

## GO FOR GUESTS!

**G**O FOR GUESTS! That is CAMRA's message to tenants of the remaining Big 5 national brewers who, from May 1st have the right to stock a cask conditioned (ie real ale) guest beer of their choice from whoever they choose.

Some of the nationals have produced 'in-house' lists of 'approved' guest beers that they are willing to supply their tenants with - while this may be an attractive and convenient package on the surface, the approved beers we have so far come across are not exactly an imaginative selection. Selling one of these beers will not affect tenants' rights however - they can get a guest beer in addition to any 'guest beers' they might choose to buy from their brewery's price list.

The attitude being taken by the big brewers varies from company to company, but the position as we went to press was as follows:

**Grand Met (locally Websters/Wilsons):** no 'in-house' guest beers on offer and they have ruled that their equipment cannot be used to serve any guests sold. They have however hiked up the rents paid by their tenants and leaseholders to take into account their new 'freedom'!

**Allied (Tetleys):** will be offering an approved list of guest beers. Lists offered to Allied tenants in other parts of the country have been roundly criticised for lack of imagination.

**Whitbread:** seem to be sticking to large number of cask beers already produced (over 20) in the hope that this will satisfy demand.

**Bass:** tenants offered bitters from Tetley, Boddingtons and Robinsons. Ban on using brewery equipment to serve 'non-approved' guest beers.

Clearly none of these companies are exactly throwing themselves into the spirit of the new rules and it will be down to the really keen licensees and their customers (that's you) to open the door to quality cask beers from the smaller local independents like Oak, Moorhouses, Robinwood and Brendan Dobbin's West Coast Brewery - all of whom will have beers on sale at the forthcoming Stockport Beer Festival. If CAMRA can get these beers then so can your local!

## FESTIVAL FEVER!

**E**XCITEMENT is building up as the countdown to Stockport Beer Festival gets underway. The dates for your diary are Thursday 31st May to Saturday 2nd June, when the biggest free house in Stockport & South Manchester, with over 50 different beers, will open its doors to the public.

The venue is Stockport's Masonic Guildhall which is on the A6 slightly further down and on the opposite side of the road to the college where the festival has been held in the past three years. The hall has twice the capacity of the college and hopefully those of you who were disappointed on Friday night last year should be able to get in this time (but why not come on Thursday to make sure?). We are also hoping to avoid the problems on Saturday when we ran out of beer at about 8.30 - we've upped the order by about 50% and to make doubly sure are arranging to have even more on standby.

56 different beers are on order ranging from favourite like Taylors and Batemans to such exotic brews as Willie Warmer, Pigor Mortis and Old Fart! Add to these a fine range of traditional ciders and perries, delicious home-made food and top class entertainment at every session and you've an event not to be missed - so don't miss it!

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MAY

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

**P**UB OF THE MONTH for May 1990 is the **Coach & Horses** on Belle Vue Street, opposite the Showcase Cinema at Belle Vue.

Always one of the most characterful pubs in what remains despite a couple of recent closures, a well-pubbed district the Coach & Horses didn't always have the best of names for beer. That changed three years ago with the arrival of landlady Beryl Lavelle, who's seen to it that the standard of beer is now what you would expect from a pub of character. This is a pub where people come to meet to talk, to enjoy the beer, and maybe have the odd game of darts; there's no pool table or juke box - the regulars don't want 'em - though the television's sometimes on in the vault, and there's an organist in the lounge on weekda evenings.

The beer is Robinsons - Best Mild, Best Bitter, and for a longish winter season, Old Tom, all on handpumps. It's particularly nice to see Old Tom on handpump - if nothing else it stops the beer getting unpleasantly warm when served outside the depths of winter.

Join us as we celebrate the presentation evening with Beryl and her family and friends on Thursday May 24th. The pub is just a few minutes walk from Belle Vue Station; all Hyde Road buses (including 203 from Stockport) and the 53 and 169 also stop nearby.

## BASS BITES THE DUST

**W**ELL, that's that then.... the half-hearted attempt by Bass to introduce real ale into Reddish has finally bitten the dust.

The Bass handpump has long since disappeared from the Reddish Vale and a recent request for a pint of the same in the Bull's Head received the reply "Oh, we don't serve that here" - the handpump on the bar presumably now being regarded as simply cosmetic.

It has to be asked whether this was an experiment designed to fail - premium beers have not sold well in any of the Reddish pubs with Ruddles County having long since been taken out of the Pomona, and the licensee of the Fir Tree only taking Burton Ale in small 9-gallon containers. The top-selling beer in both the Reddish Vale and the Bull's Head is Stones Bitter, surely the obvious beer to install in cask form if you wanted the exercise to be a success at a point which we have made to Bass, without response.

