

WHAT'S DOING



JAN
1986

THE MANCHESTER BEER DRINKER'S MONTHLY MAGAZINE



SUNNY- SIDE UP!

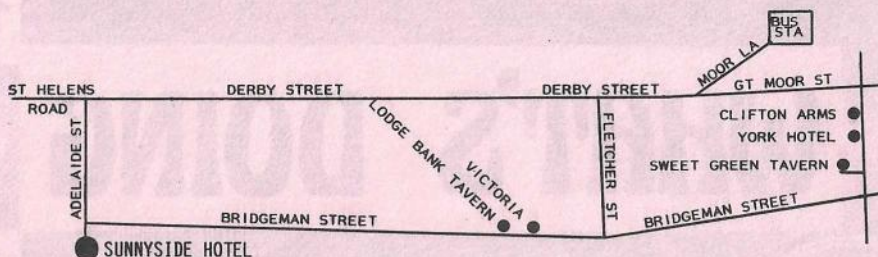
David Rowlinson bought the Sunnyside Hotel, Bolton, in mid-December and the pub opened for business on Friday 20th. The Sunnyside is now selling handpumped Boddingtons mild and bitter, Oldham bitter and a regular guest beer (Old Oak from Ellesmere Port initially).

It was just over a year ago that David and his partner bought the Half Moon in Tyldesley and his success there (it's now one of the busiest pubs in town) bodes well for the Sunnyside, which he has taken over on his own while still retaining an interest in the Half Moon.

This large pub comprises parlour, vault and concert room with its own bar and there is also a function room upstairs. The bar was moved a few years ago when the pub was first sold by Tetley to the free trade but the interior is relatively unspoilt and some older features - such as the Sharmans windows - remain.

There is a well-maintained bowling green to the rear, as well as plenty of ground for a garden and children's playground. The Sunnyside is at the bottom of Adelaide

THE GREAT
LAGER RIP-OFF
- SEE
INSIDE



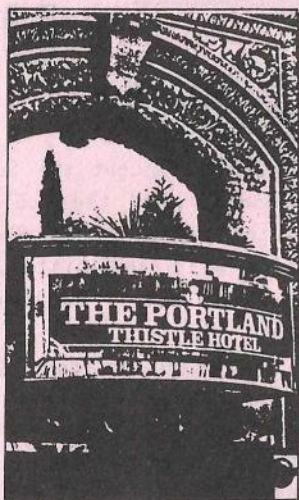
Street, near where Derby Street becomes St Helens Road, about fifteen minutes' walk from the town centre. For the less energetic, regular buses (559,578,579,580,581,582) from Moor Lane bus station pass the end of the street. An alternative route up Bridgeman Street passes the Victoria (Greenalls) and the Lodge Bank Tavern (Lees).

(Lunchtime visitors who are also devotees of exotic cuisine might like to stock up at one of several Asian shops on Derby Street. Both Toor Grocers and Derby Grocers are near Adelaide Street.)

THE GOOD...



...THE BAD...



...THE UGLY



On Wednesday 27th November the massed members of CAMRA in Greater Manchester surveyed over 100 pubs in Central Manchester. This is what they discovered:

- * Beer prices varying from 62p to an incredible £1.30 a pint.
- * Lager averaging 15p a pint more than bitter.
- * "Premium" lagers costing over 90p a pint in many outlets.
- * Over 40% of pubs without a legible price list.

VALUE FOR MONEY PUBS (REAL ALE)

Brewers Arms	Boddingtons	Gt Ducie St	Mild 67 Bitter 69
Bridge Inn	Chesters	Fairfield St	Mild 67 Bitter 68 T'phy68

Castle Hotel	Robinsons	Oldham St	Mild 64 Bitter 68 O.Tom £1.16
Ducie Arms	Boddingtons	Gt Ducie St	Bitter 64
Dutton	Hydes	Park Street	Mild 65 Bitter 68
Harp & Shamrock	Marstons	New Mount St	Mild 67 Bitter 69 Ped 76
Bridge Inn	Chesters	Pin Mill Brow	Mild 67 Bitter 68
Jolly Angler	Hydes	Ducie St	Mild 67 Bitter 69 Strong £1.04
John Willie Lees	JWL	Withy Grove	Mild 65 Bitter 68
Land o'Cakes	Chesters	Gt Ancoats St	Mild 67 Bitter 69
Moulders Arms	Tetley	Heyrod St	Mild 68 Bitter 68
Old Garratt	Boddingtons	Princess St	Mild 67 Bitter 69
Old White Bear	Tetley	Swan Street	Bitter 69
Royal George	Chesters	Rochdale Rd	Mild 65 Bitter 69
Smithfield Vaults	free	Swan Street	Boddingtons Bitter 69
Unicorn	Bass	Church St4XM,TobyL	68, Stones 70, Bass 74
Weavers Arms	Tetley	Angel St	Bitter 69
Wheatsheaf	Tetley	Oak St	Mild 66 Bitter 69
White House	free	Gt Ancoats St	Holts M 62, B 64: Stones 72

VERY EXPENSIVE REAL ALE

Boardroom	Pennine Host	Portland St	Wilsons Bitter 78
Brannigans	free	Royal Exchange	Chesters B & B'gans B 80
Britons Protection	Tetley	Gt Bridgewater St	Bitter 78
Brunswick	Pennine Host	Piccadilly	Wilsons Bitter 80
Grand Hotel	free	Aytoun St	J Smith 80, Boddies 90
Old Grapes	free	Quay Street	Wilsons B 75, Websters 80
Portland Hotel	free	Portland St	Youngers Scotch B £1.30
Portland Bar	Tetley	Portland St	Bitter 84 Burton 90
Rising Sun	Pennine Host	Queen Street	Wilsons Bitter 78
Seftons	Pennine Host	Corporation St	Wilsons Bitter 78
Victoria Station Bar	free		Thwaites B 82 Boddies B 82

The cheapest lager was Hydes Amboss at 75p. Fosters, Stella, Holsten, Skol, Carlsberg, Tuborg, Tennents, Castlemaine and Oranjeboom were at least 90p a pint in over half the pubs surveyed. Even "premium" lagers are usually weaker than draught bitters - worth bearing in mind when you're paying 25p a pint more.

