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MAR/APR 2008
ISSUE 7

DRINKER'S ALEMANAC

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

STANLEY ARMS, A NEIL RICHARDSON 'LOCAL' - AS SEEN ON TV!

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SEE PAGE 5

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

YORKSHIRE BEAUTY



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DRINKER'S ALEMANAC

FROM THE EDITOR'S CHAIR

Well, now that the seasonal festivities are over, it's time to reflect on how our first year has been. Yes, the Alemanac has managed to get through its baptism of fire, with What's Doing being an incredibly hard act to follow. However, let's hope that we are making a worthwhile job of it. It seems so, as increasing demand for more and more copies becomes apparent. Hopefully we can come on even stronger, expanding our circulation to the outer suburbs and beyond.

As usual, there have been some major and minor developments on the pub and brewery scene. Some new micros have come on line such as Green Mill in Rochdale, Hornbeam and Danetown (at the Lowes Arms), both in Denton, and the Dunham Massey operation seems to be going quite well too.

The taking over of Dave Porter's brewery and pubs by Geoff Oliver, renowned for his ventures with the Sportsman at Hyde and others, was one of the big events. I recently met Geoff at the Pendle Beer Festival and his enthusiasm for the whole business, now renamed Pennine Ale Limited, offering quality ales and cheaper prices, goes without saying.

Once again, the National Winter Ales Festival was a huge success, especially with the extra space afforded by the Lancaster Suite in the afternoons, almost all of the beers having been drained by the end of the Saturday session.

The J D Wetherspoon chain has been offering anyone joining CAMRA, vouchers worth £20 to spend. The scheme is set to continue throughout 2008. Now there's an incentive if ever there was one, for any of you non-members reading this, so get joining!

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Trading Standards

Should you wish to make a complaint concern-

ing certain aspects of service regarding

the pub, firstly it is better to take it up with

the management of the establishment concerned.

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8379. Email: tradingstand-

dards@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/)

Trafford Metropolitan Borough Council-

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Manchester, M32 0TH. Telephone 08454

040506. [http://](http://www.trafford.gov.uk/tradingstandards/)

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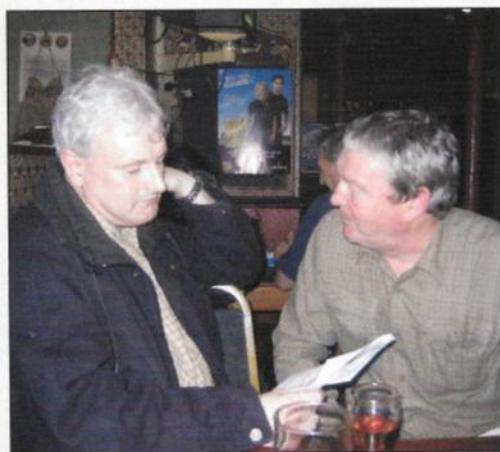
OBITUARY

One of CAMRA North Manchester Branch's long standing members, Ian Kenny, sadly departed this world in the early hours of Monday, February 4th.

Ian was one of our branch officers, always ready to lend a hand at any event and for some years now, the Membership Secretary. He was such a likeable and friendly fellow, we will miss him greatly and it won't be the same without him. His insights and vision will be greatly missed by the branch, as well as his energy to try out new ideas. A fall at his home in Swinton finally took his life. He was a keen supporter of the Salford University Real Ale Society some years ago, with a great smile and a winning ready laugh. It was only a few weeks ago that he was sorting out a customer's problem whilst on cloakroom duties at the National Winter Ales Festival, which he carried out with dedicated resolve. Ian, like that, was a credit to the Campaign.

He was also a regular traveller to many of the local and regional beer festivals and also a fanatical football devotee, going some distance to watch his favourite team, combining these trips with drinking real ales.

Yes, Ian, once again, we will miss you. RIP.



Pictured on the left is Ian, in pensive mood, with branch member Ken Birch.

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A GONG FOR THE STANLEY ARMS



The Neil Richardson Trophy Presentation Night

This award was presented to the Stanley Arms, Liverpool Road, Patricroft on Wednesday, 9th January, in honour of the late Neil Richardson, editor of *What's Doing*, our long running branch magazine.

