

# Opening Times



SPECIAL 5th ANNIVERSARY ISSUE JUNE 1989

## MMC – THE GOING GETS ROUGH

ON Saturday, 20th May, local brewers Robinsons hit the national press, and probably regretted it. The fuss was caused by a letter sent to all of their tenants implying that they could be out of a job if the MMC Report into the brewing industry is adopted. Not only that, all licensees were urged to write to their MP and advise the brewery when they had done so!

Reaction amongst licensees has been mixed, some are sympathetic to the brewery's fears, others view it with contempt. A classic exercise on how to shoot yourself in the foot, it's certainly a letter that should never have been sent, but, having said that, Robinsons have perhaps been unlucky to be singled out in this way – they're certainly behaving no worse than other brewers around the country who seem to be becoming increasingly hysterical in their attempts to discredit the report.

No-one is pretending that the report is perfect – the 2000 limit on pub ownership only applies to brewers, by implication a non-brewing company could own every pub in the country, apparently with the MMC's sanction. In addition, whilst CAMRA is in favour of greater security for pub tenants, it is far from certain that bringing tenancies within the scope of the Landlord & Tenant Act is the answer. This could in fact serve to undermine the tenancy system that we and the brewers are keen to preserve.

With their campaign of opposition, the brewers have a credibility problem; whilst promoting themselves as the defenders of all that is good

and true in the public house tradition (and truth be told, many small brewers are), they are let down by their actions in practice, from the continuing programme of brewery closures to the conversion of traditional locals into what have been described as 'neon tart traps'. Even Peter Robinson, whilst on the one hand telling his tenants that the conversion of their pubs to management was "the last thing I want to do", was also merrily leasing the Red Lion in Cheadle, a traditional community pub if ever there was one, to Playmaster Leisure who plan to turn it into some sort of upmarket eaterie ('no pool table, no darts').

The small brewers are special, CAMRA has long recognized this. They have special needs and requirements, and above all they need protection in the current cut-throat market. We think they would be best served by approaching Lord Young as a special interest group, which the MMC did go out of its way to recognise, rather than attempting to get the whole report shelved. In any case, it is becoming clear that this is a forlorn hope – the Government has insisted that the problems identified by the report must be tackled although it is open to persuasion as to how this is done.

CAMRA will continue to support the small brewers, when the guest beer scheme is introduced for example, we would hope to work with them in promoting the merits of their ales against the dubious delights of the so-called national brands. Compromise and co-operation must be the way forward, not hysteria and harsh words which in the long term could do more to damage relations between the brewers and their tenants and customers, than the MMC could ever do.

Brian O'Connor  
Welcomes you to

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Kincardine Road, C-on-M.

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Tetley Mild & Bitter  
Burton Ale



SPECIAL 5TH ANNIVERSARY FEATURES:

COMMENT.....PAGE 2

COMPETITION.....PAGE 5

STAGGER, STOCKPORT REVISITED..PAGE 6/7

5 YEARS AGO.....PAGE 10

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



# Comment

So now we are five! A great deal has happened on the Stockport and Manchester pub scene since Opening Times was launched in June 1984 - both Wilsons and Chesters breweries have closed; Pennine Hosts and their nutty ideas on pub refurbishment have come and, thankfully, largely gone (but who will ever forget the 10 foot illuminated pith helmet and taped jungle noises in the Far Pavilions, now back to normal as the Chestergate Tavern); and of course the price of your pint has marched ever upwards. On the plus side we have recently seen the launch of Brendan Dobbin's West Coast Brewery in Chorlton-on-Medlock, several new freehouses have brought variety to the local pub scene and we have been fortunate to see several fine pub refurbishments, culminating in the superb restoration of Turners Vaults in Stockport by Sam Smiths. Even Robinsons whose house style can best be summarised as 'knock it through, paint it white and don't forget the 100 watt bulbs' seem at last to be taking a few tentative steps in the right direction.

Ironically we've had to wait until the last few months for the biggest potential change - the MMC report on the brewing industry. It is by no means certain that the report will be fully implemented, but what is certain is that the industry is in for its biggest shake-up for years. See the article elsewhere on the latest position.

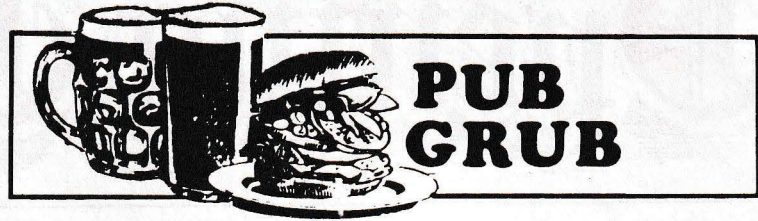
Finally a few thank-yous. Firstly to all our advertisers without whom OT would not exist. It's invidious to pick out any one individual but I would like to pay special thanks to Ian Brookes, formerly of the Manchester Arms and now at the Bakers Vaults who has supported us from issue one.