To get value for money in Manchester:

* DON'T DRINK LAGER

* TRY THE LOCAL INDEPENDENTS - HOLTS, BODDIES, HYDES, ROBINSONS, JOHN WILLIE LEES

* REMEMBER, OF THE BIG BREWERS, CHESTERS AND TETLEY OFFER BETTER VALUE THAN WILSONS

* LOOK FOR PRICE LISTS

* DRINK REAL ALE. THERE'S AN EXCELLENT CHOICE IN MANCHESTER; BEER THAT'S FULL OF FLAVOUR

WHAT'S DOING

WILL ROMPER SUIT?

Manchester's favourite brewer has plans to knock the Red Lion or Romper about in Ringway. Described in the 1982 Good Beer Guide as a "small untouched country pub" and in the current Greater Manchester Beer Guide as an old fashioned unspoilt pub with real fires and homely furniture, the Romper is a listed building. Boddingtons have applied for permission to alter and extend the pub "to form a restaurant with cocktail bar, kitchen, children's room and toilets with 76 vehicle parking spaces". (Manchester's first drive-in urinal?) This is yet another example of a village local being altered in a manner which will maximise the brewer's profits but which does little for the locals and regulars. Doubtless the local CAMRA branch will be fighting the conversion.

POSH PUB

The Waldorf on Gore Street, Manchester, reopened on 16th December selling handpumped Chesters mild (72p), bitter (75p) and Trophy (76p). A new bar has been fitted and the pub has been completely refurbished. A new feature of the Waldorf is the upstairs function room, fitted out for real ale dispense (electric pumps).

This brings to four the number of central Manchester pubs where you can go for a decent drink without fear of being mugged, your feet sticking to the floor or meeting blokes in frocks.

LICENSING

Although most areas of Greater Manchester now have permitted hours which allow pubs to remain open until 11.00pm from Monday to Thursday, Salford, Trafford and the City of Manchester are still left with 10.30 closing. The General Annual Licensing Meetings are to be held in early February. During January CAMRA branches in Greater Manchester will be surveying pubs in the 10.30 closing areas, collecting views of licensees and their customers about licensing hours. The results will be published in What's Doing and presented to the licensing magistrates in support of CAMRA's case for more flexible hours.

TAKEN FOR A RIDE

There are still no signs of a home brew house at the Horse and Jockey on Chorlton Green. The pub is described, Pennine Joke style, as an alehouse. Notwithstanding a battery of handpumps, only two real ales were available on December 16th - Wilsons bitter and Everard Tiger at 86p a pint. Websters was advertised on the pump clips but was not available and the mild is keg. You'd probably be better off going to the Beech, round the back, which serves handpumped Chesters bitter in a more traditional environment.

NOT TO OUR PALETTE

The Lowry in Charlestown, Salford, has received the Queen Victoria's railway carriage treatment from Whitbread. Unfortunately they forgot to make the beer as traditional as the surroundings so we're left with anachronistic keg.

GRAFTON AWAY

The new Grafton in Chorlton-on-Medlock has risen from the proverbial cliché on the site of the old Good Beer Guide pub and looks as though it will be opening in the spring.

JENNINGS

Handpumped Jennings bitter on sale in Tetley houses doesn't seem to be agreeing with the local palate. This sweetish beer was soon kicked into touch at the Football in Swinton; it lasted a little longer at the Bradford in Bolton and the White Horse in Farnworth sold only 13 gallons in three weeks. Only in the cosmopolitan Clifton Arms in the centre of Bolton is it holding its own alongside the excellent Tetley beers. A new outlet is the Wheatsheaf near the old Smithfield market in Manchester.

NEW YORK

Alterations at the York, Newport Street, Bolton, were still in progress just before Christmas but it was "business as usual" at this famous Burtonwood pub. The renovations promise to be a definite improvement. The bar has been moved back to give much more space, the two front rooms are as they were and the long vault has been opened up. The pool table has been re-sited out of the way in the front part of the vault and the dart board remains at the other end. Burtonwood handpumped bitter is 72p and mild is 70p. Alterations have included the removal of the top floor of the building - does this mean that the upstairs meeting room has gone? Well, it saves on the rates!

CHANGING BACK

Rumours are rife that Chesters are to turn Irlam's semi-house-of-horrors, the Nags Head, back into a pub. Whether they'll live up to their "Traditional Ale Hand Drawn From The Cellar" advertisement remains to be seen.

CASTLE BLOSSOMS

The Edinburgh Castle (Whitbread-Chesters), Blossom Street, Ancoats, has at long last been smartened up and slightly modified. Four rooms are available for drinking - vault, Print Room, pool lounge and a comfortable lounge. Handpumped Chesters bitter and Whitbreads Trophy bitter are available. Unfortunately, the Chesters mild is not real ale. The pub has Chesters' red/green livery and a new sign and although the exterior has been repainted, water from the gutter is already staining the walls. Nevertheless, the pub is much brighter and more comfortable than of late.

