

Opening Times



STOCKPORT & SOUTH MANCHESTER CAMRA

No. 51. JULY 1988

TIME, PLEASE!

Time for action. Action on the problems of drunkenness and the violence that too often seems to accompany it.

The danger is that in the present highly charged atmosphere we will see ill thought out measures that penalise the responsible drinker without tackling the heart of the problem, certainly the various anti-alcohol pressure groups are pushing for action for all they're worth.

The heavy drinker and the local drunk have always been with us, what is new is the phenomenon of the drunken teenager and it has to be said that the finger of blame points to the big brewers and those of the smaller independents foolish enough to copy them. Four areas stand out:

- The 'styleconscious youth' that so much advertising gushes about, too often becomes the drunken lout, usually because of
- Lager. Lager advertising is aimed at the so called affluent 18-25 age group. Advertising that attracts the 18 or 19 year olds will also appeal to those a few years younger, to pretend this is not the case is dangerously foolish. High strength lagers are now being pushed which will only make matters worse. CAMRA calls for a total ban on TV and radio alcohol advertising.

- The 'fun pub' concept. Again the product of the big brewers marketing men, it is this type of pub where trouble often occurs. Just to take two examples; commenting on the high number of visits to the Puss in Boots, Offerton, the police explained that that was not unusual for 'that type of establishment'. The increase in violence in Didsbury is attributed by many locals to the change of the Grey Mare to 'Squires'. CAMRA has long condemned this type of pub, pointing out that the traditional pub, with its mix of ages provides for a more controlled drinking environment.

- Off licence and supermarket selling has mushroomed in recent years. Again the big brewers lead the way, owning many of the off licence chains and also heavily discounting their beers to supermarkets, it is incredible that some publicans can purchase cans more cheaply from the likes of ASDA than their own breweries. CAMRA calls for all 'open shelf' selling to be outlawed.

It should be remembered that there is no evidence that moderate drinking is harmful. We need a carefully thought out national strategy not a superficial knee-jerk response; it remains to be seen if we get it.

THIS MONTH IN OPENING TIMES:.....

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



KEVIN & SUE WELCOME YOU

TO **The Swan with Two Necks**

OPP. WOOLWORTHS, PRINCES ST., STOCKPORT

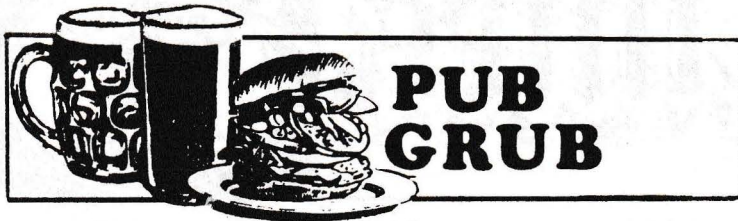
ROBINSONS BEST BEERS.

HOT & COLD LUNCHTIME FOOD.

CHILDRENS' ROOM.

A HAVEN IN THE SHOPPING PRECINCT!





PUB GRUB

By Alexander Panesh

Staying in Stockport again this month, we travel to the other end of town and visit the Station at Cheadle, just over the River Mersey on Manchester Road. The old station closed in 1967 but was rescued from years of dereliction by Wolverhampton based Banks's and tastefully converted into a pub as part of their ongoing investment in this area. Trains still pass, but sadly only freight, perhaps one day, excursions might pull into this unique watering hole.

The servery is an integrated part of the interior with an attractive display of over twenty different salad dips bolstered by seven hot and six cold main selections.

The roast beef at £2.95 was my choice while my guest chose the macaroni cheese and mushroom at £2.50. There was a choice of vegetables and either chips or potatoes.

The macaroni was particularly enjoyable, having been freshly made, both dishes were very filling making a sweet an overindulgence we were able to avoid, despite the attractive selection on display.

All of this was enjoyed with Banks's Bitter which was as ever excellent. The Station also serves Mild as well as Hansons Black Country Bitter. There is straightforward access for the disabled and plenty of outside seating as well as the added delights of the Garden Centre next door.

All in all the Station is well worth a visit if your're planning to go there at night, go early as it gets very crowded.

DERBY WINNER?

We reported last month that the Derby in Fallowfield was in the throes of major alterations. They are now finished and Paul Thompson has been along to have a look...

"The Derby was a two roomed Wilsons house, the only real ale it sold being Wilsons Original Bitter although real mild was sold a few years ago.

Now it is a one room Websters pub selling two real ales, Websters Yorkshire Bitter having joined the Wilsons Original.

CAMRA is generally against one roomed pubs, as with only one room, the amount of choice customers have is limited. For example, some people like a loud juke box, others don't; some like a spartan, no-nonsense vault, others prefer smarter surroundings. These choices can be made in a multi-roomed pub.

With a one-roomed pub, customers don't have these choices.

Having said that, I do think the structural alterations at the Derby are for the better, as before the public bar was so small there wasn't room to swing a kitten, let alone a cat and the lounge seemed cramped as well. There now seems to be much more room than before.

