

GREATER MANCHESTER CAMPAIGN FOR REAL ALE

MARCH 1986 **NUMBER 3** **NELLIE DEAN ISSUE**

PLATFORM

— **FREE HOUSES** —

What is a "Free House"? The CAMRA Dictionary of Beer defines the term as:-

"A pub supposedly free of any brewery tie, and therefore able to offer a range of beers from different breweries. Term much abused these days".

Many pubs in Greater Manchester advertise themselves as being "free houses". By the strict terms of the above definition none of them really are. Why is this? Go regularly into any "free house" and you will notice that some or all of the beers on offer never vary. This may be due to the landlord's preference, but in 95% of cases it is because one or more breweries have purchased a permanent outlet for their products by means of loans at low interest rates or by supplying bar fittings. This practice is restrictive because the larger breweries are obviously better placed to offer financial inducements in the free trade. No wonder, then, that in the free trade you are far more likely to come across Scottish & Newcastle, Wilsons/Websters, Whitbread, Tetley and John Smiths in preference to others. The smaller independent brewers are left high and dry; they must either try to compete on the same basis, which would be very costly, or to rely on the quality of their products to obtain outlets in the true "free house". The very small brewers must therefore find it increasingly difficult to find any foothold in the trade at all. This is one of the major reasons behind the demise of Pollards and Fails-worth to name but two, because if you can't find an outlet you cannot survive.

What can be done? It is in our interest to have as wide a selection of beers available for us to try, because this keeps prices down and gives the consumer the right to choose what he/she would like to drink. CAMRA

believes that the term "FREE HOUSE" should be confined to on-licensed premises which are at liberty to sell the products of any brewery company. We are campaigning to make it illegal to describe a pub as a "free house" if it is tied by any form of agreement to the products of any particular brewery. In the end the only way to ensure that free houses remain so would be to pass legislation preventing any institutions from making loans that are conditional on the recipient stocking any particular range of products. You might think more on this the next time you are attracted into a pub displaying a sign saying "free house" and find one beer on sale.

I believe that the free house is a great institution and I like nothing better than to travel around those that offer a wide range of beers to sample their wares. I am often disappointed. I know, for example, of two houses in Denshaw, Oldham with huge signs outside saying that they are free houses but you are greeted with Wilsons Bitter on entering. This, to me, is misleading. However, some free houses do deliver what they promise. In future editions of Beer Lines we shall be spotlighting true free houses and showing you why they should be visited and encouraged, for it is they which will keep the small breweries open.

REMEMBER: If a landlord chooses or has the facility to vary his range at will, he runs a true free house. If he cannot, then his pub does not deserve the title and should indicate the tie clearly.

ROB CARDER

(standing in for Paula, who's gone off skiing!)

THE BEST THINGS COME IN LITTLE PACKAGES!

That's what they say, and it couldn't be more true than in the case of Old Mill Brewery — as discovered by Rochdale, Oldham and Bury Branch when a dozen intrepid explorers braved near-Arctic conditions to cross the Pennines to Humberside.

R/O/B's first brewery trip of 1986 was well-programmed and members set forth across the moors to Snaith, near Goole, on a cold and windy Wednesday in mid-February, amidst flurries of snow and fears of road closure. We went on a well-prepared minibus — the driver thoughtfully had sleeping bags on the luggage rack (although one between six may have posed problems!). Anyway, we made it to Snaith, better late than never, and were all considerably impressed by what we found.

We were warmly welcomed into the Brewery's hospitality room by Old Mill's team of three. We entered with some trepidation — the welcome mat was in fact, a glass inspection chamber set into the floor and through which one could see the old well preserved in the basement! (We soon recovered our composure after a few pints!)

Old Mill Brewery was established by Bryan Wilson in 1983. After a successful career with Websters and Wilsons he decided to 'go it alone' and acquired the old mill in Snaith. The building dates from 1791 and was originally a malt-kiln; it was extended to include a cornmill and in the more recent past has housed a manufacturer of clog soles!

On moving into these premises Bryan had to have water, drainage and electricity "installed" and minor modifications were made to the fabric of the building. The mill chimney was demolished and has made room for the cask-cleaning system. The water supply is received via a very narrow bore pipe and storage tanks have been introduced to ensure that a sufficient supply is available as and when required.

The plant, which has a twenty barrel brewing capacity, was designed by Bryan and has been built on traditional lines. All vessels, pumps and pipes are made of stainless steel. En route from the copper to one of the three fermenting vessels (two more are on order) the liquor passes through a whirlpool. This is created by entering the liquor into a cylindrical container, at a tangent, and at a rate such that all the liquid is "on the move" when the last drop enters the container. The whirlpool extracts from the liquor, in the form of a central cone-shaped deposit, the gunge which would usually be strained out by the leafy hops — but Bryan is a strong advocate of the hop pellet which is unable to do this job so an ale jacuzzi had to be created instead!

