

FREE
PLEASE TAKE A COPY



JAN/FEB 2008
NEW YEAR ISSUE

DRINKER'S ALEMANAC

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



RAISE A GLASS TO THE NATIONAL WINTER ALES FESTIVAL

IN THIS ISSUE

- Editorial** 3
A quick word from the editor
- Spotlight on Two Cities** 6
*News from Manchester
& Salford*
- News** 8
From around the Region
- Brewing at Sandywells** 12
Feature
- Forthcoming Events** 14
What's going on in your area

SEE PAGE 5



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



**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**



Crown and Kettle
2 Oldham Road
Manchester
0161-2362923

BEER FESTIVAL HERE
Monday 14th - 21st January 2008

*Visit our Corner 19th century building with
historical interior.*

4 real ales always available

Good pub menu
- traditional fayre

30 guest beers

GBBG 2008



The Ashton Arms

Clegg Street, Oldham
(Nr. Sainsbury's) 0161 630 9709

A Real Pub

Supporting Local Independent
& Micro Breweries: Millstone,
Greenfield, Hydes, Phoenix,
Pictish, Shaws and many more

AT LEAST 6 CASK PUMPS AT ANY
TIME PLUS SPECIALITY BEERS
Cask Cider



Open at 11.30am everyday and
open until 11.30pm Fri & Sat
REAL ALE... REAL FOOD...
REAL ATMOSPHERE

*In The Good Beer Guide &
The Real Pub Guide 2005 to 2008*



**Bank Top
BREWERY**

Our award winning beers are available
to pubs, clubs and homes.

Now also available in bottles!

A selection of our beers are now available in 500ml
bottles, a great way to enjoy our real ale in the
comfort of your own home.

Bottled Beer Gift Packs - Ideal Presents



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

RAISE A GLASS TO THE NATIONAL WINTER ALES FESTIVAL



Raise a glass folks! It's that time of year again. The National Winter Ales Festival returns to the New Century Hall on Corporation Street in Manchester for 2008. The event draws crowds from all over the country and once again the judging of the Champion Winter Ale of Britain will be staged.

The whole event runs from Wednesday, 16th until Saturday, 19th January and this year will see the addition of a Friday afternoon session in the Lancaster Suite on the ground floor, which has been restricted to the evenings on previous occasions. See advertisement below for details of opening hours.

Discover the best beers south of the North Pole



Wednesday 16th January 17.30 - 22.30

Thursday 17th January 16.30 - 22.30

Friday 18th January 12.00 - 22.30

Saturday 19th January 12.00 - 22.30

- £3 entry for all sessions except Fri Friday night (from 17.30)
- Discounts for CAMRA members
- £1 for Concessions (Students with NUS Card & OAPs) on Wednesday
- Tickets available on the door
- Entertainment on Thursday, 'Bled Dog' and Saturday evening, 'Carnegie Band'
- Over 250 beers including foreign beers plus cider and perry
- 5 minutes from Victoria Station, by D5 Tower
- Corporate Entertainment Packages & Season Tickets Available

For further information:

www.winterales.uku.co.uk

☎ 01727 867201

Manchester Evening News



16th-19th January
New Century Hall
Corporation St.
Manchester
M60 4ES

Come in from the cold and grab some winter warming



YOUR VIEWS

Distorted prices

Sir,

In the last issue, the writer of Holt's Corner confused me with his meandered calculations as to the price of beer. His babblings on the subject of the afternoon 'pint' or 'half' very nearly gave me the will not to live, even if Holt's were the only brewery in the land!

I'm sure, after his arithmetic on the annual price increase of Holt's, he'll still have a small amount of loose change a-jangling in his pockets.

Yours affectionately,

Name and address supplied.

Sir,

On having read your previous edition of *Drinker's Almanac*, I noticed the piece by Stewart Revell (Holt's Corner) about the Holt's annual price increase. It's a good job he doesn't drink at the Tavern At The Mill in Thornton near Blackpool. When it was announced that Holt's were taking over this pub a lot of people, including local CAMRA members were delighted about the prospect of Holt's prices in a local pub. What a shock we were in for when it opened. Bitter is on sale at £2.01 a pint and the Mild is £1.93 a pint. Don't get me wrong - the beer is in excellent nick - but how can they justify a price difference of 35p per pint on their Bitter and Mild?

Steve Walker, Blackpool Fylde & Wyre CAMRA.

Neil Richardson Trophy

It was so nice to receive a cheque from Roger Hall for £110 in Neil's memory, which has been duly passed on to Macmillan Nurses, on top of the money raised for the trophy. It's so nice to see him remembered in this way, and I'm really touched that so many people have been so generous. My thanks and appreciation to everyone. Sue Richardson.

DRINKER'S ALEMANAC

FROM THE EDITOR'S CHAIR

Another Year, Another Brewer ... Who Will Be Next?
In these days of entrepreneurial greed, we rarely get through a year without at least one of the bigger breweries taking over one of the smaller ones. Could we see a decline in this trend this year, perhaps? I think not.