I'm not over impressed with the 'improved' beer range though. Websters bitter is not the fine tasty beer it was a few years ago and Wilsons bitter is quite similar (this is no surprise as both are now brewed at the same brewery). Now the Derby is a Websters pub selling Wilsons as well, the drinker would be offered far more of a choice if it sold real Wilsons Mild rather than Wilsons Bitter.



The Gladstone

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HOME COOKED FOOD AT LUNCHTIMES...
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TOP FOLK GROUP - SULLY, SUZIE &
MICK RODDEN who play a variety of
folksongs and jigs on banjo, fiddle
whistle, bouzouki, spoons, bones,
bodhran and mouth organ.....

(for group, phone Sully on 0625 610849)



□ Don & Aline □

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CHURCHGATE

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Bar Snacks



FALSALE pt.2

In last month's 'Falsale' feature, we told you that we had reported various Greenalls pubs that were selling keg beers via handpumps to the brewery. We are pleased to report that the reply from A.W Mack the marketing manager has been most encouraging. He tells us:

- All handpumps selling brewery conditioned beer will be removed.
- The process started in June and should be finished by the end of the year.

Perhaps as importantly as this, he goes on to admit that in the brewery's view, drinkers do associate handpumps with 'Real Ale' - the point CAMRA has long been making in condemning the fake handpump practice as a con intended to deceive drinkers into thinking they were getting something they were not. Perhaps in light of this Stockport Trading Standards Dept will finally take some action against those pubs of other brewers continuing the con instead of pretending there's nothing seriously wrong. We will keep you informed.

BLACK COUNTRY BITTER

Mr D.Lynch, Banks's area manager tells us that the Hansons Black Country Bitter sold in the Falcon, Chorlton-on-Medlock, is in fact cask conditioned and not keg as reported in the May Stagger. We are pleased to put the record straight.

We have however, suggested to the brewery that they indicate whether this beer is cask or keg on the bar mountings, as they already do with their Banks's Mild and Bitter brands.

The brewery has also been asked to let us have a list of cask Black Country Bitter outlets in the Stockport & South Manchester area which we will publish on receipt.

SUN SHINES AT LAST

In May's issue we congratulated Howard and Susan Ball of the Sun & Castle, Hillgate on winning a Tetley-Walker award and suggested that they should follow this up by installing cask beer. No sooner said than done! We are delighted to report that this fine pub at long last serves real ale in the form of Jennings Bitter, with cask Tetley Bitter to follow in the next few weeks.

Since taking over 18 months ago, Howard & Sue have seen turnover more than double and the trend is continuing - the Jennings, only installed in mid-May is now selling three 18 gallon barrels a week. Indeed, Howard & Sue don't drink anything else. Sadly, the general success is not shared by the mild which sells barely 9 gallons a week and will remain keg.

The Sun & Castle has long been one of the best pubs on Hillgate, now it's got the beer to match.

HORSE RIDES AGAIN

For the past several months, the Horse & Farrier in Gatley has been undergoing refurbishment, inside and out. We are now pleased to report that the work has been completed.

The style of alterations give the feeling that nothing has changed but almost everything has, with tasteful stained glass windows and dark stained wood panelling being featured. The entrance door has excellent stained glass windows depicting a horse's head and bearing the name of the pub.

Victorian tile surround fireplaces have been installed which should make for a cosy atmosphere in winter when you can relax in front of the fire and sample the excellent Hydes Light and Bitter.



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★

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ALES

★

MARTIN & SANDY

FESTIVAL COACH

Latest guest beer at the Coach & Horses, opposite Piccadilly Station, is Burton Bridge Festival Ale. Delivered direct from the smallest and newest brewery in Britain's brewing capital, this rich, potent brew (og 1055, so considerably stronger than Ruddles County) is competitively priced at 95p a pint. If enough people drink it, we hope that this fine beer will become a permanent fixture at the Coach.

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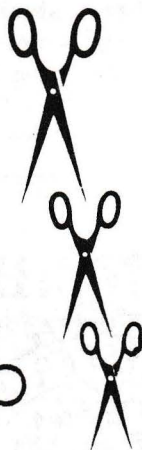
ALSO

CUT-BACK

44 ST. PETERSGATE

STOCKPORT

477 6739



LETTERS...

From Robin Wignall:

Can I make a plea for more positive reporting by Stagger correspondents?

My plea is prompted by comments about the Crown, Heaton Moor, visited during the Heaton's Stagger and reported on in April's Opening Times.

Comments were essentially unfavourable, and missed a number of positive aspects which make this a worthwhile pub to have as a local, aspects which the Campaign views positively.

The Crown is the only pub on the Moor selling real mil even if the only pump is hidden away in the vault.

It remains the only multi-roomed pub on the Moor, not having succumbed to the open plan trend. There is a fairly large main room, a small front room, and a small best back room with dartboard. This latter room retains its separate identity despite an unfortunate plastic arch linking it to the main room. In addition there is a vault (entrance down the side of the pub), the only vault on the Moor! This is a venue for darts and crib with occasional dominoes and even chess.

The main room also boasts a real fire in the worst of winter.

There is obviously not room for all this information in a Stagger report, but some of the more positive points could have been noted.

