

Opening Times



STOCKPORT & SOUTH MANCHESTER CAMRA

No. 63 JULY 1989

THE PRICE IS RIGHT

CAMRA last month published the results of its annual national prices survey, one of the most comprehensive conducted in the country.

The survey, carried out by over 100 CAMRA branches and covering 1500 pubs confirmed the trend of recent years - Greater Manchester remains one of the cheapest areas to drink in the country and the Great Lager Rip-Off continues.

Real ale of all gravities from milds at 1030og to best bitters at 1045 were cheaper in this area than anywhere else in the country, standard bitters in the 1035-1040 gravity band being an incredible 28p a pint cheaper than in Greater London which was of course the most expensive place in the country for a pint (our average of 81p a pint comparing with their 109p).

CAMRA's standard round consisting of a variety of beers, lagers and soft drinks cost £6.42 in the Stockport & South Manchester area at the time of the survey (January and February this year) which was the 4th cheapest in the country and compared with a national average of £7.51.

And what about lager? Our survey proves that this is one of the biggest rip-offs in the drinks industry. In Manchester the average price of a pint of mild (1030-1035og) was 79p, similar strength lager? 97p! And it goes on - standard bitter 81p, similar lager 96p; best bitters 89p, equivalent lager 113p. This is profiteering on a grand scale, no wonder the MMC report was so critical about lager pricing, indeed this is one part of the report on which the brewers have been silent, we wonder why!

THIS MONTH IN OPENING TIMES.....

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

INDEPENDENT'S DAY

MANY of the prices quoted in the last item are in fact those charged by the local independent brewers, even in a cheap beer area such as this, the prices charged by the 'Big Six' national concerns lead rather than follow the market. That is just one reason why while in America they spend July celebrating Independence Day, over here CAMRA celebrates its own 'Independent's Day', to recognise the importance of the local brewers in the fight to preserve our traditional beer and pubs.

The price of a local 'standard round' quoted in the previous article referred to the prices in local brewers pubs. If you look at the prices charged for the same round in a Big 6 pub, this area didn't even make the top 10, and the dearest of those was almost 50p more than our local brewers round.

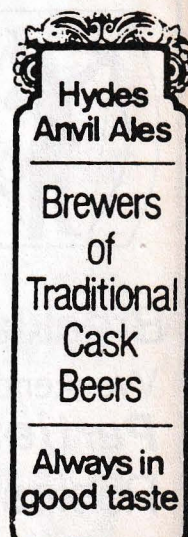
In short Britain's independent brewers offer the drinker good value. It is competition between them which keeps prices in all pubs down. Areas dominated by the national brewers have higher prices. That's the conclusion from a decade of price surveys by CAMRA and other organisations.

CAMRA believes the future of good beer and good pubs depends on the Independents, if nothing else to keep the giants on their toes. We seek to promote good beer and good pubs, and that means promoting the good breweries too. Join the battle for our Independents. Drink to them on July 4th, and join CAMRA now!

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BY IAN SAUNDERS

PUB GRUB'S Summer visit to pubs a little bit further away than usual continues this month with the Stanley Arms, an isolated moorland pub in the curiously named Bottom Of The Oven, close to the Macclesfield Forest, not far from Wildboarclough.

The pub has a main bar area which leads to three small snugs, giving the place a cosy, friendly atmosphere. One of these snugs is set up as a dining room, but food may be eaten anywhere, including the outside tables, and being such a nice day on our visit, some people chose to do just that.

The bar menu (a la carte is also available) includes starters ranging from £1.20 to £2.95. The main courses start at £2.75 for a quarter roast chicken but I went for the Sauté of Chicken which was "in a red wine, onion, mushroom and bacon sauce"! Not only was it delicious, it was an enormous portion which included chips, three veg and salad. Other members of our party had the Saute of Beef which was cooked in Guinness and came with equally generous portions of chips, vegetables and salad. Other main courses include local rainbow trout and local venison (when in season). There is also a daily blackboard special.

Two of our party decided that they could manage a sweet; one chose chocolate fudge cake, the other lemon souffle. These, too, came in large portions so the rest of us had to help out. For afters I preferred a pint of Marstons Best (Pedigree is also available).

