


## BUFFET BUSINESS

**T**HE Campaign to save Stalybridge Station Buffet from the developers continues.

Local MP Tom Pendry and councillors of all political persuasions have thrown their weight behind the campaign and BR have already agreed to restore the magnificent station clock subject to funds being found to restore it to working order. Tom Pendry has started a fund to raise the capital and CAMRA has kicked off with a £100 donation.


CAMRA has has a meeting with BR's Estate Surveyor, Joel Brook who went out of his way to stress that BR do have a completely open mind about the way forward. Indeed we were assured that if licensee Ken Redfern was to put in a bid to lease part of the buildings, it would receive serious attention. BR would however insist that a degree of work, both internal and external was carried out and so the old problem of money raises its head. It is likely that the amount involved would be such that it could only be raised by Ken taking a brewery loan which he rightly refuses to do.

The ideal solution would be for BR to ditch their plans, renovate the building themselves and grant Ken a lease so that he can carry on as normal. You can support this campaign by sending off the postcard enclosed with this issue and let your views be known to BR.



# THE 5<sup>TH</sup> STOCKPORT BEER FESTIVAL

30 MAY - 1 JUNE 1991



**P**LANS are now well advanced for the Fifth Stockport Beer Festival to be held at the Masonic Guildhall at the end of May. The beer order has been finalised and we hope to feature beers from famous home brew pubs like the Fox & Hounds at Stoddesden, the Rising Sun at Shraleay Brook and Sheffield's Fat Cat. There will also be the wide range of milds, porters and stouts which go down so well.

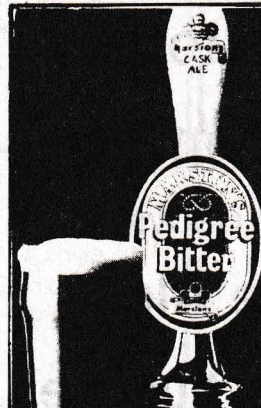
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Marstons  
Pedigree



Taylor's  
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MARCH

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

**PUB OF  
THE MONTH**

THE Stockport & South Manchester CAMRA Pub of the Month for March 1991 is the Red Bull, Middle Hillgate, Stockport.

Often described as "a country pub in the heart of town", the Red Bull has one of Stockport's best traditional pub interiors, with beams, brasses, oak panelling, stone-flagged floors and open fires. The excellent and distinctive lunchtime food is a definite cut above the average.

Although they have other pubs nearer to the brewery, it is here that the Robinsons directors often choose to entertain their guests. The Robinsons Best Mild and Best Bitter are kept in consistently good condition, and the pub has appeared regularly in CAMRA's Good Beer Guide. A lot of Stockport drinkers seem to appreciate its qualities, as the pub is often busy when others nearby are quiet, particularly "early doors" in the evening.

The Red Bull won the Stockport & South Manchester Pub of the Year award in 1985 after being a Pub of the Month during that year. Licensee Brian Lawrence has worked very hard to maintain the same high standards, and it is in recognition of his consistent achievement over a long period that this award is being made for a very rare second time.

The presentation night is on Thursday 28th March - make sure you are there early as the pub is sure to be even more crowded than usual.


Tom & Betty Burke  
welcome you to

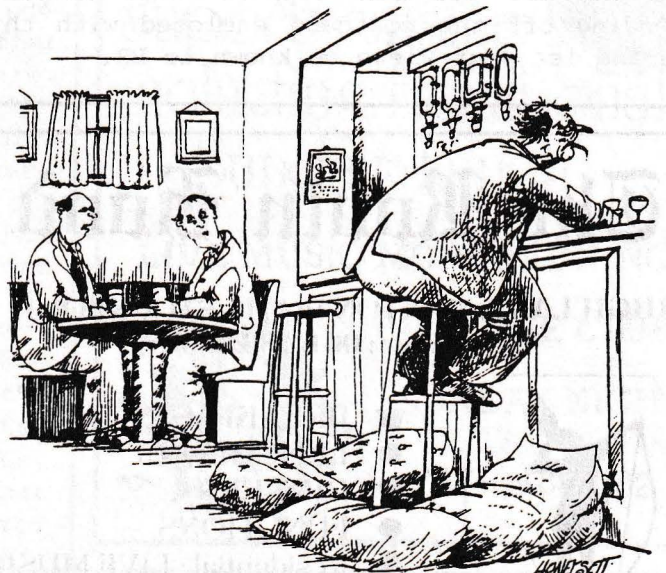
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# STOP AND GO

WE HAVE reported in recent issues on the threat to many pubs in East Manchester from a variety of road schemes. In the past month there have been important developments.

