

STOCKPORT AND SOUTH MANCHESTER CAMRA

No. 54 OCTOBER 1988

NEW HOURS – FACT OR FICTION

Just what, we wonder, is going on? Constant reports in the press give the impression that only one third (some make it only one fifth) of pubs are making any use at all of the new hours that are available to them. Opening Times is, of course monitoring what is happening in various parts of the Stockport & South Manchester area and we have to say that on our first impressions, such reports are nonsense.

Most pubs, certainly over 50% and probably over 75% have made some change to their hours even if it is only to open half an hour earlier in the evening. On Saturdays, all day opening is widespread and even those pubs that don't open right through often open to, say, 4pm.

So, why are we being told otherwise, who is feeding these stories to the press? Surely those who opposed reform in the first place, like NAHLM, the pub managers union, and the various anti-alcohol groups, couldn't be trying to give the impression that reform was unnecessary, and therefore might as well be revoked, could they?

The anti-alcohol elements who were predicting a re-run of Sodom & Gomorrah with the advent of all day opening have in fact been strangely silent - the police on the other hand are report -ing no increase in drink related crime. Early days yet, of course, but a promising sign.



GREENALLS HITCH – TETLEY ROLL ON

The new premium bitter from Greenalls, Thomas Whitley - exclusively reported in Opening Times last month will not be appearing as quickly as we thought.

We now learn that the launch will be delayed until April or May next year when the new Greenalls depot at Stretton near Warrington comes on stream. The intention is to market the beer properly and try and get it in as many pub as possible. To this end it should be supplied in 9 gallon casks which should ensure quality even in those pubs with a slower turnover. This would however cause congestion at the brewery at present, hence the delay,

We still don't know much about the beer, other than that it will be modelled on Websters Choic which would make it about 1044° gravity. This does however put a question mark over the longterm future of Original, the current premium brew, the brewery have, we understand, already intimated that it is unlikely that pubs will be able to sell both.

Tetley Walker however are having no such problems and this month launch a new beer in the North West - a Mild would you believe?. Tetley's Dark Mild will be appearing in about 60 pubs over a wide area including some in Manchester. More on this one next month.

IN THIS MONTH'S OPENING TIMES: Page 2: Pub Grub Page 3: Pub of the Month

- Page 4: Stagger this month E.Didsbury and Heaton Mersey Page 6: Good Beer Guide 1989 Page 9: Letters
- Page 10: Robinsons
- Page 11: CAMRA Calling; Manchester Matters

Page 12: Pub News

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



By John Clarke

The popularity of Holt's Sidings in Levenshulme has been well documented in these pages, not only is it a fine example of a new pub but it sells excellent value-for-money beers. The pub is also gaining a reputation for its food however.

I visited the pub on a rainy Friday in September, and despite arriving drenched, I was soon perked up by an excellent pint of Holts Bitter.

The menu, as is often the case these days, can be divided into two - a fairly standard selection of pub food (chicken nuggets, filled rolls with or without chips, etc.) and a more varied choice of specials chalked up on a blackboard. As I arrived late, one of the specials had already gone but still remaining were Liver Casserole, Chips and Veg at £1.70, Beef Curry, Rice or Chips at £1.90 and Boiled Ham with Chips and Peas also £1.90. I chose the curry, $\frac{1}{2}$ and $\frac{1}{2}$ with chips and rice. As usual, I wasn't disappointed. The curry was of the 'English' type rather than an attempt at imitating an authentic Indian dish and was one of the best of its kind I've tried - thick, meaty and nicely spiced with -out being overpowering. the chips were also good but the rice was bland and forgettable. A good dish in total though.

I was sufficiently full to be able to resist the sweets on offer: Pineapple Meringue, Sherry Trifle, Chocolate Fudge Cake or Peach Melba, all at 95p or Ice Cream and Chocolate Sauce at 60p.

"Definitely one to try again", I thought as I relucatantly headed back out into the rain and work in Manchester. The Sidings is on Broom Lane just off the A6 which is served by many buses.