Even so, many of the locals (certainly in the Reddish Vale) tried the beer when it was put in, but, being used to a low strength session beer, went off the Bass when they woke up with headaches the next morning! Although Bass will now doubtless try and say otherwise, the demand is clearly there, what is missing is the slightest commitment from the brewery.

Campaign  
CAMRA  
for Real Ale

# THE 4TH STOCKPORT BEER FESTIVAL

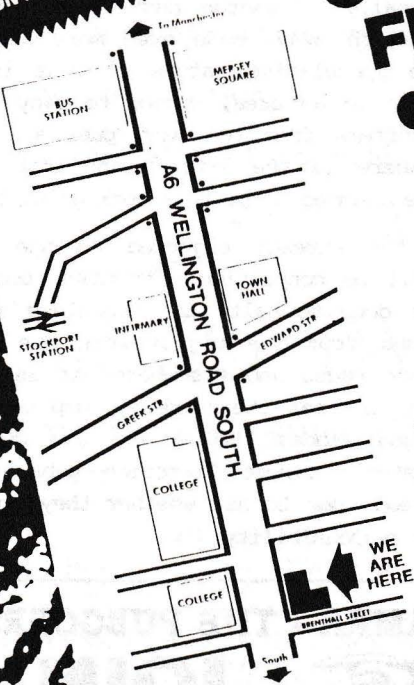
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## FADING STARS

**R**EADERS may recall that last August we ran a short item (reproduced below) on what we believed were Holts plans for the Seven Stars on Ashton Old Road.

At the time our article caused a few waves in the pub and brought us a swift slap on the wrists from the licensees who thought that we were jumping the gun. Holts have however now submitted their plans for the pub and it gives Opening Times no great pleasure to say that our fears appear to have been entirely justified.

The Seven Stars is a classic late Victorian pub with, as we said a wealth of etched glass, mahogany and tilework. The only alterations evident are the removal of two internal doors and part of a wall dividing the two lounges. All this looks like being swept away. The

plans involve the demolition of, admittedly derelict, adjoining properties and the construction of a single story extension with the current lounges being knocked through into this to create one large open plan room - the plans show that the half-wall currently dividing the two rooms and the wood and etched glass screen dividing them from the corridor are all to be knocked out. The bar, which currently faces into the vault and services the other rooms via a large hatch is to be extended into the new room, so destroying much of the glass and tilework surrounding the bar and in the corridor.

This really is wanton destruction on a scale that takes your breath away, made even more difficult to understand by the speculative nature of what is planned. The Seven Stars is in an area, common to many inner city locations, that suffers from too many pubs and not enough people - just where is the extra trade that Holts doubtless hope will be drummed up by this work going to come from?

CAMRA has already objected to the planning application and will be consulting with other bodies to see what more can be done to halt this senseless scheme. The threat to our pubs from the big brewers has been well documented in these pages and elsewhere, it is a tragedy that firms like Holts feel the need to jump on the same destructive bandwagon. Indeed Holts are the custodians of many of Manchester's finest Victorian pubs - **their actions here will lead some to ask whether they are fit people to carry such a responsibility.**

