

Opening Times



STOCKPORT AND SOUTH MANCHESTER CAMRA

No. 64 AUGUST 1989

SHORT MEASURE FROM LORD YOUNG

IN THE face of a large scale advertising campaign, the successful 'lobbying' (ie wining and dining) of Government backbench MPs and the very cosy relationship between the Conservative Party and the big brewers, Lord Young has staged a humiliating climbdown from his originally stated intention that he was 'minded' to implement the Monopolies Commission report into the brewing industry in full.

OUT - goes the proposed 2000 limit on the brewers estates. Instead half the pubs owned over 2000 are to be leased as free houses, some 11000 pubs in total may be affected. This is fine in principle, but the owning brewer will be able to loan tie these pubs. As a result, the whole thing may be undermined which is ridiculous. CAMRA will be demanding that all Big 6 loan ties are banned in the free houses they own, along with other 'behind the scenes ties'.

IN - stays the loan tie. This will only apply to beer for the Big 6 brewers, and for Big 6 brewers only, the loan-tied tenant will still be able to take a guest real ale. This should lead to a little more choice in free houses.

MORE - security for pub tenants who will be brought under the scope of the Landlord & Tenant Act. There is a problem though: as we understand it, the brewers can refuse to let to anyone unless they agree to contract out of the Act - Watneys are already putting a clause in their tenancy agreements to say that the tenant 'agrees' to opt out. The danger is that no tenant

will get a pub unless they agree to opt out - so they won't have security - so they won't dare stock a guest beer.

IN - come guest beers. Tenants in Big Six pubs are to be allowed to stock a guest beer. It must be a cask-conditioned beer, and the choice will be the tenant's. The Brewers Society has even put forward a proposal which would limit the guest beers to those produced by the small independent brewers. This is potentially good news but, as we outlined above, there are doubts that the proposals on tenants security are strong enough for them to dare take a guest beer.

NO ACTION - on local monopolies, takeovers or a sliding scale of duty which would help the new 'micro' breweries.

There follows a six week consultation period before the proposals come into effect and CAMRA is already lobbying the government with the improvements we believe are necessary before the new regulations are published.

Weak and flawed as the proposals are, they are still the best attack on the Big 6 for twenty years. They offer some more choice for the consumer, some more opportunity for the small brewers and a little less power for the giants. As such they are worth supporting - as they are all that is on offer.



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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



PUB GRUB

BY IAN SAUNDERS

BACK closer to home this month after our recent jaunts round Cheshire., and to a pub whose lunches are so famous and popular that we rarely even mention it in this column. To many pub grub lovers it is simply known as "The Cheese Pub".

Yes, you've guessed it - the Royal Oak on Wilmslow Road in Didsbury, where it would be impossible to re-enact Monty Pythons famous "cheese shop" sketch since any cheese you're likely to ask for, they would probably have, including goats' milk, ewes's milk, garlic and smoked. All this is served with granary bread, which has been described as "as moist and tasty as you will find anywhere", and you can help yourself to onion rings, beetroot and chutney.

On my latest visit, I tried the Lockerbie, a rather nice Scottish Cheddar, while my friend had Yarlzburg from Norway (one of my personal favourites) which looks like it came straight out of a Tom & Jerry cartoon - complete with holes!

For those who don't like cheese there's always pate, a choice of rough or smooth, and if you don't like pate you could do a lot worse than sampling the range of Marstons Ales, looked after with loving care by landlord, Arthur Gosling. Arthur runs a tight ship behind the bar with the result that no matter how crowded the pub gets (and it does get crowded) you will not have to wait long to be served.

Probably the most amazing thing about the food is the size of the portions. Each meal comes with a 'doggy bag' to take home what you can't eat, since it's rare that anyone can finish. And for £1.90 that can't be bad.

The pub is in the centre of Didsbury Village and meals are available at lunchtimes, Monday to Friday. Tel. 061-445-3152.



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Hydes
Anvil Ales

Brewers
of
Traditional
Cask
Beers

Always in
good taste

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

PUB OF THE MONTH

AUGUST'S Pub of the Month award goes to the Davenport Arms, Chester Road, Woodford, known to the locals as the Thief's Neck.

