

THE ANGEL SPREADS ITS WINGS



The long closed former Beer House on Angel Street, close to the city centre and surrounded by new developments, has been transformed into a gastro pub.

Reopened as The Angel, no doubt its name reflecting in the street it is situated in, and the area of Angel Meadow, it is now under the auspices of owner-chef Robert Owen Brown (once of The Bridge, Bridge Street, Manchester) with his business partner Mark Mottram. Mark has now

left the venue but the pub continues much in the same vein, with Bar Cellar Coordinator Michelle Baylis, late of the Railway in Stockport.

The interior of the pub has been refurbished, along with the installation of a brand new kitchen and dining area upstairs. Robert prides himself on producing home cooked food for the enjoyment of his customers, making his own sausages, black puddings, breads and the like.

Internally, the layout of the pub remains much the same as before with the addition of neatly arranged tables and chairs, new furnishings and there are now four real ales to choose from. A real cider has now accompanied these too.

Gone are the days of the Beer House and those long heady times of Simon Finch, when he rescued it from its run down Weavers Arms days; this is now the modern trend - a pub restaurant - or gastro pub.

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Produced by the North Manchester Branch of the CAMpaign for Real Ale www.northmanchestercamra.org.uk



Stanley Arms

Liverpool Road, Patricroft, Manchester 0161-2857100

> Open 12 - 11 Every Day Bar Snacks available

2 Real ales

Neil Richardson Award Winner 2008

Nigel, Linda offer a warm welcome to everyone!



The Angel Pub

6 Angel Street, Manchester, M4 4BQ

0161 833 4786

Situated just off the Rochdale Road in Manchester city centre, The Angel Pub formerly The Beer House has been rescued from demolition and restored to its former glory by the award winning, local food hero Robert Owen Brown.

Robert is a maverick craftsman who fashions wonderful flavours from seemingly simple dishes. A Greater Manchester boy, he studies British classics and then gives them his own signature, through inspiration and also a deep knowledge of food and its provenance.

Our menu consists of a great selection of local and British classics including the best that British game and seafood has to offer. We always have real ale on tap from local breweries and an extensive wine list to complement our food.

We like to look after our customers by providing a warm and friendly service and regular events such as game evenings; gourmet evenings, fishing and shooting trips.

Opening Times:

Monday to Saturday: 12.00am - 11.00pm Sunday: 11.00am - 8.00pm

www.theangelmanchester.co.uk









THE ANGEL SPREADS ITS WINGS CONTINUED FROM COVER

There is a diverse beer range which usually comprises micros such as Copper Dragon, Dunham Massey, Facers, Phoenix and the like and Marston's Pedigree.

Treated with respect, this venture can be a success and Robert Owen Brown is to be admired for including cask ales on his beer menu. After all, he could have just stuck to wine and keg products.

This establishment is now in the throes of providing even more cask offerings - plans are afoot to move their present location to the side of the bar nearest the entrance with the addition of more beers and ciders.

The pub is busily arranging a festival of their own on the weekend of 1st and 2nd November.

There are expected to be around 12 breweries represented featuring more than one beer from each, held in a marquee and around the back of the pub. Also, the festival should see the pub's four hand pumps swinging into action. In addition to the two day celebration of Manchester ales and live music, there is a hog roast planned, with an entry fee of £2.00. This is the first such venture under the new regime, and one of many events which are staged on a regular basis and well worth supporting.

The pub hours are 1200 - 2300 Mondays to Saturdays and 1200 - 1900 on Sundays.

The Angel is at 6 Angel Street, Manchester and easily reached by bus, train or tram - Shudehill Interchange and Metrolink tram stops are but a short walk, and Victoria Rail Station is not too far away either. There is also a bus stop close to the pub on Rochdale Road.

For restaurant bookings, telephone 0161 833 4786.

Steve Smith



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Trading Standards

Should you wish to make a complaint concerning certain aspects of service regarding the pub, firstly it is better to take it up with the management of the establishment concerned. If however the matter cannot be resolved you may wish to contact your local Trading Standards office.

These are located as follows:

Manchester City Council -

1 Hammerstone Road, Gorton, Manchester M18 8EQ. Tel: 0161 234 1555.

Email:tradingstandards@manchester.gov.uk http://tradingstandards.gov.uk/manchester. City of Salford - Turnpike House, 631 Eccles New Road, Salford M5 2SH. Tel: 0161 925 1346.

www: http://www.salford.gov.uk/

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FROM THE EDITOR'S CHAIR

RICH CITY

In these times of recent slumps, forewarnings of doom and gloom, being beset with the so called credit crunch and the like, it must make one feel proud to be a Mancunian.

Richness abounds here in a number of recent happenings and those that are forthcoming. Firstly, we are rich football wise; the recent takeover of Manchester City to make it the richest club in the world and the wealth of Manchester United across the way. Secondly, we are rich political wise; the advent of the Labour party conference and being staged at G-Mex/Manchester Central Station brought in many visitors from far and wide and I'm sure our pubs and bars were well patronised with food and drink lovers alike.

