the month of November 1976 will go down as being one of the most significant in the history of CAMRA in the Manchester Area. It now only remains for us to say that the committee look forward to meeting as many real ale drinkers as possible at the Exhibition and hope that the whole thing will be a resounding success.

Alan Kellett
Branch Chairman

Pig on the Wall

(See Opening Times 3rd Edition, May 1976)

The proposed new pub at Droylsden, to be called the Pig On The Wall is still nowhere near completion. A legal matter has cropped up but the building that was to become the new pub has been completely "re-roofed" and new window frames and windows have been installed upstairs, but now all development work has stopped until all legal matters are sorted out.

Robbies Pub Re opens After Fire

After being closed for about 2 months as a result of a bad fire, the Forrester's Arms is open again. The doors opened on August 27th but the inside has yet to be decorated and the refurbishing ought to be completed soon.

All the woodwork shows signs of fire, being very badly scorched and the paintwork blistered. Most of the walls have been replastered. New electrical wiring can be easily seen.

A pint of Best Bitter (via handpumps) costs 23p, obviously from a new barrel as there is no evidence of it having been boiled or fried or grilled etc.

The Forrester's Arms is in an area dominated by Boddies pubs and ex-Openshaw Breweries (now Bass Charrington) with the odd Wilsons, Greenalls and Whitbread (ex Chesters) pub thrown in for good measure.

S. Revell

Features

The Column that Jack built

The other day I had an experience we've all had — a poor pint served up shortly after opening time. Now, if I had a pub, I would taste my beer before I served it and if it was not right I would not sell it until I'd found the cause of the trouble and rectified it. Before any publicans start shrieking about this statement, let me just say that I have never had any beer in anything but perfect condition in pubs such as used by 'The other Hard Men' (see last month's O.T.) and this is the reason why those pubs sell vast quantities of beer.

All this reminds me of the days when Keg Beer made its debut. I remember well my first pint of Keg Beer, it was in the early 1950's and I was in the High Rocks Hotel near Tunbridge Wells in Kent. Flowers Keg was the beer and I

The day of realisation came on March 28th 1966, when after many years of living in London I returned to the North to work in Stockport. On the lunchtime of that day, I took a walk around the Hillgate area and observed there were a surprising number of different Breweries represented but the one most dominant was Robinsons and there in the middle of it all was their Brewery issuing forth a gorgeous aroma. In the vault of the Royal Oak I had a pint of Robbies Bitter. That pint, little did I know at the time, was to be the beginning of a new era culminating in the great interest I have in beer, pubs, brewing, CAMRA etc — as soon as I tasted it I knew that this was agreeably different to all that messing about in London searching for something I liked. Well, here it was! Since then it has been one glorious pint after another and the situation constantly improving!

On the Stockport pub crawl the other night we visited the Royal Oak

THAT WAS THE PINT THAT WAS

liked it! For the next few years I always used to drink this and other Keg beers, (Red Barrel etc.) The truth is then, I knew NOTHING about beer, all I was concerned about was that by having Keg I was sure of a consistently clear pint in good condition. I resided in London then and had left behind in Blackpool the beer I had been brought up on, namely Tetley's Mild from Leeds.

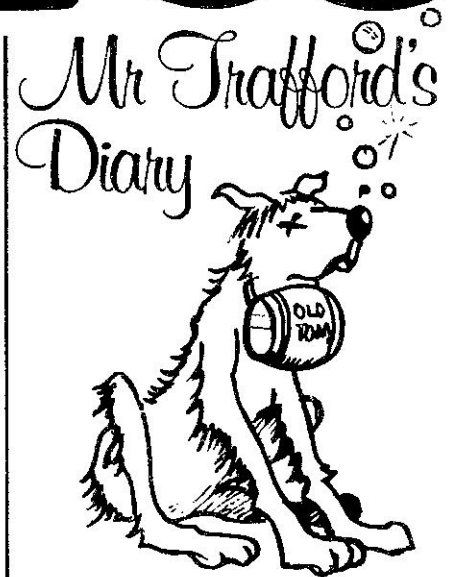
Now when I first went to live in London all I could think about was Tetley's Mild and that great football team Blackpool had then. I could not get used to London beer at all. It was so badly kept in a lot of pubs that I followed the inhabitants and drank Brown and Mild and Light and Bitter mixed in order to liven up the Draught (thank goodness the situation has changed now). The nearest beer, I thought, which reminded me of Tetley's Mild was Barclay Perkin's Mild which was brewed in Southwark but this wasn't always available and when Flowers Keg etc, appeared, it came as a salvation — the answer so I thought.