You can find the pub by taking the A537 Macc. to Buxton road and turn right at the signpost to Wildboarclough shortly after the Setter Dog. Telephone 02605 2414.

BE MY GUEST

AFTER a long wait and numerous delays, the Whitbread Guest Beer Club has been introduced at the Hinds Head, Heaton Chapel.

The handpump was in situ for some time before the beer itself arrived, but, just before we went to press it was dispensing Wethered's SPA a 1040og full-bodied bitter. Although it's not particularly cheap at 98p a pint, the beer has been in very good condition so far and landlord Alan Preston has been pleased with the response indeed Alan is to be congratulated for bringing this extra degree of choice to the area.

It is expected that the guest beer will change about every 6 weeks - the next to arrive could be Strong Country Bitter (Og1037).

XB ON TAP

ANOTHER Licensee bringing more choice to the area is Roger Meredith of the Church, Edgeley with the introduction of Hartley's XB alongside the Robinson's Best Mild, Best Bitter and Old Tom.

The Church is in fact one of only half a dozen Robinson's houses selling this 1040og premium beer brewed by their Lake District subsidiary in Ulverston. The beer itself is tasty and full-bodied, and at 87p a pint is competitively priced.

The beer has been on fine form so far - if its success continues perhaps we can look forward to more Robinsons houses selling this fine beer.

ON THE RIGHT TRACK

AREAL ALE gain could be on the cards for Levenshulme. Whitbread have told us that, although the first attempt to sell real ale in the Railway some years ago was not a success, they are to try again 'shortly'. If they do want it to succeed this time, let's hope they resist the temptation to charge silly prices.



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JULY

2	9	16	23	30
3	10	17	24	31
4	11	18	25	...
5	12	19	26	...
6	13	20	27	...
7	14	21	28	...
1	8	15	22	29

PUB OF THE MONTH

THE Pub of the Month Award for July goes to the Thatched Tavern, Stanhope Street, Reddish.

Inside the vault of the Thatched Tavern is a photo of the pub taken in Victorian times when it really was a thatched cottage. That has long gone, and today it's a typical four-square, brick-built street corner local - although its vaguely Gothic architecture does make it stand out from the crowd. Nothing too special about that, you might say, but it's now the only truly traditional pub left in Reddish, all the rest having been extensively altered in one way or another. The interior layout is straightforward, with a genuine vault on one side, and a small but comfortable lounge on the other.

For a long time, the pub sold only keg beers, but last year real ale was restored in the form of handpumped Tetley Mild and Bitter, after the then licensees had pressed the brewery to instal it. Now new licensees Andrew and Lorraine, who moved in just before Christmas last year, have done much to build up the trade, and Andrew says he's doubled the sales of traditional beer, which is not surprising as he keeps it in consistently good condition.

The Thatched Tavern can be found tucked away behind the Houldsworth Arms, near the centre of Reddish. The presentation is on Thursday 27th July from 8.30pm onwards, and a good night is guaranteed, so make sure you're there!

JOIN  NOW

ROBBIN' OF SHERWOOD

THE Sherwood on Wilmslow Road in Fallowfield has been closed for alterations in the last few weeks; it has now re-opened and Paul Thompson has been to give it the once-over....

"The interior of the pub is structurally much as it was before apart from the new extension which is essentially a pizza house, with all seats being reserved for diners.

The pub has been redecorated throughout and the seating has been changed with the emphasis now on not particularly comfortable sofas.

The beer range has certainly improved and now consists of Chesters Bitter, Trophy and Marstons Pedigree. If you are a cynic like me, the question comes to mind, who pays for all this? The answer is readily apparent when you buy a pint - Pedigree is £1.11 a pint. The two nearest Marstons tied houses, the Whitworth and the Red Lion, both sell the same beer for under £1 a pint. Not surprisingly, the Sherwood doesn't seem too keen on advertising these prices - the one price list is inconspicuously placed at the side of the bar and was not visible as I ordered my beer or when I entered the pub."