Family brewers from the smaller stable are split into two groups; there are those who wish to stick together and continue to produce good quality ales locally and those who are wont to stay in complete control and sell up, with the chance that their locally brewed ales may still survive. Fat chance this is, as most of the bigger conglomerates are only interested in nationalising their own brands and making huge company profits. Of the smaller family brewers who do remain, families sometimes quarrel, resulting in the inevitable split between those who want out and those who would carry on brewing, producing a company torn between its loyalties.

Here in Greater Manchester we are fortunate in that four of our reasonably sized family brewers seem secure for the time being at least. For Holt's, Hydes', Lees' and Robinson's, everything at present appears to be on the up, with a commitment to producing local and seasonal varieties of ales. May they long continue to do so for a good while to come.

**DRINKER'S ALEMANAC
WOULD LIKE TO WISH
ALL OUR READERS,
CONTRIBUTORS AND
ADVERTISERS A VERY
HAPPY NEW YEAR**

Contacts

Editor: Steve Smith.

Email: Manpubs2006@aol.com.

Assistant Editor: Dave Hallows.

Email: davehallows2002@yahoo.co.uk.

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 Mar/Apr Issue: 14th Feb.

Publication date for Issue Seven: 3rd Mar.

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: Roy Bullock, Pete Cash, John Clarke, Alan Gall, Dave Hallows, Andy Jenkinson, Ian Kenny, Stewart Revell, Steve Smith, Roger Wood.

Photographic Credits: Peter Butler, Dave Hallows, Andy Jenkinson, Phil Pearson.

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/>

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 cannot always be guaranteed. All articles are © Campaign for Real Ale and may be reproduced if source acknowledged.

Owl Brewing

**Fine Craft
Ales and
Porter**



Visitors welcome at:

Unit 41, Acorn Centre, Barry St., Oldham

Our winter range of ales includes:

Pacific Gem - 4.3% V. Hoppy Pale Wheat

Stella's Brother - 3.9% Hoppy & Golden

Night Owl - 4.1% Rich Black Porter

Russett Ale - 4.1% Yorks. Bitter

Dawn breaker - 4.0% Gold Citrus Ale

OB Pale Ale - 4.0% Pale Golden

Available in firkins, bottles or pigs!

07889-631366

For Cask/Off Licence sales



**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!



IF YOU HAVE
ENJOYED
DRINKING OUR
BEER AT THE
NATIONAL
WINTER ALES
FESTIVAL WHY
NOT VISIT US FOR
A BREWERY TRIP ?

SPIRE BREWERY - PROUD TO BE
BREWING AWARD-WINNING ALES
IN CHESTERFIELD

www.spirebrewery.co.uk

☎ (01246) 476005

ALSO TRY OUR
'BREWERY TAP'
THE BRITANNIA
INN, TUPTON
A TRUE FREE
HOUSE

FEATURING 8
HANDPUMPS
4 SPIRE ALES & 4
GUEST BEERS



SPOTLIGHT ON TWO CITIES

BAR FRINGE AWARD

Halloween may never see the like again - the busy festivities at the Bar Fringe on Swan Street in Manchester's Northern Quarter - the bar staff were "over their broomsticks" as an award for 10 continuous years in CAMRA's flagship publication, the Good Beer Guide, took place. John Henley is the brains behind this successful venture, the pub becoming one of Manchester's "Brown Bars", an authentic outlet for Belgian and specialist continental beers, as well as up to five real ales.



Our picture shows a delighted John Henley receiving the award from Branch Secretary Dave Hallows with backroom staff in traditional Halloween garb.

SMITHFIELD PRESENTATION



Hot on the heels of the Bar Fringe, a similar award went to the popular Smithfield Hotel & Bar, just across the other side of the road. The presentation took place on Wednesday, 14th November and the photo shows Jenny and Terry with their award.

The pub is well renowned for sour-

ing beers from new micros and has held numerous beer festivals over the years, making this one of the premier ale houses in the Northern Quarter.

NEWS ON THE BREWS

Bazens'

A couple of Christmas beers brewed for this year's festive season recently surfaced. The first was Santa's Reinbeer at 4.3% abv which made its seasonal return and this was joined by the brewery's first ever stout. Entitled Santa's Stout it had an abv of 4.5%.

New Knoll Street Porter tee shirts are now available along with the Bazens' logo ones. For how to order and obtain these, see the website: www.bazensbrewery.co.uk

Boggart Bulletin

Boggart Hole Clough Brewery in Moston is not afraid to try different things with real ales. In this vein, out recently was Winter Spice (3.9% abv), which drank like a spicy stout with a milky head - dark with handsome ruby hues. A very nice concoction, this one. Also out was Sun Lite (3.8% abv), a golden fruity bitter. Joining the usual Christmas beer, Bog Sleigh (5.5% abv) was Natalis (4.0% abv), a traditional bitter. Are traditional copper to dark brown hued bitters making something of a comeback?