## FALLING STARS?

**T**HE 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.

OPENING TIMES AUGUST 1989

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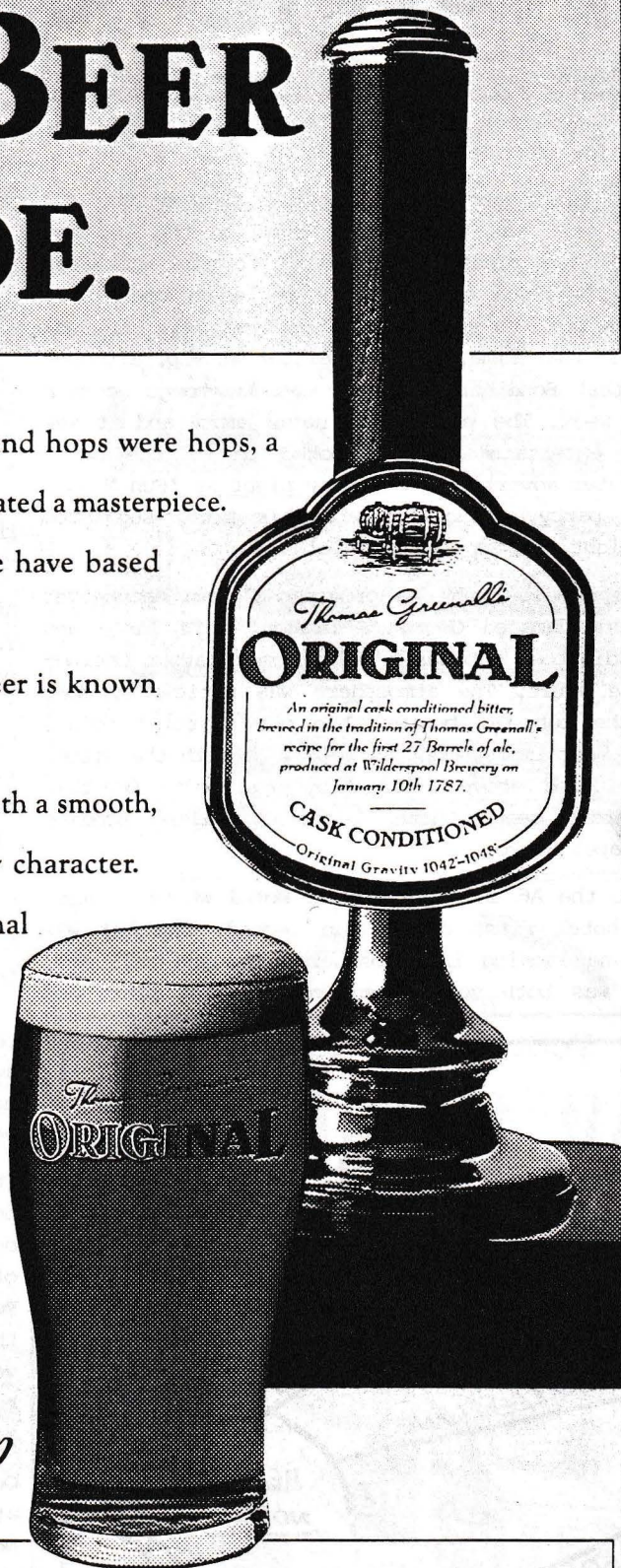
Hardly surprising, then, that this beer is known as Thomas Greenall's Original.

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(All above outlets in Stockport).

TOMMY DUCKS, 8/12 East Street. PACK HORSE, 359/361 Deansgate. PACK HORSE, 1135 Ashton Old Road, Openshaw.  
WELCOME INN, 2 Hyth Road, Didsbury. CROWN, 770 Wilmslow Road, Didsbury.  
DOG & PARTRIDGE, 665/7 Wilmslow Road, Didsbury. QUEENS ARMS, 72 Guide Lane, Denton.  
CARTERS ARMS, 209 Stockport Road, Denton.  
(All above outlets in Manchester).

# STAGGER

BY: JIM FLYNN

**M**ID-MARCH saw us set off on a Stagger of the Heaton's, the first for two years.

Unfortunately, things got off to a very poor start. The first port of call was the **Chapel House** on the A6, and whilst the pub is a pleasant enough but formula Whitbread refurbishment, the beer, on our visit at least, could only be described as poor to appalling. There was only one real ale available at that time, Chesters Bitter at 92p, although we were told that Boddingtons Bitter was due to go on sale the following week. The place was almost empty and it was apparent that entertainment was looked on as the main draw with a poster advertising Thursday night as 'Fun Night' - one of our party, struggling with his pint, suggested that was the night no beer was on sale!

Leaving our beer half drunk we progressed down Manchester Road to a storm damaged **George & Dragon**. This large and impressive Boddingtons pub has a multiroomed layout including a separate vault. The atmosphere was noticeably more vibrant and the pub far busier than our starting point. The beer was a vast improvement as well with both the bitter and mild considered above average by everybody. On this showing it hardly seems worth Whitbread selling Boddies back at the Chapel House.

We returned to the A6 and the **Rudyard Hotel** which is most definitely a hotel first and a pub second. The bar was rather stark and lacking in atmosphere. The one real ale, Stones Bitter was both very expensive (£1.02 a pint) and

very average.

We now trekked down Heaton Moor Road, passing the keg-only **Elizabethan** (why, oh why have Greenalls left this place to the lager drinkers?) and making Tetley's **Plough** our next stop. The pub has recently been sensitively extended to accommodate the large numbers who frequent the place. It's good to see the management provide a waiter service at busy times to ease the crush at the bar. It's not so good to see that Tetleys have pushed their prices up to the point where the Plough is at the top of the price range. The beers, Jennings Bitter (99p) and Tetley Bitter (98p) were however considered above average to good.

