

# OPENING TIMES

JULY 2002 No:219

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THIS MONTH

**FREE**

## WATCHDOG SLAMS 95% PINT PLAN

### Hewitt 'fudge' will mean even more problems

**B**ritain's top trading standards officer has blown a hole in Government plans to legalise the 95 per cent pint. And he says that far from ending the short-pint rip-off, the Trade Department proposal – which is a U-turn on years of New Labour promises – would make matters worse.

Chris Howell, the Trading Standards Institute's lead officer on weights and measures, says the plan to allow a 95 per cent legal minimum would lead to the unscrupulous minority of publicans regularly offering their customers at best a 92 per cent pint – because, he says, magistrates would regard prosecutions for minor shortfalls as "trivial". "It boils down to prosecution tolerances," said Mr Howell. "The police don't prosecute people doing 31 in a 30mph zone because the courts would complain they were being choked with trivial cases."

"We have our prosecution tolerance too, and by the time you add that in you are talking about licensees only being prosecuted for pints that are 7-8 per cent short."

Mr Howell said the TSI backed CAMRA's call for pints to average 100 per cent over a series of visits.

"We would like Patricia Hewitt to revert to the Government's previous commitment to a full pint," he said.

He added that the number of pints tested short had risen from 20 per cent to 50 per cent in 20 years.

"This has largely been a question of presentation," he said. "The industry likes to present pints with an attractive collar of foam. But if you want to serve beer with a big head you can't do it in a brim measure."

### More Confident

Mr Howell joined a delegation including CAMRA Head of Campaigns Mike Benner that met consumer affairs minister Melanie Johnson last month.

Mr Benner said he left the meeting more confident than he went in. "We raised the prosecution tolerance argument and also argued that if publicans were allowed to serve short pints, that's what some of them would do," he said.

"The DTI said customers wouldn't accept being served pints of flatter beers and lagers which were obviously short measures."

"But we already have experience of nitrokegs being designed to generate deep heads on short pints. And we know lagers can and will be formulated to have a deeper head, while swan-necks and sparklers can be used to create a deep head on beers such as Fuller's London Pride which traditionally don't have one."

and he added: "We feel our concerns have been taken seriously and I am slightly more confident that the current proposals are not entirely set in stone. But drinkers and pub-goers must keep up the pressure by writing to their MPs and the DTI."

*This article by Ted Bruning first appeared in What's Brewing, the monthly paper of the Campaign for Real Ale.*

## SOFT WORDS TURNETH AWAY WRATH

The Quiet Woman Inn, Earl Sterndale

**T**his year the Quiet Woman Inn has been voted unanimously by High Peak And North East Cheshire Branch as its "Pub Of The Year".

Located in the depths of deepest Derbyshire lies the village of Earl Sterndale where The Quiet Woman Inn has stood since 1675.



It is a two room pub with low ceilings and original oak beams with plenty of atmosphere and a homely cottage feel. The Quiet Woman is very much a community local where everyone really does know each other. The pub also sells eggs, postcards of the pub as well as books by local poet Tom Wise. On a Sunday there is live traditional folk music played by local musicians which only adds to the country atmosphere. Landlord Ken Mellor has been at the helm of this former Marstons freehouse for 12 years which he runs with his wife. There are five handpumps with a variety of beers on offer. Marstons Bitter and Pedigree are the mainstays along with Mansfield Cask Dark Mild. Recent guests have included Timothy Taylor's Landlord as well as beers from Brains, Slaters and Wytchwood. Ken is an expert at looking after his beer and on the occasions High Peak Branch has visited the pub the beer has always been on top form.

The presentation of the "Pub of the Year" to the Quiet Woman Inn will be made on the evening of Saturday July 27th. High Peak Branch will be running a mini-bus to the pub and will also be calling in on some other hostleries in the area. For details and to reserve your seat please contact Frank Wood on 01457 865426.

The pub can be reached using public transport by getting a train from Manchester Piccadilly to Buxton and then getting the bus (442 - Ashbourne) to Earl Sterndale (journey takes 12 minutes). AF

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**IN THE EDITOR'S VIEW..**

This month we welcome thousands of visitors to the north west as Manchester hosts the Commonwealth Games. If you are one of those visitors I hope you enjoy your stay in our city and perhaps also take time to sample some of our hospitality. Having visited many other cities myself, I know how easy it is to find a bad bar – hopefully the short pub guide we have produced in this issue of Opening Times will guide you to some of the better pubs Manchester has to offer. Not every pub listed will appeal to every visitor but I feel sure we listed something for everyone.

★ ★ ★ ★ ★

And now it's time to hang my head in shame. Last month I dismissed Boddington's Commonwealth Ale as lacklustre. I'd obviously tried it in the wrong pubs so, following Cityman's advice I hot-footed it to Sam's Chop House. I take it all back – properly looked after this is a great beer. So, another gripe – why discontinue it after the Games? It's worth keeping on permanently – what about it?

