

WHAT'S DOING



OCT
1986

THE MANCHESTER BEER DRINKER'S MONTHLY MAGAZINE



PUB PRESERVATION AWARDS

Five Greater Manchester pubs have been entered for the 1985 pub awards - 2 by Banks's, 2 by Walkers and one by J W Lees, pictured above.

The Longsight, a Banks's pub near Belle Vue, is an entry in the best new pub category. Without doubt, the Longsight is a successful new venture. There's a traditional vault and a large lounge broken up by alcoves and stained glass partitions. Yet the sheer size of the room, coupled with the use of dark colours on fairly low ceilings, creates a somewhat gloomy and dismal interior. Shelves of junk don't help either here or at the Osborne, which has been entered for the best refurbished pub award. This former Wilsons house in Collyhurst has been renovated using quality materials. The vault has been retained and a function room will soon be available upstairs. The Osborne has been significantly improved and is comfortable and welcoming whilst retaining its traditional character. The use of daft artefacts which have no significance for the pub or the area is at best irrelevant and at the worst a mindless gimmick carried out by designers lacking in

originality and imagination.

Walkers have won two previous awards locally. Last year the Howcroft won the Joe Goodwin award for the best refurbishment of an urban pub and the previous year the Boars Head in Leigh was also the recipient of an award. Walkers have usually taken great care to retain the character of the buildings in their renovations and many of their transformations can be seen as models for other brewers. Their two entries this time are, however, less successful than previous submissions. The Market in Farnworth has certainly been much improved, but there are serious doubts about the economical use of space, and do we really need sofas in an urban pub?

The Queens Head at Aspull was originally a building of unexceptional character. The treatment it has received is clean, comfortable and upmarket, with a carpeted vault and a dining annexe, but you can't help wondering whether all the traditional tables, wood, brass and plastic plants are exactly right for the building. Very nice, very twee, but is it Wigan?

In the past, entries for the pub awards have been dominated by the larger brewers. It's nice to see one of our local brewers submitting



a pub - and an excellent example of refurbishment it is too. The Woodhouse Gardens is a cottage style pub in the rural backwater of Woodhouses near Failsworth and John Willie Lees have improved the place enormously by extending into an adjacent cottage, redecorating and refurbishing. Quarry tiles are complemented by copper-topped tables and quality carpets and upholstery. A feature light-well window makes the new part of the pub light and airy and, although

the pub never had a vault, a piano in the corner and the layout of the bar create an atmosphere which is comfortable for both regulars and visitors. New toilets have been built and an enlarged patio overlooks a children's garden. The ground floor cellar has been air-conditioned to ensure that the handpumped beers are always in excellent condition. Licensee Adrian Wood (above) has spent four years at the Woodhouse Gardens and is pleased to have the disruption of the rebuilding behind him. He now looks after a superb village pub with tremendous potential and a lot of character.

CITY DESK

by PETER O'GRADY



HOOF HEARTED

Our picture shows a recent visit by Webster & Wilsons' dray to the PEVERIL OF THE PEAK, Great Bridgewater Street. The internal refurbishment of the Pev is now complete, with the addition of a stained glass and timber bar canopy on the "public" side. Websters Choice seems to be losing its popularity here, due mainly to its price compared with Wilsons bitter. (Regulars still prefer custard on their rhubarb, as opposed to the manure left by the brewery visitors.)

MUSICALE

Brahms and Liszt on Brown Street has been keeping its beer in pretty good condition of late. The handpumped Marstons Pedigree, Wilsons bitter, Youngers IPA and Youngers Scotch Ale compete very well with an array of draught lagers (including Beck's Bier) and the now commonplace bottled and canned "international" range. There is a split personality about the place - at lunchtime the city slickers flock in and soothe their ruffled quill pens to the sound of taped classical music, while later in the evening a discotheque gets into full swing.

