OPENING TIMES MAY & JUNE 2018 / FREE

INSIDE: STOCKPORT BEER & CIDER FESTIVAL / HERITAGE PUBS/ PUB & BREWERY NEWS/ EDITOR CELEBRATES 30 YEARS





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~ OPENING TIMES ~

Opening Times is produced by the Stockport & South Manchester Branch of CAMRA, the Campaign for Real Ale. Additional material is supplied by the High Peak, Tameside & North East Cheshire Branch, and the Macclesfield & East Cheshire Branch. It is printed by Matelot Marketing and distributed throughout Stockport, Tameside, South Manchester and East Manchester. There are also numerous outlets in Macclesfield & East Cheshire, Manchester City Centre, High Peak and Glossop.

News, articles and letters are welcome to the editorial address – John Clarke, 45 Bulkeley Street, Edgeley, Stockport, SK3 9HD. E-mail – **stocam@btinternet.com**. Phone 0161 477 1973. Advertising rates on request or online at: **http://www.ssmcamra.co.uk/ magazine.htm**. Local advertising John Clarke (as above) or contact Neil Richards MBE at **n.richards@btinternet.com**.

Trading Standards

For complaints about short measure pints etc contact the Citizens Advice Consumer Service. This works with all the Trading Standards services in the North West and is supported by the Office of Fair Trading. You can email the Consumer Service at the following address:

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Their telephone no. is 03454 04 05 06. To report a matter to Trading Standards go to:

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Subscriptions

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Opening Times does not recommend you drink and drive. Local public transport information can be obtained online as follows:

- Transport for Greater Manchester: www.tfgm.com. 0161 244 1000
- East Cheshire: 0300 123 5500
- www.cheshireeast.gov.uk/public_transport.aspx
- Derbyshire: www.derbysbus.info

Disclaimer

We aim to ensure that the information in *Opening Times* is correct at the time of going to press. If we get something wrong then please get in touch (editorial contact details above) and we'll print a correction. Please also note the opinions expressed in *Opening Times* are not necessarily those of CAMRA either locally or nationally.

Copy Date for the July/August issue is Friday 25th May

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Distribution Manager – Janet Flynn

Front cover – Festival Fun. Don't miss Stockport Beer & Cider Festival



What's On

Local CAMRA Branch Events, Information and News

CAMRA Members only

Your Local CAMRA Contacts & Websites

Stockport & South Manchester (SSM)

www.ssmcamra.co.uk

Contact: John Abrams; 07734254269; Secretary@ssmcamra.co.uk

High Peak, Tameside & NE Cheshire (HPNC) www.highpeaktamesidenortheastcheshire.camra.org.uk

Contact: see website

Macclesfield & East Cheshire (MEC)

www.eastcheshirecamra.org.uk Contact: Rob Nicholson 07983 524102; social@eastcheshirecamra.ora.uk

Central Manchester (CMCR)

www.centralmanchester.camra.org.uk Contact: Margaret Corlett; mcrcamrasocials@hotmail.com

Local CAMRA Events — May

Thursday 10th – Branch Meeting: Blossoms, 2 Buxton Road, Heaviley, SK2 6NU. Starts 8.15pm. (SSM)

Friday 11th and Saturday 12th – Macclesfield Beer Festival. Details at: macclesfieldbeerfestival.org (MEC)

Saturday 12th – Branch Meeting: Old Cell Ale Bar, 10-12 Market Place, Chapel-en-le-Frith, SK23 0EN. Starts 1.00pm and will be followed by Chapel pubs social and, if time, Whaley Bridge. (HPNC)

Tuesday 15th – Campaigning Meeting: Freemasons Arms, Silk Mill Street, Knutsford, WA16 6DF. Starts 8.00pm. (MEC)

Tuesday 15th – Liverpool Road Social: starts 6.30pm at Oxnoble, 71 Liverpool Road, M3 4NQ; then White Lion, 7.30pm at Cask and finishing Deansgate Tavern, 321 Deansgate, M3 4LQ. (CMCR)

Friday 18th – Stockport North & Portwood Stagger: starts 7.30pm at the Midway, 263 Newbridge Lane, SK1 2NX; 8.30pm calling point Railway, 1 Avenue Street, SK1 2BZ. (SSM)

