

FREE
PLEASE TAKE A COPY



SEP/OCT 2007
ISSUE FOUR

DRINKER'S ALEMANAC

incorporating *What's Doing*
covering Manchester, Salford and Beyond

MOSTON MIRACLE - A RETURN TO REAL ALE FOR THE DEAN BROOK

IN THIS ISSUE

- | | |
|---|-----------|
| Editorial | 3 |
| <i>A quick word from the editor</i> | |
| Spotlight on Two Cities | 6 |
| <i>News from Manchester & Salford</i> | |
| News | 8 |
| <i>From around the Region</i> | |
| Brewing in Pendleton | 10 |
| <i>Feature</i> | |
| Forthcoming Events | 14 |
| <i>What's going on in your area</i> | |



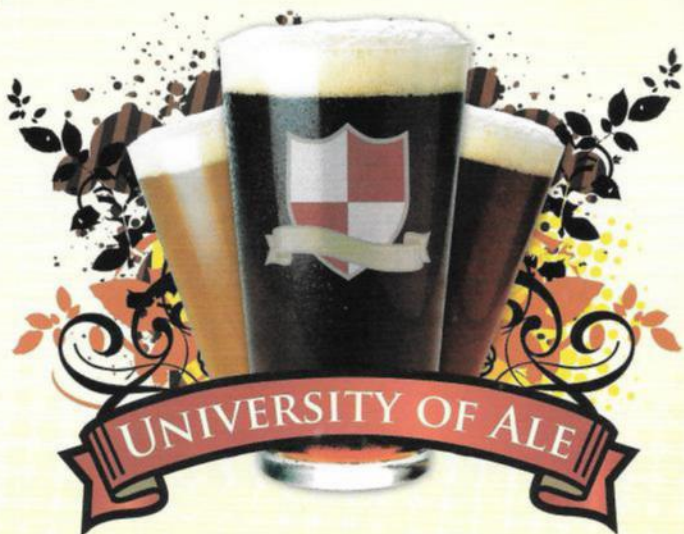
SEE PAGE 4

Produced by the North Manchester Branch of the CAMPAIGN for Real Ale
www.camra.org.uk/nmanchester

BIGGEST EVER!
UP TO 50 BEERS



J D WETHERSPOON



REAL-ALE FESTIVAL

THU 1 - SUN 18 NOVEMBER

VISIT OUR PUBS IN:

BLACKBURN, BLACKPOOL, BOLTON,
BURNLEY, BURY, LANCASTER,
LEIGH, MANCHESTER, PRESTON,
ROCHDALE AND WIGAN



CAMRA
CAMPAIGN
FOR
REAL ALE



A PINT OF
REAL ALE FOR
£1.19
PINT

WITH THIS VOUCHER

Term and conditions: 1. Valid at all Wetherspoon pubs and Lloyds No.1 bars participating in the beer festival. 2. Cannot be used in conjunction with any other offer. 3. Only one voucher per person, per visit. 4. Photocopies are not acceptable. 5. Over 18s only - identification may be required. 6. Voucher valid from Thu 1 - Sun 18 Nov 07. No cash alternative offered. 8. Offer subject to availability and the manager's discretion; it may be withdrawn at any time. Promoter: J D Wetherspoon plc, Wetherspoon House, Reeds Crescent, Central Park, Watford, WD24 4QL.

Lloyds **No.1** Bar
wetherspoon



9 915101 330400



DRINKER'S ALEMANAC

FROM THE EDITOR'S CHAIR

When the job is done, like in the last issue of this organ, sometimes Sod's law comes into play. We boldly announced to the real ale drinking public that the £3 pint had arrived in the city centre.

Immediately, through the grapevine, we knew it had been topped, superseded by the new operation of a new bar called the City Inn at One Piccadilly Place, opposite Piccadilly railway station approach, who are charging customers a whopping £3.50 for the Caledonian Brewery's Deuchars IPA - and this a standard session bitter. Our predecessor magazine, 'What's Doing' had - for over 30 years - a reputation of being 'price conscious', but beer prices at this high price in Manchester feels like tempting fate! Nobody better it, please - at least not for a long time!

Dave Hallows, Assistant Editor

YOUR VIEWS

A Letter of Thanks

Hello to all our friends in Salford and Manchester! We are relaxing in Crete where Sal is starting to look like an Italian again. We haven't opened a bar (yet!) and our biggest responsibility now is watering the garden. The goats and chickens next door are a bit rowdy but we can handle it. Local wine is 1 Euro a half pint and some bars sell Paulaner so we don't miss the Roosters too much!

We wanted to say a heartfelt thank you to Camra for the beautiful present we received from you all, it was such a generous gift and is now on display in our new home. We hope all goes well at the Crescent (look after the tickers Ged). Love to all and thanks again.

Idy and Sal, Crete

Contacts

Editor: Steve Smith.

Email: Manpubs2006@aol.com.

Assistant Editors: Dave Hallows.

Email: davehallows2002@yahoo.co.uk.

Ian Kenny Email: ipkenny@supanet.com.