On the beer front, we are rich festival wise, too; The Manchester Food & Drink Festival 2008, The Marble and Knott Bar ran a bar with the Crescent in a magnificent double red-indian style teepee on the Spiningfield site. Next beer tent along was the competition beers for the Best Beer in Greater Manchester 2008. All done with CAMRA help. In January the National Winter Ales Festival returns at the New Century Hall. We are now truly a city of riches!

PRESENTATION TIME #1:

Back in July, The New Oxford was awarded with their title of Branch Pub Of The Year. Presenting Tim Flynn and Paulette Scanlon with the plaque is CAMRA North Manchester Chairperson Phil Booton.

Also in July, the "Raving Mad Bastards" won the Independent's Day Treasure Hunt shield for the

SPOTLIGHT 0

NEWS ON THE BREWS

Bazens'

A successful seasonal beer earlier in the summer was Devil's Back, a 3.9% abv brew, to celebrate the election back to the Rugby Super League of Salford Reds; brewed by Bazens' assistant brewer Barry Phillips it was damn good stuff, too!

The seasonal beer for September was Cuckoo's Nest, 4.0% abv and referred to Whitbread taking over Threlfalls brewery in Cook Street which ceased brewing in 1988. Also, there was an Olympic special brewed called Cycling Gold.

Another couple of new beers appeared for the recent New Oxford/Dranke Centrale Belgian Beer Festival in September; these were Brussels Stout (3.7% abv) and Grand Place (4.0% abv).

For the Salford Food & Drink Festival, there was a Salford Festival Ale 2008 at 4.5% abv. Next to come out was Honeycombe at 4.0%, this to commemorate the time when brewer Richard Bazens' former Bridgewater Brewery was at the Old Pint Pot pub in Salford. Honeycombe Leisure plc were the former owners of this pub and the beer, would you believe, has honey in it.

Boggart Bulletin

Over the summer months, Boggart Hole Clough Brewery has brought out monthly specials of Sunflower, at 4.3% aby, a pale bitter; Stardust was 4.5% aby, yet another pale and golden bitter. Boggart IPA at 4.6% abv soon followed, and, yes it was a pale bitter! To cap it all these beers were then followed by Oliver Clough, pale again at 4.2% abv: then came Pixie Pale, a 3.6% abv brew and

fourth time. The event has been running for over 15 years now.

Also, the event this year was organised by the Castle Knights and the Castle Hotel on Oldham Street in Manchester hosted the day as its base. The Castle has now closed since (see article elsewhere in this issue).

N TWO CITIES

another obviously pale concoction, too.

It is usual for this Moston micro to bring out pale beers in the summer months. Every fourth weekend in the month, Boggart has a stall at the Manchester Farmers Market in Piccadilly Gardens with Real-Ale-In-a-Bottle on sale and one on stillage. A bottle of their porter style beer, Waterloo Sunset was taken home and duly sampled; this was found to be a little sweeter in taste to its more roasted handpump counterpart. And that beer was a dark one . . .

During October, as the nights are starting to draw in, there was Azreal a 4.7% abv brew which was a dark brown beer with ruby hues, providing

a tasty drop.

Holt's Corner

The new seasonal beer was Summertime Shine at 4.2% abv, golden light coloured ale which was obviously brewed for the summer palate, using Pioneer and Fuggles hops.

The Golden Lion on Manchester Road at Pendlebury is now open and trading again.

From the Marble Vaults

After winning the Beer of the Festival award at Battersea earlier in the year, Janine's One has now been renamed Pint.

There are also a number of new beers in the One Brew (One Hop) series; No 1332 (Mount Hood) is 3.8% abv; No 1334 (Brewers Gold), slightly stronger at 4.4% abv and the strongest of the three No 1335 (Sorachi Ace) which is 4.8% abv.

The popular brew Festival came out during the Manchester Food & Drink Festival in October.



Recently, the brew pub itself - the Marble Arch Inn - was named in the top 25 of British pubs, as named by Roger Protz, Editor of CAMRA's Good Beer Guide and reported by The Independent newspaper. A fine accolade, indeed!

On a sadder note, we were sorry to learn that Rob, the manager at the Marble Arch Inn was involved in a road traffic accident whilst going about his business in the delivery van. He has sustained some very serious injuries, undergoing operations and hospital transfers. He is now slowly recovering, but this will take some time. Colin was also in the van and escaped with a few minor injuries. We wish them both a speedy recovery. The van, however, is a right-off.

Hydes

The brewery has embarked upon a series of beer festivals throughout the region, highlighted in the pubs in their estate. These will feature between 10 - 15 real ales in each one, ranging from special brews produced exclusively by the brewery for these festivals and other brewers' beers.

The programme has been under way a few months now, and the forthcoming ones are summarised below.

Hoop and Mallet, Callands Road, Callands, near Warrington (October 24th – 26th); The Plough Hotel, 8 Ravens Lane, Bignall End, near Stoke-on-Trent (October 31st November 3rd)); The Nursery, 258 Green Lane, Heaton Norris, near Stockport (November 7th – 9th); The Victoria, 438 Wilmslow Road, Withington, Manchester (November 28th – 30th).