Thursday 24th – Pub of the Month presentation to the Red Lion, 83 Stockport Road, Cheadle, SK8 2AJ. From 8.00pm. (SSM)

Saturday 26th – Torrside Brewery Open Day. Meet at Malt Disley, 22 Market Street, Disley, SK12 2AA, 1.00pm and then calling at White Lion, 135 Buxton Road, SK12 2HA en route to Torrside. (HPNC)

Saturday 26th – Spring Pub of the Season presentation to the Bottle Bank, 24-26 London Road, Holmes Chapel, DW4 7AL. Time TBC. (MEC)

Tuesday 29th to Thursday 31st – Set up and run Stockport Beer & Cider Festival. All CAMRA members welcome - volunteers needed. (All)

Local CAMRA Events — June

Friday 1st to Sunday 3rd – Run and take down Stockport Beer & Cider Festival. All CAMRA members welcome and volunteers needed. (All)

Saturday 2nd – Social at Offbeat Brewery, Crewe. Details from contact. (CMCR)

Monday 4th – Branch Meeting: Gullivers, 109 Oldham Street, M1 4LW. Starts 6.30pm. (CMCR)

Saturday 9th – Club of the Year presentation to Wythenshawe Club, 78 Longley Lane, Northenden, M22 4JF. From 7.00pm. (SSM)

Saturday 9th – Branch Meeting & AGM: Wharf Tavern, 77 Caroline Street, Stalybridge, SK15 1PD. Starts 12.30pm and will be followed by a Stalybridge pubs social and, if time, Ashton. (HPNC)

Sunday 10th – Social at Donkeystone Brewery, Greenfield. Starts 1.00pm. Details from contact. (CMCR)

Thursday 14th – Branch Meeting: Magnet, 51 Wellington Road North, Heaton Norris, Stockport SK4 1HJ. Starts 8.15pm. (SSM)

Saturday 16th – Social at Mouselow Farm Brewery Open Day, 3 Mouselow Farm, Dinting, Hadfield, SK13 7QQ. From 12.30pm. (HPNC)

Friday 22nd – Withington Stagger: starts **8.00pm** at the Orion, 8 Burton Road, Withington, M20 3ED; 8.30 calling point Victoria, 438 Wilmslow Road, M20 3BW. Note later start time. (SSM)

Thursday 28th – Pub of the Month presentation to the Griffin, 552 Didsbury Road, Heaton Mersey, SK4 3AJ. From 8.00pm. (SSM)

Saturday 30th – Social undertaking Chorley Real Ale Trail. Meet on 11:22am train from Manchester Piccadilly to Blackpool North. (HPNC)

Social Media

Many of the local CAMRA branches have Facebook and Twitter accounts which you can follow:



Stockport & South Manchester: www.facebook.com/SSMCAMRA

High Peak, Tameside & NE Cheshire: www.facebook.com/HPTNECCAMRA

Macclesfield & East Cheshire (East Cheshire Pubs & Beer): www.facebook.com/groups/897449270304045/

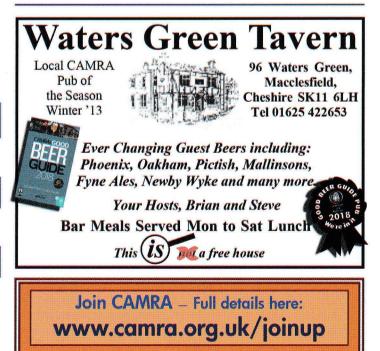


Stockport & South Manchester: @SSMCAMRA

Macclesfield & East Cheshire: @MECCAMRA

CAMRA Discounts

A list of local pubs generously offering a discount to CAMRA members appears in this issue on page 21.



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LEAF PROMOTIONS SHOWCASE

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STOCKPORT

BEER&CIDER



CAMPAIGN FOR REAL ALE



Pubs of the Month

Stockport & South Manchester Winners for May and June



The Stockport & South Manchester Pub of the Month for May is the Red Lion on Stockport Road in Cheadle. Darren Berry is a fan and explains why it won.