Only two pumps are used in the plant and an interesting cross-over unit has been designed (and manufactured by R/O/B CAMRA Members SPR Stainless Steel of Ramsbottom) which enables the water flow to be channelled in a variety of different ways.

Top quality malt and hops alone are used to brew Old Mill Bitter and Bullion Bitter — no adjuncts are used. The results, as all will testify, are amongst the finest and most consistent beers available. Bullion deservedly won first place in the new brewery category at the 1985 National Beer Festival at Brighton, and proudly took second place as 'Beer of the Year' — not an inconsiderable feat!



Before heading back to the hospitality room we all peeked into one of the newly-cleaned casks which shone silver bright — each barrel is individually checked before being filled. We also had a lesson in how to fill a keg — as if we would ever feel like doing such a thing to our beer!

Free House landlords reading this please note: you may be one of those approached by Old Mill but put off from ordering beers from any new small brewer because you have heard or had experience of the odd 'fly-by-night, one man and a bucket' operation where ales supplied can be inconsistent and delivery erratic. **THIS IS MOST CERTAINLY NOT** the case with Old Mill Brewery. The brewery is small but the company is tightly, efficiently and professionally run. The beers are of excellent quality and consistency — a favourite of mine, I must admit, to be relied upon whenever I have had the pleasure of discovering it available in 'unknown territory'. Old Mill was a local festival winner being the first to sell out at Bury in 1983 — the first time we included Old Mill in our range of beer festival ales.

In addition, there is plenty of room for expansion on site. In fact, two more fermentation vessels are already on order — and a larger delivery lorry may soon follow to ensure an even more efficient service. The quality of the product cannot be questioned — it is recognised by its peers as a fine brewery as, at the time of our visit, Old Mill were undertaking a test brew on behalf of the Vaux group. Using ingredients supplied by Vaux, Old Mill was able to take advantage of its small scale plant to brew a sufficiently small quantity such that a poor recipe would not be too wasteful.

Old Mill have also made their mark overseas: the King of Tonga asked Pripps of Sweden to find brewing equipment that could produce speedy results. The Swedes therefore arranged for the brewing equipment to be tested at Old Mill and eventually imported similar equipment from SPR — together with a small quantity of duty-free "test" keg lager (!!!).

R/O/B would like to publicly express their thanks to Old Mill and note their appreciation of the hospitality received. Congratulations are in order to Bryan on a wonderful venture. He has built up a fine small brewery which combines the use of a very modern and efficient plant with the use of the best traditional methods. I must say that Old Mill Brewery was the cleanest and brightest (in the nicest sense) brewery that I have visited to date. We all wish them luck in the future . . .

. . . After this, our next brewery trip (wherever that is) will have a lot to live up to!