★ ★ ★ ★ ★

Finally a note of controversy. This month we publish a letter complaining about the price of cider in a local pub. This led me to think – does price really matter? CAMRA has certainly never successfully got to grips with this issue and people patronise those pubs they find affordable. If you are a regular at an "expensive" pub then that's a choice you have made and presumably you go there for other reasons than the price of a pint. I know I do. We are of course very lucky locally in that there are many good pubs serving excellent beer at very keen prices; no-one has to "trade down" in terms of quality to make pub-going affordable (and that's not the case in other parts of the country). Which brings me back to where I came in – does price matter? Letters to the usual address please.

*John Clarke*

In a month that sees good news in the probable rescue of CAIN's in Liverpool, the general trend towards consolidation in the industry moves on apace. Tolly Cobbold (great name, but recently less impressive beer) goes to Ridley's with the Ipswich brewery closing. After Brakspears made noises about leaving brewing they are now considered 'in play' and at least two predators are circling. Scottish & Newcastle, after announcing a surge in profits announce that they are looking to sell 1,500 pubs, to concentrate on brewing (and presumably to purchase some other foreign brewer to add to their portfolio of "world brands"). On the one hand it appears that first choice is to sell the pubs to a Scottish bank, but then continue to manage them, to ensure an outlet for their beer. Apparently this is vastly different from securitisation, but you could have fooled me. There will inevitably be a "churn" (offloading several hundred of the worst performers) but with so many pubs failing - look at the 'To Let' signs proliferating around Manchester - it is difficult to see who would buy them. Interestingly, 'losing' the pubs would make S&N more interesting to an even bigger international predator....

*P.B. Hutchings*

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**Fight for Consumer Choice in Pubs • Join CAMRA now • see page 19!**

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## PUB OF THE MONTH JULY 2002

Su	M	Tu	W	Th	F	Sa
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			



**T**he Stockport & South Manchester CAMRA Pub of the Month for July is the Navigation, Lancashire Hill, Stockport.

This long-time keg only ex-Wilsons pub was acquired by Congleton's Beartown Brewery in December last year and almost overnight transformed itself into one of the foremost cask ale outlets in the town. Everything about the pub has been improved. It has been thoroughly cleaned and a welcome (and much needed) redecoration has made the Navigation a relaxing, comfortable place in which to drink. – probably for the first time in years.

This transformation would be impressive in itself, but it is in the range of beers on offer that the pub really scores. In less than a week, the standard keg range (including beers, lagers and stouts) and the usual boring bottles were all ditched. In came six cask ales from Beartown Brewery. Bearskinful and Kodiak Gold are permanent bitter and the superb stout, Polar Eclipse, is the third permanent beer. The rest of the Beartown range rotates among the other handpumps – and such is the demand that a seventh pump is to be installed. Prices are keen too, with the beer either £1.50 or £1.60 a pint depending on strength. The only other draught beers are two imported German lagers and these are supplemented by a bottled range of Belgian and German beers.

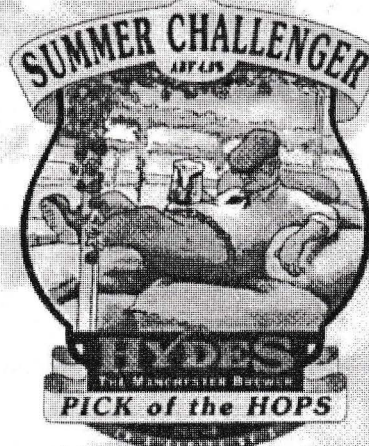
Real cider has also been successfully introduced – three are always available, either brought up straight from the cellar but with one now in handpump.

Of course, none of this would be possible without the right people behind the bar and in Angella Lindsay, Beartown have been very lucky indeed. Angella has run the pub with impressive efficiency – firmly dealing with any troublesome customers but offering a warm welcome to the many new faces the pub has seen. Mention also needs to be made of daughter Chantal who is a regular face behind the bar, and whose efficiency and charm have won over many of the regulars old and new.

This very well deserved award will be presented on Thursday 25 July when a full house is expected. Get there early if you want a seat. *The Navigation is well served by public transport. In particular bus 203 will drop you very close.*

*The local branch of CAMRA decide on a Pub of the Month by a democratic vote at the monthly branch meeting.*

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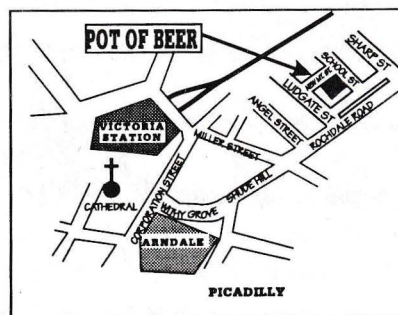
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# STAGGER

with Paul Moss

## Hazel Grove (South)

This month's Stagger started at the Rising Sun, the large landmark pub which marks the southern end of Hazel Grove, and we found it already busy at 7.30 on this Friday evening. The modern-style interior is low-ceilinged and essentially open-plan, though broken up into distinct areas around the central bar; there is a large lounge on the right, and a small pool room on the left. The pub is generously-endowed with televisions, though the sound had been turned down in favour of the music system. John Smiths Cask (with Extra Smooth inevitably also available) and Courage Directors were joined on handpump by two guests: Everards Terra Firma and Gales Hampshire Glory. I enjoyed the Everards, although one of my colleagues was less enthusiastic. The John Smiths was thought to be quite good, whilst the one staggerer who tried the Gales found it in good condition but an acquired taste. The Directors went unsampled.