BREATHING SPACE

THE two central Manchester pubs threatened by the Metrolink Rapid Transport system, the Castle & Falcon off Shudehill and the Coach & Horses near Piccadilly station have won at least a last minute stay of execution. After heavy lobbying by CAMRA, transport chiefs have now promised that they will stay up until city councillors have explored every avenue concerning the buildings' future.

Council leader Graham Stringer announced: "We are doing all we can to ensure that these historic buildings can be saved." Meanwhile CAMRA is pressing ahead with attempts to get both pubs listed, and we think there may be grounds for some optimism.

Brian O'Connor
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STAGGER

BY: RHYS JONES - SPRINGTIME IN CHEADLE

A WARM April evening found us in Cheadle, and where could be pleasanter, with a good variety of pubs, mainly selling beer from local independent breweries?

We met at Boddingtons' White Hart. A handsome building this with an attractive sign and some good tiling in the entranceway. A shame then that the interior is so unremarkable, but it's evidently popular - even before 7, it was busy and noisy and could have done with more staff behind the bar. We judged the bitter to be a shade below average, but the mild was considerably better; both beers on handpump.

Across the road at the Crown (Hydes mild and bitter on electrics), things are rather the other way about for an extremely uninviting exterior set in a modern block leads to a friendly and relaxing pub. It's only a one-room bar, but the L-shaped layout removes that familiar "airport lounge" effect and makes for a pleasant drinking space, with the average age

a good few years older than at our first call. Both beers were above average, the mild being marginally preferred. It was also good to see Worthington White Shield available.

Just along the street is the Vine, a pleasant unremarkable Grand Metropolitan managed house selling Wilsons Bitter and Websters Bitter on handpump. Rather a surprise not to see Ruddles Bitter here - sadly though, if and when it does go in, it could well be at the expense of Wilsons. This would be a shame as the Wilsons was above average. None of our group bothered with the Websters.

On now to the Star, another Hydes pub. Like the Crown, this has mild and bitter on electric pumps. The decor here is nothing special, with the revolving door probably the best feature. However it's a friendly enough place, and a touch of interest is provided by the keyrings over the bar - there's also a remarkably wide range of "nibbles" on sale, everything from pickled eggs to cockles. The mild only rated average, but the bitter was considerably better.

Passing Greenall's George & Dragon, the only pub for a long way to offer only keg beers, we pile into the Railway (Boddingtons bitter on handpump). This was too crowded to have a good look at, which was perhaps just as well. Though there is undoubtedly some genuine and interesting railway memorabilia here, increasingly the tat seems to predominate - if you're going to give the gents a silly name like "Porters Room", you really ought to come up with something equally appropriate for the Ladies rather than the supremely unimaginative "Powder Room". The beer was above average.

There was better to come across the Green. at the Royal Oak (Robinsons Best Mild and Best Bitter on Handpump). This is a very pleasant multi-roomed pub with a vault, main lounge and two side rooms. For some time it failed to fulfil its potential, but under the present licensee the signs of subtle but definite improvement are everywhere. A good place if you like a bite to eat with your drink - like anywhere else, you can get the usual gaudy packets full of E-numbers but a much better bet is the small pork pie which are always on sale. For some reason none of us drank the mild here, but the bitter was the best beer we'd had so far, and though equalled, was not to be surpassed all evening.

Next was the Red Lion, which was and remains under threat as Robinsons have leased it to Playmaster Leisure whose plans for the pub are less than sympathetic. What we found was an excellent community local, and anyone who destroys that sort of atmosphere will have a lot to answer for. On the beer front, the Red Lion is remarkable for selling Robinsons "ordinary" Bitter rather than the Best Bitter more common