SUE CUNNINGHAM

PUB CRAWL : GLOSSOP

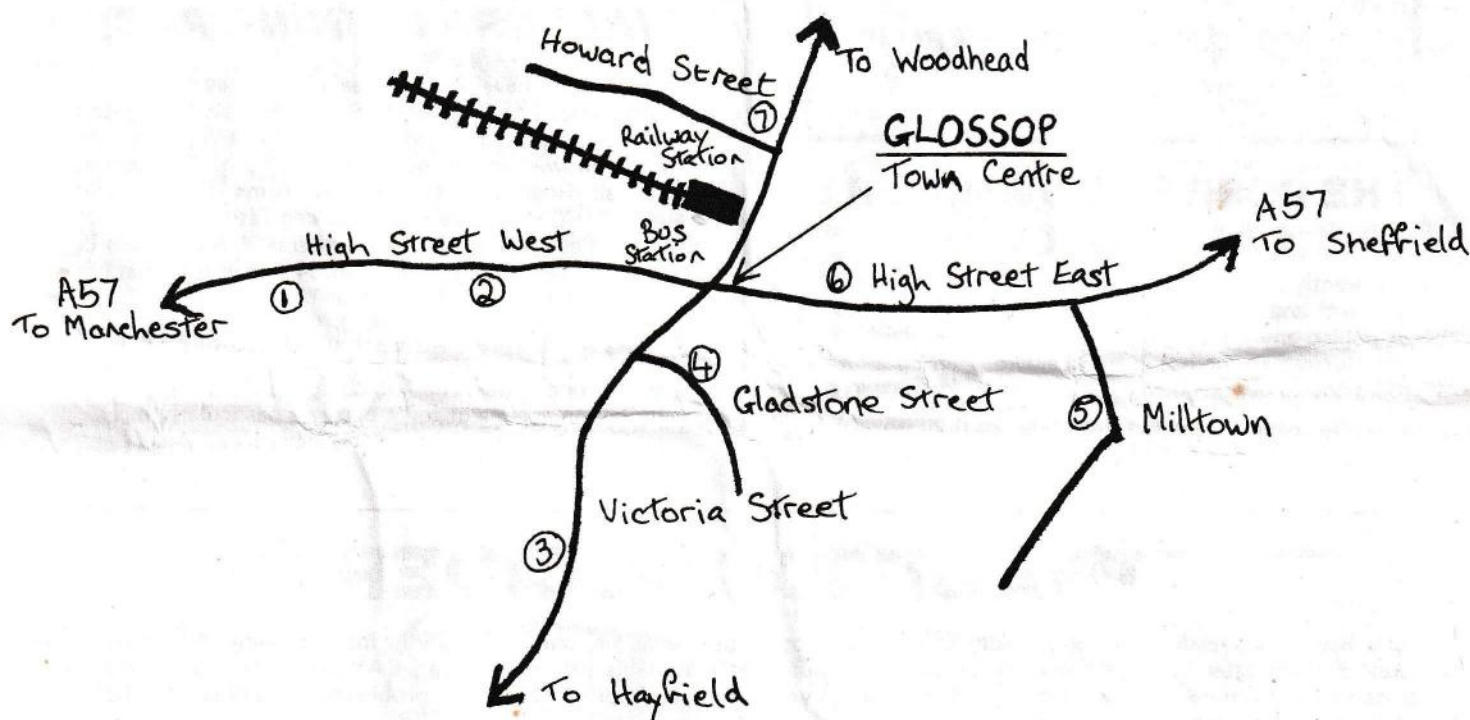
Whilst Glossop, at first thought, may not be among the beer-drinkers choice for a night out, it can offer a surprising range of beers, all within walking distance of the town centre and railway station.

The ravages of pub modernisation seem to have treated Glossop and its immediate environs kindly, so much of the beer is served in pubs whose layout has largely unaltered for years. The majority of pubs could be described as 'locals' providing the local community with centres for games, sports, social activities, food and liquid sustenance.

A good starting point is the Grapes, (1) High Street West, for Boddingtons mild and bitter both handpumped. It is a completely unaltered pub with open fires. The Surrey Arms, (2) also High Street West, offers Robinsons mild and bitter. The etched glass windows declaring Burton beers, Coffee rooms, News and Smoke, give a clue to its former use as a gentlemen's club! A ten minute walk along Victoria Street brings you to the Crown (3) a former Wilsons pub now serving Sam Smiths. This is another unaltered pub with many small rooms. Retracing steps towards Glossop, visit the Victoria Vaults, (4) Gladstone Street, despite being modernised, both the pub and street name seem to have a spirit of defiance to change. The beers available are Boddingtons bitter and Oldham mild. On to the Prince of Wales, (5) a free house in Milltown, which serves Marstons Mild, Pedigree and Burton Bitter. The pub lies off the A57 to the east of the town centre. Walking back to Glossop the Howard Arms, (6) is next on the itinerary for Bass, Stone's bitter and Toby Light. The pub name has connections with an old Glossop family. The final pub on the list is the Star Inn, (7) a Boddingtons bitter pub outside the station, on Howard Street; which makes it very handy and busy!

This pub crawl should be a good introduction to the beers and pubs of Glossop, (there are many other pubs) both for 'legless' specialists and those who wish to wake with a clear head the next morning. A word of caution, if you should visit Glossop before mid-March, wrap up well, it is particularly cold!

TOM LORD



SADDLEWORTH NEWS

The Ram's Head, Denshaw has now added Theakstons XB to the range of beers.

The Church Inn, Runninghill Gate, Uppermill now has the excellent Linfit Special Bitter on regular sale.

The Royal Oak, Heights, Delph has now changed hands and we understand that handpumped Boddingtons and Taylors are now available.

The Roebuck, Strinesdale has also changed hands recently (the previous occupants having moved to The Royal Oak) and the range has changed from Matthew Browns and Theakstons to Boddingtons and Oldham Ales.

ROB CARDER

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ROCHDALE
come and visit
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at the
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Marstons and
Burtonwood beers



The Rams Head

DENSHAW
Traditional Ales
from the Wood



FREE HOUSE
Opening Hours
6.30pm - 11.00pm
Monday to Saturday
Sunday - Normal Hours

THE ROSE & CROWN, BURY AN APOLOGY

Apparently our article on this pub last month was incorrect and the landlord, Geoff King, has no intention of pulling any dividing walls down at all (hooray!). The only alterations he has in mind are to open up another room and to obtain guest beers.

