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Volume 18 Issue 8

AUGUST 2002 No:220

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## TWO NEW BARS OPEN AND BOTH SELL REAL ALE

Last month saw the opening of two news bars in Manchester - Kro2 and Arch. Both are stylish, cutting edge and almost certain to appeal to young, fashionable crowds. And both sell real ale.

The long awaited opening of Kro2, younger and larger sibling of the very successful Kro Bar, finally took place on Monday 29 July. Based in a ground floor conversion of the National Computing Centre, right next to the BBC on Oxford Road, Kro2 is a sensational exercise in minimalism on the grand scale and is sure to attract a large, fashionable, media crowd. While the glass extension it occupies was already in place, the interior has been designed by award-winning Manchester architects Stephenson Bell, and features many of their design hallmarks, notably the bar counter itself, with its interlocking slabs of different materials.

Finished throughout with cool marble flooring, the peripheral seating in the glass 'box' itself has an indoors/outdoors feel while the inner eating area, a former lecture theatre, is almost cathedral like, albeit one of stark simplicity. Outside is a huge drinking area, shaded by mature trees and with tables protected from the elements by large awning-like umbrellas which incorporate heaters in their supports which should help guarantee al fresco drinking and dining for large parts of the year.

While there is obviously an emphasis on food, in true Kro fashion there is also a large range of foreign beers available, both in bottle and on draught, together with a prominent bank of five handpumps dispensing a range of cask beers. The beers haven't quite got into their stride yet, but the aim is for the combination of national brands and micro guests which has worked so well in Kro Bar.

The place is already making a name for itself - just one day after opening it hosted a reception for Commonwealth Games media and for the duration of the Games it acted as an exclusive bar for Games competitors, from 8pm each night. Kro's Mark Ruby and Martin Judge are to be congratulated for combining yet another daring and stylish operation with their love for good ales. Next on the agenda is the café bar in Manchester Museum, now due to open in November.

### Arch - Party People and Real Ale

The newly opened Arch on Stretford Road (just before the Hulme Arch) has had a very long gestation period indeed. It's a conversion of the former Red Admiral pub which had lain derelict for some years and was originally the brainchild of Simon James-Gonzales of Sand Bar fame. Apparently pro-



tracted negotiations with Robinson's over the lease have meant that Simon is no longer involved but his stylish legacy remains.

The old pub is largely unrecognisable (no bad thing in itself) and now operates over two floors with a bar on each. Externally, the most striking aspect is the blue-tiled extension and the large decked balcony on the first floor, which makes for a pleasant place to drink in fine weather.

*continued on page 4....*

## FAKE SIGNS LATEST

Yes, They're Still At It

Readers will recall that last year we exposed a number of local pubs displaying signs advertising the presence of real ale when none was sold. Given the level of bad publicity the offenders gained, you would have thought that this would now be a thing of the past, but no. Some pubs are still at it. So, it's name and shame time again.

The last batch we highlighted all took down the signs and one, the Brewers in Ladybarn has now done the decent thing and put in cask beer. Since then we have now come across a further four pubs advertising real ale outside when none is sold within. Did they escape our attention last time or are they new offenders? Who knows? Here they are:

- ⊕ The Sherwood, Claremont Road, Rusholme
- ⊕ The Angel, Wellington Street, Gorton
- ⊕ The Gold Cup, Stockport Road, Longsight
- ⊕ The Beech Tree, Outwood Road, Heald Green

If any of these pubs have taken down the signs or, even better, put in real ale since our recent survey, then apologies and please let us know. We'll be doing a follow-up survey in the next few weeks and remaining offenders will be reported to trading standards.


There's another and, to some, more insidious example of misleading signage around too. Many pubs display standard Boddingtons signage. This can include illuminated signs and wall plaques referring to cask conditioned beer. All too often these pubs have long since ceased to sell traditional Boddies and only offer the smooth version.

Trading Standards are a bit iffy about these places. Well, we certainly aren't. If Boddingtons Bitter is sold inside, it should be what it promises outside. A photographic record is currently being compiled of the offenders - look out for our new monthly picture series "Boddie Blows".

## IN AUGUST'S OPENING TIMES





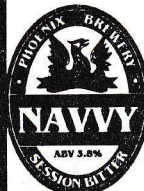



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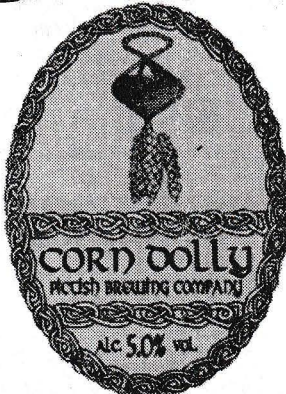


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## IN THE EDITOR'S VIEW..