TOWN HALL(S)

Bass, in their usual sympathetic fashion, have dismissed the lovely lady who provided the food (on franchise) at the TOWN HALL TAVERN, Tib Lane. After the refurbishment, which begins on 29th September, they have decided that "the Company will be providing the catering service themselves". It is hoped that the newly enlarged cellar will have lots of room for cask beers (a la Unicorn, Church Street), and it is also hoped that they won't do a chintzy Burton Arms -type renovation. The handpumped draught Bass has been exemplary of late. Licensee Bruce

Rushton certainly knows how to keep a decent pint. Cask Stones and 4X mild would be very welcome additions.

BODDY BUILD

The proposed new Boddingtons pub on the corner of Deansgate and Tonman Street is expected to be used as a training school for licensees. As this pub is also ominously near G-Mex, can we expect lessons in achieving unbelievably high mark-ups?



MILES PLATTING

The Lancaster, closed for the best part of a year, reopened on 5th September after a facelift. The traditional vault remains and the lounge has been redecorated and refurbished to make the place more comfortable. Handpumped Wilsons bitter and mild have been retained. The only casualty seems to be the piano - swapped for a juke box. The Lancaster is licensee Peter Beckett's first pub and deserves to succeed.

PRINCE OF WALES

Contrary to reports in last month's WD, Hydes bitter is now on sale permanently at Salford's Oldfield Road free house. The beer was sold originally as a guest beer. It is hoped that mild will soon be available

to complement the three bitters (Boddingtons, John Smiths and Hydes).

BEER AILS

Beer sales have slumped yet again. We're down to less than 192 pints a year each, not even 4 pints a week. Judging by some of the swillers about, some people mustn't be drinking any at all. And in the last 5 years lager has increased its share from 19.7% to 40.9%. Won't be long before we're on 2 pints a week, both of them lager.

BODDIBRAU

Manchester's favourite brewery have expanded Higsons brewery to brew Kaltenburg Braumeister under licence. The amber liquid, laughingly described as "Bavarian style", is already on sale in all 160 Higsons houses and 50 Boddies houses. Three lagers! How much longer will there be 3 milds?

ORDINARY

The Brown Cow, Robinsons' outpost in Winton, now sells the rare ordinary bitter as well as the best bitter.



MILESTONE

Banks's newest Manchester pub opened on 17th August on a large site on Burnage Lane. Built of second-hand bricks, the building is attractive from the outside. The interior is also well appointed, with brass, wood, brickwork and ceramic tiles much in evidence. The vault is probably the plushest around and the split-level lounge creates small areas which help to provide an intimate atmosphere. A pretend real fire dominates the lounge and the pleasing appearance of the room is spoiled by the abundance of plastic fronds and the use of junk shelves,

albeit upmarket yuppie junk. Could this be a cri de coeur from Banks's designer whose toilet training was not all it might have been?

There is some emphasis on lunchtime - homemade steak & kidney pie, chili con carne, salads, etc, for around £2.50, and it looks as though there'll be tables and chairs on the patio when we get a summer. Banks's mild and bitter are on sale together with Hansons Black Country bitter.

Banks's have three more pubs in the pipeline. The Albert, a council estate pub in Whitefield, has been bought from Whitbread and will be opening in November after refurbishment. In Radcliffe, a new pub, the Sparking Clogs, should be completed by December, and in South Manchester another new pub on Seymour Grove will be opening early in the New Year. If Banks's can buy and build pubs up here, how come Tetleys, Wilsons, Greenalls, Bass and Whitbread keep closing theirs?

LEES NEWS

An application has been made to extend the Church Inn in Hulme to make a games room with a store above. In Middleton, John Willies are on the shortlist as tenants of the Old Boars Head, which they've been looking after since Pennine Joke jacked it in.

