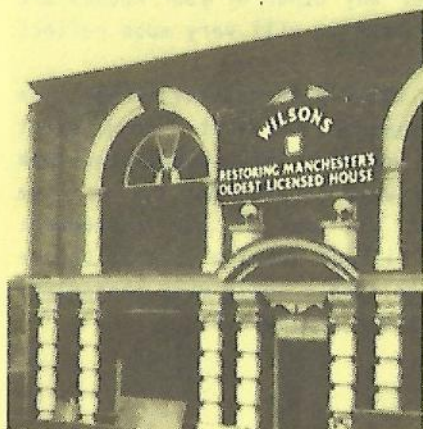


WHAT'S DOING



JULY
1985

THE MANCHESTER BEER DRINKER'S MONTHLY MAGAZINE



PUB RESTORATIONS

Work is at last underway at the Old Pack Horse, Oldham Road, Manchester. The old pub (Manchester's oldest, in fact) has been virtually gutted and Wilsons promise a sensitive restoration.

Down the road at the corner of Great Ancoats Street, the builders are also at work on the Crown and Kettle.

EVERYBODDY LOVES SOMEBODDY

Boddingtons' Bridgewater Hotel in Worsley has been tarted up and now it seems that from 7.00pm until 8.00pm any normal person is admitted, but after that time anyone may be removed at the discretion of the bouncers and manager. This is not quite the same as being refused entry in the first instance: when the pub is empty you may be tolerated, but as the well-dressed file in you must file out. Chris Driver of Bolton was a recent victim of this unpleasant policy of Manchester's favourite brewery. The following is the text of a letter sent to Boddingtons, reproduced with his permission:

"On the evening of June 16th my wife and I met some friends at the Bridgewater pub in Worsley. We enjoyed the evening until 8.00pm when a young man in an evening suit, a "bouncer", informed me that I would have to leave the company of my friends due to being "unsuitably dressed". The unsuitable item of dress in question is a pair of all-

leather shoes retailing at £32 by a well-known company referred to by this young person as "trainers": the fact that they are not is not important.

This bouncer and two other bouncers followed us to the door where we were verbally abused by a small person in an ill-fitting suit who informed us that we were not to set foot in his pub ever again. This haranguing took place on the pavement outside and the small rude person is presumably the manager.

One of our party lives on Farm Lane at the side of the Bridgewater, another is a local businessman who often meets clients at the pub, our average age that evening was well over 40 and we are not any of us accustomed to being treated the way your employee seems to think suitable. I should be pleased, therefore, if you would instruct this person that a written apology will be in order.

It would be interesting to know whether any other of your houses are to receive this treatment: if so I fear that it will very soon reflect in an adverse way on your sales figures.

It will not be long before people seek other alternatives rather than check in advance which Boddingtons manager has what fetish about certain items of clothing after 8.00pm, and also which Boddingtons pub has a clientele which is sufficiently well behaved not to need the services of "bouncers". This is not the way to win customers: employing bouncers in what was once a village local will only ensure that those very bouncers who are meant to stop trouble will themselves start it to justify their existence to their employer."

OPPOSING LICENCE RENEWALS

Local branches of CAMRA plan to oppose the renewal of licences of pubs which no longer operate as PUBLIC houses. We are looking for evidence of pubs which do any of the following:

1 Charge for admission

2 Serve drinks only to those ordering meals

3 Refuse entry or eject people on arbitrary grounds, such as training shoes, denims, leather coats.

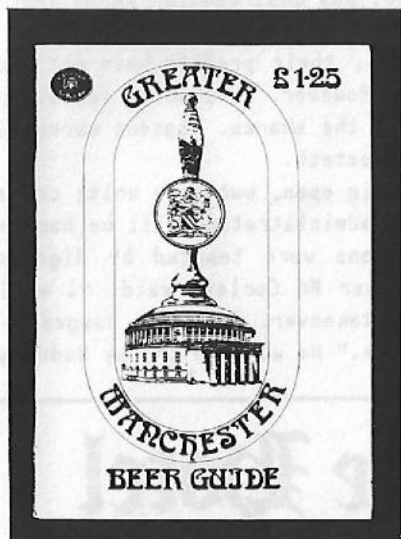
If you have any evidence of pubs indulging in this kind of behaviour please write in the first instance to the editor with details of the pub and the date and nature of the unreasonable conduct. We hope to oppose licences in a number of licensing districts at the next Brewster Sessions and all information will be welcome.