HOPS COME TO THE VINE

The Vine Inn, Kennedy Street (next door to the City Arms), Manchester 2, has been redecorated. That miserable gloom has been replaced by a more cheerful atmosphere and the pub is bright, although we can't say that about the beer anymore (thank goodness). Two decorative handpumps command the bar and dispense John Smith's traditional Magnet Bitter. The beer is quite pricey (75p a pint) but it is of excellent quality. At the other city centre John Smiths pub, the Lord Nelson on Newton Street, non-traditional bitter was still evident on a recent visit.

CLOSE SHAVE FOR MATTHEW BROWN

Scottish & Newcastle have failed in their attempt to take over Matthew Brown. In a cliff-hanging finish, S&N had achieved 47% by their 3.30pm deadline. They extended the deadline by 90 minutes which took their claim over 50%. Matthew Brown kicked up a fuss and the following day

the Takeover Panel smacked S&N for the extension and the offer consequently lapsed.

So Matthew Brown remains independent - but let this be a warning to others. It was a close run thing. If people want to save their local and their brewery, it's important to take an interest now, rather than when some

nasty predator looms. There's nothing to stop brewery employees, tenants, managers, free trade outlets, social clubs, darts teams, football teams and groups of customers buying shares in their own local brewery - it may, after all, help to safeguard their own future.

SHELF LIFE

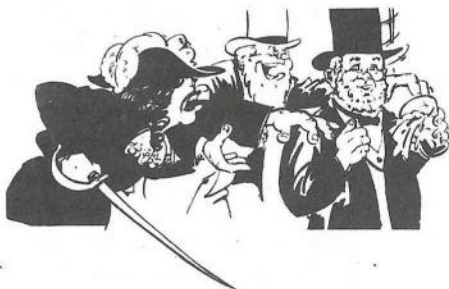
Tetley Walker have applied for permission to turn the Portico Library on Mosley Street into a pub. The premises were last used as a bank so at least the place will have a vault.

IS THERE ANYBODY THERE?

An investigator of psychic phenomena has been summoned to look for a poltergeist at the Bulls Head, Swinton, an old pub which was gutted and tarted up by Tetleys a couple of years ago. What can this ghostly presence be? Perhaps it's the spirit of some former landlord, looking for the vault!

IRLAM'S LOSS

Pennine Joke have reduced the choice of traditional bitters in the Irlam area by 30%. The White Lion is now "Sports" and all real ale has been removed. The choice in the area is now restricted to Boddingtons and Tetleys. Whilst the alterations were being carried out the quality of the beer had improved and the future for traditional Wilsons



bitter at least seemed assured. However, now the pub is under new management and both the bitter and mild have gone.

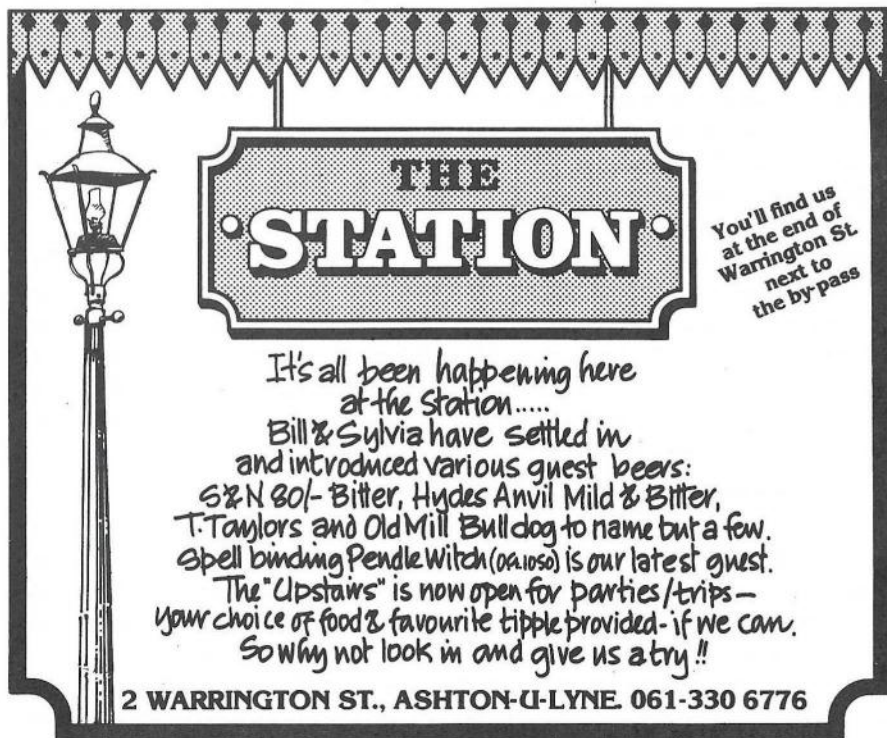
GORTON GARDEN

Manchester's favourite brewers plan to add a beer garden to the Hare & Hounds, Abbey Hey Lane, Gorton.

RENOVATIONS

Two city centre pubs have recently undergone renovation work. The Peveril of the Peak, Great Bridgewater Street, has been successfully done out by Wilsons. The structure is unchanged and the wood and tile-work, which are a feature of the pub, have been retained, indeed, improved. A general smartening-up has taken place and even the table football has been kept, albeit relocated in the vault. The only structural alterations have been in the toilets and even here, in the gents at least, tradition has been maintained with a three-stall Twyford's unit being fitted rather than the all-too-prevalent "urinettes" found elsewhere.

