

# Opening Times



STOCKPORT AND SOUTH MANCHESTER CAMRA

No. 32 DECEMBER 1986

## BASS TO GET IT RIGHT?

By John Clarke.

While last Months' 'Opening Times' was at the printers Bass North West announced a major shift in policy which will mean a conversion to cask beers from keg in over 100 pubs in their managed estate, stretching from Greater Manchester through to North Wales.

The change could mean about 70% of Bass managed houses in the County now selling cask beer, the changeover being spearheaded by Cask Stones Bitter (all of which will come from Sheffield) but in many pubs the mild will also go 'real'. To complete the picture Draught Bass will also be installed where it is considered appropriate.

We understand that the policy change comes from a high level in the Company, Bass spokesman Will Swales explained the move: "We realise that there is a real growth in consumer demand for cask conditioned beer in that area - and it is a demand we are anxious to meet." The degree of new found commitment is reflected in the comprehensive training programme being introduced for managers and expenditure of some £250,000 on new handpumps. This latter is particularly welcome - too often in Bass pubs have cask and keg beers been served from identical plastic boxes with no way of telling which was which.

Despite the welcome change, Bass still have a long way to go, as local CAMRA spokesman Andy Cooper explained: "Bearing in mind the size of the Bass estate in the area, 100 pubs is a drop in the ocean. For example the three CAMRA Branches covering the City of Manchester have over 90 Bass houses of which barely 25% sell real ale. Clearly there is still much work to be done."

It seems that the tenanted houses are now the ones to crack and although Bass have indicated a review of the beer in the tenanted estate will be made once the current review is over, the Stockport and South Manchester Branch of CAMRA are currently conducting a survey of licensees to determine their attitude to cask beer.

We hope to give you the results next month.

## COUNTY FOR THE BIG LEAGUE?

Regular readers of 'Opening Times' will recall our article concerning the takeover of Ruddles by Grand Metropolitan, the Watney parent cpy.

Plans have now been announce for the national distribution of Ruddles County, the flagship beer of the Leicestershire Brewery. The initial distribution is in allof the 580 pubs in the Manns trading area based on Northampton & a Watneys spokesman confirmed that Ruddles would be made available to all 4700 of the Companys pubs although details of exact timing had not yet been worked out.

The Northern arm of course is Websters & Wilsons where County would be in direct competition to the recently introduced Websters Choice. As CAMRA Spokesnan, Brian Glover commented: 'If County became the national premium bitter, what will become of other premium beers brewed by Watney?' We have no indication that Choice is under threat, but stranger things have happened in the brewing industry.

SPECIAL CHRISTMAS EDITION - ALL THE USUAL FEATURES PLUS WINTER ALES, OLD TOM CAKE & CHRISTMAS GREETINGS FROM YOUR LOCAL.

## The Castlewood

(HOLE IN WALL)

Opposite TSB, Bridge St., Stockport

\*\*\*\*\*

Children Welcome 11-3 & 5.30-7pm

Pub Meals • Lunch Mon-Sat. 11.30-2pm

Hand pumped ~~~ Real Ales



SAMUEL WEBSTER



WILSONS

MERRY CHRISTMAS TO ALL OUR CUSTOMERS FROM DON & ALINE





TASTE THE WARMTH OF CHRISTMAS PAST WITH THESE HOT, SPICED, MULLED ALES.

WASSAIL BOWL.

To warm mild add sugar, ground ginger, nutmeg and sherry or brandy. Add more beer, lemon, stir and sweeten to taste. Cover and stand in a warm place for up to three hours.

MULLED ALE.

To strong ale add honey, a pinch of cloves, ground nutmeg, ginger and cinnamon. Bring nearly to boiling point, add rum or brandy then sugar to taste. Serve piping hot - but stand well back!

ALE POSSET.

Bring a quantity of milk to nearly boiling point then add toasted bread. Add yolks of eggs and butter, stirring all the time. Heat some ale and pour it into the thick liquid. Stir, heat until the mixture thickens further, adding sugar and ground nutmeg to taste. Serve hot.

LAMB'S WOOL.