I therefore return to my original request for a more positive outlook. Pubs often have more to offer than can be seen in the brief visit of a Stagger.

INDEPENDENT'S DAY

1988 is CAMRA's year of the independent brewer with July 4th being designated Independents Day. Britain has much more to celebrate than the Americans on 4th July:

- * We have 56 local independent breweries - they don't
- * We have 205 traditional real ales - they don't
- * We have many good, traditional pubs - they don't

Locally, we have 5 old established independents in Greater Manchester and more close by; breweries which continue to have faith in local beers, unlike Whitbread and Watneys who have ceased brewing in the county in the recent past.

Not only do the independents offer better beers, they usually offer better value too (see next month's issue) Meanwhile enter into the spirit by entering Boddies competition which you will find elsewhere in OT.



BEER BOOKS BEER BOOKS BEER BOOKS BEER BOOKS

If you want to know what makes your pint so unique, then the book to buy is the Great British Beer Book by Roger Protz, the ex-editor of CAMRA's Good Beer Guide.

The first half of the book gives a comprehensive history of British beer from Roman times to the present day showing how the heritage of brewing in this country has been built up over the centuries. The book also illustrates how the johnny-come-lately large national brewers have been attempting to destroy it over the last 20-30 years in their relentless quest for greater and greater profits. Having read this half of the book, any reader with some soul will be reaching for a pen to fill in a CAMRA membership form (see page 12).

To a certain extent the book loses its way in the second half with something of a mish-mash of relatively unconnected chapters detailing things like the art of brewing, the history of beer pumps, pub signs, differences in beer tastes round the country etc. Many of these chapters are adapted from magazine articles written by Mr Protz and whilst they are all very interesting the lack of continuity shows.

Overall though a very interesting book, written in an entertaining way by a man who has great enthusiasm for his subject. At £5.95 the book is a good value read.

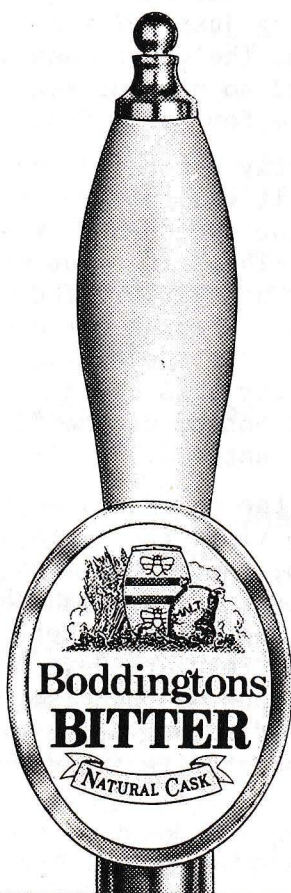
The latest publication to hit the shops is the awkwardly titled Vintage Pubs and Real Ale in the Manchester Area. Despite the long name, the book is a well written, highly informative guide to 150 of Manchester's traditional pubs.

Edited by Peter Barnes, the entries were chosen by all the local CAMRA branches in the county, the guide covering a wide area from Stockport to Wigan and all points in between. There is a detailed description of each pub together with details of the beer sold and how to find the pub (the book also boasts one of the few decent maps to appear in a CAMRA publication).

There are about 28 entries in the Stockport & South Manchester area, including such as the Arden Arms in Stockport, the Alexandra, Edgeley; the Station, Didsbury and the Hare & Hounds, Gorton.

What constitutes a traditional pub is a moot point, although Peter, who made the final selection (having visited 100 himself) looked for those which served their communities, catered for all types and where altered, still gave a feeling of continuity. All in all, an essential buy for those who appreciate good pubs and is cheap at £2.50

Both books can be obtained, post-free, from the Treasurer, 66 Downham Rd, Heaton Chapel, Please make cheques out to 'CAMRA Stockport & South Manchester.



Two Bevvies of Beauty

BODDINGTONS AND HIGSONS
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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

THE CLAYTON CRAWL by STUART BALLANTYNE

This month's stagger around Clayton and East Manchester began at the Strawberry Duck, a former Wilsons pub, on Crabtree Lane. Now a free house, the Strawberry Duck won the prestigious Pub of the Month award in September 1986 so a high standard was expected. We were not disappointed, with the Holts Bitter scoring above average, but unusually no-one tried the Wilsons Bitter or the Websters Green Label. Minor renovations to the pub were in progress with the small kitchen being extended to provide more catering facilities.

Quite a walk next to the Folkestone, a Boddies pub on Folkestone Rd., (off North Rd.). A large inter-wars pub with separate bar and lounge, considerable use has been made of wood panelling which looks to be an original feature. The stained glass panels above the bar were also impressive. It was refreshing to be served by a licensee who topped up our glasses without

having to be asked. Both the bitter and the mild were well kept. In such a traditional pub the disco and video seemed quite out of place. The pub is a good example of its type but some of the fittings looked a bit tired and it would benefit from sensitive refurbishment.