No apologies this time for highlighting the few remaining pubs in our area which continue to display misleading signs. Opening Times is occasionally taken to task for this sort of 'negative campaigning' (usually by a disgruntled licensee) but let's not forget, CAMRA is a campaigning consumer organisation and not just a jolly drinking club. It is the policy of both Opening Times (and Stockport & South Manchester CAMRA) to support all that is praiseworthy in the local pub and beer trade. And make no mistake, there is plenty to praise. Good beer, good pubs and good breweries abound in the Opening Times area. At the same time some pubs and breweries will, in our opinion, get something wrong. If they do, we will say so and make no apologies for doing so. After all, if CAMRA and the licensed trade always agreed about everything, one of us wouldn't be doing our job properly!

★ ★ ★ ★ ★

Traditionalist eyebrows may be raised at our positive coverage of two new café bars in Manchester, Kro2 and Arch. They certainly won't be everyone's cup of tea. They certainly aren't pubs in the sense that most people understand the word. But the important thing is they sell cask beers. If we are serious about the survival of real ale then we have to expand its market. If the people who use these bars also take to real ale then we are winning the battle.

Those who think we should give places such as these a wide berth are missing the point. They are also arguably helping sign the death warrant for real ale.

★ ★ ★ ★

Last month I thought I was being controversial by asking the question - does price matter? Given the complete lack of response, I think the question is answered. No it doesn't.

*John Clarke*

The main reason that this edition is somewhat later in the month than normal was the 2002 Great British Beer Festival at Olympia in London, which is reviewed elsewhere in this issue. Two of the main talking points were the imminent closure of Brakspear's Henley-on-Thames brewery, and the proliferation of keg-only bars in London, with more and more pubs reopening as bland, real-ale-free zones. It is cheering on my return to be able to help publish news of two Manchester bars bucking the trend, what I think is a pretty good Wetherspoons (the Waterhouse on Princess St - tho' did we really need another one?) and the report on a new brewery in Congleton. With the Cains situation seeming to offer fair hope of continued brewing in Liverpool, for once, its LESS grim up North.

*P.B. Hutchings*

## OPENING TIMES ISSUE 220

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**Fight for Consumer Choice in Pubs - Join CAMRA now - see page 19!**



# PUB OF THE MONTH AUGUST 2002

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



**T**he Stockport & South Manchester Pub of the month for August is The Royal Oak on Commercial Road, Hazel Grove.

Built in 1937, it's a well preserved example of pre-war pub architecture. A solid brick built building, comprising a lounge, games room and a vault with function rooms and accommodation upstairs. Basically unmodified over the years yet in a good state of repair and decor. It still retains many of its original features, including an impressive wooden staircase up to its function rooms.

The pub serves as a focal point to the local residents who maintain strong community and family spirits. An impressive trophy cabinet lays testament to its strong links with local sports leagues, most notably the crown green bowling on the excellent green to the peaceful rear of the pub. There is a patio and BBQ overlooking the green, which is set in well-tended flowerbeds and becomes a real sun trap in summer.

Although the only beers served are Robinson's Best Bitter & Hatters - they are both consistently kept well. Top ups are usually given without the need to ask.

Bill & Hilda Torevell have kept this pub in good order for well over 20 years and the pub has always been a popular diversion from the more crowded A6 pubs when the branch does the Hazel Grove stagger. Bill and Hilda will be retiring later this year, so this well deserved award hasn't come a moment too soon! The presentation will take place on Thursday, 22<sup>nd</sup> from 8.00pm. Join us for what should be a great night out. CW.

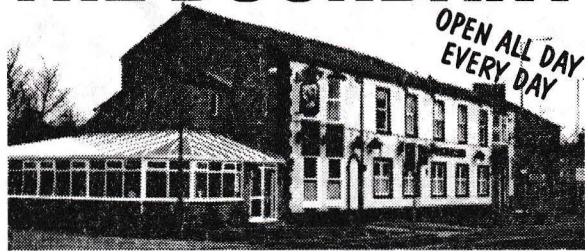
Getting there by public transport is easy, the 191, 192 and 199 buses stop near the end of Commercial Road every few minutes. From the Stockport direction, get off at the stop after the new Sainsburys store and The Royal Oak is only 5 minutes walk from the A6 along Commercial Road.

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 220:

John Clarke, Paul Hutchings, Peter Butler, Phil Levison, John Taylor, Chris Wainwright, Dave Hallows, Peter Edwardson, Neil Worthington, Tom Lord, Frank Wood, Steve Bray, Anthony Firmin

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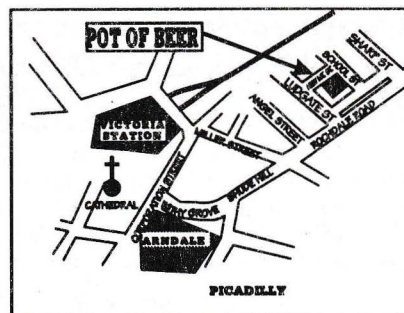
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# STAGGER

with Dave Hallows

## The Didsbury Dawdle

On a pleasant Friday night in April the troops gathered outside the Station on Wilmslow Road for a circuit of the pubs around Barlow Moor Road and School Lane. We felt sure a good evening's drinking was in store.