Holt's Corner

To clarify the position of the new price policy throughout the Holt's estate, which now stands at 118 managed and 13 tenanted houses, all tied estate pubs should now set their own prices for drinks, including cask Bitter and Mild, as determined by the area managers. So, the price you pay in any individual Holt's pub can vary enormously from one to another. The level is set by the rateable value of each pub. The more up market a pub - the more the customer pays.

Holt's have now opened three new pubs - Tavern At The Mill in Thornton, Lancashire, the Richmond Hotel in Southport, Merseyside, whilst nearer to home in Glossop, Derbyshire, the massive and imposing Norfolk Hotel in the centre of the town. This is the latest of the new

Holt's hostellers, having opened its doors after a refurbishment just before Christmas.

Residents in New Moston have voiced concerns as to the delay on the reopening of the popular Broadway Hotel on Broadway after a fire in the summer. The brewery says it's awaiting confirmation on what needs doing and will make an announcement then. The building is in a dangerous condition, according to the construction notices outside.

Rave reviews continue about Holt's Pioneer, both on handpump and in Real-Ale-In-A-Bottle formats; this comes from many bitter drinkers (see the 'Holt's Get It Right' article in the last issue). Head brewer, Keith Sheard told Drinker's Almanac 'The bitterness is around 38 EBU's (European Bitterness Units), similar to the cask bitter but Pioneer hops have a drier lemon fresh palate than the Admiral/WGV/Fuggles used in the bitter hop grist. The drier palate of Pioneer is deliberate and in keeping with its India Pale Ale classification as a light summer beer.' Let's hope drinkers see it again in the summer. In the meantime, those who want to seek this beer out can hopefully find it in bottles at 5.2% abv in the 'Here To Please You' off-licence shops on Church Street and Manchester Road, in Westhoughton, near Bolton, priced at £1.65p for a 500 ml bottle.
stewartrevell@gmail.com

From the Marble Vaults

Due to the increased cost of organic ingredients, Marble Brewery is turning Manchester Bitter into an entirely non-organic beer. The rest of the range will remain organic. They have produced some permanent and one-off non-organic beers already. The non-organic Stout Stout has now become a permanent feature after originally only being available as a "one-off" brew. On December 1st, Decadence, the 8.2% abv Russian Imperial Stout styled bottled beer became available. It is on sale at £4.50 per 330 ml bottle.

Also featuring in December was a limited quantity of Stout "Port" Stout, a bottled 5.1% abv brew using some of the port from the popular seasonal cask brew and some of the non-organic stout.

There was a welcome return for McKenna's Porter rebadged as "McKenna's Revenge" which incorporates black malt and roasted barley.

Hydes

Established in 1863, Hydes Brewery, the Manchester brewer is one of the few British regional breweries that is still owned and managed as a family business. With an estate of more than 80 Managed and Tenanted pubs across the North West and a growing portfolio of own brewed beers and lagers, Hydes remains at the forefront of the industry. The brewery has revealed their seasonal range for this year. Entitled "Creature Comforts", these beers will appear bi-monthly and the pumpclips will feature caricatures of animals. They will be rolled out as follows: Harem Scarem (January/February, 4.7% abv, Perle malt and Fuggle hops creating a morish brew with a magical flavour); Trojan Horse (March/April, 4.2% abv, English pale ale and Crystal malts making an amber beer full of hidden secrets); Eager Beaver (May/June, 4.4% abv, a Spring beer using Challenger hops for an aromatic character); Bells & Whistles (July/August, 4.1% abv, a light refreshing fine Summer ale); Owd Bill (September/October, 4.5% abv, chestnut brown autumnal ale using Golding hops); and finally Mumbo Jumbo (November/December, 4.9% abv, charming flavoursome robust Winter ale with roasted malt and English Fuggle hops).

One of the final seasonal beers of 2007, Atomic, went down very well, a strong classic Winter warmer style ale of some 4.9% abv.

J W Lees

A new innovation has hit the shelves in the company's bars and pubs. Called the "grip glass", it has been designed with recessed features for a better hand grip! Check it out next time you have a pint of Lees' cask Bitter. Having tried these glasses recently in the Rain Bar in Manchester, you have to carefully place your fingers around the glass to avoid unnecessary accidents.

The "Crowns" of Manchester

North Manchester CAMRA recently held a pub crawl taking in four of Manchester's pubs bearing the word "Crown" as part of their name. The first,

the Crown & Anchor is found on the corner of Hilton Street and Port Street, with a door on each side. Attractively tiled on the outside, it gained fame on the real ale scene in the early 1980s when it became only the second pub in the Whitbread estate to relax the brewery tie. (The first was the Duke Of York in Eccles). The internal layout is little changed; it is a long, low-ceilinged pub with several distinct drinking areas around a central bar. Beers on the night were Shepherd Neame Spitfire, Timothy Taylor Landlord and Caledonian Deuchar's IPA. All were good except the first was slightly warm, probably the first drawn for some time.

