WHAT'S DOING



JULY 1986

THE MANCHESTER BEER DRINKER'S MONTHLY MAGAZINE

ATHERTON ALE

Holts' newest acquisition, the Atherton Arms, formerly Atherton Labour Club, eventually opened on Monday 23rd June. The building has been given a complete facelift externally so it looks less like a box, whilst the interior has received the usual careful treatment from Holts.

There's a posh lounge to the front of a central bar and a rear vault complete with full-size





billiard table, pool table and dartboard. A function room is to open shortly.

Handpumped mild and bitter are competitively priced for the area: mild 59p, bitter 62p in the lounge; 58p and 61p in the vault.

Licensee Paul Waring (left) was formerly at the Bridgewater in Patricroft and the Tanners in Cheetham.

'TWENTIES'



Trade is gradually building up at Salford's newest free house, The Crescent Inn (formerly the Red Dragon and known as "Twenties" - the address is 20, Crescent). Licensees Jo and Andy Davies (left) sell Holts mild and bitter and a guest beer, currently Ruddles County.

CAMRA PRESENTATION

The photograph shows Jim Makin receiving his Honorary Life Membership from Regional Organiser Ken Birch at Whitbread's Cook Street Brewery last month. Jim, a Whitbread employee, was a founder member of CAMRA.



CITY DESK

PETER O'GRADY

The Castlefield Development has caused a flurry of activity amongst the brewers...

THE CROWN on Deansgate has been successfully refurbished. It is now basically a one-room pub with a clearly defined games area and central bar sporting

five handpumps; 2 for Wilsons bitter and one each for Wilsons mild, Websters Yorkshire bitter and Choice. (You have to search for the mild pump — it's hidden behind the food display cabinet.)

THE OXNOBLE, Liverpool Road, the only pub I know that is named after



a potato, was re-designed at the beginning of June. Gone is the gloom and the horrible flashing lights over the bar. We are now faced with a main room. a lounge (complete with a piano) at the rear and a games room. Chesters mild and bitter on handpump are served with a smile and a song by licensee Linda Borders. A happy pub with lunchtime food that's worth visiting.

Collier Street, off Liverpool Road, has been paved over to afford access to the Disneyland-style Roman gate to Mamucium, as our fair city was once known. It also conveniently provides space for the $\frac{\text{WHITE}}{\text{LION}}$ to put out tables on warm days. A pleasant Whitbread pub which provides good food together with a passable pint of Chesters bitter or mild on handpump.

The former ST MATTHEW'S TAVERN on Tonman Street (which was always my favourite in this area) has long been closed. However, there is fixed to its sad portals a notice to the effect that Boddingtons wish to transfer the licence (currently in suspense) from the Duke of York, Cross Street, Gorton, to a pub to be constructed on land at the corner of Tonman Street and Deansgate. I know Whitbread have the nearby White Lion and Oxnoble, but surely the St Matthews could have been refurbished as a small hotel (with extension?) to provide much-needed cheaper accommodation/restaurant facilities for the Castlefield area and G-Mex Centre.



Back "right in the heart of things", <u>SAM'S CHOP HOUSE</u>, Back Pool Fold, have opened their "Executive Suite". Could executives please send details of beers to the editor? In the main bar (where mere mortals can drink), the Mann's bitter has been replaced by Websters Choice. The other draught bitter is, strangely enough, Yorkshire Bitter. (Both on handpump - Yorkshire Bitter costs only 45p for a half!)

The <u>CHINA GARDEN</u>, George Street, Manchester's only Chinese bar (apart from the mixed <u>SEVEN OAKS</u> on Nicholas Street) has a sign outside proclaiming Tetleys traditional beers - report next month.

Alan Titchard has left <u>BENSONS</u> (High Street) to take over a Whitbread pub in Durham. Alan, a likeable chap, has spent several years in the city at the King (Oldham Street), Mr Chesters and Bensons — where he managed to get the beer at the right temperature after discovering that the lines went past the back of the cookers!

