

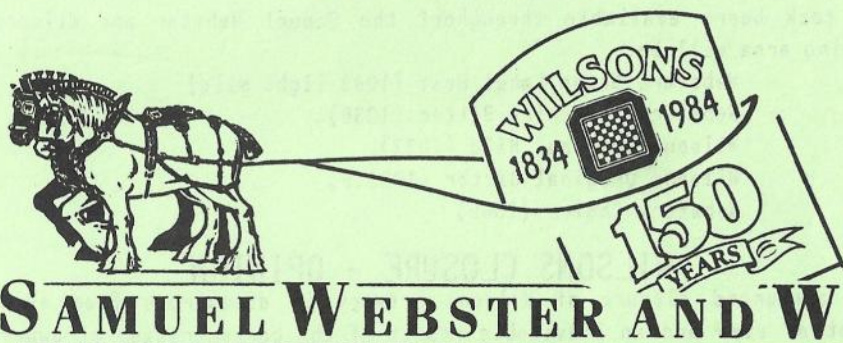
# WHAT'S DOING



JUNE  
1986

THE MANCHESTER BEER DRINKER'S MONTHLY MAGAZINE

## WILSONS BREWERY TO CLOSE



## SAMUEL WEBSTER AND W

Samuel Webster and Wilsons have announced that brewing is to cease at Wilsons' Newton Heath brewery with the loss of 273 jobs. Production is to be transferred to Websters' Halifax brewery. The reason given for the closure, due to take place in August, is the expenditure required to modernise the brewery. The management have given assurances that there will be no changes in the current range of Websters and Wilsons beers and that some £14 million will be spent on their pubs in the next three years.

\* \* \* See inside for full details \* \* \*

## WILSONS CLOSURE - THE FACTS

Watney Mann and Truman, the brewing arm of Grand Metropolitan Hotels, have six breweries in Great Britain:

- Drybrough, Edinburgh
- Trumans, Brick Lane, London
- Ushers, Trowbridge, Wiltshire
- Watney Combe Reid, Mortlake, London
- Websters, Halifax
- Wilsons, Manchester

The Norwich brewery closed in 1985 and beers from defunct breweries have been brewed at other breweries within the group. Manns and S&P best bitter are both brewed at Newton Heath. Previous closures have meant the loss of local beers like Antler bitter, Bullards mild, Hammertons porter and Trumans mild.

After August Wilsons beers will be brewed in Halifax; S&P and Manns will go to Ushers. Some of the lager currently manufactured in Halifax will move to London (Carlsberg and Fosters), although Budweiser will remain. Canning goes to Isleworth.

The cask beers available throughout the Samuel Webster and Wilsons trading area will be:

- Websters Green Label Best (1033 light mild)
- Websters Yorkshire Bitter (1036)
- Wilsons Original Mild (1032)
- Wilsons Original Bitter (1036.5)
- Websters Choice (1045)

## WILSONS CLOSURE - OPINION

The announced closure of Wilsons Brewery is disastrous from every point of view and an inevitable result of the concentration of ownership which has come about in the brewing industry. In the past, such closures have been followed, despite assurances to the contrary, by the disappearance of the beers associated with the defunct brewery. This must not happen with Wilsons! The management are, at the moment, committed to Wilsons beers. They could be little else because of the enormous sales and the number of outlets. But in two or three years time, if Yorkshire Bitter were to become a national beer, who knows? Managers at Grand Met come and go frequently and today's promises may be broken by tomorrow's bosses.

There may be little that the consumer can do to prevent the brewery closure but we can help to secure the future of Wilsons beers. When there was seemingly no threat to Wilsons, we welcomed the appearance of Websters beers on this side of the Pennines as an expansion of choice. It must now be seen as an insidious threat. If the brewery can

introduce Websters in one form or another into every outlet in Wilsons' trading area, they may in some years time rationalise the range by chopping Wilsons - another Red Revolution 20 years on. This can only be prevented by positive discrimination in favour of Wilsons. If you go into a Samuel Webster and Wilsons pub, ask for Wilsons by name and explain why.

The closure of Newton Heath is a reflection of Watneys abysmal marketing policies over the years. The ludicrous activities of the Host Group in wrecking pubs, the overpricing of beers coupled with an emphasis on trying to pour cardboard Carlsberg, Fosters and Budweiser down the punters' throats, have combined to ensure a decline in draught beer sales. No amount of razzamatazz and marketing gobbledygook can cover up the fact that Watneys don't give a monkey's about their consumers, their pubs or their beers. If Wilsons beers are threatened, what about Manns and S&P, which will be brewed hundreds of miles away from their market? How long will they remain? And what of the remaining five breweries? How much credence can we give to assurances that they will not close when only a month ago the same assurances were given about Wilsons?

I would bet that if they're allowed to get away with it, Watneys will close both Ushers and Drybrough within five years. This can only be prevented by stopping the development of national brands. CAMRA branches in all parts of the country can help by not welcoming Websters when it appears in their pubs - it could be the thin end of a very large wedge.