The revised proposals for Hyde Road went to the Planning & Highways Committee of Manchester City Council on 14th February and the good news is that the Coach & Horses on the corner of Belle Vue Street has definitely been saved from demolition thanks to CAMRA's representations made at a meeting late last year. The bad news is that with one exception, all the other under threat from this scheme will eventually be demolished.

The exception is the Plough on Hyde Road itself where the fate of the pub still hangs in the balance. The Following CAMRA's intervention, the planners have been considering methods by which the scheme can go ahead without demolishing the pub. Unfortunately the pub lies at an important junction and the City Engineer doesn't believe that it is possible to keep the building on its present site. However, the City Engineer has carried out a feasibility study on a project to physically move the pub to a new site. This would involve constructing a new cellar on an alignment with the new road and placing a concrete platform underneath the pub which would then be rolled back and settled down onto the new site. The structure of the pub is sound enough and the planners conclude that the move could be carried out, although it would be expensive. And here's the rub - current indications are that the total cost would be between £400,000 and £500,000.

CAMRA will be lobbying hard for this exciting project to save the Plough to be given the go ahead and we will let you have more news as we get it. In the meantime it is proposed that work on the rest of the Hyde Road project will start in 1995.

The other scheme threatening pubs in that area is the one for the Pottery Lane - Oldham Road section of the intermediate relief road. CAMRA objected to the proposed CPO on the Duke of Edinburgh on Mill Street and we have now been advised that the whole scheme is to go to a public enquiry. We have no dates for this as yet and in the meantime we will be consulting with the licensee and the regulars to present a case to the enquiry and so hopefully save this important building.

## WEST COAST LATEST

YET another new beer has hit the pumps at the Kings Arms in Chorlton-on-Medlock, home of Brendan Dobbin's West Coast Brewery.

Very dark in colour, Yakima Grande Porter is a smooth, rich, creamy beer, yet with an insistent hop character that inevitably brings to mind its stablemate, Yakima Grande Pale Ale. Reasonably priced in the Kings Arms at £1.20 for a 5.5% Alcohol by Volume beer, the beer will also be available in the free trade - first in the queue were the Beer House on Rochdale Road and the Kings Arms on Bloom Street in Salford.

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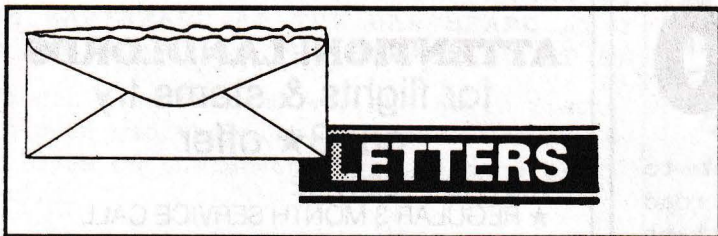
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From Jim Flynn:

I was very disappointed and surprised that Opening Times printed the personal attack on Alan Preston, the landlord of the Hinds Head, Heaton Chapel, in its letters column. Mr Edwardson's comments regarding Whitbread's pricing and 'guest' beer policies were accurate and justifiable but to single out Alan Preston particularly as a CAMRA member, was distasteful and uncalled for.

Alan as a tenant of Whitbread is the victim of Whitbread's tenancy and pricing policies and in his defence I would make the following points:

- 1] ~~The Hinds Head~~ consistently serves the best beer in the area.
- 2] Alan serves the widest choice of cask beers in the area.
- 3] It took months of effort to persuade Whitbread to provide any 'guest' beers at all.
- 4] Were it not for Alan Preston, the Hinds Head would degenerate rapidly into a lager drinkers paradise.
- 5] The Hinds Head is not the most expensive pub in the Heaton and is not overly priced for a Whitbread house.
- 6] Alan Preston has supported CAMRA and Opening Times for some considerable time and deserves better from his local branch.

I actively support Mr Edwardson's objective of persuading sympathetic licensees like Alan Preston to sell genuine locally brewed guest beers and reduce prices where possible but

his letter will only have the opposite effect. No more personal attacks please Mr Editor!

**From Alan Preston (Licensee of the Hinds Head):**

I have been encouraged by fellow CAMRA members to respond to Peter Edwardson's letter in the February edition of Opening Times.