OUT OF TOWN.... The landlord with the longest name under the sun has taken over FOSTERS, Upper Brook Street - Thomas Michael William Patrick



Spiral Staircase Katanga Katanga Red-Step O'Dowd, formerly of the TOWN HALL, Tib Lane. Anyone who remembers the hell hole that was DOCTOR FOSTERS will be pleasantly surprised by the new-look FOSTERS (originally the Blackstock Hotel). Chesters bitter and mild are on handpump.

(Tommy's dad, another Tommy, featured in a photo in April's WD. He's the one on the left of the two coopers at Holts brewery.)

A few yards down the A34 on Anson Road is Tetley's RAMPANT LION (previously the Milverton Lodge private dining club). During warm weather there is an outside bar in the beautifully appointed beer garden. Handpumped beers at the pub are Tetleys mild and bitter and Jennings.

FREE HOUSE

The Spinners Tavern, Lees Road, Oldham (WD last month) opened selling Pendle Witch (95p), Fullers London Pride (89p), Ruddles bitter 85p), Boddingtons (75p), Wilsons bitter (74p) and mild (72p) and Theakstons (89p)



WILSONS BREWERY The trade unions TO CLOSE Websters' redundancy



The trade unions have accepted Websters' redundancy offers, so the closure of Newton Heath brewery is now almost certain. Already the merger of Wilsons and Websters has brought about the demise of one beer — Websters dark mild is no longer available in cask form. There have

also been complaints about the quality of beer brewed in Halifax. The reaction from customers and licensees to CAMRA's "Ask For Wilsons" campaign has been phenomenal. Already hundreds of postcards have been sent to the brewery. Action by consumers can and does affect the behaviour of large organisations. If we, as customers, take it lying down, Watneys will get away with what they have done and carry out further acts in their own self-interest to the detriment of drinkers and pub users.

The greatest threat to consumer choice is the development of national beers. A national beer represents the lowest common denominator of taste, smoothing out regional variations with a bland inoffensiveness. Websters Yorkshire Bitter is well on its way to becoming a national beer. This must be prevented. What happened to Wilsons last month could well happen to Drybrough and Ushers next year, but only if Websters continues to make inroads. Let's keep Websters a Yorkshire bitter.

* SUBSCRIPTIONS: Send cheque/PO for £1.90, together with your * name and address, to Roger Hall, 123 Hill Lane, Blackley, * Manchester, for 6 issues. Cheques made out to "What's Doing".

* BACK NUMBERS: 10p per copy. Send stamped, addressed envelope to Roger Hall, address above.

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

Contributors to this issue: Roger Hall, Pete Cash, Peter O'Grady, Paul Roberts, Stewart Revell

BULLS HEAD DIG

There seem to be a lot of holes in Salford at present, as anyone navigating Chapel Street/Greengate and Gravel Lane will testify. The sewer workings near the Sacred Trinity Church have revealed the old tramlines, but something far more ancient is now on view round the corner. Going up Greengate, on





the left hand side just before the Shears, two cellars of the Old Bulls Head have been excavated. along with foundations of other old buildings. The house, part of which dated from the fourteenth century, was pulled down in 1937. The two cellars have survived quite well, although foundations of an air-raid shelter destroyed one side: the rear cellar is unusual in that it is cut out of the red sandstone bedrock. Excavations on the site will continue for another month or two and then the land will be built upon. So next time you are wandering up Greengate towards the Eagle or the Three Legs of Man, pause at the Old Bulls Head. A hole worth looking into. **************

CHEAPEST FREE HOUSE

The Holts bitter at the Drop Inn, Monton, is now permanently priced at 60p a pint, making this once again probably the cheapest free house in the country. Other beers are Boddingtons bitter (65p), Tetley mild (70p) and Jennings bitter (70p), which has replaced the Tetley bitter for a trial period. Initially, at least, it is selling well.



It's been all go in Orrell lately. The Abbey Lakes, Orrell Road, Abbey Lakes, has been revamped and the range of beers improved. Cask Wilsons mild has been reintroduced alongside the bitter, plus Websters Yorkshire Bland. The keg range is almost as interesting, with Newton mild, "Original" bitter and Websters Green Label. All the cask ales are on handpumps.