The Station has been tastefully refurbished and the lounges carpeted. The front bar remains the same in keeping with the now rare street corner door still in use. Everyone tried the Marston's Bitter, which was very well thought of. Unusually, no-one tried the Pedigree although I am told that this is of an equally high standard. Scouts were sent to ogle through the window of the Slug & Lettuce over the road and, unsurprisingly, found no cask beer on sale at all. Nearby, among the forest of café bars and restaurants is the Hogshead. Open-plan and in a café bar format, the Hogshead still continues to offer a wide range of cask beers. Tonight this comprised Wadworth 6X, Marston's Pedigree, Hook Norton Old Hooky, Caledonian 80/-, Boddington's Bitter, Fuller's London Pride, Taylor's Landlord plus two cask ciders. The London Pride was the most widely appreciated, closely followed by the 80/- and Landlord. Opinions were divided about the Old Hooky - some thought it excellent while to me it was just too cold and its hoppy character ruined. The pub itself was packed - in stark contrast to the keg-only O'Neill's next door which was sparsely populated.

Continuing down Wilmslow Road, our next billet was the Dog & Partridge. This former Greenalls house is now owned by Scottish & Newcastle and serves a choice of guest ales. The keen licensee carefully rotates the choice of beers with particular regard to what goes down well with his customers and what is in condition. The pub was packed and on offer were Theakstons Best Bitter, Taylor's Landlord, Titanic Triple Screw, Brain's Reverend James and Wells

Bombardier. The Landlord and the Triple Screw were excellent while the Reverend James, though still good, was less well thought of.

Over the road to the Nelson on Barlow Moor Road. It now sports John Smith's livery and inside we found the usual Holt's Bitter (the only pub the village centre to sell it) and the rare John Smith's Magnet. At £1.40, the Holt's is still the cheapest beer in Didsbury and while most of us found the beer to be very good or better, one or two dissenting voices were less appreciative. The Magnet on the other hand was universally praised, with one of the party describing it as 'perfect'. The Nelson is perhaps the last proper working man's boozer in Didsbury, and none the worse for that.

Rumours and whispers among the troops told us that there might be cask beer across the road in the Clock Tower, a pub that has changed hands, name and decor umpteen times over the years. An advance party confirmed the rumours - Boddingtons Bitter on handpump. I'm still not sure why we bothered. The décor has the appearance of all the style and quality you get on 'Changing Rooms', the music boomed out (there are also live bands upstairs) and the beer was almost universally considered poor. Theakstons Cool Cask was also spotted on sale. No-one bothered with that. Venturing up School Lane, we looked in at the Pitcher & Piano. Known for vastly over-priced Pedigree, we feared a hand-to-hand assault on our pockets. However, the place was now keg-only, and packed out with Cheshire Set wannabes.

Luckily, it was only a short walk to the Fletcher Moss (formerly the Albert Inn) on William Street. Hydes very successfully refurbished and extended this pub a few years ago and it's not looked back since. On handpump were Hydes' Bitter and, unusually, the extra-dark 'Welsh' mild. Jekyll's Gold should also have been on the bar but, as you expect in Didsbury on a Friday night, the pub was heaving and this had sold out. For such a busy pub, the Hydes' seasonal beers don't seem to have taken off here. Perhaps it's time to give them another go. In any event both of the beers that were on sale were very good indeed, with little to choose between the two. Back on Wilmslow Road, the last call was at the legendary Royal Oak. Recently redecorated and refurbished, it was good to see the pottery spirit casks and water jugs still in place although the unique theatre posters have been moved to the front lounge. On the beer front there was a choice of Marston's Bitter and Pedigree alongside Banks's Original (i.e. mild), all on handpump and all in top form.

Best beer of the night? A difficult decision but we thought the honours were probably split between the Landlord and Triple Screw in the Dog & Partridge, and the Magnet at the Nelson. Having said that, almost every pub visited proved an enjoyable drinking experience with plenty of good cask beers on offer. And of course, this can only be a snapshot of what we found on this particular night; it can't be taken as a once and for all judgement of the pubs or their beers. As ever, why not try them yourself and see what you think.

...continued from front page

## ARCH — PARTY PEOPLE AND REAL ALE

When OT called it didn't seem quite finished, although no doubt everything will be in place for the return of the students, who must surely constitute a large part of the target audience. The décor is a combination of mint green walls and grey industrial-style flooring which at present looks rather bare and stark. Hopefully some contemporary artwork on the walls will soften this to a degree. The furniture is a pleasing combination of traditional-style table and chairs along with low-slung sofas and leather chairs. It looks as though there will also be a food operation with its own counter but appears to be still under development.

With various club DJs playing five nights a week, this won't be for you if you like a quiet pint. What you will be able to enjoy, though, is real ale. This is still a Robinson's tied house and while the bar features only tall, brushed steel pillar taps, one of these dispenses Best Bitter on free-flow. Worth a look, we think.

