

STOCKPORT
AND SOUTH
MANCHESTER
CAMRA

OPENING CAMRA

No:
164

FREE

TIMES

DECEMBER 1997

6,500 CIRCULATED
FREE EVERY MONTH

Good News From Angel Meadow

Marble Brewery Opens

Monday December 8 saw the start of two days of launch celebrations for the new Marble Brewery, based at the Marble Arch freehouse in Rochdale Road, Manchester.

Looking after a huge variety of cask ales produced by microbreweries from all over the UK gave licensee Mark Dade the idea of brewing himself. Encouraged by Vance and Jan, the owners, it has taken a year to bring the dream to fruition.

The brewery was designed by erstwhile Manchester brewer Brendan Dobbin, who has also helped install the plant, much of which is visible from the back room of the pub. The five barrel plant is now in full production and will be distributing its products to Bar One and Two and Marble Arch World Beers in Chorlton.

The first two beers are a golden Marble Bitter at 4% ABV and Totally Marbled at 5%. A seasonal Xmas Beer is currently in production! Not one to rest on his laurels, Mark is also producing beer flavoured sausages which will be on sale in the Marble along with the famous curries.

At the launch of the Marble Bitter, the customers gave a big thumbs up to the new operation. Whilst the Marble Brewery will be run independently from the pub, the beers will clearly become a major attraction at the Marble Arch and will bring more visitors into Manchester's Northern Quarter, an area currently offering the undisputed best beer range in Britain within a moderate walking distance.

The Marble Bitter had been described as pale-gold, but first brews have come out to a red-gold verging on russet colour, with a dry maltiness and the hint of dry hoppiness in the finish. An altogether quaffable beer.

All in all, this venture looks destined for great success and we certainly wish it well.



Our pictures show: Above, The Marble Arch Pub, home of the New Brewery, on Rochdale Road: below left; the launch party, and below; Mark Dade and Brendan Dobbin in the new brewhouse.



A Merry Christmas to all
our Readers and
Advertisers from all at
Opening Times



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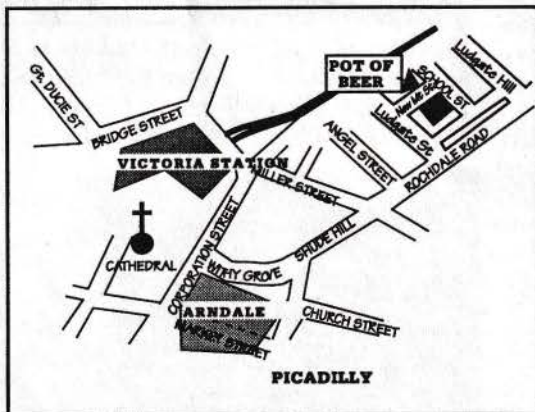
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2



FOOD NOW AVAILABLE
12 - 2 pm,
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IN THE EDITOR'S VIEW..

Real Ale is in crisis they say. Sales are down by 14% a year. Bass blames the closure of two breweries on the steep decline in sales of cask-conditioned beer. So, the consumer has decided that cask beer has had its day and that's that?

Well, no, not really. Whilst not everything in the garden is rosy for all our local and micro brewers they are not showing nearly the same level of decline for their products. Indeed, many are selling more cask beer than ever before. CAMRA's membership, close to 51,000, has never been higher and our beer festivals continue to attract large crowds. Scarcely a week passes by without a new brewery coming on stream, as the timely launch of the new Marble Arch Brewery in Manchester proves. So what's going on?

Simple. It is Bass and the other national giants who are to blame for the fall in the consumption of real ale. They account for around 86% of all beer brewed in Britain and have the power to determine the shape and style of the beer market. Such is their grip that if their sales decline then the overall line on the graph will point inexorably downwards, regardless of any growth shown by regional and micro brewers. It is not falling consumer demand that is to blame but the big brewers rush to promote nitro-keg that is fuelling the fall.

The enormous investment and promotion of nitro by the nationals has led to their lack of support for cask beers: it is this and nothing else that has created a crisis of falling production and the cruel axing of breweries, and rumours in the financial pages are that Whitbread, under their new retail/accountant chief executive are preparing to sell off their breweries to become solely a retailing company

This is where we, the Campaign for Real Ale arrived in the early 1970s. Once again we will redouble our efforts to support small and regional brewers who remain true to cask ale.. The big brewers are once again attempting to consign draught beer to the dustbin and it remains our task to rescue it.

John Clarke

OPENING TIMES is published by Stockport & South Manchester CAMRA - The Campaign for Real Ale. Views expressed are not necessarily those of the campaign either locally or nationally. Editor: John Clarke, 45 Bulkeley Street, Edgeley, Stockport SK3 9HD. ☎ (0161) 477 1973 (home) and (0161) 831 7222 x 3411 (wk). News, articles and letters welcome. All items may be submitted in most popular WP formats or ASCII on IBM-PC format 3.5" disks (which will eventually be returned!). Articles for publication can be submitted by e-mail to jclarke@opentime.u-net.com. Compuserve users can mail the deputy editor at 100662,12. Letters to the editor on otletter@opentime.u-net.com. All items © CAMRA: may be reproduced if source acknowledged.

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Pub Of The Month DECEMBER

1997

Su	M	Tu	W	Th	F	Sa
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			



The Stockport & South Manchester CAMRA Pub of the Month for December is the Bulls Head, on London Road which is conveniently situated close to Piccadilly Station in the City Centre.

This is certainly a well-deserved award which recognises the excellent job that licensee Ian Bailey has done over the past 18 months since he came to the Bulls Head. Ian can draw on many years experience in both hotel and pub management. Last September saw the first anniversary of a very impressive refurbishment, which has converted this city centre Burtonwood pub into an extremely comfortable single room drinking establishment, whilst creating a genuine 'locals' pub character.

Popular with students - there two halls of residence situated nearby, you are always assured of a friendly atmosphere and a warm welcome from Ian and all his staff. This small and cosy pub is both relaxed and enjoyable with a few people in and fun and lively when full. There are many themed nights such as the recent Halloween fancy dress party, excellent home cooked lunches available, a regular Tuesday night quiz and 'pie nights' on Mondays and Thursdays.

The full Burtonwood range including the superb Mild and Forshaws, plus one guest beer are on offer, all of which are extremely well-kept under the close eye of Ian. A mixed and varied clientele of all age ranges and top quality cask ales make the Bulls Head a must when visiting the city centre. So come along to the presentation on Thursday 18th December for a fun festive evening and sample a pub with some of the highest quality beers and welcoming atmosphere of any in the city centre. Be sure to get there early if you want a seat as it's bound to be a popular night. See you there! **MT.**

The local branch of CAMRA decide on a Pub of the Month by a democratic vote at the monthly branch meeting.

Contributors to Opening Times Issue 163: John Clarke, Paul Hutchings, Phil Levison, Rhys Jones, Peter Edwardson, Stuart Ballantyne, Dave Meynell, Tim Jones, Martin Thomas, Jim Bowden, Mark Bats, Chris Wainwright, Mark Jones, Brian Carey, Ted Bruning.

PHOENIX BREWERY

GREEN LANE, HEYWOOD, OL14 2EP.
TEL: 01706 627009



HOPWOOD
Pale coloured bitter, clean tasting session beer with a bitter hop finish.



BANTAM
Pale brown bitter. Slightly nutty, full flavoured beer.



BEST BITTER
Tawny coloured, with a hint of sweetness in the full bitter palate. A fresh but dry hop finish.



OLD OAK
Well balanced brown beer. Malt and hops balance the strong fruitiness in the aroma and taste. The finish is malty, fruity and dry.



THIRSTY MOON
Light brown bitter. Strong hop aroma. The slight maltiness is dominated by a full crisp bitterness giving a dry and satisfying finish.



BONNEVILLE
Light brown bitter. Malty character with a soft rounded hop balance.



DOUBLE DAGGER
Pale brown bitter. Full flavoured hoppy bitterness. More pleasantly dry and light than its gravity would suggest.



WOBBLY BOB
Sulphur beer. Malty fruity aroma. Strongly malty and fruity flavour. A slight sweetness yields to a dry finish.



THE HINDS HEAD

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Taylors Landlord, London Pride & Guest Beer

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**Sunday lunch 12 till 4.30pm
Full Menu, Specials and Traditional**

Roasts in our conservatory Restaurant

Stockport CAMRA Pub of the Month April 1997

**MANCHESTER ROAD, HEATON CHAPEL
STOCKPORT, TEL 0161 431 9301**





This month Pub Grub makes one of its occasional appearances and visits the Pot of Beer, New Mount Street, Manchester.

The fortunes of the Pot of Beer have been well documented in Opening Times. Rather than repeating them again, suffice it to say that since its resurrection from the closed-down Harp & Shamrock, the Pot of Beer has gone from strength to strength. Changing guest beers and real cider have helped establish its reputation and now a full menu including hot food has been introduced, as predicted in OT some months ago.

The menu is interesting as it includes a number of Polish dishes. An unusual choice for a small back-street freehouse - until you

realise that co-owner Wanda Ward has Polish parents and the hot dishes are produced using old family recipes.

Food available covers everything you need on a pub menu from sandwiches to hot food. The sandwiches, priced from £1.75 to £2.90 include the expected, ham, salmon, turkey, various cheeses and various Polish meats: Smoked Pork Sausage and garlic (£2.10), Krajana - ham and pork sausage (£2.10), Wiejska - farmers pork and beef (£2.10) and Ogonowa - pork shoulder smoked over oak chips (£2.15). In addition, there is a Polish Special Open sandwich at £2.50. We'd tried this on a previous visit and found it to be a satisfying presentation of four types of Polish meat with Rye bread and traditional accompaniments, including some seriously hot horseradish sauce. Wanda told us that all of these are specially imported from Poland and this does show in the quality of the food on offer.

Hot dishes include a seriously large bowl of (large!) home-made chips at £1.60, jacket potatoes (including one with fried Polish sausage) and two Polish dishes, Bigos or 'Hunters Stew' made to a family recipe (Wanda's mum's, to be precise) consisting of braised cabbage cooked with pieces of smoked Polish sausage and served with rye bread. A filling bowlful is £2.15. We tried Bigos and Parowki which came with an additional smoked sausage for £3 and again made for an unusual but tasty and filling meal. The beauty of non-mainstream food like this is that it just has to be homecooked and this shines through in the quality and presentation. You can also have a hot Polish sandwich, that's fried Wiankowa sausage on rye bread with gherkins and horseradish, for £2.20. As the food takes off it's hoped to feature daily hot specials featuring traditional Polish dishes.