From the seventeenth century comes this recipe, found with many variants, but all featuring the white, fleecy pulp of roasted apples.

'Boil three pints of mild; beat well six whole eggs and add to the ale. Add sugar, nutmeg, cloves and ginger to taste; topping with the pulp of roasted apples and being well brewed, drink it while hot.'

It is not really possible to use bitter beers for any of the above recipes for the hoppiness of modern beer would militate against the other ingredients. The ales need to be milds, but can be strong or weak, according to taste. The ales were 'prepared by our forefathers to counter the numbness and cold of long winter nights travelling on rough roads.'

Medieval man brewed his own beer, without any help from chemists and accountants, and added what was available to meet the needs of the season.

'OPENING TIMES' TAKES THIS OPPORTUNITY TO WISH ALL OUR READERS AND ADVERTISERS A VERY MERRY CHRISTMAS. A SPECIAL THANK YOU TO THE ADVERTISERS WHOSE SUPPORT OVER THE PAST YEAR HAS MADE THE PAPER SUCH A SUCCESS. WE WISH YOU ALL A VERY PROSPEROUS AND HEALTHY 1987.

**PUB OF THE MONTH**

The December Pub of the Month award goes to Holt's Claremont on Claremont Road, Moss Side.

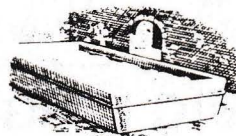
A surprising choice to some, the Claremont has certainly seen better days since opening in 1929, although following the change to managed status about six months ago there's a chance that Holts will at last spend some money on the pub.

As mentioned above, Mick Parnell, the former bar manager only took over running the pub six months ago and it's generally recognized that he and his wife are doing a good job in what are some-times difficult circumstances and this was certainly a factor in them getting the award. What also played a part of course is that the Claremont is the epitome of a big basic, no-frills boozier - a type of pub often ignored by CAMRA. The presentation night is Thursday, December 18th., and a good time should be had by all who turn up - don't miss it.

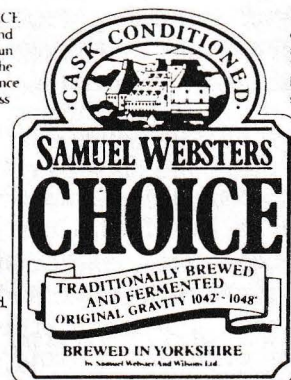
**THANKS!**

A word of thanks to all those who supported the Stockport launch of the 1987 Good Beer Guide at the Castlewood on Wednesday, 29th., October - Don & Ailine for their hospitality, Samuel Webster & Wilsons for the cheap beer and particularly to all those licences who turned up to make the event a success.

Just for the record sales of the Guide in our area are at an all time high - get yours now!



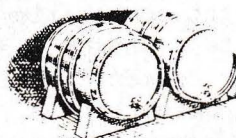
Samuel Websters CHOICE is traditionally brewed and fermented at The Fountain Head Brewery, Halifax, the home of brewing excellence since 1838, using a process that results in a smooth creamy beer boasting an Original Gravity of 1042 - 1048



Using the finest blend of carefully selected malt, hops and yeast strain unique to Websters, the traditional brewing process and natural spring water result in a wholesome full bodied flavour with all the characteristics you would expect from a top quality traditional bitter

Available only as a Cask Conditioned, handpulled, traditional ale. Samuel Websters CHOICE is considerably stronger with a higher gravity than normal bitters, which is why it costs a little more

As you would expect from a brewery with traditions and experience spanning a century and a half, our attention to detail doesn't stop there. Samuel Websters CHOICE is available only in selected and approved outlets, whose high standards of Innkeeping match our own.



