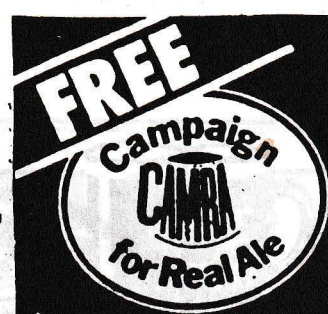


# Opening Times



STOCKPORT AND SOUTH MANCHESTER CAMRA

No 61 MAY 1989

## NEW BREW

**I**N MARCH we brought you the first news of the area's newest brewery, based in Chorlton-on-Medlock; some of you may have tried two of the beers at Stockport Beer Festival but we can now report that the West Coast Brewery, based at the Kings Arms on Helmsshore Walk should be on stream by the time you read this - as we went to press all beers were under production and the pub was scheduled to re-open in early May.

The brewery is the brainchild of Brendan Dobbin, an experienced brewer who, several years ago helped set up the Hilden Brewery in Northern Ireland.

It has been Brendan's aim to set up a small pub-brewery for some time and the Kings Arms has proved ideal - as we predicted the brewing operation is in the pub's cellar and nine, yes nine, brews are in the pipeline. Three ales, Mild (og1035)

Best Bitter (1038) and Extra Special Bitter (1060) will be complemented by Guiltless Stout at og 1039, (this will be served under Nitrogen pressure in the pub, in common with most Irish Stouts) and five lagers sold under the 'Coaster' label. These will range from a low alcohol brew at 1% alcohol to an Export Special at og1080. All will be brewed from authentic ingredients, specially imported. If the reaction to

the stout and ESB at Stockport Beer Festival is anything to go by, Brendan is on to a winner. They certainly are packed full of flavour, as Brendan told us "if you like hops, you'll like my beer". If only certain other brewers were as true to their traditions. We certainly wish Brendan every success and will bring you a review of the pub and its beers next month, after the official opening.

**PLEASE PASS OPENING TIMES  
TO A FRIEND OR RETURN IT TO  
THE HOLDER.**

## UNDER THREAT

**M**ANCHESTER'S Light Rapid Transit scheme, Metrolink, could spell the end of two fine pubs - the Castle & Falcon, Bradshaw St., and the more well known Coach & Horses on London Road. At the Castle & Falcon, the tracks would pass through the pub's cellar, but at the Coach & Horses the nearest point at which the new 'supertrams' would pass is a thumping 78 feet from the pub.

CAMRA has identified a scheme to move the cellar of the Castle & Falcon which would avoid its demolition and actually save £40,000 on the LRT project's costs into the bargain and we are optimistic that the pub may be saved.

We understand however that Coach & Horses licensee Bill O'Reilly is willing to take the compensation available under the CPO. To be honest we don't blame him - how would you like to live and work in a planning-blighted, almost derelict building for 11 years?

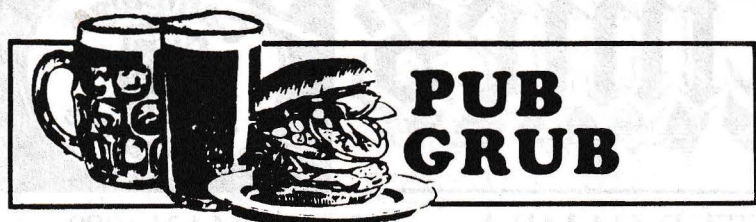
Nonetheless we think it is a clear abuse of the LRT project's Parliamentary powers to acquire a building which could have no adverse effect on the scheme's operation. CAMRA is opposing the planned demolitions so that future generations may have the chance to enhance and enjoy these two fine pubs.

Should our protests fail, then both pubs are expected to cease trading at the end of May.



**Phil and Dot**  
**Welcome You To The**  
*Arden Arms*  
**Robinsons Traditional Ales**  
BITTER, MILD, OLD TOM  
ON DRAUGHT  
Open All Day Fri./Sat.  
BAR MEALS AVAILABLE





BY PAUL BRAIDLEY

AFTER two months of dining at far flung corners of Cheshire, this month's culinary treat is a little closer to home.

The Kings Head on Chancellor Lane, Ardwick, not only sells good quality beer, hence its inclusion in the 1990 Good Beer Guide, but I also discovered that it does an excellent line in food.

As you walk in the lounge all the tables are set out ready for food, but not in a way to put you off just going in for a drink, as can be the case with some pubs.

The menu is wide and varied, in both content and prices, there is even a breakfast menu available from 9-11am for those who fancy a bite before opening time. There is also a range of cut-price snacks and meals from 50p to £1.80, such as baked potatoes, chilli, Hot Pot, Scampi or Haddock. In addition a salad selection is available from £1.40 to £1.60.

I tried the Sirloin Steak with Mushroom Sauce at £2.60, which came with a choice of chips or new potatoes, and I chose the latter. The food arrived promptly, the service was friendly and chatty and the food itself was very good, especially the mushroom sauce. I followed this with Apple Crumble and Ice Cream for just 60p.

Add to this a pint of tasty Youngers IPA and you have all you need for an excellent lunch. I for one will pay a second visit, why not give it a try.