We are all well aware of the CAMRA opposition towards the major brewers, with regard to take-overs and pricing policies and the vast differences in overheads when trying to compare one pub's prices with another. However I must take exception to the rather personal nature of his criticism.

Two years ago it was reported in Opening Times that I had persuaded Whitbread to allow me to sell an additional, traditional, Whitbread beer, to be changed every six weeks, as a guest beer. This means that for the last two years I have been providing three different traditional bitters and one traditional mild. All have been very well received by members and non-members alike. I have had favourable reports in Opening Times regarding the quality of beer served and I am hoping to be included in the 1991 Stockport Good Beer Guide.

As editor, you indicated on page 2 of the same edition of Opening Times that you were disturbed to hear reports from licensees who disagreed with certain views expressed, as they were not always fairly representative.

I do not believe that Peter's comments help to encourage a good relationship with licensees and further the CAMRA campaign for traditionally brewed beer.

**(Editor's note -** Opening Times is not in the business of printing personal attacks on anyone and it is unfortunate that Peter Edwardson's comments have been interpreted in that light.)



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# GUEST FOR GREENALLS?

WHEN Greenalls announced their intention to get out of brewing, they came in for a fair amount of criticism on several fronts. One of the issues raised centred around the rather lacklustre range of guest beers they intended to make available to their tied houses.

The two beers on offer were Tetley Bitter and Stones Bitter, both acceptable enough in their own right, but hardly indicative of any great imagination on the part of Greenalls in giving their houses a cutting and competitive edge. Things now look set to improve however. As we reported in January, Greenalls will be taking up to 2000 barrels a year from the new Warrington-based Coach House Brewery when it comes on stream in May and now a further review of beer stocking policy is underway.

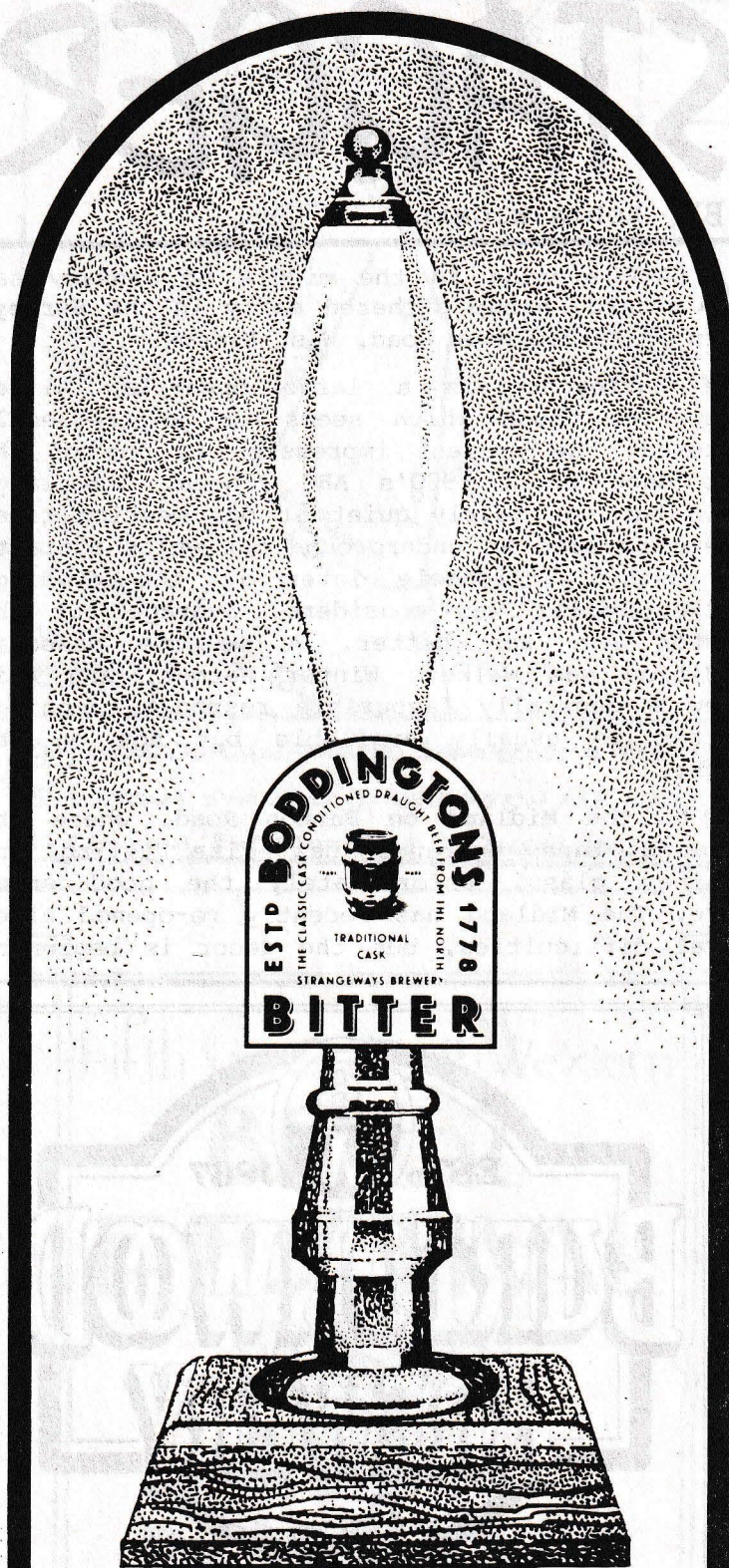
Answering CAMRA criticisms that local beers were being squeezed out in favour of national brands, Marketing Director, Ric Cowan, has revealed that the company is reviewing its policy on an area basis throughout the tied estate and stressed that Greenalls wanted to establish specific local needs before deciding any new strategy. Confirming that the door had not been closed on the local breweries, he added "It is our intention to see what other beers we can introduce according to local needs and demands. But it will be towards the end of the year before we have thoroughly examined this aspect of our business"

