

STOCKPORT  
AND SOUTH  
MANCHESTER  
CAMRA

# OPENING TIMES



No:  
165

FREE

JANUARY 1998

6,500 CIRCULATED  
FREE EVERY MONTH

## Griffin is Regional Pub of the Year

**F**or the second year running the Stockport & South Manchester Pub of the Year has gone on to snatch the regional title with the Griffin, Heaton Mersey becoming CAMRA, the Campaign for Real Ale's, Greater Manchester Pub of the Year.

This popular Holt's house has a history of making the headlines, in the 1980's it was the subject of a spirited campaign to save it from demolition at the hands of the brewery. That campaign was of course successful and since then Holt's have recognised the old pub's many qualities, not only preserving the carved wood and etched glass of the original pub but also successfully building an extension completely in sympathy with the original pub.

The regional title is also the culmination of a continuing success story for licensees Bev and John Bonyng who took over behind the bar early in 1996. They came from the Orion, Withington which they had helped transform from a dismal, keg-only Whitbread pub into a thriving community local. They had to work similar magic on the Griffin which had been suffering a period of decline with variable beer quality and a shrinking number of regulars, having previously been among the top three performers in the Holt's estate.

Their success in turning the pub round, with beer volumes up 40% and old customers flocking back, earned them a local Pub of the Month award in November 1996 and the subsequent Stockport & South Manchester Pub of the Year award, announced last February. The local branch makes a point of entering its local Pub of the Year winners into the current national competition which runs from Regional to National level and for the second successive year has seen its entrant scoop the Regional award.

Bev and John are "absolutely delighted" with the award, Bev telling OT "You can't really go wrong with the Griffin, it's a great pub with great customers but getting this award really is a thrill." Local CAMRA Chairman Rhys Jones added his congratulations saying "I'm delighted that Bev and John's hard work is being recognised in this way. The fact that once again a Stockport & South Manchester pub has picked up the regional award just goes to show the quality of the pubs we have locally."

The award will be presented on Friday 7<sup>th</sup> February when a full house and a memorable night are promised.



*The Griffin, Heaton Mersey*

## Mild Challenge Update

The 1997 Stockport Mild Challenge proved to be one of the most successful so far, although reports indicate that many more people started than managed to finish!

Nevertheless no fewer than 57 entries qualified for a Mild Challenge T-Shirt by managing a drink in twelve different districts. Engraved tankards will also be on their way to the four brave souls who managed to cover all 56 pubs, so congratulations to Dave and Lee Meynell, Robin Wignall and Adnan Pearce.

Ten of those submitting completed cards will also be winning a trip for two to Robinson's Brewery. The date for the visit has been fixed as Wednesday 11<sup>th</sup> February and the winners will be drawn at the Pub of the Month presentation to the Crown, Heaton Lane on 29<sup>th</sup> January. Many thanks to Robinson's for letting us offer this prize and also to all those pubs which took part and so made the Challenge such a success. We hope to run it again later this year - look out for announcements in future issues of Opening Times.

## Full Pints on the Way!

CAMRA, the Campaign for Real Ale, received an early Christmas present with the success of MP Dennis Turner's Private Members Bill demanding a full pint for drinkers.

The bill received its second reading in the House of Commons on 12<sup>th</sup> December and, after expected objections failed to materialise, passed through to its next stage where it will be considered by a standing committee, hopefully this month.

Mike Benner, CAMRA's Head of Campaigns said, "This is tremendous news for drinkers. It will hopefully be illegal to sell a short pint by the Spring Solstice. Our members have been campaigning for full pints for years and it's good to see all that hard work is finally coming to fruition."

"This will be very popular with consumers who are tired of being ripped off. Our recent survey showed that 84% of adults think a pint should be a pint of liquid. If the final stages of the Bill go well Trading Standards Officers will soon have the power to prosecute pubs that don't serve full pints."

Dennis Turner MP who initiated the Bill said "I am elated. The Bill received unanimous support from Members and I am confident it will progress through the remaining stages quickly. It's all down to fairness - it's a simple and honest measure for drinkers."

For details of CAMRA's survey (and continuing trade hysteria!) see page 3.

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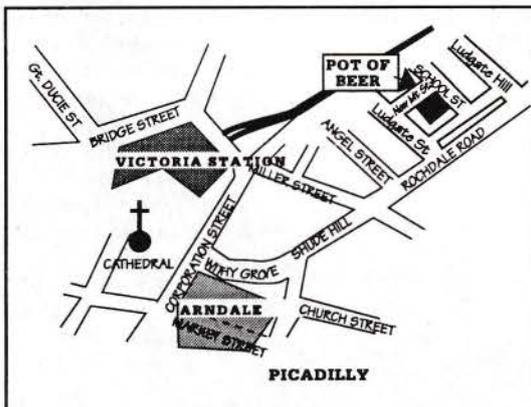
# POT OF BEER

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2



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## IN THE EDITOR'S VIEW..

The decision by Bass to axe bottled Worthington White Shield should come as no surprise.

Like Watneys 20 years ago, Bass seem to have embarked on a path that could ultimately lead to their oblivion as a brewer. The similarities are there for all to see. It is clear that they have long-since ceased to care about brewing the tasty, distinctive real ales that made their name. OK, they may claim to be one of the biggest brewers of cask beer in the country but how much promotional support does it get? And how much is really worth crossing the road to drink? They see the future in the likes of Hooch, Caffreys and Carling - fickle fashion drinks which, despite the hype, will not be around in the long term. Already there are reports that the alcopops market is starting to implode and that sales of the likes of Caffreys are struggling to make headway. Hardly a formula for long-term success.

The same goes for their pubs. Hundreds of tenancies and leased pubs were sold last year. This will enable Bass to concentrate to branded theme and concept pubs - again putting themselves at the mercy of fashion and changing consumer tastes. Because, let there be no doubt about it, the pendulum will swing back - to real ale and real pubs. And where will Bass be then? Up the creek without a paddle.

And on that cheery thought all that remains is for me to wish all our readers, writers, distributors and, of course, our advertisers, a very happy and prosperous New Year.

*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](mailto: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](mailto:otletter@opentime.u-net.com). All items © CAMRA: may be reproduced if source acknowledged.

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## Public Back Full Pints

A Staggering 84% of pubgoers back efforts to end the short-pint scandal. In a survey of 880 adults, 71% agreed strongly with the statement: "When ordering a pint of beer, you should receive a full pint of liquid."

A further 13% agreed slightly, and 11% either didn't know or disagreed slightly. Curiously 5% disagreed strongly.

The survey demonstrated solid public support for MP Dennis Turner's bill, the Weights & Measures (Beer & Cider) Bill which gained its second reading on 12 December.

CAMRA Head of Campaigns Mike Benner said: "This demonstrates clear public support for the Bill. Drinkers are tired of being ripped off, and legislation is needed to protect them."

The Bill also has the support of consumer affairs minister Nigel Griffiths who has hinted that even if the bill were to fail he would still see to it that full pint legislation was eventually enacted.