Handpumps have replaced diaphragms in the Brookhouse Inn on City Road and predictably the Walker best has been removed in this Tetley house. The beer is as good as ever, though. Meanwhile the Mount on Orrell Road has gone keg. This Berni Inn was never going to give Robin Bence any sleepless nights and the ale, though varied in choice, was invariably mediocre.

The Market Tavern, Mesnes Street, Wigan (SEN) was closed at the time of writing. No, the Bolton boot-boys haven't been at it again! This time the pub is to be enlarged into what used to be a travel agent's on Marsden Street. The surrounding buildings have been demolished to make way for the car park — all, that is, but for the forlorn Park Hotel, still standing and shut these last fifteen months. To get back to the Market, however, I understand that the extra space is to be used for new toilets, while the existing loo will be transformed into a kitchen. Encouragingly, the handpumps can still be seen amidst the debris.

The Turnkey Cellars, King Street, Wigan, are under new ownership. The main drinking area is festooned with mirrors and the lights are so much dimmer. The cask ales have been retained (McEwans 80/- and Moorhouses Pendle Witch) and unfortunately so have the bar staff, who would surely gather dust if they moved any slower.

Last month's praise for the Honeysuckle in Poolstock was a shade premature. The Hartley's XB was reportedly taken off weeks ago and the Chesters bitter was missing too on a recent visit. Looks like there's

as much chance of drinking real ale in the Honeysuckle as there is of finding a hop in a pint of Websters.

Duttons bitter is no longer on sale at the Hinds Head, Mossy Lea Road, Wrightington. Whitbread Castle Eden (74p) remains.

There's been a lot of change in Greenall Whitley land, little of it for the good. The Crooke Hall Inn, a canalside pub in Standish Lower Ground, has gone keg; the Victoria, High Street, Golborne, is closed and the New Inn, Goose Green, was recently boarded up. The New Inn was a "try also" entry in this year's GBG. The British Queen, Ormskirk Road, Pemberton, is also closed. This keg pub is to be sold delicensed (see May WD) along with the Plough & Harrow, Ormskirk Road, Newtown, now boarded-up. The Railway (aka Robin Hood), St Helens Road, Leigh, has had handpumps installed to serve the cask mild and bitter; the Hesketh Arms, Liverpool Road, Rufford, is selling tank mild and bitter through handpumps.

Finally, a bit of news from Parbold. Jennings bitter has been withdrawn from the Stocks Tavern, Alder Lane. The Cumbria brew has not been a success in the Wigan area. Further up the road, cask Burtonwood mild has returned to the Railway Hotel, alongside the station.



CASTLE & FALCON

Modernisation is due soon at Burtonwood's Castle & Falcon, Bradshaw Street, Manchester. It will be a shame to lose the unspoilt gents lavatory, but such is progress. Wonder if they're going to put the old Ribble bus seats back? Cask mild is expected to return and JBA may be introduced.

REOPENED ROBIN

Tetleys have splashed out on their Robin Hood, Clifton, and it's an improvement on the last remodelling of the pub. The Robin Hood is still a Cavalier Restaurant, so the emphasis is on the eating side, but the interior has been completely changed and there are two pleasant seating areas. Tetley bitter is 77p, mild 73p.

NOW & THEN

by ROB MAGEE

No. 7

FLOWER POT INN

376 HIGGINSHAW LANE, ROYTON



Around 1822 a floral society was formed in an upstairs room of the Hat & Feather, Fleet Street, Royton, and florists from ten miles around brought their exhibits to the annual flower show. One exhibitor, Joseph Wild of Higginshaw, was well known for his auricula plants and it was said that he would take blankets off his bed to protect his flowers and plants from the frosty nights.

Not long after the passing of the 1830 Beerhouse Act, Joseph bought an Excise licence and opened a beerhouse on Higginshaw Lane, aptly called the Flower Pot Inn. When he died in 1838 his wife Mary took over until 1844, and she was succeeded by Mally Wild, who kept the Flower Pot until at least 1852.

Until 1870 the address was 109 Higginshaw Lane - on the left hand side



of the lane as you approach Heyside. John Ogden was there in 1854 until at least 1861; by 1865 Mary Ogden had taken over. When Thomas Mills was landlord (1867-78) a new Flower Pot was built across the road — this was numbered 376 Higginshaw Lane in 1870 and a full licence granted.