As well as selling a constantly changing range of real ale and cider (including the rare Robinson's Dark Best Mild on permanently) the Pot of Beer now offers what could be some of the most individual and distinctive pub food in the City and is highly recommended. Food is currently served between 12 and 2.15pm on Mondays to Fridays. Orders can be telephoned in advance on 834 8579.



GREY HORSE

REDDISH

(under New Management)

Alan, Wendy & staff wish all customers old and new a very Merry Christmas and Happy New Year

4



The Beer House

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Traditional Christmas Meal with Vegetarian Options
See IDY for Details & menus



OPENING TIMES LETTERS

From John Tune:

I am writing regarding Brian Kemp's article about the Nag's Head, Waters Green, Macclesfield. After reading this article I made the mistake of believing Brian's comments to be true in that Best Bitter and Hatters Mild were on sale. Alas no, I ordered a pint of mild from the vault where I could not see the pumps - it was keg!! How can Brian and Jim describe this as excellent. Hatters Mild has not been on sale in the Nag's Head during the last six months that the current licensee has been in tenure. The beers currently on sale are Best Bitter and Frederics, the bitter being on excellent form.

From Alan Gough:

On page 14 of this month's (October's) OT is a mention about the Railway, Broadheath, Altrincham.

This happens now to be my local since the introduction of Holts and my friends who run this fine hostelry have noticed OT on their travels to other pubs. They ask me who do we see regarding OT!

What they would like is a few copies and the display stand. Incidentally, the Railway together with the Old Mill (formerly Barrington) is on leasehold by my friend the very go-ahead Jim Leach. The Railway is a Crown property as is all the retail park around it.

(I'll see what I can do about getting OT to the Railway, although it is a little way off our normal 'patch' - ed.)

From Ian Mead, Licensee, Star Ale House, Glossop:

I have just received November's issue of OT in my pub, and I am appalled that you have allowed Tim Jones to print the three derogatory lines of inaccurate information about the Star without first checking some facts. Far from the Star reopening shortly it actually opened on 16 October, that was FOUR weeks ago!

We have had to date 38 guest beers including Dogs Bollocks, Cocker Hoop, Everards Tiger, Titanic White Star to name but a few, at this moment the bar boasts favourites such as Hanby Rainbow Chaser, Cains FA and Salem Porter as it's only 2pm. Tonight we will add Hopback Thunderstorm at least with several more to choose from if we feel the urge.

The big question I now ask myself as do many of my regulars is, how accurate is the rest of your magazine and is it worth bothering to read it?

(Groveling apologies. We do try to get thing right but from time to time we drop a clanger. For some reason this usually involves pubs in the Glossop area...-ed.)

From Jim Flynn:

I write with great sadness having just been to the Arden Arms on Millgate, Stockport. It has to be said that this really special pub with its delightful snug at the back of the bar had been in decline for some time. Nothing however prepared me for the shock of going there this time. From the pool table in the lounge to the large rolled down television screen in the Millgate Room, to the seeming emptiness of the snug, the place is a total disappointment. When I tasted my pint of mild I quickly decided not to stay for a second.

I know that the Arden is such a magnificent pub that it is easy to be critical but surely the new licensees and Robinsons are duty bound to preserve and enhance what is one of Stockport's gems. It makes you want to weep!

Letters via e-mail are welcome: otletter@opentime.u-net.com



Irene and Staff welcome you to
The Greyhound



Bowden Street, Edgeley
Boddingtons Mild & Bitter
and Ever Changing
Guest Beers
changed weekly

BINGO: MON & THURS afternoons SKY TV

★ OPEN ALL DAY ★

CAMRA Pub of the Month
March 1997



5

THE QUEENS ARMS
HONEY STREET, CHEETHAM

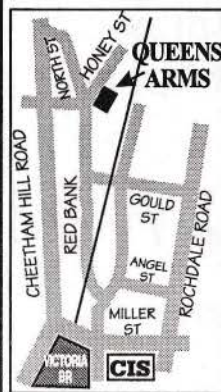


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Traditional
Cider and
Czech
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fine range of beer, and traditional cider in
their Excellent Free
House

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Bantam and Constantly
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Certificate

Quiz Night (Free) on
Tuesdays (Cash Prizes)
Food Every Day All Day
Open All Permitted
Hours



COPY DATE FOR JANUARY ISSUE OF OPENING TIMES IS DECEMBER 30

The Coach & Horses

Belle Vue St., Gorton
(opposite Showcase Cinemas) tel

Merry Christmas and
Happy New Year from Beryl 223 0440

*Hatters Mild, Best Bitter
are all on handpump
Robinsons Fine Ales*

Pub of The Month December 1996



Up to the Marque

Britain's brewers are to launch an initiative aimed at boosting real ale quality in pubs. The Cask Marque scheme is a sign of the anxiety the industry is feeling at a sales slump which has been running at 14% a year since the hot summer of 1995.

The scheme was originally the brainchild of Paul Nunny, until recently trading director of Adnams, but Marston's, Morland and Greene King were quick to join. At the heart of the scheme is a plaque - the Cask Marque - for publicans whose real ales withstand repeated tests by qualified inspectors.



Mr Nunny aims to involve 1,000 pubs in a pilot scheme to be run between January and April, with perhaps 2,500 plaques awarded by the end of the first year. Ten brewers have agreed to take part in the pilot: the four founders, Whitbread, Carlsberg-Tetley, Vaux, Mansfield, Fullers and McMullen, five of whom operate pubs in the Opening Times area.

Since the scheme is only at the pilot stage, it has been necessary to turn down requests from many firms to join, a measure, perhaps, of the unease stirred up by a piece of research carried out before Cask Marque was founded. The £30,000 study in 1,000 pubs nation-wide found 23% of pints to be well below an acceptable standard. Many of them were too warm, showing that publicans had ignored the lessons of the summers of 1995 and 1996. And a disproportionate number of the bad pints were served in pubs with five real ales or more. Paul Nunny says breweries have quality initiatives of their own, but only a national independent scheme would restore confidence in real ale.

CAMRA, the campaign for Real Ale, is going to be important to Cask Marque. Mr Nunny hopes members will persuade local publicans to apply to join the scheme, and he believes co-operation between his regional inspectors and CAMRA will become increasingly important over the years. "Here is the industry doing something that you have been doing very successfully for a long time," he says. "The industry is listening to you and offering its help."

CAMRA's national chairman John Cryne said "CAMRA sees quality as a key issue affecting cask beer and thoroughly welcomes the Cask Marque initiative as a method of positively tackling the quality issue."

This is an edited version of an article written by Ted Bruning for What's Brewing, CAMRA's national newspaper.



Jacksons Lane - Hazel Grove - Stockport
- SK7 5JH - Telephone: 0161 439 0611

*"A Merry Christmas to all our customers"
from Kathleen, David and Staff*

6



HYDES ANVIL ALES
AND A WARM WELCOME AT

THE MOSS ROSE

DIDSBURY ROAD, HEATON NORRIS

*Gladys and Graham wish
A Merry Christmas
to all their customers*



Happy Christmas
From Simon and Margaret
at

THE CROWN

Northenden



The Thatched Tavern Reddish

Sid and Ann

wish all their customers

A very merry Christmas

and a Happy
New Year



We Are The Champions

CAMRA's Champion Winter Beer of Britain competition was held at the Glasgow Beer Festival at the end of November and some local brews were amongst the winners. In the Stouts & Porters class, McGuinness Tommy Todd's Porter gained the bronze award but it was in the Barley Wine class that our local brewers came into their own with Lees Moonraker gaining the top award and Robinsons runners-up with Old Tom. Here are the results in full:

Old Ales/Strong Milds

- 1st – Shepherd Neame Original Porter
- 2nd – Daleside Monkey Wrench
- 3rd joint – Sarah Hughes Dark Ruby Mild and Gale's Festive Mild

Stouts & Porters

- 1st – Nethergate Old Growler
- 2nd – Wickwar Station Porter
- 3rd – McGuinness Tommy Todd's Porter

Barley Wines

- 1st – Lees Moonraker
- 2nd – Robinson's Old Tom
- 3rd – Marston's Owd Roger

CAMRA Champion Winter Beer of Britain

- 1st – Nethergate Old Growler
- 2nd – Sheperd Neame Original Porter
- 3rd – Daleside Monkey Wrench

Congratulations to all concerned.

Festive Fayre

As it traditional at this time of year we present two seasonal recipes for you to try, starting with what has become something of an Opening Times institution....

Old Tom Cake

All you need is:

4oz butter; 4oz sugar; 1 cup dried mixed fruit; 1 nip bottle of Old Tom; 2 cups plain flour; 1 level tsp. bicarbonate of soda; 1 level tsp. mixed spice.

Pre-heat the oven to gas mark 4, 180C/350F. Place the butter, sugar, fruit and ale into a saucepan. Melt them all together and then boil for three minutes. Sieve the flour, bicarbonate of soda and spice into a bowl, add the fruit mixture and mix thoroughly. Transfer to a 1lb. loaf tin and bake for at least 40 minutes in the centre of the oven. Test occasionally with a skewer – if it comes out clean, the cake is done. Old Tom Cake can be eaten both cold, spread with butter, or warm with cream or custard as a pudding.

Opening Times Christmas Pudding

A dish long associated with the use of beer is Christmas Pudding. If you fancy making one yourself, why not try Opening Times' special recipe. All you need is:

8oz fresh breadcrumbs; 6oz brown sugar; 6oz currants; 8oz vegetarian suet (this is a BSE-free pud!); ½ tsp salt; 1 tsp mixed spice; grated rind of one lemon; ½ tbspn lemon juice; 2 eggs, beaten; ¼ pint milk; ½ pint stout.

Take a large basin and mix together all the dry ingredients. Stir in the lemon juice, beaten eggs, milk and stout. Mix well and turn into either one large or two smaller pudding basins. Tie over cloths and let them stand overnight. Steam for 8 hours checking from time to time to make sure there is enough water left in the pan. Either eat straightaway or let cool, re-cover with a clean cloth and store in a cool place.

7

THE RAILWAY

Voted CAMRA Pub of the Month May 97

Up to 6 Real Ales from the PORTER BREWING Co.
Porters Sleighed Christmas Beer available
from 15 December

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6
REAL
ALES
ON
HANDPUMP



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LUNCH-
TIME



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THE BEECH INN



MANCHESTER'S CITY LIFE
PUB OF THE YEAR 1993

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ORION PUBLIC HOUSE

Withington

CAMRA PUB OF THE MONTH OCTOBER 1997

Gary and Beverley

Wish all customers/friends old and
new a Merry Christmas and
a Happy New Year

QUIZ/PLAY YOUR CARDS RIGHT
EVERY WEDNESDAY NIGHT
CASH/BEER TO BE WON



THE CROWN, HILLGATE

Alan, family and all the Staff at the
Crown, Hillgate

Wish all their customers the Merriest
Christmas

And a very Happy New Year

Come and see our newly
refurbished pub



8



CAMRA Pub of the Month,
November 1997

DAVENPORT ARMS (THIEF'S NECK), Woodford



IN THE SAME FAMILY FOR OVER 60 YEARS

A Merry Christmas to all our Customers
from Yvonne & Alison

*Robinsons Traditional Draught Beers
at Their Best*



GOOD BEER GUIDE 1988 - 1998
ELEVEN GLORIOUS YEARS!