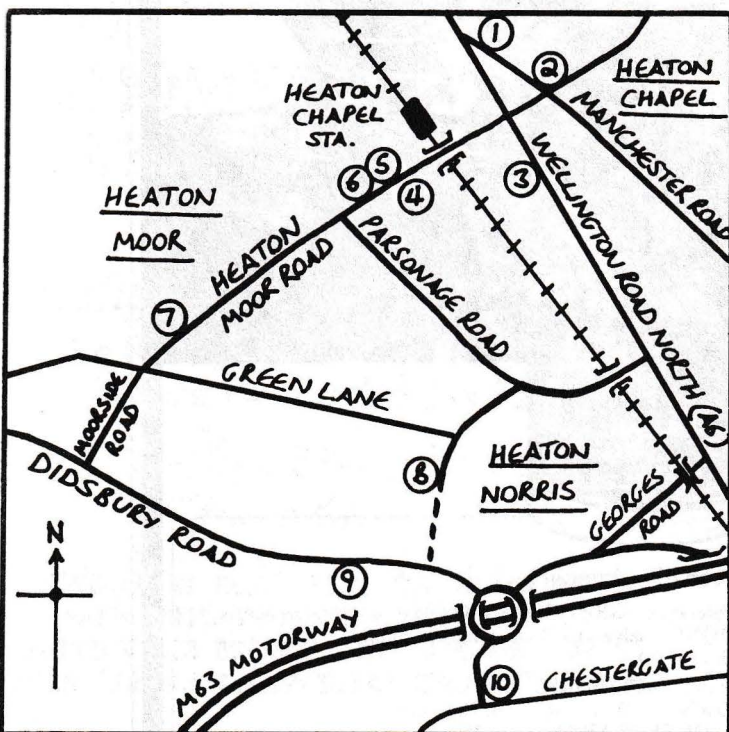
A few doors down is the Boddington Pub Co's **Crown** which just prior to our visit had changed to a managed house. The pub is the last really traditional local left in the village with a variety of separate rooms including a vault, only spoilt by a grotesque plastic 'stone' archway linking two of the rooms. Both Boddingtons Mild and Bitter are sold although on our visit the mild was being sold through a handpump with a bitter pumpclip and many of us had ordered bitter before the mild was discovered. Let's hope that the new manager changes this practice and promotes the mild more actively. Both beers were good.

At the far end of Heaton Moor Road we came to the **Moor Top**, which had been turned back into a proper pub since our last visit. The over-loud music still persists but the now standard Grand Met refurbishment is a vast improvement on the previous appalling 'Open House' theme. The range of beers is notable for the absence of Wilsons, with Ruddles Best Bitter and County plus Websters Yorkshire Bitter being on sale. The Ruddles Bitter was thought to be no more than average although the County wasn't bad at all. Not surprisingly nobody touched the Websters.

Our itinerary now called for a bit of a hike but it has to be said that the **Nursery** on Green Lane is well worth the walk. This is a classic multi-roomed local with wood panelling abounding and a superb atmosphere. It's tucked away on a cobbled street on the site of Stockport County's original home turf. The Hydes Bitter (88p) and Mild (82p) were both considered very good, the best of the night.

It was tempting to stay at the Nursery but we continued on down Green Lane which soon became an unlit track open only to pedestrians - a torch is recommended for this part of the crawl! Another Hydes pub was the goal, the **Moss Rose** on Didsbury Road. Not in the same league as the Nursery, this 1960's pub has been much improved and whilst being very ordinary is making the best out of what could never be described as an architectural gem. The Hydes Bitter and Light were however both above average.

Our final stop of the night was the other side of the M63 at **Ye Olde Woolpack**, one of Stockport's rare freehouses. Now a comfortable multi-roomed pub, the Woolpack was rescued from obscurity by licensees Bob and Gill Dickinson who now look set to be rewarded with increased trade from a new science park being built around the corner. Three cask beers were on sale, Theakstons Best Bitter which was well above average, good Marstons Pedigree and Tetley Bitter which was very good indeed. This certainly made for a fine end to a good evening's drinking. As always, the comments simply reflect what we found on the night and should not be taken as a once and for all judgement on the pubs or beers; the prices, of course, are pre-budget.



**KEY:** 1- CHAPEL HOUSE, 2- GEORGE & DRAGON, 3- RUDYARD,  
4- ELIZABETHAN, 5- PLOUGH, 6- CROWN, 7- MOOR TOP,  
8- NURSERY, 9- MOSS ROSE, 10- WOOLPACK

# THE STRANGE WAYS OF INDEPENDENCE

**R**EMEMBER the Boddingtons takeover? The Pub Company, they said, would be entirely unchanged - only the breweries would be sold to Whitbread.

We now hear that the Boddington Pub Company's technical services staff - the people who install handpumps, sort out the cellars, and generally look after beer quality in the pub - are to be made redundant from mid-July; their work will be taken over by...Whitbread staff. This will surely seal the fate of the supposedly 'independent' Boddingtons as nothing more than an arm of the notorious Whitbread organisation; the wreckers are now in charge, and, very sadly, it may not be long before the last fine outposts of the old Boddingtons tradition (Hare & Hounds in Gorton, Romper at Ringway, take a bow) are dragged down to Whitbread's sorry mediocrity.

It comes, then, as no surprise to learn that Boddies pubs are to be offered a second lager - Carling Black Label will join Castlemaine XXXX on the bar. Those who prefer more distinctive beers will have to look elsewhere.