Other contributors to this issue: Roger Hall, Eddie Blakemore, Steve Byrne, Peter Cash, Stewart Revell, Rob Dunford, Duncan Roberts, Paul Roberts

KING'S ALE

LEO KING

"THE BIG FLEECE"

One recent Saturday afternoon I decided to visit two pubs in the vicinity of G-Mex. First was Tetley's Britons Protection on Great Bridgewater Street, once a traditional and busy city centre pub full of character. Now it has been tarted up to cash in on G-Mex. Bitters on sale are Tetleys, Jennings and Ind Coope Burton Ale. A pint of Jennings cost 82p. The other pub was the former Cox's Bar on Windmill Street, now called the Royal Central Hotel again. It has had many conversions, and this is the worst, with stairs stuck in the centre of the bar leading to an unattractive abyss. The character of this former busy pub has gone. The bar sports four handpumps and all to dispense bitter - where is the mild? The price of Boddingtons bitter is exorbitant and the brewery should be ashamed of themselves - 86p.

These two pubs have many things in common - characterless, lifeless, unnecessary conversions and rip-off prices. I notice the Britons Protection is in the Good Beer Guide. CAMRA does a good job in the interests of real ale and also condemns high prices, so it is to be hoped that they keep this pub out of future guides. If free houses like the Ancoates and the White House in Manchester, the Prince of Wales in Salford and the Drop Inn in Monton can sell beer at down-to-earth prices, then so can tied houses.

On the subject of prices, a great variation exists in Withington. At the Albert, Wilsons bitter is only 66p a pint and at the Withington Ale House Websters Yorkshire Bitter sells at 80p. This pub always appears to be deserted and the Albert is always busy.

CASTLETON CRAWL

A great little area for real ale is Castleton - no, not the one in Derbyshire - the one near Rochdale. (Leave the car at home; it also has a railway station.) Even Greenall Whitley, Bass and Whitbread pubs serve real ale. Lees pubs are, as usual, safe for real ale and although Thwaites pubs have to be checked occasionally, they're a safe bet in Castleton. At the Rochdale end of Castleton there is the Farewell Inn (Greenalls). Handpumped mild and bitter are on sale but it's pricey - 74p and 77p. Then there are the New Inn (Thwaites), a basic pub opposite the station, the Blue



Pits (Lees) and the Bridge Inn (Ithwaites), Castleton's largest pub on the corner of Queensway. Mild and bitter are on electric pumps. Opposite is the Commercial, a basic Bass outlet which sells Bass Light by handpump. Finally, going further towards Middleton, handpumped Chesters bitter can be had at the Church. All pubs are centrally situated on Manchester Road. They tend to have spartan interiors, with the exception of the Farewell Inn, but with 5 different breweries' real ales on offer, why worry!

BOLTON BRIEFLY

The Sunnyside, Adelaide Street, Daubhill, reopened at the end of August. The pub has been nicely fitted out, but now only Boddingtons real ale is on sale.



The extending and redesigning of Churchills (ex-Rose Hill), Manchester Road, was finished last month. The spacious pub is quite a change from its basic predecessor. During the alterations draught Bass, 4X mild and Boddingtons were on sale, but now it looks as though the Boddies will soon be the only real ale. The draught Bass has already gone and the 4X didn't taste too clever on a recent visit.

Remember the Derby Arms, the Whitbread pub on Derby Street which once pioneered "Special Cask"? Well, the pub is still on real ale - when there is an R in the month. Handpumps fitted with Trophy and Castle Eden pumpclips adorn the bar, but when our correspondent asked for a pint of amber nectar from the wickets he was told, "We don't sell it during the summer. The pumps will be back on in a couple of weeks." Odd.

WHAT THE CHAIRMAN SAID

No.1 - Ewart Boddington: "I operate an open door policy and anyone who wants to can knock on it." (Profile in Manchester Chamber of Commerce Record, May 1986)

KNOTT MILL BISTRO?

Moorhouses brewery have applied for planning permission to turn 26-32 Trafford Street (round the corner from the Crown on Deansgate) into a pub and bistro. The premises are currently used as a repair workshop.