GREATER MANCHESTER BEER GUIDE

The "All New Improved" Greater Manchester Good Beer Guide is the third such guide to have been produced and undoubtedly the best. The first two guides were both hopelessly out of date by the time they were published. The new guide, although somewhat delayed is less out of date and is good value for money at £1.25. It is more selective than the second guide and contains about 600 entries with expanded descriptions and classifications similar to the national Good Beer

Guide. Sadly, the speed with which the guide has been compiled seems to have led to numerous errors which, whilst not affecting the usefulness of the entries, annoy the reader and detract from the general impression. The omission of place names, pub names and map references, misspellings (Greenhalls, Droylesden), duplication on maps, blank spaces and incorrect or missing dispense systems are all minor mistakes but should really have been spotted before final production. More disturbing, however, is the lack of any index or list of contents. How would someone from London be expected to know that Eccles is in Salford, Atherton in Wigan or Denshaw in Oldham? The

lack of page numbers and almost total lack of illustrative matter aren't plus points either. The "how to use this guide" on the inside front cover is both unfunny and uninformative and the fold-out map pretty useless. Errors notwithstanding, the guide is a good read and an essential companion for the real ale drinker in Manchester. For the price of a London pint (or 2 pints of Holts) the new Beer Guide is a worthwhile investment.



WHAT'S DOING

HIGSTATIC BODDINGTONS IN SCOUSE TAKEOVER

May proved a terrible month in England's most characterful city. Shortly after the unlucky defeats of Everton and Liverpool in the Cup

Finals came the news that Liverpool's last surviving brewery has been taken over by Boddingtons.

Higsons started brewing in 1780, founded by William Harvey in Dale Street, where the present offices are. By the mid-nineteenth century the Harvey family had passed the brewery to another Liverpool brewer, Thomas Howard. He left it in the charge of his manager, Daniel Higson, and in 1875 the business became known as Higsons Brewery. Daniel Higson died in 1914 and his family continued to run the business through the war years. In 1918 they sold out to the Liverpool firm of J Sykes; W E Corlett, Sykes' solicitor, was Chairman for forty years. The current Chairman is Gerry Corlett, W E's grandson.

Although Higsons have never made a loss, their profits have not been as inspiring as they should have been. However, a takeover seemed unlikely as the Corlett family had 30% of the shares. Higsons currently have two breweries in Stanhope Street, Toxteth.

Boddingtons say the breweries will remain open, but some white collar jobs will be lost in Liverpool as all administration will be handled in Manchester. It seems that Boddingtons were tempted by Higsons' lager brewery. On the day of the takeover Mr Corlett said, "I would prefer to call this a merger than a takeover. Takeover suggests a battle whereas this was indeed a marriage." He went on to say Boddingtons

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tons will be able to supply cash for much-needed refurbishment of premises and that Higsons products, including their superb distinctive bitter, will continue.

It is to be hoped that Boddingtons will not only keep Higsons beers untouched, but will also introduce Higsons bitter as a premium bitter to their own estate. The days of Oldham Brewery must now be numbered as this merger will give Boddingtons excess capacity with four breweries.

The deal, which includes Boddingtons loan stock as well as shares, will eventually give Higsons shareholders 26.1% of the new company.

NEW LIVERY

Painters have been busy in the Coach and Horses, London Road, Manchester. This well-known city centre free house, for so long a "no-go" area for the decorating profession, now leaps into the 1970's adorned with flock wallpaper. The beer prices, however, remain firmly in the 1980's.

DRABS

A former Wilsons house, the Bridgewater in Stockport, is now a free house selling Wilsons and Holts.

DICK'S PALACE

The Foresters Call, Old Street, Ashton-under-Lyne, has recently changed hands and John Smiths traditional beer is now on sale. The licensee is Richard Atherton, who previously kept the Dog and Part-ridge, a John Willie Lees house in the town. For a time he kept the Angel Inn on the corner of Old Street and St Michael's Square. The Foresters is being redecorated and a beer garden or outside drinking area is planned at the back of the pub adjoining the car park.

COCKNEY PRIDE IN MANCHESTER

After selling various London guest beers, Manchester's favourite amber nectar shop, the Marble Arch, Rochdale Road, is now selling Fullers London Pride as a regular beer. Fullers are supplying one of their signs to be displayed outside.

Recent guest beers at the Arch have included Fullers ESB and Hoxton Heavy. Beers promised for the near future are Taylors Landlord, Felinfoel Double Dragon, Shipstones bitter and Hook Norton bitter.

NOTHING TO GROUSE ABOUT

J W Lees have recently extended their tied estate by purchasing the Grouse on Lees Road, Oldham. Originally a Bass pub, then sold into the free trade (Matthew Brown beers), the pub is now furnished in the characteristic green livery of JWL. Licensee Alan Speaks now serves GB mild and bitter through handpumps.

Have a pint on the House..

For a night to remember
in a cosy, unspoilt traditional pub,
The Cemetery is unbeatable.

Bring a party and we can provide you
with a private room - bar sports as
required, food to your liking -
and even the Ale of your choice - within reason!

Our selection of handpumped beers is
**Boddington's Bitter • Ruddles County •
Theakstons Old Peculier & XB • Vaux Samson •
Everards Tiger • Taylors Landlord
Porter and Best Dark Mild
& 3 guest beers & 2 Lagers**
PLUS - the worlds strongest Ale **EKU**
+ many foreign & bottled beers

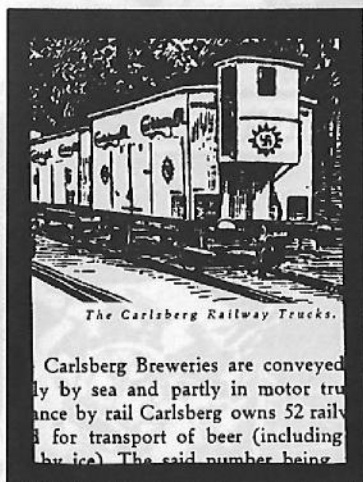
Each of your party receives
THE FIRST PINT ON THE HOUSE!