**COPY DATE FOR THE SEPTEMBER ISSUE OF OPENING TIMES IS AUGUST 23**



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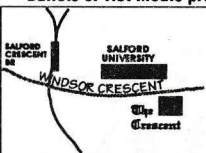
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The Smithy (Grove Lane, Cheadle Hulme) has recently been refurbished and given a particularly garish external paint scheme. It still offers real ale - Boddingtons and Theakstons "Best". (Don't all rush at once). It's obviously very much geared towards a younger clientele, with a lack of comfortable seating, and our reporter didn't find it a congenial place to drink.

Lorraine James, formerly of the Crown, Heaton Lane, remarried last month. The lucky chap is Mich Spencer who, along with Lorraine, has spent a considerable amount of time working at the Swan With Two Necks. Double congratulations are in order as Lorraine and Mich have finally got their own pub. By the time you read this they will have taken over the Church Moseley Street, Edgeley. The Church has struggled for some time and lately appears to have suffered from an absence of customers, so this should be something of a challenge. If anyone can turn it round, though, Lorraine and Mich are the ones to do it.

The Victoria, (Ack Lane, Bramhall) seems to have finally broken loose from Scottish Courage, and now belongs to the Noble House Pub Co, a subsidiary of Noble House Leisure which owns hotels and restaurants. Apart from the residents Boddingtons and Theakston's Cool Cask, (which may be going soon), recent guests have been Hydes' Jekyll's Gold, Wells Summer Solstice, Jennings Crag Rat, Youngs Waggledance and Youngers Monk Ale, priced from £1.70 to £1.85. They come from a list of over 50 available beers. But the problem remains whether the locals can be weaned off their beloved Boddingtons, to sample the delicate and diverse flavours and subtle aromas of beers brewed by a wide range of independent family brewers, micro-brewers and regionals.

Bar staff at Bramhall's (Bramhall Lane South), couldn't understand why they were being asked for Pedigree, long after it had all been sold. Then their attention was drawn to May's "Opening Times", and its account of the local "Stagger", which included such comments as "about the best beer so far" and "thumbs up for keeping a good pint". But cask ale sales had been very low, making it almost impossible to keep a decent pint, so the "Staggerers" had been lucky to find the barrel in good condition. A few years ago, Draught Bass and even Highgate Dark Mild were available in Bramhall's Wine Bar - it's changed its name several times since then, and is now part of Enterprise Inns.

As we went to press, the Lamp Tavern on Hillgate, Stockport, was up for sale. Described as being in a bustling location, the freehold is yours for a cool £400,000.



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### Black & Red Currant Sorbet

For my re-appearance after over a year's absence, I have picked an unusual recipe. Unusual in two ways - firstly, sweets with beer are rare in themselves; secondly, this is one where the beer really adds to the dish, instead of being a reclusive subtlety, as it can be in so many sweet dishes. Some may think there is a third unusual facet to this recipe, and this is that I have opted for a cooling dish, which may be foolishly anticipating some kind of summer weather. But who knows? By the time you read this, a sweltering heat-wave could be baking us all. The recipe serves four.

#### Ingredients

- 2 125gm punnets blackcurrants
- 2 125gm punnets redcurrants
- 1 small tub single or double cream
- 1 25cl bottle Belgian cassis (Timmermans or Mort Subite ideally)
- 1-1½ dessert spoons of castor sugar

#### method

Take one punnet of either blackcurrants or redcurrants, or half-and-half, and remove the berries from the stalks. Put the berries in a mixing bowl or freezer dish. De-stalk the rest of the berries and put these and all the other ingredients in a liquidiser or food processor; mash to the consistency of runny jam. Add to the whole berries, freeze and serve. Easy innit?

A quenching sweet (and not too sweet if you only use one spoon of sugar), and not too rich (if you only use single cream); or a yummy over-indulgence if you use the extra sugar and double cream. I produced this dish for the following cost: berries 10p a punnet (last day of sell-by date), cream 10p (again, almost out of date), cassis 95p (bloody dear!). Total £1.45 - great!

## IT'S A HEAVENLY TASTE! IT'S A HELLUVA BEER!

Anthony Firmin goes all Nordic

Recently, I along with Dave Sheldon undertook a short holiday to Scandinavia, not specifically to drink beer but that was certainly going to be on the agenda in the evenings.

Our first visit was to Malmo, Sweden's third largest city and in the evening we ventured to the "Turist Bryan" (roughly translated as Little Square). This is a typical European town square with cafes and bars all around and lots of outdoor drinking areas - on a summer's evening this looked outstanding with lots of local people giving it plenty of atmosphere.

However, a closer examination of the bars told a different story. The first bar we went to served John Smiths Smooth, Fosters Lager and Murphys Stout along with Bishops Finger in bottles - not very Swedish. Most of the other bars told a similar story. We hadn't travelled all this way to drink that!

Closer examination of some bars showed they also sold some national beers. We tried "Norlands Gold" at 5.0% which was a rather uninspiring pilsner. This was followed by "Mariestadts Bryggeri Export III" at 5.3% from a bottle which certainly had a more malty flavour but we felt there was still more. A chance meeting with Elizabeth, an off duty tourist guide, provided us with the information we needed and off we went to the Bishops Arms. Initially I had some reservations about this pub thinking it was just a respite for ex-pats wanting a feel for home. I certainly had to eat my words. It is an English style pub, and rather dark inside, but what a fabulous selection of beers and whiskeys.