**MAKE IT YOURS**



★ **SEASONS GREETINGS** ★  
**FROM CAMRA AND YOUR LOCAL**

MERRY CHRISTMAS  
 FROM *Barbara and Family*. IT'S BLOOMIN'  
 LOVELY AT THE  
**Blossoms**  
 LONDON RD., HEAVILEY

MERRY CHRISTMAS and a  
 HAPPY NEW YEAR from  
*Jeff and Phyllis*  
 The Printers,  
 CHEADLE

MERRY XMAS  
 from MELVYN and LINDA at  
 The  
**ALEXANDRA**  
 Northgate Rd  
 Edgeley



The Station, Didsbury

**Ann & John**

Would like to wish their customers  
 old and new a **merry**

**christmas** and a  
**happy new year**



Seasons  
 Greetings

from RICHARD and SUSAN at

**The Bottle Stop**

Ack Lane - Bramhall



Merry Christmas and  
 A Happy New Year FROM  
**Pete & Hilary**  
*The Longsight,*  
 BELLE VUE  
 BANKS'S TRADITIONAL ALES

**MERRY XMAS**  
 to our customers from:  
 John, Imelda & Staff  
 at the  
**Waggon & Horses**  
 Hyde Rd., Gorton

*Merry Xmas*  
 AND A HAPPY NEW  
 YEAR FROM  
 Eve and Braulio  
 Little Jack Horners  
 LORD ST., STOCKPORT



Merry Christmas  
 TO ALL OUR CUSTOMERS FROM  
**Dave and Fred**  
 The Duke of  
 Edinburgh,  
 BRADFORD

**MERRY XMAS**  
 FROM ALL AT THE  
**Boars Head**  
 MARKET PLACE,  
 STOCKPORT





 ★ SEASONS GREETINGS ★   
FROM CAMRA AND YOUR LOCAL

MERRY CHRISTMAS from  
**Martin &  
Sandra**  
at the  
Manchester Arms  
Stockport


**Merry Christmas  
+ Happy New Year**  
FROM Tony and Anne  
Good Beer Guide '87 New Entry  
**Travellers Call**  
ASHTON OLD ROAD

MERRY XMAS  
to all our customers from  
**Austin Battersby**  
**The Crown**  
Northenden



 **Seasons greetings**  
TO ALL OUR CUSTOMERS FROM  
Carol, Eddie & Staff  
**The Angel, Gorton**



CHRISTMAS GREETINGS from  
Jack & Beryl NOW IN THEIR 23rd  
GREAT YEAR **The Arden Arms**  
Next to ASDA, STOCKPORT  
tel. 480-2185 



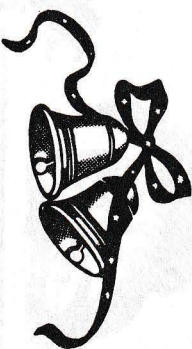
*merry xmas  
& a happy  
new year*  
TO ALL OUR CUSTOMERS  
FROM Allan and  
Beryl at  
**The Florist**  
SHAW HEATH

**MERRY XMAS  
AND HAPPY NEW YEAR**  
TO ALL OUR CUSTOMERS FROM  
\* *Kevin & Sue* \*  
Swan With Two Necks  
PRINCES ST., STOCKPORT

MERRY CHRISTMAS to  
all our customers from  
**Eddie +  
Alwyn**  
**The Grapes**  
HAZEL GROVE



 **Merry Xmas**  
TO ALL OUR CUSTOMERS FROM  
Kay and Staff  
**De Olde Vic**  
SHAW HEATH, STOCKPORT

**Christmas  
Greetings**  
FROM PAUL & SHERALYN  
**Old Ship Inn**  
STYAL 



## CHURCH TIMES

After being closed for a number of months the Church in Northenden has at last reopened, this time minus the bouncers. The central bar and the raised areas have been kept, as has the handpumped Tetley Bitter and mild. The refurbishment has that Tetley stamp on it with pastel colours and sofas and a small library on the raised platforms.

However the whole effect leaves you with the feeling that the work has not been finished as something extra is needed to bring the sort of originality that the Manor House, Withington and the Fir Tree, Reddish have.

The pub also sports a pool table and is obviously designed to snatch customers back from the Tatton Arms round the corner. How successful it is is open to conjecture as the whole feel of the place is nor unpleasant but terribly ordinary.

Over in Longsight the Church on Stockport Road, hitherto a keg Bass pub with a violent reputation, is being refurbished - fairly tastefully to judge from glimpses in while work is in progress into a "lounge and function room". Will it sell real ale? CAMRA has just started a push for more real ale in Bass pubs - what happens at the Church could show whether Bass are listening.