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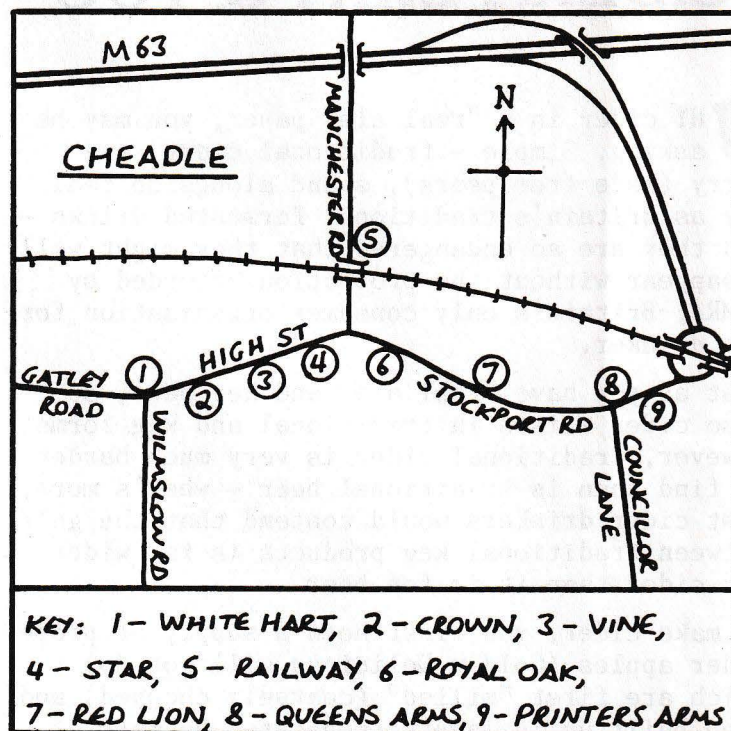
found. On the grounds of rarity value, we all went for Bitter and found it to be well above average.

It's all Robinsons down this end of Cheadle, and our next call was the Printers Arms. This is a well-known and popular multi-roomed local. The beer is Mild and Best Bitter on handpump. Best Bitter was well above average, but the real star was the Mild, which was one of the best beers of the night. The only drawback was that the pub's extreme popularity made it uncomfortably crowded.

Across the road then, for a final pint in the Queens Arms. I think of this as a "Tardis" pub, as it seems to be able to attract vast numbers of people while still offering space to move about. This is another outlet for Robinsons "ordinary" Bitter, and though mild is also available, once again we were all swayed by rarity value to try the Bitter. Our choice was justified, for it turned out to be one of the best beers of the crawl and a very pleasant way to end the evening.

In conclusion, I should say that the foregoing simply represents the views of those of us who turned up on the night. Where I have been critical, the intention is not to be nitpicking, but to encourage an already good pub to do even better. As is probably obvious, I like some Cheadle pubs better than others, but I would happily spend

an evening in any of the pubs on this crawl. Finally, a collective pat on the back to Cheadle licensees for a good standard of display of opening hours - other areas please copy.



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WASSAIL!

CIDER, PERRY & YOU

WHY cider in a "real ale" paper, you may be asking. Simple - traditional cider, and perry (made from pears), stand alongside real ale as Britain's traditional fermented drinks - and they are so endangered that they might well disappear without the protection afforded by CAMRA, Britain's only consumer organisation for the drinker.

Just as you have "real ale" and keg beer, so also cider exists in traditional and keg forms. However, traditional cider is very much harder to find than is traditional beer - what's more, most cider drinkers would contend that the gulf between traditional keg products is far wider for cider than it is for beer.

To make cider, you first need a supply of proper cider apples (Golden Delicious will not do), which are first "milled" (coarsely chopped) and then built up in layers, separated by mats of straw, horsehair or polypropylene to form a "cheese". This is then pressed to extract the juice. Next comes the fermentation, which in the case of most traditional ciders comes about through wild yeasts naturally present in the fruit. After initial fermentation, a further maturing period follows, and the whole process can last from about 3 months to a couple of years!

Britain's biggest cider-maker is the well-known family firm H.P. Bulmer of Hereford. Though their production is nowadays mainly keg and bottled, they do produce two distinct ranges of traditional cider, each in a variety of qualities (dry/medium/sweet), and their national distribution means that theirs is the most widely available "real" cider both nationwide and in Greater Manchester. However, the most interesting traditional ciders - the ones really worth seeking out - tend to come from much smaller producers, some of whom are simply small farmers who press a few apples as a sideline; some of the many names to look out for include Weston's and Franklin's from Herefordshire, Wilkin's and Crossman's from Somerset.