Their seasonal beer for September/October was Old Bill, chestnut brown in colour and using Goldings hops; there may still be time to catch some of this 4.5% abv beer. Following this during November/December is the slightly stronger (4.9% abv) Mumbo Jumbo, robust winter ale featuring roasted malt and English Fuggle hops.

Rave reports are continuing to flow in about the range and quality of the real ales at The Bank on Mosley Street in the heart of Manchester city centre. On the last visit there, a beer from the Okells brewery and a beer from the Wadworth range were to be had, and both were in tip-top condition. There are usually up to six real ales available, from

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ALLGATES BREWERY VISIT



Branch Members Assembled Outside Allgates Brewery, Wigan

Early in June, 15 members joined the CAMRA North Manchester Branch's visit to the brewery in Wigan. Down a narrow, cobbled alley off Wallgate, close to the railway station and with the back door of a pub just a few feet from the entrance, this is in fact a custom built tower brewery which is 151 years old and served the aforementioned pub (then the Dog & Partridge) via a short underground tunnel.

Over the years it had served variously as a sewing machine factory, an electrical engineering works and a police combat training centre before lying empty and forlorn. Being a Grade II listed building, when it was restored to its original use, great care had to be taken to use authentic materials. New, massive solid oak beams were installed; bricks had to match the originals and even the mortar which held them together was made from a special ancient recipe. Brewing restarted in August 2006.

Commercial Manager Rob Wright greeted us and led us up to the hospitality bar about two thirds of the way up to the top of the building. Two beers were on offer - the golden coloured Caskaway at 4.1% abv, and Nightmare on Ale Street at 5.3% abv, which was reddish brown, quite dark and with a sweet "old ale" aftertaste. Just in case you hadn't spotted it, the beer names are parodies of Film Titles!

We were invited to "pull our own" but Rob was scathing about the efforts of some members to ensure a lack of "head" on the pint, and gave a demonstration of how it should be done.

After a generously long sampling session we were taken even higher, to the mash room. There was still

one floor above us (where we could not venture) but through an open trap door we could see bags of crushed malt and the "grist tank" positioned above the mash tun. The goods are mashed for about one hour, sparged, and the spent grain is taken away by farmers to feed to their cattle.

Rob explained that hop pellets, rather than whole hops are used, and on the shelves we could see Challenger, Fuggles, Styrian Goldings, Bramling Cross, Galena and Nugget (this last has a high α -acid of 13). There has been a massive increase in the price of hops in recent months and this has fed through into the cost of making the beer.

Six permanent beers are brewed, with the two brewers, John Woodhead and John Spedding, working shifts. The brewery's owners are Ian Thorpe, David Mayo and John Kelsey. The yeast is from Thwaites Brewery and is brought in fresh each week.

Fermentation takes place on the next floor down and there are five five-barrel fermenters. The fermentation temperature is controlled, with lower temperatures being used when a "dry" finish is required in the beer.

On the ground floor are six conditioning tanks, together with the hot liquor tank whose contents are pumped back up to the mash tun. Below ground is the Cold Cellar, where the casks (coded white, maroon and black) are stored for at least a week before dispatch.

There are four tied pubs in addition to the nearby Anvil in Dorning Street, Wigan, which although not tied as such, is regarded as their flagship pub. The others around the Wigan area are the Victoria on Haigh Road, Aspull; the Hare & Hounds on Ladies Lane, Hindley and the Crooke Hall Inn, Crooke Village, Standish Lower Ground. Further afield there is the Globe Inn on Drumber Lane at Scholar Green, this latter north of Stoke-on-Trent and closed until October.

Beers are distributed over a wide area including Blackpool and Fleetwood, Burnley and Colne, throughout the Stockport postcode areas, to the north of Stoke-on-Trent and most recently, Huddersfield.

There is a small bottling facility in an old motorbike shop next to the Anvil. It was to the Anvil where we retired for the final part of the visit; a hot-pot supper in the back room to the accompaniment of the excellent Allgates Mild.

Pete Cash

SPOTLIGHT ON TWO CITIES CONTINUED FROM PAGE 5

their seasonal beer menu. Add to this several varieties from their Great British Sausage menu too, with accompanying mash and you have an excellent combination of food and ale. Give it a try!

Irlam's Last Hope To Keep Real Ale Afloat

Popular pub The Boat House on Ferry Road in Irlam usually has a couple of good real ales on which include Black Sheep Best Bitter and Wells Bombardier.

The Landlord told Drinker's Alemanac that Wychwood Hobgoblin and Jennings Cumberland Ale also make an appearance and are both well received by his regulars.

As the pub is certainly the only pub to stock "guest beers" in Irlam, it is hoped that the Tiger Moth on Swallow Drive, Higher Irlam, may have Joseph Holt Bitter back on, making it just two real ale outlets in the area.

Blackley and Boarded

The Pleasant Inn on Chapel Lane, owned by Robinsons Brewery of Stockport is another addition to the closed and boarded up pubs in this north Manchester village. The pub, situated on the edge of the historic 'Crab Village', has had a chequered history in the last few years, for a time being a 'members only' establishment behind closed doors, due to some trouble with an unruly minority element. The brewery seemed to put some resources into it with a recent spruce-up and for a time opened its doors once again to all comers. It looks that this hasn't worked, it's sad to say. This is yet another pub, possibly gone for ever which boasted a good vault, too.