This fine country pub situated on the southern edge of the County, virtually in Cheshire, has long been renowned for the quality of its ale, with Robinsons Best Mild and Best Bitter being available on handpump.

The pub itself is a multi-roomed gem - one of the classic, increasingly rare unspoilt Robbins pubs in the area. Local drinkers affections for the pub are clearly shared by the brewery, as when a reporter recently came up from London to interview chairman Peter Robinson, he was taken to the Thief's Neck for a drink.

The pub attracts a large lunchtime trade from the nearby British Aerospace factory, and a large evening trade from the local young and not so young drinkers. why not join us and them on Thursday 24th August from 8.30pm when an excellent night is in store for all.

FALLING STARS?

THE new faces at Holts Seven Stars, Ashton Old Road, have extended the pub's opening hours, which are now 11.30-11 Monday to Saturday with the usual hours on Sunday.

Major alterations are planned at this pub, with about £80,000 being spent on the place. The brewery also owns the shops next door (this is a familiar story) and the intention is to extend the pub into those, doubling the size of both the lounges and vault in the process, and moving the bar into a central spot. In common with many turn of the century Holts pubs, the Seven Stars boasts a wealth of etched glass, mahogany and tilework and it would be an act of criminal vandalism if these were to be sacrificed for the sake of a speculative expansion. More news when we have it.

WASSAIL! (AGAIN)

Following July's successful 'night of cider' at the Beer House in Central Manchester, another pub is to run an in-pub cider festival. The venue is the Railway, Pottery Lane, Gorton (opposite Ashburys station) where on Wednesday, 23rd August, it's hoped to assemble 10 or so different ciders, plus a perry or two, from Herefordshire, Gloucestershire and Somerset. The pub is open all permitted hours, and a warm welcome is extended to all Opening Times readers.

Brian O'Connor
Welcomes you to

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Burton Ale



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Edgeley

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Guest Beers Weekly

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STAGGER

BY: PAUL FELTON - RUSHOLME

FRIDAY 19th May was the occasion of monthly Stagger, this time to sample the pubs, and beers, of Rusholme.

The starting point was the Claremont Hotel, a large Holts house at the Princess Road end of Claremont Road. The main bar was big and basic (there are three bars in all), and could do with a lick of paint. This pub is a drinking institution to many in South Manchester and not surprisingly was busy at even 7.00pm. Both mild and bitter were available at 67p and 70p a pint respectively and both were much to the taste of all those present. In fact this turned out to be the best beer of the night which meant that the rest of the stagger was to turn out something of a disappointment.

Next was the Beehive, a Hydes pub just down Claremont Road. Only the bitter was cask, the mild although keg, was served from a mounting identical to that used for cask - we expect better than this from a brewery like Hydes.

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



**A FAMILY TRADITION
 OF FINE BREWING**

The bitter was 80p and after having waited several minutes to be served, the beer ran out after just three halves. Changing the barrel took the best part of 10 minutes, during which time the 3 halves already served were found to be not particularly pleasant. These were changed immediately, with comments from the barmaid like 'I'll change it, but it'll taste the same. I don't know why you drink in here anyway, the beer's no good. It's too sweet.' Sadly, she was right. One regular said "Write down 'rubbish'". The pub was empty, the decor tasteless.

Third stop was a Robinsons pub, the Robin Hood on Lloyd Street. Mild at 80p and, unusually the rare 'ordinary' Bitter at 82p were on sale.



The pub is in effect one large open room, with a smaller room off at the back. The bar is to one side of the main room and the pub resembles nothing more than a down-market working mens club with the tables laid out like a school dining room. The sign over the bar proclaimed 'No Drugs Allowed'. Despite all this, it is only fair to record that the beer was a vast improvement on our last visit, and was in fact pretty good.

The Osborne House on Victory Street was the next venue, another Hydes pub. Bitter was 79p, Mild 74p. It's a comfortably furnished back-street local with a U-shaped bar and two distinct areas for drinking. Most people opted for the bitter which was found to be good by all concerned; reactions to the mild were less favourable but still by no means bad.