CAMRA GREATER MANCHESTER
PUB OF THE YEAR 1997

The Governor's House

The Governor's House on Ravenoak Road in Cheadle Hulme opened at the end of October in the former buildings of the Oakley Manor Hotel. It's owned by Watling Street Inns, the subsidiary of Yates's Wine Lodges who also run the Samuel Finney in Wilmslow, and takes its name from the presence of the division's offices in the upstairs accommodation. There are also seven letting bedrooms.

The outbuildings of the old hotel have been demolished, leaving a long, narrow pub which goes a surprising way back from the road. Rather than adopting the usual cavernous open-plan layout, it contains a fascinating warren of small individual spaces which is a major plus point, and could teach Wetherspoons a thing or two about pub design. At the front there's a no-smoking lounge and a cosy snug with a flagged floor, and a raised dining area by the food servery at the rear.

Real Ales available on our visit were Boddingtons Bitter, Courage Directors, Marstons Pedigree and Theakston XB. Prices started at £1.65 a pint for the Boddies and went up from there. The pub is open all day, every day, and there's an extensive food menu available seven days a week. Those with families will find the welcome rather grudging - over 10's only, and strictly when dining - although others may regard that as a point in its favour.

The Governor's House is a welcome addition to the pub stock in an under-pubbed area, which will undoubtedly prove very popular. However, the steep beer prices don't exactly suggest an attitude of "delighting the customer", and it's also very disappointing that, having spent huge sums of money in converting and equipping a new pub, they couldn't spare the tiny bit extra to provide oversize, lined glasses.

When we called, it seemed that the bar staff still needed proper training in how to serve anything approaching a decent measure in a brim glass, but that may improve with time.

It's certainly worth a look, but Robinsons' Church Inn right opposite and Holts' Cheadle Hulme not far away will both provide a considerably cheaper pint of beer from local independent breweries, in a much more traditional atmosphere. PE.

1998 GOOD BEER GUIDE - OUT NOW!
plus STOCKPORT PUB GUIDE
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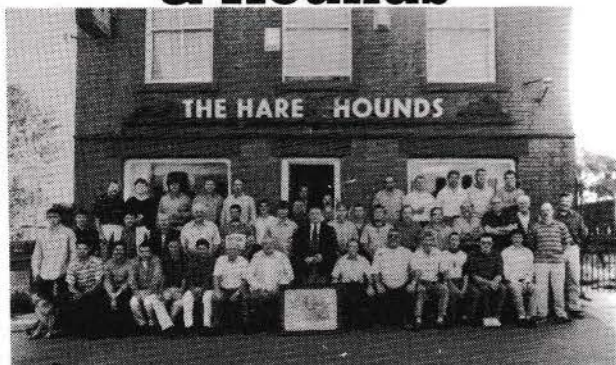
Please send to: Jim Flynn, 66 Downham Rd,
Heaton Chapel, Stockport, Cheshire SK4 5EG

City Pubs Safe



Despite wild claims elsewhere to the contrary last month, we can confirm that The Mitre and The Crown & Anchor on Cateaton Street in the City Centre are not to be demolished. The Compulsory Purchase Order for the area has now been published and whilst it covers sites to both the right and left of the two pubs, they remain safe. Furthermore City Council leader Robert Leese and Howard Bernstein the City Council's Deputy Chief Executive have both publicly stated that there are no proposals to either acquire or demolish either building.

Away With The Hare & Hounds



One of the main features of the Hare & Hounds in Gorton (traditionally known as a working man's pub) is a photograph of a party of gentlemen, taken in 1947 prior to their "Gentlemen's Picnic" to Pilling and Blackpool. Seventy-eight men on three 'charas' participated, all dressed up in Sunday best, hats and buttonholes.

To commemorate this event, a similar trip was organised to coincide with the 50th anniversary, with fifty people attending, some of whom were relatives of the original party. One even altered his major holiday plans whilst visiting Europe from Canada to attend (his father was on the original), preferring Blackpool to Spain!

Greenalls provided a free barrel of Boddingtons and a photographer was commissioned to record the departure with instructions to match the original photograph and frame as much as possible. En route a magnificent full cooked breakfast was enjoyed at the Elletson Arms in Pilling (one of only two possible sites for the original breakfast, so a 50:50 chance of a match there). Many thanks are due to landlord Billy Whiteside and his team for their quick, efficient service and excellent hearty fare.

On to Blackpool then, some stopping off in Fleetwood, where beer is a little more traditionally regarded, an excellent pint of Boddingtons in the Fleetwood Arms and very good Thwaites in the Steamer being two highlights. Beer in Blackpool can be very variable according to the establishment and its clientele, but to my mind the best beer of the day was served in 'The Whites' and the Criterion, virtually next door to each other.

To record the event, the excellent new photograph now hangs alongside its predecessor in the newly refurbished vault of the Hare & Hounds and we reproduce it here. Landlord Ray Charlton is at the front holding the original photo. MB.

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Brewers of
Traditional
Cask
Beers
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good taste

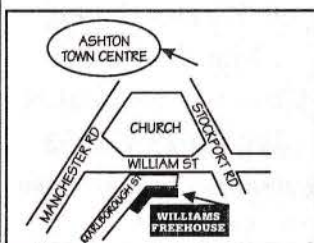
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10



Some predictions for the future next month...

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CURMUDGEON



Blame It On The Penguins

If you ran a supermarket, you'd be a brave man to refuse to stock Nescafe or Kellogg's Cornflakes, even if you thought they were the worst products in the world, because they're such well-known and heavily promoted brands. On our Levenshulme Stagger earlier this year, it was clear that in many pubs now operated by pub companies, John Smiths Extra smooth was being given pride of place, and the popularity and quality of real ale were suffering as a result. When these pubs were owned by brewers, they had a vested interest in selling the products of that particular brewery, and if head office said sell real ale, then they sold real ale. But now that link has been broken, the temptation is very strong to stock the heavily advertised brand leaders that every other pub sells, in preference to less well known cask beers from small breweries. There's a danger that pubs owned by the big chains will end up offering a number of mass-market nitrokeg brands with perhaps a solitary handpump dispensing an over priced, high-gravity real ale for the awkward bunch who insist on drinking the stuff. If that turns over too slowly and ends up in poor condition it will no doubt then be axed on the grounds of "no demand".

It's spurious to argue that this is just a matter of consumer choice, because a choice between good products and rubbish isn't really a proper choice at all. The message must be clear that those pub companies that have a commitment to quality will place real ale at the core of their beer range, rather than just one in a number of products jostling for space on the bar.

The Full Monty

Real ale is supposed to be served at a temperature of 55F or 13C, which makes it pleasantly cool, but not cold. Unfortunately, a significant minority of pints I come across are still dispensed much too warm. Even if pubs have cellar coolers beer can still warm up to room temperature if it's standing in the lines for more than a few minutes. This is a particular problem in multi-beer alehouses.

The answer is a python - not a snake, but a water-filled cooling jacket which surrounds the pipes on their way from the cellar to the bar. Suffolk independent brewery Adnams have recently installed these in all their tied houses and have reported a marked improvement in both quality and sales volumes. I can think of quite a few local pubs where tepid beer is all too common, and one of those particular reptiles would make a big difference.

Greenalization

It's interesting how Greenalls are stealthily applying their corporate identity to the pubs they acquired from the Boddington Pub Company. Most of these are still identifiably "Boddingtons" pubs, but, particularly outside the core strongholds of Boddingtons Bitter, this is changing. For example, the Rope & Anchor at Dunham Massey, which has just been refurbished, now offers Greenalls Bitter and Original alongside Boddingtons - and keg Greenalls Mild, too - in other words, just the kind of beer range you could expect to see in the old Greenalls estate. We are heading for a state of affairs where Boddingtons will be just another brand in the Whitbread portfolio, and nothing will remain to suggest that it was once also the name of a company with a substantial and distinctive pub estate.

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 Stockport SK3 0JF Tel: 0161 477 8363

e-mail: jtune@geoworks.co.uk



5 Years Ago

by Phil Levison

DECEMBER '92

The Original Brewing Company, a Bass offshoot which runs micro-breweries in the Bass-owned Hollywood Bowl ten-pin bowling centres (would we lie to you?) is set to open its first branch in the Manchester region.

The new Hollywood Bowl adjacent to the Reebok Stadium at Horwich, new home of Bolton Wanderers FC, is expected to open, complete with brewery, next April. While a Bass brewery in a bowling alley might seem to have gimmick written all over it, when OT tasted the beers from the Cardiff operation at October's Cardiff Beer & Cider Festival they were in fact surprisingly good, albeit with a certain sweetness that might be less suited to the Lancastrian palate.

Full mash brewing is the rule, and the brewers at the individual branches appear to have at least some discretion over recipe. However, purists should note that the chain's practice is to store the beers under a light blanket pressure of carbon dioxide. All in all, Bolton's second micro should prove an unusual addition to the region's brewing scene - as well as providing an interesting change of beer for travelling Stockport County fans next season...

ESTD 1863 Closer to home, Hydes' Anvil have once again launched their famous winter seasonal beer, 4X, and have also announced a major restructuring at the top of the company. Current MD Adam Hyde is to stand down and revert to his former role as finance director and, while the firm will remain firmly family controlled, two outside non-executive directors have already been brought in and will be joined by an outside chief executive in the New Year. On the pubs and beer front, expansion looks to be on the cards in both areas with new pubs being acquired and a wider range of seasonal beers in the pipeline. The general aim is to boost sales from £9.5 million to £15.5 million over the next five years. It looks as though we are in for an interesting time with Hydes' - OT will of course keep you up to date with developments.

There are also developments at the Footage & Firkin. Brewer Suttly will be producing a 7% winter warmer for the Festive Season and Rudolf's Rocket fuel will be in the pubs by 15th of this month. The beer uses just one hop variety, Bramblings Golden, and Suttly hopes it should have a good hoppiness to balance the dark maltiness. He also tells us of a slight change of policy with the Firkins' monthly guest beers. There will in future be two, one available nationally (but brewed at different Firkins around the country) and the second will be a 'local' brew in that the individual Firkin brewers will have carte blanche to produce whatever takes their fancy. Suttly is already thinking about a Belgian-style blonde beer and a Amber Kitchen Ale. He's willing to consider suggestions and OT will pass these on.