Sorry Mr. King!

ROB CARDER

NATIONAL GBG-LISTED PUB RE-OPENS

The York Hotel, Newport Street, Bolton, had its grand re-opening on the 12th February after a lengthy period of long-overdue renovation. The original 6 - 8 weeks turned out to be almost four months. However, the pub did re-open before Christmas, albeit minus carpets and in a somewhat spartan state and with workmen still in constant attendance during the day.

Burtonwood's have managed to transform The York from a plain and basic town centre local into a comfortable and tastefully decorated pub. The vault has gone, partly to make way for kitchen facilities, although the dartboard and pool table remain. New seating has been installed along with an unusual V-shaped bar.

Landlord Steve Potter managed to get in a barrel of Almond's Bitter for the re-opening and hopes to eventually make it a permanent fixture. The York holds the distinction of being the only Bolton pub to have appeared in every Good Beer Guide since its inception in 1974.

DES NOGALSKI

WALKERS GAINING PACE

Peter Walkers have gained three more Tetley pubs in the Bolton area. The Cross Guns, Bolton Rd., Westhoughton will soon re-open after refurbishments as a Walker's pub, to be followed in the next few months by The Derby, Halliwell Road and The Stanley Arms, Chorley Old Road. The Derby currently serves keg Tetleys and is thus a real ale gain, while The Stanley Arms, known locally as "Sally Up Steps" is a very small 3-roomed pub that has appeared in the Good Beer Guide.

Walkers' attempts to get a Tetley pub in Bolton town centre have so far been unsuccessful. It is believed that a prime target was The Millstone, Crown Street, a keg-only pub in an area of town that gets particularly busy.

DES NOGALSKI

TRADITIONAL CIDER

As a Beer Lines reader, you presumably care about proper traditional ale, and are happy in the knowledge that most of Greater Manchester has a fair amount of the stuff, usually at reasonable prices. However, CAMRA is also concerned to preserve and promote traditional draught cider — and if you think real ale drinkers have got problems, try finding a good pint of cider at a fair price anywhere around town!

The cider drinker's problems are the same as those of the real ale drinker — quality, choice and price. It's just that they're an order of magnitude more severe.

QUALITY:— There's been a cider boom, they say — but 90% plus of it is in keg products (Woodpecker etc.) which vie with keg beer in their gassy insipidity — even a fundamentally good product such as Symmonds, now owned by Greenalls is spoiled by being sold exclusively in keg form in the Greenalls tied estate. Even when you get real (unpasteurised, unpressurised) cider, how good is it? The big firms are known to use significant amounts of apple concentrate to supplement the harvest of the traditional cider apple varieties which alone can give the taste the real cider drinker looks for.

CHOICE:— In the rare event of your actually seeing traditional cider in a pub around Manchester, it's virtually certain to be Bulmer's (probably the sweet variety). There is the odd exception, and off-licences such as Legendary Lancashire Heroes add a touch of variety, but to represent a drink as varied as cider by little more than a single national brand is like having Draught Bass as the only real ale available in the country. Fifty years ago quality independents like Westons sent their products to the four corners of the land — it could happen again now, given a glimmer of interest on the part of the major brewers who, in their capacity as owners of pubs, shape the market.

PRICE:— A single example, (not the most extreme that could be cited) should make the point. In the same week last summer I sampled identical traditional cider from Bulmer's in two Whitbread pubs, The Man and Sceptre, Bolton, at 84p and the Half Moon, Hereford at 59p. Transport costs are no excuse — bottles and cans sell for standard prices nationwide, and with a depot at Little Hulton, Greater Manchester is firmly plugged into Bulmer's national distribution network.

So what can you do? First, try a good traditional cider from an off-licence or at a CAMRA beer festival. If you can't get as good at your local, ask the licensee why — and if he doesn't know, write to the brewery.

Traditional cider is or should be a product unparalleled for quality, value and taste — let's keep it that way!

RHYS P. JONES

LETTER

Dear Editor,

Just a note to thank all those who attended the beer festival at The Gamecock. A marvellous turn out has raised so far a sum in excess of £500 for Guide Dogs for the Blind. I will let you know the final figure when it is available. I would like to thank the following people for their hard work:

Fundraising: Erick Leroy-James & Geoff Lees; the Northwestern Gunfighters who put on a wonderful show for us on Saturday lunch-time.

Beer: Pete Burley (Bar Cellarman).

Glass Collecting & Tidying: Tracey Robinson.