"I am determined to see that drinkers get a fair deal", he said. "I have been calling for a change in the law for a very long time. It is high time that people ordering a pint got what they paid for."

### Trade Hysteria Continues

But overwhelming public and government support for honest dealing does not impress those licensees who have been profiteering from short measure for years.

Delegates at the Federation of Licensed Victuallers Association's annual meeting accused CAMRA of trying to whip up public opinion and vowed to campaign against the introduction of lined glasses large enough to hold a pint of liquid and a head.

One delegate, former National Licensed Victuallers Association president Ron Jones, even claimed he was unable to pull a pint to the line, despite all his years in the trade.

Delegates also fell back on that old Aunt Sally, Europe, even though neither the European Commission, the European parliament, nor the European Union, have the slightest interest in the issue.

One delegate said full-pint legislation was the back-door route to metrication—ignoring the fact that an imperial pint is more than the nearest metric measure, and that an oversized pint glass is even larger still.

A sign of the increasing hysteria amongst some publicans has even seen one or two fall back on the argument that lined glasses will mean "illegal" over-measures being dispensed. This conveniently ignores the fact that the offence of serving over-measure was abolished by the previous government as a deregulation move.



**T**he turmoil in the brewing industry continues unabated as we enter the new year with more closures forecast. As 1997 saw retrenchment by Carlsberg-Tetley and Bass, so we go into 1998 with another of the national brewers at the centre of closure rumours. This time it's Whitbread who, it is reported, are contemplating the closure of two of their five plants. The breweries said to be under threat are the Flowers brewery in Cheltenham and the Castle Eden brewery in County Durham. Whitbread were declining to comment as we went to press.

Better news closer to home where our local micros, at least, are thriving. Suttly, head brewer at the Footage & Firkin, has given us details of the guest beer he will be brewing up over the next couple of months. Mid-January sees the appearance of a Scottish-style 'Heavy' at 4.9% and a 3.7% Nut Brown Ale. Next month he will be producing a Chocolate Stout at 5.1% and, in the latter half of February an Amber Ale at 4.8%. In March a 4.6% Brown Ale is on the cards along with one of Suttly's own 'local' brews which will either be a 5% Rye Beer or a 6% Strong Mild, depending on the availability of ingredients.

Good news, too, for customers of the Porter Brewing Co - Dave Porter has decided to absorb to Chancellor's penny a pint duty increase, a move made possible by a substantial reduction in the price of malt. Now, if Dave can do it, why can't everybody else?

## BAR FRINGE

THE place for your post-Christmas Drink! Draught Hoegaarden, Timmermans Kreik, Liefmans Framboise & Leffe Bruin in Traditionally Chilled Brewery Glasses, Draught Warsteiner and Handpumped British Ale including changing Guest from Bank Top and Handpumped traditional Gloucester cider or perry  
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D.J. and Bingo Sunday night

Karaoke competition starting soon with cash prizes.....

## The Nursery Inn



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HEATON NORRIS,  
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432 - 2044

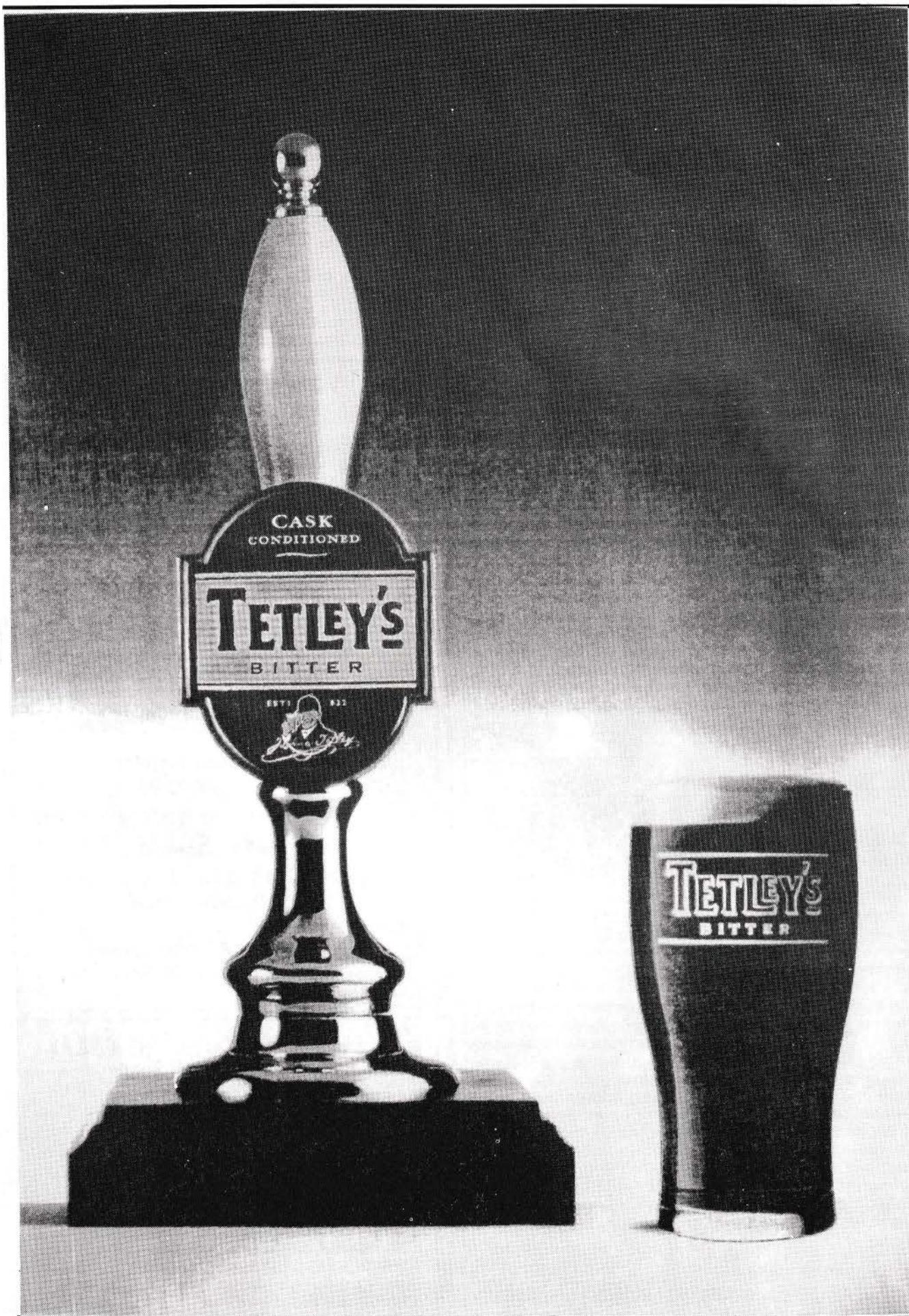
Hydes  
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Brewers of  
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Beers

Always in  
good taste

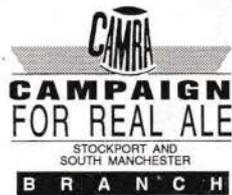
- ★ Good Home Cooked Food Served Daily
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- ★ Beer Garden with Eating Area
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- ★ Egon Ronay Guide, AA Best of British Gd
- ★ CAMRA Good Food Guide 1994

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# Pub Of The Month JANUARY 1998

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



Claire and Howard welcome all their friends and customers and wish them a prosperous New Year

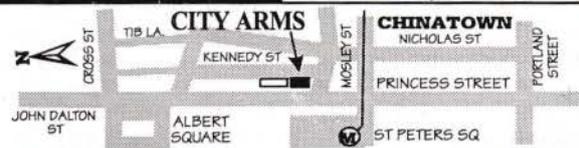
Great Food and an ever-changing range of interesting guest beers!