JOIN  NOW

## HYPOCRITES!

AS YOU may have expected, the big brewers have been falling over themselves in the past month to discredit the Monopolies Commission report which could result in the dismemberment of the empires they have so ruthlessly built up over the past 30 years.

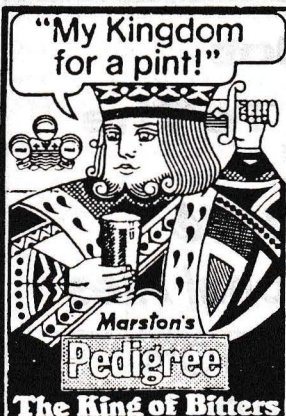
In doing so they are exposing themselves as monumental hypocrites interested in only the preservation of their cosy monopolies, and sod the consumer.

The most hysterical responses have come from Bass and Whitbread. Bass were first off the mark with a warning to their northern tenants that the entire estate might have to be sold and in addition no more money was to be spent on their pubs apart from that on necessary repairs. Bass have been condemned by both licensees and CAMRA alike for these scare tactics. Frankly, with the cynical disregard shown by this company for traditional beer locally, we wouldn't be sad to see them go.

The most monumental hypocrisy, though, comes from our old friends Whitbread. In a special issue of Whitbread News, Chairman Sam Whitbread tells us that his employees are 'very angry' about the report. 'To many of them, a business built up by them, their fathers and their grandfathers is in danger of being destroyed...' Fine words from a man whose company has, over the past decade, closed 10 breweries and thrown their workers on the scrapheap.

The MMC recommendations may not be perfect in every respect but we believe they represent the best safeguard for the independent breweries - who are essential for the future of real beer and real pubs - that we are ever likely to see.

You can help get this report put into practice. Write to your MP at The House of Commons, Westminster, London SW1 and urge him to support these proposals.