Next up was the Crown & Kettle, a historic pub on the corner of Oldham Road and Great Ancoats Street. In the 1970s this was a busy Wilson's house, popular with workers from the Daily Express building next door. It reopened two years ago after being shut for over 15 years. Considerable restoration to earlier fire damage has been carried out but part of the lofty ceiling still remains to be done. On the night, the beers were Coach House Banoshee Bitter, Coach House Blueberry, Coach House Strawberry, Moorhouse's Black Cat which was very good and Owl T'Wheat T'Who - which didn't taste particularly wheaty - but was okay.

The last two pubs to be visited are both former Threlfalls-cum-Whitbread pubs acquired by Holt's a few decades ago. The Crown & Cushion is on the bit of Corporation Street that nobody knows about, out of town beyond the Miller Street junction. It was considerably altered by Holt's, the large central bar being shrunk and moved to the back left hand corner and the four rooms made largely open plan. The usual Bitter and Mild are on sale though there wasn't much evidence of the latter being drunk.

The other Crown & Anchor is on Cateaton Street, near to the recently moved Sinclairs Oyster Bar and Old Wellington Inn. It is twice the size of the original pub, having been extended into the next-door premises; the two markedly different floor levels bear witness to this. This is a much more up market pub, with prices to match, and as well as the normal Bitter and Mild it fea-

tures Holt's Seasonal Beers. On our visit it was the new and excellent Pioneer.

There is currently another Crown on the Booth Street and Fountain Street junctions but time and distance did not permit a visit on this particular night. It has recently been refurbished and selling up to three or four real ales. Yet another former Crown (ex-Wilson's but still trading) can be found at the south end of Deansgate by the side of Trafford Street. It was taken over by Vaux and has since undergone several name changes; currently it is the Deansgate. A glance through earlier Manchester beer guides reveals more Crowns - Crown & Sceptre, Great Ancoats Street; Crown Inn, Mill Street; Crown Hotel, Great Ducie Street; Crown Inn, Lord Street; Crown Hotel, Blackfriars Street and Three Crowns, King Street (Greengate).

Pete Cash

The NEIL RICHARDSON Award

On Wednesday, 9th January CAMRA North Manchester Branch held a presentation award at the Stanley Arms, Liverpool Road, Patricroft at 8.00pm.

The late Neil Richardson was the editor of the long running What's Doing newsletter and magazine, which covered the branch's activities. This new award has been designed to respectfully honour his contribution to CAMRA by giving an award to a public house which Neil would have liked. We hope to carry a full report in our next edition.

The New Oxford in Salford celebrated its recent award of CAMRA Greater Manchester Pub of the Year with a beer festival in early December with 30 real ales. New out was Wirksworth brewery with First Brew. Local brewer Bazens' came up with Street Aloud and Special Oxford - and both went in five hours! The next beer festival, with a bumper 50 beers on, will be from 16th to 19th January to coincide with the National Winter Ales Festival.

Greens But Not Greens

John Henley's new venture on Chester Street in Manchester has undergone a name change.

Simon Rimmer, the owner of Greens restaurant in West Didsbury has objected to the use of the same name. To avoid confusion, John has jumbled the letters about and come up with Senger - an anagram of - Greens!

AROUND THE REGIONS

Scene Around Salford

BARTON ARMS, WORSLEY

The pub held a beer festival that started in October and ran until 25th November last year. Set in the shadow of the Bridgewater Canal on Stable Fold (a side road off Barton Road), the Barton Arms is an upmarket hostelry and features in CAMRA's Good Beer Guide. A good range of real ales are to be had; about eight different ones each month along with regular beers Timothy Taylor Landlord, Fullers London Pride and Black Sheep Best Bitter. To cap it all there's an extensive food menu which is popular with diners.

On to the beer festival now, which was entitled 'Cask Fresh Ale Festival' and run by Mitchells & Butler, where their participating pubs offer a selection of 36 ales. Customers are invited to tasting sessions each Wednesday from 8-9pm, then vote on which will appear two weeks later. The most popular goes on sale along with the Manager's Choice. Six choices are on from different areas of the country with week one covering Scotland, Wales and 'islands'; week two the Midlands; week three the South East; week four the South West and finally week five from the North. From 16th to 25th November, the six beers from the local area are selected. The CAMRA 'Cyclops' tasting notes for each beer were given in a free booklet available in the pub. A collector card is also available for holding stickers for each of the beers bought with the incentive of winning a 'Cask Fresh Tankard' if the card is completed.

Getting there: buses 33 and 68 from Manchester stop along Barton Road close by.

Pete Cash

During November last, the Braziers Arms on Hodgson Street off Blackfriars Road finally bit the dust and was demolished. This is yet another sad loss of a former bustling Salford community local, which had been closed for some years. Could we now say it has been "brazed" to the ground?

Perhaps some good news from around the Lower Broughton area. The Horseshoe Inn, opposite the Star Inn on Back Hope Street, may reopen as a pub again and offer real ales from the nearby Bazens' Brewery.