## KENNEDY STREET THE CITY ARMS

8 HANDPUMPS  
6 GUEST ALES

LUNCHTIME  
FOOD

11.30-2.30  
and 11.30 - 2.00  
Saturday



### The Stockport & South Manchester CAMRA Pub of the Month for January is the Crown, Heaton Lane, Stockport.

One of the first Boddington Pub Co 'Alehouses', offering a range of beers from many different breweries, the Crown has picked up a clutch of awards over the years and indeed this will be the second such award to licensees Steve and Lorraine James who took over the pub in September 1994. Throughout that time they have turned the Crown into a benchmark for quality and choice featuring hundreds of different beers from breweries far and wide and this continues to this day, despite a question mark over the pub's future.

And in many ways it is that question mark which lies behind this award. For almost a year now, present owners Greenalls have indicated that this 'freehouse' style of operation doesn't fit in with their current corporate policy - while they may still run pubs of this type, the range and sourcing of the beers is much more restricted. This has meant that for most of 1997 Steve and Lorraine have had the threat of redundancy looming over them, a situation not helped by the fact that the pub is now theoretically up for sale (although you won't actually see it advertised anywhere and, we understand, Greenalls want silly money for the place). If this shabby treatment of this hardworking couple wasn't enough, Steve has had to contend with continuing bouts of ill-health.

Given this background, lesser couples would have thrown in the towel, or at the very least been more tempted to simply go through the motions on the beer front. Luckily Steve and Lorraine are made of sterner stuff and the variety and quality of the guest ales has been maintained with the commitment and enthusiasm we have come to expect of the Crown. Indeed, the weeks prior to Christmas have perhaps seen the guest beers reach new peaks.

So, in short, this award not only recognises the important part the Crown plays in the Stockport drinking scene but is our way of recognising the sheer guts and determination that Steve and Lorraine have shown in the face of continuing adversity. Rarely can a Pub of the Month award have been so hard won and will be presented on Thursday 29<sup>th</sup> January. We are looking for a large turnout, not only to celebrate the continuing success of the Crown, but also to show Greenalls just what local drinkers think of their treatment of the pub and its licensees.

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## PHOENIX BREWERY

GREEN LANE, HEYWOOD, OL10 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, frothy and dry.



**THIRSTY MOON**  
Light brown bitter. Strong hop aroma. The slight maltness 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**  
Darker beer. Malty fruity aroma. Strongly malty and fruity flavour. A slight sweetness yields to a dry finish.

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

## New Look For City Pubs

Last month saw two of Manchester's inner-city pubs very successfully refurbished - once again giving the lie to those irresponsible merchants of doom who say such pubs have no future. In Rusholme, the Osborne House has had something like £50,000 spent on it by Hydes' Anvil - and it shows. The pub has been decked out in traditional fashion with much use of natural wood. Exposed brickwork and new fixtures and fittings throughout must make the Osborne one of the most comfortable and appealing pubs in the area. On the down side, it could perhaps be argued that the bric-a-brac is a little overdone and it is regrettable that the installation of handpumps has seen the replacement of oversized glasses with brim measures; this certainly seems to fly in the face of growing opinion. These are however comparatively minor niggles when compared to the overall excellence of the work done and this welcome investment by Hydes' Anvil in one of their inner city pubs. The other pub to benefit from a makeover is the Union in Levenshulme. Here it is full marks to...Greenalls(!) who have splendidly restored this pub to its former glory. The multi-roomed layout has been retained with front parlour, back lounge, spacious lobby and superb vault offering a selection of contrasting drinking spaces. Many original features have been restored and others replaced with much use, again, of natural wood. The new etched windows displaying the union flags are particularly noteworthy. Admittedly the general look is perhaps quasi-Victorian rather than reflecting the pubs inter-wars pedigree but again this is a small niggle in the context of a good job well done. Three cask beers are available on handpump - Boddingtons Mild and Bitter plus 'Union Jack Bitter' which could well be Greenalls Festival re-badged. The Osborne and the Union have always been amongst the better pubs in their respective areas but both now really stand out and are highly recommended.

## New Look and Bad Luck at the Parrswood

The Parrswood, Parrswood Road, Didsbury, reopened on 11 December following a seven week partial closure for refurbishment.

The main thrust of the work was to move the kitchen from the back of the pub (next to the toilets) into the old Boddington Pub Co offices at the front of the pub. A brand new kitchen has been installed allowing the Parrswood to extend and enhance the menu into Greenalls "Ale 'n' Hearty" concept. Food available now covers everything from full meals, steaks (£5.95 - £8.95), chicken and fish dishes, veggie meals, a children's menu and daily specials.

Along with the new catering arrangements there has been a general refurbishment of the entire pub. Gone are the spectacular, but fake, twisting 'marble' columns and much of the bric-a-brac. In their place is a carpeted lounge with less ostentatious lighting and larger tables, better suited to dining. It's not purely a dining pub, though, as the vault has also been improved and indeed remained open throughout the renovations. Overall the fixtures, fittings and colour scheme have a more traditional feel reflecting perhaps a slight change of emphasis in the pub.

The beer range remains essentially unchanged with Boddingtons Mild, Bitter, Theakstons Bitter and a guest beer, Castle Eden Ale when OT called.

During the building work, though, bad luck befell both licensee Martin and his wife Jean. Jean slipped on the stairs and broke her foot while Martin damaged his cartilage in a separate accident. On reopening night, Jean had only just recovered while Martin was still on crutches! Let's hope the pub's new look brings Martin and Jean better luck!

SB

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# OPENING TIMES LETTERS



From Geoff Oliver, Licensee of The Sportsman, Hyde  
I am writing to express my concern at the apparently inexplicable treatment dealt out to a party of prospective "Brewery Trippers" and their organiser, on an event planned recently to the Church Inn, Saddleworth Brew Pub. The party comprised myself, customers of mine from the Sportsman, Hyde and others from the Railway, Stockport.

The trip was planned for Sunday 7<sup>th</sup> December, the organiser had arranged the booking with Julian from the brewery six weeks beforehand, confirmed it with him four weeks prior and even rang the Sunday morning before setting off, when a member of staff said that we were expected.

On arrival Julian was not available to greet the party, although our presence was acknowledged by staff who politely explained that Julian had gone out, but wouldn't be very long. After approximately 30 minutes we were told that he shouldn't be much longer and he could be contacted by telephone if the party wished. However, the party, enjoying their beer and not being in a hurry were perfectly happy to wait.