On the run up to the presentation, extensive media coverage ensued, with an article in the *Manchester Evening News* and a preview of the pub on BBC Television's *North West Tonight* regional news programme.

The Stanley Arms is a Joseph Holt tenancy, run on a day to day basis by a manager and selling their Bitter and Mild. Also, a little bit of history surrounds the pub.

If Neil were able to walk into the Stanley Arms today, he would not see any significant changes from when he first knew it in the early 1970s. It appears in his first ever pub guide, *The Pubs Of Eccles*, published at a time when over 70% of the pubs in the town sold traditional ales.

In that publication he says of the Stanley Arms "It has just two rooms, a vault and an immaculately kept parlour". He was less complimentary about the beer in those days: "The beer (hand drawn mild and bitter) isn't too good". Fortunately the

beer improved not long after; indeed the pub has featured no less than 20 times in CAMRA's Good Beer Guide since 1980, including the new 2008 edition. The whole place is still immaculate. A former private room at the back has been opened for public use. Even with this extra room the Stanley Arms must surely be one of Joseph Holt's smallest houses. It is also rare in being almost the last of the company's tenancies, though this trend is shortly to witness a moderate reversal. Nigel, the current tenant, was resident for many years, but a couple of years ago he bought himself a second pub to run, whilst still retaining the tenancy of the Stanley Arms. He installed a manager and still pops back from time to time to keep an eye on things.

The present manager, Linda, moved from Holt's Bird In Hand across the road recently. Her husband is an organist and they plan to reintroduce the singalongs for the older folk, which were popular here for a number of years.

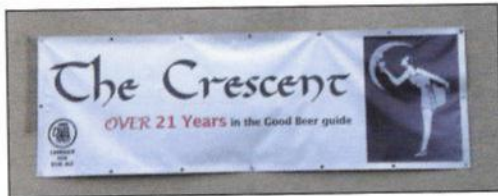
There is a thriving, traditional vault with both ladies' and men's darts teams, the latter playing on the Manchester "log-end" board. The pub took the North Manchester Beer Drinker's Magazine *What's Doing* for many years and now offers the branch's new magazine *Drinker's Almanac*. This pub was a most worthy contender for this new award!

All in all, it made for a great night with a good turnout and reminiscences about Neil's life discussed by those who knew him and other CAMRA members. But the spotlight belonged to landlord Nigel and manager Linda with all the regulars and locals. However, Sue added, "Neil would have hated all this attention, but he did like the 'Red Lamp' as he called the pub".

Many a pint of Holt's Bitter and Mild was enjoyed in his memory on the night, along with a home baked Victoria sponge cake made by a CAMRA member. After all, the pub is an original Victorian pub - did Neil like homemade cakes? Our guess is yes ... The Stanley Arms has appeared in the Good Beer Guide over the following years, from the present to the past: 2008 - 2002, 2000, 1998, 1994 - 1992, 1990 - 1987, and 1983 - 1980.

Our picture shows on the front cover (l to r) Sue Richardson with Linda Nicholls proudly displaying the trophy and on this page the exterior of the Stanley Arms as it is today.

SPOTLIGHT ON TWO CITIES



CRESCENT CREDENTIALS

The Crescent, opposite Salford University, held its first beer festival in January run by its new owners, Salford Student Homes. There were 50 real ales on show, the number of handpumps was increased from 10 to 14 and two real ciders were available. Also, the pub will have each of the new seasonal beers from Hydes and Wychwood (which has been getting good reports of late), along with a new CAMRA banner on the side of the building (see picture), which celebrates this premier pub's 21 years in the Good Beer Guide. Another beer festival is believed to be at the planning stage.