and had a few faultless pints followed by more Robbies in the Spread Eagle (Brewery Tap) which, incidentally, must have the only outdoor gents with central heating, having a 6" diameter steam pipe mysteriously appearing from within and disappearing back into the Brewery!! (Mr Robinson & Co, please comment!)

However, returning to the keeping of a good pint, my most enjoyable pint of the last month was Robinsons Best Bitter in The Railway at Whaley Bridge — it is always like that I wonder? It was superb and full marks to the Landlord.

Cheers—
Jack Hopwood

David Grant writes to tell us that the Albion, a Hydes pub on Burnage Lane, changed hands on October 1st and now serves an excellent pint of Best Mild and Bitter under the new manager, Mr Norman Greaves. Has to be tried to be appreciated.



This column is in response to a number of people who have passed such comments as: 'Why is there no mention of the Miners Armpit selling Hendersons Old Timer?' or 'Why hasn't anyone written about the parrot that can drink a half of Old Tom at the Thigh and Cleavage?' The answer I believe is quite simple: There is a lack of information coming from local CAMRA members to the editor of the Opening Times. 'Mr Trafford's Diary' is an attempt to keep the branch up to date with anything of note in this beautiful corner of the South Manchester sprawl. It will rely on people sending or phoning in their news, views, comments, pub portraits etc to Mick, c/o The Editor ('We're just good friends'), 9 Brogden Grove, Sale. Tel: 973 6193. Every report, no matter how slurred the informant's speech, will be followed up.

So, for starters, here are some views on a few of my locals, beginning with the Railway Inn, Chapel Road, Sale (Robinsons). This pub is not being demolished as the actions of workmen tearing the roof to bits might suggest. At the time of writing, the network of scaffolding looks ominous to say the least, though it does provide a forest of poles for a whole team of cyclists to chain their bikes to. It looks pretty at night too, with red and white lights to warn low flying aircraft and ten foot high people of the dangers ahead. But I digress. The simple fact is that no longer will the toilets be the best rooms in the house, because the Day of The

Alterations has arrived. If you want to savour the Railway as it has been since it was a Kays Atlas pub before Robinsons took it over in the early 1920's, pay a visit soon. The barrel of Old Tom is already in its rightful place on the bar and, along with the regulars, seems to view the coming of the workmen with a mixture of apprehension concerning the end result, and relief that whatever will be, will be pretty soon — between 9 and 12 months to be exact. Fred, the landlord, did much to put my mind at rest, however. The alterations are indeed extensive both inside and out. The exterior is due to look very posh and probably out of character with the neighbouring terraced houses and police station! The only thing to be retained here is the inn sign which was hand painted by Mrs Peter Robinson. The interior work involves much knocking down of walls resulting in various arches and alcoves and complete redecorating. The best news is that the Vault (sorry, 'Games room') will be retained as a separate room and that Fred hopes to have the old handpumps returned to working order (They've lain in the cellar since the electrics were installed) and fitted back on the bar to be used alongside the present electric meters. A Gaskell and Chambers man has been to look at them, and we await further news.

Change of a different nature has taken place at at least three other pubs in Trafford. All three have changed landlords recently.

