

GREATER MANCHESTER CAMPAIGN FOR REAL ALE

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SUMMER ISSUE

ASHTON CANAL FESTIVAL & BEER TENT

The annual Canal Festival will again be held at Portland Street Basin, Ashton-under-Lyne on Friday, Saturday and Sunday 11th – 13th July, with the Beer Tent organised as usual by the High Peak and North East Cheshire Branch of CAMRA. Licensing hours for the event will be Friday evening, 7-11 p.m.; Saturday afternoon, 12-5 p.m., evening, 7.30-11 p.m.; and Sunday afternoon, 12-5 p.m.

The selection of beers available should include Elggods Bitter; Fullers London Pride; Holts Bitter; Lees Bitter & Moonraker; Linfit Bitter, Special & Stout; Marstons Pedigree; Moorhouses Premier Bitter & Pendle Witches Brew; Old Mill Bitter; Oldham Mild & Bitter; Wards Bitter; Wem Bitter & Special. Traditional Ciders from Symonds and Westons will also be available, alongside Table Wines.

A small admission fee will be charged on entry to the Festival site, which includes entertainment, folk and jazz bands, stalls and displays, and the colourful Canal Boat Rally. There will also be a food tent on site.

The nearby Tameside Heritage Museum centre, not due to officially open to the public till early next year, will be open for previews throughout the Festival. Some small displays have been arranged in this converted canal-side warehouse, which will eventually aim to show the development of Tameside's industrial and social past.

So, for a good day out for all the family, come along to the Ashton Canal Festival. There is plenty to see and do and an extensive range of traditional beers to sample, many unusual for this local area.

GEOFF LEES

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BEER FESTIVAL NEWS

Dates for Bury Beer Festival have now been confirmed as Friday, 21st, and Saturday, 22nd November. Look out for further news of this very popular event.

Greater Manchester Beer Festival will return this year. We don't know the venue yet but we understand that it is likely to be the weekend after Bury Beer Festival; i.e. Friday, 28th and Saturday, 29th November. Again, more information when it's available.

ROB CARDER

SPOTLIGHT

Although we mention T.F.C. in this magazine regularly, perhaps there are some of you out there who want to know more about the country's foremost free house chain. When the Fighting Cock opened in Bradford in 1983, the till float had to be borrowed. Today the chain owns four pubs and leases a fifth (our own Gamecock) from Boddingtons. So, from nothing, Managing Director Jim Wright, the biggest bad bugger of them all, has built his business so well that it now turns over £800,000 per year. The basis of this success is real ale, and plenty of it. Each pub has a minimum of 9 different beers on sale, of which 5 or 6 are permanent and the others are guests, and such guests! The Fighting Cock itself has served over 300 different guests during its three year life. Jim is always looking to expand the T.F.C. operation, so it was with great interest that I went to see him the other weekend to conduct an interview.

Sunday lunchtime at the Fighting Cock is an exhilarating experience. Young Finch is now firmly in charge behind the bar, and the Bad Buggers Club were in attendance, conducting the Sunday reading. This time it was "Bunnikins Picnic", a Ladybird book for the under fives! At the conclusion of the story, Jim told me another tale:

A few weeks ago T.F.C.'s management were investigating ways and means of developing the company further. Because most of the company's cash is tied up in the pubs, one or more of the pubs might have to be sold off to pay for any further business ventures. Whilst exploring the market, Jim Wright was approached by agents of Hoskins brewery of Leicester, who indicated that they wished to buy the company lock, stock and barrel(s). Hoskins raised a lot of money by a new share issue last year, and they were looking for new outlets.

On hearing that he was about to be made "an offer he couldn't refuse", Jim agreed to a series of meetings to investigate the possibilities. The reason for agreeing to talk about such a deal was that the money generated would be used to build "a bigger and better T.F.C."

Apparently during the series of meetings Hoskins' offer changed every time, and in the end the final offer was half the annual turnover of T.F.C., not counting the value of the pubs. So, after a great deal of wasted time and money Hoskins went away empty handed. Shortly after this came the news that Trough brewery had also been approached and treated in the same cavalier manner. Jim's message regarding these events is "watch out for Hoskins". He says they are out to make an easy killing in the North and when financial institutions gain control of small independent breweries and companies, expansion is likely for its own sake. Real ale availability, be it a local brewery or a free house, could be damaged by the lack of concern shown.

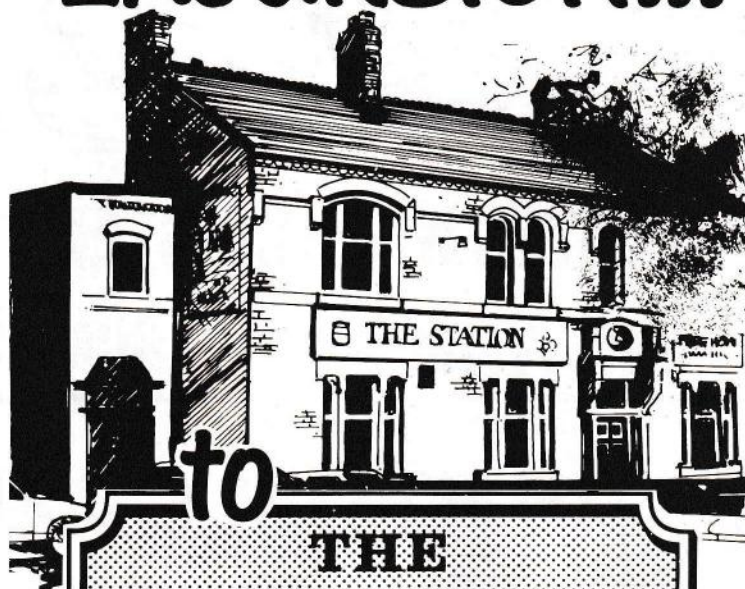
Some of T.F.C.'s expansion plans were then laid out. Plans for two further outlets in Sheffield and Hartlepool have had to be shelved because of problems at the pubs concerned, but further outlets are being actively searched. Jim was disappointed not to have been able to buy the Kings Arms in Salford, recently, and should the right property become available, Manchester City Centre, will see its first T.F.C. pub. I was also interested to hear that T.F.C. were once keen to buy the Sunnyside in Bolton (see inside story).

