

Opening Times



STOCKPORT AND SOUTH MANCHESTER CAMRA

No. 48 APRIL 1988

PRICE LISTS - CAMRA GETS ACTION!

By John Clarke.

You may recall our survey, carried out last year, on pubs displaying (or not) price lists. We found that about one third of those pubs checked out either had no list or one that was illegible. We reported some of the offenders to Manchester Trading Standards Service who subsequently undertook a limited survey themselves to check on both:

#Price lists displayed,
#Spirit measures etc. displayed.

Only 10% of pubs complied with the law on both counts. Mr. T. Burke, Assistant Director of Trading Standards Office goes on to tell us that: "in the light of these results he has written to:

*the offending licensees,
*the local breweries,
*the L.V.A.,

informing them of this very poor state of affairs and invoking whatever assistance they can render to bring about a marked improvement in this area of consumer protection."

Good news indeed - for our part, we hope to carry out another survey later this year - the results, hopefully, should show an improvement on previous years, but that of course remains to be seen.

This Month in your 12 page 'Opening Times':

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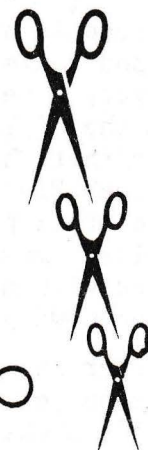
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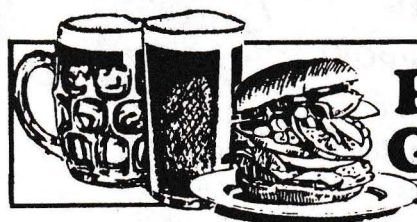




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Owd Rodger on draught
Newquay Steam Beers



PUB GRUB

By John Clarke.

A Central Stockport location this month and the **Swan With Two Necks**, Princes Street. A 'haven in the shopping precinct' says the Good Beer Guide and indeed it is. Arguably one of the most welcoming pubs in Stockport, the pub consists of small vault, corridor and back room, all enhanced by warm wood panelling and a roaring log fire in the back room in the winter months - if only more pubs were like this.

Hot food is available at lunchtimes Monday to Friday and falls squarely into the cheap and cheerful category - perfect for shoppers today for a break from the hurly-burly on Merseyway. The main dishes are either Chicken & Chips £1.70, £1.90 with curry) or Steak Pie & Peas (90p, £1.50 with chips). I chose steak pie, chips & peas - golden crispy chips, excellent mushy peas and a good portion of pie packed with minced steak made for an ideal lunch at a knockdown price.

A burger in a bun can be had at 95p or £1 for a cheeseburger, a steak muffin will set you back 65p and 55p a chip muffin. A portion of chips is 50p and sandwiches are 50 or 63p.

Simple, good-value food is becoming a rarity nowadays so it's a pleasure to recommend the Swan with Two Necks unreservedly - oh, the Robbies Best Mild and Best Bitter are pretty good as well!

PLOUGH SHARES?

One of the most impressive pub charity appeals to come to our notice recently comes from the Plough, Shaw Heath, Stockport. Launched on New Years' Eve 1986, the aim is to raise £4,000 for a special care baby unit at Withington Hospital and now, just over 12 months later some £3,014 has already been raised.

Events have been many and varied including chairty games nights, sponsored head and beard shaving and even £60 from Urmston Sea Anglers champion Alan Coxon who donated half his prize and £10 from his own pocket. A sponsored slim by regular Pete Walker raised £85 and £204 came from admissions on Christmas night.

A worthy cause indeed and you can help. They've run out of fund raising ideas and the last £1,000 is proving a bit of a struggle. So, if you've any imaginative ideas for fund raising please phone Caz, Bob or Betty on 480 3833 - they'd like to hear from you.

GAS BASS

Bass and Tennent Sales Ltd. have registered 2 hot air balloons (presumably special shapes for advertising purposes) as G-LAGR & G-TINS. We always suspected that Big 7 advertsing campaigns were just so much hot air - shouldn't they be gas balloons? As a further thought: if they were to put as much CO² in them as they put into lager they would be as bouyant as the proverbial Le(a)d Zepelin!