**The Red Lion**  
WITHINGTON

LUNCH 7 DAYS A WEEK

ALSO MON.-FRI. 5.30-8.00

~~~~~  
Handpulled Marstons  
Pedigree and Bitter

Owd Rodger on draught  
Burton Best Bitter

**De Olde Vic** Chatham St.  
Edgeley

STOCKPORT'S PREMIER  
FREE HOUSE

Guest Beers Weekly

MARSTONS  
TAYLORS

BATEMANS  
TETLEYS





## MAY

|   |    |    |    |     |     |
|---|----|----|----|-----|-----|
|   | 7  | 14 | 21 | 28  | ... |
| 1 | 8  | 15 | 22 | 29  | ... |
| 2 | 9  | 16 | 23 | 30  | ... |
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| 4 | 11 | 18 | 25 | ... | ... |
| 5 | 12 | 19 | 26 | ... | ... |
| 6 | 13 | 20 | 27 | ... | ... |

## PUB OF THE MONTH

**T**HE Pub of the Month award for May goes to the Sun in September on Burnage Lane, Burnage.

A pub with an Indian Raj theme may sound like an exercise in bad taste, but at the Sun in September it is done in a very restrained and tasteful way and the result is an excellent and distinctive pub.

The pub opened in October 1984, and in July 1985 the Pub of the Month award was presented to Les and Ann Coates in recognition of the very high standard they had set. The fact that now, nearly four years later, they have won the award for a very rare second time shows how well they have maintained those standards.

The Sam Smiths Old Brewery Bitter is consistently good and the pub has been in the Good Beer Guide for the past three years. Excellent food is also available Monday to Friday lunchtimes. Although a new pub it keeps to a traditional two-bar layout with a comfortable lounge and a proper vault. The brewery have recently made a very good job of redecorating and reupholstering the interior.

The presentation is on Thursday 25th May from 8.30pm onwards, and everybody is welcome to what should be a very enjoyable night.

### LAKES DRAINED

**T**HE Belle Vue Lakes, the large Burtonwood pub in Gorton was closed and boarded up, well bricked up to be precise, as we went to press. We have written to the brewery to find out what they intend to do with the pub. If they were to install real ale, it would bring the number of different brews available on Hyde Road to 11!

## THANK YOU ALL

**A**LL the Opening Times readers, that is, who came to Stockport's Third Beer Festival from 30th March to 1st April. In all, over 2000 people visited the festival, and they got through over 7500 pints of beer and more than 500 pints of cider, not to mention the splendid food to mop it all up. In addition a massive 62 people joined CAMRA at the Festival, including one from Norway, one from California, and closer to home, Bob and Madeleine Gregory of the Railway, Pottery Lane, Gorton - always good to see licensees joining the Campaign.

CAMRA campaigns on price, so we're under an obligation not to overcharge at our own festival. We think we met that duty, with beer starting at 74p a pint for Robinsons Dark Mild (very popular on Saturday, this one) and going up to 70p a half for the strongest old ales - mind you, there was the pint of Guiltless Stout auctioned for £5 in aid of Guide Dogs! That brings us to the "world firsts" - four of the drinks on sale had never been sold anywhere before, two beers and two on the cider bar. The beers were the first from Brendan Dobbin's splendid new brewery at the Kings Arms in Chorlton-on-Medlock - Guiltless Stout (og1039) and North County Extra Special Bitter (og1060) - while on the cider bar we had Kinross Dry Cider, the first commercial cider from Berkshire and Franklin's 'Pider' (from mixed cider apple and perry pear juices) from Little Hereford, an excellent example of this brand new drink.

We sold out of most beers shortly after 8pm on Saturday night, with around an hour more to enjoy the blues sound of John Brett's All-Stars over the last of the Guiltless Stout; so apologies if you were too late on Saturday or had to queue on Friday night, but most of all, a big thank-you to all our customers, without whom none of it would have been worthwhile. See you all next year!

Brian O'Connor  
Welcomes you to

**THE CHEQUERED FLAG**

Greenheys Lane, Hulme

**THE MAWSON HOTEL**

Kincardine Road, C-on-M.

TEL. 061 274 3529

Tetley Mild & Bitter  
Burton Ale



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**Robert & Gillian Dickinson proprietors**