After a similar time had elapsed someone again asked of Julian had returned, but this time a very embarrassed member of staff struggled to explain that the visit to the brewery couldn't go ahead after all because the brewery floor had been replaced or repaired and was still wet - from the previous Friday!

The organiser spent much of his spare time planning the trip and the party had the expense of the bus hire, all for a non-event! So, come on Julian, I think they all deserve an explanation, not by staff who I do not criticise here.

PS Please note the date of this letter (22<sup>nd</sup> December - ed.), ie Julian has had plenty of time to explain or apologise, in fact the organiser has been back to the Church Inn since for a pint, was recognised by Julian who still only acknowledged him without an explanation!

(Oh dear! In fairness I should point out that a Stockport & South Manchester trip two days previously had been similarly unable to look at the brewery but Julian did kindly stand us a round, although he wasn't there himself)

From Stuart Elliott, Southport

Congratulations on your excellent Editorial in the December issue of Opening Times. It sums up precisely the challenges currently facing CAMRA and why it is vital that the campaign for cask ale and for the survival of regional and local breweries and traditional public houses must be sustained.

What a pity it was, therefore, to read in your correspondence column, Jim Flynn's stuffy criticism of the Arden Arms in Millgate, Stockport. In company with other real ale lovers I went in there on 27 December in the course of a Stockport pub crawl. I was entranced by its delightfully traditional interior and its crowd of friendly locals. It is truly an English community pub. The Old Tom, on hand pump and at only 90p per glass, was superb value and the mild was excellent. The pool table and the roll-down TV screen were hardly intrusive.

Far from being "in decline", the Arden Arms is clearly a lively and thriving pub with great beers and a traditional atmosphere. Surely the licensee is entitled to experiment with one or two new approaches that will bring in the customers, especially the younger ones; otherwise such unique English hostelrys will inevitably become a thing of the past and future generations will be deprived of part of their birthright - real ale.

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

**Camra Good Beer Guide**  
We're in it '98

Irene and Staff welcome you to  
**The Greyhound**



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

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CAMRA Pub of the Month  
March 1997

**WOLF IN THE GOOD BEER GUIDE '97**  
CAMRA

7

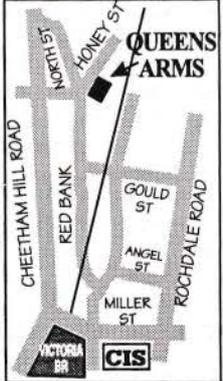
**THE QUEENS ARMS**  
HONEY STREET, CHEETHAM



**Real Ales**  
**Traditional**  
**Cider and**  
**Czech**  
**Budvar**  
**on Draught**

Dave and Sue Price invite you to try the fine range of beer, and traditional cider in **their Excellent Free House**

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# STAGGER

with Dave Hanson

**T**he November Stagger started in the pleasant rural surroundings of the Vale Cottage on Croft bank in Gorton. Though situated only yards from Hyde Road, the Vale Cottage is hidden from view by a dense "forest" of trees, and overlooks the (babbling?) Gore Brook. Inside there is a large, well-appointed lounge, with a long thin drinking area down the side of the bar, with a vault behind. Beers on offer were Ruddles Bitter (which we rated as very enjoyable) and Websters Yorkshire Bitter which we did not sample. After waiting an extra few minutes in the hope that we could swell our numbers, your two trusty surveyors departed into the freezing night air, destined for our next stop.

As we entered the Cotton Tree on Cross Lane we were greeted by the sight of handpumps on the bar. As there were no pumpclips, we enquired what they dispensed, only to be informed they did not work. But they had John Smiths Smooth ("very good, everyone drinks it"). No thanks, not us! As we left, two hardy souls were noted drinking outside, even though the temperature was hovering around freezing. Appropriately, they were drinking Ice Beer!! Across the road to the Royal Oak, where we had more success beer wise, being offered both Boddingtons Bitter and Chesters' Mild. As it was the middle of Stockport's Mild Challenge we both decided to try the Chesters', which was rated above average. From the outside, the pub looks modern, but once inside it can be seen that the Royal Oak is quite old. I have heard it was the last thatched building in Gorton. The pub consists of two rooms, to the left the lounge, and to the right the vault, labelled Smoke Room in the etched glass door. Judging by the number of cups and plaques around the wall, a large sporting community meets here. Thinking we had much work to do we did not linger long in these pleasant surroundings.

Around the corner to Abbey Hey Lane and the Prince of Wales. A large pub, brightly lit up and decorated on the outside, allegedly belonging to one Nathaniel Froggatt. Inside was a single large room wrapped around the central bar. The place was busy and a disco was being set up at one end of the room. Unfortunately no real ale - could do better, Nathaniel.

Travelling up the road, we passed a group of young ladies who were dressed so flimsily they would have looked under-dressed on Bondi Beach. They breed 'em 'ard in Abbey 'ay!

Our next port of call was the Abbey Hey. On our last Stagger they had just started doing the place up. A good job has been made of the décor, but unfortunately it has also meant the removal of the one cask ale formerly on sale. This was developing into the Stagger With No Beer. Would this trend continue we wondered?

Across the road we entered the Hamlet to be greeted by a "undergoing decorations" sign! Only the vault was open, and this was obviously in the throes of being done up, but there was real ale on sale. Phew! Vaux have been investing money in refurbishing their local pubs lately, and are making a commendable job if the result in the Hamlet is anything to go by. As this was our 8.30 rendezvous, our numbers swelled to six, notably including two local members. "We didn't think you got outside Stockport", they said, "so when you visited Abbey Hey we thought we would come along". I do hope that this is not a common misconception, because we do try to cover the whole of the southern conurbation. We do however rely on local input, otherwise we would be incomers who "don't know the lie of the land". Anyway, advert over and back to the beer. Due to the redecorating there was only Samson on offer, but this was rated as being good.

As we travelled along Abbey Hey Lane towards the Hare & Hounds

we were greeted by a very festive display of Christmas lights in one of the houses. If there was an inch of window space not displaying a light bulb it was probably due to one fusing, rather than an oversight by the owner. Local Knowledge revealed that the glass porch was added this year in order to provide more display space! The Hare & Hounds has itself also been refurbished, but not with the same luminary result. An opening now connects the vault to the main corridor/lobby, and the whole building has been redecorated. We took residence in the snug where much interest was expressed in a wooden door set back in the old chimney breast and which looked as though it should cover a dartboard. Investigation proved it to hide nothing more exciting than wood panelling! Anyone who knew the pub before the refurbishment would hardly notice any changes. The beers, Boddingtons and Festival, are still kept in excellent condition, and the community atmosphere is still there. A longish walk now ensued to the Oddfellows in what is actually Openshaw. Though there was a sign on the door saying "No Travellers" we decided that walking from Abbey Hey didn't count, so chanced our luck and entered. The only beer on offer was Boddingtons Bitter which was judged as good. There are three rooms, two either side of the bar and the third round the back. A noticeable feature of the décor is the windows with the name etched into the glass although more than one has unfortunately been broken. A massive shield presented to local football teams also caught our eye.

