



# OPENING TIMES



Distributed throughout Stockport; Central, East & South Manchester; Tameside; N.E. Cheshire & Macclesfield

Volume 19 Issue 7

JULY 2003 No:231

6,700 CIRCULATED THIS MONTH

FREE

## NAVIGATION IS REGIONAL PUB OF THE YEAR



**F**ollowing in the footsteps of many illustrious predecessors, another pub in the Opening Times area has become CAMRA's Greater Manchester Pub of the Year. This year's winner is the Navigation, Lancashire Hill, Stockport. The story of the Navigation will be well-known to many Opening Times readers. This long-time keg only ex-Wilsons pub was acquired by Congleton's Beartown Brewery in December 2001 and almost overnight transformed itself into one of the foremost cask ale outlets in the town. This transformation would be impressive in itself, but it is in the range of beers on offer that the pub really scores. In less than a week, the standard keg range (including beers, lagers and stouts) and the usual boring bottles were all ditched. In came six cask ales from Beartown Brewery. Bearskinful and Kodiak Gold are permanent bitter and the superb stout, Polar Eclipse, is the third permanent beer. The rest of the Beartown range rotates among the other handpumps – and such is the demand that a seventh pump had to be installed. Prices are keen too, with the beer either £1.50 or £1.60 a pint depending on strength. The only other draught beers are imported German lagers, two draught Belgian beers – the superb Liefmans Frambozen and De Koninck which are supplemented by a bottled range of Belgian and German beers. Real cider has also been successfully introduced – between three and five are always available, and many cider aficionados now consider the Navigation to be the top cider pub in the north of England.

Of course, none of this would be possible without the right people behind the bar and in Angella Lindsay, Beartown have been very lucky indeed. Angella has run the pub with impressive efficiency – firmly dealing with any troublesome customers but offering a warm welcome to the many new faces the pub has seen. Mention also needs to be made of daughter Chantal who is a regular face behind the bar, and whose efficiency and charm have won over many of the regulars old and new.

Angella and the Navigation were the winners of the local CAMRA Pub of the Year award earlier this year and this second success firmly cements the pub's position as one of the stars of the local real ale scene. Needless to say, Angella and Chantal were over the moon when told of their latest win **QUOTE**.

The Navigation's two predecessors, the Nursery and the Railway, went on to reach the finals in the national Pub of the Year contest, with the Nursery clinching the top prize for 2001 and the Railway making runner-up in 2002. These are hard acts to follow but let's hope the Navy can make it three in a row. This latest award will be presented on the evening of Saturday 2 August from 8.00pm. It's bound to be a busy night so get there early. *The Navigation is well served by public transport. In particular bus 203 will drop you very close.*

### FASHION BAR FAD FINISHED

Britain is growing out of its theme bar phase – literally, according to market researchers.

For the ageing population is being cited as a major factor in the decline of the country's high street circuit bars. According to latest figures from market research company Mintel, at least 100 town-centre theme bars have been converted back into mainstream pubs in the last 12 months, with older and wiser drinkers starting to favour traditional pubs instead.

Mintel leisure analyst Pat Ashton said: "The big boom in theme bars is over. They have lost their novelty value."

Sales in theme bars fell from £382 million in 2001 to £350 million in 2002, says Mintel, which forecasts another 150 closures or reconversions by 2007. Although it predicts some will survive, it believes they will occupy a niche of no more than one per cent of the £24.3 billion pub market. Mintel's research also charts the decline of the so-called Irish bar; it has found 35 O'Neills, 23 Scruffy Murphys and 12 Finnegans Wakes that have been turned back into straightforward pubs. These figures bear out an earlier report from rival market researcher AC Nielsen, which says that by 2011 63.5 per cent of the population will be aged over 30. The growth area is now fifty-somethings who feel "disenfranchised" by young people's venues, it says. Nielsen says beer sales through managed houses fell by 16 per cent last year, while sales through tenancies and leased houses rose by 7 per cent. Even discounting the conversion of many smaller managed houses to leasehold, managed pubs showed a 1.5 per cent decline in beer sales, while tenancies showed a 1.5 per cent increase. These figures mirror the cooling of the high street and the greater resilience of community pubs as the economy moves down a gear," said Nielsen's Graham Page. "Tenancies are less prone to the fashion-conscious young in towns and cities, where many managed houses are located.

The downturn has hit many smaller high street operators hard, with Old Monk, Brannigans and Porter Black among the casualties and SFI in deep financial trouble. "Few of these operators can provide adequate financial returns by City standards, and with the high street and economy cooling, it's these 'me-too' bars that are losing their appeal," said Mr Page.

#### INSIDE JULY'S OPENING TIMES

Pub of the Month ....	3	National Inventory ...	12
Pub Grub .....	5	Five Years Ago .....	15
Stagger .....	6	Curmudgeon .....	15
Letters .....	7	Peak Pub News .....	17
Brewery News .....	8	Manchester Matters	18
Trafford Pub Award .	9	Pub News .....	19





## PHOENIX BREWERY

GREEN LANE, HEYWOOD, OL10 2EP TEL. 01706 627009

Best Bitter, Old Oak, Navy, Double Dagger,  
 Monkeytown Mild, Arizona, White Monk,  
 Pale Moonlight, Midsummer Madness, Bantam,  
 White Monk, Black Shadow, March Hare,  
 May Fly, Sticky Wicket, Double Gold,  
 Flash Flood, Black Bee, White Tornado,  
 Last Leaf, Massacre, Porter, Snowbound,  
 Wobbly Bob, White Hurricane, Uncle Fester,  
 Christmas Kiss, Humbug, Tyke, Thirsty Moon,

## MORE CHOICE BETTER BEER

International Brewing Awards



1998  
 Wobbly Bob  
 Silver Medal



2002  
 Wobbly Bob  
 Gold Medal



2002  
 Navy  
 Gold Medal

## IN THE EDITORS' VIEW..

Congratulations to the Navigation on becoming CAMRA's Greater Manchester Pub of the Year. This is a superbly well-deserved award and rightly recognises the efforts that have gone on in transforming this pub from keg beer hell to cask ale heaven. It also gives the lie to all those who say there is no demand for cask ale in pubs – it would have been very easy to write off the Navigation which would undoubtedly have had a very uncertain future if Beartown hadn't come on the scene.

The secret of the pub's success isn't rocket science either. A keen and dedicated licensee who won't stand any nonsense from potential troublemakers, a good range of cask beers and full active support from Beartown Brewery itself. In short, guts, commitment and hard work. All too often I suspect, it is these three ingredients that are missing rather than a demand for real ale.