The old three-storey, stone-built Flower Pot was demolished to make way for new gas works offices, which have now gone. Eight landlords later Thomas Savage had the licence from 1915 until 1922 - the photograph shows him and his customers, probably at the end of the Great War. Mr Savage sold the business to Oldham Brewery in 1923 and Fred Wrigley was their first tenant until 1925.

29 tenants later Alan Pearson and his wife Jean moved in to the Flower Pot last year and they run a very busy, friendly pub. Oldham cask handpumped mild and bitter sell at 61p and 64p.

(Rob Magee is currently researching a book on Royton pubs)

MAGIC BOX

Silk Street, Salford, is not the most salubrious part of Greeater Manchester. The area is dominated by tower blocks from the 60's in



various stages of abandonment and dereliction. Since the closure of the Hyde Park Corner, the Druids Home is now the only remaining pub in the area. It seems that this too has been given the kiss of death. Watneys have selected the Druids to be one of their new Samuel Websters houses. Surprising, isn't it, that a beer manufacturer with such a wealth

of marketing talent should make such a fundamental mistake in selecting suitable candidates for Webstering.

Another Wilsons house selected to become a Websters emporium is the Hussar in Hulme.

ROMPER CHOMPER

Manchester's favourite brewery's plans to Bodify the Romper at Ringway came unstuck the first time round. They've now applied again. The plans still involve building a restaurant - hardly what's required in a pleasant village local.

WHITBREAD

Most buildings at Salford's Cook Street Brewery date from the 1890s, when the original Threlfalls premises (below) were demolished to allow for railway widening. A trip round the brewery starts at the top, like the brewing process itself, and is well worthwhile, as a group of CAMRA members treated to a tour last month will confirm.

Normally visitors are taken as high as the malt store, where the main ingredient, pale malt, shares the floor with torrefied wheat, crystal and black malts, and of



course the malt roller mills. However, up a further flight of stairs rest a pair of dusty old wort cooling tanks, long superseded by the much more hygienic paraflow heat exchangers.

The internal view of the woodwork under the roof is worth the extra climb. The two vertical "queenposts" and the main horizontal beam are amongst the largest single pieces of timber ever used, and the whole place has a cathedral-like atmosphere. A few more steps lead out on to the parapet surrounding the slate roof and in the summer evening sun the views of Manchester and Salford were magnificent. One visitor even claimed to have spotted Holts brewery!

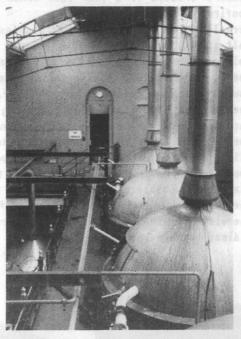


Descending past malt store we came to the mash tuns. town's water used in the mash is not itself "burtonised", but requisite salts added to the dry grist -it works just as well. In the next room, where Trophy was in various stages of fermentation, noticed original gravity differences 1036.9) (1034.9 different between batches. This is partly resolved by averaging out before duty is paid, but another reason is that the cask Trophy is stronger than the keg/tank version. The other cask beers (Chesters mild and bitter) together with Trophy account for 24% of the 190,000 barrels brewed per year. Capacity is 250,000 barrels. The showpiece of the brewery is the magnificent Copper Room with its enormous gleaming coppers (right), where the wort is boiled with the hops. These days the hops are all pelletised - not in itself to be condemned since pellets are just as good as the hops they are made from.

On the ground floor again we viewed the casking lines, and here there were whole hops; a slug is used to dry-hop each cask of Trophy. A new

10-gallon size cask was also in evidence; this will probably replace the older 9's. Now that the future of the brewery seems more secure, the next investment may be in equipment to wash the outsides of the casks. The largest casks at Cook Street are 18 gallons, whilst the kegs go up to 22.

The hospitality in the cellar bar (which is comfortably set out like a pub with dartboard and table skittles) was very generous, with ample supplies of the cask beers to wash down the substantial buffet. After short speeches of thanks, the Regional Organiser brought matters to a close with his now infamous "Clam Joke".