Across Ashton Old Road to the Albion, an old establishment which is the heart of its community. There are two long narrow (ish) rooms, with the bar nestling between them at the far end. A wide variety of clubs, ranging from fishing to darts, have display boards in the vault, and a version of Bruce Forsyth's Play Your Cards Right was played in the lounge. Beers on offer were Boddingtons Bitter, Chesters' Mild and Coach House Coachman's Bitter. Only the latter was sampled and was rated as good. Unfortunately all the community atmosphere was supplemented by a very loud karaoke which did not encourage us to linger long.

Travelling down Ashton Old Road, we crossed over to visit the Lord Raglan. This is an archetypal street corner pub, being literally on a street corner, and supporting a cosy vault and lively lounge. A disco (well, some jumping around to music) was taking place in the lounge, while in the vault darts were being played. Beers on offer were Holts Bitter, rated as good, and Wilsons Mild, which had run out when we arrived. A striking feature of the vault is the very green walls - is this a closet Irish theme pub? Probably not.

The evening was a Stagger of three halves (and a few pints, ho,ho!). It started well in the Vale Cottage, but then went down hill with a succession of pubs without real ale. Next came the redecoration section, with two completed and one ongoing (now finished). The beer did however improve, with the best pint of the night being in the Hare & Hounds. We concluded with a trio of traditional, no frills pubs, serving good beer. This is how we found things on the night, but you are welcome to retrace our steps and judge for yourself, or why not come along on the next Stagger and offer your own opinion.

## New British Bottled Beer Range

February 1998 sees the launch of a new premier beer mail order company, "Traditional Heritage". The business already has the largest selection of bottled British ales in the country, and it plans to extend its range to cover over 500 different ales. It will also have exclusive access to a series of millennium beers produced by north east micro breweries. The full range of limited edition beers brewed by the Riverside Brewery, Sunderland will also be listed in the catalogue which can be obtained by contacting Peter Shaw on 0191 5145355/Fax 0191 5362674. CAMRA members who order any beers before the end of March 1998, can get a 5% discount by quoting reference MUL.

## Fancy Another One?

Later Opening for Pubs on  
Friday and Saturday evenings

**T**he last government held a consultation into whether pubs should be able to open an extra hour on Friday and Saturday evenings. CAMRA believes that they should. In fact we would like to see a situation where pubs can open when they please, but with some local control over problem pubs.

The present government is interested in resurrecting the issue but it needs to know how the public feel. Would you like to be able to stay in your local until midnight? Are you tired of being forced to go home at 11.20 on a Friday night? Do you long to be able to choose to have another drink in a pub you like rather than being forced into a night-club or theme bar with a late licence?

If your answer to any of three above is "Yes", get writing now. If the government sees real public demand for later opening on Fridays and Saturdays it might just move a review of licensing law up the political agenda. That would be good news for consumers and publicans alike.

Past experience with all-day opening during the week and Sunday afternoon opening shows that consumption of alcohol does not increase significantly with longer opening hours. People don't drink more, they just pace their drinking. Later opening hours would probably lead to pubs staggering their closing times. Some would close at 11pm, others at 11.30, others at midnight. This means pub goers don't all pour out into the streets at the same time with all the problems that can cause. Experience in other countries has shown that later hours can reduce the strain on public services and reduce disorder.

Get writing now to your MP and to:

George Howarth MP, Parliamentary Under Secretary of State  
Home Office.

50 Queen Anne's Gate, London SW1H 9AT

## Bass Chops White Shield

**B**ass is to stop brewing Worthington White Shield, the biggest-selling bottle conditioned beer in the country. The final batch of the beer, a link with the India Pale Ales of the 19<sup>th</sup> century, has already been brewed and will be on sale next month.

The announcement came last month and a Bass spokesman told CAMRA that the group felt smaller brewers were better placed to supply the bottle-conditioned market. This has shown unprecedented growth in recent years with many regional and micro-brewers producing these beers that mature on their yeast in the bottle.

White Shield has never really recovered from a revamp in the early 1990s in which a different yeast strain was used for conditioning in the bottle. Bass claim sales of the beer are declining by 40% a year. Ten years ago production was running at 12,000 barrels a year but this is now down to 1,000 barrels.

The beer has had little advertising support in recent years as Bass throws millions in promoting Carling Black label, Caffreys and Hooch. In addition it has been a 'beer on wheels' having moved from its original Burton-on-Trent home, first to the now-closed Hope Brewery in Sheffield, ending up at the Cape Hill mega-plant in Birmingham.

Bass say they are considering the possibility of a regional brewer producing White Shield under licence and tests are to be made this month. They have already tried this with another former flagship beer, Charringtons IPA, but after just a years production by Kent brewers Shepherd Neame it was axed. The same fate is likely to await White Shield, a beer rich both in heritage and taste but now too small for a giant brewer responsible for Carling, Caffreys and Hoopers Hooch to bother with.

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## THE RAILWAY Voted CAMRA Pub of the Month May 97

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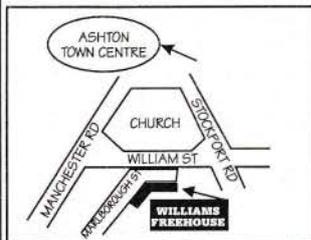
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## CURMUDGEON



### The Good Cuppa Guide

From time to time they do surveys on what extra features people would like to see in pubs. Top of the list is normally "a cup of tea". But I suspect that most pubs offering food would provide a cuppa if asked, even if it wasn't on the menu, and it's hard to imagine groups of people spending two or three hours in the pub sipping tea, or going on tea-making pub crawls. Even if cups of tea were available in every pub, and heavily promoted, it would make little impact on the overall level of trade.

Drawing conclusions from market research amongst people who basically aren't interested in your product anyway is unlikely to be the best way of developing your business. If Volkswagen asked swampy what features he would like to see in the new Golf, he would no doubt give them a forthright answer, but it wouldn't be much use to their marketing department.

You often read today that pubs will have to appeal to new groups of customers to ensure their long-term survival, but the examples given are usually people whose visits to pubs would at best only be occasional, and whose allegiance would be very fickle.

How many people are going to go out for a meal in a pub most nights of the week/ How many women are going to go to even the most chintzy and non-threatening pub on their own rather than as part of a group of friends? Who but irresponsible parents would take their children to the pub every day? Anti-smoking fanatics may be pacified by non-smoking rooms with powerful extractor fans, but they're probably the kind of fastidious people who would then turn their noses up at the smell of beer or other customers' body odour.

If pubs go too far in avoiding anything that may deter non-pubgoers, there must be a risk that they will end up losing more business from their existing customers than they gain from new ones. Pubs can't be preserved in aspic, and nor can pub culture, but the challenge should be not to change them to placate people who don't like them in the first place, and will only be occasional customers, but to encourage those who basically like the idea of pubs to visit them more often.