## FREEHOUSE FOCUS

**T**HE WOOLPACK on Brinksway has become the latest of the areas freehouses to offer guest beers. Currently there is one weekly guest to complement the permanent range of Tetley Bitter, Theakstons Best Bitter and Marstons Pedigree. Guests so far have included Matthew Brown Bitter, Jennings Bitter, Wards Bitter, Vaux Samson, Youngers No 3 and Wells Bombardier, the last proving so popular that it sold out in a day. Licensee Bob Dickinson is to be congratulated on this venture which has the makings of an unqualified success.

Over at **Ye Olde Vic**, landlady Kay Ord tells us that the summer months should see a large number of guest beers with the aim to have a balanced range of 3 standard and 2 premium beers on sale at any one time. Kay has also revamped her range of Belgian beers, two new additions being Busch Beer at a hefty 12% alcohol and at the other end of the scale a plum beer, Mirabelle at 3%ABV.

Mirabelle also features in the impressive range of foreign beers on sale at Simon Finch's **Beerhouse** on Rochdale Road, Manchester. Particularly worth a mention is the complete range of monastery-brewed Trappist beers on sale (as featured in Michael Jackson's 'Beerhunter' series on Channel 4). We are also happy to report that the financial problems at the Beerhouse have now been resolved and it will continue to be independently run by Simon who has our best wishes for the future.



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# HOME BREW

BY ALASTAIR WALKER

This Month: Fermentation

LAST month, I described the various forms of yeast available to the home brewer, and their advantages and disadvantages. Now, I would like to continue with the actual fermentation process itself.

As previously mentioned, yeast is a living organism, and in addition, one which is fairly sensitive to high temperatures. Therefore, it is crucial that the boiled wort from the previous brewing stage is allowed to cool to less than 25°C (77°F) before you pitch the yeast. Otherwise, most of the yeast cells will be killed, and no fermentation will take place. Although the yeast can be pitched at under 25°C, the actual fermentation temperature should be maintained between 15-18°C (59-66°F) for optimum results. If the temperature is too high (eg above 20°C), fermentation will proceed too rapidly, and off-flavours will result, some of which are also contributors to the dreaded hangover!

Again, a Bruheat Boiler (or similar) is ideal for fermentation, since it has a built in thermostat to control the temperature. Several other external devices are available for vessels that do not have their own thermostat. Two types of immersion heater, similar to those used in fish tanks, are commonly available. The first has a pre-set

temperature, which cannot be adjusted, and is simply immersed in the wort at a recommended level, depending on the volume of the container. The second type has an adjustable temperature control which will allow the built-in thermostat to be altered manually. Another type of temperature controller is the beer belt. This is simply a flexible heating element, enclosed in a belt, which is wrapped around the outside of the fermentation bin. It has no thermostat, but the temperature can be varied by placing it at different heights up the side of the vessel. The correct height can usually only be found from experience.

Unfortunately, most of these heating elements will struggle to maintain the correct fermentation temperature if the surrounding ambient temperature is very low (eg in a garage in the middle of winter). If the vessel cannot be moved to a warmer location, then an eiderdown wrapped around the outside of the vessel will improve insulation immensely. However, beware that the temperature inside the vessel does not rise above 20°C. If it does, wrap the eiderdown more loosely until the correct temperature is obtained.

Many home brewing books recommend placing your fermentation vessel in a warm airing cupboard. However, most airing cupboards are too warm, causing the fermentation to proceed too rapidly. In addition, this type of environment is also a nice incubator for potential beer-spoiling bacteria.

Let's get back to the fermentation itself. After pitching the yeast, the wort should be stirred thoroughly with a long-handled spoon, in order to effectively disperse the yeast, but also to get some oxygen into the wort to aid the yeast's reproduction. Between one and two days after pitching, a scummy yeast head will form on top of the beer. This scum should be carefully skimmed off (using something like a large, plastic, fine-meshed sieve) since it contains mostly dead yeast cells and other unwanted contaminants and will also restrict the oxygen supply to the yeast. **NB** Only skim once or twice until day 2 after pitching, otherwise too much yeast will be removed and a protective head will not re-form on top of the beer to protect it from air-borne contamination by bacteria or wild yeasts. After fermentation has started and alcohol produced, the liquid can at last be called beer.

Also on days 1 and 2, the beer should be stirred thoroughly after skimming to keep up the oxygen supply. This process is called rousing and will help keep the yeast "working". Normally, fermentation will take from 5 to 9 days to complete, depending on the strength of the beer. To keep a check on the progress it will be necessary to check to specific gravity (SG) of the beer each day. This can be done with a hydrometer (which can be obtained from home brew suppliers) and can simply be dropped into the beer, and the SG read off from a scale on the side of the hydrometer. The SG should also be taken immediately after the yeast has been pitched, before fermentation starts. This is known as the original gravity (OG). Since the SG is temperature-dependent, the daily use of a thermometer is also recommended.