Originally a Bell & Co pub, the Red Lion was acquired by Robinsons in 1949. For some years Robinsons leased the pub and during this time it was extended and refurbished, both internally and externally. While it's now essentially open-plan the rambling interior still has plenty of cosy corners and separate areas and as such it is a popular community local.



Now run by Chris Reding and his h a r d w o r k i n g team, the Red Lion is traditional in style with dark wooden panelling throughout. Toby jugs, old bottles and photos and the traditional fittings all add character. There are a few cosy

little seating areas off the main room with welcoming open fires enjoyed by all in the winter months. A large patio area is located alongside the pub with additional heating for those cooler nights.

The beer range consists of three regulars, Dizzy Blonde, Unicorn and Wizard plus the Robinsons seasonal – all are well kept and very popular. Food is served seven days a week, with a carvery available on Sundays. The Red Lion hosts a weekly quiz there's live music three or four times a year. It's one of those pubs that seems to do everything well.

So why not join the local CAMRA branch, along with Chris and the team, to celebrate the award on Thursday 24 May and see for yourself why the Red Lion has been voted Pub of the Month?

Buses 11, 11A, 309,310 and 312 will drop you off close to the pub.



The Pub of the Month award is sponsored by Stephensons, a local family firm that has been supplying the local pub and catering trade for over 140 years. Check out their advert on the previous page.



The Stockport & South Manchester Pub of the Month for June is the Griffin on Didsbury Road, Heaton Mersey. Jim Flynn paid a visit and explains why it won.

The Griffin is something of a local institution but, and this is familiar refrain, it's had its ups and downs in recent years. It's certainly on an up at the moment though following the arrival of new licensee Sinead Hunt. This is Sinead's first pub, although she's been with Holts, including a spell as assistant manager of the Spread Eagle in Chorlton, since she started work.



Growing up in Withington, Sinead was familiar with the Griffin and knew it was a good pub with plenty of potential so, having successfully applied to run it, she took over last October. She says it was hard work at first but, now settled in, she is getting good feedback and trade is definitely on the up. If the quality of the beer is testimony to that.

The cask range comprises Holt's Bitter, Mild and Chorlton Pale Ale from the Holtsowned Horse & Jockey in Chorlton. The

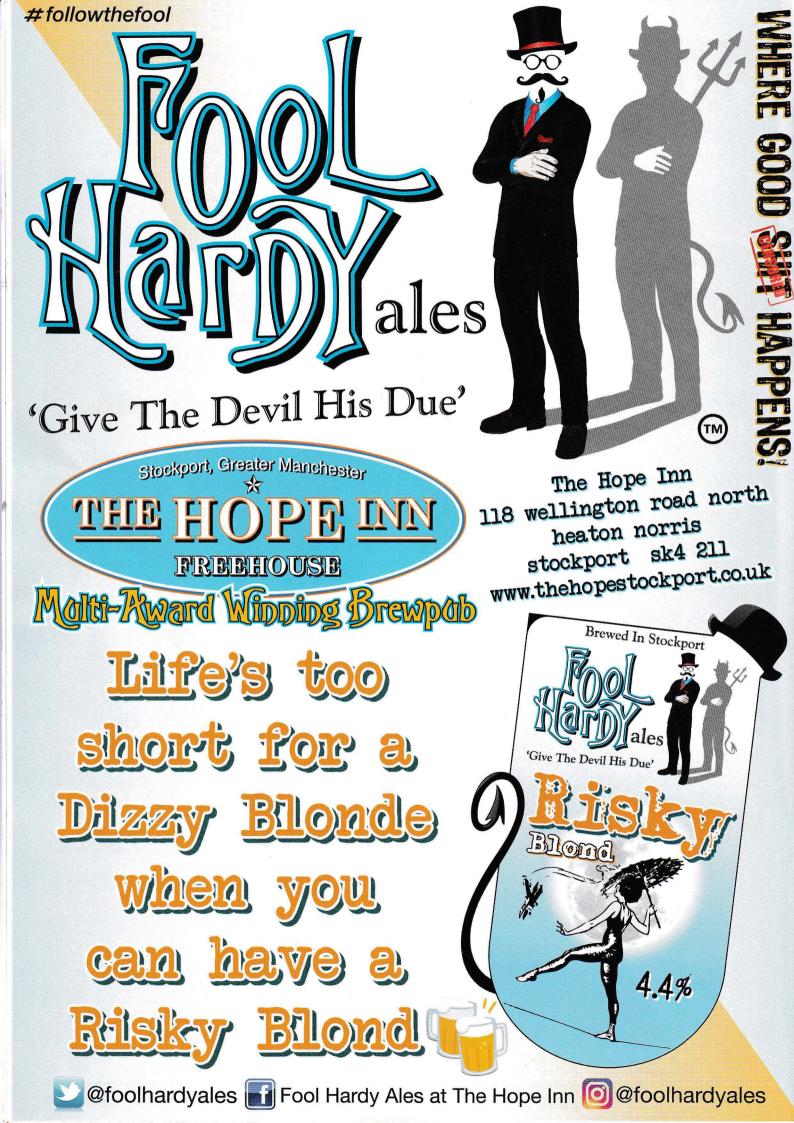
new chocolate stout from Holts has also been available. The Mild, reintroduced on cask by Sinead, is selling particularly well ("it's going down a treat" she tells us).