Returning to Ashton New Rd, we found ourselves in the Greens Arms. Unfortunately the exterior refurbishment hasn't been carried through to the inside which had a shabby, run-down feel. Open-plan with pool table, disco and barely over-age clientele, the atmosphere was not pleasant. A request for 'bitter' had the barman reaching for the Websters and he didn't seem too pleased when we insisted on Wilsons. We needn't have bothered as we struggled to drink it and the Green Label was even worse.

Continuing down the road towards Manchester we came to the Grove, a traditional, but plain, Holts boozier. As often with Holts pubs, the beer was the cheapest of the evening and scored



The Grove, Clayton

the highest marks so far, the mild being very good and the bitter excellent. Unusually for most pubs today, the vault was far bigger than the lounge and that was where we chose to drink. A nice touch was the WW1 memorial on the vault wall.

Pressing on, we retraced our steps and turned into Clayton Lane for our next port of call - the Church Inn. Cask beers are Stones Bitter and Bass Light, but neither were highly thought of, with Stones scoring just below average and Bass Light just above. The Church has been done up in recent years and so has our next stop, Chesters' Bridge Inn a few yards further down.

The Bridge is pleasantly decorated and having just left the Church it was tempting to draw comparisons between the two pubs as they are similar in many ways. The Bridge got my vote as it is bigger, lighter and airier. The Chesters bitter went off halfway through our order, and some of us had to wait for the new barrel. The beer scores were low but this could be because some of us caught the bottom of the barrel. The mild was keg and went untried.

Heading back towards the New Road, we turned left onto Croft St to visit the Victoria. A busy open plan Wilsons pub, the renovations to the Victoria have taken over 2 years and the care taken shows. The pub was sensibly kept open throughout and the old regulars have been joined by many new ones, the pub was heaving. The Wilsons bitter and mild scored above average and nobody was disappointed that the Websters was off.

A short walk to Ashton New Road and the Derby Arms. This was not proving a good night for Chesters as again we found that the beer was

ESTD **B** W 1867
BURTONWOOD
BREWERY



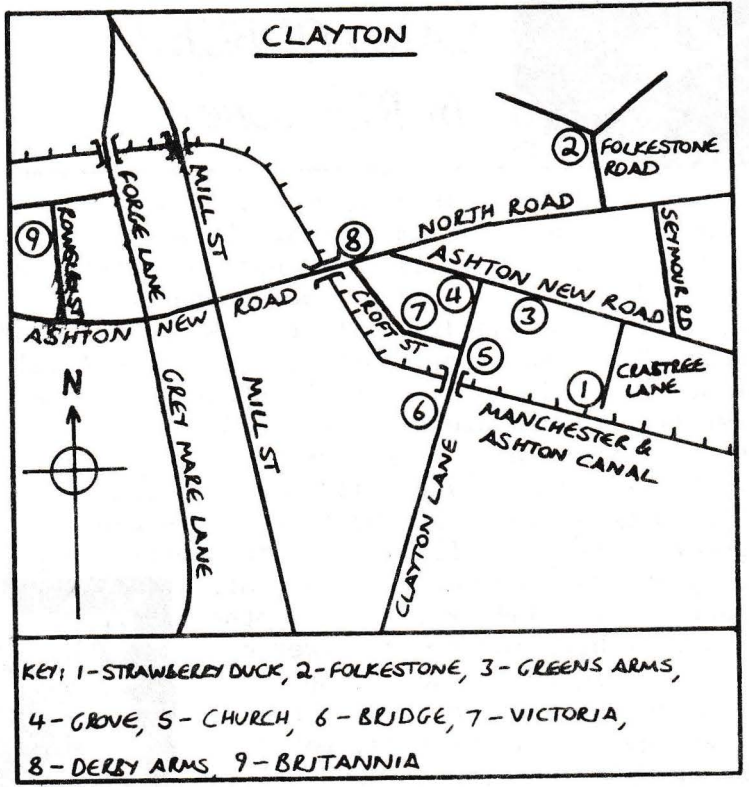
**A FAMILY TRADITION
 OF FINE BREWING**

off, so we had to take our trade elsewhere.

Passing the keg-only Sir Humphrey Cheetham and the closed Why Not (getting thirsty by now), we pressed on towards the city centre.

We finally came to Rowsley St and the Britannia. After such a long walk we were glad to find ourselves in such a friendly, traditional boozier. The windows still testify to the former Groves & Whitnall ownership, from whom it passed to Greenalls who in turn sold it to Lees as a no-hoper. Despite being a long way from any houses the pub is far from being a no hoper and was packed on our visit. The Lees bitter was considered good with the mild surpassing this as very good. All in all, a worthy winner of April's Pub of the Month award. If you've not yet tried the Britannia, then it's about time you did!

And so ended a most interesting and varied night. As usual the comments simply reflect how we found things on the night, try the pubs for yourself and make up your own mind.



THE BEER HOUSE

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

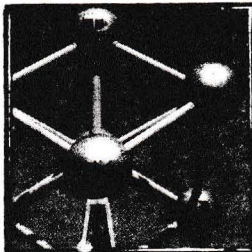
**Theakstons, Holts, Matthew
Brown & Linfit Beers**

**Thatchers Traditional Cider
Hot and Cold Food**

MON.-SAT. 11.30-3. 5.30-11.