Apart from the Clam Joke, the only other thing that marred the evening took place outside the brewery. Arriving early for the visit, two CAMRA members went into the nearby Tallow Tub. There were a couple of handpumps on the bar with Chesters mild and bitter pump clips, but the lady serving behind the bar went straight for the Trophy pump. "No, not that; the real stuff." "We don't sell it any more." "Why the handpumps?" "Well, we don't advertise it outside any more." CAMRA members leave. Is it worth checking out the Salford Arms? No, let's not bother.

That's the problem with Whitbread. Despite the reintroduction of cask beer a few years ago, the wary drinker stays clear of their pubs unless real ale is a certainty. Remember the "Chesters flagship",

Mister Chesters? That went keg a couple of months after the (first) reopening. Some Whitbread pubs do sell excellent real ale, some advertise real ale but don't sell it (eg Vavasour, Grosvenor - see WD last month) and some serve up such an awful pint that it is only a matter of time before it is dropped.

However, it was very encouraging to learn that cask beer production has increased from 8,000 barrels per year in 1981 to 40,000. So there has been plenty of progress in the right direction and the emphasis on tradition and excellence at the brewery itself was evident — if only Whitbread can extend this to the beer in the pubs!

NEW JOE PUBLIC

Holts recently announced that they had two sites in mind for new pubs. One is on the old railway yard, Broom Lane, Levenshulme. Wonder where the other is?

THUMBS UP

The Harp & Shamrock, New Mount Street, Manchester, has joined that elite group of hostelries with bar billiards.



WHAT'S IN A NAME?

Samuel Websters and Wilsons are introducing a rebranded Wilsons Original Mild which will replace Websters mild in the Websters houses. OK, so what? Well, on closer examination the bar mountings say "traditionally brewed". This presumably leaves the way clear for the introduction of top pressure delivery systems, chilled and filtered beer, etc. It wouldn't really be telling lies,

would it? After all, they're all brewed traditionally, aren't they?

BOWLS ACRES

Not everything that Whitbread does to pubs is completely demented. Railway carriages and Eiffel towers — have they been shoved into the cupboard along with the Houses of Horror? They're actually building a new bowling green at the Acres Inn in Denton.

Over in Spirors and the ALE TRAIN mostly subvit subvited of sovi

If you fancy a beery awayday at the Great British Beer Festival, British Rail are running a special train to Brighton on Saturday 9th August. The return fare is £12.50. Times are:

Bolton 7.15am returning at 11.00pm
Manchester Victoria 7.30am returning at 10.45pm
Stockport 8.00am returning at 10.15pm

Booking details can be had from Traintours, Room 316, Victoria Station Buildings, Manchester.

KING'S ALE

LEO KING

At long last the <u>CITY</u> on Oldham Street, Manchester, is serving real ale - hand-pumped Chesters bitter (74p). I don't think this pub has seen real ale since its pre-Whitbread days, when it was a Threlfalls-Chesters house. Formerly the King & Coronation, or "Top Kings", this pub always appears busy.

Holts bitter went on sale at the ANCOATS free house, Great Ancoats Street, in June and is selling at 66p a pint - which makes it one of central Manchester's cheapest pints. It is dispensed from the handpump which was originally used for Websters Yorkshire bitter. Now there's one for the book!



Protest cards may be available at certain Wilsons pubs in your area - ask for one, fill it in and help preserve Wilsons beers. Not too long ago Websters had a bad reputation for real ale and year after year the GBG reported that out of their 285 outlets only 30 or so sold real ale. A lot of praise has been given to Websters Choice bitter - too much for my liking. The price (up to 88p a pint) is ridiculous and even Websters' regular beers are dearer than Wilsons. This is due to "transport costs", no doubt. So how much will your pint of Wilsons cost when it is coming from Halifax?

The <u>ROYAL GEORGE</u> on Lever Street in Manchester is now a "Samuel Webster house", but Wilsons beers are still on sale. Ask for Wilsons! The <u>MINERS ARMS</u>, George Street, Oldham, has also become a Websters house. Wilsons is still on sale, but I noticed the mild pump clip advertised "Brewed traditionally by Samuel Webster & Wilsons". Slowly, but surely, it's spreading.