T.F.C. also made a private approach to Batemans recently, but George Bateman is still trying to raise enough cash to save the brewery on his own, and refused to see them.

In these days of cut-throat competition and brewery takeover and closure, it is nice to meet someone who has built a successful business and will continue to be successful because of the love of good real ale and choice for the consumer.

ROB CARDER

Make an EXCURSION...



REAL ALES

BODDINGTONS BITTER
MARSTONS-Merrie Monk, Pedigree,
+ GUEST BEERS

BEER GARDEN LUNCHEONS

Try our hot meals & super cold buffet,
- sandwiches, soup, pate

FUNCTION ROOM!

FOR PARTIES

we can buy on
BEER & FOOD OF YOUR CHOICE!

THIS MONTH'S BEERS

TIMOTHY TAYLORS
LANDLORD g10.50

OLD MILL BULLION g10.50

2 WARRINGTON ST., ASHTON-U-LYNE. 061-330 6776

ROCHDALE, OLDHAM AND BURY NEWS

JOHN WILLIE LEES

Alterations are well underway at the Good Beer Guide listed Spinners on Woodbrook (off Cooper Street), Springhead. The vault is to be extended into an adjoining cottage but the lounge will be unaffected. This pub is well worth seeking out as it is off the beaten track. Draught Moonraker is available all year round, for those who like a touch of the strong stuff.

The brewery have recently acquired a pub in Todmorden The Welcome Inn, a free house, which had been boarded up for some time, now awaits a John Willie Lees tenant. Those with around the £6,000 needed as 'ingoing' should apply to the brewery.

There is absolutely no truth in the rumour that Lee's bitter is referred to as "Boomerang Bitter" by the draymen, due to the manner in which large quantities of the amber fluid is constantly returned to the brewery as unsaleable.

DRAKE STREET DISASTER

- Q. What do the following have in common — Drakes, Dunphys, Dukes, Flicks and Whittingtons?
A. They are all snappily named fun pubs on Drake Street Rochdale, and with the exception of Dunphys, only serve keg beers and lagers. (On a recent visit to Dunphys the one real ale — Marstons Pedigree — was not available.)

In a town like Rochdale, well known for its variety of pubs and real ales, it is amazing how most of the towns fizzy bars have become concentrated.

Still on the topic of Rochdale, the range of real ales at Yates Wine Lodge (Bluebell) has diminished to just one — Tetley bitter. However this was unavailable on a recent visit.

HIGSONS ARRIVES

Following the recent takeover of Higsons scouse brewery by Boddingtons, the promised introduction of Higsons beers into selected Boddies houses has meant that Higsons bitter is now available, alongside Boddies mild and bitter at the Albion, Wood Street, Middleton. On a recent visit the Boddies beers were, by todays standards, superb, however despite the fact that it was 10.00 p.m. the Higsons was the "first one through" and was almost undrinkable. Great pity!

STEVE LAWTON

WRONG EXTENSION

When is a metered half pint not a metered half pint? — when something's afoot ...

Have you ever wondered why you may consistently receive less than a full pint from an electrically metered pump, even when spillage has been minimal? Well — watch out for a practise, of which we have been made aware, whereby the addition of, for example a short piece of tubing, to the plastic return catch on such a unit will prevent the dispenser from travelling to its full extent and thus returns without releasing a full ½ pint! We had all better get hold of those do-it-yourself beer measure drip-mats ...

... but:

WHEN IN ROCHDALE

Come and visit

JOHN & CAROL

at the

**MERRY
MONK**

College Road
Tel: 46919

**Marstons &
Guest Beer**



WEBSTERS AGAIN

After several months under wraps, the Royal George, Lever Street, Manchester City Centre, has emerged in full Websters regalia. Websters Yorkshire bitter, Green Label, Wilsons bitter and mild are all available on handpump, though how long the Wilsons will be present, remains to be seen.

CARL HOLCROFT

WE WANT WHAT WE WANT WHEN (AND WHERE) WE WANT IT!

Why cannot a Yorkshireman be left in peace to enjoy his (nearly a pint) of well-whipped, hand-pulled ale, with its rich, creamy head and, at the same time, a Burton man be able to appreciate his flatter beer with the head scraped off? Has common sense gone out of the window together with the British sense of fair play? Is the average British landlord really so avaricious that stringent rules and regulations governing what constitutes "a pint" really have to be laid down? Let's yell for freedom of choice of dispense too! Bryan Wilson at Old Mill Brewery, was telling us of the Australian requirement to have a blue dye in the drip tray so that nothing could be poured back into the beer. This sounds a good idea — but can this only work properly with the use of metered pumps? It certainly would not go hand-in-hand with autovacs. Its use with electrically-metered pumps does, however, ensure that nothing goes back into the beer — and as there should be little waste if over-the-top glasses are used everyone should be happy. This way, each pint is paid for, and any recycling of slops would merely be greed for ale to be paid for twice. BUT we don't all like our beer metered out to us in this fashion do we? The use of lined glasses does not cut out all waste when other methods of dispense are used. Even gravity dispense can be very wasteful if the beer is exceptionally lively. It would therefore seem that we cannot have both the exact pint and freshly-drawn beer every time plus be allowed freedom of choice of dispense. As always in life therefore, we are going to have to compromise. But, the consumer should ensure that those landlords who try to exploit the situation are not allowed to get away with it for long. Vote for all-round quality and if you are not provided with what you require, neither accept nor pay for the beer and go and find a pub where you get quality and value for money.