To everyone's great surprise, the recent refurbishment of the Sawyers Arms on Deansgate in Manchester (on the corner of Bridge Street) included the reinstatement of cask ale after an absence of many years.

There are three handpumps on the bar and two of the offerings were Boddingtons Cask (now brewed at Hydes) and Theakston Old Peculier, on a recent visit.

PRESENTATION TIME #2:

During the summer months the Marble Brewery got the big gong for CAMRA Beer of the Festival at Battersea for Janine's One (since re-named "Pint") and members thought that the young lady with brewer Dominic Driscoll (not pictured) was Janine of the said beer.

"My name's Katy, but its great that Marble have won the accolade" she enthused. Pictured with Katy are Head Brewer James Campbell and Assistant Brewer Colin Stronge. Apparently his other Assistant Brewer, Dominic Driscoll was busy brewing downstairs; now that's dedication, as it was a Saturday afternoon!).

Pictured:
Katy with Head
Brewer James
C a m p b e l l
and Assistant
Brewer Colin
Stronge.



Perliaps we can hope that as more pubs are refurbished they will follow the same trend and incorporate cask ales.

The Church Inn on Ford Lane (just off Chapel Street close by Pendleton church in Salford), has been closed and boarded for many weeks now. It has now suffered the inevitable fire and notices outside the building are declaring it as unsafe.

This now leaves just 43 pubs (44 if you can include the vault of the Willows Variety Centre as an accepted pub) in the old city of Salford including Broughton and Pendleton.

Chorlton-cum-Hardy has another new real ale outlet. The Nook on Wilbraham Road and next door to The Bar, sells one cask beer subject to availability. Unfortunately, it wasn't able to be sampled on the night visited. This now brings the area up to 16 real ales outlets.

The closure order at 4.00pm at The Beech Inn on Beech Road, also in Chorlton-cum-Hardy was temporary and related to a Sunday afternoon. It is now open normal hours.

AROUND AND ABOUT THE REGION

TRAFFORD TALES

Apologies to any of our Trafford & Hulme branch members who received their branch AGM details in a gifted envelope. This unfortunately resulted in them having to go direct to the sorting office and pay £1.15 to obtain their letters. Sorry for any inconvenience this may have caused.

Beverley Gobbett, Branch Chairperson

SAVE OUR HERITAGE PUB



Railway, Broadheath

Did you know that CAMRA (The CAMpaign for Real Ale) keeps a record of all pubs that are of National Heritage interest either due to the exterior or the interior of the pub? In the whole of the Greater Manchester area there are just 21 pubs on the list of the NI (National Inventory) and only three of those are in the Trafford & Hulme branch area.

Of these, two are in Manchester city centre - The Britons Protection and The Peveril Of The Peak. The only one to be listed outside Manchester is the Railway at Broadheath, close to Altrincham, and this is one of a number of pubs currently under threat of closure due to lack of custom.

The original building was constructed as two cottages alongside the railway line. The railway company then decided to open a station at Broadheath, so the cottages were purchased and turned into a small multi-roomed pub. The station and pub are clearly marked on a map dated 1882, to be found at www.oldmap.co.uk

Many of the original features are to be found inside the building. The doors to all of the rooms are etched with "Tap Room", "Vault" and

"Lounge" and named after railway stations, such as Waterloo. The original kitchen with its stone floor is now the back parlour and the bar is of curved wood with small fixed seating in this very cosy little room. Take a look at the black and white flooring which is outstanding.

In 1996 this pub was set for demolition by its owners, Crown Estates (yes the Queen owns it) to make way for a new retail park. The public and CAMRA got together and a petition was set up which managed to get the pub recognised for its historical interest; now it is Grade II listed as a building and the bar and two old handpumps behind the bar are also listed.

With all the usual current climate problems facing all landlords this pub is now struggling for enough custom that will keep its doors open. The lease is now up for sale, but due to the Grade II listing which restricts any changes to the interior of the building or the removal of the bar, no one has been able to see a way of making it viable.

This means that the only way to still be able to see the interior of this building and enjoy it for its



Interior With Part Of Bar, Railway, Broadheath

historical interest is to use it now. Go there and see for yourself and enjoy a pint or two of Joseph Holt Bitter and their Dark Mild whilst you are there.

For more information on heritage pubs see www.heritagepubs.org.uk

Beverley Gobbett

The City Arms on Kennedy Street in Manchester has been chosen as the autumn Trafford & Hulme Pub of the Season.

The Crescent Under New Management

12 Hand Pulled Real Ales 1 Hand Pulled Ciders Wide Selection of European Draught and Bottled Beers

Monday Free Chip Barms (5-6pm) Quiz Starts 9:30pm (ish)

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As a non-smoker I have no complaints about pubs setting up facilities for those who wish to smoke, but alas some really leave me gasping for breath.

One of the few nice days so far in this so called English summer of ours, I popped into a pub for a pint and went to sit outside but all the tables were taken up with smokers. Could they, and other pubs with outside tables, mark-up a few of them as 'No Smoking', or segregate those not wishing to indulge?