At the left hand end of the bar were three handpumps selling Fullers ESB and London Pride and Shep's Bishops Finger. In the middle of the bar was a good selection of fonts dispensing a good cross-section of European beers and the other end of the bar was a fridge with a fine selection of Belgian, US, and British bottled beers along with beers from a local microbrewery - Jantlands Bryggeri.

Jantlands had two bottled beers called Heaven (4.8%) and Hell (5.1%). Heaven was a darker maltier beer with clear hop character

whilst Hell was a paler very hoppy beer - and was truly outstanding. Fortunately, Elizabeth, our unofficial guide was still with us (but only just after several Belgian beers - not the first drinks of the evening for her either) and she was able to translate the bottle labels for us.

Apparently at the Stockholm Beer Festival in 1998 Hell had won the Best Swedish Beer, Best Lager (?) and Best Fresh Beer awards, and in 1999 and 2000 was the Gold Medal

Winner in 8 categories including "best pale, well hopped lager on tap and bottle" and "best beer produced in Sweden all categories, tap and bottle". The beers are brewed in co-operation with two pubs - "Oliver Twist" and "Akkurat" in Stockholm.



It's a helluva beer

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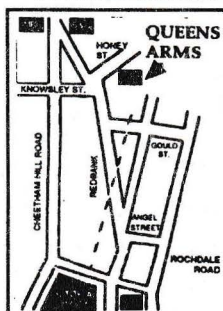
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Cumbria Way  
plus....

STADIUM &  
SNOWDON ALE

A WARM WELCOME IN A TRADITIONAL PUB





The following day we headed north to Norway staying in the little village of Lillestrom 15km north of Oslo. On our first evening we started in the hotel bar where the barman explained that they didn't sell beer as such and we should go to the pub called "Martins" down the road which we duly did. Upon our arrival at the said establishment we were presented with a riotous assembly of drunk and loud young Norwegians and even louder music.

Fortunately for us the bar person had forgotten to serve those waiting so after a short while we abandoned this pub and headed to a pleasant quiet little bar called "Klicks". Here, the barman, who spoke perfect English and had studied at Leeds University, explained that the beer was not as cheap in Norway as it was in England. He wasn't kidding either. As none of the bars we had visited that evening had stocked any local beers of interest we opted for Erdinger Weissbier and an Erdinger Dunkel. The price for these was 188Nkr (£10.25 to you and me). HOW MUCH!!! As we soon discovered Norway is not a cheap place and even Murphys and local beers are a similar price.

The following evening we visited "Pepe's Pizza" in Lillestrom where a large pizza (enough for two) was the oh-so-cheap price of £22.00. Ouch. We tried a beer called "FATOL", a local pilsner that was gassy and not particularly inspiring. FATOL seemed a bargain at £4.25 for 0.4 litres. We were now ready to leave Norway and return to the relative cheapness of Sweden.

Back in Malmo we were greeted with outstanding weather and in the evening we dined outside at an Italian restaurant in the Turist Bryan. We drank "Fredericks", a Czech lager (4.8%), which was very pleasant - the perfect accompaniment to an Italian meal. I wasn't good company for Dave at this point as my attention was completely and utterly devoted to our stunning far-eastern waitress!

After a pleasant walk around Malmo city centre we returned to our local, the "Bishops Arms" for some more "Hell". After Norway we were very price conscious and Hell in a bottle was 54 Swkr (£4.00). Other beers were a similar price.

We attempted to purchase some Hell to bring home with us but off sales are not permitted at pubs - we would have to visit a specialist off-license. Unfortunately it was too late to visit one of these so we just carried on drinking outside on a warm Malmo evening watching the world go by. Absolutely Hellish!!!

## SILVER JUBILEE FOR TRAFFORD & HULME BRANCH

The Trafford & Hulme branch of CAMRA was established in October 1977, when the Queen was celebrating her Silver Jubilee. This year therefore sees the branch's own Silver Jubilee, which will be marked by a celebration party in the Old Market Tavern, Altrincham.

This is where the branch's inaugural meeting was held back in the days of kipper ties, Watney's Party Sevens and other horrors. The date of the celebration is Thursday 3rd October, starting around 8 o'clock. All past and present members of the Branch, and indeed of neighbouring branches, are invited to attend.

The Branch has been rather quiet in recent times but it is now becoming much more active, with regular monthly meetings once again. In a very slight break with tradition, the branch meetings are now on the first Thursday of the month, usually at Altrincham's Old Market Tavern and starting at 8 p.m.

The branch contact is still Dave Ward, tel. 0161 980 1170, or you can contact the new branch chairman, Neil Worthington, on 0161 749 4882.