Roger Hall

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## CLUB NEWS

At the request of the members, Wilsons traditional mild and bitter has been on sale at the Higher Irlam Social Club for nearly twelve months. A recent visit by CAMRA members revealed warm beer - apparently a continuing problem due to cellar difficulties. A brief inspection showed a badly lagged heating pipe and the beer line from the barrel to the bar seemed somewhat over-long. The club is to approach the brewery for professional advice. It is obvious that there is a demand for the real thing at the club, and it is essential that facilities are improved in order to serve the beer at the correct temperature at all times.

## RAIL ALE (86) VICTORIAN CARRIAGE

Whitbread Chesters plan to stick a railway coach next to the Victoria Inn on Hyde Road, Gorton, as an extension to the pub.

# CITY DESK

PETER O'GRADY



## FIONA'S BAR

The mysterious subterranean watering hole on Princess Street (WD May) is to be called RICHMONDS. The sign outside proclaims Wilsons and Websters beers. The bar is not yet fully fitted out, so which beers and the method of dispense are unknown - but a June opening seems likely.

## HOBSONS

The word from the PEVERIL OF THE PEAK, Great Bridgewater Street, on the very day that W.A.P (Websters Avoidance Policy) was announced, is that Choice is proving to be a popular beer. In view of the announcements concerning Wilsons Brewery, would it be inappropriate to suggest that the name of Websters new beer is particularly cynical? Websters ordinary bitter didn't sell at the PEV and has been withdrawn.

## GORY DETAILS

The old Central Blood Bank on Aytoun Street is to become a pub. Any suggestions for a more suitable name than the BROADWAY HOTEL will be forwarded to the agents.

## GLASS HOUSE

The Mariners/Old Bank Street Brewery, Old Bank Street, which closed in January, has been gutted and is set to re-open in the autumn as the CONSERVATORY.

## CITY SLICKER

Following our impassioned plea a couple of months ago concerning possible refurbishment of the CITY ARMS, Kennedy Street, the news is extremely good. The award-winning "Walkers" design team have been drafted in to enhance this gem of a pub. Landlord Derek Dearden assures us that the whole range of beers - Burton, Walkers bitter, Jennings bitter and Tetley mild and bitter - will be available on handpump.

## BASS TARDY

The long-awaited refurbishment of Bass's TOWN HALL TAVERN, Tib Lane, has been put back yet again. August is the latest projected date.

## HANDPUMPS

LANGTONS, the new wine bar on Great Bridgewater Street (near the PEV) has asked Whitbread for handpumps.

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## DRABS

Last month's name-the-pub competition is off. Holts are calling their new amber nectar shop in Little Hulton the Dukes Gate, after an old farm which once occupied the site. However, there will be a competition for the name of their new pub in Padgate.

# FAIR SHARES

(2)

In an article in the February WD, Duncan Roberts pointed out that ownership of brewery shares by interested individuals and groups - the pub users - could be crucial in maintaining the small brewer's independence. Last month Duncan's suggestion of encouraging people to buy shares in their favourite amber nectar purveyor became national CAMRA policy.

Three of our local breweries are not quoted on the stock exchange (J W Lees, Hydes and Robinsons), although private shares can sometimes be obtained by writing directly to the company secretary. Holts shares are difficult to obtain, but small numbers (less than 100 - at around £7.80 each) can usually be acquired. Stockbrokers in Manchester charge about £12.50 commission plus stamp duty of 1% (going down to 0.5% later this year).

For a broader view, we asked stockbrokers John Siddall & Son for an appraisal of the North West breweries. This is what they said...

"Brewery shares are very much a specialised sector of the Stock Market and the prices often move independently of other shares, reacting sharply to sudden rumours of takeovers or the possibility of an increase in duty on beer or spirits. Regrettably, the sector has contracted to no more than a dozen stocks since the majority of independent breweries have either merged or been acquired by national brewers and hotel chains such as Bass, Allied Lyons and Grand Met.

For a number of reasons, takeovers apart, brewery shares offer the private investor interesting opportunities for capital appreciation over the medium term. In recent years breweries have become very conscious of the retail image of "the pub" and are currently spending millions of pounds modernising and improving them, often introducing a theme and a style to appeal particularly to the young. The trend towards providing a range of hot and cold food as well as sophisticated entertainment also attracts a wider market.

The decision not to increase duty on beer at the last Budget was very well received and all that is needed now is a scorching hot summer for brewery shares to have a very good run.

Today there are no more than a handful of North West breweries with Stock Exchange quotations. Boddingtons covers Greater Manchester and Merseyside after acquiring Oldham Brewery and Higsons. Other recent acquisitions include a chain of beer, spirits and wine wholesalers and wine stores. Boddingtons shares, after stagnating for many years, could be worth buying on the assumption that they can raise the level of profitability at Higsons.