### In-Pub Mountaineering

It seems to be standard practice in new city centre pubs opening nowadays to put the toilets either in the basement or on the first floor, to maximise drinking space at ground level. This can be distinctly off-putting to many people, often but not necessarily all elderly, who would never consider themselves "disabled" and yet find long flights of stairs a bit of a struggle. It's a particular feature of Wetherspoon's pubs, which in many other respects are much more congenial for older people than a lot of the competition.

The Moon Under Water on Deansgate is such a huge pub, and the toilets up so many stairs, that by the time you've been and come back you'll probably feel it's time to go again. Yet in many of these pubs, and certainly in the Moon Under Water, there's a vast acreage of empty floor space, which I'm sure could easily have been used to find room for some ground floor toilets. Perhaps it's time for pub guides to introduce a "walking stick" symbol alongside the wheelchair for disabled facilities, to indicate pubs where you can get to the loo without having to climb the North Face of the Eiger!

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# 5 YEARS AHEAD

by Paul Hutchings JANUARY 2003

The front page will report that "The British Pub Group™" will soon introduce smoking areas into its pubs. As a result of EU liberalisation of anti-smoking legislation to protect a handful of French tobacco farmers, smoking areas will be introduced into all their themed 'Olde British Style Pubs'.

Another two 'mineral water and salad' bars are to open in Manchester's Trendy Shude Hill area, and one the aptly named Fruit and Nut, will apparently sell nut-free Californian Beer-flavoured water, apparently indistinguishable from traditional (and now long gone) British Lager.

The drink formerly known as Guinness will be rebranded as 'Black™', and its Irish Traditional Beer is to be available in two versions, "Green™" and "Orange™". Apparently though mixed to a similar formula, the effect of mixing the two is similar to that of the now illegal Snakebite.

The Wetherspoon organisation is to fight back from its recent decline. After the monopolies and mergers Committee insisted that at least 20% of the Wetherspoon empire's 10,000 pubs be converted back into banks or supermarkets - or sold off to foreign interests, it has announced a move into pub breweries. In a new twist, drinkers will be able to 'brew' their own beer by selecting ingredients from a list on the interactive computer screen, and the technical wizardry under the bar in the new 'brewery in a box' will mash, ferment, clarify and dispense a pint quicker than a human can use one of the 'museum handpumps' in an old themed pub! Apparently the equipment is coin operated but currently will not produce half pint measures.

The Manchester prices survey for 2003 will be conducted this year from the Beer House (the internet cafe/museum at the heart of the New Victoria complex) and the results will be much as anticipated. Holts once more the cheapest at 30 Euros per measure, with all the other pubs charging 45 Euros for the new Euro Brew, which is the only other beer available in the Mega-Puboutlets.

A couple of pieces of rare good news will also feature. The number of 'Traditional British Pubs™' in Australia is now greater than the number of Aussie theme pubs in Britain, and an application to the World Court that a pint must mean 581mls and not the 'rebranded' New European Pint of 500mls introduced by the New Prime Minister Gordon Brown, looks likely to succeed.

A number of Health Scientists also claim that alcohol in beer can be safely raised to 2% from its current 'New British Beer' limit of 0.5%, but the Government has as yet made no comment.

There are now 32 weeks till the Shambles (supposedly) reopens :) - ha!

## MITCH



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# 5 Years Ago

by Phil Levison JANUARY '93

The front page announced that the Flea & Firkin was to hold a beer festival with over 100 beers, and a back page advert said "probably the biggest Firkin beer festival ever held in a British public house," and "Manchester's biggest ever beer festival." It was actually the fourth festival to be held in just over two years - the earlier ones had all sold out in just over 4 days, so this latest one was to last for over a week. This was not a CAMRA festival, but a profit making venture sponsored by the pub's owners, but the Stockport & South Manchester branch of CAMRA was to be involved, and would have a campaigning stand there on at least some of the days. Banks's had spent almost a million pounds on an old Victorian mansion at the corner of Palatine Road and Lapwing Lane in West Didsbury. The result was the Four in Hand, an extremely impressive conversion, with carpeting throughout, plush seating, and extensive use of dark wood. Two impressive Victorian fireplaces, possible original to the house, had been fitted with "fairly realistic" coal effect gas fires, and there was good disabled access. Beers on offer were Banks's Mild and Bitter on electric pumps, and Cameron's Strongarm and Marston's Pedigree on handpumps, ranging in price from 115p to 143p - although not exactly cheap, prices were thought to be very reasonable for Didsbury.

Just before Christmas, Burtonwood had bought no less than 47 new pubs, 34 from Tetley Walker, and 13 from Greenalls. Unlike previous acquisitions, which had seen the brewery expanding into new areas, these were all in the Manchester, Liverpool and Cheshire areas. These additions had brought Burtonwood's tied estate up to about 440, and were part of a steady expansion aimed at keeping up the barrelage required to maintain the volumes of the new brewhouse - investment in the brewery had topped £7 million over the previous few years.

How many Manchester breweries use hogsheads? (54 gallon barrels). The answer had been one - Joseph Holt. But now it was two. The cellar space at the King's Arms in Chorlton-on-Medlock was such that 3 hogsheads could be stillaged in the space previously used by three standard (36 gallon) barrels. As a lot of pubs struggle to clear even 18 gallons within an acceptable timescale, it was testimony to the quality and popularity of Manchester's favourite small brewery.

The annual Hillgate crawl has always been a regular jaunt on the Stockport beer drinker's Christmas calendar, but this year something was different. It's direction was reversed, so it started at the Queen's Head (Turner's Vaults) almost directly below the Market Bridge at the bottom of Hillgate, and finished up at the Blossoms on the A6 - so it was uphill all the way!



## January Featured Pub: The Godley Hall, Hyde

**T**he Godley Hall is Hyde's hidden gem, apparently concealed within the Kerry, formerly Wall's, factory complex. To find the pub, proceed out of Hyde along Mottram Road. On reaching the railway line at Godley Station and before going under the railway bridge, turn right up Station Road. Take the first left, under the railway bridge and proceed through the factory and up the hill beside the works canteen. Then left and immediately left again to go between two rows of houses. The Godley Hall is then in front of you and you go into the car park on the right. By rail you use the Hadfield/Glossop line and alight at Godley.

Whilst the building dates from 1718, it was originally the local manor house, belonging to the Godleigh family. It only became a beerhouse around the start of the 19<sup>th</sup> Century. For tall visitors, the front entrance will provide a sharp reminder that people of that era were shorter than those of the present day.

Whilst owned for many years by Wilsons, in more recent years this has become a Vaux house, selling at all times Samson and Vaux Mild. In addition the landlord, who is a CAMRA member, also keeps two other real ales. Whilst these are changed on a six-weekly basis, at the time of my last visit the guests were Marstons Pedigree and Vaux's seasonal Tummy Tickler.

The pub was extended some years ago, but this has been done sympathetically and the original character of the pub has been retained and indeed it is still a small cosy pub.

Food is served lunchtimes and evenings, plus all day Sundays. Curries are a speciality, although English food is also served, as is a traditional Sunday lunch.