**TRADITIONAL HAND PULLED BEERS**

*Vaux, Theakstons & Marstons Pedigree*



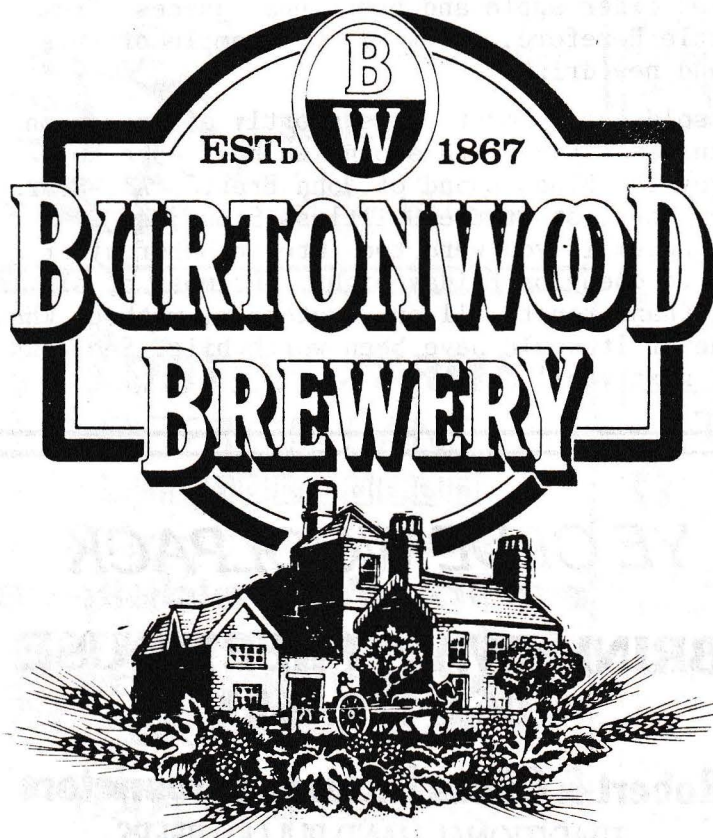


# STAGGER

BY: ROBIN WIGNALL - OPENSHAW

ON FRIDAY March 17th, 5 of us met at 7.00pm in Banks's Royal Oak on Ogden Lane. The pub was appropriately decked out for St Patrick's Day, and taped Irish music entertained us. At that hour we caught the bar staff opening for the evening session, and our patient wait for the lines to be cleared was rewarded with handpumped mild and bitter both considered to be somewhat better than average. The Royal Oak is an ex-Wilsons house, and whilst the best side remains a legacy of Wilsons plastic, the roomy vault with dartboard made a decent start to our evening.

Standing on one corner of Ashton Old Road/Ogden Lane lights is the Lord Raglan, a Wilsons house with a busy vault, and 2 rooms, including a pool room. The main lounge was acceptable in black and white with decorative wooden beams on a low ceiling. The highlight of the lounge was a real fire in a slate fireplace, the drawback was a noisy jukebox. The beers were Wilsons mild and bitter, both better than average.



**A FAMILY TRADITION  
OF FINE BREWING**

A few yards away stands Robinsons' Forrester Arms. The pub has a superb exterior with glazed brick and ceramic lettering recalling Kays Atla Brewery, taken over by Robinsons in 1929. The interior was disappointingly open-plan, although the present decor is an improvement after a recent revamp. The pub was busy when we arrived and that well before 8pm. The clientele did not seem to mind the noisy juke box, and a smell which seemed to be a cross between disinfectant and body odour. The beer turned out to be the worst of the night too, with bitter no better than average and mild not even that.

Across the road and on to Fairfield Road is Boddingtons Concert Inn. A basic pub of somewhat run-down appearance, it retains a vault, two rooms and a pool room which looks to be a more recent addition. The bitter wasn't bad though, scoring above average to good.

Back at the lights, we entered the Halfway House a Chesters house which has undergone a fairly recent refurbishment, now being opened out in a way which can best be described as multi-alcove. The Chesters mild was above average although the bitter was no better than average.

The Oddfellows on Abbey Hey Lane saw our number increase to seven. This Boddingtons house is a good multi-roomed local and the modernised interior has a traditional appearance. A well furnished pub, with nice etched glass windows. We sat in the 'battleship room', (future caller might find out the reason for my title). The mild was generally considered good and the bitter better than that. It was also nice to see our glasses being voluntarily topped up by the bar staff.

Back across Ashton Old Road, Chesters Albion was our next call. Fairly tastefully opened out, the Albion retains a vault with darts and pool and a popular best room. There was however yet another high decibel juke-box. Both Chesters beers were average and better. The Albion is thought to be an original Chesters house, from the days when the real Chesters brewery operated in Ardwick. Chesters beers are now brewed in Sheffield at the old Tennants Exchange Brewery. There is a body of opinion that the present brews are an improvement on the Chesters beers brewed at the old Threlfalls brewery in Salford before its closure, much as that brewery is to be missed. Older readers will not however wish to compare either brew with the high quality beer brewed at Ardwick.

Next came Banks's Gransmoor, a pub transferred from Wilsons some time ago. Local historical photographs add interest to this large, opened-out pub. The juke box was not so deafening here. Banks's mild and bitter are served via electric pumps with both beers above average and the bitter quite good.

Further along the main road we came to Boddingtons Crown. We understand that the pub was rebuilt

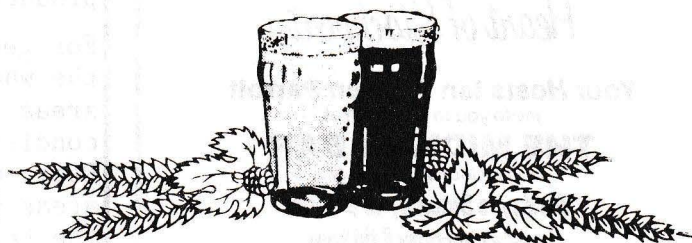
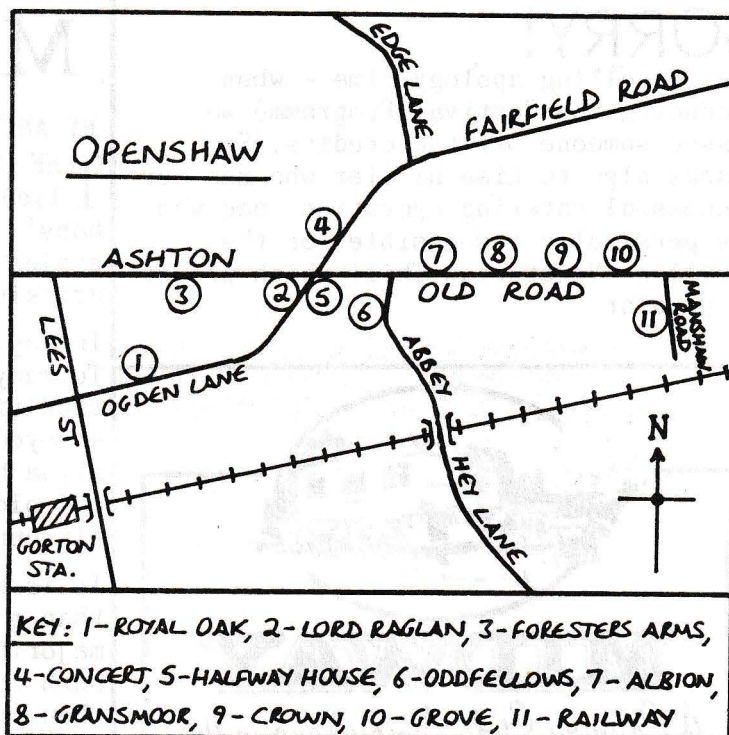


some years ago and is a pleasant pub with vault and best room. The pub was busy, and is socially active, a more obvious social centre for Higher Openshaw than we had been in, with a good spread of ages. The popularity probably reflects the standard of the beer, the mild rating good and better, the bitter average to good.