★ ★ ★ ★ ★

This month we highlight the launch of the latest version of CAMRA's National Inventory. As readers will see, this area is well endowed with heritage pubs, both on the Inventory and a good few 'near misses' as well – the Blossoms in Stockport and the Mawson in Chorlton-on-Medlock both come to mind. Indeed there seems to have been a general and welcome increase in awareness of our pub heritage in recent years. That's not to say there is room for complacency. Pubs are still under threat – Cityman's report of what sounds like an ill-advised opening out of the Station in Didsbury is a case in point. The pub's unique selling point was its multi-roomed, intimate interior – once gone, these can rarely be put back (unless you're Sam Smths, of course).

*John Clarke*

It is with a certain wry amusement that I notice the prediction of the end of the theme pub (report page 1). With pub companies desperate to somehow 'recycle' venues to keep them fashionable its beginning to resemble clubland (and a 'fashionable' club now has a half-life of only three months, I'm told). Maybe someone might hit on the idea of turning them into proper pubs again. On a sadder note, I see Wetherspoons are pulling out of Longsight. The Edwin Chadwick was a brave venture, but apparently there are some places even JD can't go.

*Paul Hutchings*

## OPENING TIMES ISSUE 231

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. Editors: John Clarke, 45 Bulkeley Street, Edgeley, Stockport SK3 9HD. ☎ (0161) 477 1973; Paul Hutchings, 8 The Green, Heaton Norris, Stockport Cheshire, SK4 2NP. ☎ & Fax (0161) 432 8384. News, articles and letters welcome. All editorial items may be submitted in most popular WP formats or preferably ASCII on IBM-PC format 3.5" disks (which will eventually be returned!) or CD-R, or via e-mail to [johnclarke@stocam.u-net.com](mailto:johnclarke@stocam.u-net.com). Adverts or photos should be "hard copy" or in CorelDraw 3,5 or 7 (\*.cdr) format or TIFF or EPS files (submit printed proofs for checking and ensure that any "include all fonts" options are on). All editorial items © CAMRA: may be reproduced if source acknowledged. All Advertising images are copyright the respective design sources (Largely CPPR, but all other copyrights and trademarks acknowledged).

### OPENING TIMES ADVERTISING

ADVERTISING RATES: 1/8 page (60mm x 85mm): £30; 1/4 page (120mm x 85mm): £50; 1/2 page (horiz: 174mm x 120mm; vert: 250mm x 85mm): £85; Full page (175mm x 240mm) £140. Surcharges apply for back page. Discounts available on adverts of 1/4 page or above for runs of insertions. Advert design & origination usually free of charge unless large costs involved. Ring 0161 477 1973 for details. Artwork should be submitted as hard copy (positive bromide) or PC COMPATIBLE (NOT MAC) \*.eps, \*.tiff or \*.cdr (Corel Draw versions 3, 5 or 7 - please state which AND you MUST include hard copy back-up).

### OPENING TIMES SPECIFICATIONS

Column Widths, single 84mm, double 172mm. Image height 26cm. NB Advertisers who supply camera ready artwork designed for another publication that cannot be resized to our standard sizes will be charged the equivalent column/centimetre rate plus a surcharge of at least 30%. Adverts that require unusually large amounts of design work will have the extra work carried out by a studio at full commercial rate.



Tel/Fax: 01706 522227 Mobile: 07970 177 306

July special



SIREN ABO 4.1%

A clear wheat beer drawing on both English and continental heritage. This naturally spicy beer is subtly augmented with coriander seeds and orange peel to give a refreshingly different flavour.

UNIT 9, CANALSIDE INDUSTRIAL ESTATE,  
 WOODBINE St. EAST. ROCHDALE. LANCs. OL16 5LB  
[www.pictish-brewing.co.uk](http://www.pictish-brewing.co.uk)

**COPY DATE FOR AUGUST ISSUE OF OPENING TIMES IS JULY 26**



# PUB OF THE MONTH JULY 2003

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 CAMRA Pub of the Month for July is the Crown, Heaton Lane, Stockport. It is perhaps no coincidence that the Crown graces the front cover of *Viaducts & Vaults 3*, the latest CAMRA guide to Stockport's pubs. Its striking location, almost underneath the town's famous landmark railway viaduct, coupled with the pub's deep commitment to quality cask beers, neatly sums up the two themes of the book.

Put simply, the Crown is one of Stockport's foremost cask ale houses with 10 handpumped beers usually available, and accompanied by a cask cider to boot. The house policy is to always have a guest mild available, and more often than not there will be a stout or porter, too. Add in handpumps reserved for guest beers from Whim, Pictish, Phoenix and Bank Top breweries and it is easy to see why the pub has become something of a mecca for many local beer drinkers. Quality goes hand in hand with quantity as well – this is a pub that will never knowingly serve a bad beer.

There's more to the pub than beer, though. The impressive façade leads to a multi-roomed interior retaining many original Victorian features and much of the layout, too. There are front and rear snugs (the latter non-smoking), bar, lounge and pool room. All this is topped off with a large outdoor area which is variously used as a beer garden, music venue and barbecue area – sometimes all at once! Music also plays a large part in the pub's activities with live events several nights a week featuring rock, folk, acoustic and more.

Responsible for this happy state of affairs are Graham and Jeanette Mascord whose dedication to quality runs through every aspect of the Crown's operation and which has gone a long way to make the pub the huge success it is today. This, their second Pub of the Month award at the Crown, will be presented on the evening of Thursday, 24 July. Come along for a great night out. JC.

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

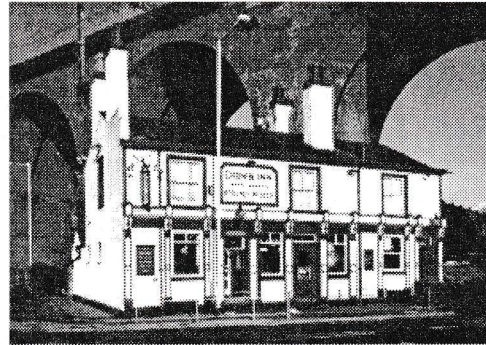
## THE ARBITER

Those Difficult Questions of Pub & Drinking Etiquette Answered by Manchester's Leading Beer Fashionista

Will be replacing the BeerMonster™ in August while he is in retreat

**CONTRIBUTORS TO OPENING TIMES 231:**  
John Clarke, Paul Hutchings, Peter Butler, Paul Moss, Peter Edwardson, Phil Levison, Stuart Ballantyne, Mark McConachie, Frank Wood, Dave Hallows, Neil Worthington.