YE OLDE WOOLPACK (formerly The Hague) BRINKSWAY · FREE HOUSE 061-429 6621 Robert & Gillian Dickinson proprietors TRADITIONAL HAND PULLED BEERS Websters, Thwaites and Ruddles County

NEW CROWN

The finishing touches have been put to the Crow in Heaton Mersey, and Stuart Ballantyne has be to have a look...

"The pub has been extended into two adjoining buildings with new toilets and a new kitchen built on to the back of the pub. An extra midd lounge has been created by removing the wall that formed the corridor between the front and back rooms giving access to a previously unuse room. A new bar has been installed in this room and the front room has also been extended into the end of the building.

Although pleasantly decorated, insufficient can has been taken to ensure that the new decor blends in with the old - although a lot of mone has obviously been spent, the lack of attention to detail is apparent, for example the contrast between the old rooms with their wooden beamed ceilings and the new rooms with their bare RSJ is very marked. There would certainly be a cast for fake beams to hide the RSJ's here. The bar is very bright and there is a feeling of barent in the new parts. Even the radiators are differ ent, brown in the old rooms, gleaming white in the new.

In short a pleasant pub, but not one for traditionalists, as minor unsympathetic decorations and a lack of thought have lost it appeal.

NEW AT OAK

We welcome new licensees Rob and Lorraine Judge to the Shady Oak, Radford Drive, Bramhall who arrive from an Ansell's pub in Birmingham. They have no plans to extend the beer range at the moment but will resume serving food on weekday evenings and weekend lunchtimes.

The current range on sale is Tetley Bitter (90p Thwaites Bitter (92p) and Marstons Pedigree at 97p. The Shady Oak also opens all day Saturday.







The Stockport and South Manchester Pub of the Month award for October 1988 has gone to a popular Stockport pub, the Crown on Heaton Lane.

The Crown has long been a favourite with local drinkersbut this year has taken on a new lease of life following a much needed refurbishment. Although some think that the pub has lost some of its character and cosiness as a result of the alterations, the new look Crown has proved overwhelmingly popular with its customers and the pub is busier now than for many years.

The alterations are indeed impressive and so is the commitment of the tenants Jim and Marie who have introduced live Irish and Folk music to the pub and always guarantee a warm welcome. Three cask beers are available, all served via handpumps: Boddingtons Bitter and Mild plus Higsons Bitter.

The presentation will be on Thursday, 27th and friends old and new are all welcome.

CONWAYS

After a few changes, the beer range in Conways, Cheadle Hulme has settled down at Wilsons Bitter Websters Bitter and Websters Choice. The landlord tells us that he tried both Ruddles County and Wilsons Mild but unfortunately, neither sold in sufficient quantities to make them viable.

WHAT A LOAD OF BULL

Robinsons new-look Bulls Head on Stockport Market place was also unveiled last month. It has to be said that there are one or two nice features here the new bar is particularly good with inset panels of dark green tiles, new handpumps are unusual for a Robinsons refurbishment and the brewery has resisted the temptation to put in a suspended ceiling. There are also some old examples of Robinsons wrapping paper framed (although the effect is spoilt somewhat by also havingframed modern Unicorn Wine paper!)

Having said that, however, the overall effect still seems to be lacking something. As a result of moving the bar, the old vault is now a cavernous lounge area, and this combined with the too light decor and too bright lighting make for a strangely soulless pub, certainly it will have to work hard to capture any of the vibrant atmosphere of many other pubs in and around Stockport Market Place.



EAST DIDSBURY AND HEATON MERSEY by IAN SAUNDERS

This month's Stagger, of East Didsbury and Heaton Mersey, was a rather more leisurely tour than of late, but it gave us the chance to appreciate the good pubs all the more.

We met in the Parrswood on School Lane. This 1930's pub has a large lounge and a smaller vault the Mersey Vale. This pub has changed quite with a separate entrance plus another room where, unusually for a pub, snooker can be played Partridge. Formerly dark, dismal and (albeit on a 'pool-sized' table). We are told that the pub is due for refurbishment but are hopeful that the character will not suffer. The beers available were Boddington's Mild and Bitter on electric pump. The bitter was above average, the mild rather less so.