Greenalls' Gardeners Arms is also on Victory St. Bitter only was on sale at 86p, through what appeared to be fake handpumps. It's a thriving, bustling local, with a heavy Irish flavour with an Irish band playing. Indeed the outside lettering is in Gaelic style. The beer was above average but nothing special.

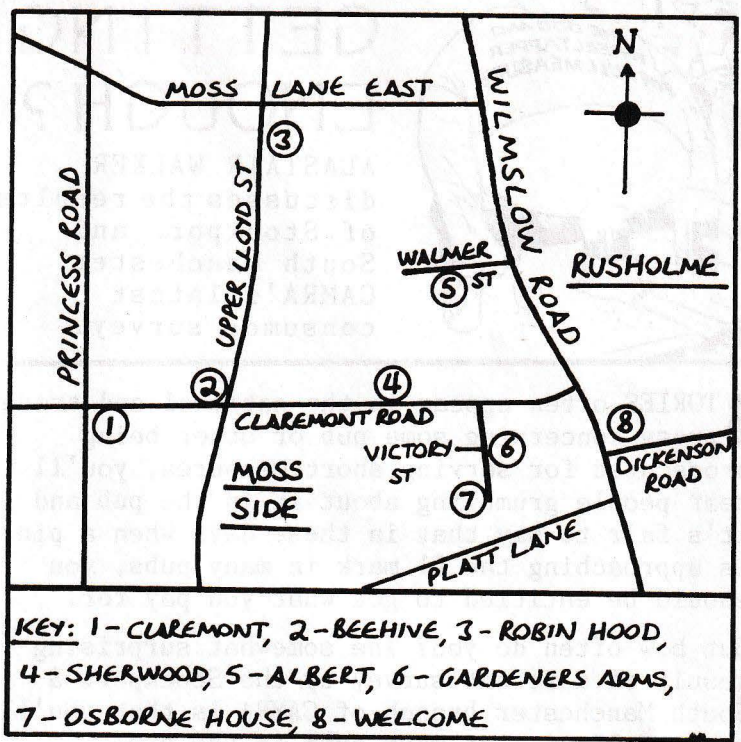
Slightly back up Claremont Road was the Sherwood, a Chesters house. Chesters Bitter was the only cask beer available, at 88p a pint and on hand-pump (the landlord told us that it had gone up that very day). It's similar to the Osborne in that it has a U-shaped bar dividing the pub into lounge/vault areas, half-carpet, half-lino, all dodgy wallpaper. The beer was horrible.

We then braved a crossing of Wilmslow Road to visit another Greenalls pub, the Welcome on Rusholme Grove, with its Groves and Whitnall

windows and (hooray hooray) apparent lack of piped music. This is obviously very much a community pub (witness advertisements for the Rusholme Players). Overall a comfortable local, mild was keg, but both bitter (88p) and the new Thomas Greenalls Original were on sale (albeit the bitter was on fake handpumps). The landlord said that the new Original was selling well, and he had had to increase the size of cask he was taking from the brewery. Our reaction supported these increased sales, as all who tried it found it very good - no one tried the bitter.

Taking our courage (and our lives) in our hands again, we recrossed Wilmslow Road to visit the Albert on Walmer Street, our last stop of the evening and the third Hydes pub of the night. It was very busy with some nice old sepia photographs on the walls - the chrome barstools looked a little out of place though. Beers available were bitter at 80p and light mild at 78p, both were found to be pretty reasonable.

An excellent curry in the Shezan on Wilmslow Raod then rounded off what had been an interesting night. The views expressed are not of course intended to be a once and for all judgement on either the pubs or beers but just reflect what we found on the night, it was in many ways unfortunate that the best beer was in the first pub, if only in that the others were set a high standard to try and match.