Whitbread's Hat & Feathers, Mason Street, is perhaps less successful. The work here has consisted of knocking down walls and opening out the previously separate rooms, although one of these has been kept. The pool table now dominates what is supposed to be the lounge. The public



THE STATION

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

*It's all been happening here
at the Station.....
Bill & Sylvia have settled in
and introduced various guest beers:
S&N 80/- Bitter, Hydes Anvil Mild & Bitter,
T. Taylors and Old Mill Bull dog to name but a few.
Spell binding Pendle Witch (00.1050) is our latest guest.
The "Upstairs" is now open for parties/trips -
your choice of food & favourite tibble provided - if we can.
So why not look in and give us a try!!*

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

bar has at least been retained and on a recent visit this, unchanged, area of the pub was quite busy whilst the new lounge was almost deserted.



SMITHFIELDS

Smithfields on Shudehill opened on December 5th. This former Martins bank has been transformed into a very smart Tetley house selling handpumped bitter and mild. Keg pumps also adorn the bar, but these

are not used. It is a shame that other Allied beers are not available, particularly the excellent Burton Ale. The layout of the former bank, with its high ceiling, ornate windows and mahogany surrounds, would have made an ideal Peter Walker conversion and would have given this company the opportunity to establish itself in Manchester.

STONES GOES

The White House on Great Ancoats Street replaced cask Stones with Boddingtons bitter on 12th December. The draught beer range is now Holts mild, Holts bitter and Boddingtons bitter.

CHIEF CHOPPED

The New Zealand Chief, Great Moor Street, Bolton, which has been shut and offered for sale, with licence, by Greenall Whitley for several months has been sold. The purchaser intends to knock it down and replace it with a four-storey shop and office block. Other local breweries seeking a foothold in Bolton, or budding free house entrepreneurs, should concentrate their efforts on the Peel Hotel, Higher Bridge Street, which Greenalls also want rid of.

ORANGE LOSS

Remember the first Greater Manchester Good Beer Guide? The orange one that looked like a bus timetable? Right! It was nine years ago and it's surprising how many of the pubs selected have disappeared. Of the 32 Salford entries 12 have been demolished, 2 are derelict, one is a chippy and another one's gone keg. In central Manchester 7 of the 34 pubs have been closed and a further 3 knocked down. Wonder how many of the latest guide's selections will still be here in 1995?

WHAT'S DOING IN WIGAN AND DISTRICT

The Hare and Hounds, Billinge Road, Highfield, lost its real ale in the Tetley-Whitbread swaps of five years ago. However, it has reopened following renovation selling Chesters bitter and Castle Eden Ale. For some obscure reason, the Castle Eden is served from a handpump marked for Chesters and vice-versa. An old Highfield custom, perhaps....

Another pub that should be open in January is the Queens Head, Fingerpost, Aspull. Jennings bitter should be on sale, alongside the Tetley mild and Walker best.

In Ashton-in-Makerfield the Star Hotel (see December WD) has been demolished. Meanwhile, the Commercial on Heath Road has lost its traditional mild. This Burtonwood pub was in the Good Beer Guide a few years back. Handpumped bitter remains.

The Miners Arms, City Road, Orrell, no longer sells traditional Whitbread Trophy bitter. No great loss, this; promotion was nil and the ale was generally vile at the best of times. Next door, the New Inn (Greenalls) and the Brookhouse Inn (Tetley-Walker) further up City Road, both sell a good pint of the real stuff.

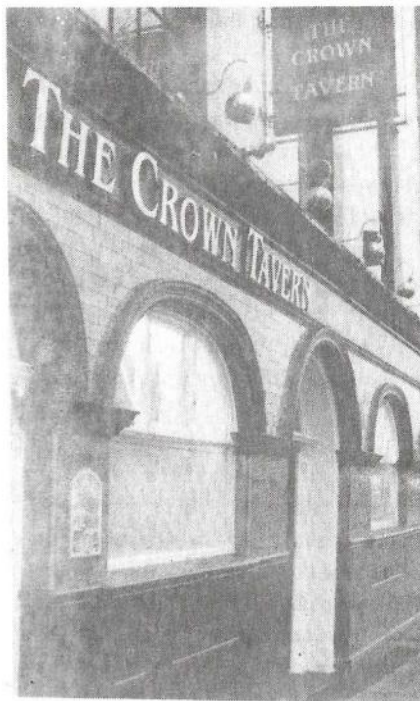
The Bellingham Hotel, a gin-and-jaguar joint in Wigan Lane is now selling handpumped Tetley mild and bitter. The customer is offered a choice between traditional ale and keg, but the ale tastes rather fizzy, as though served under top pressure. Anyway, the Bellingham has all the appeal of a bus shelter on a cold Sunday. Chin amputations are arranged on request.

MILES PLATTING BLUES

North Manchester's tours of the hostelryes of the city's premier suburb are usually a highlight of the social calendar. This year was something of a disappointment, perhaps as a result of a decision to travel eastwards rather than westwards as hitherto. The Pack Horse was open and still serving Wilsons mild and bitter but the Lancaster was shut following a change of licensee. The Heywood Arms opposite was full of decorators and due to open on December 9th selling Websters as well as Wilsons. Real mild had returned to the White Hart (aka the Alsatian and Pickaxe Handle) but hopes that real ale might have appeared in the Spanking Roger were quickly dashed when the Regional Organiser popped in and popped out again ears, ringing with expletives. A quick trip over the Medlock brought the toppers to the Alexandra, where the six draught beers were not all in the finest of fettle. The New Inn on Cambrian Street (Greenalls) had been turned into a house, but the Britannia in Beswick was serving an excellent pint of John Willie Lees (mild and bitter). With three pubs shut and the Half Moon knocked down, fings ain't wot they used to be.