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UNSPOILT BY PROGRESS

Another JWL "pub", the Sholver Inn on the Oldham housing estate of the same name, is now known as the Amsterdam Bar. Under the control of manager Brian Gannon (late Scruples nightclub in Bolton), traditional Lees mild and bitter are served through electric pumps. The beers in the disco bar are keg, however. The pub is to be run along the lines of Randy's Fun Bar in Eccles, which, any self-respecting voyeur will attest, involves scantily-clad young barpersons cavorting along the bar top. Should be interesting!



PROBABLY THE BEST LAGER IN THE REICH

The latest Carlsberg advertisement on the hoardings hits a new low. It shows a Carlsberg "pump clip" on one of a row of handpumps and thus equates the fizzy stuff with traditional beer. Misinformation worthy of Doctor Goebbels, indeed. Speaking of the good doctor, haven't Carlsberg come a long way since their emblem was a swastika? (Ve haf ze pictures!)

SLITHY TOVES

The Jabberwock Restaurant has applied for planning permission to change part of the restaurant into a public bar. How uffish!

REAL WOOLPACK

Down came the Open House sign, up went the Chef and Brewer sign, in went the handpumps and the Woolpack, one of Pendleton's 1960's identikit pubs, was selling real ale. There are now only three pubs in the city of Salford selling keg Wilsons - the Woodman, the House that Jack Built and the Bird in Hand.

EIGHTH ASHTON CANALS FESTIVAL - BEER TENT

There will be a CAMRA beer tent at the 8th Ashton Canals Festival, Portland Street Basin, Ashton-under-Lyne. Times as follows:

Friday 12th July 7.00pm-11.00pm

Saturday 13th July 12.00noon-5.00pm and 7.30pm-11.00pm

Sunday 14th July 12.00noon-5.00pm

There will be a range of approximately 12 beers plus ciders, wines, etc. Food will be available. The event includes live music, sideshows, craft stalls, narrow boats and water activities. For further information contact Tom Lord 427 7099.

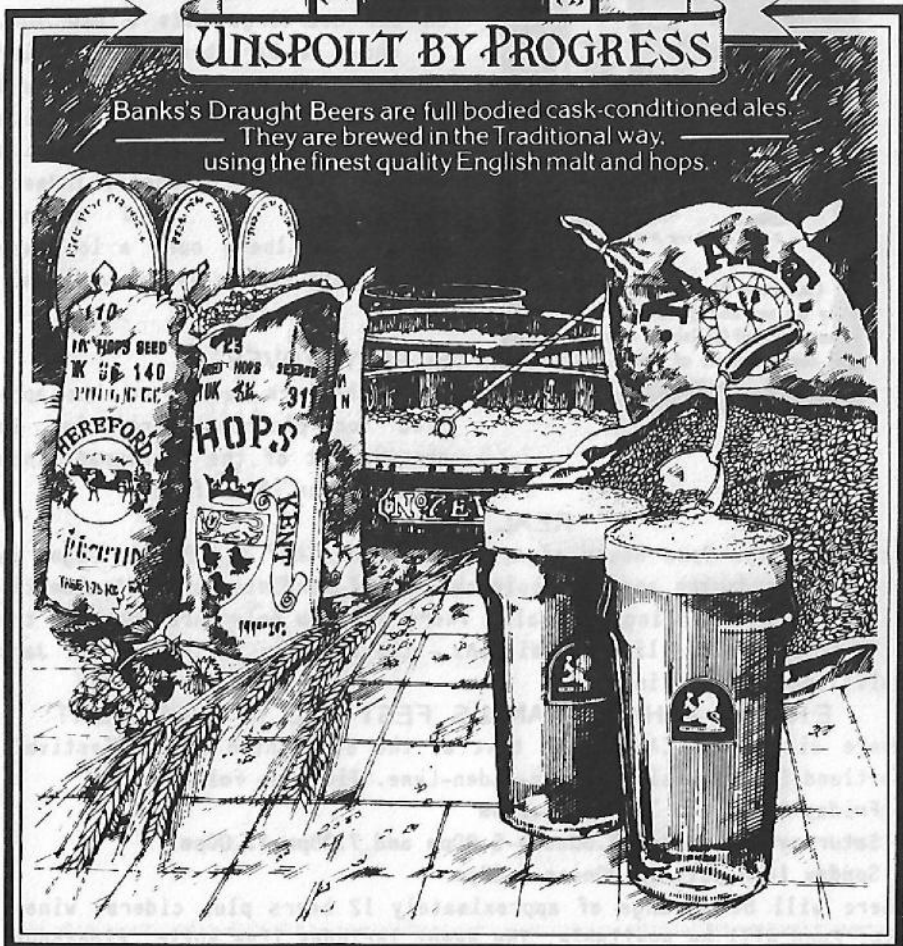
BANKS'S

THE BEER DRINKER'S MILESTONE



UNSPOILT BY PROGRESS

Banks's Draught Beers are full bodied cask-conditioned ales.
They are brewed in the Traditional way,
using the finest quality English malt and hops.