Your views and any correspondence should be sent to the editorial address: c/o 3 Routledge Walk, Harpurhey, Manchester M9 4DT or to the Email addresses above.

Copy date for September Issue: 15th Aug.

Publication date for Issue Four: 3rd Sep.

Subscription Rates

£2.00 for mailing of six issues should be sent to Roger Hall, 123 Hill Lane, Blackley, Manchester M9 6PW. Please make cheques payable to CAMRA North Manchester.

Contributors to this Issue: Pete Cash, Mark Charnley, Mark McConachie, Alan Gall, Dave Hallows, Steven Prescott, Beverley Rae, Stewart Revell, Steve Smith.

Photographic Credits: Dave Hallows, Phil Pearson, Stewart Revell.

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. Fax: 0161 957 8379. Email: tradingstandards@manchester.gov.uk.

<http://tradingstandards.gov.uk/manchester>.

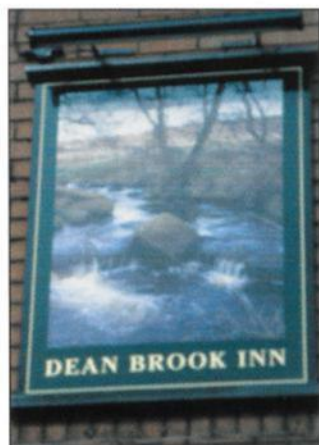
City of Salford - Turnpike House, 631 Eccles New Road, Salford M5 2SH. Tel: 0161 925 1346. Fax: 0161 925 1199.

[www: http://www.salford.gov.uk/](http://www.salford.gov.uk/)

Disclaimer

Readers are reminded that the editorial team or the Campaign for Real Ale may not necessarily share the views expressed by the contributors. Contributions are always gratefully received but may be edited without altering the meaning and certain grammatical errors, if spotted in time, may be corrected. As with any free publication, space is at a premium and publication can not always be guaranteed. All articles are © Campaign for Real Ale and may be reproduced if source acknowledged.

MOSTON MIRACLE - A RETURN TO REAL ALE FOR THE DEAN BROOK



Nothing short of a miracle has happened at the Dean Brook Inn on St Mary's Road on the boundary between Moston and Newton Heath, which returned to selling the real stuff back in March. When Drinker's Almanac

called, there was Marston's Bitter on as the regular tittle with up to two guests from the quite substantial Scottish & Newcastle list.

On our visit the guest was Wells Bombardier, with Ruddles Best Bitter soon to be replaced by Morland Old Speckled Hen. Other beers featured have been Shepherd Neame Spitfire and Courage Directors.

This beer range is fantastic, when you consider the area has a sparse collection of pubs that serve one or two real ales, with only brewers Joseph Holt and J W Lees flying the real ale flag. Just down the road is the Railway close by Dean Lane railway station which serves both Joseph Holt Bitter and Mild. A nice duet of pubs, one might say!

The Dean Brook Inn was bought by Scottish & Newcastle last March. The new management quickly reintroduced real ale and the new owners have refurbished this former Marston's pub throughout in salmon and egg shell yellow. There's a spacious games room-cum-vault area with large screen television, central bar, snug and

a large side lounge. A smoking shelter is at the rear and there are plans to improve the sun patio. What with the return of real ale after many a year the pub is once again getting popular with real ale drinkers and families alike. Food is served from 12pm until 6pm Mondays to Fridays, with roasts served on Sundays. The relatively new venture deserves a look in from those who like the first signs of an invigorated suburban local. The new management even introduced a no smoking policy back in March, when they took over. A pub with a clean bill of health - go there!

Dave Hallows

creative branding solutions

Brand Creation & Management | Print Management | Tailored Marketing Campaigns

contact
01783 751286 | www.lantride-design.co.uk

Printed by Lodge Printers Ltd. Tel: 01487 832629



Spot On Stocks



**Stocktaking, A Complete Stock Report
Produced on Site**

**Bookkeeping/Accounts/VAT Returns
Full Professional Payroll Services**

*Over 30 years experience in the trade
We offer a quality service at competitive prices
First appointment free (PLUS A FREE GIFT)
For full details contact Peter Mansell*

FREE PAYROLL WITH GOVERNMENT GRANT

Telephone: 0161 339 9283

Mobile: 07785 583844

www.spoton.gbr.cc

Email: peter@spoton.gbr.cc

**Member Institute of Licenced
Trade Stock Auditors**



Purveyors of cask
& bottled beers

**Only licensed bar in
Arndale Centre, Manchester**

Open 11 - 6pm

Come and visit us!

Owl Brewing

**Fine Craft
Ales and
Porter**



Visitors welcome at:

Unit 41, Acorn Centre, Barry St., Oldham

Our autumn range of ales includes:

T'Wheat T'Woo - 3.9% Pale, Clear Wheat

Raptor In Blue - 4.5% Hoppy Amber

Lancs. Hop Pot - 5.1% Hoppy Golden

Russett Ale - 4.1% Yorks. Bitter

Gordon's Brown Ale - 4.8% Mature Brown

OB Pale Ale - 4.0% Pale Golden

Available in firkins, bottles or pigs!