TENTH BIRTHDAY

The Central and North Cheshire branch of CAMRA is holding a Tenth Anniversary Meeting at the Ring o'Bells, Church Street, Warrington, on January 31st at 8.00pm. The pub is about 10-15 minutes from Central Station and is next to the parish church. Unfortunately the venue of the original meeting in November 1975, the Victoria Vaults, has been demolished to make way for another urgently needed shopping precinct. All past and present CAMRA members with connections with the branch (formerly Warrington & North Cheshire) are invited. It is hoped that a speaker will be arranged. For further details contact Mark Enderby on 0925 602809.



CROWN TAVERN

In mid-December Pennine Host gave the Crown, Blackfriars St, Salford, their "Tavern" treatment. The interior renovation has been quite tasteful; the bar billiard table remains but cask mild has gone. One interesting aspect of the work carried out has been the uncovering of the attractive old brown and green tiles on the front of the building, which for years were covered with black paint.

YEW TREE CHOP

The Yew Tree in Mosley Common has now ceased to sell traditional beer. Has it been neglected by local CAMRA people? Bass pubs which do sell the real thing are as rare as a pub architect with brains and need to be nurtured. When they are looked after by CAMRA they can continue to

succeed, like the Unicorn in central Manchester, which once again is serving four cask beers.

ALLIED BID REFERRED TO MONOPOLIES COMMISSION

The £1.8bn bid for Allied-Lyons by the Fosters lager group Elders IXL has been referred to the Monopolies and Mergers Commission. So if you've fears about what Aussie nasties are in store for Tetleys and Walkers pubs, write to the MMC or your MP and let them know. Takeovers are bad news for the brewing industry and should be strongly resisted.

THUMBS UP

The Harp and Shamrock on New Mount Street, just off Rochdale Road, now offers a full range of meals seven nights a week. The extensive menu ranges from a cheese sandwich to a full size steak, taking in dishes such as tandoori chicken and Madras curries. The Burton Bitter, mild and Pedigree are always in excellent condition.

DEAREST PINT

The South Manchester branch of CAMRA have discovered a pub selling lager for £1.40 a pint - the City Limits in Heaton Mersey. Makes Youngers Scotch at £1.30 a pint in the Portland Hotel seem cheap, especially when you also get warm snacks (heated crisps) and high quality glassware thrown in.

DANIEL'S HAMMER



Thwaites's draught strong ale, "Daniel's Hammer" went on sale in 66 outlets last month. It is available only in the Christmas/New Year period, so hurry whilst the stocks last! The original gravity is 1075 and the beer sells at £1.40 a pint. Outlets in and around Greater Manchester are:

Turf Hotel, Radcliffe
Millstone Hotel, Darwen
Anchor Hotel, Darwen
Flying Shuttle, Bury
Penny Farthing, Denton
Craven Heifer, Bolton
Lathom Slipway, Burscough
Waggonmakers, Bury

Queens Hotel, Littleborough
The Tavern, Gt Harwood
Dray King, Hindley Green
John Bull Chop House, Wigan
North Star, Oldham
Station, Helmshore
Royal, Buersil
Two Tubs, Bury
Union, Tyldesley
Pit Pony, Ashton
Entwistle Hotel, Darwen
Dog & Partridge, Bolton

WINTER WARMER

On Saturday 21st December Peter Walker put their new Winter Warmer in 36 of their pubs. The beer is a "dark, rich, ruby-coloured extra strong ale which is sweet to the palate with a distinctive bitter after-taste". It has an original gravity of 1058-1062 and sells at 90p a pint. Winter Warmer was put on sale in the following pubs in the Greater Manchester and Lancashire area:

Ainsworth Arms, Halliwell Road,
Bolton
Church Inn, New Bury, Farnworth
Hare & Hounds, Bury Rd, Brightmet
Market, Brackley Street, Farnworth
Blue Lion, High Street, Newton-le-
Willows

Bucks Head, Warrington Rd, Abram
Raven Hotel, Wallgate, Wigan
Springfield, Springfield Rd, Wigan
Eagle & Hawk, Chapel Street, Leigh
Kings Arms, Newton Road, Lowton
Miners Arms, Manchester Rd, Astley
Boars Head, Market Place, Leigh

CHARITY BEGINS AT THE CASTLE

On Wednesday 11th December representatives from the NSPCC presented a plaque to the Castle & Falcon, Bradshaw Street, Manchester, in recognition of their efforts in collecting £218 for the cause. A nine-man team had done a sponsored walk from Sowerby Bridge to Rochdale, working up a healthy thirst for the Burtonwood bitter in the process. And next year their ambitions are still higher: they aim to do a sponsored parachute jump!

LEASE LAPSE

Pennine Host are giving up the Old Boars Head in Middleton, so the pub is looking for a new lessee. Anybody interested? Drabs, perhaps?



PENMANSHIP

After being closed for about a year, the Railway on Great Moor St, Bolton, has reopened, selling Tetley mild (74p), bitter (78p) and Jennings bitter (78p), all on handpump. This "free house" (still tied to Tetleys), now called the Quill and Pen, is quite a change from the rather dismal boozery of the past. There is just one room, partitioned into three drinking areas and tastefully decorated. It's a shame that the nice old Sharmans facia was destroyed when the new signs were put up. Such is progress.