ANGEL DELIGHT

The Angel on King Street, Dukinfield, has just had a beer garden constructed. John Smiths handpumped bitter is available.

JENNINGS

The arrangement whereby Jennings bitter was sold in Bass pubs in exchange for Jennings taking keg Stones has ceased. Jennings now has an agreement with Tetley Walker. Tetleys drum bitter is going on sale in about 80 Jennings pubs in Cumbria and Jennings bitter will appear at some forty Tetley pubs in mid-Lancashire and Greater Manchester. The Albion in Bolton and the Falcon in Littleborough are now selling handpumped Jennings and the Commercial at Prestwich is expected to take the beer.

SILLY POMS

Seen recently at the Headingley test match, on the advertising hoardings surrounding the ground in large blue lettering, side by side:- "People prefer Gas" and "Drink Fosters Lager!" Enough said.

WORTHY WORTHINGTON

The Good Beer Guide listed Worthington at Hindley has undergone tasteful refurbishment, greatly improving the pub's appearance. Handpumped Burtonwood remains but the under-used public bar is lost. The two restaurants have been knocked into one and the excellent value four-course Sunday lunch will return. Children are always welcome in the restaurant.

BACK ON THE RAILS?

The London and North Western (Whitbreads) on Cross Lane, Salford, is currently boarded-up. However, a large notice outside encourages us to await imminent reopening.

DOUBLE CENTURY

The normally peaceful village of Mottram was in festive mood on Saturday 15th June. The villagers, and Wilsons, were celebrating the 200th birthday of the White Hart Inn. There was lots of merry-making (including morris men c/o Saddleworth), competitions, stalls of home made wine, etc. Mind you, the jollifications didn't extend to selling Wilsons bitter or mild at prices of 200 years ago - say 2p a bucketful - it was 70p a pint for bitter. At the nearby Pack Horse the bitter (Wilsons) was 72p and Websters 74p a pint!

Also at the festivities was local historian Mrs Joyce Powell, who was signing copies of her book "Longdendale in Retrospect". This is a fine booklet with many old photographs of pubs of Mottram long since gone. There are other sections in the book on the progress of the early railways and construction of reservoirs in Longdendale.

TOP ASTLEY

Robinsons have embarked upon another "major disaster". The Astley Arms on the corner of Old Road / top of Chapel Street, Dukinfield, is being knocked through. This, the oldest pub in Dukinfield, and one-time coaching inn, with at least four separate rooms from the main bar, is in danger of becoming the biggest room in Dukinfield.

RAPE OF THE COCK

Boddingtons are pushing on with the gentrification of the pubs in Salford's leafier suburbs. The transformation of the Bridgewater is complete and the pub is now a posers' paradise with statutory bouncers to eject hoi polloi. Progress at the Henry Boddington in Pendlebury proceeds with rapidity - "public house/restaurant" the sign says. And can it be true that Manchester's favourite brewers want to turn the vault of the Cock in Worsley into a wine bar for chinless wonders and hooray Henriettas? There's little chance of it being called Hedgehogs, with bunches of pricks on the inside.

WITHINGTON ALE HOUSE

The modernisation of the Pavilion (formerly the White Lion) on Wilmslow Road/Burton Road, Withington, Manchester 20, is now complete and the pub reopened on Friday May 17th. It is now a Chef and Brewer (Pennine Host) pub, has yet another name - the Withington Ale House - and is in complete contrast to the former Pavilion. The plush,

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WHAT'S DOING

WHAT'S DOING is edited by Neil Richardson, 375 Chorley Road, Swinton, Manchester M27 2AY

COPY DATE FOR THE NEXT ISSUE IS THE 20th OF THIS MONTH

JOIN CAMRA

To join **CAMRA** send £7 to Membership, **CAMRA**, 34 Alma Road, St Albans, Herts AL1 3BW

placid palace is now a dainty drinking dungeon. The transformation is into one very large open-plan room with a stone floor. Giant suspended yellow shaded lamps provide the illumination. Wilsons handpumped mild and bitter is available and a weekly guest beer is also on sale. Websters Yorkshire Bitter is a regular, dispensed from wooden barrels with gravity-type dispense taps. The barrels are on supports in the bar wall recesses and could be a con-trick version of the real thing; nevertheless, the beers dispensed are traditional. One guest beer was Ruddles Rutland bitter, retailing at 76p a pint (a far cry from the other "English Ale House" on Southgate in the city centre, where the guest beers usually sell for 90-95p a pint). Finally, the downstairs bar has retained the name - the White Lion Bar - but the non-real ale has also been retained.

ADA RETIRES

Ada Thorne, who kept the Newmarket Tavern, King Street, Dukinfield, retired on 27th June. A farewell party was laid on on the Thursday evening for the regulars. Ada was possibly the longest serving licensee in Dukinfield - she had kept the pub for 19 years.