SUE CUNNINGHAM

BOLTON NEWS

Bolton's 7th Peter Walker pub is the Stag's Head, St. Helens Road, Daubhill, which was transferred from Tetley's last month. The Stag's Head is a large main road pub backing onto the remains of the old Bolton-Leigh railway line. It is probably Walker's largest pub in Bolton and could do well for them.

Meanwhile The Market, Brackley Street, Farnworth, has been chosen as one of six Peter Walker pubs to sell Addlestone's cider. Apparently Addlestone's is a rough traditional cider which is served through handpumps.

SUNNYSIDE DOWN

The Sunnyside Hotel, Adelaide Street, Bolton is closed again just six months after re-opening as a free house.

Landlord Dave Rawlinson has sold out to the rest of his partners and is currently a relief manager for Holts. The pub's future is unknown. It is something of a disappointment that the Sunnyside has closed but it was at a disadvantage being a bit off the beaten track. Hopefully if it does re-open real ale will still be on sale.

PARK REVISTED?

Rumours are circulating that the Falcon on Kay Street, Bolton, is shortly to be demolished. The reason is that Bolton Metro. want to build a second carriageway on nearby Topp Way, which means the pub will have to go. As yet neither the tenants, Keith and Helen Partington, nor the brewery, Tetley-Walker, have been told although similarly affected nearby council tenants have.

The Falcon is a large, magnificent pub serving a fine pint of handpulled Tetley ale and in the past it has appeared in a number of editions of the Good Beer Guide. It's proximity to the town centre and, ironically, the motorway network which could be the death of it, has meant that it has served as a meeting place for many local organisations including the Bolton Branch of CAMRA, whose next meeting is at the pub on Wednesday, July 2nd.

The pub dates back at least to the last century and came into Tetley's hands via the Bolton Brewery of William Tong and Sons whose windows at the pub can still be seen.

It now seems that as in the case of the Park in Wigan, the road planners could be about to get their way and another fine pub will bite the dust. One ray of hope is that although the pub has been threatened with a compulsory purchase order at various times over the past 15 years, on each occasion, the various schemes have fallen through due to lack of cash. Perhaps this one will go the same way.

DES NOGALSKI

TROOPING OF THE COLOUR

The Moss Trooper, Timperley, Altrincham, which has recently reopened after the Host treatment as a comfortable, spacious pub complete with pool table, dart board and lunches 7 days a week, held it's annual mini beer festival starting spring bank holiday weekend.

Previous years have seen beers limited to those within the Watney/Grand Met. empire but, perhaps now there are so few left, this year saw the welcome opening of the range to Everards Tiger, Taylors Landlord, Theakstons Bitter and Wilsons Bitter all at a reasonably priced 76p and Websters Yorkshire Bitter at 78p, plus Websters Choice and Ruddles County at 88p. All beers being handpulled and in good form.

KEITH EGERTON



BURY ROAD
ROCHDALE
Tel: (0706) 43214

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

JOIN NOW AND SAVE £2

Observant Beer Lines readers will have noted the increased subscription fee of £9 per annum on the CAMRA membership form. Indeed this is the new rate, however for one year only, new members can join at the old fee of £7, so fill it in today.

Existing members need not despair, you can rejoin for the sum of £7, provided you pay by direct debit from now on. Get a form from your bank and send it off next time your membership is due.

THE FOOL IN THE "CROWN"

CHAPTER IV

"Oh Daphne", breathed Hari. "y—you mean?", stuttered Daphne. "Yes, Daphne — NOW!"

The mood was set. Hari knew he had triumphed at last. The wait had been long. Hari slipped his strong arm round Daphne's slim waist. Daphne shuddered. Hari gently pushed her forward over the threshold of the (shortly to be refurbished at great expense) Rose and Crown, Manchester Old Road, Bury. "Hari, that's the biggest one I've ever seen!" gasped Daphne. "Yes Daphne, it is rather an impressive list of guest beers, with more still to come, and their normal range of Thwaites, Hydes and Boddingtons make the Rose and Crown (shortly to be refurbished at great expense), Bury's premier free house."

Daphne frowned, "I'm sorry Hari, I can't marry you, I must confess I—I drink lager." Hari was shocked but love conquers all. "I can live with that Daphne, if you must drink it, the Rose and Crown (shortly to be refurbished at great expense) has the best selection in Bury."

Daphne trembled. Knowing her innocence was lost in this veritable drinkers paradise.

Meanwhile, back at the manor Captain Merrick, late of the Pankot rifles, loaded his purvey twelve bore and

THE DON CHATTWOOD MEMORIAL STAG NIGHT

— A report from one of the two sober people who completed the crawl.

5.30 p.m. The Harp and Shamrock. An early but leisurely start. The weather was marvellous and we thought we'd have a good turnout. The Famous Five were feeling frisky (lucky frisky!) and the two boys started in fine style with pints.

6.30 p.m. Smithfields. There was a few more people here, horror there is no slimline orange for our slyph-like friend from Lancashire. Rob managed to throw beer all over the table (some people will do anything rather than drink their fair share on a pub crawl). Thankfully we were given proper glasses and not those vile flower vases they give to lager drinkers. Those of us visiting here for the first time are impressed.

6.30 p.m. Castle and Falcon. Keg mild, so this was avoided. The pub was quiet, only three other people in it. Robin of Sherwood playing in the back room, so we retired there so that one of our party could drool over Jason Connery. Des Nogalski and three friends appeared, all were drinking the mild tee hee.

7.00 p.m. Sinclairs. Very busy, especially outside. The Museum Ale pronounced good, but we have to move on so its a case of throwing it down the neck.