The longest walk of the evening followed to the Gateway on the main A34. This is Hydes' largest pub and it has recently been quite radically refurbished and is now brighter, plusher but features rather annoying, rotating "disco" balls sat in central pillars. Disco "rope" lights adorn



the step up to the raised drinking area by the front windows where there is now a large white piano. Our attention was also caught by a post on the wall advertising a variety of take-away curries! Is East Didsbury becoming the second curry centre of Manchester after Rusholme, wit the Good Curry Guide listed Khandoker restaura only over the road? Well, perhaps not.

The beers are Hydes Mild and Bitter on electri pumps. The bitter was thought to be good and the mild above average, although one of our party complained that the mild tasted "cabbage - not a patch on the bitter, eh? (groan - ed.)

Next, up Didsbury Road into Heaton Mersey and dramatically since it was called the Dog & infrequently visited, it has now been spruced in typical Boddingtons style and is a pleasant place for a pint. It is a shame, though, that the pub is a clone for other recent Boddington. conversions. There is a comfy raised seating area at the back of the pub around the corner from the bar and a pool table where the vault used to be. The beer is Boddingtons Mild and Bitter on handpump and both were considered to be well above average on our visit.

A short uphill walk brought us to theGriffin, traditional multi-roomed pub complete with a superb wood and etched-glass bar. An absolute gem this, and recent decoration has only improved the place - there are new carpets in the side rooms and plush curtains. The atmosphere on the night was as warm and welcoming as ever - that, and the excellent Holts Mild and Bitter on handpump encouraged up to stay for a while longer.

Eventually we tore ourselves away and headed up towards the Railway where, in contrast to the Griffin, we spent our shortest stay of the evening. This Chef & Brewer house features the "trendy" decor that is designed to attract the younger drinker. They even cater for those not old enough to drink - there was a sign advertising "Fun Freebies of Kids" which on closer examination turned out to be a paper jigsaw puzzle. The open-plan layout and the furnishin are fairly typical for this type of place whilst not being too over the top as in the Open House type pubs. The Railway offered the widest choice of real ales of the evening in Wilsons Bitter, Websters Bitter and Choice (although sadly no mild). The Wilsons Bitter was marginally above average and the Choice wa considered slightly better than this. Only one brave stalwart tried the Websters and it was not to his liking, he said it tasted like hard tap water.

Finally on to the Crown which is set back from Didsbury Road with the entrance actually on Vale Road. This comfy, two-roomed pub has

recently been Robinsonised in the manner we have all come to know and loathe. However, it is not the worst job Robbies have ever done. The pub used to get so packed you could hardly move, and therefore it has been extended to give a little more b eathing room. An extra bar has been installed in the side room - the standard Robbies fittings are here too including the "Robbies Bannister" to separate sections of the rooms.

There was obviously a small amount of work still to be done as one of the new areas where we sat had no carpet or light shades. The pub didn't seem to have lost its popularity - it was packed as usual. The beers (Robinsons Best Mild and Best Bitter on electrics) were generally thought to be on good form with the mild scoring slightly higher than the bitter, making it the best mild of the night (just pipping Holts to the post).

As ever the opinions and comments simply reflect the opinions of those present on the night why not try this crawl yourselves and make up your own minds.









Good Beer Guide 1986 – 89

MARTIN'& SANDY

Good Food Good Beer

Les and Ann Welcome You

GOOD BEER GUIDE '89

The 1989 Good Beer Guide is out at the end of this month. It's the first under the new editor. Andrea Gilles so those of you who buy it each year can look forward to one or two changes on the previous format.

Don't worry though, it will still be the guide to all thats best in British pubs and beer but in many respects will be better than ever. 'The Pub Lovers Essential Reference Book' it says on the cover and indeed it is, featuring 5000 pubs the length and breadth of the country, selected by local CAMRA members for the guaranteed quality of the beer at all times. It's not just a list of good pubs, invaluable though that is, its also packed with articles by leading writers like Drew Smith of the Good Food Guide, Godfrey Smith of the Sunday Times and Michael Jackson, the doyenne of beer writers. Major articles include:

• The Disappearance of the Great British Local

• Pub Food - Could it be Worse?

•Women and the Pub - the Bitter Truth

•One Man's Guide to the Beer Styles of Britain

•Behind the Velvet Curtain - a look at pub design

And many more.....