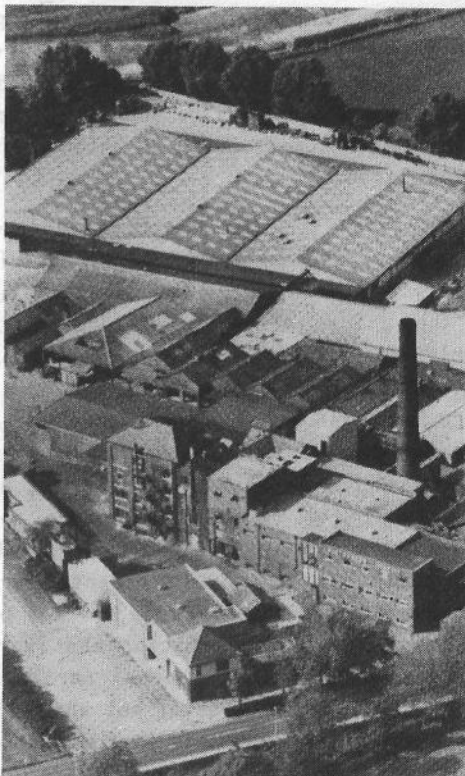
Greenall Whitley of Warrington operates almost on a national scale and ranks 6th in the brewery league with more than 1,600 pubs. Recent short-lived diversification into package tours proved highly unprofitable but, on the other hand, the acquisition of the Birmingham brewer Davenports and the De Vere hotel group should assist earnings over the long term. Greenalls share price has, therefore, underperformed, reflecting market doubts about future expansion plans as well as heavy unemployment in the North West. The shares rate no more than a hold.

Burtonwood (right), also based near Warrington, is one of the smaller independent brewers. Progress has been modest over the years with the acquisition of Haydock Park Racecourse and the formation of an hotel chain. It would be fair to say that Burtonwood's profits show below average growth and the company, by virtue of its size, must be vulnerable as a takeover target.

Matthew Brown of Blackburn was the subject of a long and bitter takeover battle with the much larger Scottish & Newcastle Brewery earlier this year and managed to escape on a mere technicality under the terms of the Takeover Panel. It is a well run business and the integration of the recently acquired T & R Theakstons will help to push profits forward.

Finally, brief mention should be made of Marston, Thompson & Evershed which, although really a Midlands brewery, has significant coverage in the Manchester area. Marston has a solid profit record and the acquisition of Border Breweries last year now takes it into North and Mid-Wales. Interim profits to the end of September 1985 were most satisfactory and another good year looks almost certain. On present ratings, the shares are still attractive.

For those investors who prefer to spread their risk, the Whitbread Investment Company offers the ideal solution as 90% of its assets are



in 20 breweries, including useful stakes in Boddingtons, M Brown and Marstons."

Further information and Stock Market Prices can be obtained from John Siddall & Son, Stockbrokers at the Stock Exchange Buildings, 4 Norfolk Street, Manchester. Telephone 061 832 7471.

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### CRESCENT CHEER

On 8th May Jo and Andy Davies reopened the Red Dragon on the Crescent, Salford, as a free house, selling Holts mild (63p) and bitter (66p) and a guest beer, currently Taylors Landlord. The pub, which has been closed for a few years, has plenty of potential and we wish them success. It was known for many years as "Twenties" (the address is 20, Crescent), a name which Jo and Andy are reviving when the pub is re-signed.

### SPA BEER

The Spa (Wilsons) at Little Hulton is selling real ale for the first time in its short history. Dave and Marsha Marsland took over about six months ago and organised the removal of the cellar tanks and the fitting of handpumps. To their credit, Pennine Host have been most co-operative and refused nothing.

Dave was with Bass for many years as a quality controller, and he is very well known in canal circles as Chairman of the Rochdale Canal Preservation Society.

From Monday 19th May Wilsons Original bitter (72p) has been on hand-pump; cask Green Label is expected later. In November this year the Spa will be 21 years old and a party will be arranged - full details later.

### HALIFAX BLUES

It's not only Mancunians who are sick as parrots about the Wilsons closure. Over the Pennines the good citizens of Halifax aren't exactly over the moon. Websters brewery is in a rural setting in Ovenden Wood - not to put too fine a point on it, it's in the sticks. Locals are already fed up with traffic going down country lanes at all hours disrupting their bucolic tranquility. The likelihood of increased production at the brewery conjures up visions of 40-ton behemoths breathing diesel fumes and destroying roads as they ferry endless supplies of beer to thousands of thirsty Mancunians. All so unnecessary, too.

### BODDY BLOW

Boddingtons have been refused planning permission for a new pub on the corner of Moorside Road and the East Lancs Road, Swinton (see WD last month).

# WIGAN & DISTRICT

Dave White

Last month's article had scarcely gone in the post before two pubs mentioned therein opened again...

Firstly, Blairs (aka Minorca), Wallgate, Wigan, is selling Greenalls beers, not Wilsons (remember them?) as was expected. The interior resembles a wedding cake and the clientele consist mainly of the junior, lager drinking kind. You may wonder, then, why Greenalls have bothered with the handpumped Original bitter (the 'Local' beers are keg), which was going for 80p for about  $\frac{3}{4}$  of a pint. The irony was that this was the best pint of Original this reporter has had in months! But it can't last. One final word: no training shoes, please.

The other pub is much better. Whitbread have reopened the Honeysuckle, Swan Meadow Road, Poolstock. On sale are Chesters bitter and Hartleys XB, both for 75p a pint. No complaints about short-measure here. The interior of the Honeysuckle is spacious and comfortable, and if the bar staff can resist the urge to lunge for the keg Trophy button when 'bitter' is ordered, then Whitbread are on to a winner with this one.