7.20 p.m. The Unicorn. Met the silly celt, who says we are disgustingly good at time keeping. Woe horror, the Circus Tavern doesn't open till 8.30 p.m. and we are supposed to be going there at 8.00 p.m. Sue indulges in a butty, the pig after the tea I made! Horror again I've lost my very expensive CAMRA pen.

7.50 p.m. Grey Horse. Small hot and red, not overly busy. We ladies are feeling rather hot after the gallop across town, so we retired to the toilet, only to discover it is tiny.

8.00 p.m. Circus Tavern. Anguish, both the back and front door closed, so on to the next venue.

8.15 p.m. Peveril of the Peak. Sat Al Fresco overlooking Langtons Wine Bar (which apparently serves handpulled Chesters. I'm not tempted by either this or the pink neon type signs). Its very pleasant here, although the breeze is a bit "Dallasish". The Pev's tilework is rather fine, as is the view of the scaffolding on the mock Georgian exclusive offices on Oxford Road. We are joined by Steve and Dorothy, who arrive in fine style by taxi.

8.50 p.m. Lass O'Gowrie. Very hot and very full, we stand outside, but are hastily shepherded in by the landlord. Joined by Val and Rosie. As no-one seems to be enjoying the beer we leave, half the party go to the Circus again, the rest make their way to the next port of call. Comments regarding the beer include "Inferior home brew" and "The Chesters bitter is probably more tasty". Mike is slightly ill on route to the Coach and Horses, he blames the LOG 42.

9.20 p.m. Coach and Horses. No slimline anything, so Gill has Landlord, that well known low calorie drink. Geoff Lees in evidence, as is Graham and Yvonne. No sign of the Circus party.

As we were leaving, the Circus people arrive, Rob has hic-cups, a very bad sign. Sue and Rhys head into "the business" of the Coach and Horses, the rest of us move on.

9.45 p.m. Jolly Angler. Rob has a coke to try and get rid of the hic-cups. The pub was empty till we arrived, the beer is excellent, especially as it's my first real drink of the evening. Its nice to see the new people have improved the ladies toilets, there is now a light and the toilet seat has been mended, so you don't slide onto the floor, however there is still no lock or toilet paper. Gill has cured the hic-cups by rubbing Rob's back while he had his head on her knee.

10.05 p.m. White House. Sue and Rhys sneak here missing out the Jolly Angler, they say the Circus was excellent. Mick Rottenbury and friends were present, although not on the crawl as such.

10.25 p.m. Crown and Anchor. Rob has made it, as have Val and Rosie, but no Gill and Mike, apparently they know a short cut and as yet, still have not arrived. The landlord is excellent.

As we are running late and our party are a little worse for wear, we decided to miss out the Wheatsheaf.

10.55 p.m. Marble Arch. Mike and Gill have beaten us here. Graham, Yvonne, Steve and Dorothy vanish! Probably into the Wheatsheaf and then on to some disreputable curry shop.

After being molested by Ken Birch and Matt we drag Rob and Mike out. Thank goodness I decided to drive tonight, I don't think we could have got these two home by public transport.

We stopped at a curry shop near to Oldham and indulged in a rather pleasant meal, although both Mike and Rob had to leave half way through theirs! Only Sue managed to consume the lot.

Then home to bed, and the next day a pleasant visit to see Uncle Ron at the Sair.

We had a good time, the beer was good, WHERE WERE YOU?

PAULA CARDER

THE CRESENT

The former Red Dragon on The Crescent, Salford, has re-opened with some good news for real ale drinkers. Now simply called *The Crescent*, it serves *Holts bitter* and mild by handpump. Also, there is a different guest beer each week. At the time of surveying, this was Ruddles Best Bitter which was very reasonably priced at 72p per pint.

The interior has a small comfortable lounge at the front with a small bar servery and a large similar type room to the rear. Though in a somewhat run down area, The Crescent is deserving of a visit for its excellent beers and friendly welcome.

RAY KRUPP

BODDIES MURDER MILDS

Two milds were given the death sentence by Boddingtons this month. Both Boddington and Oldham mild are to be dropped soon. The reason given is "the superior nature of Higsons mild". Higsons will therefore replace the others in Boddington and Oldham tied houses. Pity they don't use the same logic on Boddington's bitter...

This, of course, adds further fuel to the speculation about the closure of Oldham brewery next year. There is nothing to stop them now.

The campaign to keep Oldham brewery open will take another step forward at the end of July, when Rochdale, Oldham and Bury CAMRA will drive a campaign lorry in the Oldham Carnival. Look out for us and make sure you sign the petition.

By the way, rumour has it that Matthew Brown will shortly axe the two Theakston milds. There won't be any mild left at all, the way we're going.

ROB CARDER

CAMRA DICTIONARY TERMS

Recently a landlord asked us just what a Porter was, we couldn't answer him definitely, so I decided to look it up in the CAMRA Dictionary of Beer.

One thing lead to another, as usual with dictionaries, so I thought I'd print the definition of each type of beer available today.

ALE — A type of beer fermented with the top fermentation of ale yeast, *Saccharomyces cerevisiae*. In Anglo-Saxon times the words 'boer' (beer) and 'ealu' (ale) were inter-changeable. Divergence in meaning occurred in the late 16th century, when 'ale' came to imply an alcoholic drink made from malt without hops, and 'beer' implied the hopped beverage. This distinction is still implicit in current phrases such as 'mild ale' (not mild beer), but 'ale' does not now imply that the drink is unhopped.

BITTER — A generic term for highly hopped ales, ranging from 1030 to around 1059 O.G.; within this range, the term most commonly applied to 'drinking bitters' in the 1032-1044 O.G. band.

BITTER ALE — Popular name for low-gravity bitters, particularly in the South West and South Wales.