Meanwhile, the New Oxford in Bexley Square has expanded its range of draught foreign beers. There are some new beers and some old favourites, with their abv's (where known) in brackets. From Belgium there are Brasserie Dupont La Bière de Belœil (8.5%), De Dochter van de Korenaar Noblesse (5.5%), Liefmans Kriek cherry beer (6.0%), Slaapmutske Blond (6.4%) and their Bruin (6.0%), Van Diest Fruli Strawberry White (wheat) Beer, plus Achilles Serafijn Kerstlicht (7.0%), a spicy amber Christmas beer; from Germany comes the popular Erdinger Weissbier coupled with Kostritzer German Black Lager (4.8%); then finally from the Czech Republic Bohemia Regent (5.0%). All these beers are subject to change and availability. Lest we forget, there are lots and lots of interesting continental bottled beers and plenty of real ales, too. Another of their popular beer festivals is planned between March 14th to 17th. Be there!

NATIONAL WINTER ALES FESTIVAL BREAKS RECORD!

There was a record turn out at the National Winter Ales Festival at the New Century Hall on

Corporation Street this year, bringing in a whopping 7,775 customers, who went on to sup nearly all of the beers that were on offer. All the merchandise stalls and the membership stand reported brisk business, too, with over 140 new members recruited. This brings the campaign to nearly 90,000. The festival was also featured as part of an article on the BBC Television programme The Politics Show.



The best news is that the festival will be back once again next year at the Cooperative venue and promises to be even better!

NEWS ON THE BREWS

Bazens'

The theme of this year's seasonal beers is 'a celebration of Salford Breweries of yesteryear'. Unlike the previous series, the beers will have no factors in common, i.e. hops, malt type or strength of the beer, but each one will be unique. The first one is entitled After The Flood, which commemorates the bursting of a fermenter at Mottram Brewery in February 1831, resulting in several workers being drowned in beer.

Next will be Bent Over (4.2% abv) which celebrates Bent Brewery's building during the mid-19th Century. For the New Oxford's last beer festival there was a special Bazens' Irish Stout. Also out was Cupid Stunt (3.9% abv), a golden beer.

Boggart Bulletin

One or two things this time around. Potion (5.0% abv) is a sweet golden beer which appeared on the scene and can also be found in bottle conditioned form. Next out was 'Bitta This' (3.7% abv) a traditional coloured bitter with a good hop character. The February special was Black Beer at 4.2% abv.

Holt's Corner

The acquisition of the Golden Lion in Swinton is still awaiting a planning decision on their application. If approved, this establishment could be open by June or July and may include a new kitchen, with a suitable eating area for daytime meals. Once this work has been completed, it will have had a full refurbishment from this Mancunian family brewer.

The Roebuck Hotel in Urmston is scheduled to reopen at the end of April or early in May after closing due to a fire.

More news featuring the Real-Ale-In-A-Bottle, Pioneer; this became a great success last summer. There are plans for a new design of the bottle label, incorporating the CAMRA logo - stating that it is the real stuff. These will start appearing after the present batches have been purchased.

From the Marble Vaults

Tawny No 4 is out once again as the March seasonal at the pub and brewery on Rochdale Road. Some say that its location is in the city centre (especially for beer guide purposes it appears to be); others state that it is in the suburb of Collyhurst. Methinks the city centre runs out at Thompson Street, just prior to its site. However, I digress. Either way, James Campbell and his brewery team brew exceptionally good beers. Bottle conditioned beers range from Lagonda IPA, Stoutier Port Stout and Chocolate to Ginger 6. So there you have it.

Hydes

The brewery is launching the second beer in its "Creature Comforts" series for Spring. This will



be Trojan Horse, featuring an image of the wooden horse as detailed in Greek mythology. Trojan Horse is an amber coloured beer with a perfect balance of sweet and bitter and a slightly spicy, malty taste. It has an ABV of

4.2% and will be available by the time you read this.

NEW BARS AND DEVELOPMENTS AROUND TOWN

Things have changed dramatically at the former King on Oldham Street, now renamed the Northern. The new regime deem it fit to try their hand at real ale; two handpumps, but with just Black Sheep Best Bitter available, at £2.80 a pint. The entrance on Oldham Street appears not to be in use; instead customers can gain entry via Tib Street.



Staying within the Northern Quarter, more news here is that real ale has returned to the Burton Arms on Swan Street with Timothy Taylor Landlord on the bar and it's in good nick, too.