SUN. 12.-2., 7.-10.30



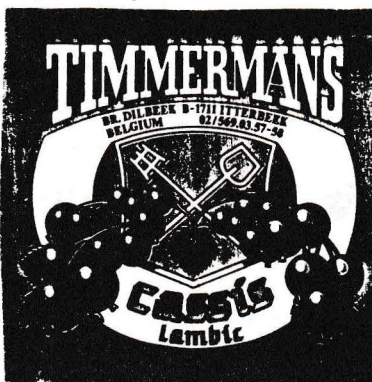


BELGIUM LAND OF BEER

by Rhys Jones

Thursday July 21st is Belgian National Day (since you ask, it commemorates the accession of King Leopold I in 1831) - so what more excuse do you need to try the beers from a country unrivalled for the diversity of its brewing traditions? For example, consider the Lambic family of beers, produced by a couple of dozen specialist brewers and blenders in the Senne Valley on the western edge of Brussels - these beers are fermented solely by wild yeast in the air, with no yeast added by the brewer, and can appear in versions flavoured with cherry, raspberry and more recently a range of other fruits. And, while a few other countries have monastery breweries, only in Belgium do the "Trappist" beers constitute a distinctive style of strong, top-fermenting, bottle-conditioned beer (note: most British beers top-ferment, that is the yeast floats on the top; continental beers are normally bottom-fermented). Or consider the "red" beers such as Rodenbach, where the house yeasts impart a deliberate sourness. The range is endless.

As well as a basic (probably quite high quality) Pilsener, a Belgian bar will stock a lambic (probably the blended, bottle-conditioned variety known as gueuze), a Trappist or Trappist-style beer, perhaps a "white" beer together with local specialities. Just as real ale underwent a revival in Britain in the 70's, so did the speciality beers of Belgium - and the revival has crossed the



Timmermans Cassis, a lambic beer flavoured with blackcurrants

Channel, with many of these amazing beers now available in British pubs and off-licences. An article such as this can barely scratch the surface, but here are some notes on a few of the beers available in Manchester and Stockport.

DE KONINCK

A classic top-fermenting beer from the only brewery in Antwerp. Similar to a British ale in colour. It's around 5% alcohol by volume and very hoppy - available at the Beer House in Manchester.

DUVEL

The name is Flemish for "devil" - so perhaps the figures of saints that dot the brewery are intended as an exorcism. It's certainly a beer to lead you astray, for behind the incredibly soft taste is an alcohol content of 8.2%. Comes in both bottle conditioned and pasteurised versions - the bottle-conditioned one has the red label. Available at the Beer House, and, to take away at the Bottle stop in Bramhall. The Bottle Stop also stock the same brewery's excellent Pils, often referred to as Duvel Pils in this country, its proper name is Moortgat Pils, after the brewery.

KWAK

A revived Flemish beer style that features added licorice. This strong (9% alcohol by volume), rich beer, brewed by the splendidly named Bosteels of Buggenhout, is often served in a miniature "yard of ale" glass complete with its own wooden stand. Available at the Olde Vic, Edgeley.

Part 2 of this feature will appear next month, when Rhys Jones conclude his beer tour of Belgium with the unusual Lambic and Trappist beers.

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CAMRA CALLING!

Summertime fun continues throughout July and in to August starting on Saturday, 9th July with an 'Opening Times Awayday', this month to Matlock and Matlock Bath plus a visit to the Crich Tramway museum. We leave Stockport at 9.32am, catching the 252 from stand B at Stockport Bus Station.

This is followed on Monday 11th with a social at the Thatched House, Chestergate, Stockport. As usual, all socials this month start at 8.30pm unless otherwise stated. Later that week there is the branch meeting on Thursday 14th at the Blossoms, Buxton Rd, Stockport. We will also be presenting the pub with a plaque marking 10 consecutive years in the Good Beer Guide, so an entertaining night is promised.

On Monday 18th the social is at the High Grove, Silverdale Rd, Gatley, a Hydes pub rarely visited by the local branch. The following Friday sees our monthly Stagger, this time in the Gorton and Abbey Hey area. We start at 7.00 pm at the Waggon & Horses on Hyde Rd and meet at 8.30pm at the Cotton Tree, Cross Lane.

The next day, Saturday 23rd, sees a day out with a difference. We travel by minibus to Waterhouses, near Leek and from there hire bikes and cycle down the Manifold Valley track to the Railway at Hulme End, an excellent free house that also does a nice line in food. After lunch we cycle back and spend the early evening visiting some of the superb country pubs to be found locally. We arrive back in Stockport at about 10.00pm. The total cost will be about £6.00 - phone if

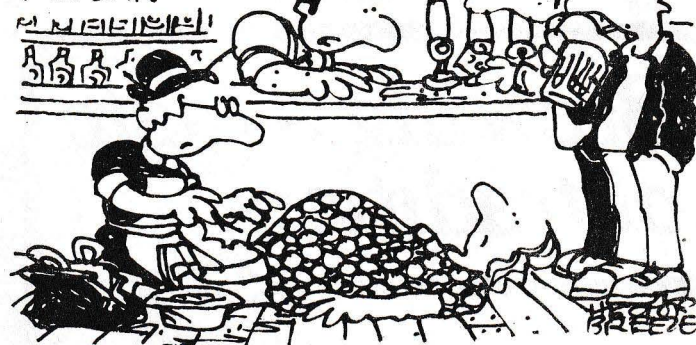
you want more details. We wind down on Monday 25th with a social at the Hinds Head, Manchester Rd., Heaton Chapel.