ARCH MOVES

G-Mex influence is spreading. An application has been made to change the use of 9 Whitworth Street West and the railway arch at the rear into a public house and carvery. The building, on the opposite corner to the City Road Inn, is Grade II listed.

To the Editor:

375 Chorley Road, Swinton, Manchester M27

LETTERS



BOAT & HORSES

Sir - The Chairman of the Rochdale Canal Society, David Marsland, has asked me to convey his sincere thanks to all participating CAMRA branches at the last Regional Meeting for allowing him to outline the destructive effect the M66 motorway would have on the Canal and the Boat & Horses pub at Chadderton. Anyone who would like further information about the campaign to save the Rochdale Canal (and the Boat & Horses) can contact David at his pub, the Spa, Old Lane, Little Hulton. Phone 061 790 5636

Stewart Revell

NO SOFT OPTION

Sir - Being a good beer lover, and a motorist, I have a very fleshy bone to pick with Britain's breweries. Obviously we are enraged when the price of our pint goes up. With this comes the cliché, "Due to rising costs and overheads". Then the phenomenal price is protected - "Government tax" being the major blame.

But why is it, when for once I go out in my car, I am legally mugged when purchasing a soft drink? For the record, a glass of lime and lemonade cost me 63p. A pint of orange cordial 65p. A pint of bitter shandy 74p. A pint of bitter 72p. This can only encourage motorists to have "just one more pint", rather than pay ludicrous prices for a soft drink.

P Fowler

BODDYGRUB

The Stamford Arms, Bowdon, Altrincham, reopened on 19th September after undergoing substantial alterations. The Stamford now incorporates the "Pavilion", where "informal family eating" may be obtained. Menus were pushed through local letterboxes, offering 20% off food ordered between 19th and 25th September. One item on the menu is a "Henry's Wedge". Is this the wedge that is preventing CAMRA talking directly to Boddingtons?



Still in Altrincham, the Old Mill (formerly the Barrington) now has Websters Choice in addition to Wilsons mild and bitter. The Old Mill is operated by the same people who have the Crown & Kettle on Great Ancoats Street in Manchester.

WIGAN & DISTRICT

DAVE WHITE

To begin with, a brief update on previous reports...

In June I reported that the Bird in Hand, Wigan Road, Hindley, was likely to be converted to Theakstons real ales in the summer. Well, we're into autumn and the Bird is still a boring old (keg) Matthew Brown house. Come on, Matty, you can do better than this! August's deliberate mistake concerns the Star at Roby Mill. This Greenalls pub is still keg, but the Fox Inn, further up the road, is now selling both Local and Original bitters on handpump. The mild is keg.

The Brewery Inn, Brewery Lane, Leigh, has reopened (see Sept WD) and still sells traditional Tetley mild and bitter on handpumps.

Finally, Wigan's magistrates look set to cut back weekend drinking hours. Throwing-out time in the clubs will be 1.00am, in a bid to curb late-night violence in the town centre. Whether this is the right way to go about it though, remains to be seen...

Up-to-date news now, and Worsley Mesnes drinkers suffered a double setback recently. The New Inn at Goose Green reopened, but the real ale has gone. But that's Greenalls for you - a lick of paint or a bit of fresh putty invariably means a conversion to keg or tank beer.

To make matters worse, the Bulls Head on Warrington Road, Goose Green, has gone over to fizzy Tetleys. Now only the Bold Hotel (Burtonwood) and the Tippings Arms (Tetley), both in Poolstock, serve cask conditioned beer in the Worsley Mesnes area.

Greenalls have restored cask mild in the Queens Hotel, Warrington Road, Newtown. However, Tetley have withdrawn real mild from the Orwell at Wigan Pier. Tetley and Jennings bitter remain.

Jennings bitter has been dropped from the Railway, Appley Road, Appley Bridge. The Tetley beers in here are usually pretty ropey and the landlord hates CAMRA; so drinkers are advised to walk on to the Inn Between, just down the road, which sells an excellent pint of John Smiths bitter.