### Meeting dates, Trafford & Hulme branch:

1st August: at The Old Market Tavern, Altrincham  
5th September: at The Volunteer, Cross Street, Sale  
3rd October: at The Old Market Tavern, Altrincham  
7th November: at The Old Market Tavern, Altrincham

### OPENING TIMES SPECIFICATIONS

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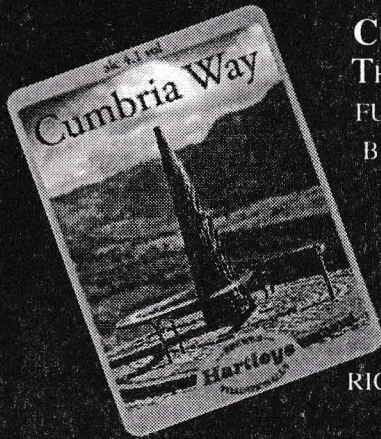
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# Robinson's COMPETITION



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FORMULATED TO  
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THIRST. THE ALE  
HAS A SUPERB  
MOUTH FEEL OF  
RICH MALT AND HOPS

You can be ready for whatever the British summer brings your way in this month's competition with a Robinson's Golf Umbrella and a Best Bitter T-shirt on offer to the winner.

Congratulations to Stephen Smith of Harpurhey who won a tray of Frederics in the June competition.

To enter this month's competition, all you have to do is answer the following two questions.

1. What is the Cumbria Way?
2. What is the significance of the monument on the Cumbria Way pumpelip?

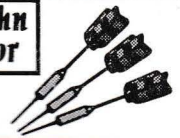
Send your answers by the end of the month to: Robinson's Competition, BHA, 94 Churchgate, Stockport, Cheshire, SK1 1XJ

Or by fax to 0161 477-0809 or e-mail info@barryhook.com  
Normal competition rules apply

**HELP HOLD BACK THE NITROKEG TIDE!  
JOIN CAMRA (PAGE 19) & DRINK REAL ALE**

## Stockie The che

By John Taylor



The Stockport Licensed Houses Super League is now well under way, and with five matches played the league tables is starting to have a familiar look about it. Four teams remain undefeated with the Magnet and Copperfields 'B' having lost just once.

In week two of the fixtures, the Royal Mortar beat Greg St 6-1 away. I mention this result because to date this is the one match that this team has not won 7-0. They are on a mission to regain their Super League crown from Reddish WMC. Top throws on the night were from the young Lancashire star Chris North going out in 15 & 19 darts, including a 180, Tony Daniels (15 & 22), Kevin Weir (18 & 20), Pete Wood with two legs of 22, and Stockport Individual Champion Mark Turner (18 & 23), including a maximum. Well done also to Jason Roberts for the home team; he is the only player this season to have taken two legs off the Mortar.

On the same evening Derek Elliott (21 & 17) and a 113 kill, and Ronnie Davenport (23 & 21), including a great 158 outshot, still could not stop their team, Printers Arms, going down 4-3 to Copperfields 'A', thanks mainly to Cliff Cartwright with two legs of 25 and Trevor Jones (22 & 27). Ronnie must have thought that kill was going to be the standard to aim for, but Andy Proctor for the Nursery Inn had other ideas as he went out in 15 & 24 against the champions and hit a tremendous 161 kill. He was supported by Pete Webb who has made a welcome return to top darts, (24 & 18), and Tony Child (24 & 26), but their brave attempt to cause a big upset fell just short as they went down 4-3, with the champs thanking Dave Beckett (25 & 23) and Mick Allen (24 & 23) for their late efforts in the match.

★ ★

The following week saw the Union Inn win their third match on the trot 6-1, this time against Club Leisure. Brian Adshead (24 & 18) and a 115 kill and brother Dave (22 & 25) were early winners and it also saw England International Tony O'Shea making his first appearance of the season, going out in 14 & 22, yes 22. Tony and the other main star of local darts, Darryl Fitton, have been scouring Europe recently, attempting to pick up ranking points for this year's Embassy World Championship. At present both are on course to make the finals.

★ ★ ★

Week 3 also saw the Bobby Peel continue their good start to the new season with a 6-1 home win against Gregg St. Best darts of the night (20 & 17) were thrown by the pub's ex-landlord John Parkin (Capper), although I am surprised he has enough time to play darts, what with buying flowers all the time for his 'sweetie'. Anyway, he was assisted on the night by Bren Shields (24 & 23) and new landlord Paul Cretney (22 & 27).

★ ★ ★ ★

The Copperfields 'B' team have settled well into the Super League and beat the Jack & Jill 6-1 away in Week 4. The Brinnington side has lost a number of players this season, but captain Dennis Kidd continues to win regularly, on this occasion in 24 & 19 darts and a 106 kill. Steve Ridgway (20 & 24) and Stuart Driver (19 & 25) were the best for the Cale Green team. The Union Inn just got by Greg St 5-2 away, with the game of the night going to home stand-in captain George Pike who won his first leg in 18, losing the second to Brian Adshead in 16, but winning the final leg in 17 darts. George also hit a 118 kill.