Later that week it's Pub of the Month at the Sidings, Broom Lane Levenshulme on Thursday 28th. Into August and on Monday 1st there is a social at the Old Star, High St, Cheadle.

Last but not least it's the BIG ONE from Tues. 2nd August to Friday 6th: CAMRA's national Great British Beer Festival, back north this Year at the Queens Hall in Leeds. There will be over 200 beers and 1000 gallons of cider on sale, not to mention many side stalls and live entertainment at all sessions. Easily reached by train (the Queens Hall is close by Leeds station) there are arrangements to run coaches from Manchester. The cost will be about £5 with a 10.30 am start. For more details contact the Beerhouse on 832 1452 or the Queens Arms on 834 4239.

If you want more details about any of the above or our activities in general please phone me, Angela Walker on 0663 43769 (night) or 0625 512887 (day)

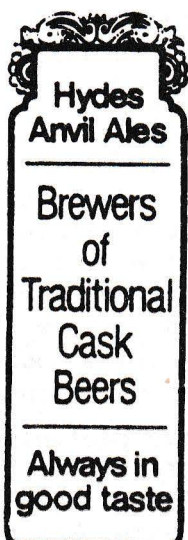
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CHILDREN IN
THE BAR



The Nursery Inn

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JULY

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

PUB OF The MONTH

The Sidings on Broom Lane, Levenshulme, only opened on December 10th last year, but it has already become a firm favourite with many locals who appreciate the well-kept, value for money beers and pleasant surroundings. As a result it was considered a worthy winner of the Pub of the Month award for July which will be presented to licensees Graham and Joan Smithies on Thursday 28th July.

The Sidings was a particularly welcome addition to the Levenshulme area which previously had no Holts beers available. The Sidings serves both Mild and Bitter on handpump.

Joan has also gained a reputation for her pub food which is available throughout the week at lunchtimes. Sunday lunch is also available.

Although newly-built, the Sidings follows a traditional layout with a separate public bar and a lounge arranged to give the customer some sense of privacy.

All in all a well deserved award to which all are warmly invited.

HOLIDAY ALE

Southport & Liverpool

By John Clarke

The first Holiday ale of 1988 covers 2 popular day out destinations from the Stockport and Manchester area - Southport and Liverpool.

Southport, famous for both its flower show and vanishing sea-line is easily accessible from Victoria, the journey taking just over one hour. On arrival, many will make for the sea front, perhaps to catch an elusive glimpse of the sea. En route, pause at Cable St., there you will find the Ship, an excellent locals pub serving hand-pulled Bass, Special Bitter and Mild. Substantia hot and cold rolls are also available at a give-away 50p - the bacon and black pudding is particularly recommended.

Another pub close to the sea-front is the Falstaff on King St. This is more of a young persons pub and dispenses Matthew Brown Mild and Bitter plus Theakstons XB on handpump. The accent on food here is more pronounced than at the Ship and a plus point is a pleasant outside drinking area.

Much of Southport, particularly on the front, conveys an air of decaying elegance - elegance without the decay can be found on the upmarket Lord St with its arcaded shops. Close by on Union St you will find the Guest House, to my mind one of the best pubs in town, certainly selling some of the best beer. The attractive exterior is matched inside by much wood panelling and leaded stained glass. A friendly atmosphere only adds to the enjoyment of the handpulled Higsons Mild & Bitter or Boddingtons Bitter.

Space doesn't allow a description of all Southport's worthwhile pubs but 2 others worth a visit can be found on Eastbank St - Walker's Old Ship and Thwaites' Volunteer which also does a nice line in food.

Liverpool is also easily reached with trains from Southport, Manchester and Stockport. The city seems to have been in the news constantly in recent years and many people are coming to realise that a pleasant day out can be spent there. The Albert Dock development and the Festival Gardens are already familiar to many. Add to them the new Tate Gallery, extensive shopping facilities and two superb cathedrals and a day can be well spent.

Liverpool also possesses some of the most spectacular pubs in the country, certainly the like of which are not to be found anywhere in Greater Manchester.

Two can be found next to each other opposite

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Central Station. Both Walkers pubs, the Midland and Central Commercial are not to be missed. The Midland boasts fine woodwork and a rare example of a corner bar. It's said to serve one of the most consistent pints in Liverpool. The Central Commercial is a glittering former gin palace, complete with dome. The main feature must be the etched mirrors which line the walls and sparkle from every angle. Both pubs serve Walkers Mild and Bitter on handpump.