NOT OUR VAULT!

The Golden Lion, Manchester Road, Clifton, has undergone extensive alteration, primarily to expand catering facilities, and is now a fully-fledged Whitbread "Brewers Fayre" establishment. Needless to say, the vault has disappeared. Handpumped Chesters bitter is available as before, but at 74p a pint it's hardly "fayre" to the customer who wants only ale.

Also in Clifton, the Beehive (Tetley) has acquired handpumps for the mild and bitter.

WHAT'S DOING IN WIGAN

The Crown, a free house in Platt Lane, Worthington, has dropped Taylors Landlord in favour of Theakstons XB. The Crown also serves Cask and Draught Bass, 4X mild, Boddingtons and Thwaites bitter, Marstons Pedigree and even bottles of White Shield for niggardly halves drinkers.

Just down the road in Bradler Village, the Bradler Hall Inn has dropped its Lion and Tetley range and now sells just Walkers Best Bitter on handpump.

Changes are afoot in Orrell; the New Inn, City Road, has stopped selling Greenalls Original bitter. The landlord says it was too strong for the locals! Ordinary mild and bitter are still available. Real ale returns to the Miners Arms, also on City Road, in the form of Whitbread Trophy bitter.

Still on the subject of Trophy bitter, the Guardians Inn, Frog Lane,

Springfield, may be getting it soon in place of Castle-Eden Ale, which is flagging a bit.

Back in the centre of town, Walkers Best Bitter has replaced Burton Ale at the Charles Dickens, Upper Dicconson Street. Tetley mild and bitter are also available, but one hopes the landlord will invest in a pumpclip. A tatty piece of cardboard is tied to the Walkers handpump at present.

The Victoria Hotel, a keg palace on Wallgate, has reopened as "Victorias". Still no real ale, a brewery rep said, because (wait for it!) the vibration of the passing trains would disturb the barrels!! Maybe Tetley Walker should have a word with the BR cellarmen at Manchester Vic or Preston stations, both of which sell a decent pint of real ale.

Still on Wallgate, it now seems likely that work will start on the long derelict Swan and Railway soon. The word is out that it will be a Bass free house with traditional ale. Watch this space...

In Hindley, the Derby Arms, Castle Hill Road, has lost its Chesters mild. The Hand & Heart, Market Street has lost its Greenalls Original but both inns still serve cask bitter.

In Atherton, real ale has disappeared from the Royal, a Bass pub on Wigan Road. At the Punchbowl, Market Street, Greenalls Original bitter has been taken off. Greenalls Original is virtually extinct in the Wigan area now.

BOB INN

Boddingtons handpumped bitter is available at the Bob Inn, a club for employees in the Town Hall, Ashton-under-Lyne.

JOKE OVER

Five more Pennine Host pubs have returned to the Wilsons fold and are thus spared the horrors of a Barnabys/Pub 80/Alehouse transformation:

Pen and Wig, New Bailey Street, Salford

Spanking Roger, Miles Platting

Red Barn, Chadderton

Clarkes Arms, Stockport Road, Gee Cross

Highgate, Wrexham Road, Whitchurch (the "Last Pub in England")

HIGSIGHTING

Stalybridge Station Buffet is at the moment selling handpumped Higsons bitter, which gives Tameside another beer, albeit temporarily. The Station Hotel, Warrington Street, Ashton-under-Lyne, also has Higsons bitter.

BLO JOB DESCRIPTION

A new book - The Brewery Liaison Officer handbook - has been produced by St Albans. Very useful with lots of hints and good advice to both

new and established BLO's. Let's hope the BLO's for Greenalls and Robinsons read it before they're sacked. One unfortunate sentence sticks out: "The BLO job has three main parts". What can this mean?

BEWARE FESTIVAL COMMITTEES AND HAIRDRESSERS

Trafford and Hulme branch were invited by Sale Festival Committee to provide real ale at a bar organised by Greys Hair Design at Sale Civic Hall for a Hair Show and Disco on Wednesday 15th May. (A fund-raising event for charity.)

The branch duly turned up complete with beer, handpumps and staff, but were refused permission to serve the beer. The organiser had decided that CAMRA were not to be allowed to sell the beer but hadn't bothered to tell them, leaving the branch £60 out of pocket. The moral to other branches, therefore, is don't deal with Festival Committees or hairdressers unless you are paid up front and have a written contract to proceed.

PENNINE HOST SPEAKER

Mr Allan Thomson, Managing Director of Pennine Hosts, will be speaking at the North Manchester branch meeting on 17th July at the Belmont on Middleton Road, Crumpsall. All welcome.

Contributors: Keith Egerton, Dave White, Dave Hale, Roger Hall, Leo King, Rob Dunford, Paul Roberts, George Glass, Rhys P Jones, Roy Walker, Brian Gleave, Stewart Revell, Steve Lawton, Tom Lord.