07889-631366

For Cask/Off Licence sales



**TRADITIONAL
HAND-CRAFTED CASK
CONDITIONED
FINE ALES**

**FROM CHESHIRE'S AWARD
WINNING BREWERY**

**COACH HOUSE BREWING
COMPANY LTD**

**WHARF STREET, HOWLEY
WARRINGTON CHESHIRE**

TELEPHONE 01925 232800

SPOTLIGHT ON TWO CITIES

A Grand Farewell to Idy and Sal

On Wednesday 27th June a very special farewell took place for some very special people. Licensees Idy and Sal at the Crescent in Salford were presented with certificates and a silver salver for their services to the pub trade and CAMRA (the Campaign for Real Ale) in particular. The presentation was introduced by Pete Cash, who gave a synopsis of Idy and Sal's life and times in the pub trade and their contribution to the real ale scene, having had since 1993 six entries in CAMRA's flagship publication, the Good Beer Guide, with the Beer House. Following this, a move to the Crescent in 1999 heralded a further nine entries.

The presentation was attended by many branch members, friends and customers of the pub, and Pete gave a fitting speech and tribute.

Apologies were received from Sue Richardson, who had a prior engagement booked and expressed her sadness at not being able to be there. After the presentation, Idy then offered everyone their favourite tippie and laid on a very appetising buffet with both meat and vegetarian sausages and sandwiches.

All in all a great time was had by everyone who attended and they all wished Idy and Sal all the best for the future on their retirement to the isle of Crete. See Your Views for their response.



Our picture shows (l to r) Sal and Idy with their certificates and plaque alongside Pete Cash and Steve Smith

Bazens'

Just having celebrated its fifth birthday, there was a bash at the New Oxford on the 4th July and another one at the Kings Arms on the 14th July. As part of their Salford series, the brewery have

come up with the aptly named Birthday Beer at 4.3% abv, using Willamette, Green Bullet and Mount Hood hops. Next in the series came Park Life, to commemorate the opening of Peel Park in 1846.



There was a special award to Richard and Jude Bazen and a presentation was held at the brewery on 28th July, which was by invitation only, to celebrate their Pacific winning the Beer of the Festival at Battersea. Several Greater London branch members travelled 'up north' including Geoff Strawbridge, the editor of London Drinker magazine. Richard and Jude were presented with a framed certificate, after Pacific was chosen by visitors to the festival, the first time a beer of 3.8% has won this award. Normally it is the higher gravity beers which take the accolades.

Boggart Bulletin

The latest news here is that bottle conditioned beers (or Real Ale In a Bottle) Waterloo Sunset and Sun Dial are now available in the Thresher off license chain. The special for July was Sunshine at 4.6% abv, a pale golden strong bitter, with Weak at the Knees at a mere 3.1% abv – described by Boggart Hole Clough Brewery as a session bitter. Another special at 3.7% abv is in the pipeline but as yet unnamed.

Holt's Corner

The Griffin in Heaton Mersey has been saved! That was the headline news this month from the Joseph Holt stable. The planning and license application have both been withdrawn. This comes due to persistent pressure from CAMRA

and others who radically opposed such a move. The company has also been active in the pub market, acquiring two outlets from Mitchells & Butlers. Nearer to home on our patch is the Golden Lion on Manchester Road at Clifton. Planning consent will have to be applied for as a refurbishment is needed. This could take up to three months and a further couple of months to complete the alterations, so a January or February 2008 opening looks likely. Until this is done, the pub will continue with the M & B product range, thereafter introducing Holt's own range.

The second pub is a little further away, on the Wyre in Lancashire. The Tavern At The Mill is situated in Marsh Mill Village, Thornton, near Blackpool. This pub is just off Fleetwood Road, by the Windmill, which is well served by public transport - the number 14 bus passes frequently. The pub will take about eight to ten weeks to refurbish, planning to open in late September with the full Holt's range.

The traditional cask version of the new Pioneer will soon be available in all of Holt's houses that generally feature their Seasonal Beer range and dispense handpumped beers. The bottled version will be due out later in the year. The pump clip for the beer features a person relaxing in a hammock - this is perhaps Edward Holt, taken from page 14 of *The Story of Joseph Holt* by Christopher Grayling, 2nd edition, 1998.

From The Marble Vaults

Only time for a brief report this edition, as the holiday season kicks in.

The main news is regarding Festival - or should I say Festivals - as Rob's August Beer Festival which ran throughout the month was deemed a huge success. Featuring over fifty or so beers from far and wide, it was interspersed with other events, such as Beer Tastings, Live Music and Quiz Nights, culminating on the last day in a special 'Pink Day' in aid of breast cancer.

Spotted during the festival was the Ginger '6' - this popular extra strength version was last seen a few months ago at Stockport Beer and Cider Festival, where it was dispensed from the cask - this version is the handpulled variety. Quite a heavy drink at 6.0% abv, with an extra infusion of ginger to boot. Marble Festival continues to sell well and will be returning again for the

Manchester Food and Drink Festival in October. In September, a revamp of Campbell Tawny will appear, this time with a slight name change to Campbell Tawny No. 1 and still at 4.5% abv.