Contributors: Roger Bullock, Paul Roberts, Roger Hall, Leo King, Bill Collier, Jim Davies, Duncan Busman, Dave White, Sam Hird.

THAT'S RUM!

Customers who take the Good Pub Guide's advice and visit the Pearl Bar in Dublin will go thirsty —It closed 13 years ago.

SURELY NOT?

Marks pays £2m
for Marble
Arch property

MARKS AND SPENCER is to
pay Cash

LANDLADY Kathy Pearce is hopping mad with Camra, the Campaign for Real Ale.

Their 1985 guide says she serves great beer at The Waggoners in Ayot Green, Herts, and adds: "The landlady has a lovely ass."

It's really a reference to the two donkeys she keeps in the garden.

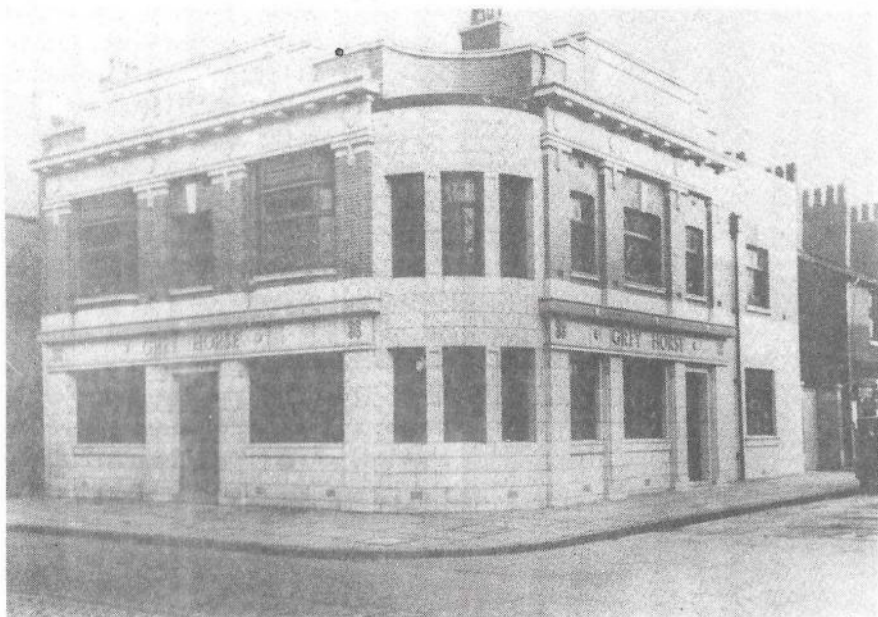
But angry Kathy said: "We've had the donkeys for years and they have never been mentioned before."

"I won't be stocking copies of the guide."

Camra's editor was unrepentant. "I'm sorry the lady is offended," he said. "We try to make the guide amusing."

NOW AND THEN - THE GREY HORSE, OLDHAM

(The first of an occasional series by Oldham pub historian Rob Magee)



The new licensee at the Grey Horse, Union Street, Oldham, is Mrs Jean Smith, although the pub is being run by her son, Peter. Real ales are handpumped Robinsons Best Bitter at 70p a pint and Old Tom Strong Ale dispensed from a cask at bar level (£1.30 a pint).

The Grey Horse has not always stood on the corner of Hobson Street. Before being rebuilt in 1932 it was situated one door down from the corner, which was then occupied by a pawnshop and jeweller's. The original street number was 38B, and when the pub was rebuilt (opened 4th April 1932) it became 38A Union Street, the old pawn shop address.

* WHAT'S DOING is edited by Neil Richardson, 375 Chorley Road, *
* Swinton, Manchester M27 2AY. News, articles, letters, moans, *
* etc, must arrive by the 20th of the month for inclusion in the *
* next month's issue. *
* *
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* to Roger Hall, address above. *
* *
* To Join CAMRA send £7 to Membership, CAMRA, 34 Alma Road, *
* St Albans, Herts AL1 3BW. *
* *****

The old photograph reproduced below shows the pawn shop and part of the old pub next door around 1914.

The original Grey Horse was first licensed in 1863 to sell beer only and the first landlord was probably Robert Buckley, whose rate bill in 1864 was £17 5s. Enoch Bloomer came next, from 1867 to 1873, and he was followed by the Shaw family, starting with Tom Shaw in 1874. Rebecca Shaw took over from her husband Dick in 1893-94.



When it was rebuilt in 1932 the Grey Horse was given a fine tiled exterior by a firm from near Ironbridge, Staffordshire. Joseph Hurst was the first tenant of the new pub from 1932 (when a beer and wine licence was granted) until 1940. Twenty-two years and one day later, on 10th February 1955, the Grey Horse was granted a full licence during William Henthorne's tenancy (1952 until 1957).

The new minder, Peter Smith, aims to build up the trade at the Grey Horse and he has already modified the bar area - a definite improvement. A function room upstairs will soon be available for hire and there is a beer garden for summertime customers (Summer, take note). Already the pub is very popular with disco buffs, so after one month at the Grey Horse Mrs Smith and Peter have already made their mark.

HEROES LOSE WICKETS

Tony Winnington, who helped set up the Monton Lancashire Heroes, has been running his own real ale off-licence in Crumpsall, using Legendary Lancashire Heroes' trading name, for the last three years. The shop, unlike other outlets, is not on a main road but tucked away on Cleveland Road in the side streets opposite Crumpsall Hospital. At first, trade in real ale takeaways was brisk, but gradually it has fallen away so that now beer is no longer dispensed over the counter. Tony still sells kils and firkins for parties or home consumption with free loan of a beer engine and runs real ale bars at various functions in the area. He ascribes the fall in over-the-counter sales to the flat taste of beer sold in plastic containers.