Bakers Vaults

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superb cuisine

including traditional
Sunday Lunch



LIVE MUSIC MOST EVENINGS

BOOGIE CLUB

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OLDHAM – THE LESSONS

The last brew of Oldham beer was collected, some weeks earlier than expected, on March 8th., in the presence of a small group of CAMRA members. Out on the scrapheap went 80 jobs, 120 years of Brewing history, and another of our dwindling band of traditional breweries.

It could be YOUR favourite brew next; and the only organisation fighting the whirlwind of destruction in the brewing industry is CAMRA. Agreed, we could not save Oldham – it's desperately difficult to win against the preconceived decisions of big-money companies – but with every takeover, every closure, our voice grows stronger, our arguments reach further, the crisis is perceived more widely.

Join us – NOW, help us – NOW. For if you do not, all you will have in the years to come is the memories of the beers you once had.

COMPETITION NEWS:

Entries for the 'Name the Pub' competition (Feb. O.T.) arrived like a veritable shoal and such was the quality that the new owner of the former Railway, Pottery Lane, Graham Rawlinson, wants more time before he decides on an appropriate title for the pub – as soon as he does we'll let you know.

DOWN AT THE CHAPEL

The Chapel House in Heaton Chapel has now re-opened after a six week refurbishment. Gone are mirrors on the pillars, the low lighting and stainless steel. Instead Whitbread have put in what appears to be coming their house style of plush seating and wood panelling on the pillars with an array of foliage both inside and outside. The reason for the change is openly stated as being to move the pub upmarket and to raise the target age group attracted to the place.

The change of policy has also involved the more active promotion of cask conditioned beer. Chesters Bitter is still on handpumps but Whitbread have also installed Castle Eden at 89p a pint which is cheap in comparison with the 98p a pint at the nearby Hinds Head, but still quite a dear drink. Apparently the difference between the two pubs is that the Chapel House is managed and the Hinds Head tenanted which means that either the Hinds Head is profiteering or that Whitbread are ripping off their tenants as well as their customers.

THATCHED CASTLE?

After some 4+ years as tenants of the Good Beer Guide listed Castlewood, Bridge Street Brow, Stockport, Don and Aline Cleary are moving on.

They took over the Castlewood after a period of closure and have built it up to a thriving and popular local and are now going up the road, no doubt with the intention of doing the same thing to their new pub – the Thatched House, Churchgate.

The Thatched is one of the few Stockport pubs of which Camra knows little – to date only the Wilsons Bitter is cask conditioned and it seems a little used pub although the original Showells windows are magnificent. All should be changing now for Don intends to convert all the beers to cask and the initial range will be Wilsons Mild & Bitter, Websters Yorkshire Bitter and Ruddles County, all on electric pumps.

After a short period of closure whilst Aline works her magic touch on the decore the Thatched will be open to add to the wide range of the town's beers.

We wish Don & Aline well.

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ARE PUBS FOR FAMILIES?

It is my contention that there is room for the family in the pub and that there is need for a change in the law.

There are, however, two schools of thought ranged against any liberalisation. The first and perhaps the most vocal are the puritans whose argument is that the pub is a place where you drink alcohol and as alcohol is a drug it is no place for children. There are two flaws in this 'den of iniquity' theory. Firstly, children are more than likely to see their parents drinking at home. Further than that, however, I believe that taking children into pubs can be a positive assistance to them gaining a responsible attitude to drink. For many people the first time they are allowed to taste the forbidden pleasures of the pub is when they can pass for eighteen years of age. As a result the temptation is to see the pub as a place to get legless rather than for social discourse and a quiet drink.

The other 'diehards' are also against children in Public Houses, but for different reasons. They believe that the introduction of children would militate against the traditions of the pub as a place of adult entertainment, social interaction and peaceful drinking. Whilst I share some of these fears (mind you the juke-box, video games & television all seem to have largely negated that tradition) I would argue that safeguards can be written into any change in legislation to protect the Public House from becoming a kindergarten.