PLUS all my regular staff and all volunteers who worked so hard to make the festival such a success. A special thank you must go to Ian, who travelled the country collecting some of our more exotic ales.

Watch out for The Gamecock raft in the summer!

SIMON FINCH

PEAK TIME

Trafford & Hulme Branch have selected The Peveril of the Peak, Gt. Bridgewater Street, Manchester as their March pub of the month.

Having recently been renovated, the original nature of the bar area with fine woodwork and stained glass can be fully appreciated. A kitchen and new toilets have been built to improve the amenities. Webster Yorkshire Bitter has joined the range of beers. These beneficial changes and the consistent (GBG standard) Wilsons Mild and Bitter have resulted in the selection of this pub for the award, which will be presented at 8.00 p.m. on Thursday, 13th March, 1986. An excellent social and presentation are anticipated and visitors are welcome.

MIKE GOODE and DAVID SHELTON

NEWS FROM WIGAN

(At last! — More Please!)

The Navigation Inn, Gathurst Lane, Gathurst, in keeping with Tetley policy, is now selling Tetley Bitter instead of Walkers Best.

The Hare & Hounds, Highfield, has dropped Castle Eden from its range. Chesters Bitter (72p) is still on sale. The disappearance of Castle Eden is hardly surprising, as a request for "bitter" is automatically met with a lunge for the keg Trophy tap!

DAVE WHITE

NEW FREE HOUSE FOR WEST GORTON

The Imperial, a former Wilsons House, on Birch Street, West Gorton, has finally been bought and is set to re-open after a closure of over two years. The purchaser is Bill Taylor, licensee of the King William IV in Salford.

The Imperial will be run by Bill's daughter Pauline on opening but this could be some time in future as the pub needs a vast amount of work doing to it — it was already very run-down prior to closure and the past two years of neglect haven't helped matters. The King Billy is a well known free house and Bill tells us that The Imperial will also sell traditional beers — the range hasn't been decided yet but Holts, Boddingtons and Tetleys will be possibilities.

Before closing The Imperial was down to about five regulars according to former landlord Wilf Harvey, mainly due to competition from all the pubs on Hyde Road itself — although, if the council's long-term road-widening project goes ahead it'll become one of about three surviving pubs in the area and would doubtless be a goldmine.

We wish both Bill and Pauline luck with the pub and will bring you more news as and when available.

JOHN CLARKE



HOLTS, FULLERS LONDON PRIDE,
HYDES + MARSTONS PEDIGREE.
73, ROCHDALE ROAD, TEL. 061-832-5914

I REMEMBER YOU? NOT LIKE THIS, SURELY!

Wilsons have told us of a change of policy in their beer marketing. Some readers may recall that when Original Bitter was first so called a few years back it was to distinguish it from the keg and tank versions of the same brew which would continue to be called simply Wilsons Bitter. This has led to some difficulties with advertising and is set to change with the 'Original' tag now being applied to Wilsons Bitter in all its forms. Already some pubs selling the tank product now have electric bar mountings showing the 'Original' logo and this is to be slowly extended to keg beer as well.

Fortunately for the real ale lover this shouldn't cause too many problems as most of Wilsons cask beer is dispensed via handpumps which can **usually** be taken as a guarantee of the real thing. Problems may arise with the few pubs selling cask beer through electrics but these are thin on the ground. The Blue Bell, Straw Heath, Stockport, however, being one local example.

JOHN CLARKE

SOUTH LANCASHIRE REAL ALE GUIDE

The South-East Lancashire and South Lancashire Branches will relaunch their local real ale guide in the Spring.*

The area is dominated by Greenall-Whitley and Tetley-Walker. Many of the houses are simple drinking places though both breweries have taken a sympathetic view to the renovations in the area. For instance, there is The Swan at Earlestown where Greenalls seem to have heeded local pressure.

Any ideas about the guide should be passed to the South-East Lancashire Branch Contact.

*The guide covers the following areas: Leigh, Atherton, Tyldesley, Golborne, Newton, Hindley, Wigan, Ince, Standish, Orrell and Appley Bridge.

RAY KRUPP

TRADITIONAL BAKERS NEXT TO SAINSBURYS

The Bakers Arms, Pownall Road, Altrincham, a Hydes pub and a GBG entrant for the last three years, now finds itself next door to the new Sainsburys supermarket. Traditional Mild and Bitter served from electric pumps are joined by gravity dispensed strong ale in the winter months. The addition of a new kitchen means that an extensive home cooked menu is available at around £1.65 a plateful.

It's very handy for the shopping and, if you take granny with you, landlord Peter Hastwell knocks 2p off a pint of Mild or Bitter for all pensioners.