# THE CROWN INN



"LET THE BEER AND THE AMBIENCE SPEAK FOR THEMSELVES"

OPENING HOURS:  
MON ★ TUE ★ WED 6 - 11  
FRI ★ SAT 12 - 11  
NOW OPEN SUNDAYS 3 - 10.30pm

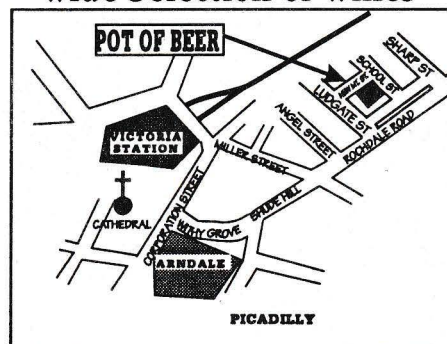
VISIT OUR WEB SITE ON [www.thecrown.org](http://www.thecrown.org)  
OR DROP IN TO ENJOY THE UNIQUE EXPERIENCE  
WHICH IS THE CROWN INN



# POT OF BEER

36 NEW MOUNT ST  
(0161) 834 8579

- Everchanging Guest Cask Ales
- Robinsons Dark Hatters Mild
- Draught Leffe Blond & Hoegaarden
- Black Rat Traditional Cider
- Continental Bottled Beers
- Wide Selection of Wines



OPEN 12 NOON TO 11PM  
MONDAY TO SATURDAY

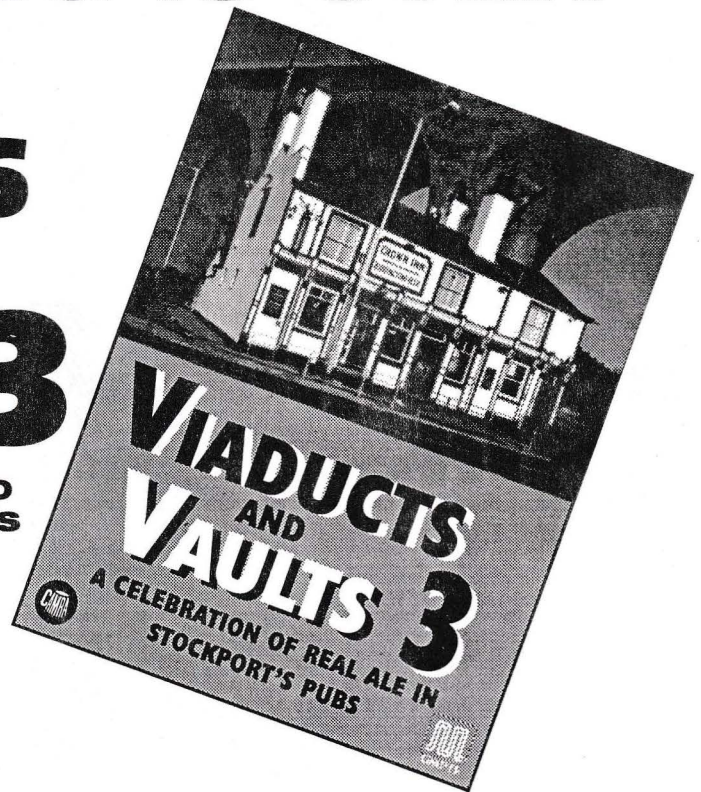


# THE WAITING IS OVER

# VIADUCTS AND VAULTS 3

THE COMPREHENSIVE GUIDE TO  
REAL ALE IN STOCKPORT'S PUBS

# IS OUT!



**AND ONLY £4.95**

## Viaducts and Vaults 3

- A Celebration of Real Ale In Stockport's Pubs

The long awaited follow-up to CAMRA's two previous award-winning Stockport pub and beer guides.

Now better than ever, packed with descriptions, photographs, maps and articles, after a year-long research project, this A5 paperbook book was launched

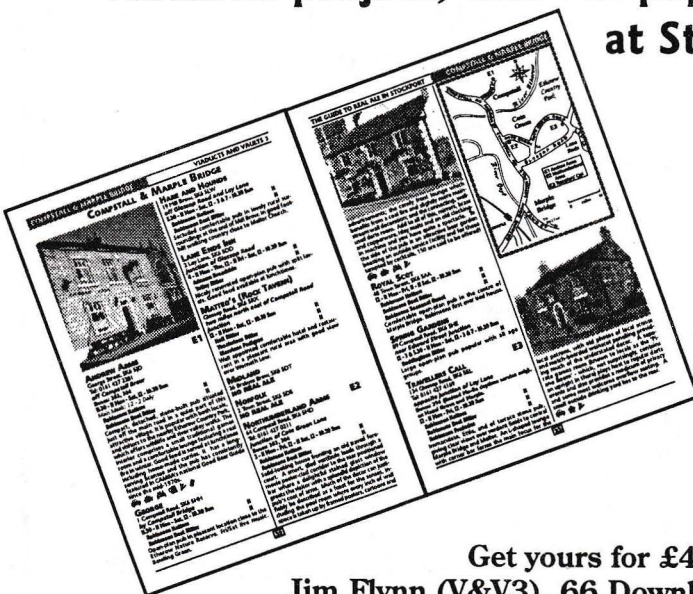
at Stockport's Beer & Cider Festival.

*"If you are a regular OT reader, you may think you know Stockport's pubs well enough not to need a guide to them. Believe me, you couldn't be more wrong! There's a nugget 'bn every page, from the pub write-ups to the boxed descriptions which humour the book's name by detailing Stockport's many viaducts. One of the very best guides CAMRA has produced in recent years, this is an essential purchase..."*

*Rhys P Jones*

*"If you drink in the Stockport area and intend to use more than one pub, it will become an indispensable companion..."*

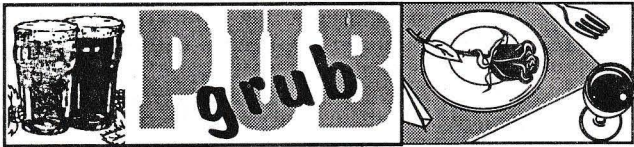
*The BeerMonster™*



Get yours for £4.95 (post and packing free) from:

Jim Flynn (V&V3), 66 Downham Road, Heaton Chapel, Stockport, SK4 5EG  
Make cheques payable to 'CAMRA Stockport & South Manchester'.