A Jolly at the Jolly

The Jolly Angler on Ducie Street in the city centre has just celebrated its receipt of a CAMRA North Manchester award for, not only their number of 21 entries in the CAMRA Good Beer Guide, but also 22 years long service at this authentic Irish Hydes' pub run by the Reynolds family. Pictured are Dave Hallows, Secretary of the branch flanked by managers Michael and Sheila Reynolds. And what a beer bash it was, too!

Treasure Hunt Winners 2007



In the 15th Treasure Hunt, supporting independent brewers back in July, the victorious Castle Knights team comprising of Elizabeth, Howard, Damien (publican of the Castle Hotel) and Mark, scooped the beer prizes at the Marble Arch. Our picture shows the victors with their coveted plaque and featuring licensee Damien second from the right.

The City Pub on Oldham Street in Manchester reopened on Sunday, 1st July after an extensive



refurbishment. It still has none of the real stuff though.

Watch out for the forthcoming Manchester Food and Drink Festival. Celebrating its 10th anniversary this year, it takes place around various locations within the city and runs from 5-15 October.

AROUND THE REGIONS

Septem'BURY'fest Arrives Again

This annual event comes around for the second time this September, organised by Bury Round Table with a new venue at Bury Sports Club, just off Radcliffe Road. Just 10 minutes from the town centre, it is easily accessible from the frequent 135 Manchester to Bury bus route. It is open from 5pm - 11pm on Friday 14th and from 12noon - 11pm on Saturday 15th. Entry fee is £2 per person and all beers and ciders are priced at £2 per pint, £1 a half. Over 25 top quality ales, food and live entertainment. All proceeds will go to Macmillan Cancer Support.

Leigh

Remember Sarah's Hop House Brewery based at the Railway pub in Golborne and ever wondered what happened to it and more importantly to Sarah? The Railway has been converted into flats and Sarah is now in charge of the bar at Leigh Rugby Union Football Club, just over a mile out of Leigh town centre towards Pennington. Sarah has been there now for around six months and has had as many hair colour changes; on my visit to the club it was bright pink, having just changed from black and red stripes in support of Leigh having reached a cup final.

Although the Hop House Brewery was sold Sarah kept the recipes for the Hop House beers. One of these, a house beer based on the Hop House Bitter, entitled Round Ash Bitter, was to have been produced by the Three Rivers Brewery of Reddish near Stockport. Due to problems, this beer could now possibly be brewed by either Bank Top or Boggart and there may be other ales in the pipeline.

Before Sarah's arrival, the club sold cask Tetley Bitter (known as 'lumpy' as there is a smooth ver-

sion available) and revolving standard guest beers, both of which were removed during mid season due to the perceived lack of demand.

Two of the beers on offer on visiting were Roosters Cream and Yankee. A further visit yielded Coach House Blonde and Flintlock, alongside Allgates Napoleon's Revenge. At present Sarah is concentrating on local beers from the Greater Manchester area and regions of the adjoining counties. The beers are sourced from dealing directly with the breweries, which is reflected in the price with costs between £1.80 and £2.15 a pint, depending upon their abv.

The bar has three handpumps working during the mid season, which can be increased during events in the function room (currently under refurbishment).

The club consists of a smart comfortable lounge with bar which is decorated with pictures and memorabilia of the rugby team. This room is a converted barn building which still retains an original wall. The function room hosts Tuesday night Bridge Club and on the last Sunday in the month Country & Western nights. This room is also available for private hire.

Leigh Rugby Union Football Club is at Round Ash Park, Hand Lane, Leigh. Opening times are Mondays to Wednesdays 7pm to 11pm; Thursdays 7pm to midnight; Fridays 7pm to 12.30am; Saturdays 12noon to 12.30am in winter, 1pm to 12.30am in summer and Sundays 1pm to 11.30pm. Telephone: 01942 673526.

Website: www.leighruffc.co.uk.

Non members are welcome at anytime and the X34 bus from Manchester will drop you within walking distance.

A new J D Wetherspoon outlet in the form of a Lloyds Bar has opened on Leigh Road, a short distance from the bus station. The manager, Tony, explained that it had been owned by the organisation for about three years and came into use as a pub several weeks ago. It boasts two separate outside seating areas with an area set aside for dance and disco. Beers when visiting had the usual suspects of Greene King Abbot Ale and Marston's Pedigree Bitter, with Cains Finest Lager, Dark Mild and a beer from Northern. There is a house beer brewed by Moorhouses called Burke's Brew at 4.0% abv.

A quick call in the nearby Avenue (on the corner of the road with the same name) revealed no real ale at the time, but they usually have one available. On Lord Street the Musketeer had Boddingtons Cask, Greene King IPA and a guest in Adnams Broadside. A good town centre local this one, always popular and welcoming in this current Good Beer Guide pub.