There's no food at the moment although this may well appear once a planned refurbishment, which will involve a general refresh of the decor and furnishings, has taken place.

There is however a quiz night on Thursdays and Sinead is also looking to start a darts team - so if you are interested in that why not drop in and have a word? On Saturday nights there's a DJ, which sometime includes karaoke. There are occasional acoustic nights in the week and Sinead is also looking to get some regular entertainment for Friday nights, too.

"You can't beat a happy pub" Sinead says and that certainly seems to be a recipe for success here. Yes, the Griffin is definitely on the up and well deserving of our Pub of the Month Award. Join us on the evening of 28 June when we make the presentation.

The pub is well-served by public transport – buses 23A, 370 and 42 are among the many services that will drop you close by.



Stockport Beer & Cider Festival

Festival Charity and Homebrew Competition



Planning is now well underway for this year's Stockport Beer and Cider Festival. The venue is again Edgeley Park and this year's dates are 31 May to 2 June. Get those diaries and calendars noted!

This month we focus on the Festival Charity, **Stockport CP**, and also the homebrew competition which will bring you five of the brand new beers launched on Bar Nouveau.

Big Year for Stockport CP

2018 is a big year for Stockport Beer Festival's chosen Charity of the Year. It's Stockport CP Society's 65th Anniversary. Since opening its doors in 1953, the charity's aim has always been to make a positive difference to the lives of local children with cerebral palsy.

The Society has travelled a long way from those early days and has been able to support thousands of service-users and their parents or carers. Today, many of the Society's service-users together with their parents or carers see SCP as a vital and enjoyable part of their daily or weekly activity.

During those 65 years, 'SCP' has grown to provide a range of services for children and adults of all ages who have physical and/or learning disabilities across the Greater Manchester, Derbyshire and East Cheshire regions. It's not just children, young people and adults with cerebral palsy who can benefit, trained support workers are on hand to support individuals with other disabilities too.

Promoting Independence

Whether it's developing valuable skills and independence through taking part in activities in the community or at dedicated skills centres, or just having fun at the Society's specialist weekly cycling club held at Woodbank Park Athletics Stadium, the emphasis is always on enabling service-users to enjoy as fulfilled a life as possible.

As a local charitable organisation SCP is committed to building and keeping strong links with the community and businesses within the region. And now, as part of that initiative, SCP is actively seeking individuals and or businesses to grasp the opportunity to support this truly local charity by taking part in the **'SCP Community Challenge**'.

Everyone will remember the shiveringly simple *'ice-bucket challenge'* that was shared on social media by millions in recent times. SCP is now challenging individuals and businesses to take up their own unique challenge. The only limit is your imagination! So whether you fancy holding a 'Crafty Cake Bake', a 'Clever Quiz Night' or a 'Spinning Bike Spinathon', then our dedicated fundraising team is on hand to support your efforts.