Thanks also to all those licensees who take OT in their pubs and all those branch members who write for and distribute it. Particular thanks to Janet Flynn who picks it up each month from the printers.

Finally a special thanks to the one man who was the driving force behind Opening Times and saw it through its formative years - Humphrey Higgins. Without him OT would not be the success it is today and for that we owe him a debt of gratitude.

- *John Clarke*

John Clarke, Editor.



BY IAN SAUNDERS

**O**VER the Summer months, Opening Times intends to feature a number of country pubs which are worth a visit for a special lunchtime or evening out. Our first visit is to the Miners Arms, Adlington which is situated next to the Macclesfield Canal, close to the Middlewood Way

It is a low beamed, open plan pub with one or two smaller areas sectioned off for more privacy. It is tastefully decorated in the typical country pub style with toby jugs and brassware much to the fore

The lunchtime menu features standard but high quality pub fare ranging from chicken or scampi in the basket and hot pot (both £2.50) to home made chicken & mushroom or steak & kidney pies and chillis (all at £3). There are sandwiches for a pound or ploughmans lunches at £1.75. In addition daily specials are chalked up on a blackboard, eg Cottage Pie, which some of our party tried. At £3.00 this was again home-made and full of meat. Served with chips and red cabbage, it proved filling and good value. I tried the chicken & mushroom pie which was deliciously filling and came with chips and peas. For pudding we tried hot chocolate fudge cake and chocolate roulle, both were £1.30 and came covered in layers of thick cream.

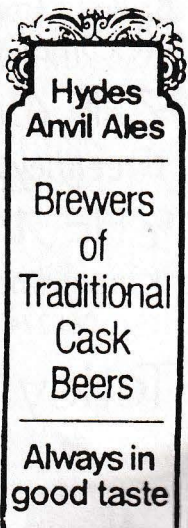
The evening menu is available from 6-9pm and features extra dishes such as steaks and beef cooked in Guinness. There are also starters from 90p including excellent garlic bread which literally oozes with garlic butter.

All can be washed down with Boddies mild and bitter. The Miners Arms is on Wool Lane, Between Poynton & Macclesfield. (no meals Mon, evenings.) Telephone 0625 872731.

## The Nursery Inn

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JUNE

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
3	10	17	24	...

## PUB OF THE MONTH

**F**EW pubs in Stockport can boast as attractive a setting as the Midway, Newbridge Lane. Surrounded on both sides by greenery and the River Goyt at the back, it really is a quiet country oasis in the middle of a town.

Only trouble was, when Ian and Gwen Parrott left Ashton to take on the pub in January 1988, it was just too quiet. Sold to John Smiths in June 1987, the Midway's reputation had plummeted under its first tenant. They took over an empty pub. But they also took on more than just a pub; deceptively large, the rear restaurant and downstairs function rooms together are larger than the pub portion out front. It may have been their first pub but they weren't total novices. Gwen's family stretched back through Threlfalls, Groves and Wilsons pubs, while Ian's grandfather kept a Boddingtons house. With Gwen in the kitchen, Ian in the cellar, a few changes to the interior and it was a traditional English pub.

Their formula was simple; good food, good beer (ales outsell lager and all other drinks), a good friendly atmosphere, and a good dollop of hard work. The regulars started their own social club. The Midway was back. John Smiths Bitter was joined by Courage Directors, with Magnet Ale, the third cask beer, to be officialy launched at Pub of the Month night on 22nd June. Even though they say there's still lots more work to be done, it's no longer an empty pub. Not only is the Midway back, it may never have been as good.

JOIN  NOW

## GREEN FOR GO

**W**HITBREAD have recently refurbished the Green End Hotel in Burnage and have installed no less than 5 real ales in this formerly keg-only pub! The beers available, all on handpump, are Chesters Mild (82), Chesters Bitter (83), Trophy (84), Castle Eden Ale (92) and Marstons Pedigree (102). In general the prices are fairly reasonable - in common with most Whitbread pubs stocking it, the Pedigree is the most expensive but even this compares favourably with prices such as the £1.16 being charged for it in other Whitbread houses.

The interior of this huge 1930's pub, previousl an example of the tacky chrome and mirrors styl has been pleasantly refurbished in what seems t be the current fashion of wooden partitions, stained glass panels and plenty of comfortable seating. The pub retains a genuine vault and is open 11-11 on Monday to Saturday.

Whitbread must be congratulated on having greatly improved both the atmosphere and beer choice at the Green End. In view of this, we are puzzled as to why they have removed real ale entirely from pubs such as the Old House at Home, West Didsbury and have not seen fit to install any at all in the Railway, Levenshulme, which has also recently been refurbished. We have taken this up with the brewery and will let you know what they say.