## CAROUSEL RE-SPINS

The Carousel, Reddish Road, South Reddish has recently reopened after being closed for refurbishment. The bar has been moved back, the seating replaced, a real flame gas fire put in and wood panelling introduced. The effect is pleasant on the eye with the brown of the wood blending with the pastel shades of the wallpaper.

The emphasis at lunchtimes is now on food with an area set aside for diners. One could only wish however that the bland open plan style had been broken with, say, walls.

## Old Ship Inn, Styal.

IN THE HEART OF THE NATIONAL TRUST PARK.

HANDPUMPED MARSTONS PEDIGREE -

WILSONS MILD & BITTER -

WEBSTERS YORKSHIRE BITTER -

THE HOME OF HOME MADE FOOD!

KEVIN AND SUE WELCOME YOU TO THE

## Swan With Two

OPP WOOLWORTHS, PRINCES ST.  
STOCKPORT.

## Becks.

ROBINSONS BEST BEERS.

HOT & COLD LUNCHTIME FOOD.

CHILDRENS' ROOM. BEER GARDEN

A HAVEN IN THE SHOPPING PRECINCT!

### HOW TO HAVE YOUR ALE AND EAT IT!!

For a change from stodgy Christmas pudding and cake why not try this Robinsons Old Tom Cake? An unusual dessert, it can be eaten plain or buttered, or as a sweet with cream or custard. You need: 4oz. Butter, 4 oz. sugar, 1 cup of dried mixed fruit, 1 bottle of Old Tom, 2 cups of plain flour, 1 tsp bicarb of soda & 1 level tsp mixed spice:

Place butter, sugar, fruit and ale into a saucepan. Melt together and then boil for three minutes. Sieve flour, bicarbonate of soda and spice into a bowl, add fruit mixture and mix thoroughly. Put into a greased 2lb. loaf tin and cook for 40 minutes at gas mark 4.

## .....REAL ALE.....

POLYPINS OF **Saxon Cross**  
ale £21.60. TRY ONE FOR YOUR  
XMAS NEW YEARS PARTY. Barrelled on  
the sediment for that real ale flavour

or

WHY NOT MAKE YOUR OWN? ALL TYPES OF  
HOPS, GRAIN, YEASTS ETC. LARGEST STOCKS  
IN THE AREA. WE WILL MAKE UP ANY DAVE  
LINES OR YOUR OWN RECIPE FOR YOU.

COUNTY. LANDLORD. WADWORTHS BEERS  
WARSTEINER PILS & MUNCHEN SPATEN  
BOCK BIERS ON TAP  
OCCASIONAL BEERS FROM FULLERS, BRAKSPEARS.  
PINTS - POLYPINS - FIRKINS - BARRELS.  
OPEN MON-FRI 3-10-30, SAT 11-11, SUN 11-10.

TEI: 439 4904.



# STAGGER

HIGH IN HIGHER OPENSHAW - By Rhys Jones.

This Month we feature pubs on & around Ashton Old Road. For those who like marathons it can be combined with the Lower Openshaw crawl featured in our July issue. As ever, the comments simply reflect how we found things on the night and are in no sense definitive. All pubs are on the Old Road unless stated and the 'running order' is West to East, away from the City.

We started at the Wrexham, with above average handpumped Boddingtons Bitter at 68p. Though it was only 7 O'Clock, the place was full of drunks and provided, let's say a lively start to the evening.

On the other side of the road stands Bass's Prince of Wales. This fairly recent modernisation retains a vault with log-end dartboard. They've made a fairly good job of it, apart from the Indian restaurant type wallpaper in the lounge. The only real ale is handpumped Stones Bitter (73p) which was below average.

On to the Forresters, Robinsons, with handpumped mild (68) & Best Bitter (73). More drunks here - I don't think the shouted comment '\*\*\*\*ing students' was meant as a compliment - but both beers above average, and the pub does have smashing external tilework remembering its days as an Atlas Brewery House.