The company now insist that the introduction of Stones and Tetley is "just for starters" but at the same time stress that they will have to weigh up demand to see what extension of the range is justified, a lot will depend on the trade of individual pubs and whether their volume will justify the introduction of another beer. Local drinkers can of course play a part in this by letting their Greenalls licensees know what beers they would like to see on the bar.

With luck by this time next year we could be seeing a major extension of the beer range available to our local Greenalls pubs. Opening Times will be monitoring developments.

## SPITFIRE TAKES OFF

OVER the past year a brew under the name of Spitfire Ale has appeared in the local free trade. Brewed by Kent-based Shepherd Neame, the beer was brewed to mark the 50th anniversary of the Battle of Britain with the brewery donating £10 to the RAF Benevolent Fund for every barrel sold - the final total raised was a magnificent £27,811!



THE CLASSIC  
CASK  
CONDITIONED  
BITTER

# STAGGER

BY: ROBIN WIGNALL

A DAMP evening in the middle of January saw a hardy group gathered early in the **Barley-corn** on Barlow Moor Road, West Didsbury.

The Barleycorn is a large open-plan Allied Breweries house which seems to be frequently altered. The present impression is one of the art deco of a 1930's ABC cinema. The large main bar was fairly quiet at our meeting time. There is also an underground bar which attracts a youthful clientele later in the evening. Tetley Bitter was considered average but the Burton Ale was better. A welcome seasonal addition was Walkers Winter Warmer, and this drew a generally favourable response. Jennings Bitter is usually available but not on the night.

On to the **Midland** on Burton Road, where the Lapwing Lane entrance has fine tiling and stained glass. Unfortunately the good ended here. The Midland has recently re-opened after local difficulties, but the decor is beginning

to look run down after its last revamp. There is a large lounge, a small lounge and other alcoves. Whatever happened to the Aircraft room? (the what? - ed.). Boddingtons Bitter was uninspiring being thought average at best. There is a pump for Marstons Pedigree, but this had not been available lately.

The party did not tarry here, and also hurried past John Smith's **Railway** and Whitbread's **Old House At Home**, neither selling real ale. This is a particular shame as the little Railway is a gem of pub architecture.

Our next call was at Wilsons' **Waterloo**. Here a measure of original atmosphere is retained, despite some alterations. The pub remains multi-roomed and is a locals local. The fireplace in the lounge is a fine cast iron and tiled piece, but the fire itself was burning gas. A notice told of free lunchtime sandwiches available from 21.1 91. Is the offer still on? Nobody tried the Websters Bitter. Wilsons Bitter had a good aroma, but a less appealing taste, being thought just better than average.

Past Whitbread's **Orion** (no real ale) we found our way into Copson St. to call in **Berties**, a Whitbread Bistro-style establishment. Decor is interesting with tiled floor and wooden furniture. The clientele was youthful but our party was nonetheless made welcome. Drawbacks - loud music and television simultaneously, and strobe lighting. There was nothing wrong with the beer, nor anything significantly good, either. Chesters Bitter was thought average with the cask Trophy rating slightly better.