Traditional Stones bitter (75p a pint) has replaced the keg variety at the Crown Free House, Bradley Village, near Standish. The rest of the range consists of Boddingtons and Thwaites bitter, Draught Bass, Cask Bass (ask for "Hammonds") and 4X mild. The only keg beer on sale now is Bass Extra Light. Incidentally, the handpumps are unmarked in the Crown because the landlady doesn't want pump clips to scratch them!

WHAT IS CAMRA?

PETER BARNES

The Campaign was started by a group of drinkers in the North West in 1971. Over the years the movement has grown into a national organisation with 20,000 members. Like many voluntary organisations, CAMRA represents many shades of opinion and it is not easy to define its aims and ideals, but essentially CAMRA is about choice and quality... of beer.



CAMRA helps to maintain choice by resisting takeovers and concentration within the brewing industry; by encouraging brewers to expand their range of quality beers and by campaigning for real ale rather than the type of beers and lagers which the brewing industry in general would like to foist upon us.

Real ale is defined as "beer brewed from traditional ingredients, matured by secondary fermentation in the container from which it is dispensed and served without the use of extraneous carbon dioxide".

The simple, most effective way of maintaining choice is to encourage brewers to supply more real ale. Real ale is invariably local ale, brewed locally and responding to local tastes. It requires certain skills to keep it palatable and it has a limited shelf life. If we allow the brewing industry to seduce us away from real ale the inevitable result will be mass-produced, bland, usually gassy beers which will keep well, travel well, and can be served by anyone. You will be able to tell the difference between these beers by their colour.

Maintaining choice means encouraging the production of all real ales - hoppy, malty, bitter, sweet, thin, syrupy, strong, weak and, because the real ale principle cannot be compromised, CAMRA ends up supporting not only the distinctive and worthy real ales but also the lacklustre and mediocre which unfortunately do exist but, to be thankful, are not very apparent in the Greater Manchester area.



This brings us on to the next main element of the Campaign - quality. This is more difficult to grapple with. For a start one man's amber nectar is another man's poison and who is to be the arbiter? Also, it is difficult to retain

credibility while, on the one hand, supporting a brewery for retaining or creating real ale and on the other hand criticising the same brewery for not attaining a certain, hard-to-define, quality. However, there are breweries who make themselves legitimate targets - those whose beer has declined in quality as their market has grown, or whose real ale products appear to have been introduced as a sort of real ale version of an original bland keg product.

Many things can be done to improve quality. Ingredients are important so CAMRA campaigns for the use of traditional materials and against the adulteration of beer with such inferior products as malt extract, flaked maize, rice grits, potato starch, pasta flour and chemicals to produce a false sparkle and foaming head. Also good cellar management techniques can be encouraged: a respect for hygiene; maintaining correct cellar temperature; ensuring the right balance between turn-over and cask size; maturing the beer for an appropriate time and guarding against oxidation of the beer.

Choice and quality are important but are not all. CAMRA also campaigns

- against exorbitant prices and incorrect measure
- for a relaxation of the tied house system to enable pubs to sell a greater range of beers
- against our antiquated licensing laws so that licensees can open the hours that suit them and their customers

If you would like to learn more about CAMRA you could come to our meetings (see Branch Diary) or watch this space. Coming soon.... "What does CAMRA do?"

* *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 Join CAMRA send £9 to Membership, CAMRA, 34 Alma Road, St Albans, Herts AL1 3BW. *

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NOW & THEN

by ROB MAGEE

No.10

ANGEL INN

HIGH STREET, OLDHAM

Last month Yates's opened their new Angel (selling handpumped Tetley mild & bitter), thus beginning a new chapter in the history of Oldham's oldest licence. The name "Angel Inn" appears in the records in 1770, although the licence was first granted in 1716, when there were 14 alehouses in Oldham - research has yet to

reveal the original name of the inn. James Rowlands was innkeeper from 1770 until his sudden death on 28th January 1793. He appears to have lived well - putting on large dinners and luncheons for the turnpike committees which regularly met at the Angel, and in fact he had organised and attended a dinner the day before his death. He was succeeded by William Lawson until 1798, and William also laid on lavish lunches for the officialdom of Oldham.