On the south side of the city, since 25th February 2008, the Castlefield Hotel on Liverpool Road has introduced real ales which have been selling at £2.00 per pint. Andrew Armstrong, the Food and Beverage Manager remains confident and enthusiastic that these prices will be a permanent fixture for the near future and there has been a high level of interest from the prospective punters. There are two real ales at present - Theakston's XB and Marston's Pedigree, coming from the Scottish & Newcastle list, with the promise of more to come - no less than Bazens' products in fact. The Castlefield Hotel is currently owned by the YMCA.

The Peveril of the Peak on Great Bridgewater Street has a 'for sale' sign outside. It is believed that the landlady is retiring, but nothing has been finalised as yet.

On Deansgate, the former Pig & Porcupine is now Negresco, an Italian bar and restaurant, allegedly selling Black Sheep Best Bitter as a cask ale.

On the other side of the road, the Deansgate usually has an interesting guest beer to

supplement the regular cask offerings. Recently they had Coach House Blueberry.

AROUND THE REGIONS

Trafford Tales

CAMRA's Trafford & Hulme Branch had a great evening recently at the Bar in Chorlton, presenting Jenny Pearson, the manager, with a much deserved Pub of the Season award. Featured ales were Ginger Marble, Manchester Bitter and JP Best from the Marble Brewery; Thirsty Moon from Phoenix, whilst from Pictish came their Alchemist, soon followed by Brewers Gold. All the beers were in excellent condition as you would expect.



The branch would like to thank Jenny and her hardworking staff for keeping the beer flowing and providing a fantastic buffet for everybody in the pub. Pictured are Beverley Rae the Branch Chairperson on the left with Jenny Pearson to the right.

Andy Jenkinson

In Flixton, the Red Lion on Irlam Road is selling keg beers, despite a sign proclaiming cask ales on the wall. When the landlord was asked, he said it had been keg since he took over in November. Both he and the customers burst out laughing as we left.

The Fox and Hounds on Woodsend Road has on sale a beer from the Dunham Massey brewery in addition to Fullers London Pride and Ruddles County.

Three of the pubs in the Davyhulme/Urmston area, Bent Brook (Broadway/Woodhouse Road), Mossvale (Lostock Road) and Nags Head (Barton Road/Lostock Road), are all devoid of the real stuff, concentrating on keg only products.

I made an error previously saying the Urmston Hotel no longer sells the keg bitter. It still sells the smooth alongside the cask version. The lounge has been opened out and provides more seating but less privacy.

In the last issue, the article on Dunham Massey beers was incorrect, the beers only appearing as occasional guests at the Barn Owl, Old Market Tavern and Altrincham Conservative Club. They are, however, a permanent fixture at Home, Swan With Two Nicks and the New Oxford.

Due to low turnover The Tatton Arms, Tipping Street, Altrincham is only selling one cask beer, this being Phoenix Arizona.

On the Trans Pennine Trail from Altrincham to Warrington the Bay Malton, Seamons Road, Dunham Massey, near the start of Sinderland crossing is selling keg beers from Thwaites.

The Rope and Anchor, Paddock Lane, also in Dunham Massey, a former Boddingtons house, is closed and boarded. It has been acquired by Deckers, the owners of a keg pub/restaurant for a number of years, in Sale Water Park.

The Railway, Mill Lane, Heatley, another former Boddingtons house is closed again after reopening for a short period around Christmas time. The Green Dragon, also on Mill Lane at Heatley Heath does try its best with real ales although these are not always available. The Farmers Arms, Rushgreen Road, at Rushgreen on the A6144 is selling real ale.

The Star, Star Lane, Statham is the only pub selling real ale on the trail as reported in the Manchester Evening News. This was saved from closure by a local who acquired the lease to preserve its future.

Roger Wood



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CAMRA BEER FESTIVALS - RECOMMENDED

CAMRA beer festivals are some of the most popular events in the beer drinker's calendar - Dave Hallows has been around long enough to have visited and worked at most of the local ones. Here are a couple that are coming up and should not be missed.

If you haven't yet been to a CAMRA beer festival, may I suggest that you do. During the months of March and April, two local ones follow in quick succession. Both of these festivals are usually packed to the gunwales, hardly enough room to swing a bag of pork scratchings around and enjoyed by all types.