Next door to the Lord Raglan, Wilsons, on Openshaw crossroads. A two bar pub with plain vault & comfortable lounge. The lowest decibel level of the night so far allowed us to discover that the state of the customers in the Wrexham & Forresters was due to a funeral followed by an extended drinking session - one wonders what they do for weddings! The handpumped Wilsons Bitter at 70p was rated above average - 'more like the old Wilsons' was one comment.

## THE

## BRIDGEWATER

## ONE WOLF'S HEAD, M

Open 6 Days: Closed Sundays: Good

Next call was the Concert Inn, Fairfield Road. This Boddingtons house is a former beer-only pub and still retains its multi-roomed layout. Often noisy, it was just pleasantly busy on this visit. The only real ale is handpumped Boddingtons Bitter at 67p, which was reckoned to be above average.

Retracing our steps to the crossroads we entered Whitbread's Halfway House. This has been completely modernised since any of us had last been in and while drastic the work done can only be described as an improvement given the dreadful state the pub had got into previously. Chesters mild (69) & bitter (71) are on handpump - the mild managed an above average - nobody tried the bitter. We stayed on Whitbread, across the road at the Albion. Recently refurbished, but this time in standard two bar format with the Chresters mild & bitter introduced when the pub was renovated. We rated the mild average, but the bitter was better.

Now to Openshaw's Banks's pub, the Gransmoor. When they bought this place from Wilsons Banks's re-styled it as a rather half-hearted disco pub - not surprisingly it didn't catch on, and the room with all the 'tat' in it was closed on our visit and in the process of being turned back into a proper lounge. More disturbingly we discovered that the mild was at present keg - happily the keen new licensee is anxious to switch back to traditional & we hope to report success before too long. Meanwhile traditional bitter (71) & Black Country Bitter are available on electric pump and were both good, particularly the Black Country

# Thank goodness, it's back.

Now you can try a taste of J.B.A. Premium bitter - the beer that became a legend in its own time.

Originally brewed at the Almond family brewery in Wigan, this superb full-bodied beer captures the full flavour of a bygone era.

J.B.A. Premium bitter is now being brewed again in the time-honoured tradition, allowing you to enjoy a taste of the past again.

Welcome home.



Sam Smiths Re-brewed by Burtonwood Brewery



## John Hosking

### Home Brew & Winemaking Supplies

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ARKELLS G W R Strong Bitter 40 pints  
BRUCES BEST BITTER O.G.1043-45.

BRUCES DOGBOLTER O.G.1060. 40 pints  
24 pints  
\*\*\*\*\*

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GRAIN, MALT EXTRACT and HOPS.  
9 CASTLE STREET,  
EDGELEY,  
STOCKPORT, SK3 9AB.

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### STAGGER - Continued.

More Boddingtons now at the Crown, a modern pub with somewhat spartan vault but comfortable and welcoming lounge. A notice read "we now sell cold San Miguel" - is this supposed to be good news? Mild (69) & Bitter (71) are on electric pumps - both were good.

Right next door is the Grove, a Wilsons pub selling Wilsons & Websters bitter on handpump. This was a modernisation of, I would guess, early 70s, and frankly it hasn't worn well - the pub has little in the way of atmosphere, but on the credit side we did note open-top football - the Wilsons was above average and the Websters wasn't on - not that we would have been drinking it had it been!

At this point, a number of the party departed for buses, but two stalwarts were left to track down the splendid lamp which marks the entrance of Holts' Railway, Manshaw Road. A perfectly plain pub this, with a modern and nondescript bar, but the good beer and pleasant atmosphere make it worth seeking out. While the mild was not on the handpumped bitter (63p) got the vote as the best beer of the night, narrowly beating the mild in the Crown. A splendid place to finish up.

All in all then an interesting night of good & varied beer, with all the pubs in the district selling traditional draught - if you fancy following our footsteps though it might be worth studying the Births, Marriages & Deaths in the East Manchester Reporter to make sure there's not a funeral on!!

### ALAN SELLS US A DUMMY!!

Alan Johnson of the Crown in Northenden has left the pub despite giving us assurances that he intended to stay for some considerable time. Hw won't be boozing it up though, he's gone to Saudi Arabia.