Over in Salford, Hydes bitter is now available at the PRINCE OF WALES free house, Oldfield Road (formerly an all-gas-and-Bass pub). Other handpumped beers come from John Smiths and the ubiquitous Boddingtons. Handpumped Thwaites is no longer on sale at the PARK ROYAL on Regent Road. This Burtonwood "free house" now sells only Burtonwood bitter (75p) and mild. On a recent visit the beer was warm - no wonder the pub was empty. It is to be hoped that this pleasant, up-market pub will improve somewhat. Thank goodness for the nearby Bricklayers (Holts) - overcrowded, smoky, but worth it!

On a recent visit to Stoneclough I found that the MARKET STREET TAVERN sells handpumped Wilsons mild and bitter, although this is not mentioned in local beer guides, and Jennings bitter is on sale at the HARE & HOUNDS up the road. Licensee Derek Eccles assures me that his Tetley beers are traditional even though they are dispensed by free flow pumps. Derek intends to have the pub extended and real ale will continue to be sold. The Jennings bitter was excellent at 70p a pint.

CLOSURES

Bolton's list of shut pubs has lost one and gained one. The Tanners (ex-Greenalls), Lever Street, has been sold and is now a joinery shop.



Early hopes for an immediate successor to David Rowlinson at the Sunnyside (left) came to naught. Several parties have shown interest in buying the pub - including, we hear, brewers Boddingtons, Banks and Holts - let's hope the choice and quality of real ale introduced by David will continue when the Sunnyside reopens.

KENYON ARMS

Youngers IPA is now on hand-

pump at the Kenyon Arms, Little Hulton, at 76p a pint. Sadly, the Number 3 has been dropped.

PADDOCK PICKET

Refurbishment of the Paddock on Cross Lane, Salford, has been delayed by an official picket of cleaners protesting about Boddingtons' decision to place future cleaning work with outside contractors. Those who have visited the Paddock may be forgiven for not realising that cleaners were actually employed at the pub.



WELLY GETS THE BOOT

The Wellington, Regent Rd, Salford, closed last month and yet another Salford pub of character is lost. Boddingtons' new pub nearby looks as if it will be opening soon. Bet it won't be as good as the Welly.

WANT TO BE A LANDLORD?

Hydes are advertising for new managers at the Gateway, East Didsbury, and the Unicorn, Hale Barns.

375 Chorley Road, Swinton, Manchester M27

LETTERS





Can you taste the lmage?

Most American beer drinkers have their favourite brand, but this is more because of its image than because of its taste, it seems. Victor Tremblay, of Kansas State University, examined data on the American beer industry which was published in Advertising Age between 1950 and 1977. He found that it is the quality and intensity of a firm's advertising—and the product image this creates—which has most impact on a company's share of the national market (Journal of Industrial Economics, vol 34, No. 2, page 183).

This explains why, in blind taste tests, most beer drinkers have been unable to distinguish one brand from another, yet still remain faithful to their favourite. In one experiment, researchers placed four different labels on the same product, and all 250 people involved in the experiment thought that they could tell them apart. Most felt that at least one of the "brands" was unfit for human consumption.

The study also suggests that people drink more beer during slumps than during booms—perhaps because it is in hard times that the ad men really get to work. And the high cost of such campaigns explains why, in 30 years, no regional American beer has been able to break into the national market.

strikes me that this item definitely comes under the heading of "Rolling Stone" magazine's wonderful motto. "All the News that Fits". That American beers are lager is not the only "fitting" point here: the fact that British national brands of beer. whether brewery or cask conditioned. also tend towards a sameyness that would make them hard to tell apart in a blindfold test is surely the most cogent point. I feel the insouciance of the major brewers (and those in Warrington, Strangeways, etc. who tread the same path) about the standardisation of products - the fact that they don't care if it all tastes the same - is CAMRA's biggest challenge. We need beers, and the more the merrier, such as those brewed in Cockermouth, Keighley, Stockport, etc, that quite a lot of beer drinkers actually don't like the taste of; that's a healthy situation.

