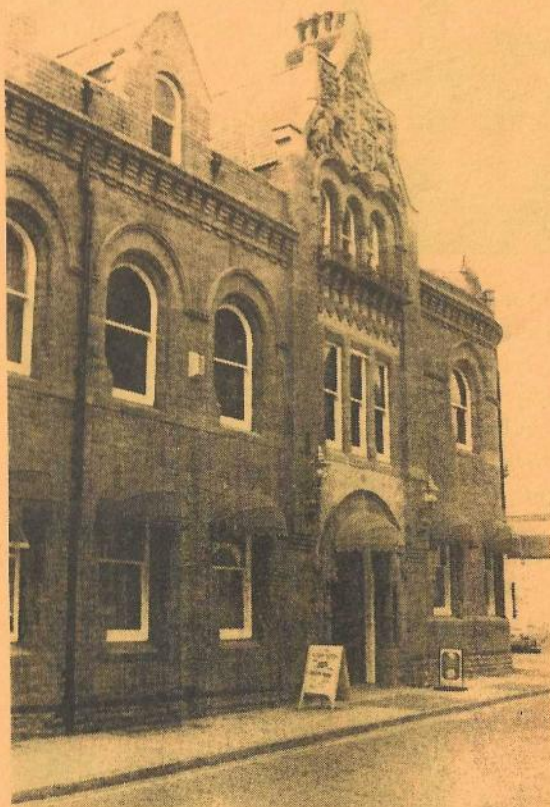


# WHAT'S DOING



SEPT  
1987

THE MANCHESTER BEER DRINKER'S MONTHLY MAGAZINE



## NEW KINGS ARMS

The Kings Arms on Bloom Street, Salford, reopened on Tuesday 11th August, about a year after Greenalls sold the pub. It is now a free house owned by Dorbiere Ltd. At the opening there were four resident beers and two guests, but on a more recent visit the real ales on sale were Wilsons and Websters bitters (75p), Youngers Scotch (80p) and Marstons Pedigree (88p). "Happy Hours" are 11.30 to 12.30 and 5.30 to 7.00, when a designated beer is offered at 50p a pint.

The Kings Arms serves good value food and there is a free bottle of house French wine for four people dining together on a weekday lunch-time during this month. There are two snooker tables and two pool tables available to members only.

# CITY DESK

Peter O'Grady

Regulars at the PEVERIL OF THE PEAK, Great Bridge-water Street, are reported to be "over the moon" at the major influx of new players, which guarantees the future of table football at the pub for the foreseeable future. "It's a funny old



game, innit?" said one aficionado. "We'd have been sick as parrots to see this game fold." Technical point: The teams have now changed ends after the longest "first half" in football history.

\* \* \* \*

The City Centre will be a poorer place following the decision of popular licensees Peter and Jenny Gibbs to leave the WHEAT-



SHEAF on Oak Street for pastures new. The pub improved immensely under their stewardship, with CAMRA's acknowledgement coming in the form of a Good Beer Guide entry, and the Manchester launch of the 1987 Guide. The range of beers was widened to include Jennings and Burton Ale as well as Tetleys bitter and mild. The COMMERCIAL in Prestwich will no doubt go from strength to strength under their ownership. Good luck each!

\* \* \* \*

MR THOMAS'S CHOP HOUSE on Cross Street has been thriving since the introduction of hand-pumped Thwaites bitter and mild on February 12th. This absolute gem



of a pub is well worth visiting - especially at lunchtimes, when it is always busy and there is a good selection of reasonably priced food available.

\* \* \* \*

The HOLIDAY INN CROWNE PLAZA MIDLAND HOTEL MANCHESTER's Lowry Bar serves handpumped Wilsons and Tetley bitter. With a name that long, the beer has to be expensive!

\* \* \* \*

The SIR RALPH ABERCROMBIE on Bootle Street, a Whitbread Chesters house, has recently been refurbished.

\* \* \* \*

My latest visit to Manchester's other Chop House, SAM'S, on Back Pool Fold, off Cross Street, confirmed the continuing Ruddle-isation of Grand Metropolitan's outlets. The three handpumped bitters available are Wilsons, Websters and Ruddles.

\* \* \* \*

BRAHMS & LISZT on Brown Street seems to have lost its Wilsons bitter. The handpumped "reals" available in mid-August were Theakstons bitter, Marstons Pedigree, McEwans 80/- and Youngers Scotch bitter, amidst an array of draught American, Australian, German and ...er... English lagers. Or are they all English?