I have had treatment for a non- smoking related cancer this year and so dislike having to be surrounded by those permeating the atmosphere with cigarette smoke and the like. If I want to sit outside, likewise I find it very annoying having to force my way past a small number of smokers stood in pub doorways. I have done a u-turn many a time after finding these doorways clogged up with smokers. I wonder if many pub landlords and managers, etc, are aware of the amount of trade lost due to these 'doorway smokers'; indeed there is one pub in Leigh which I used to go into on many an occasion, which now I have given up on due to these people using the doorways as a smoking emporium. At the end of the day, it is the pubs that lose out, not me.

Bob Berwick, via Email





There is a lot of growing interest in locally produced foods - either to be taken home and cooked or enjoyed in a good bar pub or restaurant.

With 25 real ale breweries within the Greater Manchester region alone, then it is worth highlighting many local beers too, isn't it?

CAMRA (The CAMpaign for Real Ale) has therefore launched LocAle, a new scheme to promote and encourage pubs that sell locally brewed ale.

The North Manchester Branch of CAMRA has brought nine good pubs in the area (from the Northern Quarter of Manchester, Central Salford and the suburb of Worsley), under the banner of Locale with many of these local breweries featuring their beers for the whole month of November. If you see a LocAle 'annexe' to the beer badge on the handpump, then you know for sure it is a local beer. It's as simple as that. Also, all these selected pubs will display publicity material for the scheme, with LocAle leaflets, posters and window stickers. Promotional material and

posters are available from CAMRA HQ, 230, Hatfield Road, St Albans, Hertfordshire, AL1 4LW. Telephone 01727 867201.

If you haven't tried a local beer from a local brewery in any of these pubs then anytime in November is a good time to start. Listed below are details of the pubs, followed by the breweries.

The LocAle Pubs:

The Angel, Angel Street, Manchester; Bar Fringe, Swan Street, Manchester; Bridgewater Hotel; Barton Road, Worsley; Crescent, Crescent, Salford; Crown & Kettle, Oldham Road, Manchester; Kings Arms, Bloom Street, Salford; Marble Arch Inn, Rochdale Road, Manchester; The New Oxford, Bexley Square, Salford and The Smithfield Hotel & Bar, Swan Street, Manchester.

The LocAle Breweries:

Allgates, Bank Top, Bazens', Boggart Hole Clough, Bollington, Greenfield, Joseph Holt, Hydes, Hornbeam, Dunham Massey, Green Mill, J W Lees, Leyden, Marble, Mayflower, Millstone, Outstanding, Phoenix, Pictish, Prospect, Robinsons, Saddleworth, Shedded, Shaws and 3 Rivers. These are all real ale breweries within regional area of the Greater Manchester conurbation. Only these breweries are in the LocAle scheme.

SHEDDED BREWERY ARRIVES

A new brewery has come on line in the last few months - from the unlikely confines of a garden shed!

None other than Barry Phillips is the man behind this new venture - the assistant brewer over at Salford's other brewery - Bazens'. This must now be one of the country's smallest breweries, being housed in his Mother's back garden, an average sized shed in Kersal, Salford, hence its name.

The brew length is just two nine gallons a week using a firkin kit. No regular beers are featured as yet at this early stage. The first test brew was Right Shed Fred at 4.5% abv and brewed at the nearby Bazens' brewery.

The first proper brew as such, entitled A Bitter Justice, 4.2% abv, saw every 10p from the proceeds of each pint going to the 'Father's For Justice' cause. 4

Coffee Mild at 3.9% abv came next, followed by a liquorice stout - ingeniously named Takes All Sorts again at 3.9% abv.

There are just two local outlets as yet known to Drinker's Alemanac, with the promise of more to come. The most recent beers in the brewing portfolio are The 4 Hops, another 3.9% abv brew and Pilot Light at 3.8% abv, plus a festival special for The New Oxford's Belgian extravaganza at the end of September - Something Belgianish at 3.8% abv. This latter was a very pleasant one indeed.

The brewery is using malt extract but Barry plans to use full mash brews sometime in the future.

GREATER MANCHESTER PUB OF THE YEAR 2008



Crown Inn, Heaton Norris

This coveted award has this time been won by the Crown Inn, which nestles under the famous railway viaduct in Stockport.

The pub is well known for its prominent position and this one time Boddingtons pub, having been rescued from possible extinction, has for some years now also been know for its quality and selection of real ales and ciders.

The pub has beaten off other strong challengers for the award, including The New Oxford (winner of this same award in 2007), The Anvil in Wigan, the Old Market Tavern in Altrincham and the Tandle Hill Tavern in Middleton (winner of the Manchester Food & Drink Pub Of The Year in 2007).

Ralph Warrington, Regional Director from CAMRA said, "The Crown is an outstanding example of how to get a pub running right with a great selection of well-crafted beers in a welcoming environment. Trade at the pub is flourishing despite the recent challenges put before the industry. Congratulations to the licensees for their hard work in securing this award. Well done!"

About 18 months ago, there were fears that this pub, one of Stockport's premier houses, could be in decline. Behold the arrival of Steve Alexander and Ian Watts who took over with their management

team of Sarah Bergin, Lee and Lesley Watts.