So, what is wrong with the current situation? The law when strictly applied ensures that for the majority of the time (when it is not sunny enough or warm enough to sit in the beer garden) families as a unit cannot participate in the Country's most popular social activity - going to the pub. So what happens? Well either everybody stays at home or the man of the house goes out, leaving 'the little woman' at home to look after the kids. One can see that the current legislation is not only anti-family but also, indirectly, sexist to boot. The industry has tried to circumvent the law by introducing 'family rooms' but as these are well away from the pub proper, often in some dingy back room, families miss out on the atmosphere that is so essential to the enjoyment of sitting in a traditional pub. It's like visiting an old friend only to be told you must sit in the garden shed because you've brought the kids. The current law is not only a bad law it is, like most such legis-

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banjo, fiddle, whistle, bouzouki, spoons,
bones, bodhran and mouth organ.....
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lation, a bad law that has brought the law in general into disrepute. This is because the public and the trade do their best to circumvent it, especially in country areas. Last year, on holiday in South Wales, not one pub refused my family entrance.

So how should the law be changed? I contend that children should be allowed in Public Houses up to 9pm in the company of adults, but that the publican should be allowed to allocate a part, or all, of his pub as 'child free' to protect those of his customers who prefer their pub like that. That way the publican will be allowed to manage his business as local circumstances demand, children will be protected from being kept out at all times of night by their parents and most important my wife & I will be able to go out together rather than apart.

JIM FLYNN.

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OPINIONS PLEASE! Do you agree with the suggestions
the writer has made?

Comments, please, to 'Opening Times', address on P12.

Kings Head

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Hand-drawn Youngers

Traditional Ale

Nice Line in Malts & Blended Whiskies

Comfortable Lounge

Meals Served Until 10.30pm

Breakfast from 8am to 11am



WORTH A VISIT!



RISING STAR

There are new faces behind the bar at Hydes' OLD STAR, High Street, Cheadle. Malcolm and Jeanne Bell took over the pub in early February.

It's their first pub, and certainly a change from their previous jobs - they were both prison officers! They plan to redecorate, and extend the back to provide more room for catering (traditional only, no fancy meals, Malcolm says). They hope also to extend their range of good and unusual whiskies - the 'Sheep Dip' is already selling well!

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BANKING ON MUSIC

In its new guise as a tenancy (as exclusively reported in these pages), Banks's Gransmoor on Ashton Old Road, Openshaw is at last starting to realise some of its considerable potential by staging regular entertainment. Every Tuesday brings a 'nostalgia evening', with recorded sounds of the 50s & 60s; while for those who prefer their music live, there's trad jazz every Wednesday with the locally based Aldwinians Mainstream Jazz Band & their guests. Results are already being seen in increased turnover, which means improved quality particularly the mild.

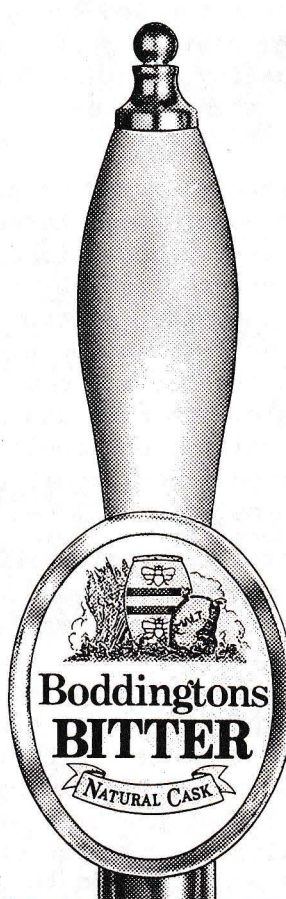
LETTERS...

From Mr. G.Symes.

'Further to your article 'Pub Shopping' (March O.T.) I can advise you that the Black Horse in Walcote, Leicestershire specialises in Thai cooking. I admit this is a long way outside the area but it is particularly well-sited for a stop-over on a journey between the South-East and our own more civilised region! Walcote is only a few minutes out of the way on a journey using the M1 & M6, as a glance at your atlas will show. (A great pity that the maps in the current Good Beer Guide fail to show this.)

The pub sports 4 handpumps dispensing typically Hook Norton Best Bitter, Old Hookey, Hoskins & Oldfield HOB & Flowers Original, although the range varies. It boasts an open fire & there's a separate room which welcomes families. It is relatively unspoilt and has a very friendly landlord. On my most recent visit he spotted my CAMRA sweatshirt and went out of his way to advise which of his beers were on particularly good form.