Our aim was to head north up the A6 towards the centre of the Grove, and this brought us next to the Bull's Head on the corner of Torkington Road. A sign outside promised a "wide range of hand-pulled beers", which proved to consist solely of handpumped John Smiths. Inside, the pub has long-since been opened out and extended, and is now basically one room, in which we found loud music, low lighting and a young clientele. The majority of us rated the beer as comfortably above average.

It was Robinson's all the way from here on - all our remaining pubs were tied houses serving Best Bitter and Hatters - and our first sample was at the White Hart. The interior struck us as the epitome of a Robinson's 1970s refurbishment - opened out, archways, cream-painted walls and beaten copper tables - although the walled beer garden at the back is a less typical feature. Initially, the

only background noise was the buzz of conversation. As we sampled the beers (which, unusually, were served by free-flow electric dispense - and, admirably, with oversized lined glasses for half pints), this was replaced by folk music from the jukebox. Those of us who drank the mild all enjoyed it; opinions of the bitter ranged from average to good.

Further north and across the road again now to the Grapes, a cosy, busy pub with two rooms off the bar area. The front room was full, so we took our drinks (from metered electric dispense this time) into the back room. A combination of dark wood and white paint here gives a half-timbered effect, and, curiously, there is a fish tank set into one of the walls. The other prominent feature is rather incongruous beaten-copper flue above a gas fire. Both beers were tried, the bitter being rated good with the mild not far behind.

Next door is the Three Tunnes. Here, there are two front rooms (we noticed small stained-glass windows in one of them) and, past the bar and its handpumps, a large vault at the back where we could see darts being played and a trophy cabinet on the wall. As with a number of pubs in the Stockport area, there is still an outside gents toilet. The furnishing in the Three Tunnes is basic: the only soft furnishings are the leather-effect bench seats in the front rooms, and the tables are variously of formica, melamine and plain wood. Only one of the party drank the bitter, which he thought good, whilst the rest of us enjoyed a decent drop of mild.

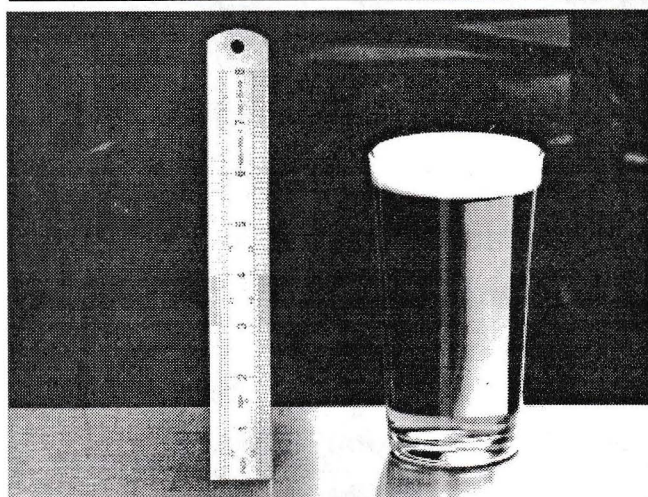
Next call was the Cock Hotel opposite Commercial Road. Here, there is a central bar, adorned with fairy lights and surrounded by an impressive black and white tiled floor. There are three rooms off this, and we also noticed two adjacent doors, bearing the numbers 7 and 8, which we speculated may indicate the presence of letting rooms in times gone by. Tonight, the rear lounge was given over to a very loud disco, so we occupied the small Commercial Room - so described by its etched glass windows - in a vain attempt to escape the noise. Those who tried the bitter thought it average, while the mild drinkers rated their beer rather higher. Crossing the A6 a final time, we doubled back a few yards to the Bird in Hand. This small establishment has a long lounge on the right, which this evening was home to Karaoke. Possibly for this reason, the small area in front of the bar on the left was absolutely packed with people. The walls and every available surface were also packed - with all sorts of tankards, plates and other nick-knacks, mostly in lovingly polished copper or brass. Ignoring the (fake) handpump with the pumpclip offering Liebfraumilch, we stayed with the Real Ale with the mild again preferred to the bitter. Deciding to make the next stop our last - there are too many pubs in Hazel Grove to visit them all comfortably in one evening - we walked a few hundred yards up Commercial Road to the imposing Royal Oak. The bar was immediately in front of us as we entered. This is decorated with an impressive collection of ceramic water jugs, and also serves a non-smoking lounge reached via a door on our right. We stayed where we were, though, in a capacious high-ceilinged lounge beyond which we could see a large games room containing two pool tables. Perhaps the most striking feature is the oak staircase leading to the upstairs quarters. Although the pub was bustling, we had no difficulty finding a seat to relax and enjoy arguably the best Hatters of the evening. So ended an enjoyable night when no really unsatisfactory beer was encountered at all. Indeed the general high quality of the Robinson's beers does show that the brewery's increasing emphasis on quality in recent years is starting to pay off where it matters - in the pubs. You do wish, though, that even just one of the many Robinson's pubs in Hazel Grove would show a little more enterprise and perhaps stock the seasonal beers or even Fredericks.