## ONE DOWN - ONE TO GO

**A**FTER months of endless pressure from CAMRA, Greenalls have finally withdrawn the fake handpumps from the Elizabethan in Heaton Moor. It was, we suppose, too much to expect that they would keep the handpumps and put in cask beer.

As far as we know there is now only one offende left in the Stockport & South Manchester area - the Stockport Arms on St. Petersgate, still sell keg mild by this method.



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 J Q U K D W N R T P K D Y G A O S V  
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 K O M P L E O I B E P M U P D N A H

**T**O CELEBRATE our 5th anniversary, Opening Times is running a special competition. The prize - £5 worth of traditional ale in the local of your choice.

In the grid are hidden 30 words connected with pubs, beer, breweries and brewing - they might be found up or down, backwards or forwards and even on a diagonal! Just find as many as you can and send your entry to 'Opening Times Competition', 45 Bulkeley St., Edgeley, Stockport SK3 9HD by 30th June. The winner's name will appear in our August issue.

If there is more than one all-correct entry, the winner will be pulled out at random. In the event of no all-correct entry being received, the prize will go to the entry with most words correctly identified.

JOIN  NOW

## COMING DOWN

**T**HE East Manchester Intermediate Ring Road, on which construction is expected to start towards the end of this year, looks set to result in the demolition of two pubs - the Horseshoe (Robinsons) and the Unicorn (Boddingtons), both on Hyde Road. The pubs stand either side of the junction between the new road and Hyde Road, and in the way of the widening of Hyde Road at the junction approach. The powers that be describe the existing roads as 'unsuitable'. Funny that - the only time you see queues on Kirkmanshulme Lane is for greyhound racing and speedway, and that traffic will still need to use Kirkmanshulme Lane to reach the stadium!

Anybody seeking further information on the scheme should attend a public meeting at Longsight Library on Monday, June 19th, starting at 7.00pm, when Councillors and Council officials will be present.

There is some consolation. Three good pubs near the line of the road which at one stage had been thought to be at risk are now unaffected. They are the Railway on Pottery Lane, The Gorton Arms on Gorton Lane and the Travellers Call on Hyde Road (though this last is still threatened by the separate Hyde Road widening scheme, thought to be still several years away).


## STAYING UP?

**T**HE battle to save the Castle & Falcon and Coach & Horses in Manchester City Centre, from unnecessary demolition as part of the Metrolink light rapid transit scheme continues, and at the moment the Coach & Horses seems to be making most of the running. The Compulsory Purchase Order date for both pubs has been put back to July 14th, and an application to demolish is likely to come before the Planning Committee in the near future. It seems this may not be the rubber stamping exercise that was once feared, as Council opinion veers towards conservation - apparently encouraged in the case of the Coach & Horses by the persistent tradition that pioneer Communist Friedrich Engels regularly drank there! If you live in Manchester, contact your Councillor and say why you think these two fine pubs should not be lost; if you live outside, write to the Director-General of the Passenger Transport Executive, Piccadilly Gardens, Manchester.

On a lighter note, we must record one sad effect of "planning blight" at the Coach & Horses - as we went to press, the jukebox, famed for such gems as "Fields of Athenry" and "My Lady Rose of Clare", was out of order and silent.





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MARSTONS BATEMANS  
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 WE SERVE THE PUBLIC GOOD BEER"  
**KINGS HEAD**  
 Chancellor Ln., Ardwick  
**Theakstons and Youngers Ales**



# STAGGER

BY: RHYS P. JONES - STOCKPORT REVISITED

**T**HE first issue's Stagger - not so called at that time - was a short stroll through central Stockport, so we've been back to see how the same pubs look five years later. Some of the ground rules have altered - in those days we published beer quality scores as a numerical average, a practice we discontinued after a local newspaper set them out as a league table - but the essentials remain the same. What follows is simply a few CAMRA members' thoughts on a few pubs; the most important opinion, as ever, is YOURS.

We started at the Arden Arms, which has Robinsons Mild and Best Bitter as it did 5 years ago (62p and 67p then, 83 and 88 now) and has recently added Old Tom on draught (70p a half). Both beers were rated well above average, though not quite as highly as on our 1984 visit. The change of licensee following Jack May's "Silver Jubilee" in the pub has thankfully brought little change - keg lager is now available, but few are ill-advised enough to drink it. We understand that

minor changes are planned to this classic example of an urban local - watch this space.