★ ★ ★ ★ ★

The revamped North Reddish WMC, with the likes of Paul Yates and John Sainsbury now in their ranks, are having a mixed season, having won three and lost two, although Paul and John are playing well for the team. The Magnet have recovered from losing their opening match to the Copperfields 'B' by winning the next four fixtures. The most recent win was a 6-1 home victory against the Nursery Inn, who, incidentally, are still point-less, along with four other teams. The home winners were Frank Guest with two legs of 24, Mark James (27 & 22), Derek Higgins (24 & 21), Geoff Millward (26 & 18), Dave Tracey (20 & 23) and Alan Riley (19 & 22), who has also made a return to the Super League scene. Who said darts was on the decline, due to the lack of players? Who, me? Never! Well, it's that time again; see you soon - John Taylor





## KHEAN IN CONGLETON

Some new breweries are trailed well in advance. Some appear to spring up overnight with no warning. The Khean Brewing Co in Congleton falls into the second category although this doesn't do justice to the planning that has gone into this new venture.

Ken Newsome has been planning this operation for a couple of years but decided he wanted to be up and running before anyone new about it. He is the ex-Operations Director of a Potteries-based firm of steel fabricators, and indeed still works there one day a week. Keen on beer and brewing, he had visited a number of breweries and always thought that this was something he could do. The idea just grew from there and once Ken had decided on a career change the die was cast. Courses at Brewlab in Sunderland and also at St Helens College followed and a 5-barrel plant assembled. Some of the kit was made by his old firm, and the rest purchased from Polymet, a company which specialises in buying and selling brewery kits. The original intention was to site the brewery at Congleton Garden Centre but problems with the electricity supply led to a quick relocation to industrial premises on Royle Street, close to the town centre. The unusual name, by the way, is a combination of Ken and his wife's initials.



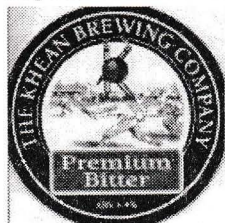
Ken initially drew up profiles for three cask ales and the first to be released is Premium Bitter at 4.4% ABV. This is very pale gold beer brewed using just Maris Otter Pale Malt with a touch of wheat malt. Hops are a blend of Challenger and Goldings and the live yeast has

been sourced from Brewlab. The water comes from the town mains supply but is treated to make it suitable for brewing.

The result is a very quenching and moreish beer, with a slight floral sweetness to start with, developing into a long, citric bitter finish. It's certainly gone down well in the Swan at Kettleshulme where it is almost a regular on the bar. Other outlets include the

Queens Head, Congleton; Congleton Leisure Centre; the Waters Green, Macclesfield; Blue Bell, Kidsgrove and the Bee Hive in Stoke. Next in line is a weaker beer at about 3.8%. It hasn't been named yet but may have a cricketing theme, which Ken has been considering for all of his beers. This will be similar to its stronger stalemate but with the initial sweetness eliminated. No other beers are yet planned but the third profile Ken drew up was for a dry stout. Now there's something to look forward to!

The Khean Brewing Co is at Unit 4, Royle Park, Royle Street, Congleton, CW12 1JJ. Phone 01260 272144 or Mobile 07720 537521.



## PUB OF THE MONTH JULY 2002 THE NAVIGATION



Angella Lindsay and daughter Chantal holding their well deserved Stockport & South Manchester CAMRA Pub of the Month Award at the presentation on July 25th, pictured with their colleagues

## Abbeyle Brewery

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<b>Best Bitter</b>	ABV 4.0%
Classic aromatic bitter	
<b>Alchemy</b>	ABV 4.2%
A brand new beer; pale and hoppy	
<b>Moonshine</b>	ABV 4.3%
Pale, balanced premium beer	
<b>Wheat Beer</b>	ABV 4.5%
Crisp and refreshing; citrus hints	
<b>Absolution</b>	ABV 5.3%
Strong, pale beer, sweet and flavoursome	
<b>Black Mass</b>	ABV 6.66%
Superb strong stout	
<b>Last Rites</b>	ABV 11.0%
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## Saddleshworth Museum

presents its

# 11th Beer Festival

organised by the friends of the museum  
as a fund raising in aid of the museum  
with generous assistance from CAMRA.

**Friday 13th & Saturday 14th 2002  
at the Museum,  
High St., Uppermill.**

Open Friday 7pm to 11pm,  
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Saturday 7pm to 11pm.

Friday night music Roger Higgins Blues Band.  
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**10 beers from 8 breweries local to  
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## HIGH PEAK TRIP TO DERBY

Frank Wood goes out and about...

The trip on 20th July was probably our third trip as a branch in as many years, Derby being accessible on a Derbyshire Wayfarer via Sheffield and sharing £12 family tickets between two. For myself, it covered the bus from Glossop to New Mills, train to Sheffield and changing to Derby.

We also got our moneys worth by kicking off with a bus trip to Ockbrook, where we visited the Royal Oak, though Derby Branch members including East Midlands Regional Director Julian Hough, fixed up transport one way by car. The Royal Oak happens to be his favourite pub and with 26 years in the Good Beer Guide, we expected a decent start to the day. However, it exceeded all expectations, the pub being one which goes straight into my personal top ten. Olive Wilson has been the licensee since 1953 and she gave us a potted history of the pub.