**HELP HOLD BACK THE NITROKEG TIDE!  
JOIN CAMRA (PAGE 19) & DRINK REAL ALE**

## HOW DOES YOUR PINT MEASURE UP?

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**REMEMBER!  
IF IN DOUBT -  
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Railway reprieved! Yes - good news about the Railway, Portwood, Stockport. While the demolition threat remains (and the pub will certainly be coming done at some stage), this has been deferred for at least two years or so. Porter Brewing Co now intends to spend some more money on the pub with, for example, a new carpet. This is good news for the town's real ale scene in which Porter's ales are a valued part.

The White lion on Underbank has been refurbished in café bar style with lots of comfy chars and sofas. It's now branded as a 'Shotz' outlet and with a name like that it hardly needs saying that there's no real ale. Nor is there any cask beer in the nearby Bridge Street Wine Bar (previously Briarly's etc etc). The handpumps remain but appear to be disused.

Laurel Pub Co is reviewing the futures of the Hogshead chain and hasn't ruled out scrapping it. Describing the chain as "schizophrenic", Laurel is conducting a review due to be completed by the end of July. Communications Director Maureen Heffernan said: "The sites are very different to each other. We've tried to bring some uniformity but we feel the whole chain needs a proper review."

"Some of the sites are performing well and some pubs which are not performing well are on extremely good high street sites. Nothing has been discounted pending on the outcome of the review."

Real ale has made a welcome return to the Bromale in Bramhall in the shape of a changing guest beer.

After a few years' break, cask mild has returned to the Thatched Tavern in Reddish. Tetley Dark Mild is now on sale at this popular local and not only is it good to see the real thing back in the area, but the beer itself is something of a rarity in the Stockport area.

The recently installed licensees at the Red Lion, Cheadle have been shunted to The Beech Tree Heald Green/Handforth. The owner of the Red Lion in High lane has taken over the tenancy of its Cheadle namesake and intends to bring it to the same standard.

## CAMRA PRESENTATION



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## National News

**Cain's Saved!** Cains has been sold to Gardener Shaw, a Midlands based drinks distribution company run by the Disanga brothers. They plan to move their base to Liverpool and will continue the brewery, pubs and beers but some jobs are under review. The reported aim is to expand all aspects of the Cain's business, both in terms of the tied estate and availability of the beers.

Wolves & Dudley, who trade locally under the Banks's and Marston's banners, are making some 'outside' guest beers available to their pubs. In forthcoming months these are to be: July: Bateman XXXB and Brakspear Special; August: Jennings Cocker Hoop and McMullen Best Bitter; September: Archers Golden and Batemans Combined Harvest.

Coors are to rebrand Worthington Best Bitter. The 3.6% brew will now be known as Worthington's Cask Ale and will get a shiny new green and gold pumpclip. Nothing else about this frankly ordinary beer will change.

Coors are also entering the draught wheat beer market with the introduction into the UK of Korenwolf from the Gulpener Brewery of the Netherlands. Also available in bottles, this hazy 5% beer is brewed from a combination of four grains (wheat, barley, spelt and rye) and is perhaps a little darker and dryer than the average wheat beer.

Ipswich Brewery Tolly Cobbold have been taken over by Essex family brewer Riddleys. The 279-year old Cliff Brewery in Ipswich will close (and is apparently already the subject of a planning application to convert it into flats) with the production of Tolly Original transferring to Riddleys. None of the other Tolly beers are expected to survive.

## Family Brewers



Holts have now rolled out their new Baton Bitter, brewed at mark the Commonwealth Games (although they are not allowed to say so). There are two versions of this beer; Baton Bitter is 3.6% and will retail at £1.20 a pint in managed houses. It's paler and lighter bodied than the usual Holts Bitter. Opinions seem to be divided, some finding it a tasty, refreshing beer while other consider it rather wishy-washy. There is also a stronger version, Baton Gold at 4.3%, which will retail at £1.28 in managed pubs. Those outlets taking the stronger version in the Opening Times area include: Crown & Anchor, Old Monkey, Ape & Apple Manchester City Centre; Railway, West Didsbury; Griffin, Heaton Mersey; Cock O'Budworth, Great Budworth. One or two Holts pubs have shown a reluctance to sell handpumped mild, preferring to offer just the smooth version. The brewery has now written to all pub managers stating that the company policy is that customers should always be offered a choice. The tied trade director at Holts was somewhat puzzled why only smooth mild was being offered in some pubs; the handpumped version is the preferred mild, with smooth available to those who like it that way. Also out this month are (don't mention the Games) Stadium Bitter from Robinson's and Sprinter from Lees. Both promise to be quenching summery ales, as does Hydes latest craft beer, Summer Challenger, a non-sport themed ale brewed using Challenger hops.