Up the hill lies Sam Smith's Boars Head, which in 1984 claimed to offer the cheapest beer in the town centre, with Old Brewery Bitter at 59p. These days though, Sam Smith's cheap beer policy is a thing of the past; while handpumped OBB (again the sole cask beer, after a period when the stronger Museum Ale was also offered) is by no means exorbitant at 86p, this was the greatest 5-year price increase we discovered. The pub itself, again under a new licensee, was little changed, comfortable and welcoming with some interesting items of decor. As in 1984, the emphasis on music was evident. The beer was above average - better than 5 years ago!

Crossing the Market Place, we returned to Robinsons at the Bulls Head, which has Mild and Best Bitter (60 and 64 then, 83 and 86 now). The bitter was well above average, and the mild better still - a big improvement on our 1984 Stagger. The pub, though, was completely unrecognisable, having been knocked through into a one-room lounge. The old place was no great shakes, but surely better could have been done. One link with the past, though, was the presence of draught Old Tom as late in the year as May - just as in 1984, we thought it rather early for a nightcap!

Down Bridge Street Brow now, to the Castlewood. Five years ago this was a Wilsons pub (remember them?), with mild at 60p, bitter at 62. It's now a Grand Metropolitan retail outlet, with bitters from Websters and Wilsons (same price of 84p, same brewery in Halifax) plus Ruddles County at £1.08. The pub itself is still pleasant and the two beers we tried (few CAMRA members touch Websters Bitter except in an emergency) were comfortably above average, with Wilsons Bitter slightly preferred - though it was not as good as the Manchester brewed beer we drank in 1984.

In 1984, we then moved on to Boddingtons characterful but incredibly rough Buck & Dog. Possibly to the delight of the local constabulary the pub isn't there any more (though the entrance can be seen at the side of Barclays Bank), so we substituted Boddingtons nearest pub the Kings Head. Despite a pumpclip and beer mats advertising mild, only bitter is sold, at 81p (the Buck & Dog had been 57p). The beer was above average. The pub has some attractive features, not least the wood panelling, but arguably needs a bit more care and/or sensitive restoration to make it all come together.

Care was what our next call (our last in 1984), once had in abundance. That was in the days when the pub was a geological museum (even including a bit of the moon). You'd think anybody with responsibility for somewhere as special as the Royal Oak would do their utmost to protect it. Not Robinsons though - your friendly, finger-on-the-pulse



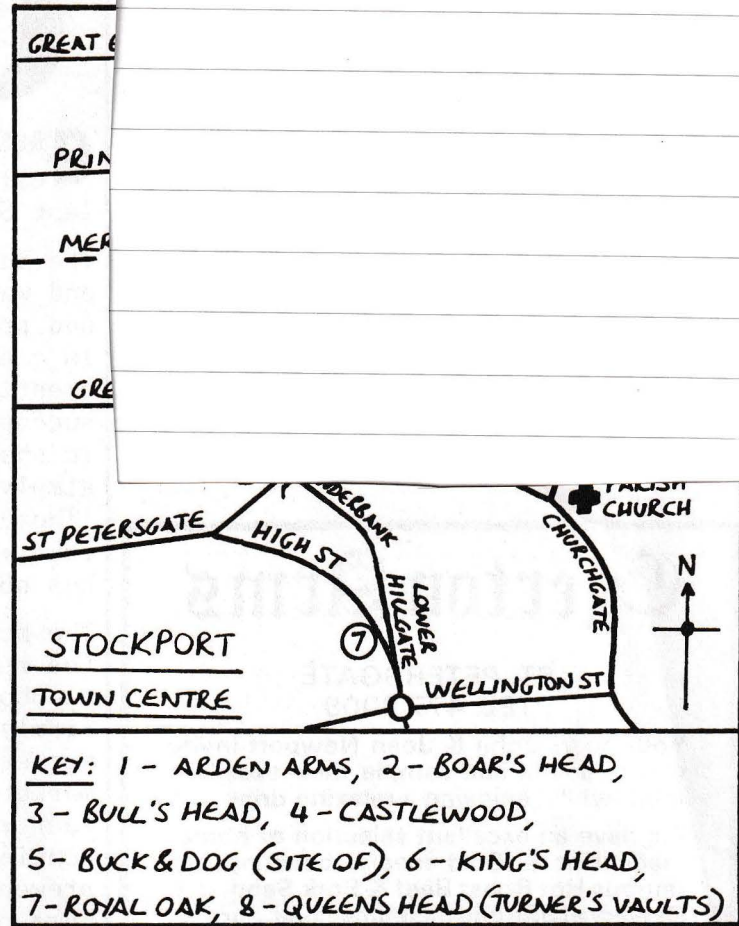
**A FAMILY TRADITION  
OF FINE BREWING**



local brewery bulldozed it through to produce a bar which even by their standards plumbs the depths of banality and blandness, and indeed plain idiocy - why for heaven's sake, have a suspended ceiling in a pub you've rebuilt from scratch? Keen licensees are doing their best with the place - both Mild and Best Bitter (59 and 63 then, 82 and 85 now) were above average, though not a patch on the exceptionally good beer enjoyed in 1984 - but it's no longer a pub in which to linger.