Alternatively, if you'd just like to support SCP for a day by being a Volunteer at the 2018 CAMRA Stockport Beer and Cider Festival at Edgeley Park, Stockport, from 31 May to 2 June, then they would love to have you on board. If you're over 18 and could spend from two hours up to 20 (you choose how long) there'll be a variety of tasks and activities on offer. Rest assured – it will be a great experience and a fantastic opportunity to get some volunteering experience. The Society will be covering reasonable travel expenses. Oh – and did we say – you'll be helping a local, brilliant charity in a big way!

To find out how you can support this great local charity, call Stockport CP's fundraising manager Sam on 0161 432 1248 or email Samantha.Case@stockportcp.co.uk

Homebrew Competition

For the third year we have run a competition among local home brewers to find five beers for our popular Bar Nouveau. Entries were down very slightly this time but the standards were very high.



Judging (pictured in action above and below) took place at the **Hope Inn** on Wellington Road North in Stockport on 18 and 25 March. Many thanks to Martin Wood for letting us take over his Vault for two Sunday afternoons.



Thanks also to **Poynton Brewery**, **Thirst Class Ales**, **Blackjack Brewery**, **Torrside Brewing** and **Stockport Brewing** for not only hosting the winners but also coming along on the judging days.

So, it's congratulations to the winners. John Rodgers won the Speciality category with an excellent American Dessert Brown Ale with cacao nibs, vanilla and dates and he will be brewing this at Torrside. Alex Pembroke won the Bitter category with a crisp and full-bodied best bitter which Poynton Brewery will be brewing.

Runaway winner though was Jonah Stancombe from New Mills. He won two categories last time and this year he topped that with three first places. His Sugar Puff Daddy Mild (and, yes, it does contain sugar puffs) will be brewed by Thirst Class while Milk Chocolate Porter will be brewed by Stockport Brewing. His IPA (in the fashionable New England style and dry-hopped) will be brewed by Blackjack.

Not only will the winning home brewers get a brew day at their host breweries but this year we will be presenting them all with certificates to mark their wins. We hope to feature these in the next issue of *Opening Times*.



You Could Be Next

On 1 May, Scotland became the first country in the world to introduce a system of Minimum Alcohol Pricing, with the rate initially set at 50p per unit (10 ml) of pure alcohol. The claimed justification for this is that it is a way of reducing problem drinking but, given that it is estimated that it will affect 70% of all alcohol sold in the off-trade, it is an extremely blunt instrument. It is in effect punishing ordinary people of limited means for the problems of a minority. A couple could easily be made £200 a year worse off without even exceeding the very low official consumption guidelines. Recent figures from the Office of National Statistics have shown that the UK is the fourth most expensive country in Europe for alcohol, so it's not exactly cheap in the first place.

It also comes across as a fundamentally patronising and élitist measure, implying that it is fine for the well-heeled to continue swigging single malts, claret and craft ales, but that the irresponsible proles are not to be trusted with an abundance of Carling, Glen's Vodka and Lambrini. As the famous Victorian liberal philosopher John Stuart Mill said, "Every increase of cost is a prohibition to those whose means do not come up to the augmented price."

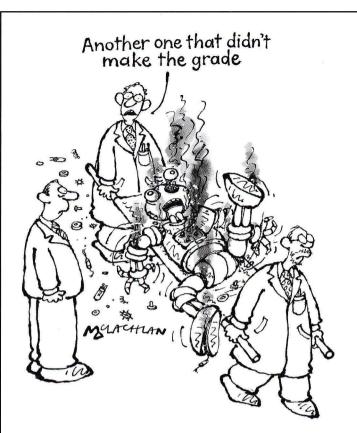
It's questionable to what extent it will affect the consumption patterns of problem drinkers anyway, and some may end up sacrificing other areas of expenditure. As the old Russian saying goes, "Daddy, now that vodka is more expensive, will you drink less? No, my son, you will eat less." It is also likely to lead to a whole raft of undesirable consequences, such as cross-border smuggling, bootleg brewing and distilling, and a switch to illegal drugs. Not so long ago, a Sheffield student had her eyesight permanently damaged by drinking counterfeit vodka, while five Lithuanian men were killed in Boston, Lincolnshire, by an explosion at an illegal vodka distillery. Minimum pricing could lead to more such tragedies.