This is a popular pub, despite its somewhat difficult location. Friday evenings can be particularly popular, but at any time a warm welcome will be extended. The Godley Hall was in the Good Beer Guide in 1996 and will be a strong contender to grace its pages again. **SM**

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## THE CASTLE

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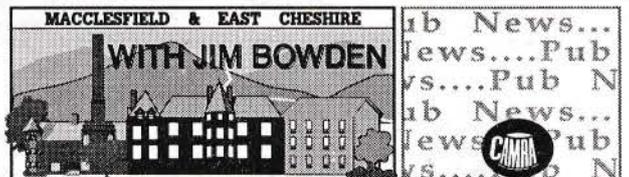


In Didsbury, real cider continues to do well at the Dog & Partridge. The pub would in fact like to source some new and different ciders and perries. Any ideas of brands and/or suppliers will be warmly received.

Staying in Didsbury, locals are up in arms, we hear, following a threat to the flock wallpaper in the Royal Oak! This Spring should see a redecoration of the pub and the licensee is considering changing the wallpaper, a proposal that has not been well received by the regulars. Indeed, two have already written to Marstons complaining that to change the flock wallpaper would be "sacrilegious". All the licensee wants to do, of course, is smarten the pub up and any change to the wallpaper would be "in keeping with the pub and its tradition". Our readers views on this would be welcome. A recent visit revealed that real ale had been withdrawn from the Cheadle Royal Brewer's Fayre. This may not unduly worry the enthusiast beer drinker, but it does give cause for concern, as the pub is a member of a busy high-profile pub chain which is usually a safe bet for real ale of some kind. A handful of Brewer's Fayre outlets even feature in the Good Beer Guide, and they give the opportunity of sampling real ale to people who may be only occasional pubgoers. Is this just a one-off, we wonder, or is it the start of a wider policy being implemented by Whitbread? Real ale can still be found, however, at the Micker Brook in Cheadle Hulme - Boddingtons Bitter, Flowers IPA and Greene King Abbot when we called. The pub also boasts, by the standards of the chain, an unusually spacious and congenial bar area.

Sand Bar, on Grosvenor Street, All Saints, has extended sideways into the neighbouring shop premises. The extension is effectively a separate bar with its own front and back entrances, the latter from the 'courtyard' at the rear of the original Bar. The décor follows the successful lines of the original Sand Bar with large blocks of colour, a relatively plain bar, bare floor and the usual eclectic mix of furniture. The beer stocking policy is the same with a wide range of foreign beers, both bottled and draught and on handpump Phoenix Bantam and Wells Bombardier permanent and two ever-changing guests from micro-brewers. The guests in the extension will be different from those in the original bar so four guest beers will now be available at any one time.

In November's Stagger around Offerton we commented that the Emigration looked a little bare and characterless. This drew a swift response from Robinson's who pointed out that the pub was in the throes of a refurbishment and suggested we have another look. A return visit did indeed pay dividends as the pub now looks better than it has done for many years. The beer wasn't bad either. Worth a visit if you're in the area.



The Grapes, Congleton, is now a bistro while the Ash Tree, Butley, has been refurbished and renamed the Butley Ash, which was the pub's old nickname.

The Royal Oak, Pickford Street, Macclesfield, is undergoing a change and it looks like it is to be turned into an Australian theme pub under the name of 'The Aboriginals'.

the Legh Arms, Adlington, is closed and is to be converted into a 'Wacky Warehouse' family pub. Reopening is scheduled for March.

# MANCHESTER MATTERS

**A**s expected, Lloyds in Chorlton re-opened in late November as Edwards. It's light, airy, and attractive, and had it been a new venue, could have been viewed with some favour. As it is, however, a pub that still boasted some individual character has been replaced by an outlet for a national chain. And, just as in the York Edwards, when I called the Sunday after opening there was only one handpump (for



by Rhys Jones

Draught Bass) and that had the clip reversed. Do these places ever actually sell any real ale, or do they just pretend to?

Still, I suppose it's better than Huxter's Bar, as the former Boardroom on Portland Street is now called. On two levels this now sells no real ale whatsoever, and is yet another tedious example of the undistinguished - not to say indistinguishable - café bars that now litter the City Centre. They could do with taking a look at Bar Fringe, on Swan Street, where the handpumped range now comprises Flowers IPA (yawn), a changing beer from Bank Top (that's a lot better), and, subject to availability, cider or perry from Pitching Green in the Forest of Dean (a real rarity!). Reasonable prices and a range of Belgian draught and bottled beers (and soon German) combine with these delights to make Fringe one of the rare café bars which it is a pleasure, not a chore, to visit. (Mind you, even Manchester's best café bars - by which I probably mean Fringe and Sand Bar - could learn a thing or two from the wondrous Den Engel in Leek, Staffs, which I recommend heartily to all my readers).

Passing to "proper" pubs now, the Hamlet in Gorton has been refurbished in Vaux's by now familiar comfortable and high-quality style, retaining its two-room layout and with a good contrast between vault and lounge. Vaux Bitter and Samson are on handpump, though sadly bereft of pumpclips on opening night - it may seem a trivial niggle to mention this, but now that there's a "smooth" keg on every bar (including the Hamlet's) cask beer needs to sell itself to survive. No such problems at the Strawberry Duck in Clayton, where handpumped Boddingtons and Holts bitters announce their presence in a very well refurbished pub where liberal use has been made of panelled bench seating. The pub is clearly thriving, as indeed it deserves to.

New licensee at the Travellers Call in West Gorton is former regular Gordon Coo, previously a taxi driver but with considerable experience of pub work. He's set to work with a will to spruce the place up, and rather more than just a lick of paint should be in evidence by the time these words appear - particularly exciting are his plans to bring the neglected rear smoke room back into full use, removing the fake ceiling to reveal the skylight above. The beer's as good as ever, and it's great to see this superb old local still going strong.

Finally, some brief one-liners. The City on Oldham Street, City Centre, has been selling a varying real ale - Marston's Pedigree featured recently, though the Holts seems to have gone. The Midland in West Didsbury is to be renamed the Metropolitan on reopening. Kaleida in Withington has become something called 60-40, still without real ale. And I recently saw lights on inside the Concert in Openshaw - could a reopening be on the cards here? Oh, and two new City Centre café bars have opened - Aqua on Albion Wharf and RSVPs on Deansgate - but neither of them sells cask beer. Surprised? No, neither was I.

## Tameside News

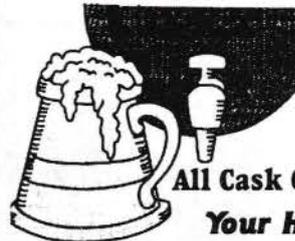
Denton's newest pub, the Bullcote, is situated on Hyde Road, almost opposite the motorway slip road on the east side of town. A large modern building adjacent to a recently built housing development, it seems to be largely devoted to family dining. It's certainly not aimed at the real ale drinker, for the only handpumped beer is the ghastly Websters Bitter. A recent addition to Tameside's pub stock is the Causeway on Manchester Road, Audenshaw. Described as a "family-oriented" pub, it divides internally into a number of heavily branded areas - the Canal Bar ("for adults"), the Family Lounge, the Attic Club for teenagers, and "Mousekeeper's Castle" for children. Despite the branding, the different areas are in fact quite badly signposted, to the extent that your correspondent, seeking the Canal Bar, found himself becalmed in Striking Brat Central adjacent to the Toddlers Pit. Handpumped beers are Marstons Pedigree (no more than indifferent on this visit), Boddingtons Bitter, and Flowers Original. The term "licensed McDonalds" has often been lazily, and inaccurately, applied to such chains as Wetherspoons - but if you want to see a real licensed McDonalds, go to the Causeway.