Next, Wilsons Grove. The pub is a recent renovation and is well above Watneys normal style and standard, with a pleasant multi-level, multi-alcove layout. The beer was also quite acceptable with good mild and above average bitter (luckily the Websters wasn't on!)

Our final call took us to Holts Railway on Manshaw Road. Some recent opening out and extension of the best room has improved the pub, although the poolroom is fairly scruffy. The gem of the pub is the vault, entered through an etched glass door reading 'News Room'. The vault has two dartboards, a 50lb board and alongside it, the increasingly scarce log end Manchester board. Notwithstanding some consistently good beer in boddingtons houses during the evening, both Holts mild and bitter were given very good scores and were considered the best beer of the night.

This ended an interesting evening in a variety of pubs of differing styles, with a fair range of beer. The pubs and beers were as we found them on the night. Visit them yourself to form a personal opinion.



# THE BEERHOUSE

ANGEL ST., off ROCHDALE RD., M/CR

**Theakstons, Holts, Matthew  
Brown & Linfit Beers**

**Thatchers Traditional Cider  
Hot and Cold Food**

MON.-SAT. 11.30 - 11.

SUN. 12.-3., 7.-10.30





## SORRY!

Its grovelling apology time - when producing the Festival Programme we missed someone off the credits. So thanks also to Lisa Hillier who ran our successful catering operation and who was personally responsible for the excellent Vegetarian Chili which proved so popular



## MIDWAY

*A Country Style Atmosphere in the Heart of Stockport*

**Your Hosts Ian & Gwen Parrott**  
invite you to join them at

**THE MIDWAY BAR**  
Home Cooked Bar Meals

Monday to Saturday 12 till 2pm

Tuesday to Friday 6 till 9pm

Saturday Evening - Bookings Only

Sunday Lunch 12 till 3pm

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Your hosts John & Joan Newport invite you to call in and sample their excellent food, whilst enjoying a relaxing drink.

We have an excellent selection of home-made Hot & Cold meals, boasting our famous Hot Roast Beef & Pork Sandwich Carvery at 99p and including chilli, curries, steak & mushroom pie, lasagne & daily specials

Evening meals available, children welcome lunchtime & early evening.

"WHATS ON IN OUR CONCERT ROOM"

Wednesday: Live Entertainment

Thursday: Live Professional Jazz/Funk 9.00pm

Friday & Saturday: LIVE BANDS

Sunday: Happy Hour 9 - 10.00pm & Members Draw

Parties catered for - function room available.

HAPPY HOUR 5.30 - 7.00 MON - FRI

Open 11 - 11 Monday to Saturday. Food 10 - 7.30

## MAKE YOURS MILD

BY ANDY PRINGLE

THE Oxford English Dictionary defines beer as 'alcoholic liquor made from fermented malt and flavoured with hops'. So much is true but it says nothing of the many styles of beer which all add to this country's rich drinking heritage.

In May it is traditional for CAMRA to promote mild ales. To many people mild is a weak, old man's drink. In fact traditional mild is a quality product which can be enjoyed by young and old alike. It is true that many milds have lower alcoholic contents than bitters, stouts and old ales but this does not mean they have less flavour.

It is a fact that many of our local milds are stronger than a lot of the lagers offered in the area. The majority of the lager sold in our pubs is produced in such foreign parts as Northampton and Halifax. It is then given European sounding names to entice the young impressionable drinker to pay over the odds for a product inferior to its genuine lagered namesakes.

For generations traditional mild was enjoyed throughout the whole of the British Isles yet today there are large areas of the country where there is little or no cask conditioned mild available at all. Scotland, the North East, Greater London and Kent are all sad examples of areas where for the most part the drinker no longer has the basic choice between real mild and inferior, processed products. Over the years brewers, particularly the national combines, have realised that they can make more money from lagers, keg beers and the so-called 'national brands' than they can from local milds. This sad tale of brewers greed gives a clue to the loss of so many good milds over the last 15 years.