Thai food is unlike any I have experienced, but is very popular with the locals & the prices are most reasonable. The food is prepared by a young lady of Thai origin, and while I believe most are curries, the landlord is happy to advise on the ingredients and strength of each dish. I commend readers to visit this excellent pub when they can; I will most certainly be returning.




Two Bevvies of Beauty

BODDINGTONS AND HIGSONS
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A SIGHT FOR SORE EYES,
NOT TO MENTION DRY THROATS.

TRULY TWO BEVVIES OF
BEAUTY, YOU COULD SAY!

As Real Ale Lovers, you need no introduction to the deliciously nutty tang of Boddies bitter.
Now, however, you can also try the superb individual flavour of Higsons at many Boddies' pubs in the Stockport area. This noble brew from down the M62 has been winning friends among real ale drinkers for many years - 200 to be exact!
Like Boddies, Higsons is brewed in the traditional way, using only the finest malt and hops. So whether you stick to the local favourite or sample the strength of the guest from 'out west', you're still in for a treat.
Try a bevvy of beauty today. Or better still, try both.



STAGGER

HIKING ROUND THE HEATONS - By Paul Braidley.

It was a balmy (if only) February evening when a few intrepid toppers set out for a crawl around the dark depths of Heaton Mersey and Heaton Moor.

Our first port of call was to be the Chapel House, a large Whitbread establishment on the A6. However - a major hiccup - the pub was shut!! In the words of our illustrious Social Secretary, "how embarrassing. This has never happened before!!" As if to make up for this gross error we left him outside directing the crawlers to the next pub on the route. The Chapel House is currently being refurbished and in the words of one of our number it could hardly be worse than it was before.

We finally arrived at the first open pub - the GEORGE & DRAGON, an imposing but pleasant, between the wars hostelry that normally sells Boddingtons Mild & Bitter. I say normally for when we got to the bar the pumps were covered up. Could

this be a further error? A pub with no beer? Fortunately this was not so as due to the strike at Boddingtons only Lees Bitter was available. It was felt unnecessary to score the beer since it is not usually sold here of course, but comments were generally favourable. It was only 7-30 but the number in our party was already a dozen and the well attended crawl moved onto the RUDYARD further along the A6. The Rudyard is actually a residential Hotel & Restaurant and the style of the bar could only be described as baroque colonial with a definite 'days of the Raj' feeling about it. We served by bow-tied bar staff which was all very pleasant until we found out the price - 89p for Stones Bitter. As one of our party was heard to say - 2 pints for the price of 3. The scores were generally average to good.

Cutting off the A6 we made our way to the centre of Heaton Moor. A brief sortie into the Elizabethan revealed that this Greenalls House is still selling keg beer through hand-pumps although the new style pump clips were not in evidence. It is still not clear that the pub-goer is not receiving cask conditioned beer.

The next pub was the PLOUGH a pleasant, bustling local selling Tetley Bitter & Jennings Bitter both at 80p a pint. One couldn't help but notice the attractive stained glass windows - an all too rare sight in our pubs these days. Our number had by now grown to 21 and the staff must have felt that the proverbial coach party had arrived. The Jennings Bitter was generally of better quality than the Tetleys being at least good with the Tetleys' average to good.

A few yards further along the road we arrived at the CROWN - another Boddingtons house which did sell Boddingtons beer. Descriptions of the pub varied from characterless to uninspiring although it was quite busy. However I did wonder how much mild was sold at 80p a pint. The bitter was 82p and its quality could only be described as variable. The mild was generally of above average quality. One couldn't help noticing the stained glass panel which appeared to be held on by masking tape.

The next pub was in total contrast to all the others. It is the now proverbial Pennine Hosts pub. This was the Open House style called TOPS. The bright lights hit you as soon as you walk in the pub along with the open-plan two level design which gives the pub a lack of character. The price list was clearly visible, showing Websters Yorkshire Bitter at 82p a pint. However the quality of the beer was the worst of the evening with most scores below average and two drinks were left on the bar as undrinkable. Perhaps the worst thing about the