The Church Inn on Ford Street, off Chapel Street, Salford, has been closed and boarded for a couple of weeks now and for those drinkers who are interested in carbon footprints with their pints, the Black Horse, Crescent, Salford, which closed in July still has the lights burning day and night in the downstairs area.

Southern and Eastern Suburbs

Dulcimer is a new bar on the Chorlton real ale scene, situated on Wilbraham Road and quite close to the other real ale bars, Abode and the Bar. It appears that the same management as at the Hilary Step is responsible for the running of it. Boasting up to four real ales, it sells Thwaites Lancaster Bomber and Wainwright, plus two other guest beers. These can be from smaller breweries such as Fyne, Houston, Purple Moose and Wolds. There is a downstairs bar and an upper area which can be used for events, such as live folk music on Sunday nights.

Geoff Oliver, owner of the Sportsman in Hyde, has now completed his purchase of Porters Brewery. He has also taken on the lease of the Railway in Stockport. The brewery name is to change to Pennine Ales but the Rossendale Brewery tag will remain. The beer range will stay the same except for the Porter's Porter, which will be renamed Pennine Porter.

Trafford Tales

DUNHAM MASSEY BREWING COMPANY

At the November meeting of the Trafford & Hulme branch we were lucky enough to have as our guest Mr John Costello, owner and Head

Brewer of the newly formed Dunham Massey Brewing Company. The brewery's home is in a renovated barn leased from the National Trust in the village of - you've guessed it - Dunham Massey.

John chose the location firstly because there was a "big hole" where there was not a brewery of any size around and secondly, because of its rural location, so getting rid of the natural waste is easy. The spent grains go to the local farmers for cattle feed and the hops are used as fertiliser; it also just happens to be a pleasant location in which to work.

John was originally a marine engineer before working at Tetley Walker in Warrington. Here he spent many years learning the brewing trade and upon his departure his thoughts naturally turned towards setting up his own brewery.

That was 10 years ago, but with a young family the leap was not feasible. Now John has been able to put his dream of brewing traditional North West ales into practice.



Always a perfectionist, John has been test brewing since February, but such is his commitment to producing quality, flavoursome beers that only now are they becoming available. John has a 4.5 barrel plant and is brewing twice a week. His regular ales are the 4.5% abv

Deer Beer, which has a clean hoppy taste with a hint of toffee, very moorish and the 3.9% abv Big Tree Bitter, which is a golden, full bodied malty beer with a well balanced hop finish. The beers have already been in demand at beer festivals. John only uses English malt and hops and his own unique yeast strain. There are currently several regular outlets for the beers which include the Barn Owl at Agden Wharf, Lymm; the Swan With Two Nicks and Home (the former and much

revamped Stamford Arms) in Little Bollington; the Old Market Tavern, Altrincham; The New Oxford in Salford and the Altrincham Conservative Club. Test brewing at the moment should result in a new beer possibly called Stamford Bitter and a winter warmer is also in the pipeline. For further information on the brewery visit their website at www.dunhammasseybrewing.co.uk.

Andy Jenkinson

The Trafford & Hulme Branch Winter Pub of the Season award goes to the Bar on Wilbraham Road in Chorlton. Although the exterior is plain and simple café bar style, the place is renowned for providing a good quality of real ales.

The presentation is due to take place on Thursday, 31st January around 8.00pm. Licensee/manager Jenny Pearson and supervisor Erin Guy eagerly await this award.

Work has begun on the Roebuck Hotel at Flixton, which is undergoing an extensive refurbishment. Hopefully this will have been completed with a view to reopening in the Spring.

The Urmston Hotel now has a new landlady. Gone is the J W Lees GB Mild (another sad mild real ale loss) and their seasonal beer. Good news though in that the cask Bitter has remained and the smooth version has been dumped. Food could be reintroduced by the time you read this.

John Glover, the leaseholder of the Good Beer Guide listed Old Market Tavern in Altrincham has now acquired the lease to the Tatton Arms on Tipping Street, also in Altrincham. Boddingtons Cask and several guest beers could feature. Meanwhile, the Old Market Tavern has replaced the Bank Top Trotters Tipple with Phoenix Arizona.

The Bridge on Moss Lane in Altrincham, selling Holt's Bitter, is threatened with closure and demolition in a redevelopment scheme for the area. This also includes the Altrincham ice rink, which will go the same way.

GREEN MILL BREWERY ARRIVES

A new brewery arrived on the scene in Rochdale during last July. Green Mill is the brewery in question, set up as a family concern by Phil Wild, his wife Yvonne, who together are the general helpers out, and his son Matthew who is the brewer. Production takes place in the basement of the Queensway Snooker Club in Rochdale and the 2.5 barrel brew plant was supplied by Dave Porter.



At present there are three beers on offer; Gold, at 3.4% abv is a traditional English session bitter brewed with Maris Otter and a touch of Crystal malt with First Gold and Target hops; secondly, Chief is slightly stronger at 4.2% abv and a single malt beer again using Maris Otter and heavily hopped with Cascade and Chinook; lastly comes the strong Pearly Gates, an IPA of some 5.0% abv and brewed with Perle malt, a touch of Crystal malt and WGV and Challenger hops.