## Micro Magic

**Pictish (Rochdale)** - the latest seasonal for July is Siren, a welcome return of this 4.1% clear wheat beer, naturally spicy augmented with coriander seeds and orange peel. You can now read all about the brewery on the Pictish website at [www.pictish-brewing.co.uk](http://www.pictish-brewing.co.uk).



**Phoenix (Heywood)** - as ever Phoenix has a number of new beers out this month - watch out for Midsummer Madness, Tennis Elbow and Sticky Wicket, all making a reappearance from previous years. Phoenix White Monk has deservedly picked up an award, having been voted Beer of the Festival at Yapton Beer Festival. Two new sales reps have also joined the brewery: in mid-March Matt Jackson joined from the Blackpool Brewery and in April Liz Cowpe arrived from Cains.

**Bank Top Brewery (Bolton)** - is too busy moving to have any new beers out this month. The new building has been finished and the aim now is to brew a sufficient stock of beer to tide them over the moving period. The aim is to be in the new premises by the end of July.



**Bazens' Brewery (Salford)** - the premises behind the Crescent fell through. Luckily a unit has now been acquired on Agecroft Industrial Park and the aim is to have the first beers out in early August.

**Leyden (Nangreaves)** - the beer festival at the Lord Raglan last month was a huge success with 70-80 beers sold over the two-week event. Brendan Leyden has been approached by Bury FC supporters group, Forever Bury, to brew a 4.5%-ish bottle beer which they propose selling over the internet. The suggested name is "Forever Buried".

**Shaws Brewery (Dukinfield)** - there has been good local press coverage and as we went to press the sixth brew of Shaws Best Bitter was going through. The recipe is still being slightly tweaked and for now the brewery is concentrating on just the one beer with the aim of getting it accepted on a more or less permanent basis in

*Dave and Sue Welcome You To*

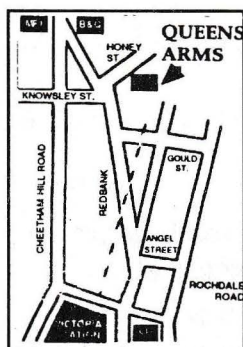
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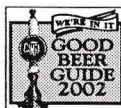


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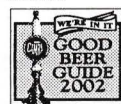
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local pubs. A recent sampling found it to be on excellent form.



**Porter (Haslingden)** – the next new beer is to be a return of the powerful Celebration at 7%+plus. The beer has already been brewed and was maturing in the brewery as we went to press. Dave Porter is also giving serious consideration to produce another fruit beer. As before this is likely to be a raspberry variant of Rossendale.

**Boggart Hole Clough (Moston)** – this enterprising brewer has three new beer out this month, covering a whole spectrum of strengths. Excalibur is a 3.4% light gold session ale; Special Branch weighs in at 5% and is "a unique blend of malt and hops with a long lasting fruity aroma and taste"; top of the tree, so to speak, is Boggart Hole, a powerful 7.1% ale, slightly sweet but easy to drink. This has been brewed for Bar Fringe's beer festival this month, and the festival will be the only Manchester outlet for the beer.

**Sarah's Hop House (Golborne)** - The Railway has been sold to a company called Province, who wants to turn the pub into a restaurant. The Railway is closed but the Brewery remains open for business. The Brewery is a separate building situated on the pub car park. The reason given for selling the pub was that it was taking up time which should have been spent with the Brewery.

**Beartown (Congleton)** – the last deliveries of Strawberry (4.5%) have now been made, with two casks heading for Stockport's Navigation. No other new beers are planned for the immediate future, although the Beartown range is already very extensive. They continue to look for other outlets and are extremely pleased with the continues success of the Navigation, Stockport.



## BREWERY PROFILE: ABBEYDALE

**T**ravel 30 miles due east of Stockport and you come to Sheffield, once a hot-bed of the brewing industry, boasting such famous names as Tennants', Gilmour's, Hope and the Whitbread Exchange Brewery. Since 1999, with the closure of both Stones and Ward's, Sheffield's brewing scene has become concentrated in the hands of a few micros. One of these is Abbeydale, based in the south of the city. 1996 former Kelham Island brewer Patrick Morton set up this brand new brewery using plant acquired from the short-lived Leaking Boot brewery in Grimsby. Incidentally, Patrick's brewing partner at Kelham, James Birkett, now runs the rather excellent New Barrack Tavern just up the road. Within six months of starting up, Patrick picked up the Beer of the Festival award at Sheffield Beer Festival with Abbeydale Moonshine. Since then things have gone from strength to strength, with a regular range of 6 beers plus a couple of seasonals at any one time as well as occasional one-offs and specials. Abbeydale's signature beers are very pale in colour and tremendously hoppy (but not too bitter) as a result of generous amounts of North American hops being used.

They range from Matins at 3.6% ABV, through Moonshine (4.3%), Absolution (5.3%) to the awesome Last Rites barley wine, weighing in at 11%. The current seasonal specials are Illumination, a 4.8% premium bitter in an IPA style, and the black and hoppy 4.2% Vespers - look out for the rather bizarre pump-clip.