ESTD **B** **W** 1867
BURTONWOOD
BREWERY



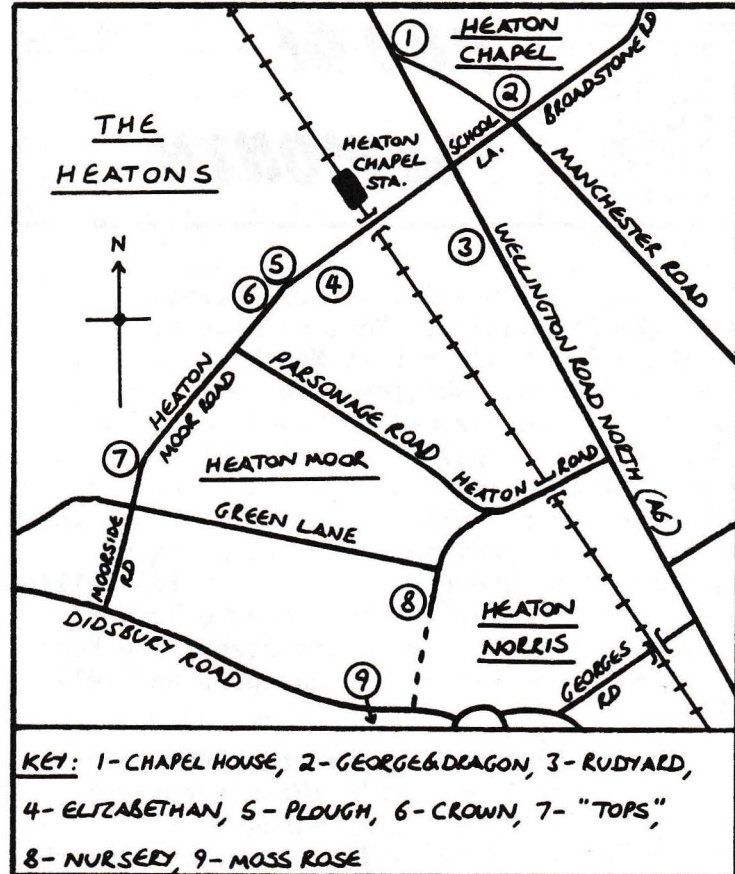
**A FAMILY TRADITION
 OF FINE BREWING**

pub was the fact that some of the staff didn't know what drinks were available - when told that bottled Guinness wasn't available it was pointed out that there was a shelf full!

It was a long walk to the next pub but well worth it. The NURSERY is a regular GBG entry but it is difficult to find. It is a large, thriving local catering for all tastes with prices more reasonable with Hydés mild at 71p & bitter at 76p. The bitter was generally thought as slightly better quality than the mild but both beers scored average to good scores.

It is worth noting that on the way to the Nursery there is the Heaton Moor Rugby Club with Theakstons Bitter & Matthew Brown Mild on good form by those who tried it.

Our last pub was, according to one of our number only 2 minutes away via a muddy track. The fact that this person has longer legs than any one else meant that it was some 10 minutes before we arrived at the MOSS ROSE on Didsbury Rd. This Hydés pub provided a surprised reaction from many of our number for the bland exterior hides a tastefully decorated open plan busy pub with reasonable quality beer. Hydés Best Mild is now called Hydés Light which was thought to be slightly better than the Bitter & overall it was a nice way to finish the crawl where, apart from one glaring example, the beer was not too bad!



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

PUB OF The MONTH

The Pub of the Month Award for April has been won by the **Britannia** on Rowsley Street, just off the Ashton Old Road in East Manchester. A small pub which Greenall Whitley once considered closing but sold instead to Middleton Brewers Lees a few years ago, it's very tidily kept and consists of a narrow L shaped vault where darts are played and a small, comfortable lounge which also houses the pool table. There's a good socialable atmosphere with plenty of leg pulling - ask to see the cartoon of licensee Trevor Thomas falling down the cellar steps! The beer is Lees mild and bitter, on handpump and well kept.

Trevor and Linda have been at the Britannia since September 1986 - it's their first pub, though they had done relief management at various places before taking it on. It's worth taking the short trip out of the City Centre to sample this small but splendid outpost of Lees beers - simple meals are available at lunchtimes.

And in particular, the time to be there is the evening of Thursday, April 21st., when CAMRA members will meet at the pub to congratulate Trevor and Linda and present them with the Pub of the Month certificate to mark their achievement in gaining this richly-deserved award.



GIVE US STRENGTH!