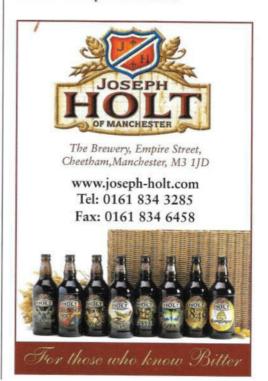
This pub has now been transformed in to one of a flagship of choice and quality. No less than 16 hand-pumps serve an ever-changing range of real ales, real ciders, and an exceptional lunchtime food menu, in a pub that gleams and sparkles. Customers come from all walks of life and age ranges, who like this traditional, five-roomed pub, which has regular live music and quiz nights with real fires for those long fast approaching winter nights.

There is an excellent view of the viaduct from the large beer garden at the rear.

The Crown Inn now goes forward to the first round in CAMRA's National Pub Of The Year 2009 competition.

The Crown Inn is at 154 Heaton Lane, Heaton Norris. Telephone: 0161 429 0549;

www.thecrowninn.uk.com It is in easy walking distance of Stockport town centre.





The Castle Hotel. Manchester

DRAWBRIDGE LIFTS ON THE CASTLE - FOR NOW

The Castle Hotel on Oldham Street in Manchester suddenly and without prior warning closed doors in late July.

Damien Smethurst, the licensee, unexpect-"moonlighted" and flitted off in haste - of what, we are not

quite sure, but there are speculations. Approximately a month after this closure, it appears there was some movement within the pub, perhaps to refurbish it - it's definitely in need of it, especially the toilets - without doubt the worst in Manchester!

It has been suggested that one of the major contributing factors in its demise and the loss of trade was the smoking ban. This and the lack of suitable outdoor facilities for a shelter led to less customer focus and patronisation.

However, there were some other problems too the cleanliness of the place sometimes left a lot to be desired; the beer quality on occasion was not always as good as it should have been and as previously mentioned the toilets were a disgrace.

As owners of their only Manchester city centre outlet, Robinsons Brewery of Stockport would, we hope, give this pub a refurbishment and bring it up to the standard of the other modern Northern Quarter bars.

The pub famously sold the entire Robinsons' range of cask beers and for many years was kept in the hands of Kath Smethurst. Sadly, Kath passed away over two years ago now, the tenancy then being taken on by her son Damien.

He immediately commissioned a lasting memorial to his late mother in the form of a mosaic portrait with her ashes in the cement.

He instigated live rock bands and other attractions also. Damien left the pub, putting a message on the Manchester Confidential website, saving that he would probably never return to Manchester again. It is believed he may have gone to Eastern Europe.

Robinsons Brewery would seem to want to keep this pub as a going concern. However, a lot will need to be done to bring it up to the standards of the other gentrified NQ (Northern Quarter) pubs. Witness the Northern (the former King) just across the road.



Friday 14th & Saturday 15th November 2008

Friday 12pm-4pm £1.50, 6pm-11pm £4. FREE at all times to Saturday 12pm-11pm £2.50

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Flatbac 4.2% (Beer of the Festival, Stockport 2003 & BIIA Bronze 2004)

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The Drinker's Alemanae

JOHN BATTERSBY & CO., THE WELLINGTON BREWERY

The Old Brewery public house stood at the end of Pendlegreen Close, its front door facing Bell Crescent in the district of Bradford, Manchester. Now demolished, this pub marked part of the site of an earlier hostelry called the Wellington Hotel and next to that was the Wellington Brewery.

The street layout of today makes quick identification of the location difficult, mainly because the main road that ran past the buildings (Wellington Street) has gone, along with many of its side-roads. The houses at the Tyrol Walk end of present-day Windcroft Close roughly marks the place.

Over one hundred and ten years have passed since the Wellington Brewery made its last batch of beer. The building was then used for producing malt vinegar before being split up into units, rented out on a weekly basis to small firms.

John Battersby originated from Wigan. He married Fanny Wright at Prestwich in 1847, a long marriage that produced half a dozen daughters. It is believed that he ran one or more pubs before moving on to start brewing at the Wellington site around 1867.

Until 1879, the business was run as a partnership between John Battersby, John Aldred and Peter Greenhalgh. John Aldred, keeper of the Derby Hotel on Market Street in Manchester, married John Battersby's daughter Martha in 1873.

In 1883, a young man called Charles Frederick Hyde spotted an advertisement for a brewer at Battersby & Co. He applied and was given the job. Having spent some time at William Tong's Diamond Brewery in Bolton, he had a yardstick with which to measure up the place and found it wanting. Apart from its general run-down condition, there were 200 barrels of sour beer to be

found in the cellars.

We can only guess at what the end result must have tasted like but the brewers of those days had ways and means of processing unpalatable beers for resale. Apparently, C. F. Hyde managed this feat although it took him two years to do so.

By 1888, the Battersby tied pub estate numbered 21, with a further 17 on short leases and six held on yearly tenancies. This number of outlets made Battersby & Co an attractive proposition for any larger company with enough capacity to make the Wellington Brewery redundant. An agreement was reached with trustees acting on behalf of Chesters Brewery Company Limited of Ardwick whereby John Battersby received a cash payment plus shares in Chesters, and a seat on the board of directors from August 1888. C. F. Hyde also joined Chesters "on trial" and would work his way up to the position of Head Brewer.