Next month Alastair concludes the series with a look at the end of fermentation and subsequent conditioning.

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# CIDER IS ROSY

JUDGING by its reception at Stockport Beer Festival there is a large untapped market locally for traditional cider and perry. Certainly those pubs which do sell it (the Railway, Gorton; Beerhouse, Manchester and, occasionally, Stockport's Olde Vic) have certainly found it to be a success. Under the new rules of course all Big 5 tenants are freed from all ties on cider and unlike guest beers all they need do is buy a 'tub' and put it on the bar, it has a longer shelf life than beer and of course petty restrictions about use of brewers equipment don't come into play. For the real enthusiast there is CAMRA's Cider & Perry exhibition to be held on 18/19 May at the Camden Centre, Bidborough St, London WC1 (nr St Pancras Station.)



# COME AND JOIN US

WOULD you like free admission to Stockport Beer Festival? Or how about special discounts on many of the guides, T-shirts and other products on sale? If you like the sound of this then you should think about joining CAMRA now.

Free entry to beer festivals and discounts on products are just two of the advantages in joining the most successful consumer group in the country. In addition you get a free monthly newspaper and also get the chance to join in the social and campaigning activities of your local branch - Stockport & South Manchester is one of the most active in the country.

So, don't delay get that £9 sent off today, and join in the fun. You know it makes sense!

JOIN  NOW



### APPLICATION FOR MEMBERSHIP

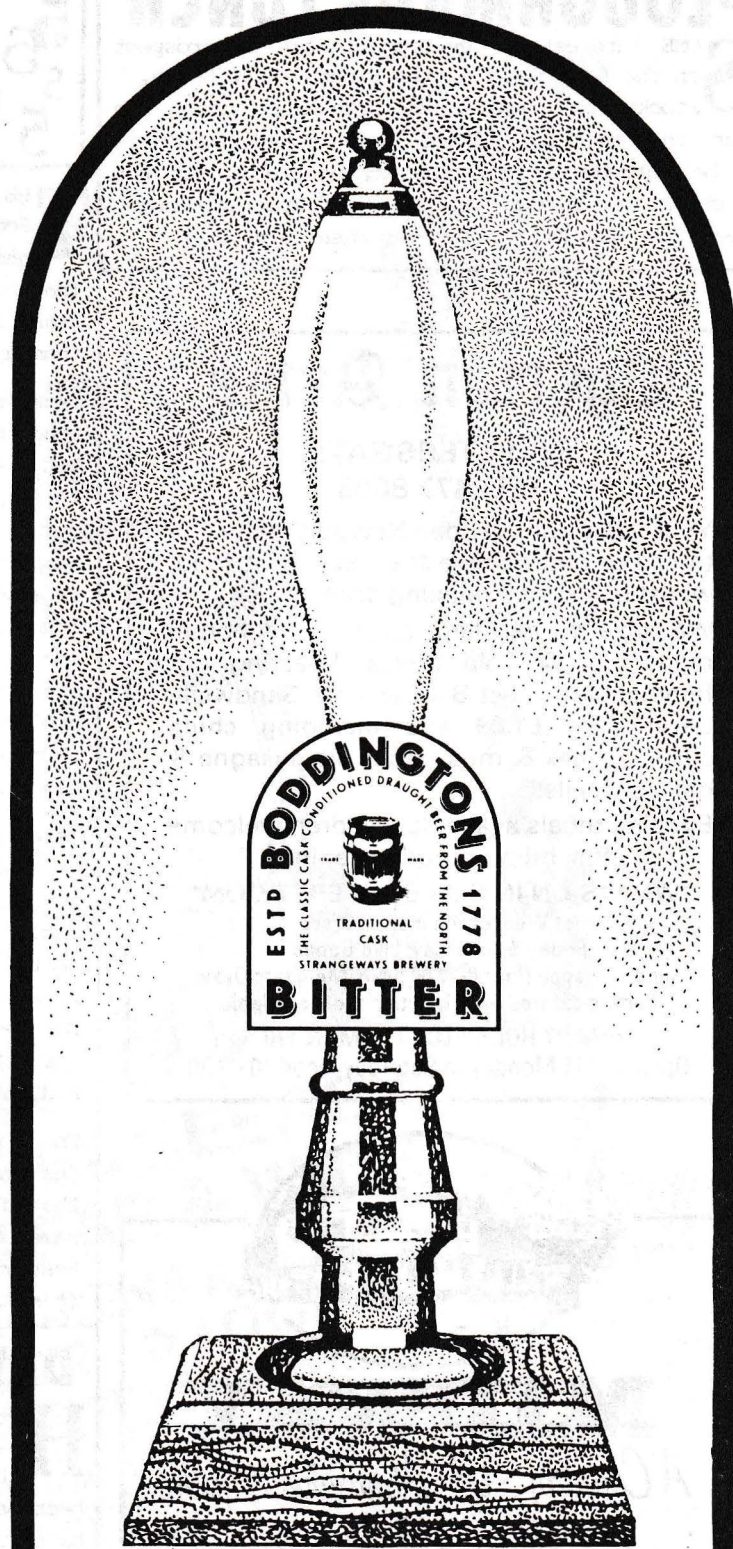
I/We wish to join the Campaign for Real Ale Limited.  
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# PLOUGHMANS LUNCH