Drinkers will soon be able to find out just how strong their favourite tippie really is, so prepare for a few myths to be exploded thanks to a Government ruling which will compel the Brewers to state the alcoholic strength of all beers, wines and ciders.

The ruling, stemming from a Common Market Directive issued in 1986 and expected to come into force in 1989 will force both brewers and importers to declare the percentage alcohol by volume rather than the original gravity as at present.

The Brewers Society have reacted by pointing out that many brewers already give the strength of beer by disclosing the Original Gravity but this to some extent is misleading. The 'O.G.' is simply a measure of the amount of fermentable material in the beer, i.e. how much could be turned to alcohol - the end result of course depends on the amount of fermentation, a pint with an O.G. of, say, 1043 might not end up as strong as one with an O.G. of 1039.

It will also be interesting to see how some of the popular lagers, many of which already have a low O.G. (Carlsberg, for instance, a paltry 1030), stand up to traditional ales. As CAMRA's National Chairman, Jim Scanlon, commented: "This is something we have been working on for a long time. The effects will be very interesting and I look forward to a great many drinkers being surprised by the alcohol strength of their session lagers. We have been saying that they are bad value for money because drinkers pay a high price for a relatively low alcoholic content."

When all the information becomes available, "Opening Times" will be publishing details of commonly locally available beers and lagers to help you, the drinker, get value for money.

SILLY STORY DEPARTMENT.

Following recent comments we have made comparing prices of various beers a very silly story is doing the rounds. This suggests that the reason why Holts Beers are the cheapest in Manchester is because they are subsidised by family trusts and in particular by the Holt Radium Institute. This is, of course, utter tripe. The Institute was founded by the Holt family who donated large sums to it. To suggest that such an institute would give money to a brewery is ridiculous. Holts beers are cheap for many reasons - no advertising hype, local independence and not chucking money about tarding up pubs being amongst them - getting money from hospitals is not!

THE MANCHESTER ARMS

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De Olde Vic CHATHAM ST.,
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Stockport's Premier
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TAYLORS LANDLORD
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Guest Beers Weekly
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**CAMRA
CALLING!**

First & foremost this month is **Stockport Beer Festival** to be held on 7th., to 9th., at Stockport College. You've probably seen the posters by now - make sure you're there it's an event not to be missed.

On Monday 11th., there's a social at the former Railway on Pottery Lane, Gorton. If it's not open by then the venue will be changed to the Travellers Call on Ashton Old Road - a chance to meet the new licensees. As with all socials we kick-off at 9-00pm.

The following Thursday, 14th., sees our Branch A.G.M. at the Castlewood, Bridge Street Brow, Stockport, followed at long last by our much postponed pub photo quiz. The meeting starts at 8pm and members need their current card if they wish to vote for Officers & Committee.

On Monday 18th., we have a social at the Tiviot, Tiviot Dale, Stockport and on Thursday 21st. we have Pub of the Month at the Britannia, Rowsley Street, Beswick. A minibus will be taking people from Stockport and South Manchester. A great little Lees pub this - do try to make it.

This is followed on Monday 25th., by a social at the Three Tunnes, London Road, Hazel Grove - another chance to meet a new Landlord. We finish the month with our Stagger on the 29th., this time Gatley and Northenden kicking off at 7pm from the Red Lion, Church Road, Gatley and meeting at 8-30 at the Jolly Carter, Royle Green Road, Northenden.

Into May now and a social on the 2nd. at the Why Not?, Ashton New Road. More next month but if you want more info. about any of the above, or any other of our activities, please phone me, John Clarke, on either 831 7222 ext. 3411 (day) or 477 1973 (night).

HEARD AT THE BAR:

(In Edinburgh): "Aye, the beer in England's dreadful - it's got nae gas in it!"

(He was quaffing lager)

TRAVELLING ON

Tony & Anne Healey at the Travellers Call on Ashton Old Road, Beswick, have moved on to pastures new and we welcome at the Travellers new licensees Nick & Pat Ainsworth. The pub is to remain a Free House; initially the only cask beer sold will be Tetley Bitter, though others may appear as they see how trade develops.

Tony and Anne take with them our best wishes (and their Pub of the Month plaque from April 1985!); we have good reason to hope that Nick and Pat will build on their success.