**The Davenport Arms, Woodford.**

As Stockport is mainly an urban area with few real country pubs it's a pleasant surprise that among the handful is one of the very best.

Better known to many as the "Thief's Neck", the Davenport Arms externally has the aspect of an old-fashioned Cheshire farmhouse, built of mellow red brick and surrounded by rambling outbuildings. Impressive floral displays in the summer add to the bucolic feel.



Inside, the pub has kept its small cosy rooms – on the left is a plain but welcoming tap room while on the right is a comfortable snug where children are welcome at lunchtimes (there's a special children's menu at £2.85). This is now also a no-smoking room, which has proved a very popular feature. To the rear of the pub is a combined large/bar area where drinkers tend to cluster thickly around the counter, although the efficient service means that this is rarely a problem. The atmosphere is firmly traditional with no piped music, apart from perhaps the radio being played at low volume at quiet times, no pool table, and three blazing real fires in winter (inevitably accompanied by a glass or two of Old Tom).

The Davenport Arms was acquired by Robinson's in the 1920s and since then the licence has been held by four successive generations of the Hallworth family, a record of continuity which is unique in the Stockport area. Not surprisingly, good, mostly home-made food is served at lunchtimes, with traditional staples complemented by some more adventurous dishes. So it was when myself and the Busman called in mid-June.

There's a set menu accompanied by one or two blackboard specials – today these were quiche and a beef & mushroom pie, both of which were tempting. The main menu runs the usual gamut of pub food from starters (soup £2.20; pate £2.30, prawn cocktail £3.75), snacks (sandwiches, toasted or otherwise) and a range of main meals. I was tempted by the home-made Steak & Kidney, but this had sadly run out, alongside the other choices including salads, home-made pies (cheese & onion, steak, chicken & mushroom, pork), pate & toast, rump steak, dim sum with home-made sweet & sour dip or a mixed grill, this at £5.95. All come with a choice of potatoes, vegetables or salad.

The Busman beat me to the beef & mushroom pie so, after much agonising, I went for the mixed grill. Both proved to be excellent choices. The pie was in fact a large bowl of filling with a puff-pastry top rather than a traditional plate pie but was none the worse for that, with plenty of filling in tasty gravy. Lots of chips and veg made for a filling plateful, which was pronounced tasty and satisfying. Just what a pub meal should be, in fact.

The mixed grill was a snip at £5.95. There was so much on the plate that the chips had to come in a separate dish. All the usual components were there including some particularly fine black pudding, two good quality sausages, mushrooms, chop etc, etc. It was a struggle to finish, so much so that both of us had to pass on the puds, all at £2.25. All very highly recommended.

The pub has been in the Good Beer Guide for 16 years on the trot so this fine food can be washed down with Robinson's ales at their finest. On the day we both went for Hatters, perhaps the perfect lunchtime pint, and here served in the peak of condition. JC The Davenport Arms is at 550 Chester Road, Woodford, close by the bus terminus (service 157 from Manchester, Cheadle, Cheadle Hulme and Bramhall). Phone 0161 439 2435. Food is served 12-2 Sunday-Friday and 12-7 on Saturdays.

STOCKPORT & SOUTH MANCHESTER CAMRA PUB OF THE YEAR



**ANGELLA & CHANTAL**

WELCOME YOU  
TO THE

**NAVIGATION**

Top of Lancashire Hill  
Tel  
0161 480 6626

Open ALLDAY every day

**6 HAND PULLED BEERS**

**KROMBACHER PILS**

**REAL CIDER (FROM THE BARREL)**

**ERDINGER WHEAT BEER**



**BELGIAN & CZECH BOTTLED BEERS**

**REAL ALE  
REAL PRICE**

Visit our Website

[www.beartownbrewery.co.uk](http://www.beartownbrewery.co.uk)



**THE BOUNDARY**



OPEN ALL DAY  
EVERY DAY

**COME & SEE OUR NEW LOOK!**

**Food Available:**  
Mon - Sat 11.00 - 9.00pm  
Sun 12.00 - 9.00pm  
in our Conservatory Restaurant  
(Bookings Taken on:  
0161 355 2169)

Function Room Available  
Quiz Night Every Sunday

Watch Out For Special  
**THEMED EVENINGS**  
Each Month

**Quality  
Range of  
Guest Ales  
Always  
Available**



*Specialists in Catering, Mobile Bars and functions*

*The Boundary, 2 Audenshaw Road, Audenshaw,  
Manchester M34 5HD*

Phone 0161 330 1679

Fax: 0161 285 3456

*Environmental Services Tameside  
Clean Food Award 1999*

*Corporate Member of the  
Guild Of Master Caterers*



# STAGGER

with Peter Edwardson

## Reddish and Heaton Chapel

Our April stagger on the Thursday before Good Friday took us to the Reddish and Heaton Chapel area. In recent years, Reddish has seen a sharp decline in the availability of real ale, with five of the nine pubs no longer stocking the proper stuff. The result of this is that instead of starting at the north end of the district at the Bull's Head, this crawl now kicked off more than half a mile further south at the Fir Tree on the junction of Gorton Road and Longford Road West. This is a large, free-standing 1950s pub where the interior has been largely gutted to become a "Mr Q's" pool lounge, although there is also a small vault. It was fairly busy when we called, not surprisingly with a mainly young clientele. The only real ale was Tetley Bitter, which was felt to be in fairly poor condition.

A long walk down Gorton Road and past the keg-only Houldsworth Arms in the centre of Reddish brought us to the Thatched Tavern, tucked away off the main roads on Stanhope Street. This is a traditional street-corner local, with a lounge, vault and a small snug at the apex of the two streets. As it is the only cask mild in Reddish we all went for the Tetley Mild, which was pretty good. Tetley Bitter and Boddingtons Bitter (very popular in this establishment) were also available, although from the lounge side the only handpump visible was for the latter.

We then changed direction and headed west to the Grey Horse on Broadstone Road. This is a large redbrick pub with the year 1909 in the stone detailing over the door. Formerly a Boddingtons house, it is now owned by Enterprise Inns. We headed for the spacious but quiet lounge, where memories of the 1980s were brought back by the strains of Laura Branigan singing "Self Control". Whatever happened to Laura Branigan, I wonder. Equipment was being set up for live entertainment later in the evening. The only real ale available was Boddingtons Bitter, which was OK.