Some in the licensed trade have welcomed the move as a way of redressing the price imbalance with the off-trade. However, it isn't going to give anyone a single extra penny to spend in pubs, and it is hard to see how increasing the price of a can of lager from 60p to 90p is going to encourage anyone to spend £3.50 or more for a pint in the pub. It could even damage the pub trade by constraining household budgets and leaving people with less discretionary spending money.

It's also an unedifying spectacle to see one part of the alcohol industry lining up alongside the anti-drink lobby in a misguided attempt to gain some short-term advantage over another section. As Winston Churchill said, "An appeaser is one who feeds a crocodile, hoping that it will eat him last." Surely all producers, retailers and consumers of alcoholic drinks should be united in opposing the neo-Prohibitionists rather than squabbling amongst themselves.

At a level of 50p per unit, it's unlikely to affect any drinks sold in the on-trade, although it could hit some of the stronger guest ales sold in Wetherspoon's after applying the 50p CAMRA discount vouchers. But the pub trade should bear in mind that the study by the University of Sheffield used to support the policy actually concludes that the most "beneficial" results would come from setting differential minimum prices for on- and off-trades, with that for pubs and bars more than twice as high. Any advantage gained from minimum pricing could turn out to be short-lived, as the spotlight turns to on-trade pricing. So, if you're remotely inclined to support this measure, don't forget that you could be next on the list.

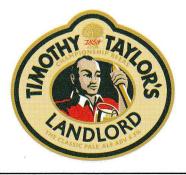
Curmudgeon Online: curmudgeoncolumns.blogspot.com



A.I. is too important to be left in the hands of machines.

The A.I. we're referring to isn't Artificial Intelligence, it's Ale Intelligence, of course. We're not technophobes, we just don't trust anything incapable of smelling, feeling or tasting to create something as delicately balanced as Landlord. That's why we have five hands-on, Heriot-Watt trained brewers involved in every step of the process, from barley delivery to filling the casks. This way, we can make sure that every sip of Taylor's is as delicious as humanly possible. Machines may one day take over the world, just be thankful you won't be around to drink their terrible beer.

All for that taste of Taylor's



Stagger

Heaton Moor with Viv Thorpe

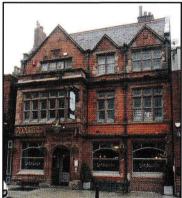


On the evening before the mini-Beast from the East returned with more snow coverings, your correspondent was first in the initial pub, the brightly-lit **Elizabethan** set back from on Heaton Moor Road. The entrance is through the

fenced-in outdoor seating area. It is a traditional pub, but with a modern makeover; small partitions and differences in level separate the various areas. It is a J W Lees house, and the beers on offer were MPA, Bitter and a seasonal ruby beer called Arkwright. It was very busy, with a wide variation in the age range of the customers. By the time several more Stagger participators arrived, the only seating was in a back room, which we shared with a loud and raucous group of guys and gals, celebrating something or other! The Arkwright was the best of the beers, we thought.

On leaving, we crossed the road to **Thom's Wine Bar** - one of our number went inside to check on the handpumps we could see through the windows, but they were not in operation as they were undergoing 'cleaning of the lines'.

So we carried on a few yards, re-crossing the road to the large building housing the **Moor Club** which has an interesting history. Originally, it was the Conservative Club and further down the road was the Reform Club (Liberal). In due course, both clubs began struggling, so much so that they decided to merge, drop the political aspirations and become a social club. The sale of the Reform Club building raised enough cash to fully renovate the new Moor Club, as it was decided to name it. Beers on offer were Holt's Bitter and another from the new



and relatively unknown Soul Brewing Co. Both were tried and rated as most acceptable.

We then marched on down, across the road once more, to our 8.30 mid-point stop, the **Plough**, an interesting reddishbrown brick-built building, with numerous windows forming its frontage. The width of the pub viewed from outside is deceptive, once through the door, you face a long narrowish way up to the back. There is a long bar on the

left, and tables with seating on the right. Further on, to the rear, is the Observatory, a small room with, what else, but a selection of circular star charts making up the decor. The pub was jam-packed and on top of that, the beer was expensive - ± 4.25 for a pint of Tim Taylor's Landlord. Other beers were Thornbridge Brock (which went off) and Jaipur IPA. Both the Landlord and the Jaipur were fine.