MOAN



Sir - Something has gone drastically wrong with What's Doing of late. It seems that petty personal arguments, in which the majority of readers are neither involved nor interested, have taken priority over reporting on the pubs of the area - particularly if those establishments are located in the "rebellious" south of the county.

The clap-trap reached new heights in the letters pages last month - yet still we see no mention of the opening (on April 15th) of the Shady Oak in Bramhall - surely one of the most enterprising new pubs to open in recent years. For the benefit of those unfortunate enough not to have the pleasure (?) of reading "Opening Times", yet who take an interest in pubs throughout the county, let me put you in the picture. The Shady Oak was designed and constructed by the landlord Barrie Sullivan, who has followed CAMRA ideals (traditional materials of construction, no juke-box nor intrusive video games). The current range is Thwaites mild and bitter,

Taylor's bitter and Landlord, Marston's Pedigree, Theakston's XB and Ruddles County. As may be expected, prices are not cheap - 70p to 94p a pint, but an excellent pint seems to be guaranteed.

And since June 10th the Shady Oak has been easy to reach by bus - 376 from Stockport bus station at half past the hour; return from near the pub is at twenty past the hour until 2320. Strongly recommended!

Patrick Keeley

LICENSING LAWS

Sir - Now that we have a Government determined to carry out its mandate to offer the public greater freedom, it seems likely that a Bill for flexible licensing hours will be launched soon after Seven Day Trading goes through the Madhouse. It is now up to all discerning drinkers to lobby their MPs to ensure this Bill becomes law.

In West Germany Polzeistunden (licensing hours) are from 0500 until 0100 the following morning. Pubs may open between 0100 and 0500 but they must obtain a special licence which costs quite a lot. It is quite common to see pubs which are open 24 hours charging increased prices between 0100 and 0500 to take into account the increased overheads. Nothing is more refreshing than a Weizenbier for breakfast. In the USA most states allow the bars to open 0800-0400 hours. Several of our city centre pubs now open most of the day serving coffee for breakfast and afternoon tea. Wouldn't it be nice to be able to have a quick hair of the dog before work? So put down your glass for five minutes and get lobbying!

Paul Roberts

LAGER NEARS 50%

Sir - CAMRA has been described as the most successful consumer group ever. But strip away all the hoo-ha and a few beer exhibition pubs and one or two micro breweries and what has the Campaign achieved? I would bet that the total consumption of cask beer is no higher now than it was in 1972 despite the sprouting of handpumps in the South East. Perhaps a greater percentage of pubs now sell cask-conditioned beer but what are people drinking in those pubs? You need look no further than the results of two of the country's biggest brewers for the answer.

For Bass, the biggest brewer, lager now accounts for 47% of beer sales and the proportion is still rising. Whitbread (No.3) aren't far behind; lager now accounts for 44% of sales, against 41% a year ago. There's no reason to believe that the rest of the big six are any different. As they account for over 80% of total beer sales it will not be long before lager is the national drink.

CAMRA has not succeeded in halting the trend towards lager drinking. The brewers pay lip service to traditional beer with handpumps on adverts but what the punters drink is far from traditional. Who can

blame the brewers? Lager is more profitable, easier to keep and serve and easier to market. If CAMRA is to succeed in its main objective then lager must be hit hard now. It is weak, overpriced, gassy and nothing like the European counterparts as which it masquerades. These facts must be brought home to the young drinking public now. Otherwise real ale will remain only as a memory or as an expensive luxury for a shrinking number of discerning connoisseurs.

Roger Hall

MISERABLE MERSEY

Sir - One very warm late afternoon I happened to call in at the Mersey Lights (formerly the Snooty Fox, also the Mersey Hotel, in that order) on Princess Road, West Didsbury, knowing full well that the Greenall Whitley establishment sold no real ale whatsoever. My order was for a pint of bitter shandy, so I could be forgiven; part of my drink was fizz anyway! However this supposedly thirst-quenching liquid was very expensive.

My pint of fizz and fizz cost 78p. I wonder what lager and lime would cost? The biggest joke (since probably Pennine Joke) is the array of wooden barrels around the inside of the pub and the decorative wooden barrel signs on the outside wall, which give one (or many) the impression that the place serves the real stuff.



*You'll find us
at the end of
Warrington St.
next to
the by-pass*

**Our range of hand pumped real ales include
Marstons Pedigree, Merrie Monk, Mercian Mild,
Owd Rodger (when it's cold), Boddingtons Bitter.**

**Recent Guest Beers have included
Ruddies County, Oldham Bitter, Old Peculier**

**We are renowned for our superb luncheons
(hot & cold buffet plus tasty 'brown-dish' meals)**

All served in a Victorian setting.

*if the weather's nice,
enjoy a pint in the
beer garden!*

*** Organise an excursion & we'll provide *
a room & food if you wish.**



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

The former Mersey Hotel was once the largest public house (non-residential hotel) in Great Britain. Entertainment was first class and many famous celebrities performed in shows here. It was here that Les Dawson probably began his career to stardom. Today, this once-famous palace of varieties is no more than an abyss of excavated bars with several pool tables, subdued lighting and awkward steps to trip over. This was probably Greenall Witleys worst venture in modernisation, as other Greenalls modernised outlets appear to be just right. It's a pity it had to start and finish here. And not a trickle of real ale for consolation.