Another visit beckons perhaps, to do some of the other pubs missed out on this occasion.

CHORLTON BEER FESTIVAL - A BAR MANAGER'S VIEW

Once again, St Clement's Church, Edge Lane, Chorlton approached the Trafford & Hulme Branch of CAMRA to request assistance in looking after and serving the beers at their now annual, fund raising beer festival.

The same volume of wet products as sold last year were ordered which was actually a huge increase in the volumes initially purchased as, last year, the organisers ended up buying out all of the local supermarkets of bottled beer as the customers just kept rolling in.

With crossed fingers, baited breath and much praying by the congregation, we anxiously watched the weather reports. Oh dear, not good. Never mind says I, hopefully we won't run out of beer at tea time this year.

Well I stillaged, I vented and I tapped thinking that I would never get the job done - 50 casks takes a lot of looking after. Thanks must go to Dave Facer for his Hoppy beer. The entertainment value when the hard peg decided to explode out of the cask and create interesting patterns on the church ceiling with hops was priceless. Woke my fiancé up no end, did that. He and his pliers were much better controlled after that one.

The rounds of changing soft and hard pegs had now begun. We look after our beer casks like mothers look after their babies. You have an expectation of what should happen and then you have a huge list of what to do in case of all the 'What If's'. My Dad's old garden sprayer was a Godsend. Now my Dad was not a drinker but he knew that I liked a good pint so I hope that he approves of my new use for his old sprayer. I'm sure that I gave him a giggle as he said "that's my girl".

Amazing how many customers thought that I was

actually spraying the casks with insecticide to stop the fruit flies! Of course, we all know that I was just spraying cold water to keep the beer cool.

Volunteers started arriving shortly followed by the customers. The rain poured and poured but still they came. I heard a drenched young lady say it was just like Glastonbury. If we Mancunians waited for the rain to stop we would never go anywhere!

Last orders arrived, the church bells rang out around the district but we heard not a thing in the hall. Final dip and spray of the casks and close down for the night.

Saturday morning and it's back really early to check on the pegs and taste all the beers again. It really is a hard job this Bar Manager's lark. You have to taste the beer in every single cask before serving them. Quality control and breakfast all at the same time.

Well now, opening time has arrived, the sun is shining and the fine folk of Chorlton and its environs eventually start coming back in to the festival. I wished I had had the same lie in as they had. By six o'clock the casks are dropping like flies. We can't keep up with closing them down and removing them from the beer hall. One by one the choice gets smaller and smaller and I just get hotter and hotter.

By 9.45pm it had all gone. Now to clean up the beer hall. Remember this is a church so we have to leave the room looking like a church again for Sunday morning service. No shutting the doors on everything tonight.

The scaffolding is removed by those amongst us who still have some energy - not me. Everything is cleared away and I'm down to the pub for a well earned pint that someone else has had to lovingly look after for me. Luckily I went to Chorlton and not Chorlton Green as at 11pm I was confronted by a grumpy local who informed me that the Beech and The Trevor were completely sold out of cask ale! Made my night that did. All my efforts to give the people of Chorlton a decent pint of cask ale had caused them to leave the festival and drink the town dry - what a result.

Thanks must go to all of the CAMRA volunteers who worked, however short a time. This event wouldn't happen without you all. I wish to thank the Greater Manchester Under 30's group for

almost single handedly manning the festival on Saturday afternoon. In total we had 36 volunteers from 4 different branches. Thanks again to Hydes Brewery for supporting the branch and sponsoring two kils. And finally a big thanks to Fletch for lending me his gravity taps, I think I handled a mallet more than a mop this year.

All in all we helped raised money for the church roof yet again and we had a successful weekend campaigning to the people of Chorlton. Well done to all! Our picture shows what it's all about - Beverley with pint in hand enjoying Chorlton. Photo courtesy of the South Manchester Reporter



Beverley "Two Mallets" Rae

FACER'S BREWERY COMMENDED

Dave Facer and assistant Phil of Facer's Brewery based in Flint, North Wales, were commended with a CAMRA North Manchester award at a recent visit from the Drinker's Almanac team. Up to January last year the brewery was based at the same site as Bazens' Brewery on the Cliff in Salford; hence the Branch connection. We were treated to a fully conditioned Dave's Hoppy Beer,



Sunny Bitter and a special named Smokey Bitter - brewed for a fire retardant polymer conference! Plans are in place for expansion into the adjoining industrial unit in September. Currently, there are 50 outlets in Wales and 20 in Greater Manchester. A Welsh brewery that still has firm links with its Mancunian past.

BREWING IN PENDLETON

Part Two

At number 99 Broad Street stood the Richmond Brewery. William Mann operated this and the 1861 census shows that his son John worked as a butcher at a shop next-door-but-one to the brewery. John and his mother Ellen continued the brewing from about 1864 until 1867 when the goodwill and equipment were offered for sale. Where Gerald Road (then called Suspension Road) meets Whit Lane and Douglas Green could be found the brewery of Thomas Marriott. This is listed as operating from around 1834 to 1848. Marriott occupied the Whit Lane Tavern, as did Stephen Roose after him. A farmer, as well as a brewer and beer seller, Stephen Roose went out of business in 1854. The Whit Lane Tavern later changed name to the Church Inn.