SOME interesting developments are in prospect on the food front at the Plough, Shaw Heath, Stockport, where a new franchisee has taken over the catering. 'Good home-cooked food' is to be introduced with the accent definitely not on chips. The Plough may also be featuring a guest beer after May 1st - more news when we have it.



THE leading article in Opening Times of May 1985 was all about Scottish & Newcastle's bid for Matthew Brown of Blackburn, which had been referred to the Monopolies and Mergers Commission. That take-over ultimately failed, but S&N sat on their near 30% stake in Matthew Brown for several years, and then finally swallowed them up in 1988.

Banks's was in the news again, this time with the Opening of the Longsight, their first brand new pub in the Greater Manchester area. Yet you could have had your first taste of Banks's at the Longsight 16 months earlier, but this was the "old" Longsight, a rather run-down establishment at the back of Belle Vue, which was the Wolverhampton brewery's first toe-hold in the area. The new Longsight is a worthy addition to the local pubs, quite spacious, with separate lounge, vault and family room. Both mild and bitter are available, and with a price differential between vault and lounge, Banks's are obviously dedicated to retaining traditional features in their new pubs. Unusually, they are also dedicated to serving the beer through electric pumps, via so-called plastic boxes on the bar - handpumped Banks's is something of a rarity.

Reference was also made to the "Bottle Stop" - an off-licence and general store on Acre Lane, Bramhall - apart from an excellent selection of bottled beers, three draught beers were also available, including Ruddles County at 78p a pint. By way of comparison, at that time the newly opened Shady Oak, which was Bramhall's new free house, was also selling County, but at 92p. Now, 5 years on, the Bottle Stop still has a good selection of beers, both bottled and draught, but the Shady Oak is now a Tetley pub, and it has also had quite a major internal change around.

The final item in May 1985 referred to the Great British Beer Festival, which was to be held at Brighton during August. Although that first trip to the south coast was a financial disaster, the same venue in 1986 and 1987 proved to be highly successful. The Festival has been at Leeds for the last two years, and for 1990, it's back to Brighton again.

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## DAVENPORT ALES

HARTLEYS XB is now available at the Davenport Arms, Woodford, alongside Robinsons Best Mild and Best Bitter, selling at 96p the same price as the Best Bitter. Hopefully this distinctive beer will sell better here than in other local Robinsons pubs that have tried it. However, its prospects cannot be helped by being dispensed from a free-flow electric pump, alongside the other beers on handpump, possibly leading some to think it was a keg beer, although in fact it is definitely 100% "real", and was in excellent condition on a recent visit.

It is also interesting to note that licensee John Hallworth's desire to put the traditional beer trade first means that Tennents Extra premium lager is no longer on sale at the pub.





# MANCHESTER MATTERS

**H**ANDPUMPED Boddingtons Bitter continues its march through the Whitbread estate - latest sightings are **Mother Mac's** in the City Centre, where it joins Chesters real ales, and the **Parkside** on Lloyd Street South in Moss Side, which thus returns to the fold of real ale pubs, having briefly sold cask Chesters Bitter after its 1980 relaunch. It is also at the **Green End** in Burnage, where the other cask beers are now Chesters Mild and Bitter.

Back in the City Centre, two excellent beers have made a very welcome first appearance - Camerons Traditional Bitter and Everards Old Original are on handpump at **Ed's Cafe Bar** on Back Piccadilly. Part of the Gardens Hotel that fronts on Piccadilly Gardens, Ed's has nevertheless, no public access except from Back Piccadilly; and in common with so many cafe bars (why?), it's closed on Sundays. Six days a week though, it's a pleasant change of beer en route to, say, the Crown & Anchor or the Unicorn. Generous happy hours included, when last seen, the whole of Saturday night.

In East Manchester, we congratulate the licensees of the **Unicorn**, West Gorton; contrary to last month's report, this pub is now expected to remain open until the bulldozers arrive to knock it down, which could be anything from 6 to 12 months away. The now heavily vandalised **Horseshoe** nearby presents a sorry contrast. Not too far off, the **Little Bradford** in Bradford now has Theakstons Old Peculier on handpump, not Theakstons Bitter.