John Battersby died prematurely on 9th August 1891. It was reported that he had fallen victim to ". . . that mysterious scourge called influenza" whilst on holiday in Wales. Battersby merited some mention in the press not because of his brewing activities but because of his public work as a Councillor.

The Wellington Brewery operated for a few months after the take-over until production was taken up at Ardwick. A brewer called John Henry Lees (no relation to J. W. Lees) leased the property for seven years before moving on to premises at Denmark Road, Moss Side; the site is still in operation producing lager.

The Manchester Malt Vinegar Company Limited, formed in 1897, then took out a lease for five years but went into liquidation shortly after. C. F. Hyde had occasion to revisit his old workplace on 12th May 1899 when the vinegar plant at the Wellington site was being sold-off. After remaining empty until 1903, the main building and stables were divided up into small commercial units, and the brewery was demolished in 1920, its site being sold eleven years later.

PUBS OWNED BY JOHN BATTERSBY & CO.

Bee Hive Inn, Bradford, Manchester Bradford Hotel, Mill Street, Bradford, Manchester Bridge Inn, Sandy Lane, Clayton, Manchester Bridgewater Arms, Ordsall Lane, Salford Drovers Inn, Ashton Old Road, Manchester Foresters Arms, Dyson Street, Manchester Friendship Inn, Edge Lane, Manchester Gladstone Inn, Almond Street, Manchester Grapes Inn, Union Street, Ancoats, Manchester Grey Horse Inn, Ainsworth Street, Manchester Junction Inn, Whitehead Street, Audenshaw Lord Napier, Bradford, Manchester Navigation Inn, Manchester Road, Hyde Park Inn, Mill Street, Bradford, Manchester Pineapple Inn, Rochdale Road, Shaw, Oldham Shakespeare Inn, New Allen Street, Miles Platting Shepherd Inn, Ridgway Street, Ancoats, Manchester Victoria Inn, Hyde Road, Manchester Wellington Hotel, Wellington Street, Bradford

Thanks are due to:

Frank Cowen (ex-Chesters Brewery Company) for information and the picture of the Wellington Hotel; Sue Hyde for extracts from her grandfather's (C. F. Hyde) diary; Tim Ashworth at Salford Local History Library for extra material.

Alan Gall





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BRANCH DIARY

North Manchester

Branch Contact, Dave Hallows, telephone: 07983 944992 or Email: davehallows2002@yahoo.co.uk

OCTOBER 2008

Wed 22: Branch Social at The Angel (formerly The Beer House), Angel Street, Manchester, 8,00pm.

Wed 29: Cider Crawl around Manchester's NQ (Northern Quarter), Marble Arch Inn, 8.00pm; The Angel, Angel Street, 8.30pm; Bar Fringe, Swan Street, 9.00pm; Crown & Kettle, Oldham Road, 10.00pm.

NOVEMBER 2008

Wed 5: Manchester's Bonfire Night 'ROCKET' Crawl, Rising Sun, Queens Street, 7.30pm; Ox, Liverpool Road, 8pm; Cask, Liverpool Road, 8.30pm; Knott, Deansgate, 9,00pm; English Lounge, High Street, 9.45pm; Town Hall Tavern, Tib Lane, 10.15pm to finish.

Sat 8: Greater Manchester Heritage Pub Minibus Crawl, Commencing at Marble Arch Inn, Rochdale Road, Manchester; then on to visit Nursery Inn, Green Lane, Heaton Norris; Arden Arms, Millgate, Stockport; Stalybridge Station Buffet Bar, Stalybridge Rail Station, Rassbottom Street, Stalybridge; Plough, Hyde Road, Gorton-Returning to Marble Arch Inn for about 7.00pm. Fare only £5. Book with Dave Hallows (details above).

Wed 12: Branch Social at Crescent, Crescent, Salford, 8.00pm.

Wed 19: Branch Meeting, Unicorn, Church Street, Manchester, 8.00pm.

Wed 26: Branch Social, Morning Star, Manchester Road, Wardley, 8.00pm.

DECEMBER 2008

Wed 3: Peel Green, Patricroft and Eccles Heritage Pub Crawl, Grapes Hotel, Liverpool Road, Peel Green, 7.30pm; Stanley Arms, Liverpool Road, Patricroft, 8.15pm; Royal Oak, Barton Lane, Eccles, 9.00pm; Lamb Hotel, Regent Street, Eccles, 9.45pm. Wed 10: Patricroft and Monton Crawl, Queens Arms, Green Lane, 7.30pm; Drop Inn, Monton Road, Monton, 8.30pm; Park Hotel, Monton Road, Monton, 9.30pm.

Wed 17: Branch Meeting, The New Oxford, Bexley Square, Salford, 8.00pm.

IANUARY 2009

Wed 7: Presentation of the Neil Richardson Trophy 2009 for a traditional unspoilt pub, 8.00 pm. Winner and venue to be announced soon!