REAL ALE IN CENTRAL & SOUTH MANCHESTER -  
Update No. 9.

Red faces kick off this month's round-up, for we must report that the Corner Shop, Rylance St. Beswick has been selling handpumped Stones for some considerable time; apologies to Bass and to the Corner Shop for not including it on our original list.

In the City Centre, the Harp & Shamrock has added handpumped Merrie Monk to its range, while in Chorlton-on-Medlock the Bowling Green has put Greenalls Bitter on handpumps (formerly electric) to join the mild and original. Elsewhere though, the news is of beers being dropped. The Longsight in Belle Vue now has keg, not real, Black Country Bitter as a result of poor sales; the Sun in September in Burnage has dropped Tadcaster Bitter; and the Vale Cottage in Gorton has dropped Wilsons Cask mild in favour of keg special mild - which, most regrettably, continues to be served through handpumps.

## BOTTLING STORE

Regular readers will know that our two specialist real-ale off-licences, Legendary Lancashire Heroes of Withington and the Bottle Stop at Bramhall, sell, as well as their take-away real ale, a respectable range of foreign bottled beers. However imagine our surprise when a foreign bottled beer of the highest quality appeared in the unlikely surroundings of ASDA's new Stockport store! The beer in question is Jever Pilsener an intensely hoppy Pilsener (original gravity not quoted, but say just short of 1050) from the town of Jever in German Friesland, some 60 miles north-west of Bremen.

At around £2 for a pack of four bottles, it's the ideal drink for any friends you may have who still think British so-called "lager" is worth drinking.

RICHARD AND SUSAN GENDERS -

## The Bottle Stop

136, ACRE LANE, BRAMHALL

GIBBS MEW BISHOPS TIPPLE, THEAKSTONS,

COUNTY. LANDLORD, WADWORTHS BEERS

WARSTEINER PILS & MUNCHEN SPATEN

BOCK BIERS ON TAP

OCCASIONAL BEERS FROM FULLERS, BRAKSPEARS.

PINTS - POLYPINS - FIRKINS - BARRELS.

OPEN MON-FRI 3-10-30, SAT 11-11, SUN 11-10.

TEL: 439 4904



# MANCHESTER ARMS

WELLINGTON ROAD SOUTH, STOCKPORT.

**ROBINSONS' BEST ALES!**

**PUB FOOD & SNACKS MON-SAT.**

**STOCKPORTS' BEST JUKE-BOX!**



By John Clarke.

This month we're making a departure from the confines of the Stockport & South Manchester Branch area and covering a pub which for many drinkers is a must when visiting Manchester. I refer of course to the Marble Arch, on Rochdale Road, one of the City's more enterprising fire houses.

The pub has had a varied history belonging originally to the Harpurhey Brewery of B & J McKenna (the 'brewery mirror' in the pub isn't an original by the way, owner John Worthington had it made himself), passing subsequently to Walker & Homfrays & finally Wilsons who disposed of it about three years ago. Now restored to its former glory, the tiled ceiling & frieze being particularly fine, the pub usually boasts about 10 cask beers on sale at any one time ranging from local brews like Hydes & Holts to Fuller from London.

Apart from rolls etc., the menu consists of one item daily, prepared by John and usually making no concession to mass appeal by blandness, what a change to get a really hot curry. Curries are the speciality and on my visit a fierce Bangalore Phal was on offer (£1.95) which came with Pilau rice & extras such as Garlic Pappadums (20p), hot mango chutney (15p) & Prawn Balichow (20p). Other items featured have been chilis, Tandori Chicken, Prawn & Cashew Singapore Curry, Pork in red wine, all using top quality ingredients.

The rolls are also impressive consisting of about ½ a French loaf. The range is cheese & onion (65p), Pork/Turkey & stuffing (both 70p) or Beef/Ham salad at 75p. Muffins are cheaper and range from corned beef at 45p, cheese & tomato (& really thick slabs of cheese) at 50p through to Ham/Beef salad at 60p.