We doubled back a short distance to our half-way meeting place, the Union, also on Broadstone Road. This is a smaller pub than the Grey Horse which was modernised by Robinson's a few years back in their then typical bland house style, but which seems to have mellowed in the intervening period. It retains a number of distinct areas and was noticeably busier than the previous pub. Again just the one real ale - Robinson's Best Bitter, which was comfortably above average.

A long walk then followed down Broadstone Road to our next pub, the George & Dragon on the corner of Manchester Road in Heaton Chapel. This is a very large pub with one of the most impressive exteriors in Stockport. Now owned by Scottish & Newcastle, it has been extensively altered to give what is basically a single room interior, but with distinctly different characters at the lounge and vault ends, and a few raised seating areas to give a little more privacy. It was by far the busiest pub of the night so far, and clearly popular with customers of all ages. Alongside the standard Boddingtons Bitter was a guest beer - Charles Wells Bombardier, which we all tried and found to be in pretty good nick.



Another longish walk down Manchester Road brought us to the Hind's Head. While this has the appearance of a half-timbered Cheshire farmhouse it is actually a relatively new pub built on the site of the former Poco a Poco nightclub. Inside it goes for a more up-market atmosphere than the other Heaton Chapel pubs with a spacious lounge and a separate dining area serving some well-regarded food. It was packed inside, but on a mild night we were able to find a seat in the outside drinking area. This pub had the widest selection of real ales encountered so far, including Taylor's Landlord, Morland Old Speckled Hen and John Smith's Cask. Most of us went for the guest beer, Caledonian Deuchars IPA, which was very good indeed, while one person chose the Marston's Pedigree which was of similar standard. The only criticism of the beer was that it was perhaps a little too cold.

Just over the railway bridge is the Ash Hotel, another monumental red-brick building. After becoming very run-down in recent years, this pub has recently been given a thorough refurbishment, making it much smarter than before but to my mind having a rather awkward layout. The lounge features a mock fireplace in a fake wall that finishes a couple of feet below the ceiling. There was a lively atmosphere here, too, with a disco in progress. Boddingtons Bitter is the standard beer, and seems very popular with the locals, but there is usually a guest too, tonight Ryburn Best Bitter, which we all chose. Opinions were divided on this, but this was probably down to the intrinsic unusual character of the beer rather than cellarman'ship.

Passing the keg-only Three Crowns we came to the final stop of the evening, the Navigation at the top of Lancashire Hill. Much has been written about this multi-award winning pub, so suffice to say that the beer and the welcome were both of the expected very high standard. We tried three of the Beartown beers - the Ambeardextrous and Kodiak Gold were both good, and the Black Bear was excellent and comfortably qualified as the best beer of the night. So we ended a very interesting evening's drinking on a high note.

As ever, these are only the impressions of a particular group of people on one specific night. Why not try the pubs for yourself and see what you think?



## bruins



**8 hand pulled beers**

Draught Krombacher & Erdinger  
bottled beers from around the globe

Belgian fruit beers

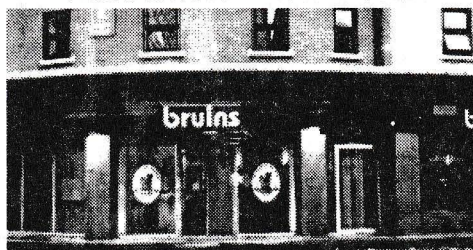
**LIVE MUSIC**

Sport on the big screen

Monday night quiz

**Open 4pm daily**

Corner Wilmslow & Moseley Roads ~  
Fallowfield ~ M14 6ND



Letters to Opening Times: The Editor, Opening Times,  
45 Bulkeley St, Edgeley, Stockport. SK3 9HD  
or [johnclarke@stocam.u-net.com](mailto:johnclarke@stocam.u-net.com)



# LETTERS OPENING TIMES

From A Regular, Hazel Grove (name & address supplied) I am writing to tell you about Steve and Judy Knowles, the new tenants of the Royal Oak, Commercial Road, Hazel Grove. Since they moved in last December from the Grove Inn, they have cleaned the place up and what a transformation. They have painted and decorated, put in new lighting in the lounge, new curtains and photos and 19<sup>th</sup> Century transport and buildings, I could go on and on. I am not a Robbies drinkers, only top shelf because of my health - just two brandies. Just thought you would like to know about the pub.

(Thanks for the update - apologies to the pub for not giving this a mention earlier - Ed(1))

From: David Fraser, Warrington:

I have read with interest Curmudgeon's article about smoking-v-non-smoking in the June issue of Opening Times and would like to add my comments.

I seriously believe that when the Irish Republic adopts a national no-smoking policy in all bars and restaurants, there will be a serious downturn in business - in the short term. After a short period of readjustment, there will be grudging acceptance, followed by horror when the Irish walk into a bar or restaurant outside the republic where smoking is still allowed - just as happened in California and will doubtless happen in New York.

Not all non-smokers are "fastidiously" concerned about health - I am a case in point and enjoy my pints with the best, but I can assure you that I don't care tuppence for what others want to do to their bodies. Nonetheless, as an asthmatic I don't see why I should have to suffer because of it - and believe me I do! There is another school of thought in that not all non-smokers like the fact that second-hand smoke leaves everyone's clothes smelling of stale tobacco.

I agree that it is sheer fantasy to believe that there are vast numbers of non-smokers who would otherwise go to the pub. What is omitted is that there is a vast number of non-smokers who consciously walk past pubs where there is no area designated for non-smokers, and because they can't find a decent pub with real ale that is within walking distance, they go home instead. I have seen and been a party to that myself. I am not at all in favour of banning smoking completely in bars that rely almost entirely on wet trade, but where food is served and is the main source of income, I really do feel that a smoking ban is appropriate.

On a point of location, can anyone explain why it's always necessary to pass through the smoking area to reach non-smoking? And why is the smoking area always between the non-smoking and the bar? Surely it would be possible to make the non-smoking area accessible without passing smokers, and as almost all pubs have a "no smoking at the bar" policy, why not have the no-smoking area between the bar and the smokers? Or is that just a tad too radical?