It is with mixed feelings that I pen my hundredth erudite contribution to this organ. Were it not for the capricious editorial policy (© the silly celt) of Mr Nestfeather in sacking me for some arcane misdemeanour and then relenting under immense pressure from readers, my 100th column would have coincided with What's Doings' 10th birthday when a cake in my image was baked. It's not that I wish to be harsh on Mr Nestfeather; God knows, he's suffered enough recently. The smug editor was complacently convinced that Manky Ale would be excrementally execrable, crammed with the moronic jottings of demented peripatetic semi-drunks. Imagine his total chagrin when a magazine appeared which was attractive, literate, campaigning and wonderfully analytical. The first edition was bursting with up-to-the-minute news from all over Greater Grotley whilst What's Doing for the same month (December) was, as Nora Tackler, the editrix, so rightly pointed out, (with the exception of a four page feature on Didsbury, a front page lead on Bradford and one or two tit-bits on Beswick, Bolton, Wigan, Dukinfield, Atherton, Bury, Rusholme, Stockport, Farnworth, Oldham, Withington and Helmshore) confined entirely to insular parochial news about Eccles Parva and environs.

As I cut Eddy down from the rack rope for the third time, I tried to comfort him. It was not, I explained, his fault that Stan Craap of the Laurel & Hardy branch, whom Eddy had described as "As much use as a vegelate teapot" and "To writing what Peter Sutcliffe is to Social Work", should have developed into a literary genius coveted by editors everywhere. "Thank goodness, they didn't get that squeaking faffy chap to contribute anything," he mumbled as he fumbled to open a child-proof bottle of aspirins, "otherwise it might have been even better." I followed Eddie in and out of shroud merchants, embalmers, coffin manufacturers and headstone engravers and couldn't help reflecting that he'd brought it all upon himself. My own treatment had over the years been less than fair. I'd been forced by editorial whim or caprice to keep silent about the avarice and adultery of tavern keepers and about cuckoldry and onanism among Campaign members in general. It is perhaps idle to speculate about the kind of treatment meted out to others. Unfortunately Mr Nestfeather is so distraught

that I have not yet plucked up the courage to inform him of my decision to resign from this puerile ragbag and take up Ms Tackler's generous offer to pen some bons mots for Manky Ale, where my talents will be readily appreciated without needless gags and blue pencillings. Mind you, if I tell the truth, I might find myself sharing a variety of hostelries with Beinlos.



DIDSBURY LICENCES

Sir - Following Roger Hall's excellent article about Didsbury pubs last month, readers will perhaps be interested in this list of Didsbury and West Didsbury pubs from about the year 1904:

Nelson Inn, 3 Barlow Moor Road. Beerhouse with wine licence; First licensed 1851. Brewer: John Taylor, Pollard Street Brewery, Ancoats
Station Hotel, 38 Wilmslow Road. Beerhouse licensed 1876. Brewers: Taylors Eagle Brewery

Farmers Arms, 11 Millgate Lane. Beerhouse licensed 1861.

Albert, 1 William Street. Beerhouse with wine licence; first licensed about 1867

Dog & Partridge, 15 Wilmslow Road. Beerhouse with wine licence; first licensed 1851. Brewers: Groves & Whitnall, Salford

Wellington, 50 Wilmslow Road. Fully licensed 1804. Brewers: Wilsons of Newton Heath

Waggon & Horses, 57 Wilmslow Road. Beerhouse licensed 1851. Brewers: Watson, Woodhead & Wagstaffe, Salford

Crown & Anchor, 65 Wilmslow Road. Beerhouse licensed 1876. Brewers: Walker & Homfrays, Salford

Royal Oak, 73 Wilmslow Road. Beerhouse with wine licence. First licensed 1861. Brewer: Taylors Eagle Brewery, Chorlton-upon-Medlock

Crown Inn, 120 Wilmslow Road. Beerhouse licensed 1864. Brewers: Groves & Whitnall, Salford

The Cock, 160 Wilmslow Road. Licensed 1704. Owned by Fletcher Moss

Didsbury Hotel, 164 Wilmslow Road. Licensed 1704. Brewers: Watson, Woodhead & Wagstaffe, Salford

Midland Hotel, 2 Lapwing Lane (West Didsbury). Licensed 1882. Brewers: Manchester Brewery Company, then Threlfalls Brewery, Salford

Railway Inn, 3 Lapwing Lane. Beerhouse licensed 1865

Bob Potts, Chorlton



asian corner

This month's column should interest the reader who finds her/himself in London with time to spare before catching the train back to Manchester.

Very close to Euston Station is Drummond Street, which is best described as a Wilmslow Road in miniature. There are numerous Indian eating establishments of the more ethnic variety, together with Asian grocers and Halal butchers, all within a very compact area and only three minutes from the trains. Being of the vegetarian persuasion, I have picked out just three for mention but there are others for the carnivorous customer.

Diwana's **Bhel Puri** House (1) has recently been cloned (2). The name refers to one of the speciality dishes - a cold dish of puffed basmati rice, sev (grain flour noodles), peanuts, potatoes, raw onion and chillis, dressed with a sauce of tamarind, garlic and various spices.

A selection of **Thalis** (large tray with many little bowls surrounding a medium sized bowl of rice) and **Dhosas** (rice flour & lentil flour pancakes with various stuffings) form the basis of the menu. Other side dishes are offered. The theme is cheap, cheerful, clean and basic (pine tables, stainless goblets). Typical cost of a meal - £4 (no service charge).