Most people go to the Marble Arch for the beer but the food is becoming increasingly popular - queues are not uncommon when the main dish arrives, so go early, you won't regret it.

## REAPING THE BENEFIT

December 1st. saw the introduction of a potent new bottled beer by Manchester brewers John Willie Lees. 'Vintage Harvest Ale' weighs in with a wopping original gravity of 1100° and will only be available in half-pint bottles. If successful Lees hope to make this an annual event. A special feature of the beer is that it is brewed from this year's crop of both barley and hops, and apart from that the only ingredients are yeast and water - no funny additives here.

Brewery spokesman Charles Dennis told us that Lees had seen the massive penetration of beers into the UK from Europe, Australia & the USA which they regarded as a bit of an insult to British Brewing so they have come up with this special brew to 'fly the flag'.

Although brewery conditioned it is envisaged that Vintage Harvest Ale will be a beer that keeps for some years. Only 500 dozen bottles have been produced although it will be available to any pub that wants to stock it. The price hadn't been determined as we went to press although given the strength, anything less than 90p would be cheap.

STILL AVAILABLE: 'REAL ALE IN STOCKPORT' AND 'REAL ALE IN CENTRAL AND SOUTH MANCHESTER' - COMPREHENSIVE LISTS OF EVERY REAL ALE PUB: ONLY 10p + s.a.e. FROM JIM FLYNN, 66, DOWNHAM ROAD, HEATON CHAPEL.

## The Boars Head, Market Place, Stockport.

*Open 6 Days: Closed Sundays: Good Food Daily: Live Music 6 Nights.*

*Sam Smiths Real Ale: Tel. 480 3978*



## CAMRA CALLING!

After last months lengthy effort, I'll try to be a bit briefer this time. As usual we have a varied programme of events this month in the run up to Christmas.

On Monday 8th. there's one of our socials at the Old King, Portwood, one of the few real Bass outlets in the area. This is followed by the CAMRA Regional Social on the 9th., at the Gamecock, Ashton-Under-Lyne. We're running a minibus, so please phone for details.

The Branch Meeting is on the 11th., at the Claremont, Claremont Road, Moss Side. Holt's are sending a speaker and there should also be a slide show. The meeting is in the smoke room on the right as you go in.

Next on the 13th., is the branch Christmas Dinner at the Bakers Vaults, Stockport. This is, I'm afraid, restricted to CAMRA members and their guests. Our guest speaker will be beer writer Michael Jackson. Please let me know if you're interested as soon as possible.

There's a social on Monday 15th., at the Nelson in Didsbury and at some stage some of us will be checking out the re-opened Barleycorn which might be a real ale gain.

Pub of the Month is on the 18th., at the Claremont and finally on the 19th., is the (in)famous Hillgate Crawl. 7-00 pm ayt the Blossoms is kick-off time and at 8-30 we'll be in the Star & Garter. Are you up to it?

And that's it for 1986 - however on Wednesday January 7th., there's a coach trip to Greenall Whitley. Cost will be between £3 & £3.50 a head with pick up points in Hazel Grove, Stockport and Burnage. Again, phone me, John Clarke, for details on 831 7222 ext. 307 in the day and on 477 1973 at night.

## END OF THE FAG!

In October the House of Commons passed the first reading of a bill which aimed to create no-smoking areas in pubs. Proposer, Joe Ashton urged that smoking should be banned in at least 40% of the public area in pubs. This would, of course, create few problems for pubs still retaining the traditional multi-roomed layout with one room made 'no smoking' pity poor Robinsons though, well known for their 'rip it all out' style of modernisation! The prospect of putting back all those walls they've pulled down is pretty daunting!

They needn't panic yet however - parliamentary timetables mean that the bill won't become law - but it's food for thought.



Hanson's Black Country Bitter is a 1035° - 1036° lighter bitter offering the full flavour, clarity and clinging head of a distinctly Banks's beer. The revival of the ancient brewing skill of 'late copper-hopping' has created a Bitter of superb, individual character.