The 2 real gems though are tourist attractions in their own right. The first you will come across is on Lime St, not far from the Station. This is the famous Vines. A monument to carved wood and plasterwork, the pub virtually assaults the eye when you go in. Add the marble and copper fireplaces, the copper fronted bar and a superb stained glass skylight and you've a classic among pubs. The beers are Walkers Mild, Bitter & Best Bitter all on handpump. Lunchtime food is served (in the Ballroom !) and families are welcome.


The other compulsory visit is to the Philharmonic on Hope St, close by the Philharmonic Hall. Not as well preserved as the Vines, it is as impressive. The mosaic fronted island bar and mosaic floors are a feature here, together with more carved wood, stained glass and fine fireplaces. Mention must also be made of the Gents toilet, described by one author as a "cathedral among Gents", they are a riot of coloured marble and mosaics. Families are welcome for lunchtime food in the spectacular Condé Lounge. Beers available on our visit were Tetley and Jennings Bitter, both on handpump. One word of warning - this pub does get very crowded at night and service can be erratic (one of our party was almost served in a dirty glass)

Finally a brief mention of two others worth a look - Ye Cracke on Rice St, off Hope St, is a free house with Boddingtons and Marstons plus a nice beer garden. The Roscoe Head on Roscoe St is handy for the theatres and sells fine Tetley Mild and bitter plus Jennings Bitter in a superb four roomed pub.


An article of this size can only scratch the surface with a city such as Liverpool. Go and explore for yourselves - you won't be disappointed.

PITHED OFF!

We said it wouldn't last, and after less than 3 years, Stockport's Far Pavilions has re-emerged as a pub - the Chestergate Tavern, looking much as it did before its joke 'Indian Raj' theme. Gone are the illuminated pith helmet and taped jungle noises to be replaced by a more commodious if unexceptional one room lounge and a loud juke box. Oddly the Ruddles County which this pub was one of the first locally to try has been dropped leaving just Websters and Wilsons bitters, both on handpump. The former Host Group seems to be in retreat everywhere - see next issue



Linda and Trevor




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**THE NEW
BREWERIES**
by PHIL LEVISON

Articles 1-4 in this series charted the slow but steady progress of the new small breweries - 7 newcomers had started since 1977. During 1978 another 7 were added to the growing list of newcomers, and Peter Austin's was the first to set up at Ringwood in Hampshire, producing Ringwood bitter (og 1040) and a stronger brew Forty-niner (og1049) for the free trade. The next small brewery to appear was the Mendip Brewing Co., set up in an old explosives factory in a quarry near Bristol, by ex-Courage head brewer Roger Walkey, using equipment from Courage, Welsh Brewers and Whitbread. Two beers were produced for the free trade, Mendip bitter (og1034) and Special (og 1040).

A few miles away, another ex-Courage employee, Simon Whitmore, former Courage Western MD, was setting up his Butcombe Brewery in stables behind his house, to produce a 1039og bitter using Allied's Burton Brewery, with Peter Austin as consultant. Although this was going into a number of free trade outlets, it was also supplied to Simon's own pub, the Ring o' Bells at Compton Martin.

It was becoming evident that in many ways the small brewers were a quite remarkable bunch, not least for their use of converted premises. After the explosives factory and the stables came the paper mill (formerly producing paper for bank notes!) in the village of Goose Eye, near Keighley, West Yorkshire. Goose Eye bitter (og 1038) was produced by ex-Theakston brewer Andrew Wesley, and initially it was only available at the pub opposite the mill, the Turkey Inn.

The Studley Brewery in the Old Washford Mill

near Redditch, Warwickshire was the next to appear - Mike Cannon of Seven Wonder Inns was assisted by Peter Austin in producing Old Glory (og 1038) and Stud bitter (og 1040) which were supplied to 3 of his own outlets in Worcester and Birmingham.

The last two new breweries to set up in 1978 were of the two main different types which were appearing - a home-brew pub and a free trade brewery. Bob Readdie of the Norfolk House Hotel in Gloucester started to brew og 1038 Hawthorne bitter which was named after his great-grandfather, who had himself kept a home-brew pub in Llangollen until 1900. There was also a Special (og 1042) and a Hastings (og 1066!) and none of these were available other than at the hotel.

The Bourne Valley Brewery, Andover, Hampshire was set up by former CAMRA chairman James Lynch, again with the assistance of Peter Austin, whose own Ringwood Brewery was just a few miles south. Andover Ale (og 1040) was supplied to pubs and clubs within about a 20 mile radius of Andover, and an innovation was the production of 'house beers', ie beers specially brewed for individual pubs - the Albert in Esher sold Albert Ale and the Cock & Rabbit in Great Missenden had 'Crabbit'.



So, of these 7 new breweries to appear in 1978, five were specifically to supply the free trade, one to supply a few of its own pubs, and one 'pub only'. In the years to come, many newcomers were to find it increasingly difficult to sell their beers into the free trade, because so many outlets, although nominally 'free' had accepted loans from breweries in return for a tie on the products they could sell.

In the next issue we start looking at 1979 when 13 new breweries started up and the new brewery revolution gained momentum.