Although the outcome of the city's Olympic bid was still in the future, the stadium site was to be developed, Olympics or no Olympics, and several pages were devoted to what had been happening to some of the pubs in the area. The story went back to 1990, when "Ale of Two Cities" listed 12 real ale pubs in the Beswick and Bradford areas. Within two years, half had been lost - closed, derelict, demolished or to be demolished. The Little Bradford was in the category of "survives, but threatened". It was actually under a threat of compulsory purchase so that a new car park could be landscaped. The local branch of CAMRA had chosen it as their Pub of the Month for December, and they had invited Bob Scott, Chair of Manchester's Olympic bid, to come along to the presentation. They wanted to show him what they thought of the idea of destroying a great pub for the sake of a few shrubs.

There were two items concerning Bass. Firstly, they had announced a major expansion of guest beers into their managed estate. They claimed to "have identified certain pubs where customers had been asking for other traditional cask ales", apart from their own brands. Local drinkers found it difficult to find much commitment to cask ales in Bass pubs in the Stockport and South Manchester area, particularly as almost half of the keg only pubs in the area belonged to Bass.

Bass were also under fire for "messing around" with their one genuine packaged real ale - bottle conditioned Worthington White Shield. The yeast had been changed, and there was a new bottle, complete with new labelling, and (on the neck of every bottle) there was a potted history, and detailed instructions on storage and pouring. Also for the first time in living memory, it had been advertised in the national press. So what was all the fuss about? The price had been increased by some 30-40%. Opening Times had been inundated with complaints from dedicated White Shield drinkers, who vowed never to touch the stuff again, after a lifetime of loyalty to the brand.

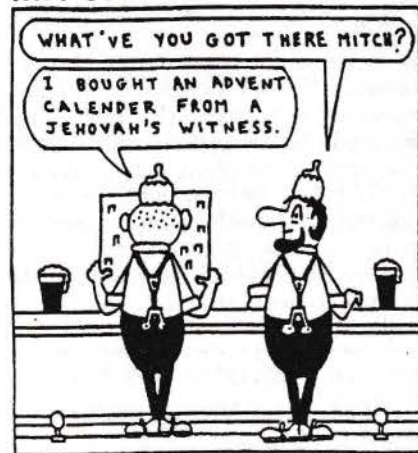
My Goodness! My Guinness RIP! Guinness Original, one of the world's classic beers was to be axed. A brewery spokesman said they were replacing the bottle-conditioned stout with a "pre-conditioned" version that would have a longer shelf-life and a greater consistency of flavour. Paradoxically, this decision had come just when other major brewers had started to show a greater interest in bottle conditioned beers.

CAMRA CONTACT IN MACCLESFIELD IS JIM BOWDEN

on 0161 483 9311 (wk) & 01625 572221 (h)

MITCH

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STAGGER

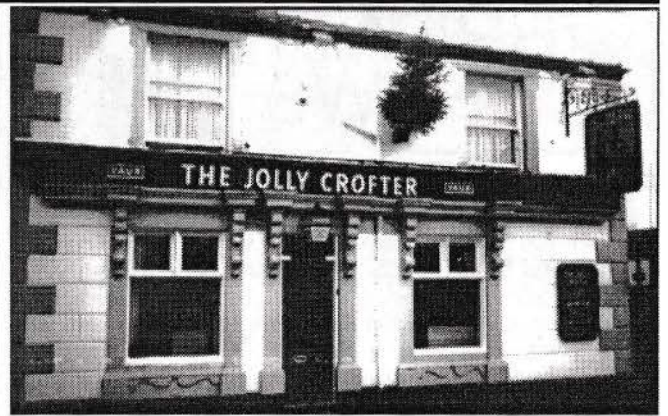
with Dave Meynell

The October Stagger, which proved to be one of the best supported I have been on, centred around the Castle Street area of Edgeley which offers a variety of pubs in a relatively small area that requires little strain on the legs to complete.

The starting point for this interesting night was the **Royal Oak**, a former Wilsons pub at the bottom end of Castle Street. A central bar serves this comfortably decorated mainly one-roomed pub with different drinking areas. Obviously well-used, the pub was busy for so early in the night, possibly due to the attractions of the sole cask beer, Holts Bitter, which was well received by all.

Eleven of us moved on to the **Prince Albert**, also on Castle Street and again a former Wilsons house but much quieter than the previous pub. It is a small, pleasant one-roomed pub with pool table and juke box. Beers were Robinsons Best Bitter as a permanent guest and also Wilsons Bitter. The Robinsons was very good but the Wilsons considered no more than average.

Staying on Castle Street, a short walk took us to the **Sir Robert Peel**, a Greenalls house with a bright, pleasantly decorated lounge and a well-used tap room with pool, darts and large-screen TV. Greenalls Bitter was found by most of us to be in good form and the Stones Bitter decidedly average. Further along is **Raffertys Irish Bar**, previously the Joseph Worrall, Sports and the Windsor Castle (twice!). Each change of name has seen a change in 'theme' and for me I think this is possibly the worst. Open plan, with a predominantly red and green décor and loud music playing there were only 5 customers at 8.30pm (perhaps it would fill up later). John Smiths Bitter was the only real ale available and not very good. Opposite, the **Pineapple** still sells no real ale.



The Jolly Crofter

On now to our next meeting point, the **Jolly Crofter**. A pub much improved over recent years and now a comfortable, thriving local with a pleasant, if lively, atmosphere. A Vaux pub serving Samson Bitter on draught which was better than average on the night. The only problem I found was that the bar itself seems too big for the room and when busy can restrict access to the main body of the room. By the time we left here for the next call, our numbers had swollen to a healthy 21.

The **Grapes**, which is the last building on Castle Street, is a two-roomed Robinsons pub with a tap-room that was very quiet, but a busy comfortable lounge. Hatters Mild and Best Bitter were both well-received, the bitter having the edge. Six consecutive Castle Street pubs led us next to the **Swan** on the corner of Shaw Heath. This is another Vaux pub, which amazingly had no Vaux beer available, serving only Wards Bitter, which was only average. Jennings Cumberland Ale had been available as a guest but had sold out. The combination of disco, blaring music, flashing lights and even free sandwiches on the bar seemed to have no effect on trade as the pub was virtually empty when we arrived and not much different when we left. We assumed the sign "We sell the best and cheapest real beer in Stockport" was meant to be tongue in cheek. In complete contrast to the Swan is the **Armoury**, a Robinsons pub almost next door and so far the busiest pub of the night. A still unspoilt multi-roomed pub with a bright pleasant interior and enjoyable atmosphere, cask beers are Hatters Mild and Best Bitter, electrically pumped into oversized glasses. Both were in very good condition.

A short walk was needed to take us to the last planned pub of the night, the **Greyhound** on Bowden Street, off King Street West. A recent Pub of the Month, and justifiably so with a very busy vault where crib and darts were being played, and a cosily decorated L-shaped lounge, also very busy with conversation taking preference over the juke box. The Boddingtons pub offered the best variety of real ales on the night. Unusually both Boddingtons Mild and Bitter were available, and while none of us tried the bitter, the mild was very good. Nethergate Golden Gate and Titanic White Star were guest beers and both were considered excellent, the latter being voted beer of the night. Flowers Original completed the beer line-up but also went untried. Well worth a visit.

While the rest of the group decided to finish here, Ron and I nipped over the road for a quick half at the **Church**, a Robinsons pub facing the Greyhound. This was also very busy and with the mild in good condition and just £1 a pint it was the cheapest beer of the night. A larger group than usual finished the night after enjoying a variety, of generally good, different beers in mainly pleasant surroundings. Of course this article cannot be taken as a once and for all judgement of the pubs or their beers and is no more than a snapshot of what we found on one particular night. As ever the answer is to try them for yourself and see how much you (dis)agree. It certainly won't tire your legs!

Due to a well-deserved Christmas break the January edition of Opening Times will be in pubs from January 15 - seek your copy out..

12



Union
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Stay Safe – Don't Drink and drive this Christmas

As a reader of Opening Times you will know that alcohol is very much part of the world we live in. Have one drink too many and the only things that normally suffer are your head and stomach. But combine driving with your drinking and you have a lethal cocktail which could have a lasting effect – on your own and other people's lives.

Each year in Britain some 800 people die in road accidents involving drivers or motorcycle riders over the legal limit. Up to 195 of all drivers and riders killed are over the legal limit; and around 50% at night between the hours of 10pm and 4am.

The more you drink, the greater the problem. Just one drink will impair your driving performance. Twice the legal limit of alcohol in your blood and you are at least 30 times more likely to have an accident.

Contrary to popular opinion, alcohol is a depressant. It slows down the processes occurring in the brain and makes you less alert but at the same time gives you a strong but false sense of confidence. The more you drink, the more your brain is affected and the greater your chances of having an accident.

Alcohol slows down your reactions.

Alcohol affects your judgement.

Even one drink will affect your performance.

Those who believe that sticking to beer or cider will stop them going over the limit are sadly mistaken. It's not the type of alcohol that's important, it's the total amount of alcohol the drink contains. Alcohol takes effect quickly and wears off slowly. Once you've had a drink, there is nothing you can do to reduce the level of alcohol in your blood.

Exercise doesn't work.

Nor does black coffee.

Nor medicines of any kind.

Nor vitamins.

The only thing that will reduce the level of alcohol in your blood is time. And a long time at that. The body gets rid of alcohol at a very slow rate – equivalent to about half a pint of beer in every hour. If you have been on a long or late drinking session, you might still be over the limit the morning after, or even at lunchtime.

How to Avoid the Problem

Plan in advance. Take a minibus or taxi. Use public transport. If you can't arrange a lift home, then fix up somewhere to stay. If you are in a group decide amongst yourselves that whoever will be driving will not drink for the evening. Drink soft drinks.

Don't be a statistic this Christmas. Don't drink and drive. For once the cliché is right. Drinking and driving really wrecks lives.

There are now 38 weeks till the Shambles (supposedly) reopens :)



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Every Thursday night is mixed entertainment night

Stockport & Leisure Gig Guide Pub of the Month

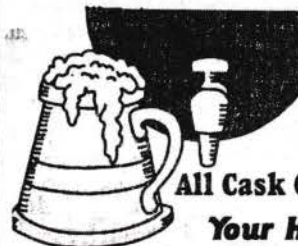
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All Cask Conditioned • Guest Ales

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a very Merry Christmas and a Happy New Year

Fine Cask Conditioned Ales

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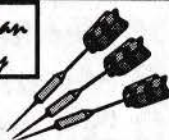
Cheapest Beer In Didsbury - Open All Day

Tuesday night Karaoke

Disco and Quiz Thursday and Sunday Disco

Fistful of Arrows

By Brian Carey



It was the closest Stockport has been to staging an international match. Friends of Stockport County star Jim Gannon came over from Ireland to watch him play for the Hatters. Not unnaturally, they popped into the Bobby Peel to quench their thirst. After chatting to the locals about, amongst other things, darts, our friends from across the water challenged the regulars to a game of arrows.