Before going any further, I should mention perry - this is simply an equivalent of cider but starting from pears, not apples. This was never traditionally a commercial drink, being reserved for the farmer's entertainment of his favoured guests. The unfortunate result of this is that there are no commercially grown perry pear orchards, so the few makers who survive are living hand to mouth for usable fruit. However enough have lingered on to make it quite clear that a good traditional perry - usually clear,

light in body, and often with a greenish tinge, is a drink which cannot be bettered. Some years ago, the makers of Baby Cham, a fizzy drink made from pear concentrate and styling itself "champagne perry", were taken to court by the makers of champagne for misusing the name; there would have been more justice had they been sued by a maker of traditional perry!

By now, you will, I hope, be asking the most important question of all - where can I get the stuff? Well it isn't easy - most pubs, or at least their owning breweries, don't want to know but traditional Bulmers is sold in a number of Whitbread and Watney pubs, notably the Lass 'O Gowrie, Chesters Pie & Ale House, and the Salisbury in the City Centre. For the more interesting ciders you need an enterprising free house, and here we can particularly recommend the Railway on Pottery Lane, Gorton, for Frampton Dry and the wonderfully profound Westons Special Vintage. Also try the Beer House on Angel Street off Rochdale Road in Central Manchester, where the previously somewhat lacklustre range (even at that though, better than 99% of Manchester pubs) of Thatchers from Avon and James White of Suffolk has lately broadened to include Hartlands Medium Dry cider from Gloucestershire and (again) Westons Special Vintage. Further afield the Crescent on the A6 in Salford always has at least one traditional cider on handpump, and you might even find a tub nestling behind the bar at Ye Olde Vic in Edgeley (keep asking and it might become permanent!)

Finally, if you're interested but not yet convinced, why not turn up to the Beer House in Manchester on Saturday, July 8th, any time from 7.30 on? With the co-operation of owner Simon Finch, CAMRA's sub-group APPLE is presenting a range of traditional ciders and perries, and there will be cider wholesalers, cider writers, and just plain cider drinkers there to talk about them.

WASSAIL !

Ye Olde Vic Chatham St.
Edgeley

**STOCKPORT'S PREMIER
FREE HOUSE**

Guest Beers Weekly

**MARSTONS
TAYLORS**

**BATEMANS
TETLEYS**



NEW SHADES

IF anyone was to pay a visit to the Shady Oak, Redford Drive, Bramhall, who hadn't been there for a few months, they could be forgiven for thinking that they'd wandered into the wrong pub, as in the meantime Tetleys have completely transformed the interior. Its funny how they seem to be able to do a good job in six weeks, when it can take Robinsons 6 months to make a mess of a pub.

A conservatory has been added and the bar has been moved to the centre, with half in the old corridor and half at a higher level. The pub rambles around it in a series of interesting irregular spaces with a lot of standing room, but plenty of comfortable seating too.

Thwaites Bitter and Marstons Pedigree have been retained alongside Tetley Bitter, and Ind Coope Burton Ale has made a welcome return. The beer is distinctly pricey (as it was before) and we could see no evidence of a price list on the customers' side of the bar. A half of Tetleys was 48p, so expect to pay about £1.15 for a pint of Burton. While CAMRA can't condone this pricing policy, it is perhaps understandable in one of the more well-heeled parts of the area.