Still on the subject of pub renovation, Tetley Walker are promising to do things with the Commercial Inn, Cale Lane, New Springs. This is a cosy little boozer alongside the Leeds-Liverpool Canal. Among other things, one can expect wickets instead of diaphragm pumps and Tetley bitter will probably replace the Walker best.

The Hand & Banner (aka Banners), Chapel Green, Hindley, is now selling handpumped John Smiths bitter.

In May, members of Wigan branch surveyed a number of keg Matthew Brown houses in the area. We can report the following:

Bird in Hand, Wigan Road, Hindley. The landlord would be interested in cask ale if a cooler was installed. Rumour has it that the pub is to be 'Theakstonised' in the summer, so things are looking good; but the landlord wouldn't want to have to pay for any new equipment. This was by far the busiest of the Hindley Brown pubs we visited and has real potential.

Balmoral, Atherton Road, Hindley. Landlord would love to have real ale, but Theakstons had checked the cellar recently and found it unsuitable.

Prince of Wales, Market Street, Hindley. The landlord wasn't in.

Red Lion, Market Street. Not remotely interested in selling real ale.

In one other survey, at the Globe, Standish, the landlord said that the cellar was too small. Besides, the pub is very busy and Browns, like Greenalls, convert all high-turnover pubs to tank.

So at least one pub is a potential cask conversion. This is probably

coincidence, but the two real ale pubs we visited in Hindley on a Wednesday night, the Cumberland (T-W) and the Hand & Banner (Smiths), were heaving with people, while three of the four keg Brown pubs were practically empty.

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## 1987 GOOD BEER GUIDE

After an exhausting ballot the following selections were made for next year's Good Beer Guide by CAMRA North Manchester...

### CENTRAL MANCHESTER

Unicorn, Church St (Bass)  
Crown & Anchor, Hilton St  
(free house)  
Marble Arch, Rochdale Road  
(free house)  
Wheatsheaf, Oak St (Tetley)

### ANCOATS

Jolly Angler, Ducie Street  
(Hydes)  
White House, Gt Ancoats St  
(free)

### NORTH MANCHESTER

Old House at Home, Blackley  
(Wilsons)  
Golden Lion, Blackley (Holts)  
Dean Brook, Moston (Marstons)  
Railway, Newton Heath (Holts)  
Derby Brewery Arms, Cheetham (Holts)

### WORSLEY

Kenyon Arms (1st Reserve) (S&N)  
Royal Oak, Boothstown (Wilsons)

### IRLAM & CADISHEAD

Boathouse (Boddingtons)

### SWINTON

Newmarket, Pendlebury (Holts)  
White Lion (Robinsons)  
White Swan (Holts)

### SALFORD

Horseshoe, Broughton (Bass)



Union Tavern (Holts)  
Wellington, IOH (Holts)  
Spinners (Marstons)  
Church, Ford Lane (Wilsons)  
Oxford (Wilsons)

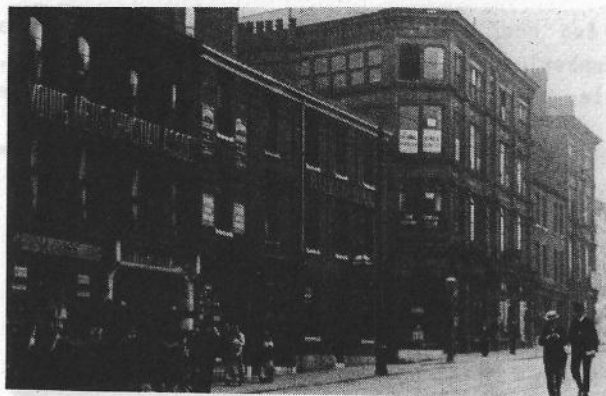
### ECCLES & PATRICROFT

Lamb (Holts)  
Park, Monton (Holts)  
Duke of York (free house)  
Stanley (Holts)

### Try Also

Duchy, Salford (Greenalls)  
White Lion, Eccles (Holts)

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# NOW & THEN

by ROB MAGEE

No. 6

## ROYAL OAK

178 UNION STREET,  
OLDHAM

Official records date the Royal Oak's licence from 1833, although local directories list William Knott, innkeeper, at "Rose Bank" in 1828. William was also a cotton waste dealer at Rhodes Bank (from around 1823) and before that a waste dealer and innkeeper at the Friendship Inn, Mumps (1818-20). The Royal Oak was probably rebuilt or altered considerably in 1833, when stonemason Thomas Inman was there (he may well have had a hand in rebuilding it). Thomas's father was a Yorkshire stonemason who kept the Roaring Lion, Mill Lane, Chadderton - he was known as "Yorkshire Bill".

From 1838 until 1885 Thomas Littlewood kept the Royal Oak. He was a blacksmith, and earlier had the Blacksmiths Arms, Rochdale Road. Margaret Hornsby came next (1888-1894), although the Littlewoods still owned the property. John Standring had the pub from 1906 to 1920, followed by Tom Standring (1920-27). The old photo was taken during John's tenancy, before the Oldham Chronicle took the large building on the corner of Rhodes Bank Street in 1923.