Therefore, we took a short walk downhill - a journey which I commend to Robinson's architect, assuming his guide dog knows the way - to Sam Smith's recently restored Queens Head (Turners Vaults). The pub has recently been described in these pages, so I need to do no more than identify it as a textbook example of how to renovate a heritage pub. It's not unchanged - we don't ask for preservation in aspic - but all the essential features have been preserved and indeed enhanced, with perhaps the nicest touch being the continued provision of daily papers in the tiny News Room. And, as it turned out, the beer was the best of the night, with both Old Brewery Bitter and Museum Ale on very good form.

How odd that it should take a brewery from Tadcaster to produce what is now arguably the finest pub in the centre of Stockport - that's one thing we certainly didn't predict 5 years ago!



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**Thatchers Traditional Cider  
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MON. - SAT. 11.30 - 11.

SUN. 12. - 3., 7. - 10.30





# ORIGINAL

**G**REENALLS have finally launched the new premium beer exclusively revealed in Opening Times as long ago as last September.

The beer was made available to the trade from 24th April and was accompanied by a variety of trade promotions and preview tastings for licensees and consumers. It is clear that Greenalls have invested a lot of money and prestige in the beer and seem determined to make it a success. The extent of its promotion is in sharp contrast to its predecessor, simply called Original - the new beer is 'Thomas Greenalls Original', which received virtually no backing at all and has now sadly been discontinued.

The new beer has an original gravity in the region of 1042°-1048° and has an alcohol content of 4.5% by volume and is firmly targetted at the premium bitter market. This is an obvious choice as this market has grown by more than 20% in the past year and the trend is expected to continue and we can expect to see more brewers jumping on the bandwagon. Boddingtons are rumoured to be experimenting with something along these lines.



Despite its strength the beer is not heavy or sweet as can be the case with this type of product. Whilst full-bodied, as you would expect, it is also hoppy and drinkable and so far appears to be quite a success with the public - although initially only made available in 9 gallon containers to ensure quality even if sales were slow, at least one local pub has had to convert to 18's such has been the demand.

Local outlets are as follows:

The Greyhound (ex-Gamebird), Cheadle Hulme.  
Railway, Wellington Road North, Stockport.  
Grey Horse, Old Road, Heaton Norris, Stockport.  
Crown, Wilmslow Road, Didsbury.  
Dog & Partridge, Wilmslow Road, Didsbury.  
Welcome, Hythe Close, Rusholme.

## HORSE ON THE MOVE

**T**HE Pack Horse on Middle Hillgate, Stockport has been sold by Whitbread and is now the town's latest free house.

The new licensees are Peter and Glenda Beardow, whose previous pubs have been the Malt Shovels in Altrincham and latterly the Whipping Stocks at Over Peover near Knutsford. Both pubs have featured in the Good Beer Guide and indeed the Malt Shovels has won various local CAMRA awards.

Although both of these pubs were owned by Sam Smiths, those beers will not be featured at the Pack Horse - Boddingtons Bitter will feature, and Castle Eden Ale is to be kept on. Future plans also include guest beers