Available at the following Banks's & Hanson's pubs:

<b>The Falcon</b> , Chorlton-on-Medlock	<b>The Longsight</b> , Belle Vue
<b>The Gorton Arms</b> , West Gorton	<b>Osborne House</b> , Collyhurst
<b>The Gransmoor</b> , Openshaw	<b>Mitchell Arms</b> , Beswick
<b>The Station at Cheadle</b> , Cheadle	<b>The Milestone</b> , Burnage

## BY GEORGE!

The George in Stockport's Mersey Square has for a long time been Greater Manchester's only Higsons pub, however Stockport & South Manchester CAMRA have recently become concerned that this might not be the case in future - Higsons beers were rarely available and on one occasion a Branch representative was told that it was no longer sold in the pub. On the occasions that it was there was no attempt to sell it, customers being automatically served Boddingtons.

However we are pleased to report that Boddingtons have assured us of their commitment to retaining Higsons in the George, and for the future a 'necessary development' is being looked at for the pub and that both Boddingtons and Higsons will have a place in the George in the new scheme. In the meantime they have stressed to us that their policy is for the customer to be offered a choice of either Boddingtons or Higsons when buying a pint.

Good news indeed - so remember - when in the George - ASK FOR HIGSONS!!!







# PUB NEWS!

As we went to press Pennine Hosts were putting the finishing touches to a clutch of re-furbishments in Levenshulme & Longsight. The Levenshulme & Victoria in Levenshulme look as though the 'Tavern' theme is being used, also with the Crown, Longsight. The Pack Horse, however, is to become a 'Sports' pub. All except the Victoria sold real prior to conversion but we can now expect to make a gain with the Vic to make all four trad beer outlets. More news on beers and interiors next month.

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The long closed Imperial, Birch Street, West Gorton was set to open as we went to press. Owner William Taylor tells us cask beers from Boddingtons, Tetleys & Banks's will be on sale. More next time.

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Pennine Hosts have plans in hand to refurbish and extend the Old Grey Horse, Didsbury. From the plans it looks as though an 'Open House' type scheme is proposed.

\*\*\*\*\*

Wilsons-Websters have applied for permission to extend the Grove, Ashton Old Road, by demolishing neighbouring derelict cottages and building an extension to provide games and vault areas.

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New tenant at the Crown, Northenden, (Boddingtons) is Austin Battersby who had to move in so quickly that his wife is still running his old pub, the Mill House in Cheetham Hill, another Boddingtons house.

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Samuel Smiths new Premium Bitter, Museum Ale, is now on sale at the Boars Head, Market Place, Stockport. This is our areas' only outlet for this rather potent brew.

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Robinsons Royal Oak, High Street, Stockport is set to open on December 17th., after more than a year of complete re-building.

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Don & Aline at the Castlewood, Bridge Street. Brow, Stockport wish to express their thanks and regards to members of CAMRA for their custom & support throughout the year - we return their kind greetings - keep the Wilsons flowing!!

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Contributors to this issue:  
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# BAKERS VAULTS

MARKET PLACE  
 STOCKPORT  
 TEL 480 3182

Bookings now being taken for the Christmas Period

FROM DECEMBER 1st 1986

LUNCH TIME MENU £ 4.75 3 Course  
 EVENING MENU £ 8.50 4 Course  
 CHRISTMAS DAY £15.95 5 Course

our BLACKBOARD SPECIALS are still available at lunchtimes and evenings from £1.00-£5.95

Also available our Chef's Special Buffets, including if required Vegetarian Specialities

Food available every lunch time including Sundays, and every evening from 6pm except Sunday and Monday

MERRY CHRISTMAS FROM ALL THE STAFF

# Egerton Arms

ST. PETERSGATE

(Near the Market Merseyway Car Park)

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 homemade Hot & Cold meals, boasting our famous Hot Roast Beef & Pork Sandwich Carvery at 95p and including chilli, curries, steak & mushroom pie, lasagne & daily specials.

Evening meals available, children welcome lunchtime & early evening.

WHAT'S ON IN OUR CONCERT ROOM

Thursday: FOLK NIGHT

Friday & Saturday: LIVE GROUPS

Parties catered for — function room available.

TEL: 477 8008

# Merry Xmas FROM

JOHN & JOAN