Robinson's brewery bought the Royal Oak on 9th November 1931, during Alfred Swindells' tenancy (1927-37). It is possible that the pub was managed until 1956, when James McGregor became the tenant. Until then, customers were serenaded in the pub's large upstairs concert room by the sophisticated sounds of a piano and double bass. This came to an end when rock & roll arrived in Oldham!

Eight tenants later, Brian Williams and partner Pat Healey arrived in 1982 and they increased the business



by 98% in 12 months. They also restored the concert room to its former glory. Sadly, Brian died in 1985 but Pat bravely carried on, with help from her Oldham Chronicle friends. A "Black Cat" competition had developed at the pub - teams of customers playing teams from the Chronicle at darts, crib, dominoes, pool, chess, table tennis, and there is also a quiz. The biannual competition has proved so popular that there is now a quarterly "Black Kitten" competition.

All Pat's cask Robinsons beers are on electric pumps. Old Tom is on all the year round at 57p per  $\frac{1}{2}$  pint; bitter is 74p a pint and best mild 70p a pint. She also provides tasty hot meals and snacks.

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The Spinners Arms, 107 Lees Road, Oldham, formerly a Bass house, is to open at the end of May as a free house selling six real ales.

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### ROSE AND CROWN

The alterations at Bury's free house, due to take place early next year, will be more drastic than licensee Geoff King envisaged. It seems you can't make a few simple improvements to a pub without the licensing magistrates, the public health department, the fire brigade and structural engineers putting in their two-pennorth. Expanding into the back room will involve knocking down a wall to remove a corridor, moving the bar, improving visibility into the two side rooms, improving fire escapes, rewiring, installing emergency lighting, replumbing and building a new kitchen to satisfy our public watchdogs. Let's hope it can be done without ruining the homely atmosphere.

At least the draught beers will remain. Thwaites mild and bitter and Hydes and Boddies bitter are now permanent features and a dozen guest beers have appeared including Pendle Witch, Moonraker, Landlord and Everards Tiger. At the beginning of June, Geoff King hopes (boats, trucks, weather, etc, permitting) to have on sale for the first time commercially on the mainland - Borve House Ale from the Isle of Lewis in the Western Isles.

### BIGGER APPLE

Not content to let Burtonwood queer their pitch with the revamped New Union, Wilsons have applied for permission to extend the New York on Bloom Street, Manchester, into adjacent property.

### C'EST MAGNIFIQUE MAIS CE N'EST PAS UN PUB

You'd have thought by now that Whitbread would have learned their lesson, wouldn't you? But, no! What they want to do now is to construct a mock Eiffel tower on the roof of the Drovers Arms on Ashton Old Road. Savetiers. (look it up)

# BROUGHTON

Broughton, which for convenience may be thought of as that part of Salford north of the Irwell and bounded by Prestwich and Cheetham Hill, has, in common with other areas of the city, lost numerous pubs and beerhouses this century. The number of licensed houses has dwindled from over 50 to just 26. All the most recent losses were real ale houses of character - the Duke of York and the Sun (Boddingtons), the Post Office and the Original (Wilsons), the Paper-makers Arms (Greenalls) and the Albert Park (Marstons). Since they have disappeared Broughton offers a fairly poor prospect for the traditional beer drinker, with only 11 of the 26 pubs serving the real stuff.

Whitbread have the worst record with all 7 pubs on keg. Two of their outlets - the Vavasour and the recently de-horrored Grosvenor - still have prominent signs advertising traditional beer and handpumps when all they sell is fizz. Perhaps the Trading Standards people should slap their wrists. Greenalls don't do much better with only one of their 5 houses selling real ale (bitter only). Bass have 2 keg establishments and one on real ale and the only Tetley tied house is still

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Photos: Dover, Fenney St: Original, Lower Broughton Rd (demolished): Sun, Gt Cheetham Street (demolished)



keg. Pennine Joke's Old Priory has recently returned to handpumped bitter (Wilsons and Websters) but the disastrous House that Jack Built is still a fizz pizzeria.

Sam Smith's Prince of Wales on Lower Broughton Road is a recent and most welcome addition to Broughton's real ale pubs. Refurbishment has been carefully done and Taddy bitter is on handpumps, although the OBB is still

keg. Boddies' three pubs are quite contrasting. The Kersal is a large, somewhat isolated place on Kersal Moor on the site of the old Turf, near the first Salford Racecourse. The Kildakin is an estate pub, tucked away near Cheetham Hill village. Although it's only ten years old, the whole estate is almost derelict and there's even a protective grille over the Boddies sign. The Church was a tiny street-corner beerhouse which once featured in the Good Beer Guide (1977) and was full of unspoilt working men. Boddies soon changed all that by extending it into neighbouring houses and generally knocking it about. Already it's looking a little worse for wear.

It is a well known fact that the proportion of real ale pubs in an area is directly proportional to the number of Holts houses (viz Eccles, Prestwich). This is certainly true of Broughton. The only purveyor of Joe's wonderful ales is miles from anywhere in Hightown on the Cheetham boundary. The Duke of York is a monumental edifice, looking more like a technical college than a pub. It has, thankfully, survived the demolition around it and, with its brickwork cleaned up, stands as a monument to an era of excellence in pub architecture (built 1899).