Leo King



A change of gender certainly has its compensations. Apart from the odd half-hearted attempted grope towards closing time, I have not been assaulted in any hostelry since I came out of hospital. I have also become something of an agony aunt. My first "client" was a tearful Mr Nestfeather, somewhat chagrined that What's Doing was no longer the market leader in amber nectar circles. To reassure him I commissioned both Moron and Gulp to carry out opinion surveys. Sadly the results merely confirmed Mr Nestfeather's worst fears. What's Doing was somewhat unexpectedly beaten into third place by Opening Tripe and War Cry, which led in almost every aspect. Opening Tripe was head and shoulders in the lead on layout, spelling and typography, campaigning, legibility, pub crawls and inoffensiveness. The only section in which What's Doing topped the polls was in whingeing, bellyaching letters from demented paranoids and in the use of naughty words. Words like bum, tits, pantie-hose, fart and willie did not appear at all in either War Cry or Opening Tripe, whereas virtually every issue of WD was peppered with these and other disgusting verbiage. Somewhat ominously it seems that What's Doing may soon be fourth. Once Kevin Roolager has been relieved of his onerous responsibilities vis-a-vis Goosegrease and Dishwater he's going to team up with Laurel and Hardy

to write "Swiggin in Friggin". Stan and Ol have recently completed an Open Primary School foundation course in sums and joined-up writing and are poised to astound the world.. With all the money they've saved from not paying for What's Doing they should do OK.

Many people have asked whether I have any suggestions to cure delusions and dementia which are turning one of our more dynamic and better loved campaigners into something of an obsessive personality. Speaking from personal inexperience I believe that marriage may be the only cure. He has had one approach from Ms Mole Whalebody but the prospect of the silly celt emulating Mr Gregory Peck in the last moments of Moby Dick is anathema to me and I'm sure to many other admirers as well. I have circulated his curriculum vitae to a number of local deaf homes in the hope that a suitable candidate can be found. I hope to be able to announce a betrothal in the near future. Meanwhile I will be happy to consider other problems from readers - how to cope with halitosis, megalomania, the after affects of a bumectomy, the sexual hangups of tavern keepers or whether a branch should be called Snoot Magna and Snobley or Snobley and Snoot Magna. Please write in complete confidence.



part one grain v. extract

Amongst home brewers and writers about home brew, one argument has long raged and will no doubt continue for years to come. That is, whether beer made from freshly mashed grains is necessarily superior to that using malt extract, or even hopped malt extract (beer kits).

Restrictions on home brewing were removed in April 1963 and most literature is later than this. One of the earliest authors, H E Bravery, in 1965, spoke of "making the very best of top-rate beers using grain malts" (1). However, many of his recipes for this use frighteningly high proportions of sugar, syrup, crystal and roasted malts.

Some omit pale malt altogether and one wonders why he even bothers to mash his odd collections of ingredients.

Even earlier, in 1963, C J J Berry wrote, "To make quality beers, it is true, one needs to use malt in its granular form, but malt extract has the overwhelming advantage of simplicity" (2). However, he gives

some mashing recipes with decent proportions of pale malt.

The champion of extract beers was undoubtedly the late Ken Shales. In 1967 he stated "The full mashing process is messy and time-consuming" (3). All his recipes use malt extract, but this is diastatic (with added enzymes) and he does usually include a short mashing period to convert the minor grain adjuncts used for flavour and colour variations.

In 1971, the same author said of "grain" brewing, "given the needful plant and skills, good beer can be prepared this way" (4). He then likens the viability of mashing at home to growing bananas in Yorkshire (in the greenhouse). Of malt extract beer, "it can be equal or superior to commercial brews".

For many enthusiasts, the "high priest" of grain beers was the late Dave Line. In his first book in 1974 he says that "most of the criticisms of home brew can be traced back to the malt extract syrups used in the majority" (5). Progression from extract to "grain" beers is a natural path of evolution of home brewing. Dave was a member of CAMRA (South Hampshire branch) and understood not only the importance of correct brewing methods but correct serving methods, too.

Wilf Newsome, in 1978, wrote almost exclusively about grain beers (6). With the simplified mashing techniques described by Dave Line, it was generally accepted that making grain beers at home was not difficult and was definitely worthwhile. Then Bob Pritchard, in a long series of articles in "Winemaker" magazine, where he described both grain and extract beers, declared in November 1981, "Mashers still decry extract brews and speak of the malt extract tang! I totally disagree with this and invariably make up any home brews with malt extract".

These and other ideas concerning the use of CO², were condensed into a book (7) and led to an exchange of heated correspondence, with, amongst others, Tony Millns of CAMRA.

My own preference, after early experiments with extract, is strongly for mashed, grain beers and it is with these that I shall be mainly concerned in future articles.