There are 32 more pages this year and more photographs and drawings to break up the text.

The Guide of course really comes into its own as a reference book. As ever the pubs listed cover Britain and bring you pubs with food, pubs with gardens, pubs with accommodation and pubs where you can take the kids. In addition there is an index of all the real ales brewed in Britain and a compreh nsive section on the breweries telling you what's what and who's who in the industry.

So don't miss out, don't be behind the times. Send off now for your 1989 Good Beer Guide to Jim Flynn, 66 Downham Road, Heaton Chapel, Stockport, SK4 5EG. The price is UNCHANGED from last year at £5.95 (p&p free). Please make any cheques out to 'CAMRA Stockport & South Manchester Branch'.



Coach & Horses The Blossoms BUXTON ROAD, HEAVILEY **Robinsons** Ales **Good Beer Guide** 1979-89 BARBARA & FAMILY WELCOME YOU ALAN & BERYL WELCOME YOU TO **The Florist** SHAW HEATH, STOCKPORT GOOD BEER GUIDE 1988~1989

ROBINSONS ALES

Phyllis & Family Welcome You To





LONDON RD., OPP. PICCADILLY, STN.

Good Beer Guide 1974-85, 1989-??

Varying Range of Real Ales Bill & Jean Welcome You

Duke of Edinburgh Mill Street, Bradford GOOD BEER GUIDE 1987-89 Also in 'Vintage Pubs' **Tetley Ales**



HEARD AT THE BAR HEARD AT THE BAR HEARD AT Tof the Crown & Anchor, Central Manchester: 1st Customer: "Why're you drinking that 1ager stuff?"

2nd Customer: "Well, I'm not really a a drinker"



JENNINGS BROTHERS PLC Castle Brewery Cockermouth Cumbria CA13 9NE Telephone: (0900) 823214

WILSONS ROUND UP

A recent trip round Wilsons pubs in Edgeley and Stockport Town Centre brought to light some changes in beer range. At the Thatched House on Churchgate, Websters Bitter is on the way out, having struggled to sell a gallon a night! However for some strange reason this deeply unimpressive brew is now the onl cask beer at the Little Jack Horner and has also appeared at the Royal Oak, Prince Albert and Blue Bell in Edgeley. The Wheatsheaf near the top of Hillgate has put in Ruddles County, and the Castlewood has dropped Websters Choice.

All the extra beers mentioned are handpumped except at the Blue Bell, which may now be unique in sellin three cask Wilsons/Websters beers on electric pump.

GREYHOUND ON TRACK

The former Gamebird, Ladybridge Rd, Cheadle Hulme, re-opened under its old name, the Greyhound on 22nd September. The dreadful, dated theme pub has been swept away leaving a plush and comfortable local tha should appeal to a far wider cross section of the local community than the Gamebird ever could. The p is still open plan but raised areas and partitions make for a cosy welcoming feel. As we predicted, re ale has been installed in the shape of Greenalls Bitter, Original and Davenports Bitter, all of whic were very good on the opening night. Licensees are Bob and Brenda Wareham from the Piper in Chester, w wish them every success.

NEW HOURS ROUND UP

For the next few months, Opening Times will be bringing you first impressions of the impact of the new hours on pubs around Stockport & South Manchester. Many pubs are still experimenting of course and the hours we report could change at any time, so, only take this as a rough guide.

EAST MANCHESTER: Longsight, Belle Vue - all day Saturday, opening 5pm Mon-Fri. Early evening trade quiet at present, but British Car Auction will open nearby next year.

Waggon & Horses, Gorton - Holts managed house s open right through, happy with afternoon trade so far.

Plough, Gorton - playing by ear, stays open if custom.

Suburban, Gorton - taking full advantage and finding it justified, good steady trade through out, location close to shops etc. no doubt help

In general most pubs are open in this area on Saturday afternoons, during the week there are usually one or two so those wanting a drink won't have to look too far.

Next month, we look at Cheadle.