INDIA PALE ALE (IPA) — Originally applied to strong pale ales of high keeping qualities and remarkable yeast stability, brewed to mature and come into condition (in cask) on the long sea voyage to India. Tradition has it that the fame of Bass as a brewer rests on the accidental ship-wreck of a consignment of Bass's Pale Ale bound from Liverpool to India the casks were retrieved and drunk eagerly, creating a demand at home for more. The term is now debased by being applied to draught bitters of relatively ordinary qualities.

BARLEY WINE — A strong, rich and sweetish ale, usually over 1060 O.G., dark in colour, with high condition and a high hop rate. Extended fermentation times render most barley wines potent in alcohol for this reason, and because of their heavy palate, they are usually sold in 'nip' bottles containing one-third of a pint.

ENTIRE — An early form of porter, properly called 'entire butts' to indicate that it was brewed to reproduce in one beer (and hence entirely in one cask or butt) the characteristics of three separate beers (pale ale, brown ale, and stock ale) sold in the early 18th century as three threads or three thirds. Each of the three beers was tapped in turn into the pot to give a mixture; this obviously required more time than if the beer was drawn from one cask, and hence in 1722 Ralph Harwood, a brewer in Shoreditch hit on the idea of replacing three barrels with 'entire butts'.

BROWN ALE — Commonly, a bottled, sweetish mild ale; usually dark, low in alcohol, and very lightly hopped. There are exceptions, e.g. Newcastle Brown and Sam Smith's Strong Brown Ales, which are higher gravity and flavour, but are still sweet rather than bitter.

SCOTCH ALE — This term is more in use in the North East than in Scotland. Most beers sold as 'Scotch' are the same as 'heavy', the Scottish 70/-ale, e.g. Lorimer's Best Scotch from Edinburgh, sold by Vaux. In Belgium this

STOCK ALE — Traditionally a high-gravity beer matured for long periods (up to a year) in vat or cask. Few today are commercially available in Britain, though some breweries produce one for blending in the brewery.

MILD — An ale of low gravity and hop rate, hence rounder, usually sweeter, and distinctly less bitter on the palate and in aroma than more highly hopped bitters. Mild is usually (although not always) darker in colour than bitter, through use of a higher roast malt or caramel. There are considerable variations in mild styles, from the 'classic' milds such as Thwaites Best Mild or Ansells, to

lighter-coloured milds such as Banks's or Green King KK, to stronger heavy milds such as Marston's Merrie Monk.

MILK STOUT — Once a popular name for sweet stouts until the Trade Description Act ruled out the use of this terminology because the product does not contain milk. The 'milk' is a simple way of indicating that the stout's sweetness is derived from lactose. Mackeson is the best known example.

OLD ALE — Now virtually synonymous with 'winter ale', most old ales are produced and sold for only a limited period of the year, usually between November and the end of February. Usually a rich, dark, high-gravity draught ale of considerable body.

PORTER — A dark, slightly sweetish but hoopy ale made with roasted barley; the successor of 'entire' and predecessor of stout. Porter originated in London around 1730, and by the end of the 18th century was probably the most popular beer in England. It was usually matured in vast vats, and in 1814, when a porter vat at Meux's London brewery in Tottenham Court Road burst, the resulting flood of nearly 130,000 gallons of ale drowned eight people. The fashion for the pale ales of Burton-upon-Trent ended the popularity of porter in the mid-19th century. In recent years, a number of brewers have revived porter, e.g. Timothy Taylors and Oak.

STINGO — A semi-sweet, lightly hopped, potent barley wine of Yorkshire origin, formerly served when stale and flat after long maturation. Watneys still produce a dark bottled barley wine (1078) and Hall & Woodhouse (1066).

STOUT — One of the classic types of ale, a successor in fashion to 'porter'. Usually a very dark, heavy, well-hopped bitter ale, with a dry palate, thick creamy head, and good grainy taste contributed by a proportion of dark roasted barley in the mash. Guinness is the best known bitter 'extra stout' of O.G. 1042. The earliest uses of the word 'stout' indicate that it was applied to beers which were 'stout' in terms of strength; later, the word came to be associated with the idea of 'stout' in body, and hence applied to the dark, full-bodied beer which was stronger and hoppier than porter.

PAULA CARDER

WHAT TO DO IN THE HOLS

Recently, Rob and I went to visit Burton and the Bass brewery museum. I can certainly recommend it to anyone who is vaguely interested in beer. It is quite amazing to see how the brewing industry affected the growth of Burton. Indeed there are so many breweries still there, Ind Coope, Bass, Marstons, Burton Bridge and Everards, that it must be one of the major sources of employment. It is incredible to see how big some of the brewery sites are. Rob nearly ran into the back of a stationary car while staring at Marstons.

Eventually we got to the museum in one piece and went in. There is plenty to see, with slide shows and videos which you start yourself. The first one is about the history of beermaking and the monks of Burton and how much beer they drank. It's a wonder they had time for any prayer! There is the usual samples of malt and hops, although alongside the hops the sign said that they were not used very much these days (so Bass use hop pellets).

A MAJOR INITIATIVE IN FOOD MANUFACTURE

The department of Food Manufacture and Distribution of Manchester Polytechnic has just installed a new pilot plant brewery as part of its current ambitious development plan.

The need was seen to allow the students to work on a complete manufacturing system rather than on discrete pieces of equipment. A brewery uses a cheap raw material but allows the study of many biochemical, commercial and processing objectives.

The plant was designed by SPR Stainless of Ramsbottom near Bury as a "one off" to be as close as possible in performance characteristics to their commercial installations. It features a malt mill, mash tun, copper heat exchanger, fermenting vessel and a conditioning tank. Special provision has been made for precise control of temperature and other operating parameters. A cleaning-in-place system is also fitted.

Before the plant could be used, negotiations had to be concluded with HM Customs and Excise to grant an exemption from the obligation to pay duty. The purpose of the plant being purely experimental an exemption has been agreed, subject to very stringent controls and supervision. It will probably be the largest brewery (72 gallons capacity) in the country never to make any beer for consumption but simply and entirely for analysis!