Wed 14: Good Beer Guide 2010 Short Listing of Pub Entries for Manchester, Kings Arms, Bloom Street, Salford, 8.00pm.

Wed 28: Branch Meeting, Unicorn, Church Street, Manchester, 8.00pm.

Trafford & Hulme

Branch Contact, John Ison, telephone: 0161 962 7976.

OCTOBER 2008

Wed 22: Good Beer Guide 10 Consecutive Years Presentation, Marble Beer House, Manchester Road, Chorlton-cum-Hardy, 8.00pm.

Sat 25: Branch Social and Urmston and Flixton Survey, Church Inn, Church Road, Flixton, 1.00pm; The Roebuck, Church Road, Flixton, 2.30pm; Break for lunch at Whittaker's Fish & Chip Shop, Station Road, Urmston; then on to visit The Steamhouse, Urmston Railway Station, Flixton Road, Urmston; to finish at The Lord Nelson, Stretford Road, Urmston.

NOVEMBER 2008

Thu 6: Branch Meeting, The Ape And Apple, John Dalton Street, Manchester, 8.00pm.

Thu 13: Branch Social and Survey in Manchester, Font, New Wakefield Street, 7.15pm; Salisbury Ale House, 8.00pm; Peveril Of The Peak, 8.45pm; to finish at Knott, Deansgate.

Thu 20: Branch Social, The Green Windmill, Unit 119, Stretford Arndale Centre, Chester Road, Stretford, 8.00pm.

Sat 29: Branch Social, Chorlton-cum-Hardy, Hilary Step, Upper Chorlton Road, 1.00pm; then a walk around visiting the pubs of Chorlton-cum-Hardy.

LOCAL & REGIONAL BEER FESTIVALS

Not necessarily endorsed by CAMRA C = CAMRA official or associated festival OCTOBER 2008

C Thu 23 - Sat 25: Solway Beer Festival, Lakes Court Hotel, Court Square, Carlisle.

Thu 23 - Sun 26: October Beer Weekend, Black Horse, Redearth Street, Darwen.

Thu 23 - Sun 26: 5th Annual Worth Valley Beer & Music Festival, Keighley & Worth Valley Railway, The Railway Station, Haworth, near Keighley.

Fri 24 - Mon 27: Watermill Winter Beer Festival, Watermill Inn & Brewery, Ings, near Windermere.

Mon 27 - Sun 2 November: The Shovels Glorious 12th Beer Festival, Shovels, Common Edge Road, Marton, Blackpool.

Wed 29 - Sun 2 November: German Beer and Cider Festival, Ship & Mitre, 133 Dale Street, Liverpool.

Thu 30 - Sun 16 November: Wetherspoon International Real Ale Festival, various JD Wetherspoon pubs around the country.

Fri 31 - Sun 2 November: Halloween Beer Festival, North Riding Hotel, North Marine Road, Scarborough.

NOVEMBER 2008

Sat 1 - Sun 2: The Angel Beer Festival, The Angel, Angel Street, Manchester.

C Wed 5 - Sat 8: 28th Stoke-on-Trent Beer Festival, Kings Hall, Stoke-on-Trent Town Hall, Glebe Street, Stoke-on-Trent.

C Thu 6 - Sat 8: 18th Cool Merrie City Beer Festival, Light Waves Leisure Centre, Lower York Street, Marsh Way, Wakefield.

Fri 7 - Sun 9: Broughton Festival of Beer, various pubs around Broughton-in-Furness.

Wed 12 - Sun 16: Novemberfest, The Bhurtpore Inn, Aston, near Nantwich.

Thu 13 - Sat 15: Rainhill Bierfest, Prescot Leisure Centre, Warrington Road, Prescot.

Thu 13 - Sun 16: Harlequin Beer Festival, The Harlequin, Nursery Street, Sheffield.

Fri 14 - Sat 15: 26th Bury Beer Festival, The Met Arts Centre, Market Street, Bury.

Fri 14 - Sat 15: 8th Otley Beer Festival, Otley Civic Centre, Cross Green, Otley near Leeds.

Fri 21 - Sat 22: Didsbury Beer Festival, St Catherine's Club, School Lane, Didsbury, Mancheseter.

C Fri 21 - Sat 22: West Cumbria & Western Lakes Beer Festival, Whitehaven Civic Hall, Lowther Street. Whitehaven.

Fri 21 - Sun 23: 7th Barnton Cricket Club Mini Beer Festival, Club House & Ground, Townfield Lane, Barnton, near Northwich.

Wed 26 - Sun 30: Ship & Mitre Beer Festival, Ship & Mitre, Dale Street, Liverpool.

Thu 27 - Sun 30: Lancashire Beer Festival, The Smithfield Hotel & Bar, Swan Street, Manchester.

Thu 27 - Sun 30: November Beer Weekend, Black Horse, Redearth Street, Darwen. December 2008

Thu 4 - Sat 6: Bitter Suite Beer Festival, Bitter Suite, Fylde Road, Preston.

JANUARY 2009

Fri 2 - Sat 3: 6th Frodsham Winter Beer Festival, Church Hall, Church Street, Frodsham. C Wed 21 - Sat 24: National Winter Ales Festival, New Century Hall, Corporation Street, Manchester.



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