From Rhys Jones:

The report (OT, September) on Hansons (Black Country Bitter, as I still call it) referred to its low sales in Banks's Manchester pubs. While this is undoubtedly true as a general statement, it should be pointed out that the beer has been and remains notably successful in one local pub, the Falcon near the University, where its sales approach and occasionally exceed those of Banks's Bitter

From Jim Flynn:

Whilst I entirely agree with Geoff Corfield's comments in September's OT that the brewing industry should be open to new entrants, I have to fundamentally disagree with his views that the remaining independents should not be protected from takeovers and mergers.

The main premise on which his argument was based appears to be that the brewing industry is like any other, subject to commercial pressures and should not be treated any differently to the rest and secondly that what happens to such enterprises is entirely the concern of their owners. I believe that Geoff's first premise is correct but his second is far more dangerous as it suggests that companies operate in a vacuum where their actions have no effect on the rest of us. What about the consumer? What about the employees?

Within the brewing industry itself you only have to look to see the effects of the weak-kneed attitude of successive governments to takeovers and mergers. The excesses are there for all to see: local monopolies, restriction of choice, high and ever increasing prices, bland substandard products.

To suggest that it will be possible to reverse this trend merely by encouraging small breweries to enter into the market is naive in itself. It is very unlikely on social grounds that any government will ever allow the substantial increase in pubs necessary to accomodate enough small breweries to have an impact on the situation. Money talks and the national brewers have enough to ensure that they will keep their share of the market.

The way forward for CAMRA is to pressure the government to toughen up the laws on takeovers and mergers and to give the monopolies commission more teeth to break up monopolies. In the meantime, all we the consumers can do is to oppose takeovers and mergers when they occur and to protest at the abuses of market power (such as price increases) by the brewers.

CLAREMONT CHANGES

Mike and Jean Parnell, popular licensees of the Claremont Hotel, left the pub last month in a move to the White Swan in Swinton. Their replacements, whose names we didn't know at going to press hail from the Winston in Salford. We wish both couples well in their new pubs.



BUY YOURS HERE

For those of you planning to buy a 1989 Good Beer Guide (see our special feature on the center pages), why not pick one up and have a good night out as well? The Guide will be officially launched in the Stockport area on Wednesday, 26th October at the Printers in Cheadle. On the same night we will also be presenting the pubcommemorating 10 consecutive years in the guide so a memorable evening is promised.



10

LOCAL BREW

Local brewers Robinsons celebrated their 150th anniversary last month, so it seems appropriate that this, the second in our occasional series on the brewing scene in Greater Manchester, should focus on Stockport's only remaining brewer.

TIMES PAST: Although the publicity proclaims 'traditional draught beer since 1838' it's not certain that the family's involvement in actual brewing dates from then. Certainly that was the year that William Robinson bought the Unicorn Inn, on the site of the present brewery offices

Brewing seems to have started some years later, the first outside customer being the Bridge Inn on Chestergate, still a Robinsons house today. The first pub wasn't bought until 1876, this

being the Royal Scot at Marple Bridge. Indeed expansion was slow and the company only owned about a dozen pubs by the turn of the century. Expansion really got underway between the wars with the purchase of two other firms -Schofields Portland Brewery in Ashton (1926) which added 42 pubs to the estate and Kays Atlas Brewery in Longsight (1929) which brought in another 150 including the Forresters in Openshaw and the Florist in Stockport.

The last major acquisition came in 1949 when Robinsons bought out their major Stockport rival, Bell & Co, indeed many town centre pubs are ex-Bells houses many of which still bear the bell trademark. All of these companies were ultimately closed down, a fate which has not yet befallen the last acquisition, Hartleys of Ulverston, bought in 1982. In fact major investment in this Lake District concern seems to indicate that its future is safe.

THE BREWERY TODAY: Robinsons is today one of the largest private brewing concerns in the country. The fact that it is still a family company has its benefits in that the company can take a long term view in its investment plans without the



city whizz kids breathing down its neck for quick profit. On the other hand this lack of wider accountability can mean that the paternal attitudes that are common in this type of company can give way to lack of direction and complacency. Whilst Robinsons tied estate is well placed the company has done little to promote itself although there are perhaps signs that this may change.