Dr. David Shelton (Senior Lecturer in Biochemistry) is delighted with the new acquisition and looks forward to the research opportunities it offers.

IAIN SIMMS
Principal Lecturer in Food Manufacture

REAL ALE IN CENTRAL AND SOUTH MANCHESTER

UPDATE No. 4

Additions

City Centre:- Langdons Wine Bar, Great Bridgewater Street. Chesters M, B (H).

Schnapps, Old Bank Street. Websters B, Wilsons B (H).

Ardwick:- Cleveland, Wilson Street. Wilsons B (H).

Apsley Cottage, off Stockport Road (behind Apollo). Wilsons B (H) Specify handpumped.

Gorton:- Pomona, Reddish Lane. Websters GL, B; Wilsons B (H).

Openshaw:- Lord Wolseley, Ashton Old Road. Chesters M, B, T (H). Beware: Keg Trophy also!

Deletions

City Centre:- Ducie Arms (demolished).

Changes

City Centre:- Brewers Arms, add Higsons B.

Dutton Arms, delete BM insert M.

Peveril of the Peak, delete Websters B.

Royal George, Lever Street, delete Wilsons beers, add Websters GL, B (H).

Smithfield, add Ind Coope Burton Ale, Jennings B.

Ardwick:- King's Head, delete M.

Beswick:- Travellers Call, delete Marstons B, add Marstons Ped (H); Owd Rodger not sold during summer.

Didsbury:- Station, add Marstons Ped.

Gorton:- Friendship, dispense should read (E)

Openshaw:- High Bank, delete M; Bitter now served by handpump.

Napoleon, delete Boddingtons B, add Websters B, Wilsons B (H).

Prince of Wales, delete TL.

TAMESIDE CANAL FESTIVAL

11th - 13th JULY

at

THE PORTLAND BASIN

ASHTON-UNDER-LYNE

Campaign for Real Ale BEER TENT

Friday 11th 7.00-11.00 p.m.

Saturday 12th 12.00-5.00 & 7.30-11.00 p.m.

Sunday 13th 12.00-5 p.m.

EXTENSIVE RANGE OF REAL ALES

Including

Marston's Pedigree, Sair Inn Stout,

Elgood's Bitter, Lees Moonraker

Moorhouses Pendle Witch, Oldham Mild

Holt's Bitter, Fuller's London Pride ...

and many more

**Come Along and Sample some Excellent
Real Ales at Competitive Prices**

WIGAN NEWS

In the May issue of Beer Lines I reported that Greenall Whitley were to close two of their pubs in the Wigan area. In fact, the British Queen in Pemberton has since closed and the Plough and Harrow, Newtown, while still 'open' is looking pretty shabby nowadays. Both pubs are to be de-licensed. To make matters worse, Greenall Whitley have now boarded up the New Inn in Goose Green, an area of Wigan not renowned for real ale outlets. Where will it end?

The Mount, a Berni Hotel in Orrell Road has lost its cask ales. The usual range of ales was Tetley bitter, Wilsons mild and Websters Yorkshire bitter, but the usual quality in the Mount was vile! So no great loss ...

The Watney beers have been moved up the road to the new-look Abbey Lakes, where previously only Wilsons bitter was on sale.

Jennings bitter has been withdrawn from the Good Beer Guide rated Stocks Tavern, Alder Lane, Parbold. The Cumbrian beer can now be found only in the remotest outlets of Wigan Metro:-

Black Horse, Tyldesley

Railway, Appley Bridge

White Lion, Up Holland

In Wigan town centre, Jennings bitter is still on sale in the Bowling Green, Wigan Lane (always in good condition) as well as Tetley bitter, mild and Draught Bass.

Jennings is also available at a certain Real Ale Mecca in Leigh that I'm not allowed to mention!!

(I think he means The Railway Hotel, Twist Lane, Leigh - The Ed.)

Burtonwood have removed the handpumps from the keg-only Royal Oak, Standishgate, Wigan.

Cask mild has been reinstated at the New Seven Stars, Preston Road, Standish and at the Railway Hotel, Station Road, Parbold.

DAVE WHITE

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.

SOUTH EAST LANCASHIRE NEWS

After the recent announcement by Samuel Webster and Wilsons, to close the Newton Heath Brewery, another blow has come our way. The Golden Lion, Hindley Green has dispensed with its Wilsons Original Bitter. This is now served in keg form only.

Only a short time ago, this elegant boozer served three cask conditioned beers, now we are left with just one lone handpump serving webster's Yorkshire Bitter

Furthermore, the Swan, Golborne Road, Winwick is now serving Webster's Choice. The one factor to be aware of is the relatively high prices. Webster's Choice is 86p per pint, Wilson's bitter is 76p and the Wilson's Mild is 74p. How much longer the two Wilson's beers will remain especially the mild, remains to be seen.

Last month the Millstone, Mill Lane, Newton-le-Willows, re-opened its doors after many months of closure. As expected the interior has been totally opened up. Unfortunately, there is still no sign of any cask-conditioned beers being served. All this is an area where Tetley-Walker do not have a good record. Only two out of its seven outlets serve any of the real thing.

So come on Tetleys, bring back more of the proper stuff in Newton.

PAUL TYRER, CARL HOLCROFT
& RAY KRUPP

LION AILS

The regulars of The White Lion, King Street, Knutsford have become concerned about rumours that their favourite watering hole is to be refurbished by the brewery when the present tenant retires. As is usual in these cases it is the nature of the changes that causes concern. Tales of extensions to the building and aiming at a new clientele fired this concern.