The Star and the Horseshoe (Robinsons and Bass) are opposite each other on a small back street at the top of the Cliff. They are well worth seeking out. The Horseshoe has been altered and smartened up but still retains its character.

Top: Whitbread deception - signs outside the Vavasour and the Grosvenor. Left: More like a technical college!

acter. The Star remains much as it was, with an eccentric three-room layout.

The Irwell Castle is an unexciting Wilsons house near Blackfriars Road. At one time when Great Clowes Street was a busy shopping street the Irwell Castle was also crowded, but alterations to the district seem to have affected the pub as well.

The Old Priory is perhaps not everybody's idea of an ideal pub. An enormous conservatory running round the building, and a huge children's playground and beer garden make the place attractive for people with young children; a pleasant oasis among the surrounding squalor.

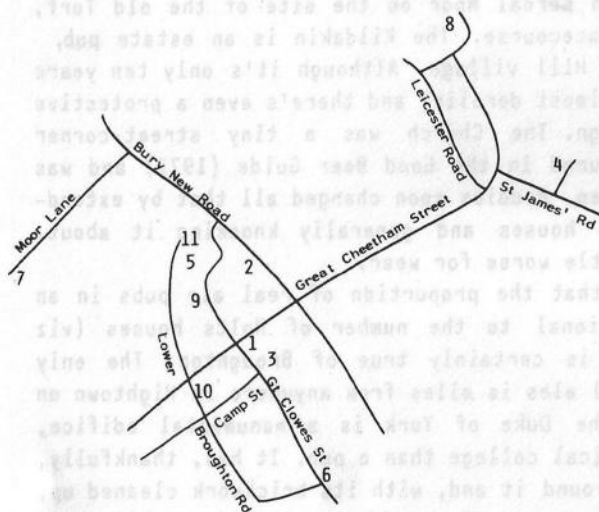
Behind Broughton Baths is the virtually unaltered Dover (Greenalls) and the very much altered Albert Park, which is Broughton's newest pub. Formerly the Holmlea private hotel, the Albert Park has been

extended into adjacent houses. From the back, the building presents a jumbled appearance but the interior manages to create a pub atmosphere - there's even a vault. The Albert Park is a free house but the only cask beers are Tetleys mild (68p) and bitter (70p).

Broughton's pubs are too scattered for a pub crawl to take in them all. The Duke of York is worth a visit and is

perhaps best taken in as part of a tour of Cheetham, where there's even more Holts. A leisurely trip could start off in the Star and the Horseshoe and by way of the Old Priory, the Albert Park and the Dover, end up in the Prince of Wales.

1	Albert Park	Great Clowes Street	Free (Tetley)	M,B(H)
2	Church	Hilton Street	Boddingtons	M,B(E)
3	Dover	Fenney Street	Greenalls	B(E)
4	Duke of York	Marlborough Road	Holts	M,B(H)
5	Horseshoe	Back Hope Street	Bass	Cask,4X(H)
6	Irwell Castle	Great Clowes Street	Wilsons	M,B(H)
7	Kersal	Moor Lane	Boddingtons	M,B(E)
8	Kildakin	St Kilda's Drive	Boddingtons	M,B(E)
9	Old Priory	Priory Grove	Pennine Host	WilB,WebB(H)
10	Prince of Wales	Lower Broughton Road	Sam Smiths	Tad B(H)
11	Star	Back Hope Street	Robinsons	BB(E) M,Old Tom(H)





I've had to have some very strong words with Eddy Nestfeather about his pussyfooting about. These days What's Doing is so sycophantic, conservative and polite that it hardly annoys anyone at all. Yet in 5 short months the redoubtable Nora Tackler has managed to induce megawobblers in scores of tavernkeepers and get up the nose of the odd brewer. According to my fellow Persons of Restricted Growth Institute member and legal eagle, Ruffley Dikheit, Efrem Brobdingnag was sent running, teeth afoam, to his solicitor after reading Manky Ale. When she's put the knife in, Nora smiles sweetly and says that she doesn't know what she's writing about and it's only a part time hobby anyway. I'm sure that if Eddy were to build up a library of sciolism, he too would be able to write with authority from a veritable warehouse of ignorance. Creating pavlovian reactions in highly predictable subscribers and deranged branch officials has become somewhat passe, so Duncan Busman has been instructed to break off from his pursuit of female crane drivers and act as a roving ambassador-cum-spy. We hope he'll soon be able to clue Eddy in on how it's done.

Who knows, we might end up with a publication which no longer prints boring, smarmy articles about new pubs but actually does some analytical campaigning. Not that I'm entirely in favour of this. After all, if Kepples want to shut their brewery then surely that's their affair. There's certainly no reason why CAMRA should stick its nose in and boycott their lovely Tykeley ales. They were kind enough to soften us all up by getting us hopelessly plastered on Hobsons 6X at a recent superfreebie, so I think we should be eternally grateful and encourage everyone to drink gallons of Tykeley ale, which is real, after all is said and done. Does it really matter where it's brewed or what it's called?