The **Ravi Shankar** (3) is slightly upmarket and as well as Dhosas, etc, offers some novelties such as an Indian version of the pizza (vegetarian)

(4) **Patak's** (of Wigan) spice and grocery shop. (5) **Exmouth Arms** - Courage Best Bitter and Directors. (6) **British Rail Collector's Corner**

ASIAN EXTRA

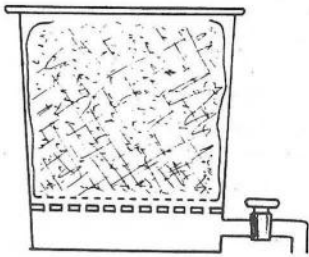
Al O'Matey

Duncan Busman was sick as a Scarborough donkey at Whit when a photograph of him in an Indian restaurant appeared in these pages and he was considering going round to nail Nestfeather's head to the floor. However, following publication the **Indus Tandoori** in Sutton Coldfield wrote to him saying what a splendid establishment they were.

Neither he nor I is likely to be in the area in the foreseeable future but would appreciate a report via the editor. The restaurant's address is 11 Kings Road, New Oscott (021 355 5089)

Tarka Dhal





part three mashinations

contains a lot of starch, a little protein and small amounts of diastase, a mixture of the enzymes alpha- and beta-amylase.

Starch isn't fermentable by yeast, but hot water and diastase convert it into maltose and dextrin. Maltose is a sugar which is rapidly changed to alcohol by the yeast. Dextrin is a gum-like material which ferments only slowly and remains in the beer to give body and some sweetness.

Because mash temperature has a big effect on dextrin/maltose ratios and on the efficiency of conversion, most writers on home brewing make too much of accurate temperature control and give the false impression that mashing is time-consuming and complicated.

Thus H E Bravery (1) deems a fish tank immersion heater "essential" and keeps his mash at 145°-150° for 8 hours. CJJ Berry (2) favours an immersion heater or a boiler coupled to a thermostat.

Ken Shales (3,4) uses only malt extracts but his starchy adjuncts need mashing. He perches his metal tun on the gas stove. By continuous adjustment of the gas burners he maintains 150° ± 1° for nearly 1 hour. Wilf Newsome (6) uses a converted tea urn with not only a heater coil and controller but an "agitator" to rouse the mash.

This last item is an indication of the problem with all these methods. The mash, a mixture of hot water and grains, is a thick, sticky porridge. Convection is impossible and heat transfer occurs only with stirring. An immersion heater or electric element buried in this quagmire soon gets a hard crust of burnt starch and sugars. Heat can't escape, the burning gets worse, the crust gets thicker and the bulk of the mash gets cold. No wonder many would-be mashers have gone back to beer kits after unfortunate experiences following these authors!

It was left to Dave Line in his first book (5) to show the way to simple mashing. All that is needed is an insulated mash tun. So long as the mash starts off at the right temperature the tun can be closed

HOME BREW CORNER

So far I have declared a preference for grain beers and shown how best to crack the grains. Now I deal with mashing - changing the starchy malt into fermentable sugars and body-making dextrins.

This series is more about the practice than theory but a brief look at the science makes the procedures understandable. Pale malt

and the enzymes left to get on with it; no thermostats, no heaters, no fuss.

Dave used an insulated ice-chest but these are neither cheap nor easy to find. My mashing utensils are even simpler. The sketch shows a 3-gallon plastic bucket with a lid and tap. A plastic disc drilled with 4mm holes makes a false bottom. Inside there is a grain bag; the best sort has impermeable walls and a mesh base.

The dry grain is put in the bag and hot water (liquor) at about 175°F is run in and stirred until a thick porridge at 150°F results. On with the lid and the whole is put inside a 7-gallon plastic bin which is shrouded in an old blanket.

Three hours later, or the next morning if you mash last thing at night, the temperature will have fallen considerably but the necessary changes have taken place. The tap is opened and the sweet wort collected. Sparging the top of the grain bed with more hot water washes out the remaining sugars and flavours. The wort is now ready for boiling.

The above process is known as infusion. I have avoided a description of the decoction mash used in Europe for lager-type beers. A different barley is used which requires protein to be converted as well as starch. This entails more complex temperature control.

Most home brewers will not come across the six-rowed barley malts used on the continent and beginners would be well advised to make their lager with English pale malt and the easier infusion mash.

Next time I will discuss how water treatment and adjuncts can be varied to suit different styles of beer.

Humulus Lupulus



Branch Diary

WIGAN

Weds 15 Jan 8.30 Branch Meeting Swan & Railway, Wallgate, Wigan
Contact Dave White Wigan 37389 (h) Padgate 826515 x303 (w)

NORTH MANCHESTER

Weds 15 Jan 8.00 Branch Meeting, Stanley, Eccles
Weds 22 Jan Oakwood, Lancaster Road 7.30: Inn of Good Hope, Eccles Old Road, 8.30
Weds 29 Jan Regional Meeting, Brewers Arms, Gt Ducie St, 8pm
Weds 5 Feb Prestwich Perusal. Red Lion, Bury New Road 7.30. End up in Friendship
Weds 12 Feb Ash Wednesday Crawl. Albert Park, Gt Clowes St, 7.30; Star, Back Hope Street; Horseshoe
Weds 19 Feb Branch Meeting, White Swan, Swinton 8pm. Guest Speakers
Thurs 20th Feb Social with Stockport & South Manchester 8pm Britannia, Rowsley St, Beswick
Contact Roger Hall 740 7937

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