The beers are steadily finding their way on to the local pub scene with Chief on sale at the Baum, the Mark Twain and the Flying Horse, all three a short walk from the town centre.

Pearly Gates also made an appearance at the 2nd Bury Round Table 'SeptembURYfest', at Bury Sports Club beer festival last September. Two more brews are in the pipeline, one of which will be a porter and the other a wheat beer. Pictured below is the inside of the brewery. They can be contacted on telephone number 07967 656887.

Photo courtesy of Phil Wild.



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 and Linda offer
a warm welcome to
everyone!*



BREWING AT SANDYWELLS

Sandywell and Sandywell Street near Springfield Lane in Salford are roads that no longer exist. Their names derived from the area's sandstone layers that proved very efficient filters for removing pollutants from water. Well water, of course, was vital for making beer in the days when there were no alternative clean supplies to be had, and many breweries once operated in the Greengate district to take advantage of this source.

A trade directory of 1829 lists two brewers on Sandywell: the partnership of Eaton & Senior and John Walker. In the same year that this directory appeared Richard Eaton ceased to be a partner, thus leaving John Senior to continue the business alone. John managed this until 1846 when debts forced him into bankruptcy.

The other Sandywell brewery was listed under John William Walker until 1833, presumably the father of John Worrall Walker who appears as the occupant the following year (on J Worrall Walker's marriage certificate of 1846, his father is given as John, also a brewer). In 1836 Mr Walker (most likely John Worrall) had arranged for a house to be built next to the home of the Reverend Oswald Sergeant in Higher Broughton. The work was about one month away from completion when a fire broke out at about 8 o'clock on the evening of 28th March. Two men usually slept on the premises overnight but were absent on this occasion. The Rev Sergeant spotted the flames and was astonished when help arrived only half an hour after sending a messenger on horseback to the police station about a mile and a half away. The fire brigade must have come fully equipped with tools because they were able to remove windows and doors to move them out of harm's way. Luckily, Mr Walker was also insured for £1500.

John Worrall Walker retired from brewing and ended his days at the pleasant Kent village of Hawkhurst, but not before spending some time in Jamaica. John's granddaughter, Helena Maude Walker, married the uncle of the famous

Jamaican reggae singer, Bob Marley. Bob himself was descended from Norval Sinclair Marley, a surveyor born in Rye, Sussex.

Green's map of 1794 shows that Sandywell branched off Greengate but the adjoining Sandywell Street had yet to be constructed along to Springfield Lane. By the time of John Worrall Walker's departure, brewery buildings stood on both sides of Sandywell Street showing that considerable development had been taking place. In fact, the 1848 Ordnance Survey map shows three breweries marked, one of them specifically as the "Sandywell Brewery". It is not altogether clear which of the two businesses, Senior's or Walker's, occupied which premises because both of them have directory entries claiming to be at the Sandywell Brewery and evidence to resolve the issue seems remarkably elusive.

From 1855, Clayton & Moore are listed at the Sandywell Brewery. This was a partnership between Edward Cornelius Moore, the son of a vicar and Yorkshire born George Robert Clayton. Edward Moore withdrew from the business in 1863 to pursue other interests whilst G R Clayton continued to operate the brewery for another 15 years. In 1875 the Sandywell Brewery was severely damaged by a fire but was able to continue trading. Plans were submitted in 1877 to modify the Islington Inn in Salford. This building, previously a shop, stood on the corner of Islington Square and Lower Islington Street, near to East Ordsall Lane. It passed to Wilsons Brewery in 1905, eventually losing its licence and becoming a shop once again.

Another Salford pub was the Printers Arms, Bridgewater Street, sold to the Dean & Canons of Manchester in 1894, which also ended up as a shop. In Manchester, a Clayton pub was the Sugar Loaf on Chester Street in Chorlton-on-Medlock. The licence of this house was sold to Walkers of Warrington in about 1909 so that they could transfer it to another pub. A beerhouse in Lower Broughton, the Shovel and Broom, was

held on a 10,000-year lease but only lasted until 1912 when the licensing magistrates decided that it should be shut down.

By the late 1880s, brewing in Salford was in decline and that of Manchester in ascendancy. Hardy & Sons (later Hardy's Crown Brewery Ltd of Hulme) had already moved across the Irwell, J G Swales & Co Ltd did so in 1899; others closed. In 1888 George Clayton sold his business, with 17 licensed houses, to Boddingtons and joined the board of directors at the newly formed Boddingtons' Breweries Ltd (restructured from Henry Boddington & Co Ltd). As payment, George Clayton received shares worth £45,000. George didn't have long to enjoy his increased wealth as he died in 1893.

Boddingtons sold some land (about 1000 square yards) belonging to the Sandywell Brewery in 1892 to Langworthy Brothers & Co, owners of the Greengate Mill at the end of Sandywell Street. By 1909, after some effort, the rest of the property on Sandywell Street was sold. Most of the area has been redeveloped now, although part of Senior Street still exists. This street ran at the back of the Sandywell brewery buildings and presumably is named after the brewer who went broke in 1846.