At the last Wigan beer festival, their 20th, they had over 60 real ales on offer. The town now has a number of up and coming breweries and the festival is perhaps the best place to sample the greater variety of them. Now that it's housed in the sports hall of the JJB Stadium at Robin Park, there is a greater freedom and space in which to enjoy these delights.

If that isn't enough, there was a vast array of real ciders and perries, including some from Wales and a number of bottled and draught continental offerings. Robin Park is situated on Loire Drive and there is usually a shuttle bus (minimal charge) running to and from the Anvil in Dorning Street by the bus station. This year's festival takes place on Thursday, 13th March between 5.30pm and 11pm (£2); Friday 14th March between 12pm and 6pm (£1), 6pm and 11pm (£3); Saturday, 15th March between 11.30am and 7pm (£2), 4pm and 11pm (£2.50), with discounts for CAMRA members.

Oldham Beer Festival is held at the Queen Elizabeth Hall and this is also a spacious hall in which to enjoy the offerings. Last year's was the 21st and as with previous events, each year more and more customers are coming through the doors.

There was live entertainment on the Friday and Saturday evenings, plus over 75 different real ales, ciders and perries. There is also an extensive continental beer bar and fruit wines selection.

For this year, the Mayoral Appeal will be supporting Dr Kershaw's Hospice, the Oldham Branch of the Alzheimer's Society, the New Children's Hospital Appeal, the Oldham Education Trust and Life Education Centres.

The festival is open from Friday, 4th April between 12pm and 4pm (£1), 6pm and 11pm (£4); Saturday, 5th April between 12pm and 4pm (£2), 6pm and 11pm (£3). CAMRA members are admitted free at all times. Live entertainment is featured on both nights. The Queen Elizabeth Hall is adjacent to the Oldham bus station and approximately fifteen minutes' walk from Oldham Mumps rail station.

Rest assured that at both festivals there was a good array of different foods that helped to wash down the ales. From crepes, German sausages, burgers and pies (of course) in Wigan to baked potatoes and beans on toast in Oldham.

IN SEARCH OF MILD

Mild ale is an endangered beer style, but has many varieties that aren't just dark beers, but light in colour too. Indeed, some are not as weak as you might think. With this in mind, come along on the CAMRA North Manchester National Mild Day Crawl, which takes place on Saturday, 3rd May at the Marble Arch Inn on Rochdale Road at 12pm (noon). There will be numerous pubs and different milds to taste on the day, until the last pub, the Crescent in Salford after about 6pm.

For more information about the pubs to be visited and an indication of what milds are likely to be available, contact Dave Hallows by telephone on 07983 944 992, or by email: DaveHallows2002@yahoo.co.uk

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BRITAIN'S FIRST RAILWAY PUB



Built to serve the Liverpool & Manchester Railway and constructed in 1828, the Queens Arms in Patricroft can stake a claim to being Britain's first purpose built pub to serve a railway. Originally called the Patricroft Tavern, the name was changed to the Queens Arms in 1851 when Queen Victoria alighted from the train at the adjacent Patricroft station, continuing thence by canal on her way to Worsley.

Located along Green Lane and reached by a side road, the pub is elevated above the roadway so as to be at platform level. However, no access is these days afforded onto the railway line.

The trains which were more frequent in the past have long since gone, replaced by a rather sombre 'skeleton' service. The pub still survives, is a pleasant local frequented by the residents and sells a really well kept pint of Boddingtons Cask. Modernised some years ago, the pub still retains some of its earlier 20th Century fittings; a snug to the right and vault to the left (both having separate doors) and a main lounge area, once two rooms, now opened into one. The bar is concentrated on the vault side with serving 'hatches' facing the snug and opposite the lounge. There is an outside drinking area at the front, now with the addition of a canopy for the shelter of the smoking fraternity.

Steve Smith

A VISIT TO HORNBEAM BREWERY



Early in February, CAMRA North Manchester visited the Hornbeam Brewery in Denton. We were greeted by Sales Manager Chris Coates behind his newly constructed hospitality bar, to which he is still putting the finishing touches. Three handpumps adorned the bar, serving **Hop Hornbeam Bitter** at 3.8% abv, **Top Hop** at 4.2% abv and a delicious, black, strong beer – **Dark Domination** at 6.0% abv.