Stan Beale

Sir - Following on from Bob Potts' "Flixton Co-op" article (WD June),
I thought you might be interested in this photo of the "Fox & Hounds",



taken when the beerhouse occupied two of the old coop cottages. Taylors was a Manchester brewery taken over by Marstons of Burton in 1924. Talking of takeovers, I have a cutting from the Stretford Journal of 27/1/74 and in it a spokesman for Watney Mann states that a "Spanish Bar" in two sections was to be

fitted at their tarted-up Fox & Hounds. Unfortunately the second half

of the bar had not arrived because of import restrictions following the assassination of the Spanish premier. So who do we have to kill to stop Watneys buggering about with Wilsons?

Alan Taylor

BAD NEWS

The casual reader of New Tyke Taverner, the real ale magazine for West Yorkshire, Harrogate and Craven, could be forgiven for not noticing

Apparently, Wilsons brewery is to close and brewing transferred to Websters at Halifex. Of course, the brewery will say that Wilsons beers will not be lost - but we all know that they will lose their distinctiveness and eventually be withdrawn. We've seen it all before. that Wilsons Brewery is to close. It's there all right - seven lines on page 22, together with 5 lines about two Vaux closures. However, to get there, you've got to wade through such campaigning items as the price of orange juice,

transvestite barmaids, photos of amber nectar shows, curry houses and how we got pissed in Manchester yet again. Really, boys! Remember why we're here?

BOLTON NEWS

The Falcon on Kay Street, Bolton, is under threat as Bolton Council deliberate on whether or not to build the second carriageway of the Topp Way bypass. As yet neither landlord Keith Partington nor the brewery, Tetley Walker, has been officially told, but nearby Council tenants have.

The Falcon is an excellent large pub which has featured in a number of Good Beer Guides. It is a meeting place for many local organisations, including the local CAMRA branch, and their next meeting is at the pub on 2nd July, when perhaps the situation will be a little clearer. Similar schemes over the past 15 years have come to naught due to lack of cash, and so, we hope, will this one.

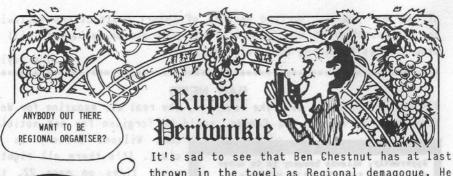
The Anchor, off Bury Road, a "Boddingtons free house", as it describes itself, is now selling handpumped Higsons mild and bitter.

Vaux Regal bitter is on sale at Maxims, Bradshawgate.

An application has been made to turn a shop on Manor Street into a wine bar. If it's successful let's hope it's better than the other such places in the town centre. A recent CAMRA price survey showed that the town centre wine bars charge extortionate prices - 85-90p for a pint of bitter and £1 for lager was commonplace.

HIGGIES

Higsons bitter has arrived in Middleton - it's on sale alongside the Boddingtons at the Albion, Wood Street.



thrown in the towel as Regional demagogue. He has followed eminently in the footsteps of such yeoman stalwarts as Max Wall, Martin Boreman, Madge and Badge Fairplastic and il duce Dermatitis. Grotley is now searching for a new

supremo. I understand that an ability to drink 100 pints a week without lapsing into coherent speech and the capacity to tell the giant clam joke are essential prerequisites for the position.

Speculation is rife as to who may wear the crown. Snobley and Snoot Magna are pushing the silly celt forward, presumably to get him off their backs. A much better bet would be Wristy Barreler except that he's far too tall. Smarmford and Slutch don't have much to offer and Stan Craap's far too busy keeping Ollie under control to run the rest of us. Friggin haven't joined in yet and Royal Hall from Slutch seems to spend his time downing gallons of fizz in Saddleworth beer walks without noticing the difference. Donny Tattlecopse is so over-married he couldn't even come to his own bachelor night.