THE BEERHOUSE

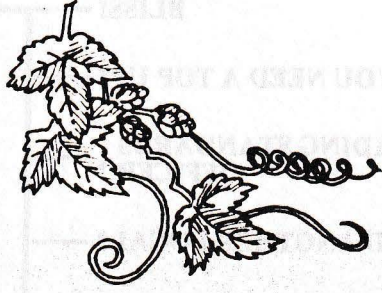
ANGEL ST., off ROCHDALE RD., M/CR

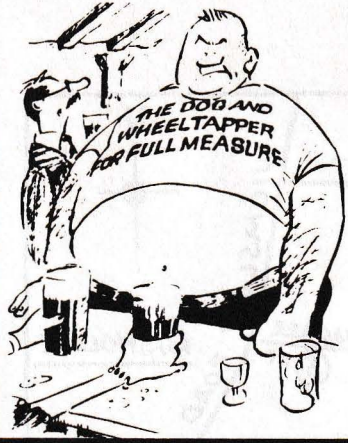
**Theakstons, Holts, Matthew
Brown & Linfit Beers**

**Thatchers Traditional Cider
Hot and Cold Food**

MON.-SAT. 11.30 - 11.

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





ARE YOU GETTING ENOUGH?

ALASTAIR WALKER discusses the results of Stockport and South Manchester CAMRA's latest consumer survey.

STORIES often appear in the national and trade press concerning some pub or other being prosecuted for serving short measures, you'll hear people grumbling about it in the pub and it's fair to say that in these days when a pint is approaching the £1 mark in many pubs, you should be entitled to get what you pay for.

But how often do you? The somewhat surprising result of a recent survey by the Stockport & South Manchester branch of CAMRA is that you'll get a full pint at most pubs in the area.

A total of 34 pubs (19 in South Manchester and 15 in Stockport) were randomly picked for the survey, and of these about one third used metered dispense and the rest used handpumps. Our survey form included a scale to allow an estimate to be made of how close the actual measure of liquid received was to a full pint. We also asked our surveyors to say whether they had asked for a top-up, and what the reaction of the bar staff was when they did so.

Each pub was looked at between 2 and 7 times, mostly on separate occasions and by at least two different surveyors. This gave us 130 surveys in total, and the results were as follows:

On 20 occasions the beer was dispensed into over-sized, un-lined glasses by metered pumps (with one handpumped exception) and these were assumed to be no more than $\frac{1}{4}$ inch under measure (near enough a full measure)

While all metered dispensed pints were no more than $\frac{1}{4}$ inch under, when handpumps were used the number fell to 92% of pints in South Manchester and only 76% in Stockport.

If you relax the standard and settle for half an inch of froth on your pint, then even where handpumps are used, we found that you'd get a 'full' measure in about 96% of all cases.

The vast majority of our surveyors were satisfied with their measure and only asked for a top-up on 10 occasions. Oddly five of our surveyors asked for a top-up when their beer was only $\frac{1}{4}$ inch under the measure compared with just one who asked for a top-up at $\frac{1}{2}$ inch under.

There were however three occasions when the pint served had $\frac{3}{4}$ inch or more of froth on the top (this is beer dispensed by handpump into a brim measure glass) and not surprisingly all three surveyors asked for a top-up. On one occasion the bar staff were just indifferent, on another they were unpleasant and on the third ...they were drunk!

So, what do all these facts and figures mean? If your local uses electric metered pumps you are almost certain to get a full pint every time. If your pub uses handpumps and brim measure glasses you stand a 1 in 10 chance of getting a "pint" more than $\frac{1}{4}$ inch under measure and a 1 in 40 chance of getting one more than $\frac{1}{2}$ inch under.

Overall then, our survey, whilst not scientifically exact does indicate that beer drinkers in this area are getting a better deal than has been suggested in the regional and national press

SOD'S LAW CORNER: The author of this article has been visiting a certain pub in Edgeley regularly over the past few years, and the only three occasions that he has received a decent measure was when he visited the pub to carry out this survey!

THE LAW SAYS THAT A PINT OF BEER CAN INCLUDE THE HEAD. THERE IS A CLAUSE IN THE FOOD AND DRINK ACT WHICH SAYS A PINT SHOULD BE A PINT OF LIQUID. THE GOVERNMENT HAS SO FAR FAILED TO IMPLEMENT THIS PROVISION.