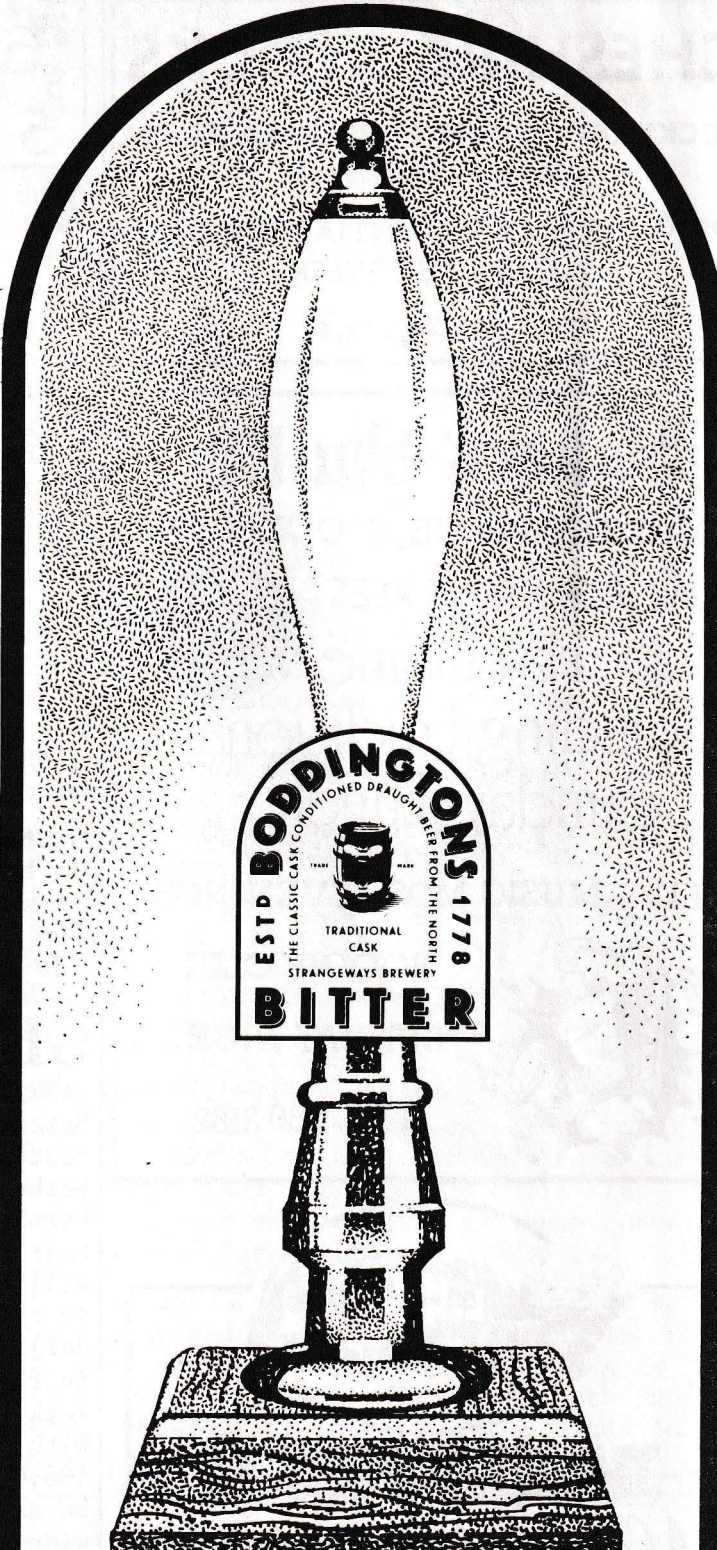
It does seem a waste of money to spend so much on remodelling a pub only a few years old, but they have created a distinctive and stylish design, rather than just another bland open-plan lounge - Robinsons please note!

LOCO ON TRACK

BODDINGTONS unveiled the new-look Locomotive on Ashton Old Road last month and, although a lot of money has been spent on the place, reactions have been mixed.

The layout of the pub remains unchanged and the impressive tiling in the corridor has been retained and enhanced. Unfortunately a six month period of closure preceeded the refurbishment, during which time the pub was broken into and all the old fireplaces and stained glass panels in the windows stolen, added to that, during the refurbishment, the signwriters removed the distinctive sky-boards around the roof. Although it is hoped to replace the window panels, the other features are gone for good, and with them has gone some of the distinctiveness of the old pub. This is compounded by the fact that, for reasons best known to themselves, Boddingtons have renamed the pub The Smithfield, after the nearby market.

Despite these reservations, Boddingtons are to be congratulated for making a major investment in this area, other companies wouldn't have hesitated to close the pub down for good. We wish the Smithfield every success which it clearly deserves. The one real ale at present is Boddies Bitter on handpump, although if the pub does take off, it could be joined by Higsons.