Patrick first got into brewing when, as a student, he found himself with rather a lot of time on his hands and not a lot of money; full-mash home-brewing was a way to combine these two factors and end up with something palatable to drink! His love affair with the craft continued until a chance of circumstances led to him being contacted by Dave Wickett at Kelham Island with the offer of a career; the rest, as they say, is history. He has plans for the future, including some expansion, and the (distant) prospect of bottling. For now it is hoped that Abbeydale's beers will be seen on a more regular basis in the Stockport and Manchester areas. To try them, why not ask your local free-house licensee to contact the brewery on (0114) 281 2712. **RH.**

**COPY DATE FOR THE AUGUST ISSUE  
OF OPENING TIMES IS JULY 26**



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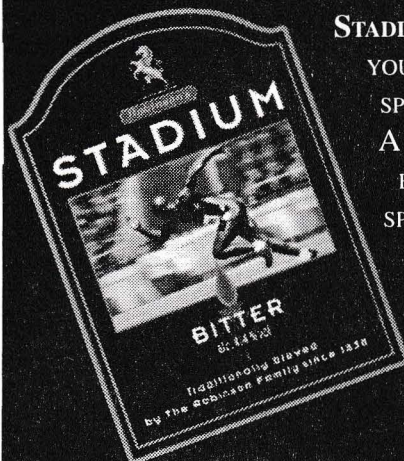
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# Robinson's COMPETITION



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BEER, IT HAS BEEN  
SPECIALLY BREWED TO  
PROVIDE A BALANCE  
OF BOTH HOP  
FLAVOUR AND HOP  
BITTERNESS.

An old favourite with a new look is  
the prize in this month's competition  
as we offer you the chance to win  
a tray of Best Bitter in  
newly redesigned cans.

Richard Hough of Sheffield,  
meanwhile, receives a Robinson's  
fleece after winning the May quiz.

To enter this month's  
competition, all you have to do  
is answer the following two  
questions.

1. To what ABV is Stadium Bitter brewed?
2. Which Robinson's beer refers to a former Stockport industry?

Send your answers by the end of the  
month to: Robinson's Competition,  
BHA, 94 Churchgate, Stockport,  
Cheshire, SK1 1YJ

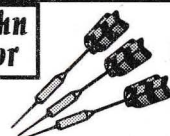
Or by fax to 0161 477-0809  
or e-mail info@barryhook.com

Normal competition rules apply

**NEXT OT WILL BE NOT BE AVAILABLE UNTIL AFTER  
AUGUST 14 (DUE TO Great British Beer Festival)**

## Stockie The che

By John  
Taylor



**W**ell, the World Cup is over for another four years and as much as I love football, having dark mild on my cornflakes each morning took some getting used to. But as one thing ends another starts, and so to another season of Super League Darts.

The opening fixtures only caused one shock and that was the Magnet, who had finished fourth in the league last season, going down 5-2 at home to the newly promoted Copperfields 'B' - and this was after the visitors had found themselves two down. Stuart Driver started the revival, going out in legs of 21 & 18, including a 126 outshot. Seve Ridgeway (19 & 22), Dave Wild (20 & 19), Mick Ellis (26 & 25) and Paul Holland (27 & 24) completed a remarkable first Super League win for the Cale Green side.

Champions Reddish WMC had no such problems as they beat North Reddish WMC 5-2. Wins for Mick Allen (18 & 16), Pete Day jnr (22 & 16), Vic Clegg (15 & 29) and a 101 outshot, and Brad Clegg (21 & 24) overpowered the visitors who had Paul Yates winning with legs of 23 & 14, including a 180.

Knock-out winners Royal Mortar entertained Chorlton side Club Leisure and sent them packing with a 7-0 defeat. This was a powerful display by the Hillgate team, who hit 33 tons or over between them. This included five 180s, two of them for Darryl Fitton who went out in 18 & 16. Star of the show, though, was Kevin Weir who won in legs of 16 & 13 darts and an average of 34.55. Another winner and playing his first match for the Mortar was Mark Turner, an up and coming star who went out in 20 & 21, and who the week before had become the Stockport Licensed Houses Individual Champion for 2002, beating his new team mate Kevin Weir in the final 4-3, with winning legs of 21/17/17 and 20 - and this was after had had been 3-1 down.

As normal at the end of a season, some teams move on to pastures new and this year was no exception. It was a big surprise to some people, though, when the team from the Ash Hotel split up, the majority moving to the Union Inn in Reddish. This really causes me travelling problems, having to walk up that hill on Broadstone Road, although it's not too bad rolling home. Anyway, in the first match the 'Reddish Roamers' were at home to the Nursery Inn and won 6-1, with best darts of the night being thrown by Andy Wright (16 & 21) and Gary Townley (24 & 16). Martyn Beck for the visitors won in 26 & 21.