CAMRA WANTS BEER DRINKERS TO GET WHAT THEY PAY FOR - WITHOUT ASKING FOR MORE. IF YOU GET A SHORT MEASURE ASK FOR A TOP-UP, YOU ARE LEGALLY ENTITLED TO ONE. WHY NOT USE OUR DIY BEER GAUGE - REMEMBER IT IS ONLY FOR BEER SERVED BY HANDPUMP INTO BRIM-MEASURE GLASSES.



D.I.Y. BEER GAUGE PLACE AGAINST BEER MUG RIM

BLISS! —

DO YOU NEED A TOP UP? —

DO YOU NEED A TRADING STANDARDS OFFICER? —

DO YOU NEED ANOTHER LOCAL? —

BEER BOOKSHELF

BY PETER EDWARDSON

I RECENTLY sparked off some debate in *Opening Times* with an article criticising the general standard of pub food in the Manchester area. I therefor eagerly awaited the appearance of the "CAMRA Guide to Good Pub Food", by Susan Nowak. However, I'm sorry to say that the guide must be judged a missed opportunity.

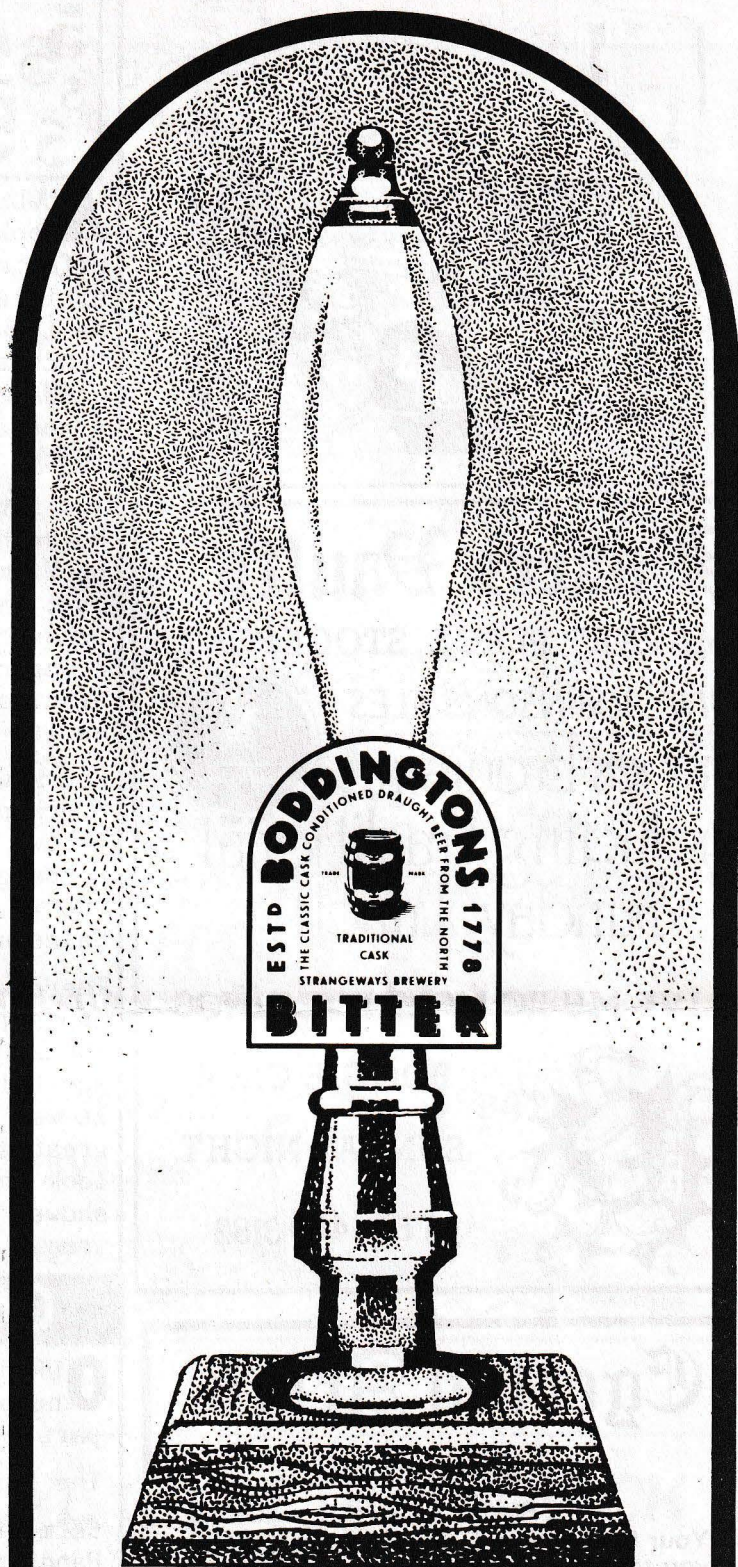
To give it its due, it's a very attractive, stylish and clear guide in the new CAMRA house style, it's reasonably priced at £5.95, and among the 400-odd pubs listed are some that really do offer excellent pub food, such as the Red Bull in Stockport and the Royal Oak in Didsbury. But I have three major criticisms:

First, far too much space is devoted to a-la-carte restaurants, and it's often not made clear what is served in the bar and what in the restaurant. People buying a guide to Pub Food expect just that, not a restaurant guide, just as you'd be disappointed if you bought a restaurant guide and found half the entries were places serving cheap and cheerful bar meals.

Secondly, although some notably cheap pubs are included, much more attention needs to be paid to value for money, and typical prices should be shown for each entry. CAMRA should campaign aggressively against overcharging in this area, as it does with beer. Pub food can be a notorious rip-off, and you can often pay twice as much for a meal of inferior quality.

Third, the guide just doesn't bear up in day-to-day use. It says the Nursery in Heaton Norris serves food Mon-Sat, when in fact it's Mon-Fri only. A minor error, but if they get your local pub wrong you start to doubt the other information in the book. I was led to the Church House in Bollington by the guide's statement that there is "a good selection of cheeses", when all I found was a palatable but ordinary Cheddar Ploughmans. Worst off all, on a recent trip to the Three Tuns in Bishops Castle, named in the guide, a number of us were served with disgusting portions of pie half-cooked in a microwave and still cold inside - the most impressive menu can't make up for a lack of attention to the basics.

I'm sure that CAMRA and Susan Nowak can do better than this. Check your facts on the ground. Remove the a-la-carte restaurants - they belong in another guide. Sling out too all those places that think since they've prepared the food themselves they can rip you off for it. And get out into the country to seek out those places that really do serve GOOD PUB FOOD - some are in this guide, a lot more are waiting to be discovered.



THE CLASSIC
CASK
CONDITIONED
BITTER



55 YEARS AGO

AUGUST is often described as the silly season, and it looked as if Opening Times of August 1984 had been affected. Whilst the first two issues had carried leading articles on Boddingtons and Robinsons, August's editorial dealt with differences between North Manchester and South Manchester CAMRA members, and then apologised to non-CAMRA members for involving them with internal politics. A return to normal service was promised for the following month.

Two set-backs were reported in the developments by the Wolverhampton brewers, Banks's - The Brook House Hotel on Wilmslow Road, Fallowfield, was not going to become a pub; and the petrol station on Burnage Lane, which closed because it had been earmarked as the site of a new pub, re-opened and started selling petrol again. But it did eventually close, was demolished, and the Milestone was built, a very welcome addition to the pubs in the area.

Fears were expressed that the Arden Arms on Millgate, Stockport, might be affected by the reported development of two new supermarkets nearby. It's still there, though, unchanged, and is now very handily placed for customers who've built up a thirst pushing trolleys round ASDA or Sainsburys.

There were a number of references to Cask Trophy appearing in the Whitbread-Chesters pubs in the area - the keg variety had long been available, but it was something of a rarity in cask conditioned form. Although it was greeted enthusiastically, it didn't seem to be a great success. Pubs put it in, then took it out, and a look through the real ale list a few months later showed that it had vanished completely from the Branch area.