Speaking for us all, we highly recommend a detour when in the city. The number 18 bus leaves Derby bus station for Ockbrook at five minutes to each hour and you can get a bus back at 35 minutes past the hour. An old Bass pub still with a large Bass sign, it has several small rooms inside as well as a large function room. It's also free of tie, Olive buying the pub in 1990. Draught Bass is still the regular beer though, along with three guests, one of which on our visit was Boggart Hole Excaliber, at £1.50 - a bargain.

Unusually there are three separate beer gardens, one on the flags immediately at the front of the pub, a second is a little secluded, behind a hedge and has a sign saying for adults only. Then at the side of the pub is a children's garden with swings etc. The Royal Oak was CAMRA East Midlands Pub of the Year in 2000 and has lovely flower displays all round the front with tubs, baskets and window boxes all in bloom. These days Olive is helped by her two daughters who work full time at the pub. A date for your diary if thinking of going - they have a successful Beer Festival each year and this year it is on the weekend of 11th-13th October. The beers are all set up in the function room at the side and apparently it is a highly successful event.

Back to Derby and we kicked off at the Old Dolphin, which has just been voted City Pub of the Year in 2002. A very historic pub, the best feature for me is the flagged corridor between the various rooms. We went straight into the beer garden where Julian told us about another beer festival that was being held here the following week, and which I attended some years back.

Eight beers were on the bar here, varying greatly, myself trying the Piddle in the Hole. Due to me making a quick detour to the Standing Orders on Irongate, to notch up my 58th Wetherspoon's pub (Batemans Dark Mild £1.05), I was not sure what anyone else drank. It would have been easy from here, to cross the road immediately to the Old Silk Mill but we were led by Julian and his friends into a backwater and the Furnace, some seven minutes out of the city. A Hardy Hansons pub where we sampled the seasonal brew, Swallows Return, a pleasant enough pint in a pub which was worth the find and is in the current Good Beer Guide (as were all the pubs we went in apart from my little diversion).

Next another favourite just along the road, the Flowerpot. We have been in here several times before but had not been in the back room, which has a cellar at head height behind the back bar, which

## SAVE THE BEER ORDERS

Beer Consumer Group, the Campaign for Real Ale, condemned Government plans to revoke the 'Beer Orders' in a report published last month. The report accuses the Government of failing to assess the effects of revoking the Orders on competition and consumer choice in the beer and pubs market.

The Government announced its intention to revoke the Beer Orders, the laws enacted in 1990 to overcome the 'complex monopoly' in brewing and pub retailing, in February.

CAMRA claims that, while the orders are not entirely relevant to today's market, they play an important role in helping to prevent mergers and takeovers, maintaining consumer choice and preventing community pub closures.

Mike Benner, Head of Campaigns and Communications said, "Both the brewing and pub retailing industries are consolidating at an alarming rate and the Government is proposing to scrap the only real legislative barrier to protect consumers. We predict that revocation of the 'Beer Orders' will lead to more mergers amongst vertically integrated regional brewers, larger pub chains buying breweries and a global company buying a pub estate. Any of the above will undermine the intention of the Orders and leave thousands of consumers out in the cold with less choice in pubs."

CAMRA concludes that the Government should leave the Beer Orders intact and launch an immediate investigation into the industry in an attempt to overcome the complex monopolies that now exist in pub ownership and beer supply.

Mike Benner added, "While it's true that the Beer Orders do not restrict the activities or growth of big non-brewing pub chains, the answer is not to throw the baby out with the bath water, but rather to investigate properly the need for a revised set of Orders to curb the power of pub chains and global brewers. Leaving British beer and pubs at the mercy of global market forces will erode our still unique and relatively diverse industry and lead to power falling into the hands of fewer and bigger global players."

was most impressive. I also noted that my friend John Otway was playing there on September 9<sup>th</sup> (the pub has regular weekend gigs. The beer? We were all impressed with the selection of eight beers, but mainly we went for the Whim 'Whim on a Whim' a 3.5% beer which was excellent and beer of the day to many of us (we stopped for another). A long walk across town then, by the river, to do our last two pubs of the day. The Alexandra first, where we again had eight choices. Most of us plumped for the Anglo Dutch 'Sustain up North' before going just round the corner to the Brunswick, where Julian took us for a look upstairs and around this impressive pub.

Seven Brunswick brews were on, I tried the Triple Hop, The Usual, Shiny Beer and Triple Gold (only a half of each!). A short walk to the station, the usual train delays and back into Sheffield where we had time to take a walk out to the Rutland Arms, a handy pub if you have time whilst waiting for a train. Everyone went for the Wentworth WPA in here though there was a choice of five on the bar. Back in New Mills, the three of us who got off here were impressed with the guest beer which was from Craig Mill Brewery, Swallow IPA at 4%. Well, another successful social day out, every pub a good one, we missed out some we have been in on previous trips such as the Smithfield but who knows, it may be on the itinerary again in the none too distant future.



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