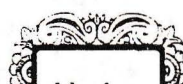
HEARD AT THE BAR:

In a Boddington Pub during the delivery dispute & selling Lees Bitter:
Customer to companion: "Don't have too much of this, it's stronger than the usual stuff."

*The
Nursery Inn*

GREEN LANE, HEATON NORRIS
STOCKPORT

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- * Good Home Cooked Food Served Daily
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- * Bowling Parties Catered for - Details on request.



Hydes
Anvil Ales

Brewers
of
Traditional
Cask
Beers

Always in
good taste



MANCHESTER MATTERS

A quiet month this, with only a few changes of beer to report. The Crown & Anchor in Central Manchester opened in mid-March after alteration, and will now be selling both Taylors Ram Tam and Porter, together with Whitbread Trophy, in addition to the beers previously noted here. Across town, though, the Marble Arch has been sold and we are likely to see a reduction in range here - probably Marstons Bitter and Pedigree, Websters and Wilsons Bitters, though the final picture was not clear as we went to press. Finally on City Centre Free Houses, the standard range at the Coach and Horses is now Boddingtons Bitter, Burtonwood Bitter, Taylors Landlord and Tetley Mild and Bitter, all on handpump - the odd guest beer is still likely to occur from time to time.

Out of town, Clayton's Strawberry Duck hasn't for some time been selling Holts Mild or Websters Bitter, Dicey Reilly's in Levenshulme has dropped Draught Bass in favour of Bass Light, and the Travellers Call in Beswick is likely to be selling Tetley Bitter only in the foreseeable future (see full report elsewhere). Finally, please note an important correction to last months' "Update" feature - the Angel in Gorton is still selling mild, and should continue to do so as a number of regulars have now switched to this excellent beer.

Lastly, back in the City Centre, the Beer House no longer sells Matthew Brown John Peel, as the beer is being discontinued - apparently a decision made by Brown's at Blackburn and unconnected with their recent takeover by S & N.

Egerton Arms

ST. PETERSGATE
TEL: 477 8008

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

We have an excellent selection of home-made Hot & Cold meals, boasting our famous Hot Roast Beef & Pork Sandwich Carvery at 95p and including chilli, curries, steak & mushroom pie, lasagne & daily specials.

Evening meals available, children welcome lunchtime & early evening.

"WHATS ON IN OUR CONCERT ROOM"

Alternate Tuesdays: FOLK

Thursday: 9.00pm POP MUSIC QUIZ
PRIZE OF CHAMPERS

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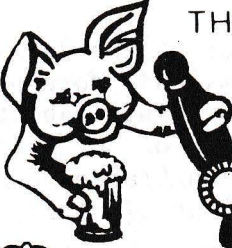
The latest 10520G Special Brew rolled out at the Lass O'Gowrie, Charles Street, Manchester, last month to celebrate the students end of term. As usual it disappeared in no time at all. Speaking of the Lass O'Gowrie gives us the chance to correct a slightly misleading item in last months' "What's Doing" (the North Manchester newsheet) concerning the well known Duke of York in Eccles.

Far from reverting to a Whitbread managed house, the new tenant is in fact Joe Fylan, licensee of the Lass O'Gowrie. A manager, chosen for his beer keeping skills, has been installed and no changes are planned to the beer range although extensive lunchtime food in the Lass O'Gowrie style has been introduced. We asked Joe whether his popular house brews would be making an appearance in the new pub - a possibility for the future, he tells us.


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STOP PRESS:

As we went to press we find that the Hinds Head, Heaton Chapel has changed hands and that the Castle Eden Bitter has been **reduced** by 4p a pint. We wonder why? Full report next month.

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THE NEW BREWERIES

PART TWO - By Philip Levison.

Last month we traced the very early history of the small breweries & how the numbers reduced until only 4 were left. Although these four were eventually to be joined by a trickle of new small breweries, which in a very few years was to become a veritable flood, there was one other brewer who set up in 1965, a time which must be considered as the very early days of the new small brewers, as it was to be 7 years before another newcomer appeared. Although we are talking about newcomers, it could well be argued that this was no 'new boy'.