The Malt Shovels in Altrincham is now managed by Roy Beardow who left the Coach and Horses fizzy Sam Smiths in Salford for the real stuff in South Manchester. He is very enthusiastic

about traditional beer and keen to ensure that every pint pulled is spot on. The live entertainment in the Malt Shovels is worth noting, with Folk on Wednesdays, modern Jazz on Thursdays and Trad on Saturday nights. Roy has also had a larger pool table installed for the enthusiasts since some of the regulars are interested in forming a league.

Not far away, in Timperley, the Hare and Hounds also has a new tenant in Jim Cunningham. Jim's last pub was the Pool Dole (Marstons) in Stoke on Trent where Pedigree was the favourite bitter. Unfortunately the Hare was only shifting one barrel a fortnight of Pedigree so it is not now available. Jim too, is a very enthusiastic landlord and said his aim was to make the Hare 'the best pub in Manchester'. On Tuesday and Thursday nights he has engaged the same pianist who played at the Pool Dole and he is keeping on the Trio who play Mondays, Wednesdays and Fridays. Another Trio fills the Saturday and Sunday night spots giving live entertainment seven nights a week. He has also re-opened the restaurant which now serves meals every evening except Mondays and Tuesdays, though he hopes, eventually, to be able to keep it open seven nights a week. Complete interior redecoration is also in the pipeline to make the Hare and Hounds one of the smartest real ale pubs around.

Further afield in deepest rural Trafford, the Rope and Anchor at Dunham is under a new tenant, George Nixon, who recently moved from the Lord Lovat, a keg Bass pub in Harpurhey. He says he is delighted with the opportunity to look after traditional beer and enjoys his cellar work at this

roomy Boddingtons country pub more than he did looking after tank beer in the Lord Lovat. He has no major alterations planned for the Rope and Anchor ('definitely no juke box') and hopes to build up the lunchtime catering trade. His general aim is to 'maintain the same friendly atmosphere of the country Inn that was built up by my predecessor Mr Alexander Wilkie.'

Returning to Altrincham, the Cresta Court is worth a mention. This hotel which achieved overnight fame for its 'now we have it, now we don't, now we have it back again' licence is more important to CAMRA members for its stock of excellent Guinness triple X stout. This has also been a case of 'now you see it, now you don't' as the Altrincham pub crawlers will remember when we had the last four bottles, leaving one poor soul (who shall remain nameless) with half a pint of Olympic. After one negative lunchtime visit my request for triple X was received apologetically by a very helpful barmaid who ensured that the shelf was restocked by the following day. We now have the assurance of the cellarman that Triple X will continue to be stocked — but I should order your Christmas crate early!

That's all the news I've heard this month, though I'm hoping to get a flood of letters and a torrent of phone calls informing me of all the things I don't know about in Trafford.

Mick Rottenbury

P.S. I know they're doing something to the Gardeners Arms (Timperley) — but that will have to wait until next month's column.

WHITE GATES INN



The White Gates Inn opened in 1854 when Charles Hinchliffe brewed his own beer in the back yard.

In 1872 there were 11 spittons in the Vault, and the pub sold canary seed to the miners on their way to the pit up the road.

The White Gates Inn was run by five generations of the Oldham family until 1975.

Today the pub is owned and run by CAMRA. It has been renovated and

extended. It is a maze of little rooms and alleyways. It sells bitter from Boddingtons and Pollards, best mild from Thwaites, and good food at working people's prices.

The White Gates Inn
Manchester Road Hyde

6 Months issues for £1

O.T. ON SUBSCRIPTION.

It may interest those unfamiliar with the Opening Times that this miraculous journal is available on subscription. The cost is a mere £1 for six months issues or an even more mere (mererer?) 50p for three months. If you wish to subscribe to the Opening Times or have anything to contribute to future issues please contact the Editor, 9 Brogden Grove, Sale. Tel: 973 6193. The deadline for copy is generally the 1st of each month.