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superb cuisine
including traditional
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COMPETITION RESULTS

OUR 5th Anniversary Competition attracted a record number of entries, many thanks to all of you who took part.

The thirty words that we were looking for were:

Fermentation; Mild; CAMRA; Isinglass; Pint; Ruddles; Handpump; Real Ale; Bar; Finings; Liquor; Brewery; Grist; Bitter; Barrel; Old Ale; Boddingtons; Robinsons; Optic; Hydes; Banks; Lees; Pedigree; Lounge; Malt; Old Tom; Pub; Shandy; Yeast; Stout.

In addition, a couple of other words slipped in, such as 'Tot' and 'Rum' so to be fair all those entries which gave 30 or more words were put in the draw and the winner of £5 worth of real ale in his/her local is:

V. Chappell, 70 Osborne Road, Cale Green, Stockport.

Congratulations to our worthy winner, look for more Opening Times Competitions in the coming months.



Egerton Arms

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

We have an excellent selection of home-made Hot & Cold meals, boasting our famous Hot Roast Beef & Pork Sandwich Carvery at 99p and including chilli, curries, steak & mushroom pie, lasagne & daily specials

Evening meals available, children welcome lunchtime & early evening.

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Wednesday: Live Entertainment

Thursday: Live Professional Jazz/Funk 9.00pm

Friday & Saturday: LIVE BANDS

Sunday: Happy Hour 9 - 10.00pm & Members 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



CAMRA CALLING!

A MUCH quieter month on the social scene this time kicking off on Monday 7th with a social in the Kings Arms, Helmsshore Walk, Chorlton-on-Medlock. This is of course the home of Brendan Dobbin's West Coast Brewery which we hope to have a look round on the night. Get there for about 8.30.

The branch meeting is on Thursday 10th and will be held in the front smoke room of the Sun & Castle, Middle Hillgate, Stockport.

The social on Monday 14th is a bit different - it's at The Nook in Holmfirth, an excellent free house. A minibus will depart from the Pineapple, Heaton Lane, Stockport at 7.00pm.

This is followed on Friday 18th by our monthly Stagger, this time we hit Heaton Norris, starting at 7.00pm in the Bridge Inn, Georges Road, reaching the Silver Jubilee, Belmont Way at 8.30.

There is a social at the Hollywood, Bloom St., Edgeley on Monday 21st, starting at 9.00pm and we finish off the month with our Pub of the Month award, which will be presented on Thursday 24th to the Davenport Arms, Woodford (see feature elsewhere).

If you want more information about any of the above or our activities in general then phone me, Angela Walker, on 0663 43769, evenings only.

JOIN  NOW



MANCHESTER MATTERS

THE AREA'S newest pub is the Stage, at the side of the Apollo, Hyde Road, Ardwick. Selling Wilsons Mild and Ruddles and Websters Bitters on handpump, and appearing in its opening weeks to focus on entertainment, it is under the same ownership as the King and the Swinging Sporran (and the keg-only Studio Cafe Bar) in central Manchester, and the Pitt and Nelson in Ashton-under-Lyne.

In central Manchester, the Grand Hotel's Vineyard bar is closed, in common with the rest of the hotel, for refurbishment. Vans owned by Andy Thornton's Architectural Antiques of Leeds have been sighted outside, so whatever bar emerges could look a bit like a new Banks's pub - you could do a lot worse. Also in the centre, the Crown & Anchor seems to have swung back from Taylor's Porter to Ram Tam again, whilst Chesters Pie and Ale House no longer sells traditional cider.

In West Gorton, the Nag's Head is closed after an upstairs fire - it wasn't gutted so should reopen. In Beswick, the Crescent no longer sells the incredibly cheap Marstons Pedigree - rumour has it that Whitbread objected to the low prices being charged, which if true merely confirms the brewery's reputation for hard-faced profiteering. Not far away, the Railway on Pottery Lane has dropped Westons Special Vintage cider, on account of the overwhelming popularity of Framptons, their other traditional cider.