## The Old Glove Works

CASK ALE BAR & EVENT SUITE

Top 6 1999 Cask Ale Pub of The Year

UP TO 6 EVER CHANGING CASK ALES

Open every day - from midday

(Please note our closing times:

Closed from 8pm Mon & Tue; 11pm Wed & Thurs;

Midnight Closing on Fri & Sat, 10.30pm Sun

No Admission after 10.45pm)

Food Available:

12 - 2pm Mon - Fri

5.30pm Friday - Hot

Roast Muffins

Live Entertainment:

Thursdays 9pm

Sundays 3 - 6pm

Resident DJ 8pm

Friday & Saturday (60s, 70s, 80s)



**PRESENT THIS 'AD'  
BETWEEN 12 - 3PM ON SUNDAYS  
FOR ONE PINT OF ANY CASK ALE  
FOR £1**

Event Suite for Your Special Occasions

2 Outdoor Riverside Drinking Areas

Riverside Mill, George St

Glossop, Derbyshire SK13 8AY

01457 858432



## Steve, Johanne, Molly & sometimes Jess welcome you to Ye Olde Vic

1 Chatham Street, Edgeley, Stockport

(0161) 480 2410

Opening Hours:

Mon - Fri: 5pm - 11pm;

Sat: 7pm - 11pm;

Sun: 7pm - 10.30pm



## 5 Alternating Cask Beers

Westons Traditional Cider chilled,

Grimbergen Belgian Bottled Beers

Selection from 12 single malts in

35cl measures

Solid Fuel Open Fire

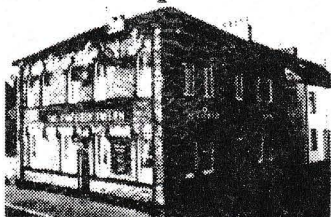
An Establishment for the Discerning Drinker!!

We still maintain our no swearing and  
good behaviour policy.



## THATCHED TAVERN

54 Stanhope St. Reddish ☎ 285 1830



NEW TENANTS

DUNCAN &

LENNETTE

SHENTON

Welcome All

**BODDINGTONS BITTER,**

**TETLEY BITTER**

**& DARK MILD IN CASK**





**National Notes**

**Coors** Coors Brewers has introduced the first of a series of new seasonal ales. This is St Modwen, a 4.2% bitter produced at the Museum Brewing Company, based at the Coors' Museum (previously known at the Bass Museum) in Burton, and now renamed the White Shield Brewery. Head brewer Steve Wellington describes the beer as "a thirst quenching blend of wheat and White Shield's traditional pale ale malts, balanced by the fresh, zesty punch of Centennial and Cascade hops". It sounds rather good, and will be available from 14 July for six weeks to 'trial accounts', which probably means it will take some seeking out. Coors have confirmed that other new beers are promised and these will also go out under the White Shield Brewery label. St Modwen, by the way, is a seventh century nun who is credited with unearthing Burton's special brewing water.

This month should also see a new beer from Wolves & Dudley (WDB). This is Marston's Old Empire India Pale Ale brewed to the high gravity of traditional pale ales, in this case 5.7% ABV. The term IPA has indeed been much abused in recent years. As WDB's Alistair Derby says "Today, IPA is descriptive of standard ale whereas traditionally they were always high strength, high quality and never three per cent glugging ales". This new beer is much hoppier and true to type, with ingredients selected to help achieve a degree of authenticity. The beer has already been out in bottle but from the middle of this month should be on bars as a cask ale.

**Family Brewers**

Look out for new beers from all our family brewers this month as the next batch of seasonal ales come on stream.

Robinson's have produced Northern Glory, which appeared last year as Stadium Bitter. Already selling well in the USA as a bottled beer, this is a refreshing beer with good hop character underpinning a slightly malty body. Lees meanwhile, are bringing back the ever-popular Scorchers,

a 4.2% light, golden beer with a superb hop finish. It's a perfect beer for summer and remains one of their best seasonal ales.



Hydes have one, or possibly two, beers out this month. The first is the latest in their 'Fine Beers in the Making' range of craft ales and is Rack 'n' Ruin, a 4.1% beer described as "created with only the freshest homemade finings this tawny tone beer has been crafted with three hop varieties resulting in a crisp, refreshing ale for summer." Look for it in many Hydes' pubs. The other beer is something of an enigma at the moment. In early June there was a report in the trade press that Hydes were brewing their 4.7% bottled 'Manchester's Finest' as a cask ale for the first time and would be released on draught "as the ...seasonal ale for June and November". We were still awaiting for confirmation of this as we went to press - anyone out there seen it?

Holt's still have Edwards out and this seasonal ale brewed with a touch of honey continues to get good reviews. The next seasonal still hasn't got a name, but it is believed that the name will be chosen to highlight the association Holts have with the Radium Institute, Christie's Hospital and the Patterson Institute at Withington.



**Micro Magic**

Here's our latest round-up of the happenings at some of our local micros. As ever, apologies to those we didn't manage to contact. If you are a local micro news is always welcome - e-mail to johnclarke@stocam.u-net.com.



**Bazens'** - the next seasonal beer in the astrological theme is 'Scuttler', representing Cancer the crab. This is a very pale 4% brew brewed using a single varietal hop, this time Cascade. The end of the month will see the Leo beer - details and name not yet decided as we went to press. Cliff Bier, the joint brew with Facers' sold very well, so this 5.2% cask lager will be brewed again and released to the trade in mid-August. Bazens' will in fact be celebrating its first anniversary on August 15.

**Boggart Hole Clough** - recent beers have included Silver (4.5%) and Boggart Ale (4.8%) along with the mighty Rocket Fuel, aptly named at 14%, yes that's fourteen per cent! The aim was to sell this mainly as a bottled beer although



**GREAT BRITISH BEER FESTIVAL**

**H**eld at London Olympia every year, the Great British Beer Festival is Britain's biggest beer festival and has much to offer you. Why not catch up with friends or unwind after work with a good quality pint? There is also live entertainment and music, traditional pub games and a fine selection of food including many pub favourites. Drop in and enjoy all the fun at the Great British Beer Festival from 5th-9th August.

The festival brings together the widest beer range from around the country with a handpicked selection of over 700 real ales, ciders and perries. Our enthusiastic bar staff are also happy to advise you on the wide-ranging international choice of beers and real lagers including beer from Germany, Belgium, Italy, USA, Russia and the Czech Republic.

Cider drinkers will find a wide choice of real ciders on offer at the Real Cider and Perry Bar and there is also a large range of bottled real ales for you to enjoy at the Bottled Beer Bar. There are dozens of different bars at the festival and you will find many of your favourites as well as some of the newest beers available. What's more, to truly appreciate the tastes on offer, you could attend one of our tutored beer tastings hosted by our international team of beer experts.