If this kind of thing carries on we'll be daring to suggest that Efrem shouldn't do what he wants about Fuddy's brewery when it's his not ours. Perhaps we'll even start wondering about the future of Dillons merely because the latest change of livery in newly tarted hostelries mentions Dillons not a lot.

Interfering in the internal affairs of brewers can only bring trouble. We should busy ourselves with running amber nectar shows and so

prevent brewers, who do provide the golden liquid which we know and love, from imagining that we are a bunch of demented loonies. Let's campaign by all means but let's not get carried away and try to change the real world.

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### ANOTHER ARCH?

The Marble Arch will soon have a companion amber nectar parlour in Salford. John Worthington has bought the Kings Arms in Bloom Street from Greenalls and the pub is expected to reopen in September selling a range of real ales. The Kings Arms is a big pub with plenty of potential, but a poor layout and decades of neglect by Greenalls means that a considerable amount of work needs to be done to restore it to its former splendour. Watch this space for further details.

### ROSE GROWING

The Rose Hill, Manchester Road, Bolton, has moved next door and building work, expected to last another couple of months, is in progress in the original pub premises. The extension into the house in Lever Street will nearly double the size of the Rose Hill and the future looks promising. Handpumped Bass, 4X mild and Boddies bitter are currently available. The Rose Hill is owned by the same people as the popular Winstons in the town centre.

### HIGSONS

Higsons bitter has joined the Boddingtons mild and bitter and Oldham bitter at the Boddingtons Brewery Arms. A welcome increase in choice - let's hope it isn't in preparation for phasing out OB beers.

### TOP HOUSE CHANGES

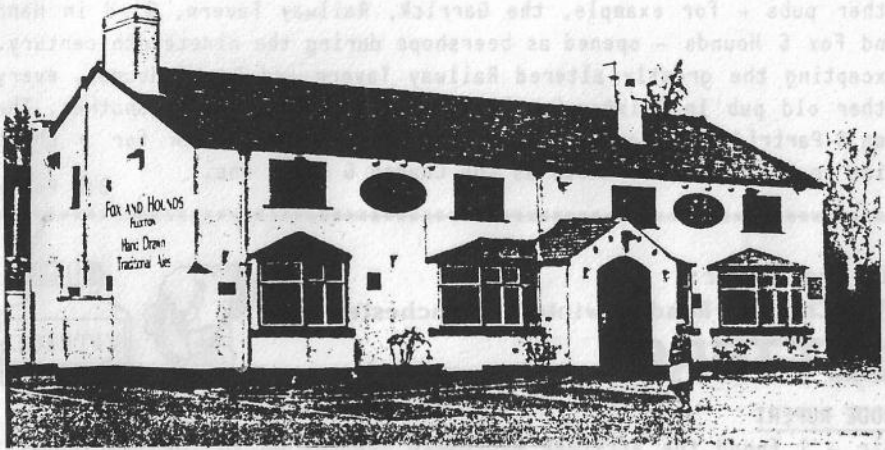
The Railway (Top House), Church Street, Eccles, is shutting for six weeks so that Tetleys can make improvements. The bar will be moved back to make more room in this small and popular pub.



### MISLEADING

Whitbread aren't alone in telling fibs about their "traditional" beers (see Broughton article). The Albert on Derby Street in Bolton advertises "traditional ales" outside, but only the fizzy variety can be found within.

Contributors to this issue: Stewart Revell, Bill Collier, Peter & Pauline Wadsworth, Rob Dunford, Paul Roberts, Tony Flynn



## THE FLIXTON CO-OP

The Fox & Hounds, Flixton, is now a smart Wilsons house on Woodsend Road: well over 150 years ago this building was made up of three separate cottages, owned by an early co-operative society.

It is commonly accepted that Co-operative Societies began at Rochdale in 1844 with the Rochdale Equitable Pioneers, and yet Flixton had a Co-op donkeys years before that. Here is some evidence...

Langton (1898): "The Flixton Union Society...this Friendly Society occupied the house which is now the Union Inn. They owned three cottages in 1818, and as early as 1806 must have been a very rich and thriving body, as they gave £150 to the eighth bell for Flixton Church in that year..."

Manchester Guardian, 18th May 1850: "The Flixton Union or Co-Operative Store. We have frequently...noted circumstances which have transpired at the New Bailey, with respect to disputes which have arisen among the members and managers of the 'union' or co-operative store at Flixton. The 'union' was formed about fifty years since, by five benefit societies at Flixton, who invested their surplus funds in a provision store, beerhouse, and other buildings..."

The beerhouse was the Union Inn (also known as the Flixton Union Inn) and this became the present Fox & Hounds.

A note on the other old Flixton pubs....

The following are listed in the Alehouse Recognizances for the years indicated:

<u>1780</u>	<u>1784</u>	<u>1812</u>
Grey Horse	Greyhound	Greyhound
The Buck	The Buck	Roebuck
Dog & Partridge	Dog & Partridge	Dog & Partridge
Red Lion	Red Lion	Red Lion

Other pubs - for example, the Garrick, Railway Tavern, Bird in Hand and Fox & Hounds - opened as beershops during the nineteenth century. Excepting the greatly altered Railway Tavern and Fox & Hounds, every other old pub in Flixton has been rebuilt at one time or another. The Dog & Partridge evidently became the Church Inn, which for a short time in the 1840s was known as the Church & State Inn.