Following a change of licensee, real ale is now regularly and reliably sold at Vaux's Horse & Frog (formerly Old House at Home) on Fairfield Road, Droylsden, very near the Openshaw boundary. Handpumped Samson was on perfectly decent form when OT called recently.

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RPJ.

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you to ...

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# 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

### January 98

**Monday 19<sup>th</sup>** – Social, Plough, Hyde Road, Gorton. Starts 9.00pm.

**Friday 23<sup>rd</sup>** – Brinnington/Portwood Stagger. Starts 7.00pm, Cheshire Cat, Middlesex Road, Brinnington; 8.30 Park, Newbridge Lane.

**Monday 26<sup>th</sup>** – Social, Crown, High Street, Cheadle. Starts 9.00pm.

**Thursday 29<sup>th</sup>** – Pub of the Month presentation to The Crown, Heaton Lane, Stockport.

**Friday 30<sup>th</sup>** – Trip to Fernandes Brewery, Wakefield. Minibus leaves Royal Oak, Didsbury 6.15; Crown, Heaton Lane 6.30. Phone 477 1973 to book a seat.

**Monday 2<sup>nd</sup> February** – Social, Friendship, Hyde Road, Gorton. Starts 9.00pm.

**Saturday 7<sup>th</sup>** – Presentation of Regional Pub of the Year Award to the Griffin, Heaton Mersey. 8.00pm onwards.

**Monday 9<sup>th</sup>** – Social, Red Lion, Wilmslow Road, Withington. Starts 9.00pm.

**Thursday 12<sup>th</sup>** – Monthly branch meeting, Florist, Shaw Heath, Stockport. Starts 8.00pm. NB selection of entries for 1999 Good Beer Guide will be made at this meeting. All please try and attend.

### January 98

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

**Monday 19<sup>th</sup>** – Monthly branch meeting, Station, Warrington St, Ashton. Starts 8.30pm.

**Monday 2<sup>nd</sup> February** – Committee meeting, Sportsmans Arms, Strines Road, Strines. Starts 8.30pm.

**Friday 6<sup>th</sup> - Sunday 8<sup>th</sup>** – Advance Notice of branch annual winter weekend trip. This year Norwich (by train). Details from Tom Lord on 4277099 (h); 837 4474 (w).

**Monday 16<sup>th</sup>** – Monthly branch meeting, Bowling Green, Marple. Starts 8.30pm.

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

**Monday 26<sup>th</sup>** – Branch meeting and AGM, Setter Dog, Walker Barn. Starts 8.00pm.

To Do Address Notepad Anniversary CAMRA 93 Planner



## 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.

CHOICE BEERS



# New Under 26 Membership



CAMRA, the Campaign for Real Ale, launched a new Under 26 membership to the public on 12 January and can now offer young people the opportunity to join CAMRA at a reduced rate.

By picking up this newsletter you probably have an interest in pubs and beer but, if you've not already done so, have you ever thought about taking this one stage further and joining CAMRA? But, 'what is CAMRA' you may ask. Here are a few answers to your questions:

- ★ CAMRA is the Campaign for Real Ale, a unique independent consumer organisation, run by our 50,000 members.
- ★ We're a not for profit body run locally and nationally by elected, unpaid volunteers.
- ★ We campaign to promote high quality, tasty beer and wider choice.
- ★ We campaign locally to save individual pubs and breweries.
- ★ We have been very successful – encouraging new breweries, saving the guest beer and halting pub closures
- ★ We campaign for pubs to be open when people want to drink

Thanks to the Campaign for Real Ale more pubs and bars are selling decent beer and more people are drinking it. Real ale offers flavour, quality, and choice to the drinker that is sadly lacking with ordinary beers.

We've come a long way, but drinkers still need a voice on issues such as brewery and pub closures, prices, full pints and late opening. CAMRA, the consumer's champion, can help give you that voice. Join us today.

The Under 26 membership costs only £8, £6 off the normal rate and gives you the following benefits:

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- ★ *What's Brewing*, our lively monthly newspaper
- ★ Advance notice of over 140 local beer festivals
- ★ An opportunity to take part in local activities and campaigns such as helping to run a beer festival, brewery visits and other social events
- ★ The chance to help out at Britain's largest beer festival at London's Olympia.
- ★ The chance to make a real difference by joining our Postal Action Network to campaign at a local level

## Join now and let your voice be heard!

### APPLICATION FOR CAMRA MEMBERSHIP

(Opening Times165)

I / We wish to join the Campaign for Real Ale Limited, and agree to abide by the Memorandum and Articles of Association of the Campaign.

NAME(S) . . . . . DATE . . . . .

ADDRESS . . . . .

. . . . . POSTCODE . . . . . Date of Birth . . . . .

SIGNATURE . . . . . TELEPHONE NUMBER . . . . .

I / We enclose remittance for individual/joint membership for one year: INDIVIDUAL £14  JOINT MEMBERSHIP £17

UNDER 26 YRS/STUDENT or OAP or REGISTERED DISABLED £8

STUDENT MEMBERSHIP ONLY £8

**Steve McCarley, 32 Howden Close, North Reddish, Stockport SK5 6XW**

those wishing to join CAMRA who live in the Marple, Bredbury, Woodley or Romiley areas, should write instead to:

Tom Lord, 5 Vernon Drive, Marple, SK6 6JH.



THE  
PARK



PUBLIC HOUSE

Newbridge Lane  
STOCKPORT

*Happy Hour every Friday 8.30pm - 10pm*

DISCO every Saturday starts 8pm

+ Bottle BONANZA

HOT & COLD FOOD AVAILABLE  
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THE ONLY PUB IN STOCKPORT  
WITH FREE POOL & JUKE BOX

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Welcome New & Existing Customers.

**J.W. LEES**

Now Fully Refurbished !!  
**EXCELLENT NEW MENU**

135 Buxton Road, Disley

Tel: 01663 765290



The White Lion

16

The Ducie  
Bridge



DAVE BRADLEY  
WISHES EVERYONE A HAPPY NEW YEAR  
FULLY REFURBISHED

**J.W. LEES**

Function Room Available

**NOW OPEN!!**

*Superb Menu!*

**MANCHESTER**

Opposite CIS Building, Close to Nynex Arena



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NOW FEATURING THE "**JUICY**" **DUCE** COMEDY CLUB  
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EVERY SATURDAY - £5 ON DOOR

Seats Reserved Until 8pm - booking line 0161 834 1006