On to Wilmslow Road in the centre of Withington where late arrivers joined the group in the **Victoria**, a Hydes house with considerable character. The Victoria has been opened out but an essential multi-room feel remains. Darts and pool are available in the vault, and live piano music entertained the lounge. This is a good local and popular with locals. The beer was considered to be the best of the evening, with both bitter and mild rating good to very good.

Just along the road is Wilsons' **Albert**, another vintage local with a fine tiled/glazed brick exterior. Inside the quality continues with a traditional pub, with local customers. The only drawback is that the mild served through handpump is not real ale, beware. The Wilsons Bitter was however on good form and apart from a few dissenters was generally thought to be good or better.

After the Victoria and the Albert, the **Withington Ale House** comes as a bit of a culture shock. Formerly the White Lion, the pub is a listed building. It is a pity the listing could not save the destruction of the interior. The pseudo-rural decor is now becoming run down. What might follow? The pub was crowded with a youthful/student clientele, so it is positive

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to report that two real ales are available. Wilsons Bitter was considered only average, whilst Websters Choice was generally thought quite good. Drawbacks included the use of plastic glasses, and random half pint measures in pint pots when half pint glasses ran out.

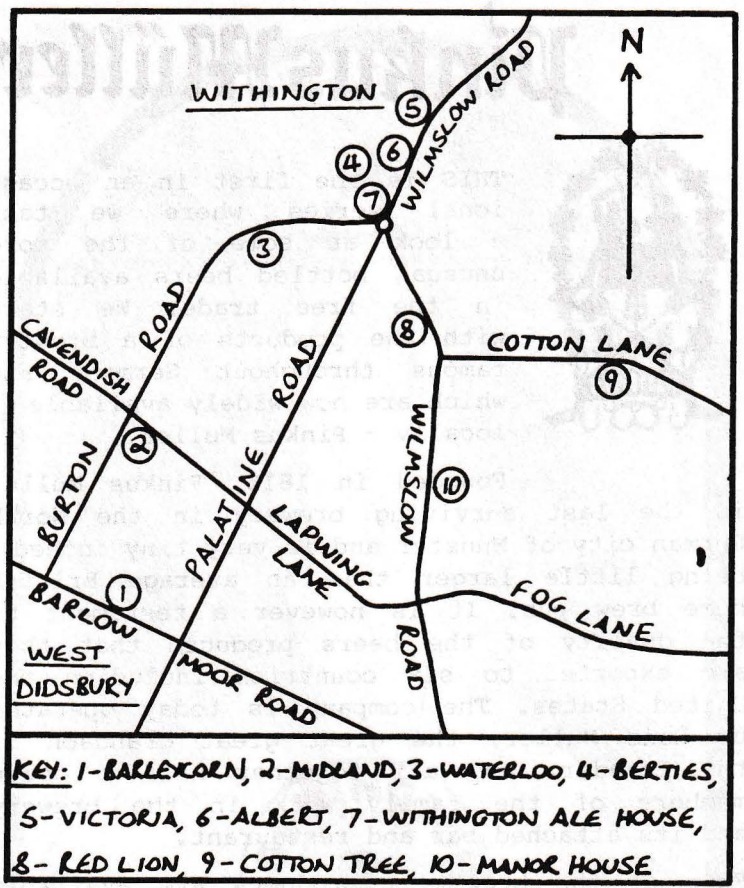
Passing Sam Smith's **Turnpike** (again no real ale), we came to another listed building, Marstons **Red Lion**. This is something of a cult pub, popular with locals and students alike. It sports a darts team and a bowling green. It remains multi-roomed with a vault, and still retains more than a hint of a traditional pub. The Red Lion is believed to be Marstons biggest barrelage pub. Both Bitter and Pedigree were well thought of on our visit.

It is always pleasant to report a real ale gain, which our call at the **Cotton Tree** on Cotton Lane, proved to be. A few years ago the lounge was extended and opened out but all very tastefully. The vault was retained with its log end dartboard. Greenalls Bitter and Original were available, and we were assured by the landlord that these were his last casks from the Greenalls brewery, prior to the first brews from Tetleys Warrington Brewery. The bitter was rated only below average, but the Original was much more favourably received, many thinking it very good indeed. Apparently Sheffield brewed Stones Bitter may soon be available here. Any news to the editor.