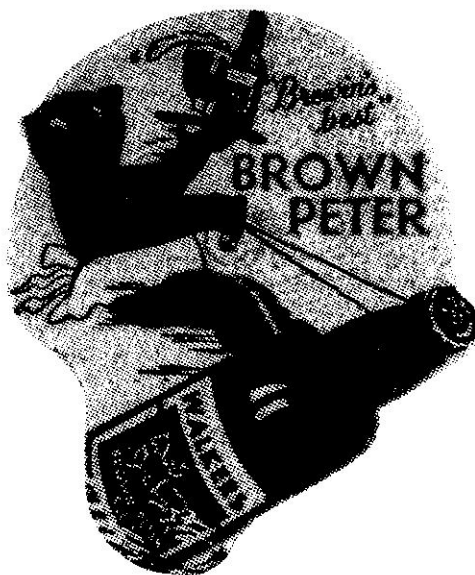
WILLIAM HICCUP COLUMN

By Brown Peter

According to all the reports I have heard, the Leeds social was quite successful, everybody getting boozed up and meeting people from different branches.

The lunchtime session in the Eagle [CAMRA (Real Ale Investments Ltd) pub] was, I understand, fairly well attended, the choice of beers being Theakston's Bitter and Old Peculier, Taylors Bitter, Batemans Bitter and the ubiquitous Sam Smiths brews. My contacts inform me that many people dashed off to one of the four real ale Tetley Houses in the vicinity for a change!

The evening session was based on the Brahms and Lizst, the much popularised 'real ale only' pub in the city centre. Again many people disappeared to sample the Bass at the Hotel Metropole, Youngers IPA at a



highly individual pub called the White-locks and more Tetleys at various hostelrys around the city.

The evening was a huge success which was marred at the end by the treatment of members by the staff and owner of the Brahms and Lizst at closing time. People had their beer glasses literally snatched away from them as soon as drinking up time finished whether they had finished their drinks or not. Considering the part Leeds CAMRA has played in establishing this pub and considering the trade CAMRA members from all over the North gave the place during the day, the way the bar staff treated them was disgraceful. Thank God we don't have to rely on one trendy spot in Manchester for our choice of beers.

LETTER

Dear Ed,

I feel a right burke. The information contained in last month's article about the UMIST Union Bar was almost entirely wrong, the principle error being in the references to the exclusion of Boddingtons because they would not contribute to the improvements to the bar at the same percentage level of profit as would the other breweries. In fact a reasonable offer was made and accepted at the end of August, and Boddies is now to stay.

The situation with regard to other real ales is still very much in the air. Younger's Scotch Bitter arrived in real draught form, but was replaced, because it wasn't selling very well, by Younger's IPA, which also isn't selling well. Tetley Bitter and Mild were brought in but these too may be replaced, not because of inadequate sales or bad price levels, but because of difficulties in obtaining supplies (in the week of writing, both have been off for four days already).

The Boddies is now considerably

better than it used to be and is, I think, around Good Beer Guide standard, a fact reflected in the tremendous sales levels. The bar has been considerably improved and is open until 11pm on Fridays, so if you don't mind loud music, why not drop in and sample student life (but not on a Saturday because you'll need a ticket for the Saturday concert to get in)?

My last article was written in good faith in the confused situation at the end of August, but I do apologise for the inaccuracies.

Tony Downend

Is there any truth in the rumour....

That Pollards have reduced the Original Gravity of their beers but are still selling it at the same price?