Happily, the final score of the hastily arranged game was England 5, Ireland 2, and a host of new friendships formed. Which is what darts is all about anyway.

It is looking likely that Stockport will be at the forefront of sexual equality in darts. The town has a number of very good women players, including some of county standard. Led by Joanne Prince, the women have applied for membership of the Men's section of the Stockport Licensed Houses League. At the time of writing, it seems probable that they will be admitted to the General Division, at least for two seasons. If they can prove that they can do well, then they would be able to gain promotion in the normal way. With the women available: Sue Hambleton; Gill Ball; Ellie Jones and Joanne herself; I think they would do extremely well in the General Division, and see no reason why they should not progress. The only drawback it seems, is that a men's team - which shall remain nameless (at least for the moment) - is now contemplating applying for membership of the Women's League.

The best player in Stockport? The argument has raged in every dart playing pub for the last few years. Obviously, there are two main candidates - Darryl Fitton and Tony O'Shea, with support divided in equal proportions.

In the best tradition of investigative reporting, I decided to pore over the results of six important open knock-out tournaments held in the town. By awarding ten points to the winner, six to the runner up, four to the beaten semi-finalists and two to the losing quarter-finalists, I was pretty sure that a winner would emerge. The Tom Thumb tournament had 16 in the finals, so I gave an extra point to those who finished in ninth to sixteenth position. The tournaments covered were the last two Teletaxis; the 1919 Taxis; the Banks Smooth Pour Silver Trophy; Tom Thumbs and the Stockport Express Individual.

Who came out top? It was a tie! Both Tony and Darryl amassed 40 points each.

Darryl gained his points by winning the Banks and Tom Thumb competitions, with second place in the Express and 1919 tournaments and semi-final appearances in both Teletaxis events. Tony was victorious in the two Teletaxis tournaments, as well as the 1919 one. He also was runner-up in the Banks, but went out in the quarter-finals of both Tom Thumbs and Stockport Express. Geoff Tucker came third with 13 points; Dave Hackney was fourth with 11. Two players shared fifth spot on 9 points - Steve Cusick and Mick Haynes. Dave Adshead and Stewart Minshull shared seventh place with 7 points apiece, while six



players: Tony Daniels; Mike Kenway; Phil Kerr; Dave Peplow; Steve Pritchard and Barry Riley all had six points. Perhaps 1998 will provide an outright leader. We can only wait and see.

The final of the Stockport Licensed Houses Team Knockout Trophy will take place at the Tom Thumb on Tuesday 27th January between the Magnet and the Star & Garter. A quick glance at the players available will show just what a great game is on the cards. If Magnet are at full strength, their likely side will be Stewart Minshull, Pete Mutch, Dave Tracey, Dave Mason, Derek Higgins, Geoff Millward and Steve Pritchard. Star & Garter will have to pick from Kevin Weir, Darryl Fitton, Ian Walters, Dave Adshead, Pete Connolly, Paul Cumston, Dave Peplow, Tony Daniels or Mick Ellis. It looks like it will be a great night of darts, so get down to Tom Thumb early for a good seat. The game starts at 8.30 pm.

Tony O'Shea and Pete Boughey did brilliantly well to reach the semi finals of the Embassy Gold Cup Pairs at Trentham Gardens. Tony also finished in a very respectable joint 30th position in the World Darts Federation European Grand Prix table. Star & Garter landlady Sue Hambleton shared 31st spot in the Women's Section. Both Mark Cairney (16=) and Steve Cusick (29=) figured in the Holiday Camp Merit Table.

In a recent tournament held at Brean Sands, Tony O'Shea put out Ronnie Baxter in the Men's Singles semi final. It was a great scalp for the Nicholson Arms man, as Baxter is one of the favourites to lift the 1998 Embassy trophy. However, Tony just missed taking the title, going down to Merseyside's Ian Cullingworth by the odd game in five. With Stockport based Steve Cusick as partner, Baxter made amends by taking the men's pairs event. Sue Hambleton reached the finals of the women's pairs, but she and her partner Carol Quinn went down at the final hurdle to Carol McCormack and Karen Smith.

And it is well done to Paul Cumston. Called up to the Cheshire B team, he recorded a victory in 22, 20 and 24 darts to beat Gwent's Jeremy Madden.

Buffet Bar Award

Stalybridge Station Buffet bar has won the prestigious Railtrack Award in the 1997 Ian Allen National Heritage Awards. The category for the station showing the greatest heritage improvement works carried out by third parties was hotly contested.

The plaque was presented by James Sherwood, President of Sea Containers Ltd and owner of the Orient Express trains at the National Railway Museum in York.

One of the judges stated "This entry is a particularly successful object-lesson in well-judged restraint. Sufficient measures of repair, conservation and alteration have been carried out, to enable the refreshment room to work very well in its intended traditional way, but not so much as to lose in any way the invaluable character of an old building."

"This is a most successful project and Mr Hesketh deserved strong congratulations for achieving so well-balanced a restoration" OT heartily agrees and we'd like to add our own congratulations. If you've not been to the Buffet yet, make the effort to visit, you certainly won't be disappointed.

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Ye Olde Admiral Rodney Prestbury



Robinsons Hatters
Mild and Best
Bitter
on handpump



Lunchtime Bar Snacks
12-2.30 Mon-Sat
Peter and Gail
welcome you
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December Featured Pub: The Commercial Inn, Glossop

This month's High Peak featured pub is the Commercial Inn, Manor Park Road, Glossop, a Whitbread house run by landlord Malcolm and wife Margaret who have been there for three years.



Malcolm used to work for British Gas and was also steward of the Rose Green Social Club across the road before taking over the Commercial. The trade experience shows in the range of well-kept beers which includes Marstons Pedigree, Flowers IPA, Castle Eden, Boddingtons Bitter and Old Speckled Hen. Not only are the beers well-kept but a warm welcome is guaranteed from the pleasant, smart and competent staff – tables and ash trays are cleared regularly.

The clientele is traditional and varied as the beer range, spanning a range of trades, professions and ages. Activities include snooker, darts and quiz nights. The regulars also like to watch football on the corner TV but there is no loud intrusive music in the pub. There is also a separate restaurant which is open every lunchtime and evening with the current £4.95 specials proving very popular. All in all the Commercial has something to offer everyone and is not to be missed.

CAMRA Regional Meeting

Saturday 10th January . Regional Meeting and AGM at Stalybridge Station Buffet, hosted by High Peak Branch. Starts 12 noon.

This will be a good chance for those members who have not yet revisited the revitalised Station Buffet to do so!

Your Hosts
Graham &
Vera welcome
you to ...

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b News...
News...P



In Ashton-u-Lyne, the Miners Arms, Mosley Road (Marstons) has a new landlord as does the Devonshire, in Mellor. The Masons in New Mills (Robinsons) has dropped Best Mild (I mean Hatters) and now has Old Stockport and Best Bitter. Over in Disley, the Plough Boy has now re-opened – actually at the end of October – the Vaux pub now has Wards Bitter and Waggle Dance on – three handpumps (2 for Wards).

The Sparrows in Glossop (free) has a guest beer (Wadworths 6X at the time of visit) alongside Boddingtons Bitter and Stones on handpump. The Moon & Sixpence now has Batemans XXXB on permanently plus the Batemans seasonal brews alongside the Tetleys Bitter.

Just outside the High Peak branch area, the Royal George, Greenfield (Lees) has Moonraker on in winter (now) on handpump alongside the Bitter and Mild.

And out of interest, the Red Lion in Lower Withington – near Jodrell Bank had a rather fine example of Robinsons Dark Mild the other week (and probably most weeks).

On to brewery news now. At the recent winter porter weekend at the Station Buffet Bar at Stalybridge beers from the Huddersfield Brewing Co were featured. These are a new range from a “new” brewery. They are brewed by the Kitchen Brewery which aimed at the guest trade as a way into the market. The new beers under the Huddersfield Brewery flag are aimed more at the regular trade and the decision was made to keep the guest beer-aimed section separate. Toms Bitter (3.4%), Huddersfield Pride (4.4%) and Wilsons Wobbler (5%) will no doubt become as well known as the Kitchen brews. Good luck to a new venture.

15



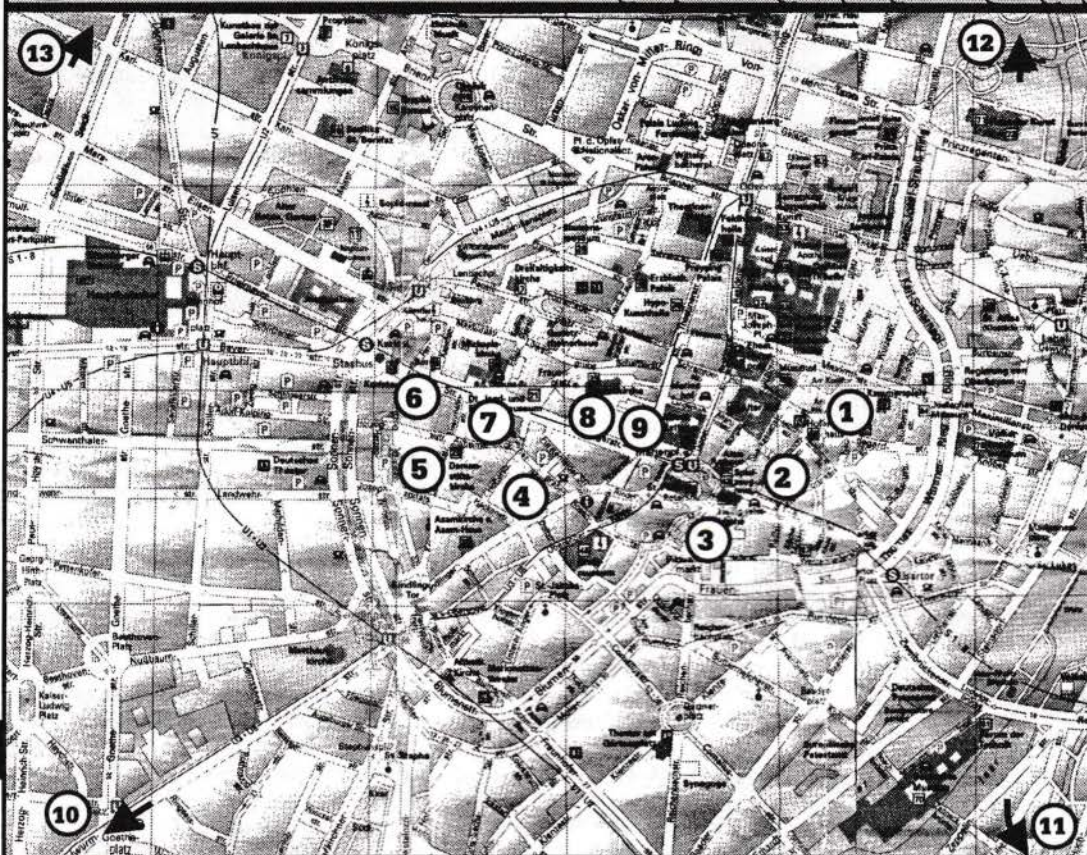
Wishing you a
Merry Christmas
from everyone

If you want a night out,
there isn't a doubt,
There's nowt better than catching a train,
It'll carry you there,
with no cause to swear,
and take you back home again,
There's fine pints of ale,
and tales to regale,
not to mention the black peas + pud
so i'll say once again,
just hop on a train,
for a nite you'll remember for good!