The Manchester Guardian advertised the following in January 1844: 'Brewery used by John Alexander to let, together with a house, six cottages and a few acres of meadow land. There is an abundant supply of excellent soft spring water.' John and Henry Alexander had been in partnership, operating at Salford and Pendleton, but split up in 1824. John managed the business for a further eighteen years before being declared a bankrupt. Matters dragged on and it wasn't until 1851 that creditors received a settlement - just half a farthing in the pound (0.625% of the debts). The 60-inch to the mile Ordnance Survey map of 1848 shows a brewery at the end of a road leading from Broad Street. From the description given in the 1844 advertisement, this may well have been where John Alexander plied his trade. Directories give no clear indication of further brewing activity there and the site was redeveloped well

CHARLES E. EARLE,
WINE AND SPIRIT MERCHANT,
 AND ALE AND PORTER BREWER,
 HORSE SHOE BREWERY, CHURCH STREET,
(NEXT TO GREENWOOD'S CLOTH OFFICE.)
PENDLETON.
N.B.—FAMILIES SUPPLIED.

before the end of the century. A school was built on the cleared plot, later replaced by an ambulance station just past the end of Brindle Close at Brindle Heath.

William Williamson ran the Douglas Green Brewery around the 1830s but followed many of his colleagues who just couldn't make enough money to stay afloat. He had been, at various times, a commercial traveller, a greengrocer, farmer, beer seller, and paper merchant. By 1837 his stint as a brewer at Douglas Green was over. Nothing is shown on the OS maps to indicate where the brewery was located and no directory entries exist to suggest further use.

Horse Shoe Hotel



From the 1850s to the 1870s, the Horse Shoe Hotel provided a good income for wine and spirit merchant Charles Richard Earle. In addition to running the pub, he also produced 'home-brewed ales' for the family trade. He moved out of the hotel to take up residency in a house on Seedley Road that was then given the name 'Earleswood'. Charles Earle died in May 1876 and the Horse Shoe, under Threlfalls Brewery Company Ltd, was rebuilt around 1896. Today, Broad Street runs over the site, at the back of the houses numbered 22-36 Marple Close, about 150 metres

from the roundabout at Pendleton Church.

Associated with the Elephant & Castle at 21 Whit Lane was the Charlestown Brewery. An early reference is in 1851 when Daniel Fisher and Samuel Heathcote dissolved their partnership. Samuel Heathcote continued brewing until the early 1870s. In 1875, after he had turned sixty years of age, Samuel re-married. His bride was considerably younger – in fact she was forty years his junior.

John Venables used the brewery for most of the 1880s, the last to be listed. The Elephant & Castle became part of the tied estate of Cardwell and Company Ltd, whose estate passed to Wilson's Brewery Ltd in 1899, described on the conveyance of freehold property as: 'with the brewery, stable and outbuildings thereto belonging or adjoining.'

A number of other pubs in Pendleton had brew-houses with sufficient capacity to justify an entry in the trade directories under 'brewers'. These included Robert and Alice Hankinson at the Horse & Jockey on Broad Street (listed 1845), John Openshaw at the Maypole, Ford Lane (listed 1858-61) and a beer house run by John Wood at Wood's Yard (listed 1845).

After the 1880s, Pendleton's affair with brewing had run its course, leaving Manchester and Salford to supply most of the region's beers. Perhaps the competition was too fierce with companies like Groves & Whitnall of Salford and Cardwell & Co of Hulme having built up quite large tied estates well before 1900. For example, when Groves & Whitnall became an incorporated company in 1899, they were supplying nearly 600 outlets – 16 of them in Pendleton.

Thanks to Tim Ashworth at Salford Local History Library for supplying maps and information and to Sue Richardson for the pub pictures.

Alan Gall



New Oxford



A warm welcome awaits you
Newly refurbished bar

New Oxford Bitter 3.9%

Bazen's Flat Back 4.2%

6 guest ales and home cooked food served

Mon - Sat 12 - 4pm

*3 Belgian & 3 German beers on draught
 at all times*

New world bottled beer menu

Tues night - quiz night

Nominated GBG 2008

www.thenewoxford.co.uk

11 Bexley Square, (just off Chapel Street),

Salford Manchester

Tel: 0161 832 7082

Crown & Anchor

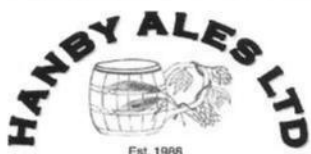
*Traditional pub serving a
 selection of well-kept
 cask ales*