Business really took off after John Ogden arrived in 1804. With the opening of the turnpike roads through to Yorkshire from Manchester the Angel became the principal coaching house. Coaches left the Lower Turks Head, Shudehill, Manchester, at 8.00am and arrived at the Angel at 10.00am. At this time the Angel had three large parlours, large dining rooms, a tap room, four large cellars, two coach houses and stabling for 24 horses!

When William Woodwiss was landlord (1813-17) the Angel had competition from the Spread Eagle on Manchester Street, where coaches ran to



Leeds, Manchester and Shaw. From the Angel coaches ran to Wakefield, Huddersfield and Leeds at 8.00am and to Manchester at 1.00pm. There was also a market coach to Manchester every Thursday and Saturday at 8.30am.

When Richard Fletcher arrived in 1818 coaching was still providing the Angel with plenty of business, although there was competition from the Spread Eagle and the George Inn, Yorkshire Street; by 1828 the Rope & Anchor had become Oldham's fourth coaching house. In that year the Angel was serving seven through coaches each way, plus local runs, each day.

Oldham's first railway station at Mills Hill opened in the 1830s, and by the end of the decade there were only two coaching inns - the Angel and the Albion, almost opposite on High Street. The coaches from Halifax carried names like "The Miller", "The Umpire" and, ironically, "The Railway"! Coaches were still leaving the Angel on local runs in the late 1840s, by which time the railway had reached Mumps. Another blow to the Angel's fortunes came about this time. Oldham's town hall had opened on Yorkshire Street, so no longer did the town's leading citizens, Police Commissioners and Petty Sessions meet there.

(to be continued)

MOORHOUSE'S

PRIZE BURNLEY ALES



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BREWING STRONG SINCE 1870!

TAKEOVERS

PAUL ROBERTS

Elder IXL, the Australian concern whose companies include Fosters lager, have bought the former Imperial Group's brewing interests from Hanson Trust for £1.4 billion. Hanson Trust specialise in buying large conglomerates and splitting them up into smaller units which can then be disposed of at quite healthy profits. The former Imperial Group's breweries which have passed to Elders are Courage and John Smiths.



John Elliott, the beer-swilling, chain-smoking, hard-hitting Chairman of Elder IXL, has radical ideas for his new acquisitions. Out of the 5,500 pubs included in the takeover he wants to sell some to individual companies owned jointly by Elders and the publicans themselves. He also wants to launch his Fosters products into Europe and the USA from their new British base. Elliott has commented that Britain is flooded with imitation Continental lagers, brewed here under licence, which in no way resemble their European counterparts. He plans a counter-assault with a British-produced premium lager to export to Europe.

Fosters is at the moment brewed under licence in the UK by Grand Met. The UK gravity is 1037, whilst the Australian product is 1047. If Elders are to brew Fosters lager to the true Australian strength there will be a few hangovers among the lager-drinking fraternity. Watneys are now left with a gap on their bar counters and must already be searching for an alternative product.

One of Elliott's main business rivals down under is London-born Alan Bond, whose interests include Swan lager and Castlemaine XXXX. Bond, who is now more anxious than ever to acquire a UK brewing base, has celebrated the Elders deal by cancelling Swan's sales agreement with Courage.

The deal will cause a widespread shake-up among the big boys in the UK brewing industry. The earlier bid for Allied-Lyons, which required massive borrowing and was therefore referred to the Monopolies Commission by the Bank of England, has shaken Allied up to such an extent that it has had to put its house in order and is now worth almost double what Elders had originally bid.