DAVE WARD

PUB FOR SALE

The Woolpack on Brinksway, Stockport has sprouted For Sale signs which indicate that the pub would sell free of brewery tie (presently this is Greenalls House). Any prospective purchasers should contact the selling agents who are Suttons on 832 3103.

KEITH EGERTON

WELCOME TO CHILDREN

The Axe & Cleaver at Dunham near Altrincham has now completed the building of a glass circular conservatory which is to be used as the family room and into which accompanied children will be welcome, particularly at weekend lunchtimes when both hot and cold food is available and, in summer of course, the children can also make use of the outside playground. Wilsons Mild and Bitter are always available and Websters Yorkshire Bitter is presently stocked. Mine hosts, Carol and Malcolm Cormack, are also hoping to obtain Websters Green Label in the near future.

KEITH EGERTON

One simple question from



ALE HOUSES

Could you drink Pendle Witches Brew in the company of a Headbanger, Old Tom, Old Eli, Old Timer, Old Hookey and a Forty-niner whilst discussing simultaneously the finer points of Bishops Tipple, Moonraker or the merits of Varsity and College—without losing your bottle?

Regulars will know the answer.

However, if you don't even understand the question, come and be initiated at

THE GAME COCK

152 Old Street, Ashton-Under-Lyne

Bus Route Nos: 187 216 218 219 345 347 348 349 Stop right outside the door

The Fighting Cock, Bradford

The Red Rooster, Brighouse

The Woodcock, Halifax

The Duck & Drake, Leeds

Birds with all the "right stuff" inn

OPENING HOURS

Monday — Saturday: 11.30 a.m. — 3.00 p.m., 5.00 p.m. — 11.00 p.m.
Sunday: 12.00 p.m. — 2.00 p.m., 7.00 p.m. — 10.30 p.m.

SOMETHING TO CROW ABOUT

New handpumps have been installed at the Old Crow, Crow Lane East, Newton-le-Willows, replacing the old electric free-flow pumps. Along with this change, Ind Coope Burton Ale has also been introduced. According to the licensee, the Burton Ale is likely to be a permanent "fixture" as sales are going well.

The Old Crow, a long standing national Good Beer Guide entry, is one of the few Tetley houses that sells both Tetley-Walker bitter and Peter Walker bitter side-by-side. Having an occasional jazz evening and excellently kept beers, it is well worth the trek out.

RAY KRUPP

OLDHAM REMAINS TO THE FORE-FRONT (HOUSE)

Yet another reminder of British Rail's former branch line, which ran northwards from Oldham, through Lees to Grotton and beyond, has disappeared. The Railway and (obviously more) Commercial, situated a stone's throw* from the former line at Springhead, has been revamped and has now formally adopted its long-time nickname of The Front House. This cask O.B. pub has, however, not suffered from Boddingtonisation and still proudly proclaims its affinity to Oldham Brewery — with no visible external reference to Boddingtons. (The same is true of The Bath on Union Street, Oldham, which has also received new signs and boardings referring just to O.B.) Perhaps Boddingtons have a peculiar sense of humour and delight in allowing us to indulge in wild speculation and fears of O.B. closure (whilst perhaps secretly plotting a further extension to their empire?). Or, on the other hand, maybe I give them the credit for being more devious than they are!

In discussions with one Oldham Brewery licensee (whilst delivering his February stock of Beer Lines) the following reasons why 'Boddingtons will never close O.B.' were given:

1. Boddingtons reputation for cask only beer requires the production of O.B. keg to meet the demand of (a) an extending free trade, particularly being searched for to the south of Manchester and (b) an already considerable Club trade in OB keg in and around Oldham itself. The Boddingtons name sells the beer, however, to the non-connoisseurs of Cheshire (the depressing, mill town image of Oldham does not) therefore the product is marketed as Boddington OB Keg.
2. The large sum of money being spent on refurbishing O.B.'s tied estate — where the Oldham name is retained.
3. What commercially-minded brewer would cease the production of Heinekin lager, which is freely promoted so widely by the 'mother' company, to produce some almost unknown Liverpool'sberg equivalent which would have to be widely advertised and would have less **intrinsic** (?) appeal!

Hopefully these arguments will hold water (no comment) and we can concentrate on campaigns to extend the availability of OB and Boddington Mild or the return of Winter Ale rather than have to fight for what we already have!

*Idea for a CAMRA competition? — how far can you throw your pint of Stones?

SUE CUNNINGHAM

THERE'S AN OLD MILL BACK ON STREAM

The Old Mill, Barrington Road, Altrincham, reopened three months ago having been shut for some time undergoing alterations. New tenant, Keith Bee, a former architect, comes from a long line of publicans, and at his own expense has masterminded the change from its former incarnation as the Barrington Hotel. Keith and his wife Barbara serve traditional Wilsons and Websters Bitters and Websters Green Label Best by handpumps.