Bob Potts

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To the Editor:

375 Chorley Road, Swinton, Manchester M27

## LETTERS



### RUDE RUPERT

Sir - I found the attitude expressed towards me in the "Periwinkle" section (WD May) unwarranted and unhelpful.

Having been an avid follower of CAMRA for many years and also a reader of What's Doing I found being told not to read WD just because I asked a question most offensive.

My respect for CAMRA has now been seriously damaged as I am now of the opinion that the writer of the "Periwinkle" section has the mental age of a child of five. Only an idiot would harm his own magazine's sales by suggesting that people shouldn't read it.

On a lighter note, Courage's brewery was most helpful on the matter of the Imperial Russian Stout.

Roy Cottam

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\* 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 \*  
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\* St Albans, Herts AL1 3BW. \*

\*\*\*\*\*

### SORRY

First the good news... The Ellesmere (Tetley) in Walkden is an outlet for What's Doing. For some reason it got left off the list in the last WD.

Now the bad news... You won't be able to get your copy of WD from the Ellesmere for the next 3 months as it is closing for a £189,000 refurbishment.



## part four adjuncts & salts

### HOME BREW CORNER

As I indicated in part two, the main ingredient in all home brews should be pale malt grain, which provides most of the fermentable maltose and body-forming dextrins. Alone, pale malt will produce a quality pale ale, with suitable hops and no other additions. Eight pounds, properly mashed, should give five gallons with an original gravity of 1040-1045.

Other types of beer can be made by various additions, in small proportions, to the pale malt. Adjuncts are generally cereals or sugars. Cereals can be either malten or not.

Malted cereals are crystal, chocolate and black barley malts, or wheat malt. Unfortunately cereals are flaked, torrefied or roasted barley, flaked rice and maize or (rarely) oats and rye. Sometimes flours are mixed into the grist.

Most adjuncts, except wheat malt and rye, contain no diastase and so rely on the enzymes in the pale malt to convert them to sugar. Crystal malt is the exception - it is mashed in its own liquor before drying and cooking.

Sugars can comprise white sugar, brown sugars and brewer's sugars of varying colour, glucose chips made from maize, barley syrup, wheat syrup, caramels and treacles.

Cereals are generally added to the mash and sugars to the boiling wort. All will add varying degrees of colour and flavour to the beer as well as providing extra fermentable material. Sugars in particular are a cheap and easy way to increase the alcohol in a brew, but this should be resisted as the "balance" of the finished beer will be wrong.

Water is also treated with additives, salts, when it becomes "liquor". Certain parts of the country, such as Burton, became brewing centres because of the minerals in the water. Different minerals suit different beers; they affect the pH (acidity) during mashing and the palate of the finished beer.

Most Manchester home brewers are lucky in one respect; Lakes water is very pure and only additions need be made. Less fortunate people often need to remove unwanted minerals before they add the beneficial salts. Main beer styles and associated salts are as follows:

**Pale ales and bitters:** calcium sulphate (gypsum) and magnesium sulphate (Epsom salts).

**Brown ales and milds:** Calcium sulphate, sodium chloride (common salt) and potassium chloride.

**Stouts:** Sodium chloride, potassium chloride and calcium carbonate (chalk).

**Lagers:** none (for continental malt - see part 3) or calcium sulphate (for pale ale malt).

Salt additions are at a low level;  $\frac{1}{2}$  to 3 teaspoons in a 5-gallon brew.

I don't intend to give a large collection of recipes; Dave Line's second book (8) does that admirably and is highly recommended as illustrative of the way adjuncts can be combined to produce a wide range of beer styles.

The following show how the pale ale described above is transformed by suitable additions:

**"Guinness style"**

7 lb pale malt  
2 lb flaked barley  
1 lb roast barley

**"Ruddles County"**

7 $\frac{1}{2}$  lb pale malt  
8 oz crystal malt  
1 lb white sugar  
3 oz molasses  
2 tsp caramel

Of course, all these recipes need different quantities and varieties of hops. Next time I shall describe the main types and the reasons for boiling them with the wort.

Humulus Lupulus



## Branch Diary

### WIGAN

Wed 4 June 8.30pm Campaign Meeting, Millstone, Wigan Lane, Wigan  
Wed 11 June 8.30pm Branch Meeting, Swan & Railway, Wallgate, Wigan  
Contact Brian Gleave Atherton 892965 (h) Atherton 876200 (w)

### NORTH MANCHESTER

Wed 11 June, Spanking Roger, Miles Platting, 8pm  
Wed 18 June, Branch Meeting, White Swan, Swinton  
Wed 25th June, Farnworth survey. Bridgewater, Buckley Lane 7.30pm  
Wed 2 July Blackley Crawl 7pm Grove, 8pm Golden Lion  
Wed 9 July Crescent (Red Dragon), Salford 8pm  
Wed 16 July Cider Evening at the Duke of York, Eccles. Bulmers speaker  
Wed 23 July. Royal Wedding Day crawl of Prestwich with ROB. 7pm Coach & Horses, 8pm White Horse, 10pm Friendship  
Contact: Roger Hall 740 7937