A few yards further along the road brought us to the **Crown**, another traditional pub, with a large, lively bar area, and a much quieter, smaller snug. Here, there was a large selection of cask ales compared to the last three venues and we were able to choose from Greene King's Old Speckled Hen, Robinsons Dizzy Blonde, Ossett White Rabbit, Copper Dragon Golden Pippin, Acorn Barnsley Bitter and Moorhouse's White Witch. Only four were tried with the White Rabbit and White Witch being preferred to the Golden Pippin and Barnsley Bitter.



On the road again now, we came to the **Moor Top**, a large single-storey, whitepainted building with an outdoor seating area at the front. Inside, it was exceedingly busy. There is a brightly-lit, open-plan bar, again with interspersed

chest-high partitions. Beers included Brightside Back to Black oat porter, Mill Town Mild and Iron Pier Bitter. All were OK-ish with the bitter the pick of the bunch.

Carrying on, we walked for a while to the second club of the night, the **Heaton Mersey Club** - a large, single room with an open bar. We were regaled with loud music and floor-mounted coloured lights which were being projected onto the ceiling in ever-changing sequences and patterns. It has an integral Gin Palace, with a fantastic selection of gins, each having its own list of possible complementary mixers. Beers on offer were Bootleg Fool's Gold, Marston's Wainwright and Lees' The Governor. We didn't think any of them were on very good form unfortunately.



Now approaching our final call of the night, we went on to the **Nursery** down Green Lane. This is a Hydes pub, and the beers were all from the Hydes stable, including State 34 from their Kansas Avenue line. Other beers included Original, Lowry, 1863 and Old Indie. These of the night

turned out to be some of the best beers of the night.

All in all, a most pleasant evening with a varied selection of beers available to try. Of course this is just what we found on one night so things may well be different if you give it a try but please do as this is an interesting area with a good selection of pubs.

Online – West Didsbury with Chris Morris

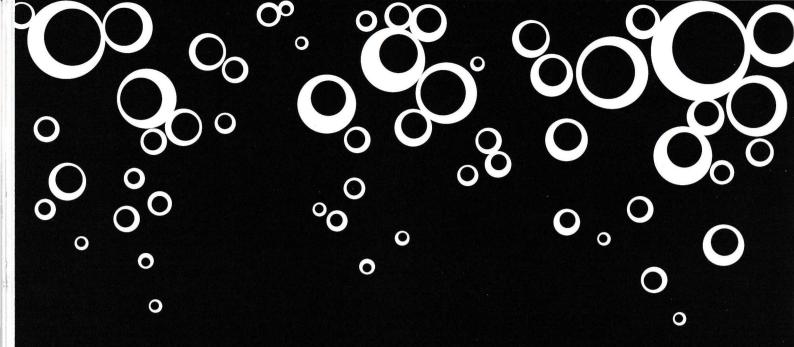
Covered in more detail online on the Stockport & South Manchester CAMRA website is the West Didsbury Stagger with Chris Morris. This started at the (now-refurbished) **Woodstock** on Barlow Moor Road before crossing the road to **Albert's Restaurant & Bar** where onform Brightside Odin was served from the lonely handpump.



It was then a 10-minute walk to Wine & Wallop (pictured left) on Lapwing Lane where no fewer than 13 handpumps were dispensing seven cask beers. One of these, Hophurst Incognito, a black IPA, proved to be the beer of the night. It was a short stroll to Marston's **Greenfinch** where great customer service was in

evidence when one of the beers turned out to be on poor form.

The penultimate pub was the **Metropolitan** at the end of Lapwing Lane. Possibly the busiest pub of the night, there were beers from Fullers, Taylor's and Mobberley Brewhouse available, and all were enjoyably good. Finally, it was across the road to Holt's **Railway**. Five beers here - but something of a letdown with all those tried being thought below par.



Cheers John, job well done! Thank you for 30 years editorship.