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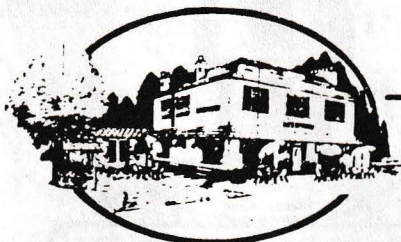


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55 YEARS AGO

THE first "Opening Times" headline in June 1984 was "Beautiful Boddies" - issue No. 2 in July spotlighted another local brewery, with the startling headline "Robbies Rape!" This was a strongly worded criticism of the way Robinsons refurbish a pub that is full of character, by doing away with separate rooms and individual features, and finishing up with a "single large faceless impersonal lounge" that is nothing like a traditional pub. Judging by remarks from recent "Staggers", Robbies are still at it - the Forresters Arms on Ashton Old Road has just been described as "disappointingly open-plan", and the Union in Reddish - "no real character, identikit design."

Stockport LVA were trying to get 11.00pm closing on Mondays to Thursdays, and CAMRA had already organised a nationwide petition for more flexible hours. Did anyone really believe that the hours would ever change - after all, there had been no major change in the law since the First World War!

Another item referred to the Milton Lodge on Burnage Lane as being boarded up pending alterations by Sam Smiths. It was to re-emerge as the very successful and popular Sun in September, and it has just been selected as Pub of the Month for the second time.

GBBF!

CAMRA's Great British Beer Festival is back in the North again this year and will be held in the Queens Hall, Leeds in the first week of August. With over 100,000 pints on sale, plus wide selections of cider and foreign beers, this is a festival you can't miss. Why not organise a trip from your pub, parties of over 20 get reduced admission. For details phone John Thornton on 0532 689170

Great British Beer Festival



*We're
back!
See
you
there.*

**AUGUST 1st-5th 1989
QUEENS HALL LEEDS**



CAMRA CALLING!

THE two main events this month are a special social for new members of CAMRA and a trip to Burton-on-Trent.

The new members social will be on Friday 7th July and takes the form of a trip to the Sair Inn home-brew pub at Linthwaite near Huddersfield. No less than 7 beers are brewed on the premises and the trip will include a look round the brewhouse and a chance to meet characterful owner and brewer, Ron Crabtree. The price for new members is specially reduced and the coach will depart from the Pineapple, Heaton lane at 7.00pm.

The trip to Burton is on Saturday 29th and will be an all day visit taking in the Heritage Brewery and Museum, the Bass Museum and the Burton Bridge Brewery. The coach will leave from the Pineapple at 9.00am. Phone Angela for more details of both these trips.

The branch meeting is on 13th at the Victoria, Wilmslow Road, Withington and starts at 8.00pm. Stagger is on Friday 21st and covers Levenshulme - the 7.00pm start is at the Levenshulme and the 8.30 point will be the Midway, both on Stockport Road. Pub of the Month is on 27th - see our separate feature.

Last but not least there are the usual Monday Socials, all starting at 9.00pm. These are: 10th Kings Head, Tiviot Dale, Stockport; 17th Bowling Green, Grafton St., Chorlton-on-Medlock moving on to the Falcon, Dryden St at 10.00pm; 24th, Prince of Wales, Gatley.

For more information about any of the above please phone me, Angela Walker, on 0663 43769, evenings only.



MANCHESTER MATTERS

FIRST of all, apologies to the Coach & Horses in the City Centre for mistakenly reporting its premature closure - we misinterpreted a temporary closure of a couple of days that occurred just on last month's press date. It will now remain open at least until the threat to the pub's future has been settled.

Elsewhere in the Centre, the Royal George on Lever Street is all keg, and so, at least at present, is the Lower Turks Head on Shudehill. The Turks has been bought by Control Securities and there have been rumours that it might become a Manchester flagship for cask Belhaven (Control also own Belhaven Brewery). As we went to press though handpumps with Wilsons clips remained in place, only keg Tetleys was available. Control have also bought the Greens Arms in Clayton which is presently shut.