BRANCH EVENTS

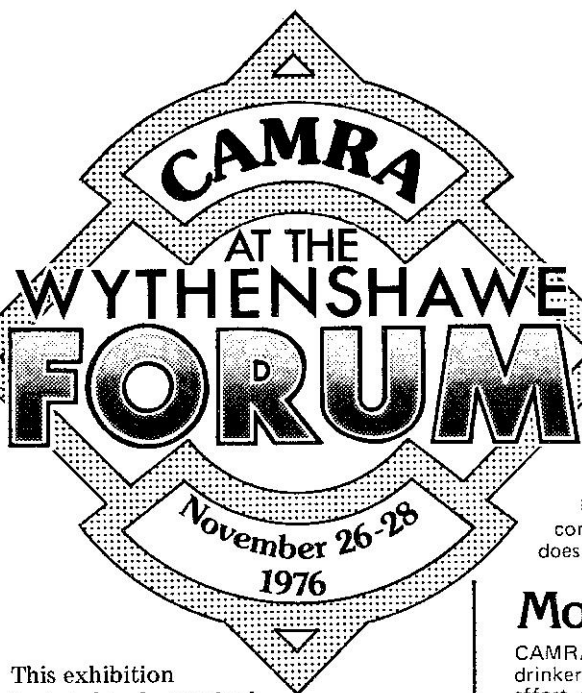
Next meeting, December 9th in the Gateway (Kingsway/East Didsbury) at 8.00pm. Featuring Martin's amazing Quiz, prizes to include bottles of rare beer from the aforementioned's amazing rare beer collection! Plus beer tasting. Plus Annie on the piano. Don't miss it!

WARRINGTON

- | | |
|--------|--|
| Nov 16 | Branch AGM. Hop Pole, Horsemarket Street, Warrington. |
| Nov 30 | Informal meeting at Royal Oak, Lambsickle Lane, Weston Village, Runcorn. |
| Dec 14 | Branch meeting. Venue not decided. |

The Chester and Clywd Branch have invited members to attend their socials on 10 & 17 December. Meet at Bull and Stirrup.

Further details from Gordon Smith (Warrington 53922, Ex. 286) day.



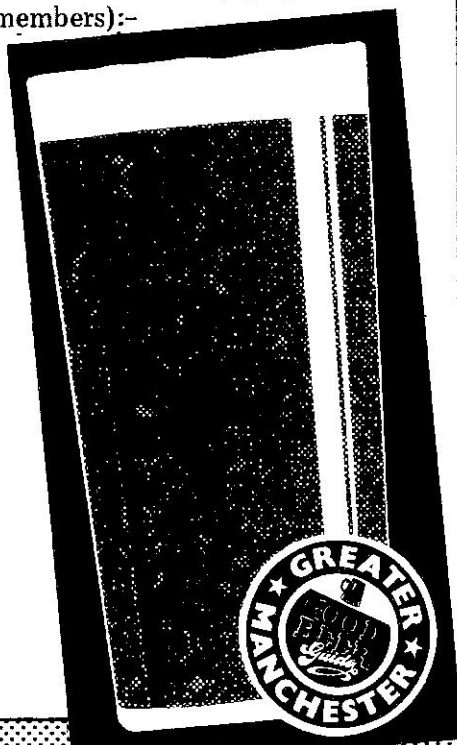
This exhibition is staged and organised by the South Manchester Branch of CAMRA, The Campaign for Real Ale. Meetings are held on the second Thursday of each month, at 8.15pm in the Gateway Hotel, 882, Wilmslow Road, Didsbury. Tel: 434 4122.

The next meeting will be on the 9th December. For further details or enquiries contact either:

Alan Kellett (Chairman)
59 Patch Lane
Bramhall Tel: 439 3684 or:

Graham Lister (Secretary)
7 Warwick Avenue
West Didsbury Tel: 434 6427

Now on sale at 45p (30p to members):-



What is Real Ale?

CAMRA coined the term 'real ale' to describe beer brewed from traditional ingredients — malted barley, hops and yeast — kept in casks which allow it to continue 'working' in the pub cellar, and delivered to your glass by any method that does not involve the use of carbon dioxide.

More about the Campaign for Real Ale.

CAMRA is the only national organisation which exists specifically to speak for the beer-drinker and pub user. Except for a small staff in St Albans, CAMRA relies on voluntary effort, and members subscriptions, to promote and publicise traditional draught beer. The Campaign is piloted nationally by a democratically elected Executive, and 140 branches are its lifeblood at local level. Few parts of the country are without a CAMRA branch.

CAMRA tries to increase public awareness through such means as publications and beer exhibitions, and seeks to influence the brewing industry itself by making responsible and intelligent representations to the industry's bosses and the nation's legislators.