CAMRA welcomes families to the festival and provides a Family Room with entertainers and games which is open until 9pm every night. Children must be supervised by a family member at all times. You can also bring along your work colleagues as we provide corporate hospitality, please visit the festival website, [www.gbbf.org](http://www.gbbf.org) for further details or telephone CAMRA on 01727 867201.

2002 saw a record 44,000 visitors from around the country through the door over five days. Between them they downed 200,000 pints as well as bottled beers, cider, perry, and a selection from our international beer bar. Visitors enjoy the unique festival atmosphere and nearly 90% of visitors rated the festival as excellent or good.

The Great British Beer Festival is open every day from Tuesday 5th August to Saturday 9th August and full details of opening times, prices and live music can be found at [www.gbbf.org](http://www.gbbf.org) or on our Information Line 0900 525 2525 (calls to this number cost 60p per minute). Tickets can be booked online or by telephoning 01727 867201; discounts are available for CAMRA members. Remember to leave your car at home as London Olympia is easily reached by public transport.

Thrills & spills  
At the  
Great British Beer Festival

London Olympia  
5th-9th August 2003  
[www.gbbf.org](http://www.gbbf.org)



demand for draught was such that very little ended up in bottle. This month sees the appearance of the rather more manageable Sunset, a 3.7% pale, fruity, easy-drinking beer.

**Facer's** - there have been one or two new beers recently. Crabtree 1639 (4.3%) is named after a local astronomer and the year in which he recorded the transit of Venus across the sun. The new seasonal is JAS, a 3.9% pale and hoppy beer. The name is an acronym for July-August-September, the months when it will be available.

**Greenfield** - continues to do well with sales double the planned target. Two recent beers have been Delph Donkey, a 4.1% light gold beer with citrus overtones, and Brassed Off, a 4.4% brew. Two new beers will be produced for the Saddleworth Rushcart celebrations, one will be about 4.5% but other than details have not yet been finalised.



**Khean** - Congelton's 'other' brewer is still going strong. Village Green is selling well and a recent new beer has been Fine Leg, a 4.2% traditional bitter, not as pale as some of the other Khean beers. This beer is also being supplied to next month's Great British Beer Festival **Mayflower** - this Standish, Wigan, based micro has lost its premises. Brewing has temporarily ceased and the plant is in storage pending relocation.

**Phoenix** - work continues on the brewery which has had little major repair work since the old Phoenix Brewery was taken over in 1937. This work is going to put the brewery temporarily off-line so stocks of all the regular beers are being built up to maintain supplied during this brief interruption. Next month sees the opening of the restored East Lancs Heywood station, just across the road from the brewery, which gives rise to all sorts of interesting possibilities for beers and rail associated events. OT intends to run a major feature on Phoenix when the work is complete.



**Pictish** - this month's new beer is Siren, a welcome return of this 4.1% clear wheat beer. This naturally spicy beer is subtly augmented with coriander seeds and orange peel to give a refreshingly different flavour - and of course the trademark Pictish hoppy finish. Also out now is the award-winning Summer Solstice, a 4.7% crisp refreshing blonde ale that won Beer of the Festival at Stockport two years ago.

**Porter** - Rossendale's Porter Brewing recently celebrated its 1000<sup>th</sup> brew. Two special beers were produced to mark this event. Brew 999 was FFD, a 4.4% version of the popular Floral Dance. This was a superb beer - let's hope Dave Porter make's it a reasonable regular part of his portfolio. Brew 1000 had to be special, and it was. A 6.5% version of the already powerful Sunshine, really made its mark with the strong alcohol balanced by a complex hoppiness. Wonderful stuff.



**Ramsbottom** - Old Ground Mild (3.8%) was voted beer of the festival at The Three Moles beer festival in W. Suffolk in the weekend of the 21 June. This micro is producing some seriously good beer - Opening Times hopes to visit in time for next month's issue. It's run by Paul Robinson and his wife who were previously managers at the Hare & Hounds, Otterspool, where they reintroduced cask ale in the form of Bank Top and Coach House beers.

*If any micro-brewers without a logo in this article (or their friends) have logos or pumpclips stored in electronic form (tif, jpeg etc) please e-mail to beermonstertm@lineone.net. If hard copy is available send to Ed(1) at the address on page 2. Thanks.*

**Out of Our Circulation Area ?  
Having Difficulty Getting Your Copy?**

Postal subscriptions to Opening Times are available.  
Cheque payable to Opening Times for  
£5.50 for 12 issues.

Write to: John Tune,  
4 Sandown Road, Cheadle Heath,  
Stockport SK3 0JF

<http://mywebpage.netscape.com/openingtimes/>

## BEER NEEDS TO SHOUT LOUDER

### Call for Higher Profile for Brewing

Shepherd Neame boss Jonathan Neame has gone on the offensive in a drive to win more recognition for beer.

Mr Neame, who is managing director of the Kent family brewer, says British brewers produce some of the best beer in the world, and the industry should be publicly celebrating the fact.

He told 450 members of the Brewing, Food & Beverage Suppliers Association annual lunch that during the 1990s the industry had focussed on pubs and retailing. Food, wine, staff training and investment in the physical surroundings had been top priority.

"But where was beer on the agenda?" he said. "It was too often taken for granted, too often passed over."

"For the voice of beer to be heard properly, it may to shout louder than it has in the past."

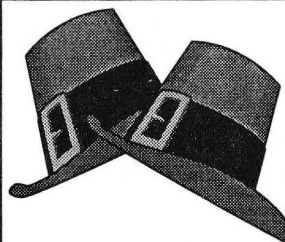
Mr Neame said there were many hurdles to cross in revitalising the beer market, one of which was its negative image. "The beer belly, football hooliganism, high street violence - we are trying to sell a lifestyle, and who wants their lifestyle to be characterised in that way?" he said.

He added that the industry's efforts to win greater appreciation for the nation's brewing heritage should not be confined to cask beer alone. "We must overcome the presumption that cask beer is inviolate and unchangeable," he said. "I adore cask beer, and enjoy it every day. But let us celebrate the diversity of all beer styles - keg, smooth, lager - and ensure that the new generation of drinkers choose malt-based drinks over grape-based."

Mr Neame returned to his theme at the reopening of Shepherd Neame's latest addition to its London tied estate, the Duke of York in the Borough formerly the Goose & Firkin.

"To many pubs have become little more than wine bars or restaurants," he said. "Britain has one of the world's great beer traditions, and it's about time brewers and retailers put beer back at the very centre of everything they do and encouraged drinkers to increase their knowledge and enjoyment of different types of beer."