The Railway in Gorton has dropped Matthew Brown Mild to free an extra pump for the excellent Thwaites Best Mild. However if you can't face life without Matthew Brown Mild, it's now on handpump at the King's Head, Ardwick, where it is the only mild. At the Grey Mare in Beswick, Chesters Bitter has been dropped leaving the unusual combination of Mild and Trophy on handpump.

In Openshaw, mild at Greenall's Pack Horse is now keg, while Boddington's Locomotive has been renamed the Smithfield (why?) and has undergone a revamp which, while tasteful enough in its way, far exceeds what was needed to bring the pub up to scratch.

Finally, the Dog & Partridge in Didsbury has added Thomas Greenall's Original on handpump.

Phil and Dot

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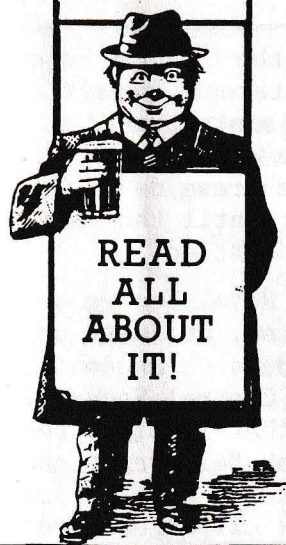
ALSO MON.-FRI. 5.30-8.00

~~~~~  
Handpulled Marstons  
Pedigree and Bitter

Owd Rodger on draught  
Burton Best Bitter



## PUB NEWS



Further to this month's special feature on cider, we learn that there should be another chance to try a range of ciders at the Railway, Pottery Lane, Gorton where a mini "cider festival" is planned for August. More details when we have them.

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After June's issue went to press, the incredibly cheap Marston's Pedigree at the Crescent in Beswick went up to 86p as part of a general price rise on all Whitbread supplied products. But in the days when you can pay 90p for the considerably weaker Marstons Burton Best Bitter, the Crescent's Pedigree must still be in the running for the cheapest on permanent sale in the country.

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The Pineapple on Castle Street, Edgeley, has now changed ownership, and like many ex-Wilsons houses is

now owned by Nazmu Virani's Control Securities. Apart from a new coat of paint and a change in the beer range to handpumped Tetley Mild and Bitter plus keg Belhaven Scotch Bitter, nothing much seems to have changed.

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Just across the street from the Pineapple, Sports, formerly the Windsor Castle, seems to be in terminal decline. Graffiti on the seats, decaying and broken fittings do not exactly point to a success story - no wonder there were only about 15 people in at 10.20 on a Friday night (and most of those appeared to be over 70). If they've any sense, Grand Met. will already be drawing up plans to turn it back into a real pub.

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The Lakes Hotel, the large Burtonwood pub on Hyde Road, currently closed and boarded up, is, it seems, to share the fate of the Devonshire in Ardwick - a company called Regency Properties has applied for permission to build a "fast food development" on the site after the demolition of the existing building.

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The Midland on Lapwing Lane in West Didsbury doesn't have the most enviable reputation and matters came to a head recently when the bar staff walked out having been threatened and abused once too often by the less savoury customers. Whitbread have now announced that in an effort to improve the place, it is to be extensively refurbished and a separate vault created with the hope of making the rest of the pub, at least, a pleasanter place to drink. Let's hope they're right - the Midland usually serves a decent drop of Castle Eden Ale and it would be nice to enjoy it in relaxed surroundings for a change.

Not a million miles from the Midland is the Waterloo on Burton Road which is faced with rather a different problem - it's threatened with demolition for a housing development. Although to all intents and purposes a Websters/Wilsons house, the pub is in fact owned by a trust who simply lease it to the brewer and it seems that they've been made a good offer for the site which also includes an excellent bowling green.

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Previously unreported here, The Village Boddingtons new leisure complex in Cheadle, sells handpumped Boddies Bitter. The idea seems to be that after losing weight in the gym you can then lighten your wallet - it's 90p a pint!

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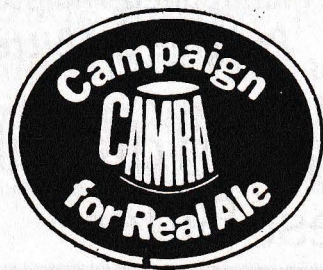
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