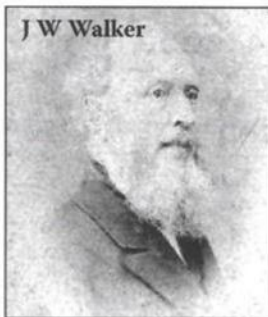


Pubs acquired from George Clayton by Boddingtons' Breweries Ltd:

Amalgamated Inn, Renshaw Street, Hulme
Church Inn, Ashton New Road, Beswick
Concert Inn, 13 Fairfield Road, Openshaw
Crown Inn, Ashton Old Road, Fairfield
Cricketers Arms, Mill Street, Ancoats
Foresters Arms, Little John Street, Manchester
Jolly Carter, 21/23 Gravel Lane, Salford

Nags Head, 291 Hyde Road, West Gorton
Nelson Inn, 19 Rolleston Street, Manchester
Oddfellows Arms, Abbey Hey Lane, Openshaw
Printers Arms, Bridgewater Street, Salford
Railway Inn, Commercial Brow, Hyde
Shovel & Broom, 68 Elton Street, Lower Broughton
Star of Denmark, Upper Moss Lane, Hulme
Sugar Loaf, Chester Street, Chorlton-on-Medlock
Three Terriers, 5 Union Street, Pendleton
Wellington Inn, Moston Lane, Blackley

J W Walker



Thanks to Chris Marley for the picture of his Great Great Grandfather, John Worrall Walker and for details of the Marley family tree. Thanks also to Sue Richardson for the pub photo and information, and to Tim

Ashworth at Salford Local History Library for his help.

Alan Gall

CORRECTIONS TO PREVIOUS ISSUE

Due to unforeseen circumstances a few gremlins crept in. We would like to apologise for any inconvenience and embarrassment caused.

In the last Drinker's Almanac it was erroneously reported that the new brewery which came on line in Trafford was called the Durham Brewery.

This should have read the Dunham Massey Brewery, based in the town of the same name. See report elsewhere in this issue. The Durham Brewery has been a successful micro operation for several years, based in the north of England.

WHERE WE GO AND WHAT WE DO THE BRANCH DIARY

North Manchester

Branch Contact Dave Hallows. Telephone: 0793944992. **Email:** davehallows2002@yahoo.co.uk.

Please note that the branch has decided to hold all Branch Meetings at the New Oxford from January to July 2008, with a review in April at the Branch Meeting for August to December 2008 venues.

All dates to be confirmed. Note the late date of the January meeting on January 30. This is due to the National Winter Ales Festival and the Good Beer Guide 2009 Shortlisting Meeting. All other Branch Meetings from February 2008 are back to normal on the third Wednesday of each month.

JANUARY

Wed 9: Neil Richardson Trophy Award Presentation, Stanley Arms, Liverpool Road, Patricroft, 8.00pm. Buses 67, 100.

Wed 16 - Sat 19: National Winter Ales Festival, New Century Hall, Corporation Street, Manchester. Various timings see elsewhere in this issue. Train or tram to Manchester Victoria.

Wed 23: Good Beer Guide 2009 Shortlisting Meeting, Crown & Kettle, Oldham Road, Manchester, 8.00pm.

Wed 30: Branch Meeting, New Oxford, Bexley Square, Salford, 8.00pm. Note later than usual date.

FEBRUARY

Wed 6: Visit to Hornbeam Brewery, Unit 1-1c, Grey Street, Denton, Manchester, 7.30pm. Price £7.50 including food, beer and tour. To book contact Phil Booton; Telephone: 0161 957 7148. Email: Philip.Booton@britishcouncil.org Buses 201, 204 from Manchester.

Wed 13: Good Beer Guide 2009 City Selection Meeting, Kings Arms, Bloom Street, Salford, 8.00pm.

Wed 20: Branch Meeting, New Oxford, Bexley Square, Salford, 8.00pm.

Wed 27: Good Beer Guide 2009 Out of City and Final Selection Meeting, Crown & Kettle, Oldham Road, Manchester, 7.30pm.

MARCH

Wed 5: Clifton and Pendlebury Crawl, Golden Lion, Manchester Road, 8.00pm; Windmill, Bolton Road, 8.30pm; Newmarket, Bolton Road, 9.00pm; Lord Nelson, Bolton Road, 9.45pm to finish. Buses 8 (from Manchester), 22 (from Swinton).

Trafford & Hulme

Branch Contact John Ison, Telephone: 0161 962 7976.

JANUARY

Thu 24: Altrincham Survey, The Bridge, Moss Lane, 8.00pm; Altrincham Conservative Working Men's Club 9.15pm.

Thu 31: Winter Pub of the Season Presentation, Bar, Wilbraham Road, Chorlton, 8.00pm.

FEBRUARY

Thu 7: Branch Meeting, Waterhouse, Princess Street, Manchester, 8.00pm.