## Egerton Arms

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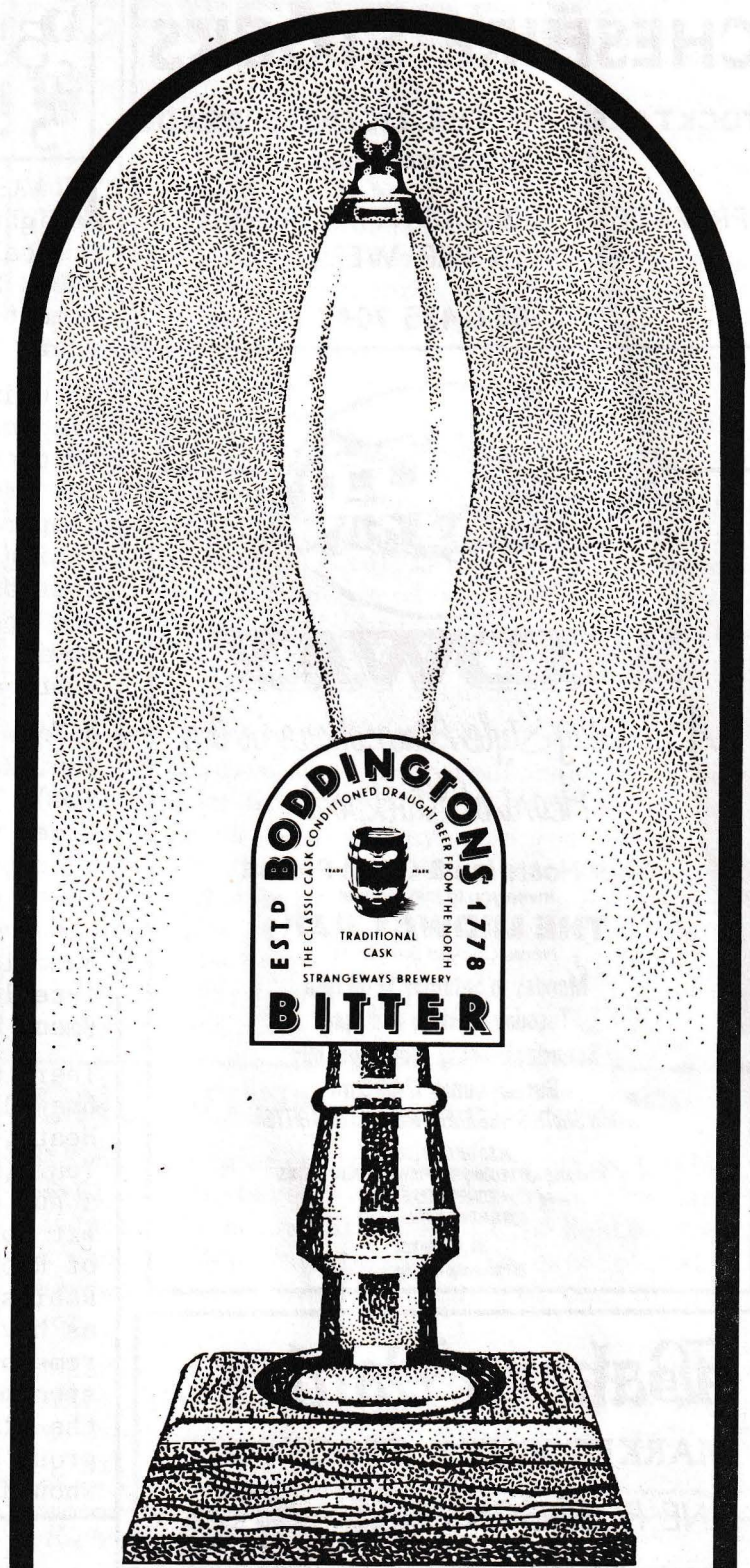
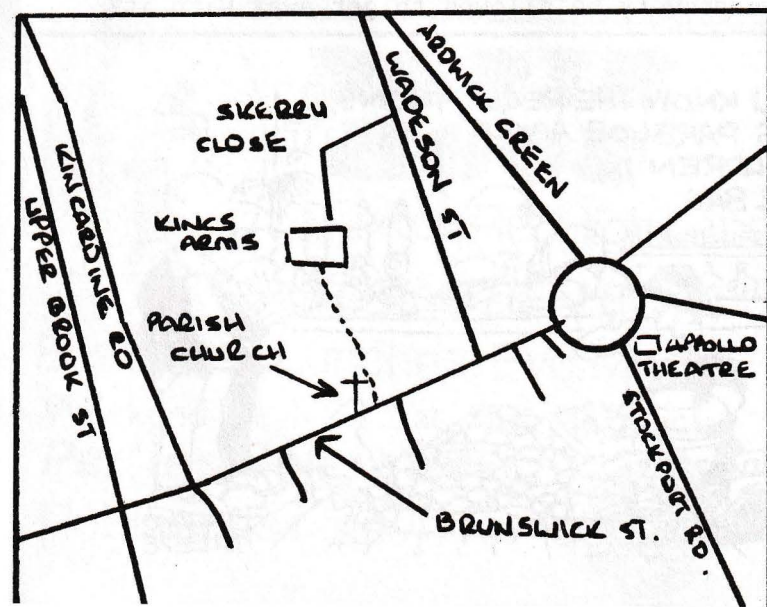
**A**S REPORTED last month, the Kings Arms, Helmsore Walk, Chorlton-on-Medlock, home of Brendan Dobbin's West Coast Brewing Co., is now open for business, the opening date being Saturday, 13th May.

The pub is a turn of the century, brick built affair which somehow survived the wholesale demolition of the area and is now hidden in a late sixties council housing project. Tetleys abandoned the pub about 2 years ago and the vandalism inflicted on the place during its closure has meant that a lot of work has had to be put in to bring it up to scratch. At the time of writing only the lounge was open, with the vault due to follow at the end of June. The lounge itself has been tastefully fitted out with much use made of natural wood. Additional features are provided by casks and photographs from the Oldham Brewery. It seems that when licensee Gerald Dobbin and his brewing brother Brendan bought their bar furniture from OB's new owners, Boddingtons, they saw the casks and pictures and bought them too.