The range of beers is impressive and when on form are regarded by many as amongst the best i the country although quality control is not always what it could be; the company has been

> dogged by problems in this area during the summer months for some years now. The installation of cell coolers in many pubs has gone some w to solving the problem.

> Where Robinsons blot their copybook is in their handling of pub refurbishments. Despite being the custodi of many fine Victorian pubs, the company too often seem oblivious to this legacy of tradition: walls ripped out, inappropriate decoratio and garishly bright lighting are

the hallmarks of too many Robinsons pubs. It is a sad indictment that many of the national brewers could teach Robbies a thing or two in this field.

THE FUTURE: Despite our reservations concerning their pub refurbishments, CAMRA is nevertheless supportive of the brewery as one of the leading independent brewers in the country. The company has remained staunchly independent, turning dow numerous offers in the takeover-mad 1960's and, with the next generation coming through, we should be enjoying Robbies beers for the next 150 years to come.

Richard and Sue Genders

 The Bottle Stop

 136 Acre Lane Bramhall

 * ADNAMS * FULLERS BEERS *

 * THEAKSTONS XB * OLD THUMPER *

 WARSTEINER PILS ON TAP

 OCCASIONAL BEERS -

 Brains SA * Brakspears * Bass

 PINTS POLYPINS FIRKINS BARRELS

 OPEN MON-FRI 1.00-10.30, SAT 11.00-11.00, SUN 10.30-10.30

 Tel. 061 439 4904





Quite a variety of events this month, something for everyone.

On Friday 7th, we have a special social for new members in the form of a bus trip to the Sair Inn and brewery at Linthwaite at Hudderfield. The price is specially subsidised for new members, so if you're new to the campaign and would like to meet us, please phone me for details.

On Monday 10th there's a social at the newly refurbished Ladybrook, Fir Rd Bramhall. Like all Monday Socials this starts at 9.00pm. Later in the week on 13th we have ourmonthly meeting, this time at the Egerton Arms, St Petersgate, Stockport.

The next evening we run our annual trip to Stoke Beer Festival. Always a good night out, the cost is £2.75 to CAMRA members and £5 to non-members, although this does include admission. The coach will pick up from the Mauldeth, Kingsway at 5.45, Pineapple, Heaton Lane at 6.00 and the Bulls Head Hazel Grove at 6.15.

The social on Monday 17th is at the Gateway, Wilmslow Rd, East Didsbury and on 21st there's a Stagger, this time round Edgeley and Shaw Heath we meet at 7.00 at the Comfy Gill on King St West and 8.30 at the Greyhound, Bowden St.

There's a social at the Gladstone, Hillgate on 24th and on 27th it's Pub of the Month at the Crown, Heaton Lane, Stockport. The following Monday there's a social with a difference - a minibus trip to Diggle and Delph, leaving the Pineapple, Heaton Lane at 7.00. Lastly, on Friday 4th we have a minibus tour of the local Banks's Pubs. If you wnat more info then phone me, Angela walker on 0663 43769, evenings only.



MANCHESTER MATTERS

A quiet month this - no real ale gains have come to notice, and just one loss, the Cheshire Hunt at Belle Vue, which has been closed for some weeks.

In the City Centre, the Castle Hotel's Old Tom is on handpump, and the Swan with Two Necks has added handpumped Ruddles Bitter. At the Crown & Anchor, Taylors delicious Porter has made its ever-popular seasonal return - a reminder that the joys of winter strong ales will soon be with us.

Lastly, as we went to press we heard that the new mild from Tetley (see p.1) may be available in some Manchester pubs - more next month. We also hope to let you have more news on the Brewery Tap, the new Gorton freehouse (see last month's OT) which had still not opened as we went to press.

LADYBROOK RE-OPENS

After renovations costing a reported £100,000, Boddingtons Ladybrook Hotel on Fir Rd, Bramhall has now fully reopened. Built as a showpiece pub by the old Clarke's Brewery in the 1930's, it had started to become run-down recently and trad was not what would be expected in this prosperou and under-pubbed area.

The pub has kept the old multi-roomed layout and the 2 snooker tables in the back room. In general it's a tasteful, high-quality renovation, a particularly attractive feature being the snug like area around the main fireplace enclosed by wooden partitions. The only jarring note is the too-low false ceiling. Beers are Boddies Mild & Bitter plus Higsons Bitter, all on handpump.