RECOMMENDED BEER HALLS OF ALT MUNCHEN

of Munich on 10 litres a day!



BEER MONSTERS WORLD TOUR

- ✓ Dublin (Southside)
- ✓ Munich (Bierkeller)
- Bamberg (Franconia)
- Munich (Biergarten)
- Dublin (Revisited)
- Amsterdam
- Belgium
- Ober Bayern
- West Coast USA
- Irish Brew Pubs

The Bars

- 1 Hofbrauhaus
- 2 Weiss Brauhaus
- 3 Victualien Markt (see Text)
- 4 Altes Hackerhaus
- 5 Hundskugel
- 6 Spaten Keller
- 7 Augustiner Gastatte
- 8 Alt Nurnberg BG
- 9 Donisl
- 10 Paulaner Brauhaus
- 11 Salvator Keller
- 12 Chinesischer Turm
- 13 Lowenbrau Keller

DO NOT TAKE THE CAR! Despite being the home of BMW, Munich is very definitely car unfriendly. The public transport (integrated bus/tram/train/overground) is as good as any in the world, and a daily ticket is less than £5. Beer will average about 11-12 DM per litre (£3.50-£4), and a decent and very filling meal about 25-35DM for three courses. Everything is usually of very high quality. Tipping is normal, as is table service, though there are a few stand up/sit down bars - especially further out in the suburbs. The pubs on this map can easily be done in a single day.

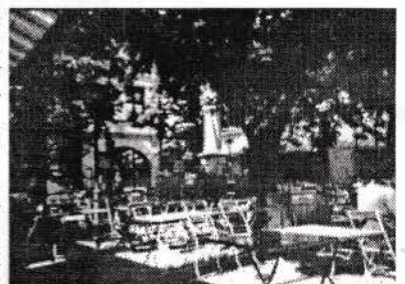
At last!, I am awarded my just desserts, with the first part of the Beer Monster's Guide to drinking in Bavaria! Oh, you lucky people. In this installment, together with the map of the city centre, there is a walking tour and a few pointers to other places of beer-consuming interest. The next part of the guide to Munich will follow next month, covering, in more detail, brew pubs and interesting breweries in the Munich hinterland easily reached by the excellent public transport system, including beer and transport details. What you have here is the map and some brief descriptions of the central hostelrys on the walking tour. Although reference is made to some of the more well known beergardens, these will be covered in an article in late spring. The tour pubs are all within an oval about a mile in length and half that at its widest point. Apart from the obvious problem of consumption levels, they can be easily covered in a daylight session.

The Starting point, (1) should, perhaps be the finishing point (hint). **The Hofbrauhaus** (Am Platzl) is known for its associations with Hitler, what is perhaps less well known is that it was previously a favourite of Lenin's. It is a tourist trap, though it still has a dedicated local clientele. Multi-roomed, cavernous, and the beer is available in litre 'mass' size only. It is also tremendous fun, but you should be fairly pissed to enjoy it to the full. Come, sober in the

morning to see the place and sample the beer, and less sober later to enjoy the atmosphere. A fair Dunkel (Dark beer), a Pils, a quaffable Helles (Lager) and the odd seasonal brew.

In clement weather the central courtyard beer garden is the place to be. Do look for the racks of steins in locked cabinets (locals have their own keys!) If you want to be utterly naff, a Planet Hollywood opened opposite last month. (Stick to the Bavarian food in the Hofbrau - it's safer!).

Almost round the corner on Im Tal can be found (2) **The Weisses Brauhaus**. This used to be home to Schneider of Wheat Beer fame (hence the name), but we bombed them out to Kellheim (just beyond Lancaster range!) in 1943 and they stayed there. Now it is their showcase pub in the Bavarian capital, but in addition to the bottled (and draught) Schneider beers it also has draught Pils and Dunkel from Straubing in the Bavarian forest from Wooden barrels (yes - and gas free dispense) though only after 6pm. Very good food, and not expensive. Given its popularity don't expect a seat between 6 and 8.30pm.



Assuming we are doing this in the daytime, we come next to the open air quasi-beergarden that is the **Victualien Markt** (Food/provisions market). Actually, on the way out of (2) we have probably noticed **Paulaner Im Tal** opposite and gone in. (Which if you want any of the excellent Paulaner beers on this crawl you must). This is a pub/restaurant with a British style stand-up/stool bar at the front and very good it is too, but I tend to use this as an evening haunt. There is no beerhall, as such in the **Victualien Markt** (3), merely

a stall selling beer which will be from one of the Munich Big 6, (it varies every fortnight) probably an oompah band and hordes of people, though there is LOTS of seating. If its not too cold, it is VERY easy to lose an entire afternoon on the bench seats, talking to the locals and tourists. Food and snack stalls abound from game through fresh fish butties to veggie so there is something for everyone. Utterly cosmopolitan and it shows how far Manchester Cafe Society still has to go. Expect to waste an hour or more.



The **Altes Hackerhaus** (4) used to be home to the Hacker-Pschorr Brewery (one of the big 6), which has since moved twice. Small multi-roomed and full of brewery memorabilia, it is as much a food emporia as beer, but you are welcome just to have a drink and its tiny enclosed beer garden (which has an electric roof) is an utter gem. The food is gut-burstingly brilliant, if somewhat generously portioned - and a little more expensive than most, but well worth the difference. This is a bar not to be missed.

The **Hundskugel** (5) is the only place in the centre that I can recommend that serves Lowenbrau, (which really I cannot - these days it is over-sweet and fairly bland). The oldest pub in Munich (1410), it is well worth a visit but has been disneyfied though not extravagantly. The Lowenbrau is usually better than in the brewery!



Moving back to the main shopping area on Neuhauser Strasse the

Spaten Keller (6) is a bit of a dive, but the stand-up bar downstairs can be quite interesting, and if you want to sample all the indigenous beers it IS the best place to get Spaten in the town centre, and is one of the few stand-up bars that ask no questions of tourists!

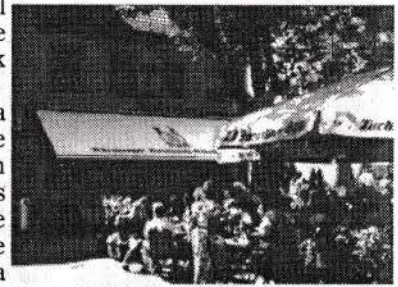
On the other hand the **Augustiner Grosse Gastatte** (7) is truly magnificent, and a superb example of pub architecture and progressive development at its best. A huge sprawling mass of art



deco, on Munich's main shopping street. Check out the terrace at the back. Awesome. Food is good, the beer (Augustiner IS the best beer in Munich - ask the locals!) is delightful, and for you hopeless Man City fans, it is the spiritual home of Munich 1868, the glorious under-achievers of Munich football, as the loo graffiti (rare in Germany) testifies. The Augustiner beer though, is not as good as that in the **Nurnburger Bratwurst Glockl** (8) in the Cathedral Square through Woolworths (yes, really) just to the north. Magnificent, and arguably the best beer in the world. On Gravity. From the Wood. Brilliant food - especially the sausages. In summer sit outside. If you are lucky, and just want a beer, they MAY let you stand in the locals area at the back, served through a hatch. The measures are outrageously short, and the waitresses can be surly till they know you, but the beer is so wonderful that even I have never

been tempted to complain. In summer, the canopied outside drinking area can easily delay you all day, though they tell me the Cathedral is well worth a look (hangs head in shame...)

The **Donisl** (9) has a dodgy past (it did start life as a jail, after all) and can be a bit 'colourful' but it is usually very lively and the Hacker-Pschorr is more than acceptable. Food is a bit more basic, and being just off Marienplatz, service can be brusque, but if they get to know you they are fine! Unless you are gay and 'looking for trade' avoid the stand-up bar at the front left. Including Paulaner-Im Tal this gives you a taste of all the 'Big 6' breweries - Lowenbrau, Spaten, Hacker-Pschorr, Hofbrau, Augustiner and Paulaner. Augustiner IS, I reluctantly admit, the best. Paulaner (a long time favourite) the driest (and hoppiest). Hacker is a great big fat beer, Spaten dry but thin and Lowenbrau, lately rather sad. This is a pity because (a) pub number (13) on the map is the **Lowenbrau Keller**, which with adjacent beergarden is great, and (b) the brewery trip (in English by prior booking) is very good indeed. If only the free beer was better.



Out of the centre by bus from the Victualien Markt or by tram, on 'Nockenbergl' (actually Hochstrasse) is the Paulaner brewery tap - the **Salvator Keller** (11) - which is both wonderful and has a huge beergarden attached. This will be dealt with in detail in my spring article. In entirely the opposite direction can be found the **Paulaner Brewpub** (10) (which is wonderful), owned by the same set-up but brewing its own beers, which are 'naturb' or naturally cloudy (unfiltered). This is currently a very popular theme in health concious Germany. Drink beer we would throw back at the landlord when he says 'but its supposed to be like that'. Well, this stuff is. A final mention must go to the most well known beergarden (10) in the huge park known as the Englischer Garten. At the Chinese Pagoda there is a Lowenbrau run beergarden with bands at weekends (open April to October weather permitting). Very, very cosmopolitan. Hippies, druggies, bankers, tourists. You name it, they're there.