Good homecooked food
 served from 12 - 2pm

Bed & Breakfast available

41 Hilton Street, Manchester

Tel: 0161 2281142



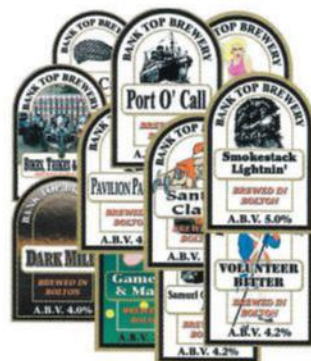
New Brewery, Aston Park, Soultion
 Road, WEM, Shropshire SY4 5SD

Nutcracker
Gold Medal Winner
GBBF 2005
Strong Bitter

Quality Ales Brewed the Old
 Fashioned Way
 With 14 Permanent Beers
 Plus Monthly Specials

Tel/Fax: 01939 232432
 email: info@hanbyales.co.uk
www.hanbyales.co.uk

Bank Top BREWERY



**Our range of
 Award Winning beers**

The Pavilion, Ashworth Lane, Bank Top, Bolton, BL1 8RA
 Tel/Fax: 01204 595800 www.banktopbrewery.co.uk

WHERE WE GO AND WHAT WE DO

THE BRANCH DIARY

North Manchester

SEPTEMBER

Wed 12: University/Oxford Road Crawl - Sand Bar, Grosvenor Street, 8.00pm; (possible look into Salutation, Higher Chatham Street) Odder, Oxford Road, 8.45pm; Font, New Wakefield Street, 9.15pm; Lass 'O' Gowrie, Charles Street, 10.00pm.

Wed 19: Branch Meeting - New Oxford, Bexley Square, Salford, 8.00pm.

Wed 26: Good Beer Guide and Long Service Award presentation - Union Tavern, Liverpool Street, Salford, 8.00pm.

OCTOBER

Wed 3: Salford Chapel Street Crawl - Kings Arms, Bloom Street, 7.30pm; Egerton Arms, Gore Street, 8.00pm; New Oxford, Bexley Square, 8.30pm; Crescent, The Crescent, 9.30pm.

Wed 10: Social - Racecourse Hotel, Littleton Road, Lower Kersal, Salford, 8.00pm. Buses 93, M10 (short walk from Cromwell Road).

Wed 17: Astley Crawl - Bull, Astley Straits, 7.50pm; (possible look into Miners Arms, Manchester Road) Cart & Horses, Manchester Road, 9.00pm. Buses 26, 33.

Wed 31: 10 Continuous Years in the Good Beer Guide Presentation - Bar Fringe, Swan Street, Manchester, 8.00pm.

NOVEMBER

Wed 7: Marble Brewery Visit and Social (New Members' Night) - Marble Arch Inn, Rochdale Road, Manchester, 8.00pm.

Wed 14: 10 Continuous Years in the Good Beer Guide Presentation - Smithfield Hotel, Swan Street, Manchester, 8.00pm.

Trafford & Hulme

SEPTEMBER

Thu 13: Manchester City Centre Social - Font, New Wakefield Street, 8.00pm; Odder, Oxford Road, 9.00pm; Salisbury, Wakefield Street (to finish).

Sat 15: Hydes Brewery Talk - Paul Jefferies talks about the brewing including a session on beer tasting using Hydes' beers, Hydes Brewery, Moss Lane West, Manchester, 1.00pm - 4.00pm.

Numbers limited to 35 maximum. Paul wishes to continue the day by doing a City Centre crawl! Wallets and Livers beware.

Tue 25: Branch Social in Sale - Volunteer Hotel, Cross Street, 8.00pm; Ryan's Wine Bar, Orchard Road, 8.45pm; Railway, Chapel Road, 9.30pm.

OCTOBER

Thu 4: Branch Annual General Meeting - Timperley Taverners, Park Road, Timperley, 8.00pm.

Thu 18: 30th Anniversary Branch Bash - Malt Shovels, Stamford Street, Altrincham. Time to be confirmed.

LOCAL AND REGIONAL BEER FESTIVALS LISTINGS

(not necessarily endorsed by CAMRA)

SEPTEMBER

Thu 6 - Sat 8: 8th Sandgrunder Beer Festival, Southport Arts Centre, Lord Street, Southport.

Thu 6 - Sun 9: 3rd Silloth Music & Beer Festival, The Green, Silloth-on-Solway.

Thu 13 - Sat 15: Saltaire Beer Festival, Victoria Hall (York Room), Saltaire.

Fri 14 - Sat 15: 2nd Bury Round Table 'SeptembURYfest', Bury Sports Club, off Radcliffe Road, Bury.

Fri 14 - Sat 15: 1st Lytham Beer Festival, Lowther Pavilion, West Beach, Lytham St Annes.

Thu 20 - Sun 23: Equinox Beer Festival, Black Horse, 72 Redearth Street, Darwen.

Fri 21 - Sat 22: 14th Northwich Beer Festival, Memorial Hall, Chester Way, Northwich.

Thu 27 - Sat 29: Keighley Beer, Cider & Perry Festival, Victoria Hall, Bradford Road, Keighley.

Thu 27 - Sat 29: 33rd Steel City Beer Festival, Darnall Liberal Club, Irving Street, Sheffield.