So, unless we disinter Dermatitis or allow some megalomaniac outsider to be foisted upon us we're left with Nora Tackler, editress extraordinaire, on whose slender shoulders our future may depend. I jest

not. This would exterminate whole flocks of birds with one stone. Ben could retire to Tom Duckfoot's home for ratarsed pissartists and Humphrey Dumpty and the silly celt could burst into prominence by killing off Manky Ale once and for all and making Opening Tripe into the new wonder regional newsletter we're all waiting for. Bert's silly ambitions would be curbed and daft anarchists who ask why we want a supremo anyway would be thwarted yet again. Nora for Pope!





ANOTHER SALFORD LOSS

The Rovers Return was severely damaged by fire last month and it looks as if the pub will be shut for some time. Brewers Newton & Ridley may be looking for a new site. The Rovers has not sold real ale for years, but things may change if it becomes a Samuel Webster and Ridley house.



Branch Diary

BOLTON

Wed 2 July 8.30. Branch Meeting, Falcon (Tetley), Kay Street, Bolton. A good attendance is required, please.

Thurs 3 July "D-Day" social. Chairman and Secretary's Birthday Crawl around the town centre. Boars Head, Churchgate (Greenalls, GBG-listed) 7.30

Sun 13 July 12 noon. Social, Gallaghers (ex-New Inn), Little Scotland, Blackrod Sun 3 Aug 21 noon Horwich stroll. 12 noon Toll Bar, 12.30 Bowling Green, 1pm Old Original Bay Horse, 1.30 Bridge

Wed 6 Aug 8.30 Branch Meeting, White Lion (Holts), Market Street, Weshoughton. Provisional venue - ring branch contact for confirmation.

Contact Dave Fleming 0204 389918 (h) 0204 75111 ext 209 (w)

WIGAN

Wed 16 July 8.30 Branch meeting Old Pear Tree, Frog Lane, Wigan Contact Brian Gleave Atherton 892965 (h) Atherton 876200 (w)

NORTH MANCHESTER

Wed 9 July, Crescent (ex-Red Dragon), Crescent, Salford 8pm
Wed 16 July, Cider Night, Duke of York, Eccles 8pm
Wed 23 July Royal Wedding Prestwich crawl. 7pm Coach & Horses, 8pm White Horse
Wed 6 Aug Swinton Crawl. Foresters 7pm, Football 8pm
Wed 13 Aug, White Lion, Eccles 8pm

Contact Roger Hall 740 7937

Not to be outdone by Manky Ale's trip to the Oktoberfest, What's Doing will be organising its own beer festival trip. Manky Ale's is for 5 days, with a whole evening at the Bierfest. Their hotel is conveniently situated only 100 miles away from Munich near Kitzbühel in Austria. What's Doing's trip is for Germans who want to come to the Saddleworth beer festival. Accommodation will be available in both Llanfair PG and Workington.

JOLLY CARTER

Any What's Doing readers who have also seen the CAMRA South Manchester real ale list may have spotted the Jolly Crofter in Northenden. Not only has the Jolly Carter never been called the Jolly Crofter but it's not in Northden either.

CAMRA regionally would like to apologise to the Jolly Carter for the erroneous information carried in one of our branch real ale lists.

200 REAL ALES
Popular Beers from all
over the U.K.

LOW PRICE BEER Selected Regional Ales at Regional Prices.

JAZZ – COUNTRY – FOLK – COMEDY Live Entertainment Lunchtimes and Evenings.

SENEWS SUSSEX PUB OF THE YEAR AWARDS

REAL PUB FOOD

Pasties – Sausages – Cheeses – Faggots & Mushy Peas etc. Lunchtimes and Evenings.

FREE BEER

If you join CAMRA at the Festival

PUB GAMES
With Cash Prizes.



BRITAIN'S BIGGEST 'PUB'

30 REAL CIDERS & PERRIES from traditional Cider Country CONTINENTAL BOTTLED BEERS

FAMILY ROOM

Entertainment – Games – Toys – Refreshments

SOUTHERN SOUND RADIO

Broadcasting from the Festival on 1323AM/103.4FM Stereo

CAMRA BEER OF THE YEAR COMPETITION

PLUS

Breweryana – Beer Guides Collectors Stalls – T Shirts Souvenir Glasses

BRIGHTON METROPOLE August 5th-9th 1986