The Campaign is now accepted as one of Britain's foremost consumer and conservation bodies. Its views on a wide range of subjects connected with the brewing industry and the licensed trade are listened to seriously by the industry itself and by Government. CAMRA's growing concern with a whole range of legal and technical issues — with pricing policies, brewing technology, monopolies, the licensing laws, and consumer protection — reflect a mountain of effort by unpaid individuals.

The Campaign publishes a monthly newspaper — What's Brewing — which takes a broad and critical look at all sorts of developments in the world of beer and pubs, and keeps members closely informed. What's Brewing is sent free to every member. The annual Good Beer Guide, listing the best Real Ale pubs in the country, has become a national institution.

In 1976 CAMRA became a limited company. This status in no way inhibits the Campaign's activities as a voluntary organisation, and has been adopted with the sole purpose of putting CAMRA on a sounder legal footing.

Remember, most of CAMRA's activities cost money, and CAMRA relies on its members for financial support. Your help is needed now. If you do care about your pint and your pubs, join CAMRA. Then contact your local branch. They will be delighted to see you at their meetings, socials and on the trips they organise from time to time. They will also welcome your views, and your help in their local ventures.

Join Now!

Application for Membership .

I wish to become a member of Campaign for Real Ale Limited. I agree to abide by the Memorandum and Articles of Association of the Campaign, and I enclose £2 (£3 for overseas members) as my annual membership subscription. (Any additional amount will be welcomed as a donation.)

FULL NAME (Block capitals)

FULL POSTAL ADDRESS (Block capitals)

COUNTY

SIGNATURE

DATE

Cheques should be made payable to Campaign for Real Ale Limited. Applications should be sent to Membership, CAMRA, 34 Alma Road, St Albans, Herts. AL1 3BW.

Allow three weeks for processing your application.

CAMRA AT THE WYTHENSHAW FORUM

November 26-28
1976

Martin Blamey

Our current Social Secretary.

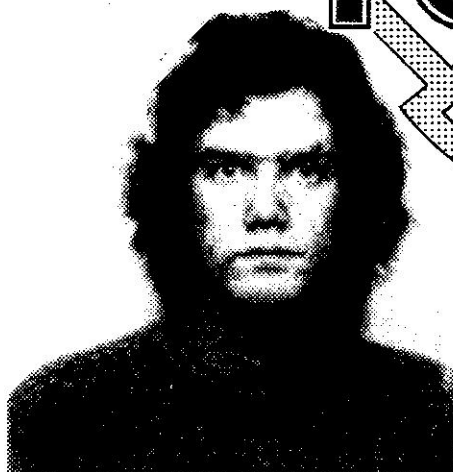
Dave Hall

Publicity Officer, one time chairman of South Manchester Branch and National Executive member. One of the original founding members of our branch.

Jack Hopwood

A Blackpudlian from Blackpool, now lives in Bredbury, Stockport. Married, has lived all over the place including the USA. Appears to be settled now after having 37 addresses where the postman has delivered mail. Says he can't move from this area due to the fantastic choice of beer available. Hobbies — brewing beer (and drinking it) also Fell Walking.

Occupation (when not doing the above) Post Office Telephone Engineer.



Graham Lister

22, present Secretary of South Manchester Branch, previously Social Secretary, joined CAMRA three years ago.



Alan Kellett

Chairman of branch since 1974 — previously Social Secretary from the branch's foundation. One of the original South Manchester members who instigated the historic 'Printers' meeting.