Martin Hicey, licensee of the Grey Horse, Reddish now assures us that Boddingtons Mild is a permanent fixture at the pub, unlike the situation prior to his arrival at the pub a few months ago. The Grey Horse is Martin's first pub running bars in the past. *****

At the Little Bradford on Ashton New Road we welcome new licensee Peter Hallam, who enters the licensed trade after a career with British Telecom. He is hoping to avoid the constraint of a brewery tie and operate as a genuine free house, though Tetley Bitter is likely to remain on sale together with at least one other, which may or may not be the Boddingtons currently sold.

Further to our Gorton Stagger last month, the licensee of the Cotton

Tree on Cross Lane tells us that he does sell mild. The handpump is in the vault although sales are very low at only a kil (that's 18 gallons) a week mainly due to Gorton being traditionally a poor area for mild sales. *******

The end of this month see the retirement of another long serving licensee when Lily Glynn, landlady of the Hollywood in Edgeley retires after 25 years in the trade. The Hollywood is a popular community pub providing facilities for various groups including a junior brass band. Let's hope LiLy's successor carries on the good work. In the meantime we wish Lily a long and happy retirement.

A change of beers is now confirmed at Ye Olde Woolpack, Brinksway, Stockport. Out goes Thwaites Bitter and Websters Bitter, in comes Theakstons and Vaux. Landlord Bob Dickenson tells us that the pub should also be re-signed shortly to remove the last trace of the unlamented Hague.

******* Greenalls are planning a major refurbishment of the Dog & Partridge in Didsbury. The pub was last done up in the early 1970's and is looking very dated and worn. Internally the pub is to be more traditional with 3 snugs and2 lounges planned plus a tiled area using red and black tiles in a Victorian style. The fact that the plans show one room incorporating a 'decorative glazed bookcase' should give some idea of what is planned. Outside. the fake Tudor effect will go leaving bare brickwork. The beer? - well, at the moment it's all keg. We're asking the brewery if they'll put the real stuff in and will let you know what they say.



OPENING TIMES IS PUBLISHED BY THE STOCKPORT & SOUTH MANCHESTER BRANCH OF THE CAMPAIGN FOR REAL ALE LTD. THE VIEWS EXPRESSED ARE NOT NECESSARILY THOSE OF THE CAMPAIGN EITHER LOCALLY OR NATIONALLY. ALL CORRESPONDENCE ETC. SHOULD BE ADDRESSED TO THE EDITOR, JOHN CLARKE, 45 BULKELEY STREET, EDGELEY, STOCKPORT, SK3 9HD.

Charlie O'Rourke, new landlord at the Bowling Green, Chorlton-on-Medlock was less than amused by the review of his pub in 'Mediscope' a student mag for Manchester's first year medical students The description was something like 'used to be the medics no. 1 pub, but recently although he has had some experience taken over by boorish new licensee'. This was however written one month before Charlie took over and referred to the previous incumbent, he doesn't however think it will affect trade. On a sadder note, Charlie has found his sales of Mild and Original small to the point of non-existence. The Original if therefore to be dropped and the Mild switched to ke Let's hope demand picks up and both been return in trad. form. *****

Contributors to this edition: Jim Flynn, Angela Walker, Ian Saunders, Rhys Jones, Stuart Ballantyne, Peter Edwardson. John Hutchinson, John Clarke

Copy date for next issue 21st October, publication 1st November.

Details of advertising rates and postal subscriptions can be obtained from the address below.

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 homemade Hot & Cold meals, boasting our famous Hot Roast Beef & Pork Sandwich Carvery at 99p 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** Wednesday: 9.30 Live Entertainment Thursday: 9.00 p.m. POP MUSIC QUIZ **PRIZE OF CHAMPERS** Friday & Saturday: LIVE BANDS Sunday: DISCO - D.J. James HAPPY HOURS 8 - 9.00 p.m. & FREE DRAW

Parties catered for - function room available. HAPPY HOUR 5.30 - 7.00 MON - FRI Open 11 - 11 Monday to Saturday, Food 12 - 7.30