In this area, however, we are quite well off for mild ales. Greater Manchester's five independent brewers (Boddies, Holts, Hydes, Lees and Robinsons) between them 8 real milds. It is interesting to note that Hydes have recently changed the name of their Best Mild to 'Anvil Light'. This is seen as a firm commitment to traditional mild whilst getting away from the cloth-cap image. We cannot afford to be complacent about our local milds, though. At the last count Robinsons Dark Mild was down to 2 outlets and we have unconfirmed reports that the Boddington Group's range of 3 real milds is to be rationalised - will this area end up with as much cask mild as is available at either end of the Channel Tunnel I hope not! I want to see cask conditioned mild live through the 90's and into the next century.

You can do your bit to help consumer choice this May. Go into a pub and drink a pint of mild as if it was going out of fashion. Which of course it isn't!

(Andy Pringle is a member of CAMRA's Mild Marketing Board)

JOIN  NOW



# OPEN ALL HOURS

**F**OLLOWING on from our item last month, we now list the opening hours of all the Stockport pubs featured in the 1989 Good Beer Guide. The hours listed may of course change with the approach of the summer months. Unless stated otherwise, Sunday hours are the standard 12 - 3 and 7 - 10.30.

**CHEADLE:** Printers Arms: 11-11 Mon-Sat.  
Queens Arms: 12-3, 5.30-11 Mon-Fri,  
11-11 Sat.

**HEATON NORRIS:** Nursery: 11.30-3, 5.30-11 Mon-Fri.  
11.30-11 Sat.

**HEATON MERSEY:** Griffin: 11-11 Mon-Sat.

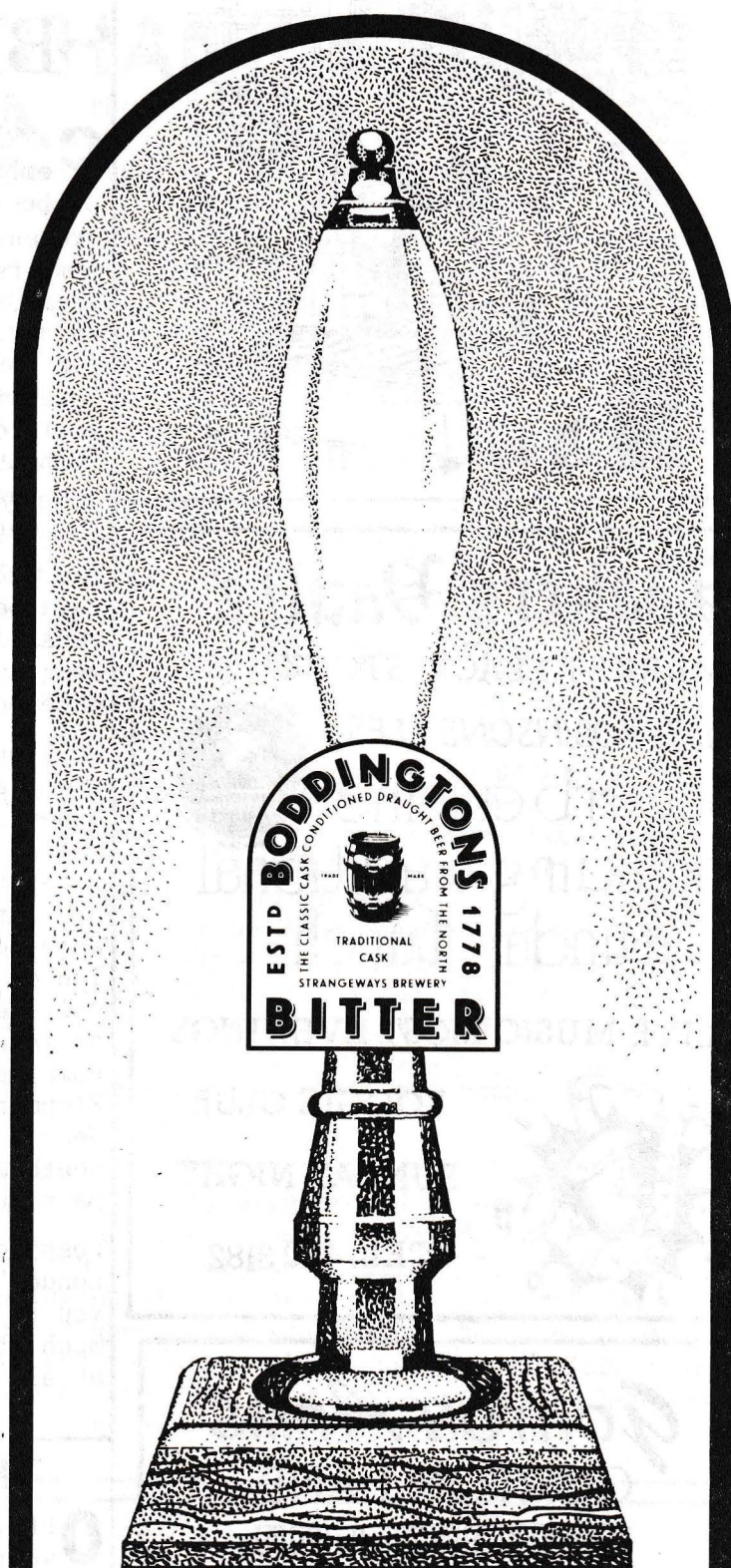
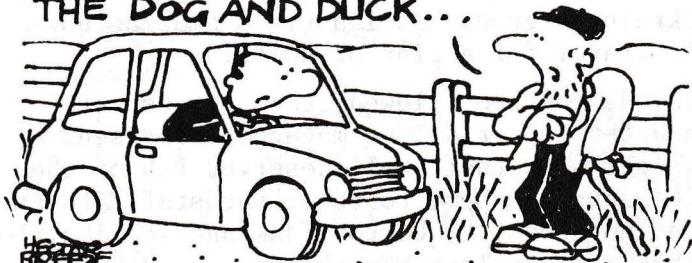
**STOCKPORT:** Arden Arms: 11.30-3, 5.30-11 Mon-Thu.  
11.30-11 Fri, Sat.  
Blossoms: 11.30-3, 5-11 Mon-Sat.  
Boars Head: 11-4, 6.30-11 Mon-Sat.  
Closed Sundays  
Crown, Hillgate: 11.30-3, 5.30-11,  
Mon-Fri  
11.30-3, 7-11 Sat.  
Florist: 11.30-3, 6.30-11 Mon-Sat.  
12-2.30, 7-11 Sun.  
Grapes, Edgeley: 11-11 Mon-Sat.  
Manchester Arms : 11-11 Mon-Sat.  
12-2, 7-10.30 Sun.  
Olde Vic: 12-2, 5-11 Mon-Wed.  
12-3, 5-11 Thu.  
12-4, 5-11 Fri.  
12-11 Sat.

Swan with 2 Necks: 11-3.30, 5.30-8.30 Mon,Tu  
11-3.30, 5.30-11 Wed-Fri.  
11-3.30, 7-11 Sat.

**GATLEY:** Horse & Farrier: 11-3, 6.30-11 Mon.  
11-3, 6-11 Tue.  
11-3, 5.30-11 Wed, Thu.  
11-3.30, 5.30-11 Fri,  
11-11 Sat.

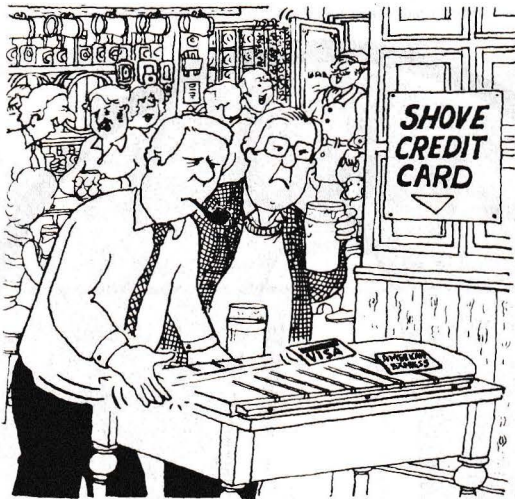
We have two corrections to last months Manchester listings: the Seven Stars in Ardwick now opens at 5pm on Mondays through Thursdays and is open all day from 12-11 on Fridays. Saturday evening opening isn't until 7pm. The Duke of Edinburgh in Bradford is apparently open all day from 12pm as long as there are customers. It will close for an hour in the afternoon if there's no-one in.

**TURN LEFT AT THE SITE OF THE  
ROSE AND CROWN, UP THE HILL  
PAST WHAT USED TO BE THE KING'S  
HEAD, BEAR RIGHT AT THE RUINS OF  
THE DOG AND DUCK...**



**THE CLASSIC  
CASK  
CONDITIONED  
BITTER**





## Bakers Vaults

MARKET PLACE, STOCKPORT

FINE ROBINSONS ALES

superb cuisine  
including traditional  
Sunday Lunch



LIVE MUSIC MOST EVENINGS

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SUNDAY NIGHT

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## GORTON ARMS

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Function Room  
available ~ Weddings

a speciality ~ all  
arrangements  
taken care of

**BANKS'S BEERS**

Lunchtime Food

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## BEER BOOKSHELF

**C**AMRA'S publishing arm Alma Books has recently embarked on what it clearly sees as a new generation of beer guides, a series of "Best Pubs in..." guides presenting personal selections by experienced CAMRA members of the most attractive pubs in selected tourist areas. London comes under the knowledgeable eye of former Good Beer Guide editor Roger Protz. The guide gets off to a good start, with an introduction lamenting the increasing blandness of pubs followed by a history of London brewing which is firmly geared to demonstrating the big brewers' flight from their heritage. The author clearly not only knows his pubs, but cares about them.

The pub descriptions which follow are generous - around a page per pub - and avoid excessive praise; they are sensibly organised by splitting London into six geographical areas (though surely pubs under SW1 should have been grouped with Central London).