Life in John Smiths and Courage houses looks like being very interesting in the next few months.



I've not been so depressed since my first involuntary sex change. I've just returned from a carpeting with Mr Nestfeather and the editorial collective of this organ. It's been pretty evident for a long time that Eddy coveted the Sir Thomas Duckfoot award for the most wonderful cheeky little newsletter and saw me as a serious barrier to that. I expected a mild ticking off but wasn't really prepared for the most mammoth booting in the marriage tackle meted out in the history of investigative journalism.

"Look at this!" Eddy screamed in a celt-like castrato. "This amber nectarium sells half our print run. And they refuse to sell any more. And it's all your fault. You wrote nasty things about the lovely noble Robin and he refused to sell any more and now you've written this - you, you, you unspeakable cad!"

I feigned surprise, not entirely convincingly, I must admit. "Cloth-eared barpersons, no, no, it didn't say that; it said clot-headed - you obviously couldn't read my writing, I'll try to...." "Whaaaat!" Eddy exploded, and substances oozed from his visible orifices. "You'd typed it, and anyway, that's worse. What the chuffing heck do you think you're playing at? Here's me and the rest of them working their naughties off, producing the best magazine in the world, working towards a massive takeover and you, you put everything in jeopardy by writing defamatory drivel. Have you nothing to say for yourself? You're on a month's notice; get out!"

I left immediately, somewhat puzzled. I'd always thought, somewhat naively, that it was mine hosts who decided what went on in their own hostelryes. On reflection, however, in this day and age, when some of our cities are run by black, disabled marxist lesbian collectives, I suppose that industrial democracy and worker participation must have penetrated to the further recesses of the licensed trade. The revolting barpersons obviously have a perfect right to be offended by my undoubtedly insulting remarks and I apologise unreservedly for this. In recompense I have sent them all a hand-tooled silver ear trumpet, which should result in total mollification.

Furthermore, I have resolved not to repeat my behaviour. If there is

anyone who feels that they may be pilloried, I'd be grateful for a complete account of the transgressions they don't want to be revealed so that they are not inadvertently published.

Look, Eddy, is this OK? Is it grovelling enough or should I show my bum in Lewis's window and let them all throw darts at me? Put a few more sorries in here and there if you like. We can't afford to upset the lovelies. If they're all happy and want to sell What's Doing again, can I have my job back? It's a struggle without my £2,000 a month pay cheque.

WILSONS MILD

Nice to see that cask mild is again on sale at the Crown & Kettle, Manchester, and for the first time for ages at the Jolly Carter, Winton, Eccles. Another Wilsons pub, the Oxford in Bexley Square, Salford, has been refurbished in very nice style and sells both mild and bitter.

DRABS LOSS

The King William IV, off what used to be Greengate, Salford, has swapped Holts for Banks's beers, and Black Country bitter was a recent guest beer.



Branch Diary

WIGAN

Wed 15th Oct 8.30 Branch Meeting, Millstone (Thwaites), Wigan Lane, Wigan.

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

NORTH MANCHESTER

Wed 8 Oct Irwell Castle, Lower Broughton Road, Salford 8.00

Wed 15 Oct Branch Meeting, White Swan, Swinton 8.00

Wed 22 Oct Spa, Old Lane, Little Hulton 8.00pm. The Spa is celebrating its 21st birthday and real ale is on sale for the first time in its history

Wed 29 Oct Duke of York, Eccles. Speaker: Paul Bailey, Marstons Head Brewer.

Weds 5 Nov Bonfire Night Acronymous Crawl - "ROCKET" 7.30 Royal George, Old White Bear, Crown & Kettle, Edinburgh Castle, Th'Ancoats.

Wed 12 Nov Committee meeting, Lancaster, Oldham Road, Miles Platting 8.00pm

Wed 19 Nov, Osborne, Rochdale Road, 8.00pm.

Speaker from Banks's Brewery

Contact Roger Hall 740 7937



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