The three traditional ales are Mild (og1035), Best Bitter (og1038) and Extra Special Bitter (og1060) which retail at 82, 86 and 126p a pint respectively. All are served via handpumps - the Guiltless Stout (og 1039, £1.02) and the range of Coaster lagers are served through continental style taps with an interesting arrangement of copper pipework. Even the lagers taste strongly of malt and hops, something which those more used to the tasteless delights of Carling and Carlsberg will find a unique experience.

It is intended to feature food at lunchtime and certainly a mean chicken curry was on offer at the opening bash. Early reports indicate that the standard is being maintained.

The pub is within easy striking distance of Wilmslow Raod, Upper Brook St and the A6 so getting there and back by public transport will prove no problem - see our map below.



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Saturday Evening - Bookings Only

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## YEARS AGO

**I**T WAS June 1984 when Opening Times No.1 first saw the light of day - it was issue free with 'Whats Doing', a local CAMRA pub magazine that appeared in some of the pubs. Some dedicated long-term drinkers in the area may remember another Opening Times that started life a few years before that, but it didn't survive.

So what was happening in 1984? The new Opening Times leading article was headed "Beautiful Boddies? What's happened to the famous brew?". The suggestion was that the "famous brew" was a mere shadow of its former self, compared with 10 years earlier. So how do you think it is faring now, 5 years on? There's one change to Boddington that has only come about in the last year or so - it's now appearing in keg form. You used to be able to rely on it being "real", or more correctly "cask conditioned" - but alas, not any more.

A "new brew for the area" was reported at the Longsight Inn, Redgate Lane (a free house at the back of Belle Vue). The new brew was Banks's, which with Hansons makes up Wolverhampton & Dudley Breweries, who were to make quite an impact on the beer drinking scene in the North West, with a series of brand new pubs, including the "new" Longsight, to replace the old one, now demolished. They have also carried out a number of excellent refurbishments of run-down, unprofitable pubs (many of them ex-Wilsons).

There was lots of pub news (closures, alterations, new brews), details of Pub of the Month (Florist, Shaw Heath, Stockport), South Manchester CAMRA's Pub of the Year (Griffin, Heaton Mersey), and of course there was a pub crawl (of Stockport). The prices from 1984 are a bit nostalgic, from Boddingtons Mild at 54p to a pint of Robinsons Best Bitter at 67p; and even more nostalgic Robinson's Royal Oak opposite the brewery was described as having a "lived-in down to earthness". Do you remember the gloomy back room, with its geological specimens from the cavers and potholers who frequented the place? What an outcry there would have been if a group of louts had ripped everything out - why on earth should the brewery be allowed to get away with it?

YOU KNOW THE REGULATIONS,  
MRS PARBLOE, ABOUT  
CHILDREN IN  
THE BAR







## CAMRA CALLING!

**W**E HAVE two special events this month - on Saturday 24th we are having a night out in Buxton. Trains leave Piccadilly at 6.00pm and 6.27, calling at Stockport at 6.12 and 6.38. We meet at 7.30 in the Milton Arms which is on Spring Gardens, the main shopping street.

A few days later, on Wednesday 28th, there is our annual Midsummer Pub Hunt. This is a treasure hunt round half a dozen or so Stockport pubs, solving clues in and around the pubs. Always an enjoyable night, this year we start at the Manchester Arms, Wellington Road South at 7.00pm.

There is of course our usual range of activities, the Branch Meeting is in the 8th at the Nursery, Heaton Norris, Stagger (this month Edgeley) is on 16th starting at 7.00pm at the Bulkeley Arms, Brinksway, meeting 8.30 at the Alexandra, Northgate Road, and Pub of the Month is the Midway Newbridge Lane, Stockport on 22nd.

Finally there are our usual Monday Social, all starting at 9.00pm. This month they are at the Vulcan, Gorton (5th); Queens Head/Turners Vaults Stockport (12th); Britannia, Beswick (19th); the Travellers Call, Great Moor (26th) and the Lass O'Gowrie, Manchester City Centre (3rd July).

For more details, phone Angela Walker on 0663 43769, evenings only.



## MANCHESTER MATTERS

**W**HILE not as major a coup as our headlining real ale gains of the past couple of months, the appearance of five handpumped beers in a large and prominent Whitbread pub certainly merits more than two cheers. The pub in question is the Green End in Burnage, at the roundabout where Burnage Lane and Errwood Road meet, and the beers are Chesters Mild, Bitter, Trophy, Castle Eden Ale and Marstons Pedigree.