Only one map is provided, and that merely pinpoints towns and postal districts which contain listed pubs; however the pub listings include details of nearest London Underground and BR stations. The book is illustrated by numerous line drawings, mostly of pub interiors or customers - I did not find these added to my enjoyment of the book. One final gripe: the representation of pubs in outer London is astonishingly low, with only four locations outside the numbered postal districts having listed pubs - and three of those are along the upmarket stretch of the Thames between Hampton Court and Richmond. Were such long-standing favourites as the George & Dragon at Downe, the Crooked Billet at Creek-mouth and the Sebright Arms in Barnet (all current Good Beer Guide entries) really unworthy of inclusion?

Despite my niggles, Roger Protz's "The Best Pubs in London", published by Alma Books at £4.95, will lead you to a wealth of excellent pubs, and will teach you much about London and its people. If you visit London at all often, you need this book.

- Rhys Jones.

## THE UKRAINE IN GORTON

**O**PENING Times doesn't usually report on past events - we prefer to look to the future - but the presentation night for Pub of the Year 1988 has got rate a mention. The pub was the Waggon & Horses in Gorton, so the beer, we knew, would be Holts - low in price but high in quality. We knew too that local folk group Gorton Tank would be providing the entertainment - what we didn't know, though, was that they'd invited as their special guests the Ukrainian group Veselka (it's amazing how far folk will travel for a pint of Holts!)

The music played, the beer flowed, the butties were snaffled - and between it all we managed to present Nick & Pat Knight with their well deserved Pub of the Year award. Thanks to them, to their bar staff, to their customers, and not least to Gorton Tank and Veselka, for an evening that will be long remembered.





## MANCHESTER MATTERS

THE big news is of course the re-opening of the Kings Arms in Chorlton-on-Medlock as a home-brew pub. Already mentioned elsewhere in OT, the pub should be open by the time you read this. The real ales, under the North County banner, are mild, bitter and Extra Special Bitter; also brewed are Guiltless Stout, served under nitrogen pressure in the same way as Guinness, and the Coaster range of "authentic" lagers. Unfortunately this splendid addition to the area's stock of pubs and breweries is counterbalanced by two real ale losses - Parkers Hotel in the City Centre and the Ducie Arms in Longsight, both of which have reverted to keg.

Grand Metropolitan (Wilsons as was) pubs have been shuffling their range of beers again. In the City Centre, the Board Room has replaced Ruddles County with handpumped Ruddles Bitter; the Commercial has lost Wilsons Bitter; the Ducie Bridge has gained handpumped Ruddles Bitter; the Old Grapes has added handpumped Websters Choice; and the Waggon & Horses has gained handpumped Ruddles County but apparently no longer has guest beers. At Nickleby's, which isn't their any more, having been bought by Control Securities the real ale is now handpumped Tetley Mild and Bitter. In the suburbs, there are two more Wilsons Bitter losses to report - the Drop Forge in Clayton, which now has only Websters, and the Pomona in Gorton, where the beer has been replaced by handpumped Ruddles Bitter.

Finally two contrasting tales of Tetley Mild - at the Duke of Edinburgh in Bradford mild is now keg, but at the Rampant Lion in Victoria Park the standard mild has been replaced by handpumped Tetley Dark Mild.



## CAMRA CALLING!

**A**NOTHER mixed bag of events this month, although we're taking it a bit easier than usual after April's hectic activities.

The branch meeting this month is at the Victoria on Burnage Lane on Thursday 11th. We start at about 8.00pm - come and see the new committee in action!