Back onto Wilmslow Road and for our final call we visited the third lion, the **Manor House**, formerly the Golden Lion, finishing as we started in an Allied Breweries house. The Manor House was not as crowded as we had expected. There have been some alterations since the last Stagger called here, but these are not substantial. There is a slab floor on entry, and a central walk round bar area of large proportions. The lounge areas are divided into alcoves with an acceptable mix of bare brick and plush furniture and a more than acceptable absence of music. Tetley Bitter was felt to be below average, but Burton Ale was generally considered to be quite good.

Thus ended an evening of contrasting pubs and surroundings, and beers of varying quality. It may be significant that one of the best pubs, with the best and cheapest beer was that owned by a local brewery, Hydes' Victoria.

As always the pubs and beers were as a group of people found them on the night. They are not once and for all opinions, try the pubs and their beers for yourself and see what you think.



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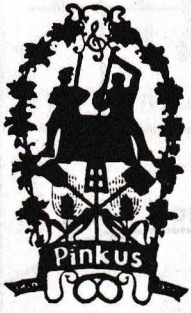
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**CAMPAIGN FOR REAL ALE**

# Pinkus Müller



THIS is the first in an occasional series where we take a look at some of the more unusual bottled beers available in the free trade. We start with the products of a brewery famous throughout Germany and which are now widely available locally - Pinkus Muller.

Founded in 1816, Pinkus Muller is the last surviving brewery in the North German city of Munster and is very tiny indeed, being little larger than an average British home brew pub. It is however a testament to the quality of the beers produced that they are exported to six countries including the United States. The company is today operated by Hans Muller, the great great grandson of the founder, and all together half a dozen members of the family work in the brewery and its attached bar and restaurant.

Four of the brewery's products are available locally:

**Pinkus Pils** is perhaps the least interesting of the Pinkus beers being a standard German lager, although, even so it is superior to many of the so-called lagers produced by the UK brewers. It is brewed to the famous Pure Beer law and so is produced from just malted barley, hops, yeast and water. In common with the other beers it has an alcohol content of 5%.

**Pinkus Weizen** is a traditional wheat beer brewed with 60% wheat and just 40% barley

malt. In the classic style, this beer is unfiltered so that a fine yeast suspension remains in the bottle and gives the beer its characteristic cloudy appearance. It is an unusually light beer for its type and low on hop bitterness but nevertheless very thirst quenching. Certainly one for a hot summer afternoon. Also worth a mention is the fact that this beer is brewed entirely from organically grown ingredients.

The brewery's most famous product, however, is **Pinkus Alt**. The term 'alt' indicates an old style, the brewing process being more akin to that used for British ales rather than that normally adopted for continental lagers. Again a pale beer, it is brewed from 40% wheat and 60% malted barley and undergoes a six-month maturation before being bottled. The beer is a unique speciality and has been described as having a "complex wine-like taste". It forms the basis of another brewery speciality, the "Altbierbowle" - see the recipe below.

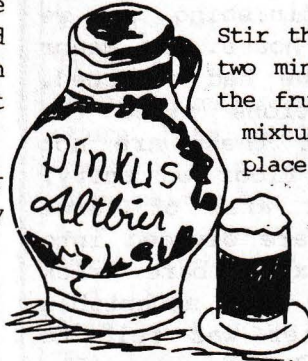
The company has also recently introduced a low alcohol malt drink, **Mullers Malz**, which will also be available locally.

## Recipe for "Altbierbowle"

### Ingredients:

- 1 pint of water
- 1 pound of sugar
- 1 pound of fruit (oranges, strawberries, peaches or pine-apples, according to season)

### Pinkus Altbier



Stir the sugar into the water and boil for two minutes. Let the mixture cool. Cut the fruit into small pieces and add to the mixture. Leave for 24 hours in a cool place. To prepare the "Bowle", put one tablespoon of the mixture into a glass and pour the Altbier on top. The result is a very refreshing drink which comes from the freshness of the fruit reacting with the wheat used in the brewing process.

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**BURTON ALE**

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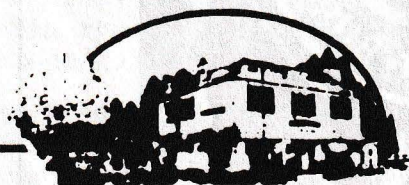
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OPENING Times of March 1986 had a front page story about GMC plans to widen Hyde Road into a dual carriageway, with the loss of at least 8 pubs, and possibly as many as 15. The proposals were said to be at least three years away, and the Council asked for public comments on the plans. Now, in 1991, we hear that final plans have just been presented to the City Council, and it remains to be seen how many of the pubs are affected.