A few pointers. As the caption on the map says, beer is about 11.50 DM per litre, but in tourist traps is a tad more. Generally you can buy half-litres (just under a pint) but NOT normally in beergardens or the Hofbrauhaus (there it is to discourage Japanese and French tourists from sitting all day with one drink and thirty seven straws). As CAMRA stalwart Graham Lees has noted, Bavarian food is robust. Munich has its share of veggie restaurants....er, two, but basically Bavarians live on pork, sausages, dumplings and beer. There is usually a fairly coherent side salad, but vegetables (especially green ones) are rare - except for asparagus, which they go quite ape about in season. Sweets are alpine (ie Austrian) so weight watchers should avoid. The coffee is excellent, the tea tends towards Japanese tastes. Both are dearer than beer. Portions are over generous. Breakfast consists of cooked sliced sausage, cheese and bread. The milk is full fat, not fresh and vile to British tastes. Rural Bavarians drink beer with breakfast. Rural Bavarians in fact drink beer all the time. Sensible people. There is one 'genuine' Balti restaurant near Munich (ie the chef comes from Stetchford) just below the Andechs monastery (see next article). Chinese food is a sad joke, though the Japanese restaurants are credible.

Finally, a place to avoid. Near the site of the Octoberfest is the **Pschorr Keller** (not to be confused with the excellent Altes Hackerhaus referred to above). A concrete hell-hole designed to relieve Japanese tourists of their money in a character-free Karaoke environment.



Avoid if you want to retain your sanity. Its probably nastier than the Planet Hollywood opposite the Hofbrau.

Schuss!



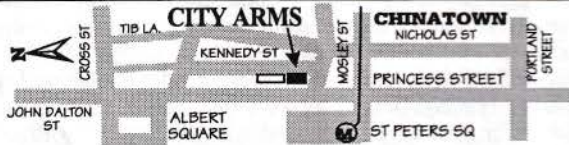
Claire and Howard welcome all their friends and customers a very Merry Christmas and Happy New Year

Porters, Winter Ales & range of session ales available throughout December including: Ushers Winter, Batemans Salem Porter & XB, Fullers London Pride, ESB and Winter Ale, Elgoods North Brink Porter & Wenceslas, Harviestoun Good King Legless....

KENNEDY STREET THE CITY ARMS

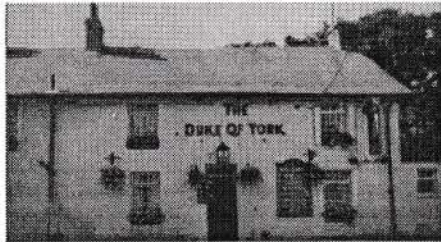
8 HANDPUMPS
6 GUEST ALES

LUNCHTIME
FOOD
11.30-2.30
and 11.30 - 2.00
Saturday



18

KEN & ANGIE WELCOME YOU TO



A Fine Selection of Traditional Ales

Tetley Bitter Marstons Pedigree
Tetley Mild Wm Youngers No.3

LAPSTERS
CHOICE Available

Food Served Daily Till 7.30pm
Homemade Specials everyday

Full Extensive Menu

Come and Join Us and Try Our Food and Ale

Find Us in the
Good Food Guide & Good Beer Guide



"I wish to register
A COMPLAINT!"



So begins the famous Monty Python "Dead Parrot" sketch, perhaps one of the most quoted of all time. John Cleese certainly had a point; often we have cause to complain. The Campaign for Real Ale was formed to complain, and went on to become the most successful consumer organisation in Europe. We certainly saved traditional beer, but the fight is far from over. Bad beer, adulterated beer and short measure still trouble us on occasion.

You, the customer, are in the front line and we all know it can be all too easy to do nothing; "I don't like to make a fuss"; "No-one else is complaining"; "Perhaps it's supposed to taste like this"; "I might get barred" - the excuses for inaction are endless. Remember the point though: if you've paid good money for something which is substandard, then you've been swindled - so complain!

Once you've decided to do something, the question remains, how? Opening Times offers a few words of advice and technical points:

- ★ **Be Polite** - if you create a conflict, you've lost - the licensee has home advantage!
- ★ **Be Discreet** - no licensee wants to draw attention to a problem
- ★ **Be Reasonable** - if the beer has reached the end of the barrel, you can tell at once. The landlord may not be drinking and be unaware of this.
- ★ **Be Diplomatic** - "I think this might have gone" is less of an insult to the cellarman's craft than "this tastes foul!"
- ★ **Be Sensible** - a tiny shortfall in volume isn't worth the fuss, but perhaps nearly an inch is worth a polite request to "squeeze a drop more in".

★ **Be Decisive** - bad beer should be returned promptly. Struggling valiantly through 3/4 of a pint will undermine your case.

★ **Don't** - complain to an outside body (see below) without first trying to gain satisfaction in the pub.

★ **Don't** - accept the guff that "real ale is supposed to look like oxtail soup and taste like vinegar" or that old standby "no-one else has complained". Stand your ground.

Remember that the law on "full measure" is currently something of a shambles. The head is legally part of your pint but the Brewers Society guidelines say that your pint should be 95% liquid and short measures should be topped up with good grace. Trading Standards officers may still be prepared to take action where these guidelines are consistently flouted.

Beer which tastes bad is "goods unfit for the purpose" under the Trades Description Act and you have a statutory right to redress. You could ask for your money back, but a replacement from another barrel is the best solution.

You should be able to read the price list without binoculars or a stepladder. What do you mean "what price list?"

If you don't get satisfaction from the licensee, contact:

The Trading Standards Officer (for consistent short measure or missing price list)

The Environmental Health Officer (for sour beer or unhygienic practices)

The Brewery/Pub Owner - (for poor beer in a tied house or poor customer service)

The local branch of CAMRA (who will certainly check up on any horror stories)

Luckily none of the above is relevant in most of the pubs in the Opening Times area. Normally we find a full measure of good beer served by polite staff in pleasant surroundings, and that any minor niggles are dealt with in a quick and friendly manner. With your help, that's how things will stay, and we hope that the occasion on which you have to "register a complaint" are as scarce as the famous dead "Norwegian Blue Parrot".

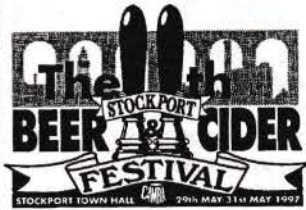
Local Trading Standards Contacts are:

Stockport - 0161 474 4248

Manchester - 0161 226 8283

Festival Awards

The past couple of months have seen the Stockport & South Manchester branch presenting the Beer, Cider and Perry of the Festival awards from this year's Stockport Beer & Cider Festival.



Early October saw a party heading south to Shrewsbury to present Martin Barry of Salopian Brewery with a plaque for his Ironbridge Stout and our photo shows branch chairman Rhys Jones handing over the framed certificate.



In a shock development, however, Salopian Brewery went into liquidation a few days later and has now ceased trading so this excellent stout will not be defending its title at Stockport in 1998. Martin is, we understand, now working as brewer at Woods of Wistanstow in Shropshire so look for interesting products coming from there in the months to come.

Next came a visit to Eddisbury near Northwich to present Cider of the Festival and our photo shows Rhys Jones (this time in his Festival Cider Manager role!) presenting the certificate.

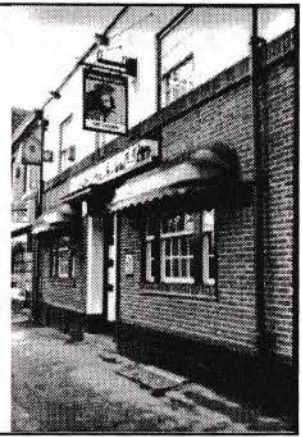


The final visit was down to Tewkesbury where Kevin Minchew treated us to a fascinating talk on and tasting of single varietal ciders and perries. Our photo shows Kevin with the certificate for his Thorn/Brandy Perry. JC.



The CROWN

of Heaton Moor
Ken and Sue
Would like to wish
all their customers
A Happy Christmas
and a Good New
Year



SIR ROBERT PEEL

Castle Street, Edgeley
John and Kath
Wish all their customers a very Merry
Christmas
And a Happy New Year
Greenalls and Stones Bitter on
handpump
Good Homecooked food every day

A Merry Christmas and a Happy New Year
To all our customers from
John, Bev and All the staff at

The GRIFFIN

Didsbury Road, Heaton Mersey



Meals served daily
Holts Fine Ales



Alan, Alison and their staff wish all
customers old and new a very merry
Christmas and a prosperous New Year



At the newly refurbished

Horse and Farrier



Gatley ☎ (0161) 428 2080



Christmas Meals Available

Horse & Farrier



Hydes have made a great job of refurbishing the Horse & Farrier in Gatley.

Other than new signage, the exterior remains unchanged. Inside a great deal of money has obviously been spent but the atmosphere and character have, if anything, been enhanced (large brewers and pub companies please note). The pub has been recarpeted and refurbished throughout and the vault (yes, they've kept that as well) has a new polished wooden floor – and a new dartboard! In the smoke room there are fascinating pictures of old Gatley and Cheadle, including the pub at various times in its life since the last century.

The family dining room has been made part of the pub and the servery has been removed. This means that customers can choose either to have the meal in the dining area or elsewhere in the pub and, conversely, once food has stopped being served at 8.00pm, drinkers can move into the dining room – a Godsend in such a busy pub. There's also a new air extraction system which makes the pub feel almost smoke-free.

All in all a job very well done. Well worth a visit.

Donkeying the Doorstep of the World

A second real ale outlet at Manchester Airport has been opened in Terminal 1, by the name of The Donkey Stone. It can be found on the newly opened mezzanine level in the main concourse adjacent to the new Fatties and the relocated Lancaster bar/restaurant.

Like its counterpart in Terminal 2, Busby's, it is run by Scandinavian Service Partners but this bar has been opened in the theme of, believe it or not... a pub! And quite a nice pub it is, too – the main area is a semi open-plan layout with plenty of wood and stained glass, very much like a modern Boddingtons pub. The Stable Room at the end of the bar is more rustic with bare brick walls and country pine tables. The "exterior" is of Victorian-style glazed tiles, reminiscent of the Peveril of the Peak in Manchester, there's even a hanging pub sign depicting a worn down doorstep complete with donkey stone and cloth.

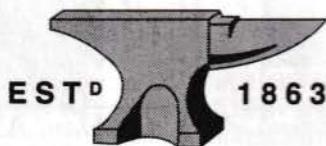
There is also a courtyard area with barrel tables and tractor seat style bar stools and this is the only part of the pub where children are permitted. Strictly speaking the pub is only licensed for "on sales", although glasses can be taken to the tables by the windows to watch the planes come and go.

The manageress has moved over from Busby's and the beer range is also an echo of that bar with Boddies, Bass and Tetleys with one rotating guest beer, although with limited cellar space the anticipated throughput of the main three in summer may squeeze out the guest ale. It's a shame that this ship may sink for a ha'porth o' tar. Not that they can't afford the tar, Gamekeeper's Autumn Ale was retailing at £2.15 a pint (as opposed to £1.75 at Busby's).