Finally, a late "deliberate mistake" from "Ale of Two Cities" - the Wythenshawe listings should include the **Woodcourt**, corner of Brooklands Road and Maple Road, with Wilsons Bitter and Websters Bitter on handpump. During compilation this was wrongly thought to be situated in the Borough of Trafford - sorry!

## CAMRA CALLING

**T**HIS month is of course dominated by the 4th Stockport Beer Festival which opens on 31st. We do however have a wide range of other events as usual.

On Saturday 5th we are having an evening in Sheffield, trying out some of the best pubs. The train leaves Piccadilly at 17.15 and Stockport at 17.25. This is followed on Monday 7th with a social at the Fingerpost, Dialstone Lane, Offerton. Like all Monday socials this starts at 9.00pm.

The branch meeting is on Thursday 10th at the Victoria, Burnage Lane from 8.00pm onwards. On Monday 14th there is a two-way social in Northenden - the Crown at 9.00pm and the Farmers at 10.00. Later that week on Friday 18th we have our monthly 'Stagger', this time in Offerton. We will be starting from the Golden Hind at 7.00 or you can join us at the White House at 8.30.

There's another two-way social on Monday 21st, this time in Cheadle at the White Hart at 9.00pm and the Star at 10.00. Later on that week we present our Pub of the Month award to the Coach & Horses at Belle Vue on Thursday 24th. The following night we are having a minibus trip round the pubs of Bramhall, Woodford and Cheadle Hulme, phone for details.

For more information phone Ian Saunders on 445 5979 (evenings only).



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## PUB NEWS



### NEW FACES AT CONWAY//////////

We welcome Mike Boagey as new manager at the Conway, Cheadle Hulme. Mike has previously worked for the Tadcaster pair, John Smiths and Sam Smiths in the south. He says that he wishes to continue the policy of having 4 real ales available - Ruddles Bitter, Websters Bitter, Wilsons Bitter and Websters Choice - although the sales of the Ruddles are causing some concern.

### GREY HORSE BRUSHED DOWN//////

The Grey Horse in Reddish has been refurbished with new seating, carpeting and decoration in both lounge and vault. On the down side, cask mild has been taken out, leaving

Boddingtons Bitter as the only real ale.

### BENTLEYS AT LAST//////////

The much advertised Bentleys Yorkshire Bitter, the latest product of Whitbread's Sheffield brewery has so far been seen more on advertising posters than in the pubs. It has however now made an appearance at the Romiley Arms, Romiley and the Olde Cock, Didsbury. First impressions are of a pleasant if bland product, not entirely unlike Trophy...as one observer put it, "they've obviously not brought the brewery hop out of retirement for this one."

### DEAR BEER//////////

A Boddingtons Bitter handpump has appeared in the White Lion, Underbank, giving Whitbread 100% real ale availability in their Stockport pubs. although at £1.02 a pint this merits no more than a muted cheer.

### NEW LOOK ALBION//////////

Congratulations are due to Hydes for their excellent work in refurbishing the Albion in Burnage. A carefully thought out job which really involves little more than a redecoration has transformed what was a stark, unwelcoming and frankly grotty pub into a comfortable and pleasant place in which to drink. Hydes Bitter and Light are the cask ales with the Light being particularly good on a recent visit.

### SUN GOING DOWN?//////////

We reported last month our worries over the 'alterations' currently underway at Stockport's Sun & Castle on Hillgate. Since then large amounts of wood panelling have been seen outside and we also learn that it is to re-open as a "wine bar" type of establishment. Of

course, final judgement must wait until the place re-opens but there must be fears for what was an excellent example of an inter-wars pub, and a recent real ale gain to boot.

### SOLD AT LAST//////////

The long-running saga of the Bridgewater on Chestergate, Stockport is finally coming to an end, and so is the Bridgewater, as a pub at any rate. It has been sold and permission has been applied for to turn it into a unit for making and selling decorative glass.

### LION LATEST//////////

As we went to press Cheadle's Red Lion was set to re-open on 1st May following its major revamp by Playmaster Leisure. Any thoughts that the new-look pub might at least pay lip-service to the old fashioned local it once was were scotched by an ad in the local press looking to recruit traditional pub staff like chefs, waitresses and 'door supervisors' (that's bouncers to you and me).

### REAL BEER FOR BREWERS//////////

Another Whitbread pub to gain real ale in the wake of the Boddingtons buy-out is the Brewers Arms in Ladybarn which is now selling handpumped Boddingtons Bitter and Bentleys Yorkshire Bitter.

### CONTRIBUTORS TO THIS ISSUE//////////

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Details of advertising rates and postal subs are available from the address below.

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