On Thursday 12 June a meeting took place at the pub. It was organised by Trafford and Hulme Branch and featured two speakers representing the brewery. Mike Sweetland Retail Director of Tetley Walker explained that the pub would become a managed house and would be refurbished. At present there were no detailed plans but an extension of the building was considered an economic necessity. Mike quoted two examples of recent refurbishments (Manor House, Withington and Old Red Lion, Holmes Chapel) to give an indication of the standards that Tetley Walker worked to. He stated that the present pub would not be turned into a fun pub or steak bar. Any alteration would be in character with the present style of the White Lion.

Another meeting between interested parties and brewery reps will be organised. This will take place when some plans are prepared. Meanwhile White Lion loyalists are concerned that their pub emerges in similar form to its present cosy style. CAMRA will continue to support this aim and at a recent Regional Meeting such backing was given.

CAMRA and other pub users have seen the excesses that some brewers are capable of. In Knutsford the locals are also aware of what could happen. We all hope the issue will be resolved satisfactorily.

DAVID SHELTON

SADDLEWORTH NEWS

An update on last months news on the Printers in Denshaw. The signs for Wilsons beers have been replaced now by those for Greenhall Whitley. However the words "Free House" are still emblazoned on the front of the pub. Be warned, this pub is really a tied house.

By the time you read this, the Church at Uppermill will have changed hands and have been closed for refurbishments. The pub has been sold as a free house to a Lancashire organisation who are to all intents and purposes tied to Boddingtons. So at the very least, Saddleworth has lost its only remaining Scottish and Newcastle outlet. What will happen to the Linfit beer is anyones guess, but it has been confirmed that Boddies will be on sale. More news as it arrives.

ROB CARDER

BREWERY CLOSURES - A CURABLE DISEASE

Last month saw a triple blow to drinkers in the north of England and Scotland, with the announcement that Wilson's of Manchester, Darley's of Thorne, South Yorkshire and Lorimer and Clark of Edinburgh were to close.

Wilson's are part of Grand Metropolitan Group and have suffered through the rationalisation mentality that infects the mega-brewers. Now, it appears, the medium sized Vaux group (Lorimers & Darleys), have succumbed to the disease, with Darleys being brewed at Wards of Sheffield and the Lorimer and Clarks production being transferred to the main Vaux plant in Sunderland.

Although all the brews from the closed breweries have a guarantee from their "guardians" that they will continue at their new homes, past evidence suggests that in a few years time a further bout of rationalisation will see most, if not all, of these brews disappear. The argument that brewing at a single plant to keep costs, and thus prices, down, does not hold water, because increased transport-

ation, and the cost of servicing an ever burgeoning bureaucracy tends to erode any short term savings.

Look at the local scene, Holts, Hydes, Lees, Robinsons, Burtonwood and to a lesser extent Boddingtons all manage to supply better quality, stronger beer at a lower cost than the National's. The evidence is in front of the big brewers eyes — keep local breweries which supply to a small trading area and supply brews to the local taste, and you keep your prices competitive. Ship beer all over the country and you have to resort to expensive gimmicky pubs and flashy advertising just to keep pace. The balance sheets tell the story — Holts 12.5% rise in profits — Grand Metropolitan 6.7%.

REMEMBER:- DRINK YOUR LOCAL BEERS — THEY'RE BETTER VALUE — AND HELP STOP ANY MORE CLOSURES IN GREATER MANCHESTER

KEN BIRCH

Regional Organiser for CAMRA Greater Manchester



One of the many Northern Breweries closed in the 80s.

NEW PUB FOR HOLTS

Holts are planning a new pub, to be built on Broom Lane in Levenshulme. The pub so far labelled 'The Broom' on the plans is of modest proportions and conventional layout, with cellar, ground floor pub and first floor accommodation. One pleasing aspect is that in addition to the normal Vault and Lounge there is an additional room which has been designated the 'Snug'. Well done Holts and their Architects, keep up this improved outlook.

GEOFF WILLIAMSON

BEER GUIDE

Compilation of the next Greater Manchester Beer Guide is about to begin again, as the last one has now sold out. The guide will be available (hopefully) early next year.

If you want to get involved, why not come along to the next meeting on Monday July 14th at 8.00 p.m. in the Wheatsheaf, Manchester. Or write to me at:

35, Hayfield Close, Pennine Meadows, Moorside, Oldham OL4 2LX.

ROB CARDER

BRANCH DIARY

STOCKPORT AND SOUTH MANCHESTER

JULY

Monday 7th: 8.30 p.m. Social, Waggon & Horses, Hyde Road, Gorton (Holts).
 Wednesday 9th: 7.30 p.m. Midsummer Pub Hunt. Start Castlewood, Bridge Street Brow, Stockport.
 Thursday 10th: 8.00 p.m. Branch meeting, Castlewood.
 Monday 14th: 8.30 p.m. Social, Three Tunnes, Hazel Grove.
 Monday 21st: 8.30 p.m. Social, Tatton Arms, Moss Nook, (Robinsons).
 Thursday 24th: 8.00 p.m. PUB OF THE MONTH, Crown, Heaton Lane, Stockport (Boddingtons).
 Monday 28th: 8.30 p.m. Social, Midway, Newbridge Lane, Stockport (Free).
 Tuesday 29th: 8.00 p.m. Open Committee meeting, Alexandra, Northgate Road, Edgeley.

AUGUST

Friday 1st: 'Opening Times' Ten Years On Crawl of Stockport. Times and venues at the Branch meeting, or 'phone contact.
 Monday 4th: 8.30 p.m. Social, Station, Wilmslow Road, Didsbury (Marstons).
 Contacts: Business Andy Cooper 477 2959 (h) 0625 872641 (w)
 Socials: John Clarke 477 1973 (h) 832 2468 ext. 385 (w)

SOUTH EAST LANCASHIRE

JULY

Saturday 12th: Trip to Goose Eye Brewery, West Yorkshire. Details from S. Prescott. Tel. Ashton in Makerfield 719037.
 Tuesday 15th: 8.30 p.m. Branch meeting, Spotsman Hotel, Firs Lane, Leigh.
 Saturday 26th: Trip to Linfit Brewery, Sair Inn, Nr. Huddersfield. Details from S. Prescott (see above).