In the remaining fixtures, the old Wembley team, who are now known as Copperfields 'A' won 4-3 against the Royal Oak, with Trevor Jones winning in 19 & 27 and a 180. The other promoted team who want to be known as Gregg Street WMC, even though they play at the same venue as the reigning champions, well they lost 4-3 away at the Printers Arms. Derek Elliot went out in 22 & 23 and a 180 for the Cheadle team, while star of the show went to George Pike (19 & 22) for the visitors. Finally, the Bobby Peel won at home 6-1 against a much depleted Jack & Jill side. Mick Cooney (18 & 25) and a 180 won for the Edgeley boys, while captain Dennis Kidd (21 & 26) won for the J&J, beating Capper who was making a guest appearance, apparently.

Local darts took an upturn recently when the Cheshire County darts team were promoted to the top league next season. Their final fixture produced a fine 19-17 away win at Middlesex, with good performances by local players Mick Haynes, Brian Derbyshire, Andy Wright, Paul Yates and Tony O'Shea, who won the final pairing in 16/15 & 15 darts, including a 101 outshot and a match average of 30.73. Bring on the Lancashire and London superstars. Another success was for Stockport playing in the Cheshire Super League. This team were the northern league champions and beat a team from Stoke in the Cheshire final. So, once more a team from this town will be playing in the national finals to be held later in the year. Well done to all concerned.

Well, it's that time again. See you soon - John Taylor

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# OPENING SUMMER • TIMES • 2002



## GUIDE TO THE PUBS OF SPORTING MANCHESTER

### WELCOME TO MANCHESTER'S SUMMER OF SPORT

Welcome to Manchester. We hope you enjoy your stay in our city and perhaps also find time to sample some of our local hospitality. To help you in this onerous task, we in CAMRA, the Campaign for Real Ale, have produced this brief pub guide for most of the central Games venues.

**A number of other good City Centre pubs have also been flagged up for you to enjoy.**

We have done this because Manchester is now in fact one of the great brewing cities of the UK. While lacking the high profile of towns like Burton and Tadcaster, here in Manchester is the highest concentration of family owned breweries in the UK. Years ago every town in the country had its local brewery but few remain. Here we have four – Holt's, Hydes, Lees and Robinson's. They all produce distinctive, high quality beers that are worth seeking out. Add to that the large number of local "micro-brewers" which have sprung up in recent years and Manchester really is something special for the beer lover.

A couple of words of explanation:

**Vaults** – this is a local word that means public bar, that part of the pub which is usually more plainly furnished and where pub games are played. Historically the beer was a little cheaper as well although those days are largely a thing of the past.

**Electric Pumps** – to many people, the handpump is synonymous with traditional cask conditioned beer. However, locally many brewers have used electric dispense and while electric pumps are slowly disappearing they can still be encountered. Robinson's and Hydes' in particular still have pubs with electric pumps.

So – enjoy our pubs, enjoy our beer – and have fun!



### SPORT CITY



#### Athletics, Rugby 7's, Track Cycling, Squash, Table Tennis

Comprising the City of Manchester Stadium, National Cycling Centre, National Squash Center, Indoor Tennis Centre and to be enhanced by a Sports Academy and sports injury clinic, the recent developments at Eastlands comprise the greatest concentration of major sporting venues in the country. Jewel in the crown is the £110 million City of Manchester Stadium, completed on time and on budget – and for less than has already been spent on the various Wembley projects. After the Games, Manchester City will move here from Maine Road for the start of the 2003 season. Sport City has spearheaded the regeneration of this area, but sadly this arrived too late to save most of the pubs. Consequently pubs are thin on the ground, and those serving traditional beer are even rarer.

#### Grove Inn

652A Ashton New Rd (jct. Clayton Ln)

Open: 12-5, 7-11 (Mon-Sat), 12-5, 7-10.30 (Sun)

Beer: **Holts Bitter** (handpump)

Food: None

Closest Holt's outlet to the Stadium. A pub in the traditional Manchester style, two rooms – lounge and vault (bar). Caters to a mature clientele – take a look at the trophy collection in the vault. If you want to try some Holts in a different environment, look in to the Strawberry Duck on Crabtree Lane, a little further east.

#### Mitchell Arms

Every St, Ancoats (jct. Beswick S)

Open: 12-5, 7-11 (Mon-Sat), 12-5, 7-10.30 (Sun)

Beer: **Banks's Original, Bitter** (electric pumps)

Food: None

Very much *the* pub in this part of Ancoats and probably the nearest real ale to the Stadium. A two-room no-nonsense house run with a firm hand. Comprises homely lounge and a football-racing-friendly vault (bar). The Banks's beers are very keenly priced.

Pictured: Left -  
Holt's Grove Inn  
- traditional (and  
cheap!) beer and  
below - Banks's  
Mitchell Arms



#### Worth a visit

On Rowsley Street next to the Stadium complex lies the former Britannia a tiny pub previously owned by JW Lees. Now sold into the free trade it has been bought by Manchester City stalwart Mike Summerbee who is converting it into Summerbees. Due to open in time for the Games but no details of what, if any, cask beers are likely to be available at the time of going to press.





# OPENING TIMES 2002



## GUIDE TO THE PUBS OF SPORTING MANCHESTER

### BELLE VUE REGIONAL HOCKEY CENTRE

#### Hockey



The nominated venue for the hockey is Belle Vue Leisure Centre. The centre has undergone a £3 million redevelopment to include hockey pitches, international standard badminton courts and a cricket academy. As part of the new English Institute of Sport, after the Games this venue will be a regional Performance Centre for both hockey and badminton.