Humulus Lupus

REFERENCES:

- 1 "Home Brewing Without Failures" by H E Bravery. Max Parrish, London
- 2 "Home Brewed Beers & Stouts" by CJJ Berry, Amateur Winemaker, Andover
- 3 "Brewing Better Beers" by Ken Shales, Amateur Winemaker
- 4 "Advanced Home Brewing" by Ken Shales, Amateur Winemaker
- 5 "The Big Book of Brewing" by Dave Line, Amateur Winemaker
- 6 "The Happy Brewer" by Wilf Newsome, Amateur Winemaker
- 7 "All About Beer and Home Brewing" by Bob Pritchard, Argus Books, Hemel Hempstead.



Branch Diary

HIGH PEAK AND NORTH EAST CHESHIRE

Tues 2 July 9pm. Social/Volunteers for Beer Festival Evening. Rising Sun, Bredbury (Wilsons)

Mon 8 July Branch meeting, The Crown, Glossop (Sam Smiths)

Fri-Sun 12-14 July Ashton Canals Festival, Portland Basin, Ashton-under-Lyne. Beer Tent (Range of beers includes Marstons, Wem, Moorhouses, Hydes, Robbies)

Contact: Tom Lord 061 427 7099

STOCKPORT AND SOUTH MANCHESTER

Tues 2 July Open Committee meeting, 8pm The Longsight, Belle Vue

Wed 3 July Return visit to the Sair Inn (details from Andy Cooper 445 4953 (h), 0625 872641 (w))

Thur 11 July Branch meeting, 8pm, The Castlewood, Stockport

Tues 16 July Highgate Brewery visit. Depart White Swan, Fallowfield 5pm; Pineapple, Heaton Lane, 5.15pm (details from Andy Cooper)

Thurs 25 July Pub of the Month: Sun in September, Burnage Lane (Sam Smiths)

Fri 26th July GBG Survey Crawl of the Heaton. Start Chapel House (A6) 7pm. Crown, Heaton Moor Road 8.30

BOLTON

Sunday 7 July. Sunday Social at the Three Crowns, Little Lever (Wilsons) 12 noon

Wednesday 10 July Meeting at the George, Bolton (Wilsons). Note change of date

Sat 13 July. Proposed minibus trip to Derby Beer Festival. Phone Bert Kerks (Bolton 388172) or Des Nogalski (Bolton 655418) for details

Sun 14 July. Sunday social at Cross Guns, Deane Road (Walkers). "Happy Hour" a possibility

Sun 4 Aug Sunday Social in Horwich. Old Original Bay Horse (12.00) Bay Horse (1.00)

Contact Dave Fleming Bolton 389918 (h) Bolton 75111 x207 (w)

SOUTH LANCASHIRE

Wed 7 July Branch Meeting, Raven Hotel (Walkers), Wallgate 8.30

Fri 26th July, Haigh & Aspull pub crawl. Starting at Balcarres Arms, Haigh at 8pm; Victoria, Haigh, 9pm.

Mon 29 July. Extraordinary General Meeting, Railway Hotel, Twist Lane, Leigh. 8.30. To discuss break-up of S Lancs branch and formation of separate Wigan and Leigh branches. All members attend, please.

Contact Brian Gleave Atherton 892965 (h), Atherton 876200 (w)

NORTH MANCHESTER

Wed 3 July. Crawl of Ordsall. Park Royal 7pm, Ordsall 8pm

Wed 10 July Boathouse, Ferry Hill Road, Irlam 8pm

Wed 17 July PENNINE HOST speaker. Belmont, Middleton Road, Crumpsall, 8pm

Wed 24 July Mild and Prices survey of Eccles. White Horse (Robbies) 7pm.

Sat 3 Aug Macclesfield. Train 6.40 from Piccadilly. Return 11.14pm

Wed 7 Aug Swinton Crawl. 7pm White Horse, 8pm Park.

Wed 14 Aug, Duke of Wellington, Higher Blackley 8pm

Wed 21 Aug White Swan, Swinton, 8pm

TRAFFORD AND HULME

Thurs 4 July 8pm Committee/Social at Cheshire Midland, Ashley Rd, Hale

Thurs 11 July 8.15pm Moss Side Survey. Start at Whalley Hotel, Brooks' Bar

Thurs 18 July 8pm Branch Meeting, Chapel House, Pepper Street, Mowbray

Thurs 25 July Provisional date for Pub of the Month.

Thurs 1 Aug, Committee/Social at Pack Horse, Deansgate, Manchester

ROCHDALE, OLDHAM & BURY

Tues 2 July 8pm Branch Meeting Bridge Inn (Tetley), Lees Rd, Sale, Oldham

Tues 16 July 8pm Committee Meeting, Horton Arms (Lees), Streetbridge Rd, Chadderton

Tues 6 Aug 8pm, Branch Meeting, Ring O'Bells (Lees), New Street, Middleton

Tues 20 Aug 8pm, Committee Meeting, Windmill (Burtonwood), M/cr Rd, Sudden, Rochdale

Contact Steve Lawton 051 620 9239 (h) or 061 775 3351 x248 (w)

REGIONAL MEETING

Wed 24 July 8pm, Pack Horse, Deansgate, Manchester

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