Also on the front page was the announcement that the Red Bull on Hillgate had won CAMRA's award as Pub of the Year. It was described as an old pub, but retaining such traditional features as original oak beams and flagged floors, and an internal decor giving the impression of a country pub in the heart of town. Now, five years later, and only just down the road, another Robinson's pub, the Arden Arms, has just won the Pub of the Year award. Over the years, CAMRA has quite often crossed swords with Robinsons, generally over the brewery's refurbishment policies - but these awards show how much the Campaign appreciates their (largely) unaltered pubs - and long may they remain so!

The month's Stagger covered East Manchester, and the first visit was to the Gorton Arms - originally a run down, closed and vandalised ex-Wilsons' pub, which Banks's bought, and carried out an excellent refurbishment to bring it back to life again. Then came the Railway (opposite Ashbury's Station) originally an Openshaw Brewery house with the brewery close by, which had become a free house selling Boddingtons Bitter. Next was "one of the gems of the crawl", the Travellers Call on Ashton Old Road, another free house selling Boddingtons, Thwaites and Marstons. This was another ex-Wilsons pub, again run down and closed, that had been transformed into a (quoting again) "paragon of pubs". Bringing this trio of pubs up to date, the Gorton Arms is the only survivor. The Railway had developed into a very popular pub selling a wide range of beers when it was suddenly closed late in 1990 under a Compulsory Purchase Order; and that "paragon" can sadly now be described in two words - "recently demolished".

Finally, a bit of Welsh news - the Plassey Brewery had been set up just outside Wrexham, with equipment (and the brewer Alan Beresford) from the Border Brewery which had just been closed by Marstons. Plassey was a small brewery, selling its Farmhouse Bitter to local free houses. It's still brewing in 1991, although the original brewer sadly died last year - another ex-Border employee, Ian Dale has now taken over the reins.





## MANCHESTER MATTERS

BY RHYS JONES

HOW are the mighty fallen! One of Manchester's most celebrated inns, the **Crown & Kettle**, which in any sane world would be one of the city's showpieces, is closed and boarded up. Its owners Grand Metropolitan justify their plan to get out of brewing by reference to what they are pleased to term their retailing skills - their neglect of this historic pub, which featured in the first 10 editions of CAMRA's national Good Beer Guide, exposes these words as an empty sham. Let's hope they at least manage to sell the building, and to someone who can make something of it.

Elsewhere in the City Centre, the introduction of real ale evidently came as such a shock to **Rosies Bar** that it has now closed for refurbishment, but there's a real ale gain of sorts at **Horts** cafe bar on St Ann's Square, where anyone with £1.35 to waste can spend it on a pint of handpumped Ruddles Bitter - have no truck, though, with the apparent "handpumped" Scrumpy Jack cider, which is keg. Happily there's a more substantial gain in Fallowfield, where the **Old House at Home** on Braemar Road (off Moseley Road) is now selling Greenalls Bitter and Original on handpump.

In Levenshulme, the **Pack Horse** now appears to be keg only, and **Fiddlers Green** has lost its Wilsons Bitter; in Gorton the **Pomona** has dropped Ruddles Bitter in favour of handpumped Boddingtons Bitter; and in Bradford the **Little Bradford** has added handpumped Chesters mild and bitter to its existing Boddingtons/Tetleys range.

Finally, two Greenalls pubs, the **Bowling Green** in Chorlton-on-Medlock and the **Crown** in Didsbury

are taking handpumped Stones Best Bitter. At the Crown, though, this is at the expense of the Davenports - a poor exchange even if Davenports is now coming from its third brewery in as many years.

**Stop Press:** just before we went to press Rosies Bar reopened as "Rosies Bar & Cafe". A quick look through the doors revealed a not unpleasant 'traditional-style' revamp with a considerable amount of stained glass in evidence. Handpumps dispense Websters Yorkshire Bitter and Ruddles Bitter, prices unknown.



## CAMRA CALLING!

THE main event this month of course is the presentation of our 1990 Pub of the Year award at the Arden Arms on Tuesday 12th. The fun starts at 8.00pm, an event not to miss.