"The Belgians do it - so should we."



Mark &  
Anita  
Welcome You  
To

## The Hatters Arms

Church Lane, Marple

0161 427 1529

for a snug and cosy relaxing atmosphere

Enjoy Robinson's Traditional Ales  
at their Best

Including the Seasonal Beers  
For the height of indulgence use our original  
Bell-push for service at your table



Thursday Night Quiz Starts 9.30  
Meals Served Lunch & Evening





## CAMRA Trafford & Hulme Inaugural Pub of the Season Award

### Orange Tree Bears Fruit

The Trafford & Hulme branch of CAMRA has introduced a Pub of the Season award, for the first time in many years. A recent branch meeting decided that the most worthy recipient of the inaugural award, for Summer 2003, will be the Orange Tree in Altrincham.

The award is in recognition of the exemplary efforts made by licensees Andy and Sue to promote cask ale, most notably in staging their first ever Beer Festival last March. Beer festivals are not unknown in pubs and some, like the Crescent in Salford, make a habit of running them several times a year. But they are risky in financial terms, they make extra demands on staff, and they take a lot of the licensee's time to plan and organise. In fact, it's so much easier for pubs to keep doing the same old thing that we felt we couldn't let the achievement go unrecognised.

Andy and Sue have been at the Orange Tree now for nearly three years. Cask ale isn't something new there, but it is something they've been promoting and beer sales are up as a result. This is despite the handicap of a tiny cellar - the pub you see now is several eighteenth century buildings that have been joined up and adapted over many years. Not to mention the alleged presence of two ghosts, one in the cellar and one upstairs - they're described in a newspaper article displayed by the bar.

Also on display is the Wilsons Brewery Shrine. This is a glazed alcove near the main entrance featuring handpumps, bar towels, beer mats, ash trays and all kinds of memorabilia with the famous chequerboard logo of this late lamented Manchester brewery. The pub now belongs to the Unique Pub Company (part of Scottish & Newcastle) but is leased to a much smaller operator, Back Tracks UK, who also have the Bowling Green in Stockport. Beer supply is tied to S&N but there is a very wide ranging beer list to choose from. Drawn up in partnership with SIBA (the Society of Independent Brewers), the "Quarterly Ales Selector" offers three dozen beers each quarter. The current one covers most of Britain with the likes of Hexhamshire Devil's Elbow and Kelham Island Pale Rider. The Orange Tree usually has three cask ales, Tetley Bitter as the "house" beer and two guests (Charles Wells Bombardier is a particular favourite of the regulars).

It's not an especially quiet pub but it certainly doesn't go in for loud booming music. The cheerful atmosphere and the uncommon smoke-free back room make it an attractive meeting place for all sorts of people. And it's also the home of the "Ticker Club" - not collectors of novelty beers, as you might suppose, but a bunch of people raising funds for heart transplant patients. Food is served at lunchtimes (12 till 3 on weekdays, 12 till 5 on Sundays).

Our inaugural Pub of the Season award will be presented during the evening of Wednesday 30th July. We will be assembling at the Orange Tree from about 8 o'clock onwards - do join us if you can!

Oh yes - and there's going to be another Beer Festival very soon. Andy and Sue hope to make it a regular event.

## MICRO U-26

On a sunny Saturday, over a dozen of CAMRA U-26 members and guests from Wigan, Bury, Hyde, Stockport, Salford and Manchester gathered for the Microbrewery Tap Minibus Crawl. Dave Hallows was with them...

First call was the Lord Raglan in Nangreaves, the home of Leyden beers. Along with Light Brigade, Nanny Flyer, Forever Bury and Crowning Glory, there was Picador. This drank like a stout - dark and only 3.6%. Bar food was ordered: Cumberland sausage or steak and onions on a barm, prawn sandwiches, chillies, etc, all served with chips and side salad. Big portions for £4.45 to just over a fiver. We sat outside at the back in order to contemplate the view over to Pendle. Terry Leyden gave us a whistle-stop tour of the two small rooms which make up the tiny brewhouse at the back of the pub. It had to be a quick visit as we were behind time and the pub was busy! I was trip organiser, so there was no way we weren't going to the Griffin Inn, the home of Porter's Brewery in Haslingden. This is my favourite brewery and it was no surprise to me that I had to wrench everyone out of the pub. After all, this is the home of beers such as Sunshine, Rossendale Ale and Porter's Porter, to name but a few. Dave Porter's creations never taste finer than in the Griffin (*I like the Railway - Ed(1)*).

Time was pressing and we had to get to the Cask & Feather in the centre of Rochdale and the home of the McGuinness Brewery. Between us we tried all of the card - Feather Plucker Mild, Best Bitter, Junction Bitter and Tommy Todd's Porter.



A happy group of young imbibers

Some of the party would clearly have been happy to stay at the McGuinness Brewery tap, but we had to set off for Uppermill and the Church Inn, home of the Saddleworth Brewery. Inside and out, the pub was very busy, with others taking advantage of the fine weather like us.

As we placed our orders, the bar ran out of the special St Georges Bitter (4.4%) and the Saddleworth Bitter! The staff said it would

take half an hour to put some more on and they were up to their eyeballs with customers. Most of us had the Bert Corner Bitter (4%), which was excellent - straw coloured and with a surprisingly smoky taste. Each handpump is now bar coded and each member of the bar staff has a bar coding gun to mark up orders. The supermarket comes to the pub, so to speak. Will Wetherspoons catch on? The outside seating area at the back is a meadow, with a fine collection of wildfowl and peacocks in the adjoining enclosure. Again we had to tear ourselves away to get to the last pub - the Marble Arch. Between us we sampled all the Marble Brewery beers. N4 was amusing, Lagonda was luscious, Ginger was bitingly dry, Cloudy Marble was again not cloudy and, once more, the Manchester Bitter was magnificent.

There are CAMRA Under 26 events throughout the year - especially in term-time.



High Peak and North East Cheshire branches of THE CAMPAIGN FOR REAL ALE presents

# GLOSSOP BEER FESTIVAL



## for VICTORIAN WEEKEND

Friday, August 29 - Sunday, August 31

More than 20 different  
real ales and ciders  
including  
Festival Special Brews!

12 noon -  
11.00pm  
daily

Barbecues, Entertainment  
and Victorian Festivities  
on Glossop's biggest  
weekend of the year!  
Period dress encouraged!

at GLOSSOP LABOUR CLUB, 11-13 Chapel Street, Glossop