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MANCHESTER MATTERS

By Rhys Jones

Pride of place this month goes to a real ale gain in East Manchester - the Grey Mare, a well-known landmark at the junction of Ashton Old Road and Grey Mare Lane has installed handpumps for Chesters Mild, Bitter and Trophy, following some months of persuasion directed at the brewery by the licensee. Trade is up, the beer's good and it's well worth calling at this attractive pub which, despite or perhaps because of, years of neglect by Whitbread retains a lot of original character.

Not far away, the Why Not in Bradford has reopened as the Little Bradford (which was its nickname when it was the Bradford arms, a Tetley tied house, to distinguish it from Chesters' "big" Bradford, keg these many years, on Mill St round the corner). Now a Tetley "free house", it has mild, bitter and Jennings bitter all on handpump.

Further down the New Road, the Greens Arms in Clayton has added Websters Green Label and Bitter on handpump, while in Gorton the off-on saga of Greenalls mild at the Angel continues, with the beer once more withdrawn in what looks likely to be a permanent move.

At the Falcon in Chorlton-on-Medlock, the electric pumped Hansons Black Country Bitter is cask beer - apologies for not picking this up sooner, though it would help if Banks's identified this beer as either cask or brewery conditioned on the bar mount as they do for their other beers.

Losses of cask beer include the Sun in September, Burnage where the Museum ale has been withdrawn (OBB remains on handpump) and Fritzby's in Fallowfield which has lost Chesters bitter (Castle Eden Ale remains), while the range at Dicey Reilleys in

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Levenshulme has been revamped and now consists of Boddingtons Bitter, Robinsons Best Bitter, Ruddles County, Stones Bitter and Websters Yorkshire Bitter, all on hand-pump.

Back in Burnage, handpumped Ruddles Bitter has joined the range at the Mauldeth. Finally in Northenden, the Church Inn has lost Tetley Mild and Burton Ale

LION ROARS

The Red Lion in Gatley re-opened on 10th June after a 3-month refit, and it has very definitely gone up-market. The new decor is much as can be seen in many recently decorated pubs: patterned wallpaper, matching ruffled curtains, comfortable sofas and plastic plants; but the effect is pleasant all the same. The emphasis is very much on food with a good third of the floor space given over to 'Diners Only' - nice to see a no-smoking area. The meals are restaurant-style, not pub snacks.

There are two cask beers available on hand-pump: Chesters Bitter, and Trophy, the latter 87p and very drinkable. The Chesters Mild is keg because as landlady Glynis Howard told us "it doesn't sell well round here": news which will startle other licensees in the area! Keg Trophy is also available but customers do seem to be being offered the choice of "traditional or keg?". Licensees John & Glynis were previously at Peppard's in Altrincham and we wish them well.



We reported in May's Opening Times that The Mawson, on Kincardine Rd, Chorlton-on-Medlock had installed real Tetley Mild and Bitter. We now learn that the range has been extended by the addition of Burton Ale, also on handpump.

Fobs wine bar in Didsbury is to be extended into the adjacent shop premises and completely remodelled inside. Currently keg only, Fobs was at one time reported to be installing real ale, perhaps it will now make an appearance.

Greene King Abbot Ale, Wadworths 6X and a fire escape are all recent additions to the Beer House in Manchester. The first two are selling well, lets hope

the latter is never tried out.

Our report on Fritzby's in Fallowfield last month got things the wrong way round a visit has shown, the Castle Eden Ale remains, the Chesters Bitter has been taken out.

Grand Met., the parent company of Watneys, Wilsons etc must be getting desperate for cash, their estates division is planning to sell spare land next to the Tatton Arms, Northenden and the Fallowfield for housing developments.

We are told that one casualty of the Derby Arms alterations has been the price list which is now nowhere to be seen.

Nice to see the Bowling Green, Grafton St., Chorlton-on-Medlock sporting a new etched window in the lounge, this replaces the original which was put through some time ago. The pub has also been repainted outside.

The days of the old 'Outdoor Dept' or 'Jug and Bottle' have long since been a thing of the past. It's unusual then to report that Chesters have actually applied for permission to install an off licence at the Crown, Valance Close, Gorton.

If you're lucky a visit to the Grey Horse in Reddish will get you a pint of cask Oldham Mild;

we say lucky because apparently even the landlord doesn't know when it will be on. Deliveries from Boddingtons have apparently become so hit and miss that he doesn't know whether he'll get Boddingtons or Oldham Mild.

Ruddles Bitter has now joined the range at the Nelson, Wellington Rd South, Stockport. The range is now Wilsons Websters and Ruddles Bitter plus Ruddles County. Whilst mentioning the Nelson, can it really be true that the County went up an incredible 14 pence a pint earlier this year, as we have heard?

The Golden Lion, Hillgate, Stockport is closed again! Apparently the 6th licensee in two years has given up the ghost after only a couple of months. The pub does seem to be dogged by bad luck, we hear that due to an administrative error the licence expired just after it reopened last time, thus causing another closure which that was sorted out. It seems that this pub needs a real shake up to make it viable - perhaps a loose tie like Whitbread operate with the Crown & Anchor in Manchester would herald a change in its fortunes.

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