The branch meeting is on Thursday 14th and will be at the Victoria on Wimslow Road, Withington. The meeting starts at 8.00pm. The Stagger is on Friday 22nd and covers Brinnington and Portwood. We will be starting at 7.00pm in the Farmers Arms on Brinnington Road or you can join at 8.30 in the Park on Newbridge Lane.

Pub of the Month at the Red Bull is on 28th and on Friday 5th April we are running a mini-bus round some of the better pubs in East Manchester. We'll be leaving the Pineapple on Heaton Lane at 7.00pm and picking up at the Longsight at 7.15. Phone Ian on 445 5979 if you want to book a seat.

Monday Socials will be at the Cotton Tree, Withington (4th); Union, Ardwick (11th); Rabin-ski's Wallet (18th); Moss Rose, Stockport (25th).

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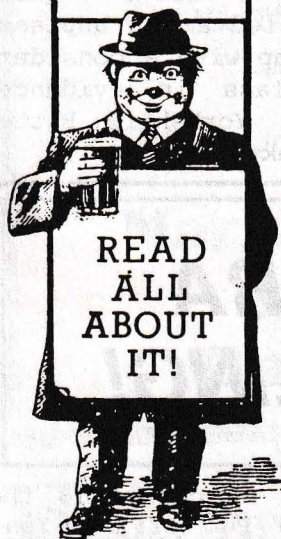


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**PUB NEWS**



The **Bottle Stop** in Bramhall is now selling **Burton Bridge Porter**, a bottle conditioned beer of og1045. The bottles themselves are unusual as **Burton Bridge** buy them from **Marstons**, spray them with yellow paint and stamp on a label. So awful its actually brilliantly artistic - the beer's good as well.

A recent visit to **Tetley's Clayton Arms** on North Road, Clayton found no cask beer available despite the presence of handpumps on the bar. "Bitter's off" we were briskly informed. The nearby **New Inn (Greenalls)** is currently "closed until further notice". Any chance of real ale in this long-standing keg pub when it reopens we wonder.

There have been one or two changes of licensee in our local **Boddington PubCo** houses. At

the **Farmers Arms** in **Brinnington** we welcome **Dave and Linda Harris** newly arrived from the **Gorton Mount** where they have been replaced by **Stewart and Ruth Murray**. At the **George** in **Mersey Square, Stockport**, **Steve Fox** has been replaced by **Tony Cahill** from the **Old Garratt** in the **City Centre**.

"Things can only improve" we said last month about the **Egerton Arms** on **St Petersgate, Stockport**. Happily it looks as though that is just what is going to happen. New licensee is **Scotsman Dave Marshall** whose previous pub was the **Gypsy Queen** in **West Norwood, London**. **Dave** is busily attempting to repair the damage caused by the previous, short-lived, incumbent to the pub's trade. Lunchtime meals have been reinstated and the beer range has settled down to **Wilson's Bitter, Ruddles Bitter and Websters Green Label**. A major refurbishment is planned for the next three months which will include a major overhaul of the upstairs function room after which it is hoped to make this available for hire.

Apologies to the **Townley, Albert St, Beswick** which we missed off the recent **Bradford and Beswick Stagger**. Serving a mixed area of modern low-rise housing and nineteenth century terraces, it's a spacious modern one room pub with **Chesters Mild, Trophy and Boddingtons Bitter** on handpump.

Cask mild is now on sale at **Ye Olde Woolpack** on **Brinks-way, Stockport**. **Matthew Brown Mild** has joined the other regular beers (**Tetley Bitter, Theakstons Bitter and Marstons Pedigree**) and the ever changing guest beer. Sales are going well and it is possible that if this continues a weekly guest mild will be introduced.

**Stones Bitter** is set to appear in another local **Greenalls pub** before long - this time it's the **Victoria** in **Offerton**.

A report reaches us that the **Imperial** on **St Petersgate, Stockport** has re-joined the real ale fold with the introduction of a **Ruddles beer** on handpump.

A 'For Sale' sign has now appeared on **Whitbread's Victoria** on **Hyde Road**. This pub has been on the market for some time now but in view of its threatened demolition for the **Hyde Raod widening scheme** there have unsurprisingly been few takers.

Contributors to this issue: **Peter Edwardson, Rhys Jones, John Clarke, Robin Wignall, Phil Levison**.

Copy date for the next issue: **Friday, 22nd March, publication, Tuesday 9th April**.

Letters, articles and contributions are always welcome. Details of postal subscriptions and advertising rates are available from the address below.

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