Pete Simmons

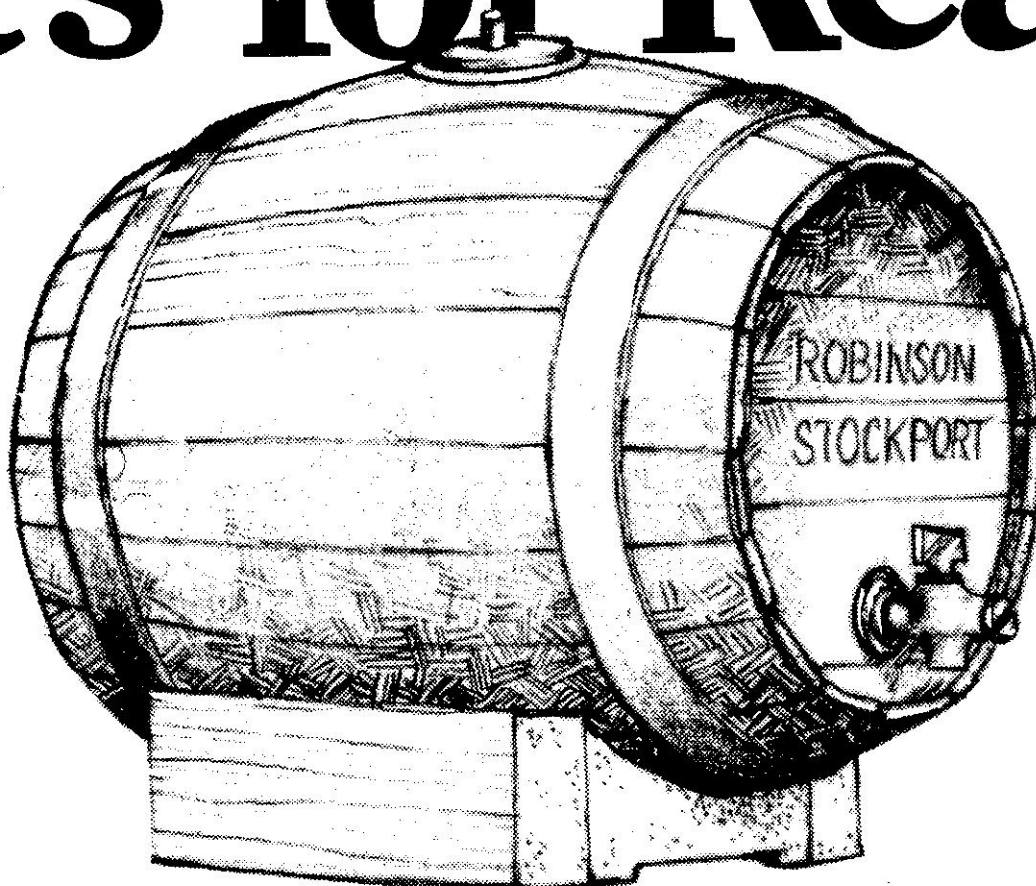
Now Treasurer of branch, previously Secretary. Again, Pete was one of the original members. It is reputed that his second home (or is it his first) is the Printers.

Paul Taylor

Committee member.

THE COMMITTEE

It's for Real



We, at Robinson's, think that what matters most about beer is its flavour. That's why we are still brewing beer the same way that we did a hundred years ago. Natural ingredients, the same time-honoured brewing ways, even on the same site — not many can say that!

And you can buy at least one, usually two and sometimes more of the traditional Ales listed here in any Robinson's pub within 100 miles of Stockport. Not many can make that sort of claim either.

Now you can have Real Ale at home for parties or just for your own enjoyment. Available in Firkins and Pins*, complete with tap, stillage and detailed instructions. You can order

from any Robinson's On or Off-Licence or Unicorn Wine Shops.

Always available from Unicorn Wine,

Old Tom Ale
Best Bitter Ale
Bitter Ale*
Best Mild Ale



Lower Hillgate, Stockport, (just by the Brewery) 061-480 6571. And its the cheapest way of buying beer. A little more trouble perhaps but we think you will agree with us that it is worth it.

There are deposits on the casks, stillages and taps, returnable in full when you bring them back. You can borrow glasses, paying only for those you break or fail to return providing you also make appropriate purchases of items to fill them.

We strongly recommend that you place your order as soon as possible for Christmas or New Year use.

It's Robinson's . . . for Real.

*Bitter Ale not available in Pins.

**When you buy any of these Robinson's Ales,
you are buying Traditional Draught Beer
-at its very best.**