After a few beers, brewer Kevin Rothwell gave a very interesting exposition of the process in his brewery. The water, which is too soft as obtained from the tap, is "Burtonized" using Murphy salts – mainly Gypsum {CaSO₄ . 2H₂O} with traces of magnesium and sodium. This "liquor" as it is now termed, is heated to 73°C in the hot liquor tank, then mixed with the grains, mainly pale malt with other colouring and flavouring malts, to give a typical mash temperature of 65.5°C, though this can be varied to increase or decrease the amount of dextrins – gummy polysugars which give body and a degree of sweetness to the finished beer.

The grains are mashed for 1½ hours and an amylase enzyme called **Triazyme** (another Murphy product) is added as insurance of an efficient conversion of the starch to sugar. It costs £5 a litre and about £1 worth is used in making seven barrels of beer (the size of the fermenters). When the wort is first run from the mash tun it is

cloudy, so it is returned to the top of the grain bed, which acts as a filter, until a clear liquid emerges.

This is then sent to the boiler where the first, bittering, hops are added as soon as it comes to the boil. An additive such as seaweed (these days in a refined, tablet form) is included to assist the precipitation of the proteins present – "hot break". Boil time is about an hour, though with the increasing price of hops this may soon be extended to 1½ hours. The "late" (flavour and aroma hops) are added five minutes before the end of the boil. Typical of these is "Progress" with an alpha-acid level of 6 (bitterness).

The hot wort is drained through the settled bed of hops, which act as a filter for the hot break, into the underback from where it is pumped through a heat exchanger to cool it. The heat extracted by the cooling water is not wasted, as this goes on to be used as the next hot liquor. The cooled wort is sent to one of the three fermenting vessels where it is oxygenated then "pitched" with Robinson's yeast. Kevin Rothwell said that this yeast is highly flocculating – it either likes to sit on top of the wort or sink to the bottom. Without stirring or "rousing" not much would take place in between – where the bulk of the beer is! After fermenting, yet another Murphy product "Finings Adjunct" (aka Auxiliary Finings) is added, and finally, in the casks, Isinglass finings are injected.

There was a lively question and answer session and several of the group had fun tasting (and in one case drinking!) the various brewing ingredients which Kevin had carefully laid out to illustrate his talk. After a vote of thanks and demolition of the buffet it was back to the bar for a final drink (or two) before heading for home.

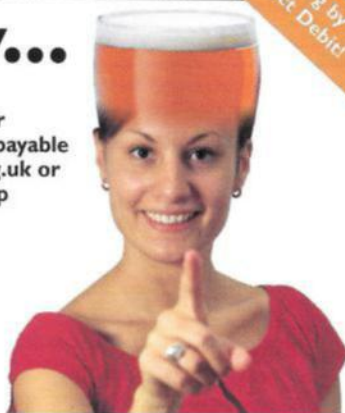
The photograph shows brewer Kevin Rothwell, left, with branch members

Pete Cash

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Joint Membership (Partner at the same address)

£25

☐

£27

☐

For Young Member and concessionary rates please visit www.camra.org.uk or call 01727 867201.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association.

I enclose a cheque for

Signed Date

Applications will be processed within 21 days

Mem Form 0108



Instruction to your Bank or Building Society to pay by Direct Debit

Please fill in the form and send to: Campaign for Real Ale Ltd, 230 Hatfield Road, St Albans, Herts AL1 4LW

Name and full postal address of your Bank or Building Society

To the Manager Bank or Building Society

Address

Postcode

Name(s) of Account Holder (s)

Bank or Building Society Account Number

Branch Sort Code

Reference Number

Originator's Identification Number

9 2 6 1 2 9

FOR CAMRA OFFICIAL USE ONLY

This is not part of the instruction to your Bank or Building Society

Membership Number

Name

Postcode

Instructions to your Bank or Building Society

Please pay CAMRA Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with CAMRA and, if so will be passed electronically to my Bank/Building Society.

Signature(s)

Date



This Guarantee should be detached and retained by the payer.