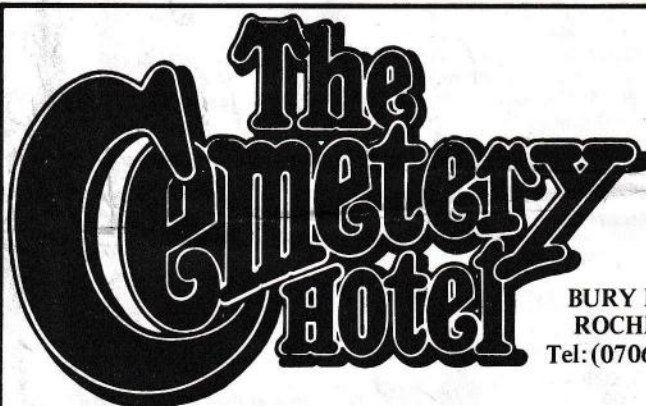
As a hotel eight bedrooms are available and B & B prices range upwards from £12 for a single room at the week-ends. A very comprehensive menu offers a range of meals up to £4.99 for Sunday lunch.

DAVE WARD

PARK NEWS

Bass Charrington are looking for new tenants for the Park Hotel, Crescent Road, Dukinfield. Let's hope that the new licensee decides to put some cask beer on!

DAVE HALE



For a night to remember
in a cosy, unspoilt traditional pub,
The Cemetery is unbeatable.

Bring a party and we can provide you with
a private room — bar sports as required, food
to your liking — and even the ale of your choice —
within reason!

Our selection of handpumped beers is
Boddington's Bitter - Ruddles County
Theakstons Old Peculier - Taylors Landlord
Best Bitter and Porter - Thwaites Mild and Bitter
Oak Old Oak - Shipstones Bitter - Old Mill Bitter
West Riding Tyke

PLUS — The world's strongest ale EKU
+ many foreign & bottled beers

UNSPOILT BY PROGRESS

BRANCH DIARY

STOCKPORT & SOUTH MANCHESTER

MARCH

- 3rd: 8.30 — Monday Social, Nursery, Green Lane, Heaton Norris.
 4th: 8.00 — Committee, Claremont, Claremont Road, Moss Side. GBG selections will be discussed.
 5th: 10.00 a.m. — adjourned licensing hearing, Magistrates Court, Crown Square, Manchester. Come to lend support!
 7th-9th: Trip to Dublin by Coach via Liverpool — details from Andy Cooper.
 10th: 8.30 — Monday Social, Strawberry Duck, Crabtree Lane, Clayton.
 11th: 8.00 — Pub of the Year presentation, Red Bull, Hillgate, Stockport.
 13th: 8.00 — Branch Meeting, Egerton Arms, St. Petersgate, Stockport. GBG selections will be made — PLEASE BE PROMPT!
 17th: 8.30 — Monday Social, Shady Oak, New House Farm Estate, Bramhall. 7.00 — Seven Stars, Ashton Old Road.
 21st: 8.30 — Church, Ardwick Green: Survey Crawl, Ardwick and environs.
 24th: (three-stage Monday Social) — 8.00 — Duke of Edinburgh, Mill Street, Clayton; 9.00 — Travellers Call, Ashton Old Road; 10.00 — Seven Stars, Ashton Old Road.
 27th: 8.00 — Pub of the Month, Midway, New Bridge Lane, Portwood, Stockport.

APRIL

- 1st: 8.00 — Committee, venue to be arranged.
 10th: 8.00 — AGM, Gateway, Kingsway, E. Didsbury. REMEMBER MEMBERSHIP CARDS.
 11th: City Centre Crawl (jointly with Trafford & Hulme) — 7.00 at Lass O' Gowrie; 8.00 at Circus, Portland Street; 9.00 at City Arms, Kennedy Street.
 24th: 8.00 — Pub of the Month, Crown, Wilmslow Road, Didsbury.

S.E. LANCASHIRE

MARCH

- 1st: Trip to Fleetwood Beer Festival. See Branch Contact for details.
 15th: Good Beer Guide selection meeting, Chat Moss, Glazebury, 12 noon. All members are urged to attend.
 29th: Bacup Knutter Crawl! See Branch Contact for details.
 30th: 1.00 p.m. — Branch Meeting, Railway Hotel, Twist Lane, Leigh.

APRIL

- 1st: Fools' Day Crawl of Liverpool — start Lion, Dale Street/Moorfield at 7.30 p.m.
 Contact: Ray Kruup, Atherton 876884 (H), 061-736 1537 (W).