The monthly Stagger takes in Moss Side and Rusholme this time. This will be on Friday 19th starting at 7.00pm in the Claremont on Claremont Road. We will be in the Osborne House on Victory St. at 8.30. The other major event is of course Pub of the Month. This month it's the Sun in September, also on Burnage Lane. The presentation will be on Thursday 25th, 8.00pm onwards.

We also have our usual selection of Monday Socials all starting at 9.00pm. These will be Golden Lion, Hillgate on the 8th, Clayton Arms, North Rd Clayton 15th (NB if this pub is still keg we will be in the Grove, Ashton New Road), Arden Arms, Stockport on 22nd and George & Dragon, Hazel Grove on the 29th.

Last but not least there's a trip to Woods Brewery in Shropshire on Saturday, June 3rd. If you want more details about this or any of our activities then phone me, Angela Walker on 0663 43769, evenings only.



Richard and Sue Genders

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## PUB NEWS



Greenalls Original is no longer on sale at the Greyhound in Cheadle Heath, the cask beers are now Greenalls Bitter and Davenports Bitter.

\*\*\*\*\*  
Traditional cider has made an appearance at the Railway, Pottery Lane, opposite Ashburys station. The first to feature is Frampton Dry from Frampton-on-Severn in Gloucestershire, fairly priced at 90p a pint; Westons Special Reserve is expected soon, and may become resident if it proves popular, and there may be others from time to time.

\*\*\*\*\*  
Higsons Bitter has now disappeared from its two central Stockport outlets.

It is permanently out of the George, Mersey Square as it does not sell enough to make an 18 gallon barrel last before it goes off and the beer is not apparently available in smaller containers. If this is so, we hope Boddingtons will remove what are now the misleading exterior signs advertising cask Higsons; we have taken this up with them. At the Crown, just round the corner on Heaton Lane, the pump has broken in some way, let's hope the Higsons reappears when it's fixed.

\*\*\*\*\*  
Speaking of the Crown, the brief flirtation with keg Boddies Mild did not last long at all and cask is now back. Landlord Jim Mulvey tells us that he only had two kegs delivered and he couldn't sell all of them!

\*\*\*\*\*  
Still on Boddies, we learn that the Stockport & South Manchester area is to get its first Henrys Table eaterie in the shape of the Railway in Cheadle. Pleasant though the Railway is, it has to be said that if one of the local Boddies pubs has to have 'the treatment', this is one where it will do least damage.

\*\*\*\*\*  
Despite throwing pots of money at the Railway in Levenshulme, we are told that Whitbread will not be taking the opportunity of installing real ale. What was that about heritages under threat, Sam? (see page 2)

\*\*\*\*\*

Full marks to Burtonwood for the fine job they've done on the Golden Lion, Hillgate, Stockport. A drastic overhaul has seen the bar moved to the centre of the pub making better use of the space with a lounge area at the front and a vault-cum-pool room at the back.

Much use has been made of dark wood on the bar itself, together with panelling and a new entrance vestibule. New etched windows together with more use of etched and stained glass inside all go to make this a pub which it is once again a pleasure to visit, although it must be said that the rampant plastic plants are a bit over the top. The pub reinstalled cask bitter just before the alterations started and it's nice to see that this has been joined by real mild, both beers have been on good form so far.

\*\*\*\*\*  
The new beer from Greenalls, Thomas Greenalls Original, had still not appeared in the pubs by the time we went to press although the launch was imminent. It should, we hope, be out this month.

\*\*\*\*\*  
Fobs Wine Bar in Didsbury reopened just as we went to press. Now renamed Times Square, it does sell real ale in the shape of Stones Bitter at a mere 98p a pint. Undeterred however, our reporters are hot-footing it over there and we will bring you a report next month.

\*\*\*\*\*  
Contributors to this issue: Rhys Jones, John Clarke, Paul Braidley, Robin Wignall, Andy Pringle, Angela Walker, Peter Edwardson.

Copy date for next issue, 19th May. Publication 1st June.

## The Nursery Inn

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