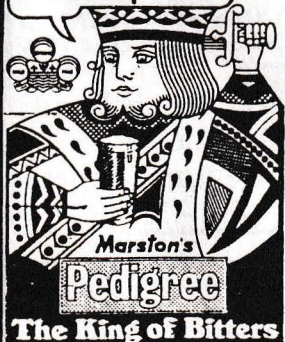
Holts drinkers will be pleased to know that the Railway on Pottery Lane, Gorton, now has hand-pumped Holts Bitter - it's not quite as cheap as Holt's own pubs (where is?) but it's competitively priced for the free trade. Also at the Railway, Theakstons Best Bitter has been discontinued in favour of the stronger XB. On the cider front, the Railway now has a choice of traditional ciders from plastic casks - Frampton dry and Westons Special Vintage.

Elsewhere, the Imperial in the City Centre has dropped Wilsons Bitter, while the Robin Hood in Moss Side is now selling Robinsons Best Mild on electric pump. Greenalls keg Ardwick Empire near 'Fort Ardwick' is closed and boarded up.

Finally, just as we went to press, the Coach & Horses (see separate story) surprised us all by closing a week before the original Spring Bank Holiday compulsory purchase date, for reasons which were as yet unclear. Naturally, this does not affect the fight to save the building.

JOIN  NOW

"My Kingdom  
for a pint!"



## The Red Lion WITHINGTON

LUNCH 7 DAYS A WEEK

ALSO MON.-FRI. 5.30-8.00

Handpulled Marstons  
Pedigree and Bitter

Owd Rodger on draught  
Burton Best Bitter

**Phil and Dot**

**Welcome You To The**

*Arden Arms*

MILLGATE, STOCKPORT

**Robinsons Traditional Ales**

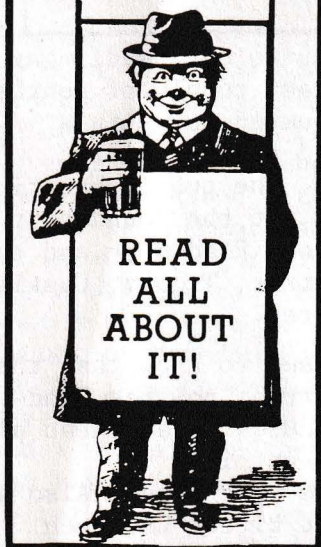
BITTER, MILD, OLD TOM  
ON DRAUGHT

**Open All Day Fri./Sat.**

BAR MEALS AVAILABLE



**PUB NEWS**



At Holts excellent Seven Stars in Ardwick, we welcome new licensees Douglas and Hilary Byrne. Although this is their first pub, they have considerable experience in the trade, chiefly in the Oldham area. Early visits have shown the beer to be up to the high standard expected from Holts.

\*\*\*\*\*  
Renovation work has now started on Boddingtons Locomotive in Openshaw. With one or two notable exceptions, Boddies have a good track record in this field, let us hope that this fine pub maintains that record.  
\*\*\*\*\*

We also hear that work

aimed at converting the Conway, Cheadle Hulme, back into a real pub is scheduled to start in October.

\*\*\*\*\*  
Another interesting development at the Kings Arms, Chorlton-on-Medlock is the planned opening of a coffee bar. Expected to be open for late June, this is meant to meet the needs of local young people who are not yet old enough to use the pub. This inner-city area is shamefully short of community facilities, and the Kings Arms initiative, which will be fully supervised by local community workers, is much to be applauded.  
\*\*\*\*\*

After our recent report concerning the high price of Marstons Pedigree in those Whitbread houses which currently sell it as a guest beer, it's good to find one which most definitely isn't charging over the odds. The Crescent in Beswick has the beer on sale at only 81p a pint, less than most Marstons houses in the area, indeed this could be the cheapest pint of Pedigree in Greater Manchester.

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**SIGN OF THE TIMES**

On April 7th Fobs Wine Bar in Didsbury re-opened as Times Square with all the pomp and circumstance that you might expect with anything vaguely American, for it is the good ol' US of A that is the theme of Didsbury's latest drinking establishment.

Wilmslow Road was graced with Cadillacs, majorettes and star-spangles banners to mark its opening. The building has been extended into the adjacent shop and the door moved from the corner to a more central position amidst an eye-catching glass and wood panelled exterior. Inside, the bar has been moved from the left-hand side, again to a more central position on the back wall and there are raised seating areas around the perimeter of the pub.

There is a large open-plan area around the bar, much of which is tiled. The walls are adorned with pictures and flags to remind us of the American theme and the place is generally much brighter than before.

The good news is that Bass have kept to their promise and installed real ale. The bad news is that it's only Stones Bitter and the worse news is that it's 98p a pint!

The pub is open all day and food is also available but beware of arriving on Friday or Saturday night in your jeans and trainers - the tuxedo-toting gentlemen won't let you in!



Alan and June Preston  
invite you to  
**The Hinds Head**  
opening times

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Sunday 12 noon - 3pm; 7pm - 10.30pm

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QUALITY LUNCHES AND EVENING MEALS SERVED SEVEN DAYS A WEEK



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