The manageress told me that the "pub theme" had proved successful for SSP at Leeds/Bradford and Birmingham airports. Is it so surprising to find that people want to drink in a comforting pub when in such a faceless environment as the airport? If there was any criticism it was that none of the bar staff were able to tell me who brewed the guest ale. A distinct lack of product knowledge that should be addressed promptly. CW.

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THE TRUE TASTE OF THE NORTH!



HYDES ANVIL ALES

BREWERS OF EXCEPTIONAL SEASONAL BEERS AND CRAFT ALES

MANCHESTER MATTERS

There's always a glut of refurbishments in the autumn, as pub operators start to woo the Christmas trade - but this year, Manchester seems to be refurb-crazy! This piece will attempt to cover the major changes - apologies if I've left anybody out.

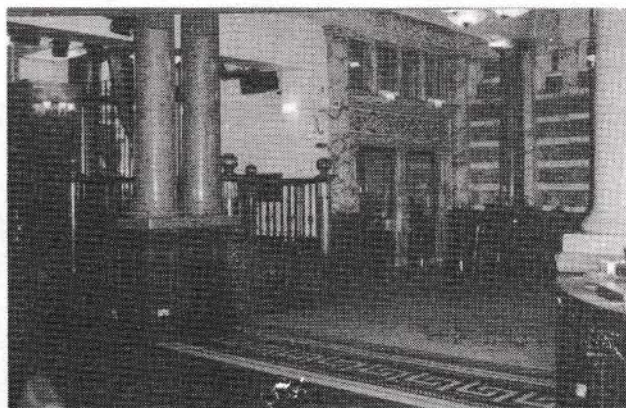
Starting in the City centre, the make-over of Rothwells may have been completed. Impressive as the place was, it seemingly hadn't attracted the evening crowd in sufficient numbers; so the attempt has been made to create a more "club-like" feel at night, but the daytime offer and range of beers remains mostly unchanged. The raised area at the front has been cleared of all but moveable furniture to double as a stage, and the plush fixed seating in the main part of the pub has gone, with more spartan pvc covered moveable chairs and tables (and less of them) as replacements. If the lunchtime visit made by my informant was typical, their food trade will be hit by the lack of daytime seating. The roof domes have been painted with glittering stars on a basic blue background, and the rather dirty look to the ceiling mouldings is probably a disguise for fluorescent paint. No longer a posh gentleman's club, more determinedly a night club. More thoroughgoing change seems likely at the Boardroom, currently boarded up. And just next door, in Westminster House at the corner of Portland Street and Aytoun Street, the city centre branch of Edwards-Bass's latest "concept" chain - is due to open, though probably not until January. The new Edwards and the former Boardroom do in fact adjoin each other, but suggestions that they could emerge as one mega-pub are wide of the mark as the Boardroom is due to reopen on 12 December as The Huxters.

The City Centre branch won't be Manchester's first Edwards, though, as the Lloyds in Chorlton was due to reopen under that name on November 27th - too late for this column's deadline, though I believe a brief report may be submitted by another hand. Bass seem to think this new chain will knock everybody's socks off, but I must say I was less than impressed with my recent visit to the York branch of Edwards - a tedious, bland café bar with only one handpumped beer and even that wasn't on!

As previously reported, the refurb of the Whitworth in Rusholme has been put on hold temporarily, but that hasn't stopped the appearance of the Marstons Head Brewers Choice range on handpump. At Rusholme's Osborne House, however, Hydes' have wasted no time over a thorough and tasteful refurbishment of this excellent local. With quarry tiles on the floor and a chess table in the vault, the place now has a classy look without losing the essential local atmosphere (though I do think the piped music is a shade intrusive when the pub is quiet). Beers are Hydes' Mild and Bitter, now served on handpump rather than electric.



by Rhys Jones



The more spartan interior of the new look Rothwells

In Didsbury, the Didsbury itself, which I identified earlier this year as a prime candidate for investment, has been surrounded by miles of fencing and a Portakabin city - I don't know what they're doing here, but it's obviously a big job! The Parrswood has also had the builders in, though with fewer Portakabins in this case. And there's potentially very good news in West Didsbury, where the Midland, whose history has been chequered for a good many years, has been taken over by the proprietors of The Nose wine bar with the aim of turning it back into a quality traditional pub. On the A6, the Union in Levenshulme has been closed for refurbishment for some time. This has been a great basic alehouse over the years, and I hope its character is not compromised.

Now to the more prosaic beer news, and there's bad news from Gorton where the Cotton Tree, the Prince of Wales, and the Abbey Hey Hotel have all stopped selling real ale. Granted, real ale was probably not the biggest seller of late in any of these pubs, but they all seem to do a reasonable trade and could surely still find a market for a well-kept characterful beer. The Abbey Hey is a particularly sad case as it has recently received a high-quality and much-needed refurbishment. Elsewhere in Gorton, the current guest ale at the Vale Cottage is Ruddles Bitter (alongside the permanently available Websters Bitter); Tetley Bitter at the Angel is now "smooth" keg, though by an oversight (I'm sure) a pumpclip still remains, and Greenalls Festival is still available on handpump; and at the Coach & Horses, the already reasonable prices have been reduced still further, so that Best Bitter is just £1.20 and Hatters Mild an absolute steal at £1.

Gorton can also boast a recent refurbishment, at the Hare & Hounds. This has been one of my favourite unspoilt pubs over the years, and I must admit I feared the worst. As it is, though, they haven't done too badly. I would myself still prefer the vault to be a totally separate room, but they've resisted the temptation to knock the whole lot through, and access to the vault is now gained from the corridor immediately adjacent to the bar counter - a fairly successful arrangement, but you can see the join in the tilework! The left-hand smoke room, which had become rather jaded, has been well restored to be once again one of the area's finest pub rooms, and the handpumped beers are Boddingtons Bitter and Greenalls Festival.

Mild drinkers have mixed fortunes this month. Cask mild has been withdrawn from the Lord Raglan in Openshaw (Wilsons) and the nearby Oddfellows (Chesters). However at the Longsight in Belle Vue, Banks's Mild is back in cask conditioned form and sold via electric pump - no doubt the ridiculous price of £1.58 which was charged for the keg mild may have been a factor, but the much cheaper cask version seems to be selling on its merits as a consistent high-quality beer.

Just to finish off with, a reminder to Good Beer Guide users and others that Ganders Goes South in the City Centre closed almost as soon as 1998's GBG in which it was listed appeared.

A hearty health to all those pubs which will be opening around the festive season (including, it seems, Hogsheads in All Saints, Didsbury and Deansgate); and most important of all, a Merry Christmas to all my fellow drinkers and informants (especially those who remember to check their facts!)

THE CASTLE

OLDHAM STREET, MANCHESTER
NOW SERVING THE COMPLETE
RANGE OF ROBINSONS CASK BEERS!

Old Stockport Bitter, Best Bitter,
Hatters Mild, Dark Mild,
Frederics, Old Tom and Hartleys

A WARM WELCOME
AND FINE BEER IN
A CLASSIC PUB



🎺 CAMRA CALLING!

Campaign For Real Ale Branch Diaries
 Here are the monthly branch event diaries, starting with Stockport and South Manchester, followed by High Peak and Macclesfield. Members of all branches are welcome at each other's events!

Diary

December 97

Thursday 11th – Monthly branch meeting at the Nursery, Green lane, Heaton Norris (includes Xmas quiz and mince pies). Starts 8.00pm.

Monday 15th – Social, Royal Oak, Wilmslow Road, Didsbury. Starts 9.00pm.

Thursday 18th – Famous Annual Hillgate Stagger. Starts 7.00pm Queens Head (Turners Vaults), Underbank; 8.30pm Black Lion, Middle Hillgate.

Monday 22nd – Social, Thatched Tavern, Stanhope Street, Reddish. Starts 9.00pm.

Monday 29th – Festive Season social – Crown, Heaton Lane, Stockport. Starts 8.00pm.

Sunday 4th January – Curry Crawl. Meet 6.00pm, Whitworth, Moss Lane East; 7.00pm curry in Rusholme; 9.00pm Albert, Walmer Street for live Irish music.

Friday 9th – trip to Aspinall's Brewery, Knowsley. Minibus leaves Royal Oak, Didsbury 6.30; Crown, Heaton Lane 6.45. Book on 477 1973

Saturday 10th – Annual Branch Meal at the Nursery, Green Lane, Heaton Norris. Tickets £5-6 each. Full buffet, great raffle and guest speaker. Phone 477 1973 to book

December 97

High Peak Branch covers Marple, Bredbury, Romiley, Woodley and all points north. They have advised us of the following events:

Saturday 13th – Branch Xmas Social, Stalybridge Station Buffet. Details from Tim Jones on 371 9006.

Monday 5th January – Committee meeting, The Oddfellows, Mellor. Starts 8.30pm.

Monday 18th – Monthly branch meeting, the Station, Warrington Street, Ashton. Starts 8.30pm.

Advance Notice – Winter Weekend in Norwich 6th-8th February. Names to Tom Lord on 427 7099.

Apart from Macclesfield and Bollington, the Macclesfield & East Cheshire branch covers a wide area from Wilmslow to Knutsford and down to Congleton. They have notified us of the following events:

Monday 22nd – Monthly branch meeting, Brocklehurst Arms, Tytherington. Starts 8.00pm.

Early January – Knutsford survey and Social. Times are 7.30 Legh Arms, Chelford Rd; 8.30 Cross Keys, King St; 9.15 Angel, King St. For date phone Jim Bowden on 01625 572221.

To Do Address Mapped Anniversary CAMRA 93 Planned



THE Robinson's COLLECTION

BEST BITTER (4.2% ABV)
 - pale and bright with a full bitterness derived from choice aroma hops.

FREDERICS (5.0% ABV)
 - light and golden in colour and packed with flavour. Named after the brewery's founder. Also available in bottles.

XB (4.0% ABV)
 - a smooth bitter ale with a malty taste. First brewed in the Lake District.

HATTER'S MILD (3.3% ABV)
 - brewed from quality malt and hops, it's the best cask conditioned, light mild around.

OLD STOCKPORT (3.5% ABV)
 - rich golden body with a refreshingly hoppy taste and lightish alcohol content.

OLD TOM (8.5% ABV)
 - smooth, dark and mellow. Brewed from a recipe almost as old as the brewery itself.

C H O I C E B E E R S

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Newbridge Lane
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SERVED AT ITS BEST**

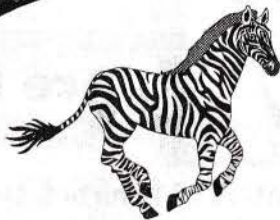
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DISCO every Saturday starts 8pm*

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