NORTH MANCHESTER

MARCH

- 5th: 7.00 Marble Arch; 8.00 Unicorn; Crawl of GBG central Manchester pubs.
 12th: 8.00 — Railway, Dean Lane, Newton Heath; Committee/social.
 19th: 8.00 — Bridge, Fairfield Street, Manchester.

CAMRA MEMBERSHIP FORM

Are you a real ale drinker? Do you feel strongly about your local being turned into a disco fun pub? Does the current spate of brewery takeovers worry you? Then why not join CAMRA and help with the struggle against the profit makers.

Name(s)

Address

Postcode

I/We enclose my/our remittance for Full/Husband & Wife membership for one year £7.00

Signature(s)

Date

Please send this form with your remittance (payable to CAMRA Ltd.) to:

Sally Bennell, CAMRA Ltd., 34 Alma Road, St. Albans, Herts. AL1 3BW.

NORTH PEAK & NORTH EAST CHESHIRE

MARCH

- 4th: Committee Meeting, Penny Farthing (Thwaites), St. Annes Road, Denton.
 11th: Branch Meeting (8.30 p.m.) Navigation, Marple (Robinsons)
 25th: Macclesfield Pub Crawl. Start at Castle (8.00 p.m.) — near Railway Station.

APRIL

- 5th: Social — Bradford/Sair Inn. T.B.A. (Contact Tom Lord, 061-427 7099 (H)).
 8th: Committee Meeting — Rising Sun, Bredbury (Wilsons).
 15th: Branch Meeting — T.B.A. (New Mills Area).

BOLTON

MARCH

- 5th: 8.30 — Branch Meeting at the new-look York Hotel (Burtonwood) Newport Street, Bolton. All members welcome, particularly those we don't see too often.
 17th: St. Patrick's Day Social. 8.30 — Sunnyside (Free), Bloom Street, off Adelaide Street, 10.00 Lodge Bank Tavern (Lees), Bridgeman Street.
 Contact: Dave Fleming — 0204 389918 (H); or Farnworth 75111 X 207 (W).

APRIL

- 2nd: 8.30 — Branch Meeting, Sunnyside (Free House), Bloom St.

ROCHDALE, OLDHAM & BURY

MARCH

- 4th: 8.00 — Branch Meeting, Railway & Linnet (Lees), Middleton Junction.
 18th: 8.00 — Committee Meeting, Merrie Monk (Free), College Road, Rochdale.

APRIL

- 8th: 8.00 — Branch Meeting, Duke of York (Lees), Royton.
 22nd: 8.00 — Committee Meeting, Black Horse, Rochdale Road, Shaw.
 9th: 8.00 — Interbranch Social with Kirklees, Cemetery (Free), Rochdale.

MAY

- 2nd-4th: Friday-Sunday — Saddleworth Beer Festival. Don't miss it!
 Contact: Steve Lawton — 061-620 9239 (H)
 061-928 6311 X 7111 (W).

WIGAN

MARCH

- 21st: Survey of Hindley. Start at Derby Arms (8.30); Ellesmere (9.00).
 Contact: Dave White, Padgate 826515 X 303 (W)
 Wigan 37389 (H)

TRAFFORD AND HULME

MARCH

- 6th: Committee/Social 8.00 p.m., Cheshire Midland, Ashley Road, Hale. Preselection meeting for '87 GBG entries. Opinions welcome.
 15th: Pub of the Month. Peveril of the Peak, Chepstow/Great Bridgewater Street, Manchester.
 20th: Branch Meeting 8.00 p.m., Old Roebuck, Victoria Street, Altrincham. '87 GBG Final Selection

APRIL

- 7th: Committee/Social 8.00 p.m. White Lion, Liverpool Road, Manchester. All Welcome. NOTE CHANGE FROM USUAL DAY.
 11th: Joint survey of City centre boundary by T & H and S & SM branch. Kick off at Lass O' Gowrie, Charles Street, 8.00 p.m. Further details from Branch Contact.
 Contact: Dave Shelton 061-795 2113 (H)
 061-224 7341 X 54 (W).

REGIONAL DIARY

MARCH

- 3rd: Lager Campaigning Meeting, Wheatsheaf (Tetley), Oak Street, Manchester 8.00 p.m.
 26th: Regional Branches Meeting chaired by S.E. Lancs. Branch, Unicorn, Church St., Manchester. 8.00 p.m. prompt.

BEER LINES - APRIL EDITION

All contributions must be in by Monday, 17th March. Editor's "At Home" Monday, 17th March, Marble Arch, Manchester, 8.00 p.m. This will also include some discussion on the first three editions and where we go in future.