The Direct Debit Guarantee

- This Guarantee is offered by all Banks and Building Societies that take part in the Direct Debit Scheme. The efficiency and security of the Scheme is monitored and protected by your own Bank or Building Society.
- If the amounts to be paid or the payment dates change CAMRA will notify you 10 working days in advance of your account being debited or as otherwise agreed.
- If an error is made by CAMRA or your Bank or Building Society, you are guaranteed a full and immediate refund from your branch of the amount paid.
- You can cancel a Direct Debit at any time by writing to your Bank or Building Society. Please also send a copy of your letter to us.

detached and retained this section

Banks and Building Societies may not accept Direct Debit Instructions for some types of account.

WHERE WE GO AND WHAT WE DO THE BRANCH DIARY

North Manchester

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

MARCH 2008

Wed 5: Clifton and Pendlebury Crawl along the A666, Golden Lion, Manchester Road (near motorway junction), 8.00pm; Windmill, Bolton Road, 8.30pm; Newmarket, Bolton Road, 9.00pm; Lord Nelson, Bolton Road, 9.45pm.

Buses 8, 22, 70.

Wed 12: Swinton Crawl, White Horse, Worsley Road, 7.30pm; White Swan, Worsley Road, 8.30pm; then Park Inn, Worsley Road, Cricketers Arms, Manchester Road, Farmers Arms, Manchester Road, 10.00pm to finish.

Buses 12, 26.

Wed 19: Branch Meeting plus Annual General Meeting, New Oxford, Bexley Square, Salford, 8.00pm.

Wed 26: City Centre Double Social, Castle Hotel, Oldham Street, 8.00pm; Crown & Kettle, Oldham Road, 9.00pm.

APRIL 2008

Wed 2: Chapel Street Crawl, Crescent, The Crescent, 8.00pm (7.00pm for curry); New Oxford, Bexley Square, 9.00pm, Kings Arms, Bloom Street, 10.00pm.

Wed 9: Atherton Crawl, Letters Inn, Wigan Road, 7.15pm; then Punch Bowl Inn, Old Isaacs (both Market Street), 8.00pm; Pendle Witch, Warburton Place, 9.00pm; then Atherton Arms, Tyldesley Road, to finish.

Buses 32, 33 from Manchester; 582 from Atherton Upton Road/Bolton Road (near rail station); Train from Manchester Victoria to Atherton (then about seven minutes' walk to town centre).

Wed 16: Branch Meeting, New Oxford, Bexley Square, Salford, 8.00pm.

Wed 23: St George's Day Crawl, John Gilbert, Worsley Brow, 8.00pm; Bridgewater, Barton Road, 8.45pm; Barton Arms, Stable Fold, 9.30pm. Buses 26, 33, 68.

Sat 26: Trip to Liverpool with Young Members Group, (for more info contact Dave Hallows, details above).

Wed 30: Rochdale Canal Crawl, Jolly Angler, Ducie Street, 7.30pm; Rembrandt Hotel, Sackville Street, 8.30pm; then Peveril of the Peak, Rain Bar, Briton's Protection (all on Great Bridgewater Street); then Knott, Deansgate to finish.

MAY 2008

Sat 3: National Mild Day Crawl, starting at the Marble Arch Inn, Rochdale Road, 12.00pm (noon). More details elsewhere in this issue.

Wed 7: Two Pubs' Social, Racecourse Hotel, Littleton Road, Lower Kersal, 8.00pm; Unicorn, Broughton Road, Pendleton, 9.30pm.

Buses 93, 95.

Trafford & Hulme

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

MARCH 2008

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

Thu 13: Chorlton Survey, Pi, Manchester Road, 8.00pm; Marble Beer House, Manchester Road, 8.45pm; then Dulcimer, Wilbraham Road; Spread Eagle, Wilbraham Road, to finish.

Thu 27: Sale Moor Survey, Carters Arms, Northenden Road, 8.00pm; Legh Arms, Northenden Road, 9.15pm; then Temple Inn, Northenden Road, Sale; Railway, Chapel Road, Sale, to finish.