In 1965, in Innerleithen, Peebleshire, the Laird of Traquair, Peter Maxwell Stuart, was clearing out an old stable block when he came upon brewing equipment which it was estimated had been operating in the early 1700s. Realising that his ancestors had been brewers the Laird was anxious to resurrect this family tradition & he started brewing with copper & oak fermenting vessels which were over 200 years old.

Initially, a pasteurised bottled beer was produced with the help of Belhaven Brewery, Dunbar, East Lothian. At Traquair House itself the bottled beer was obtainable in a naturally conditioned form and an occasional cask of the ale was made available.

Then, after that period of 7 years, another old brewery came back to life, although in this case the lapse had been a mere 18 years, compared with over 2 centuries in the case of Traquair House. This was the Selby Brewery an old family concern that had ceased production in 1954, but then started to brew again on a small scale. About 10 barrels a week were supplied to a few, scattered out-



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lets, and there was one tied house, the Board Inn, Howden, Humberside.

The following year, 1973, a restaurateur called Paul Leyton started to brew his own beer at the Miners Arms, Priddy, Wells, Somerset. This was a naturally conditioned bottled beer, but because of the licensing restrictions, it could only be drunk with a meal at the restaurant, hence its unusual name - Own Ale.

These 3 new breweries could hardly be considered as setting a trend, they were so diverse - a Scottish stately home, an old Yorkshire Brewery and a restaurant in Somerset. But, some years after Traquair started brewing again, and the year before Selby restarted. a group of North-West drinkers had decided that something had to be done about the beer in most pubs, which was fizzy, cold, bland and over-priced. They set up an organisation called the Campaign for the Revitalisation of Ale - the name was changed slightly, and it became the Campaign for Real Ale.

What they never realised at the time was that what was to become a real ale revival would also trigger off the establishment of over 100 new breweries.

APPLICATION FOR CAMRA MEMBERSHIP

I/We wish to join the Campaign for Real Ale Limited, and agree to abide by the Memorandum and Articles of Association of the Campaign.

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Work is well underway on the revamp of the Crown, Heaton Lane, Stockport, (Boddingtons). The alterations involve extending the vault into the previous living quarters, improving access to the back room and installing a new bar. Projected "re-opening" is 13th., April, although this is subject to alteration.

Whitbread are planning alterations to both the Red Lion in Gatley and the Railway in Reddish. More news when available. Just in case anyone's interested, Websters super-bland Bitter is now on handpump at Offertons White House.

A change of licensees at the Longsight, Belle Vue, where former manager Peter Radford has left the trade. We welcome Richard & Mal, previously of the Osborne House, Collyhurst; known for a good pint at the Osborne, at the Longsight they will be looking to extend the food range, in particular by adding soups & sweets to the main courses already available.

The Locomotive, Ashton Old Road, Openshaw is expecting renovations within 3 months. Whilst these will be 'modest' & aimed mainly at reducing draughts we understand that the bar in the vault is to be re-sited. The vault is magnificent at present, untouched since at least 1926 & providing the highlight of a basic boozery. It will be a great shame if it loses its character.

The Junction in Cheadle Hulme (Holts) has had its much needed refurbishment postponed due to a change in plans. The renovations will now start in July and apparently now include a restaurant, games area and public bar.

Over in Cheadle Heath the Wilsons Mild at Farmers is now Keg.

The Thatched Tavern, Stanhope Street, Reddish, now has Tetley Bitter & Mild on handpump & on a recent visit it was certainly on form. Congratulations to the licensee of this smashing little pub who convinced the brewery of the wisdom of selling cask conditioned beer.

Still in Reddish the Union, Broadstone Road, has added Old Tom to complement the Robbies Best Mild and Best Bitter.

Newquay Steam Beer is making appearances in several outlets, both Free Houses and in Marstons pub through a Trading Agreement. It should be pointed out, however, that it is not naturally conditioned. All the beers are filtered and pasteurised.

The Golden Lion (Yellow Cat), Hillgate, Stockport has a new licensee - the sixth in the last two years. We hope to give a fuller report next month. Meanwhile in Stockport there are changes of licensees to report at The Rudyard Hotel, the Bamford Arms and Drakes in Offerton.

Contributors to this Edition: John Clarke, Jim Flynn, Charlotte Bulmer, George Symes, Humphrey Higgins, Rhys Jones, Peter Edwardson, Phil Levison, Paul Braidley.

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