This area has seen much redevelopment over the years and is close to the site of the former Belle Vue funfair and zoo, both now closed. To the north on Hyde Road (A57) a number of good pubs survive, however.



#### Travellers Call

521 Hyde Road

Open: 11-11 (Mon-Sat), 12-10.30 Sun.

Beer: Hydes Bitter (handpump)

Food: None

Towards Manchester along Hyde Road, opposite the new cinema complex. This small pub offers a taste of the old urban Manchester, small-scale pub, now largely a thing of the past. A friendly no-nonsense pub which always has a warm welcome.

#### Plough Hotel

927 Hyde Road

Open: 11-11 (Mon-Sat), 12-10.30 Sun.

Beer: Robinson's Hatters and Best Bitter (handpump)

Food: None

In the opposite direction, heading out of the city. A classic, late-Victorian pub interior, little changed and listed as being of historic interest. The heart of the pub is the lively vault (bar) with parquet floor and bench seating.

#### Worth a visit

Two other pubs on Hyde Road are also worth a look. Close to the Travellers is the Coach & Horses, another Robinson's pub with a good vault. Further out from the Plough is the Waggon & Horses, a large, loud pub owned by Holts brewery and with beer at their trademark low prices.

**PLEASE NOTE:** This guide to pubs in parts of the Manchester area has been produced by local members of the Campaign For Real Ale (CAMRA) Ltd. It has no connection, either directly or indirectly with the organisers of the Commonwealth Games 2002 or the event itself, and neither the guide, nor the recommendation of individual pubs within it have been in any way endorsed by the Games or any organisation connected with it. The recommendations in this Guide are those of individual members of CAMRA and by implication those of its publisher, the Stockport & South Manchester Branch of CAMRA only, as of 06/07/2002.



## G-Mex INTERNATIONAL CO

### Gymnastics, Judo

The old Central Station finally closed its doors in 1966, the new G-Mex exhibition centre opened its doors for exhibitions and the World Table Tennis Championship is linked to G-Mex at the rear and opened in 2001

Situated in the City Centre, there are many good pubs and bars, cask beers, but those that do tend to be very good indeed. All of

#### Britons Protection

50 Great Bridgewater St (corner Lower Mosley St)

Open: 11-11 (Mon-Sat), 12-10.30 (Sun)

Beer: Tetley Bitter, Jennings Bitter, Robinson's Best Bitter, Guest Beer (handpump)

Food: 12-2.30 (every day)

Quite small but lavishly decorated. The vault (bar) at the front has a striking maroon and gold plaster ceiling. The back rooms, reached via a tiled corridor, retain original stained glass, doors and fireplaces. Interesting food.

#### Knott Fringe

374 Deansgate (underneath railway arches)

Open: 12-11 (Mon-Sat), 12-10.30 Sun.

Beer: Marble Brewery Beers, Guests (Phoneix and Boggart Hole Clough) (handpump)

Food: 12-8 (Light snacks and simple full meals)

Eclectic bar with a large single, complex shaped room downstairs and small balcony/patio upstairs. Comfortable with excellent range of continental beers (bottled and draught) to go with cask beers. Can be quite loud and busy in the evenings, but definitely one of Deansgate's more civilized venues.

#### The Ox

71 Liverpool Rd (opp. Air & Space Museum)

Open: 11.30-11 (Mon-Sat) 12-10.30 Sun

Beer: Taylor's Landlord, Boddingtons, Tetley Bitter, Guests (handpump)

Food: 12-3 & (5.30 - 10 Mon - Thu) (5.30 - 11 Fri - Sat)

Manchester's first gastro-pub, the ground floor has the feel of an upmarket pub rather than a smart cafe or restaurant and a constantly changing range of guest beer complements the regular Taylors and Boddies. The food is indeed good. Good Accommodation at reasonable prices

#### Peveril of the Peak

127 Great Bridgewater St (corner Chepstow St)

Open: 12-3, 5.30-11 (Mon-Fri), 7-11 (Sat), 7-10.30 (Sun)

Beer: Marston's Pedigree, Tetley Bitter, Well's Bombardier, Guest Beer (handpump)

Food: 12-2 (Mon-Fri)

A superb tiled exterior, together with woodwork and stained glass in the bar make this pub, named after a historic coach service, classic gem. It is listed as being of historic importance. Almost triangular in shape, this distinctive pub should not be missed

#### Rain Bar

80 Great Bridgewater St (junction Chepstow St)

Open: 11-11 (Mon-Thu), 11-12 midnight (Fri, Sat), 12-10.30 (Sun)

Beer: Lees GB Mild, Bitter, Moonraker, Seasonal Beers

Food: 11am-30 minutes before close (every day)

A former umbrella factory boldly and imaginatively converted into a pub by local brewer JW Lees in 1999. The ground floor is fairly traditional with much wood and a stone floor; or the first floor is a cafe bar with views of the canal. Good outdoor drinking areas, too.