Fri 28 - Sun 30: 6th Nantwich Beer Festival, Civic Hall, Market Street, Nantwich.

OCTOBER

Thu 4 - Sat 6: "Oktoberfest" Beer & Cider Festival, Irish Centre, Fitzwilliam Street, Huddersfield.

Thu 4 - Sun 7: 4th Beer Festival, Crown Hotel, Platt Lane, Worthington, near Standish.

Continued overleaf >

Fri 5 - Sun 7: Mild, Stout, Porter & Strong Ales Weekend, Prince Of Wales, Foxfield, near Broughton-in-Furness.

Wed 10 - Sat 13: 14th Westmorland Beer And Cider Festival, Town Hall, Highgate, Kendal.

Thu 11 - Sat 13: 17th Cool Merrie City 2007 - Light Waves Leisure Centre, Lower York Street, Marsh Way, Wakefield.

Mon 22 - Sun 28: 11th Shovels Beer Festival, Shovels, 260 Common Edge Road, Blackpool.

Thu 25 - Sat 27: Rainhill Bierfest, Prescot Leisure Centre, Warrington Road, Prescot.

Thu 25 - Sun 28: October Beer Weekend, Black Horse, 72 Redearth Street, Darwen.

Thu 25 - Sun 28: 3rd Radcliffe Cricket Club Beer Festival, The Pavilion, Radcliffe Cricket Club, Unsworth Street, Radcliffe.

NOVEMBER

Fri 9 - Sun 11: Broughton Festival of Beer, various locations in the pubs

WE ARE THE CHAMPIONS!

The 2007 Great British Beer Festival (the 30th anniversary) held at Earls Court, London produced the following winners in the Champion Beer of Britain competition.

2007 Champion Beers of Britain

Supreme Champion

Gold Hobsons Mild

Silver Mighty Oak Maldon Gold

Bronze Green Jack Ripper

Milds

Gold Hobsons Mild

Silver Nottingham Rock Mild

Bronze Brains Dark

Bitters

Gold Castle Rock Harvest Pale

Silver Twickenham Crane Sundancer

Joint Bronze Surrey Hills Ranmore Ale & Fyne Piper's Gold

Best Bitters

Gold Purple Moose Glaslyn Ale

Silver George Wright Pipe Dream

Joint Bronze Fuller's London Pride & Nethergate Suffolk County & Station House Buzzin'

Strong Bitters

Gold York Centurion's Ghost

Silver Inverlmond Lia Fail

Bronze Brains SA Gold

Speciality Beers

Gold Nethergate Umbel Magna

Silver Little Valley Hebden Wheat

Bronze St Peter's Grapefruit

Golden Ales

Gold Mighty Oak Maldon Gold

Silver Oak Leaf Hole Hearted

Bronze Otley 01

CAMRA Bottle-conditioned Beers

Gold O'Hanlon's Port Stout

Silver Titanic Stout & Wye Valley Dorothy

Goodbody's Wholesome Stout

Bronze Wapping Baltic Gold

Good news that a mild has won once again after Moorhouse's Black Cat some years ago. It is a pity that the only north west brewers in the list were George Wright and Station House. Titanic and Wapping received gongs for their bottles.

Magazine design and layout:

Tamoko Design Tel: 01733 751286

For information regarding advertising please contact:

Neil Richards MBE: 01536 358670



**CAMPAIGN
FOR
REAL ALE**

Bohemia regent®



PREMIUM CZECH LAGER

ESTABLISHED 1379



BOHEMIAN LIKE YOU

BREWED IN
THE CZECH
REPUBLIC,
ENJOYED IN
THE UK

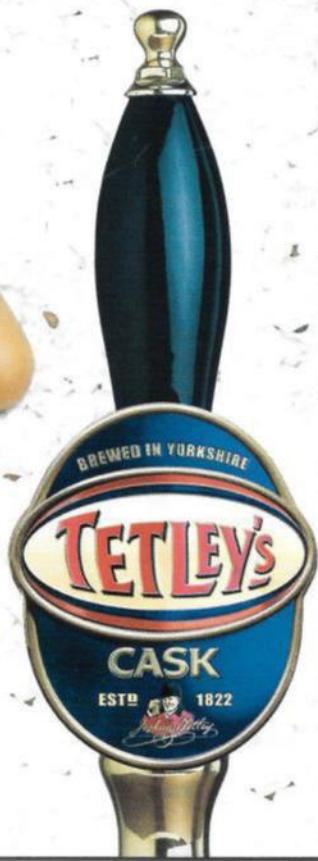
**CONTACT JW LEES BREWERY
TO GET BOHEMIA REGENT
ON YOUR BAR NOW**

IMPORTED INTO THE UK BY
JW LEES & CO. (BREWERS) LIMITED, GREENGATE BREWERY,
MIDDLETON JUNCTION, MANCHESTER M24 2AX.

JW Lees Switchboard: 0161 643 2487 | Sales Office: 0161 643 4289
Email: enquiries@jwlees.co.uk

bohemia-regent.co.uk

YORKSHIRE BEAUTY



Enjoy Responsibly