APRIL 2008

Thu 3: Branch Meeting, Dulcimer, Wilbraham Road, Chorlton, 8.00pm. To be confirmed.

Thu 10: Manchester Survey, Ape & Apple, John Dalton Street, 8.00pm; Bridge (B Lounge @ the), Bridge Street, 9.00pm.

Thu 17: Spring Pub Of The Season Award, Volunteer, Cross Street, Sale, 8.00pm.

LOCAL AND REGIONAL BEER FESTIVALS LISTINGS

Not necessarily endorsed by CAMRA.

C = CAMRA official or associated festival.

MARCH 2008

Wed 5 - Sun 9: March Beer Festival, Black Horse, Redearth St, Darwen.

C Thu 13 - Sat 15: Leeds Beer, Cider and Perry

Festival, Pudsey Civic Hall, Dawsons Corner, Stanningley, Pudsey.

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

Fri 14 - Mon 17: St Patrick's Beer Festival, New Oxford, Bexley Square, Salford.

Wed 19 - Sun 23: Star Beer Festival, Star Inn, Albert Street, Folly Hall, Lockwood, Huddersfield.

Thu 20 - Sun 23: 7th Bitter Suite Beer Festival, Bitter Suite, Fylde Road, Preston.

Thu 20 - Mon 24: Moon Beer Festival, Moon, Upperthorpe Road, Sheffield.

Fri 21 - Sun 30: 5th Lakeland Beer Festival, Watermill Inn, Ings, near Windermere.

C Thu 27 - Sat 29: 18th Doncaster Beer Festival, The Hub, Chapell Drive, Doncaster.

C Thu 27 - Sat 29: Hull Real Ale and Cider Festival, Horncastle Building, Hull College, George Street, Kingston-upon-Hull.

Thu 27 - Mon 14 April: International Real-Ale Festival, various pubs throughout the JD Wetherspoon organization.

C Fri 28 - Sat 29: Burton Spring Beer Festival, Town Hall, King Edward Place, Burton-on-Trent.

APRIL 2008

C Fri 4 - Sat 5: Oldham Beer Festival, Queen Elizabeth Hall, West Street, Oldham.

C Thu 10 - Sun 13: 17th Mansfield Beer and Cider Festival, Intake Club, Kirkland Avenue, Mansfield.

Thu 10 - Sat 13: Pump & Truncheon Beer Festival, Pump & Truncheon, Bonny Street, Blackpool.

Fri 11 - Sat 12: 16th Frodsham Beer Festival, Community Centre, Fluin Lane, Frodsham.

Thu 17 - Sun 20: Bamber Bridge FC Beer Festival, The Clubhouse, Irongate Ground, Brownedge Road, Bamber Bridge, near Preston.

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

MAY 2008

Thu 1 - Sat 3: Mild & Wild Beer Festival, Cellar Bar, Station Road, Batley.

Fri 9 - Sat 10: Clarets Trust 4th Burnley Beer Festival, Burnley FC, 1882 Lounge, Turf Moor Football Ground, Harry Potts Way, Burnley.

THIS ISSUE IS DEDICATED TO THE
MEMORY OF IAN KENNY



Four beer labels from Oakham Ales are displayed in a row. From left to right: 'White Dwarf' (dark background, white text, 4.3% A.B.V.), 'Inferno' (flaming background, yellow and red text, 4.0% A.B.V.), 'JHB' (blue background, white text, 3.8% A.B.V.), and 'Farewell' (dark background, white text, 4.1% A.B.V.). Below the labels is the Oakham Ales logo, consisting of a stylized '@' symbol and the text 'oakham ales' in a blue, rounded font. At the bottom, the website 'www.oakhamales.com' and the phone number 'Tel 01733 370500' are listed.

www.oakhamales.com Tel 01733 370500



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Black Pig Mild 3.6% (Bronze for Mild, CBoB 2003)

Knoll Street Porter 5.2%

(Gold - Porters & Stouts, CBoB 2006,

Silver - Porters & Stouts, SIBA North Beer Competition 2006)

plus seasonals & monthly specials*



For more info, please see

www.bazensbrewery.co.uk,

phone 0161 708 0247

or email bazensbrewery@mac.com

* All beers subject to availability