In Levenshulme, Mild at the Levenshulme is now keg - the range last sighted in Dicey Reilly's was Wilsons Bitter, Boddingtons Bitter and possibly Websters Choice (pumpclip was there, but "we don't do it").

Phil and Dot
Welcome You To The
Arden Arms
MILLGATE, STOCKPORT

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BITTER, MILD, OLD TOM
ON DRAUGHT
Open All Day Fri./Sat.
BAR MEALS AVAILABLE

Alan and June Preston
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Sunday 12 noon-3pm; 7pm-10.30pm

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MEALS SERVED SEVEN
DAYS A WEEK



The Hinds Head
Manchester Road
Heaton Chapel
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METROLINK UPDATE

CAMRA SCENTS VICTORY

CAMRA'S petition against the demolition of the Coach & Horses and Castle & Falcon was handed in to Manchester's Lord Mayor, Cllr Yomi Mambu, on 3rd July. Most of the 1600 names on the petition are from the North West, but they also include concerned drinkers from as far afield as Aberdeen and Cornwall - the fame of a good pub spreads far and wide! Particularly pleasing was the support of CAMRA's Tyneside branch who wrote to the Passenger Transport Executive pointing out that Tyneside's Metro, was achieved without any loss of historic buildings.

The demolition of the Castle & Falcon is now due to be considered at the August meeting of the Planning Committee. The pub lies in a conservation area which means that the PTE would need 'listed building consent' to pull it down - and it's emerged from contacts between CAMRA and senior members of the council's Highways and Planning Committees that they are highly unlikely to be granted such permission. A minor diversion will allow the pub to be saved, and even talk of a 'Castle & Falcon' station to save drinkers the walk from the High Street or Victoria! Despite this, we understand that the licensee has been instructed by Burtonwood Brewery to surrender the keys.

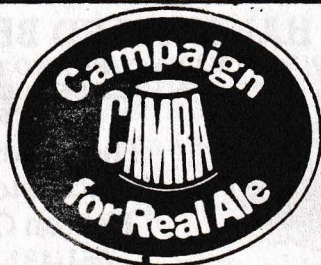
However, at the Coach & Horses Bill and Jean O'Reilly intend to keep their doors open until they hear otherwise. Disgracefully, they have had almost zero contact from officialdom during the whole saga. As it's not in a conservation area, 'listed building consent' is not needed to demolish the Coach - however as a result of the interest that's been aroused, the building's future is likely to be considered at a joint meeting of Highways and Planning Committees or by the Transport sub-committee probably in August.

Major new ammunition in the fight to save the Coach & Horses, including the application for listed building status which is now being progressed, came in the shape of a report commissioned by CAMRA from independent historical consultant Chris Makepeace, well known for his 'Manchester As It Was' series of photo-histories who describes the pub as probably the best preserved late 18th century end-terrace in Manchester.

His report concludes "...the Coach & Horses is one building which MUST be kept. It could be restored and, properly done it would make a fine building at what has been described as Manchester's main gateway."

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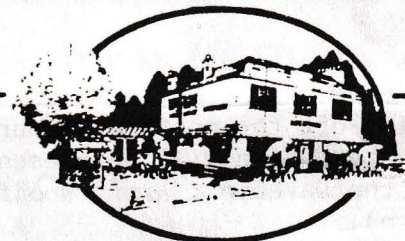


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NOT GUILTY

ALL those of you who enjoyed a pint of Brendan Dobbin's Guiltless Stout at Stockport Beer Festival will be surprised to learn that what you thought you were drinking was draught Guinness! Well at least that is what Guinness's solicitors would have you believe.

Incredibly they have written to brewer Brendan Dobbin, at the Kings Arms, Chorlton-on-Medlock, accusing him of passing of his Dobbin's Guiltless Stout as their product, and demanding that he withdraws the name. If bully boy tactics like this weren't so pathetic they'd be laughable. Ignoring the obvious fact that Guinness is never served through a handpump, these accusations are also a slur on us for being a party to the deception and on you for being gullible enough to be taken in by it. Brendan has politely told Guinness to get lost although it is doubtful this will be the end of it. More on this next month.



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