Sat 16: Visit to Elland Brewery (E & S), Units 3-5, Heathfield Industrial Estate, Heathfield Street, Elland. £15 per head, including minibus. Limited numbers available - contact Beverley Rae to book.

Thu 21: Good Beer Guide 2009 Selection Meeting, Volunteer, Cross Street, Sale, 8.00pm.

Thu 28: Manchester City Centre Survey, Font, New Wakefield Street, 8.00pm; Senger (formerly Greens), Chester Street, 9.15pm.

MARCH

Thu 6th: Branch Meeting, Orange Tree, Old Market Place, Altrincham, 8.00pm.

LOCAL AND REGIONAL BEER FESTIVALS LISTINGS

Not necessarily endorsed by CAMRA.

C = CAMRA official or associated festival.

JANUARY

Thu 10 - Sun 13: Strong Winter Ales Festival, Crown, Platt Lane, Worthington, near Standish.

C Wed 16 - Sat 19: CAMRA National Winter Ales Festival, New Century Hall, Corporation Street, Manchester. (See elsewhere this issue).

C Thu 24 - Sat 26: 19th Bent & Bongs Beer Bash, Formby Hall, Alder Street (off High Street), Atherton.

Thu 24 - Sun 27: January Beer Weekend, Black Horse, 72 Redearth Street, Darwen.

Fri 25 - Sat 26: 2nd Tarporley Beer Festival, Community Centre, High Street, Tarporley.

C Thu 31 - Sat Feb 2: 4th Pendle Beer Festival, Municipal Hall, Albert Road, Colne.

FEBRUARY

C Fri 1 - Sat 2: Chesterfield Beer Festival, Winding Wheel Centre, Holywell Street, Chesterfield.

Thu 7 - Sat 9: White Cross Inn Beer Festival, Bradley Road, Bradley, Huddersfield.

Fri 8 - Sat 9: 1st Ilkley Beer Festival, Kings Hall, Springs Lane, Ilkley.

C Wed 13 - Sat 16: Rotherham Real Ale Festival, Oakwood Technology College, Moorgate Road, Rotherham.

C Thu 14 - Sat 16: 26th Fleetwood Beer Festival, Wyre Lounge, Marine Hall, Esplanade, Fleetwood.

C Thu 14 - Sat 16: Liverpool Beer Festival 2008, Metropolitan Cathedral Crypt, Brownlow Hill, Liverpool.

Thu 21 - Sun 24: February Beer Weekend, Black Horse, 72 Redearth Street, Darwen.

C Thu 28 - Sat Mar 1: Bradford Beer Festival, Victoria Hall, Victoria Road, Saltaire.

Thu 28 - Sat Mar 1: Forever Bury Beer Festival, Bury Football Ground Social Club, Gigg Lane, Bury.

MARCH

Thu 5 - Sun 9: March Beer Festival, Black Horse, 72 Redearth Street, Darwen.

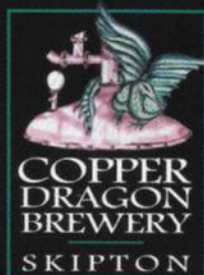
C Thu 13 - Sat 15: 21st Wigan Beer Festival (The Pie Man Comes Of Age), Robin Park Sports Centre, Loire Drive, Wigan.

ADVANCE NOTICE:

APRIL

C Fri 5 - Sat 6: Oldham Beer Festival, Queen Elizabeth Hall, West Street, Oldham.


May we offer our condolences to Damien Smethurst at the Castle Hotel in Oldham Street, Manchester, who sadly lost his father Ian a few months ago, just after our last edition went to press. Ian was always a familiar face at the bar and had been plagued with illness towards the end. Another sad loss.



It's not just a beer,
it's a way of Life

Satisfying the taste of the discerning drinker.

Snaygill Ind. Estate, Kettlewell Road, Skipton, North Yorkshire BD23 2QR Tel: 01756 702130 www.copperdragon.uk.com



creative
branding
solutions

Brand Creation & Management | Font Management | Tailored Marketing Campaigns

contact 01733 751285 | www.lanoko-design.co.uk



**HITTING YOUR
TARGETS....
EVERY TIME.**

For professional advertising sales
and advice across the following
media platforms:

- Magazines and Programmes
- Banners
- Event Sponsorship
- Multi-media / New-media

Contact Neil Richards MBE on
01536 358670 



The Crescent

"Warm Welcome
&
A Cold Pint"

4 House beers
7 Guests
2 Handpull Ciders

Wide selection of
European draught
& bottled beers

Quiz Night Monday
9:30(ish)
(free chip barmes 5-6)

Curry Night Wednesday
5 - 8pm

21 Years in the
Good Beer Guide (so far)

Beer Fest
24th - 27th January
Beer, Food & Music
"Get drunk, Fat & Sing...
What more do you need
from life"

Large Function room
Free WiFi
Heated Smoking Area

18 - 21 The Crescent
Salford
Tel: 01617365600