AUGUST

Saturday 9th: Beer Tent at Newton Town Show, Selwyn Jones School, Crow Lane East, Newton-le-Willows. Details from branch contact.
 Contact: Ray Kruup Atherton (0942) 876884 (h) 061-736 1537 (w)

BOLTON

JULY

Wednesday 2nd: 8.30 p.m. Branch meeting, Falcon (Tetleys), Kay Street, Bolton.
 Thursday 3rd: 'D-DAY' Social. Chairman and Secretary's joint birthday crawl. Start 7.30 p.m. Boar's Head (Greenall Whitley), Churchgate, Bolton.
 Sunday 13th: 12 noon. Social, Gallaghers (ex New Inn), Blackrod.

AUGUST

Sunday 3rd: Horwich Walkabout. Start 12 noon Toll Bar, 12.30 p.m. Bowling Green, 1.00 p.m. Old Origin al Bay Horse, 1.30 p.m. Bridge.
 Wednesday 6th: 8.30 p.m. Branch meeting, White Lion (Provisional), Westhoughton.
 Sunday 17th: 12 noon. Social, Horseshoe, Lever Street, Little Lever.
 Contact: Dave Fleming 0204 389918 (h) 0204 75111 X207 (w)

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.

TRAFFORD AND HULME

JULY

Thursday 3rd: 8.00 p.m. Committee Social at The Melville, Barton Road, Stretford. All welcome.
 Saturday 5th: Noon, Tyldesley Crawl. Start from The Miners, Astley at High Noon. Calling at The Black Horse at 1 p.m. Evening start at the Mort Arms 6 p.m.
 Thursday 10th: 8.00 p.m. Survey of Urmston and Flixton. Start from The Greyhound, Church Road, calling at the Lord Nelson 9.30 p.m.
 Thursday 17th: 8.00 p.m. Branch meeting, Stretford Cricket Club, Lesley Road, Stretford.
 Thursday 24th: 8.15 p.m. City Centre survey. Start from The Castle, Oldham Street, then follow the Leader!

AUGUST

Saturday 2nd: 2.00 p.m. Special bring the family sensible barbeque. Meet at the Windmill, Carrington for an afternoon of sun, fun and food. Details from Branch contact.
 Thursday 7th: 8.00 p.m. Committee Social at The Vine, Kennedy Street, Manchester. All welcome.
 Thursday 14th: 8.00 p.m. Survey night. Details from Branch contact.
 Thursday 21st: 8.00 p.m. Branch meeting at the Old Roebuck, Victoria Street, Altrincham.

SEPTEMBER

Thursday 4th: 8.00 p.m. Committee Social at King William IV, Manchester Road, Partington. All welcome.
 Sunday 21st: Noon. Games event vs all comers at the Sale Wardens Club, Wardle Road, Sale.

OCTOBER

Thursday 16th: 8.00 p.m. Advance notice of Trafford and Hulme AGM at The Melville, Barton Road, Stretford.
 Contact: David Shelton 061-794 2113 (h) 061-224 7341 (w) July only

ROCHDALE, OLDHAM & BURY

JULY

Tuesday 1st: 8.00 p.m. Branch meeting, Bridge Inn, Lees.
 Tuesday 7th: 8.00 p.m. Oldham Carnival meeting, The Spinners, Lees Road, Oldham.
 Tuesday 15th: 8.00 p.m. Committee meeting, The Friendship, Lees.
 Wednesday 23rd: Branch Social with North Manchester Branch. Mini crawl of Prestwich to celebrate the Royal Wedding. 7 p.m. Coach and Horses, 8 p.m. White Horse, 10 p.m. Friendship.

AUGUST

Tuesday 5th: 8.00 p.m. Branch meeting, Woodthorpe, Bury Old Road, Heaton Park, Prestwich.
 Tuesday 19th: 8.00 p.m. Committee meeting, The Friendship, Prestwich.
 Contact: Steve Lawton 061-620 9239 (h) 061-928 6311 X7111 (w)

HIGH PEAK & NORTH EAST CHESHIRE

JULY

Tuesday 1st: 9.00 p.m. Committee meeting, Halfway House, Droylsden (Holts).
 Friday 4th: Evening coach trip to Derbyshire, visiting The Quiet Woman (Marstons); Earl Sterndale; Three Stags Heads; Wardlow Mires (Youngsters); Tideswell Village pubs (Hardy & Hansons, Robinsons, Tetley); Devonshire Arms, Peak Forest (Wards). 6 p.m. departure. Further details from Branch contacts.
 Tuesday 8th: 8.30 p.m. Branch meeting, The Bush, Hyde (Robinsons).
 Friday 11th: 7-11 p.m.
 Saturday 12th: 12-5 p.m. & 7.30-11 p.m.
 Sunday 13th: 12-5 p.m.
 ASHTON CANAL FESTIVAL, PORTLAND BASIN
 (see elsewhere for further details).

AUGUST

Tuesday 5th: 9.00 p.m. Committee meeting, Horsfield Arms, Bredbury (Robinsons).
 Tuesday 12th: 8.30 p.m. Branch meeting, Grapes, Glossop, (Boddingtons).
 Tuesday 19th: Day trip to Ruddles Brewery. (Contact Geoff Williamson).
 Branch contacts: Tom Lord 061-427 7099 & Geoff Williamson 06632 5634

WIGAN

JULY

Wednesday 16th: Branch meeting, Old Pear Tree, Frog Lane, Wigan.
 Contact: Dave White Wigan 37389 (h) Padgate 826515 X303 (w)