\* \* \* \*

The cleaning of the UNICORN on Church Street has been completed; there's a new carpet and a strange "spirit dispense" contraption contained within the bar, which could also double as a decapitation device for any bar staff over six feet tall. In half an hour I heard, "Sorry, no dark mild" at least six times. Obviously there's no demand. However, thank God Bass have not ruined this fine pub.

\* \* \* \*

Dark mild has also disappeared from the much maligned TOWN HALL TAVERN on Tib Lane. Bass - stated aim, to give value for money - now offer Bass light mild at a bargain 86p a pint. I can't understand why people are avoiding the place!

\* \* \* \*

#### OUT OF TOWN

Thwaites Red Cap bitter has made an appearance in the QUEEN ANNE at Unsworth, near Bury - dispensed through a pump looking like a cross between a Dutch cap and a jockey's helmet. Perhaps it's part of the brewery's drive against unwanted pregnancies. Even at twopence less than the real stuff it happily doesn't seem to be selling well.

\* \* \* \*

It's probably very old news, but I was sad to see that the old 6-pump circular beer engine had disappeared from the ASH TREE in Manchester

Road, Stockport. Wilsons bitter is still available alongside Websters Choice and Yorkshire Bitter.

\* \* \* \*

Visitors to Liverpool should perhaps try a pint in the HOLE IN THE WALL, Hackins Hey, off Tithebarn Street. Because the "cellar" of this pub is on the first floor, the Walkers and Tetleys bitter are served (in excellent condition) by gravity via pipes hidden by supporting columns. A worthwhile lunchtime venue; the food is good value.

\* \* \* \*

Castle Eden bitter on handpump is available alongside the Chesters in the MIDLAND on Burton Road/Fog Lane in Didsbury.

\*\*\*\*\*

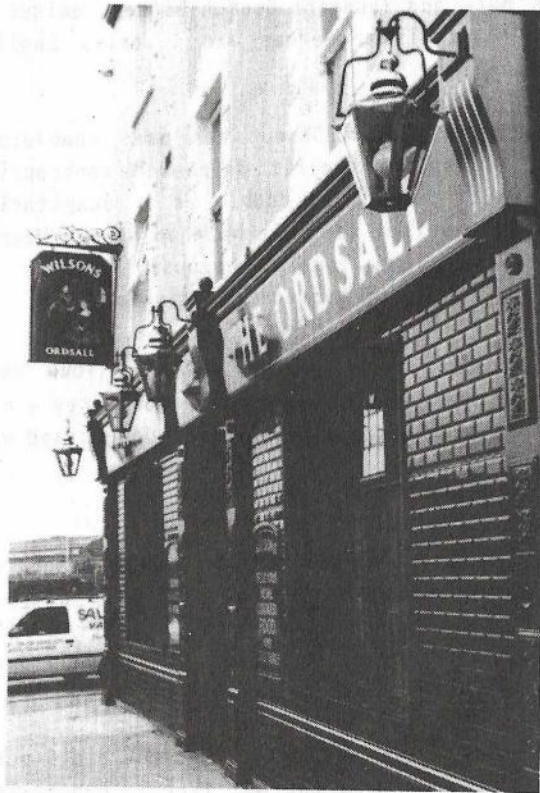
### ORDSALL SHINES

September 4th will see the official reopening of the Ordsall, Ordsall Lane, Salford 5. This follows a major revamping of the interior and a spectacular re-tiling of the outside. The re-tiling was necessary as the old tiles, revealed when layers of paint had been removed, were found to be badly damaged. This is suspected to have been caused by

bomb blast during the war-time Blitz. The new tiles are complemented by cornices and decorative dadoes, together with a muted paint scheme, which gives a most attractive exterior.

Inside, the draught Wilsons bitter and mild, plus the ubiquitous Websters Yorkshire Bitter, is available to wash down hot and cold food from a new serving area. The food is all traditional, with not a microwave in sight.

The Blakeleys have put a tremendous effort into reviving the Ordsall, and they will be having a pre-launch thrash on the late summer bank holiday weekend, with live music.



# THE QUEENS ARMS

FREE HOUSE

6 Honey Street

(off Redbank)

Manchester

Tel. 061 834 4239



*Serving a range of*

**TRADITIONAL ALES**

*from*

**THEAKSTONS**

**Best Bitter, XB, Old Peculier  
all on handpump**

## *OPENING HOURS*

**LUNCH:** 11.30 to 3.00 Monday to Saturday  
12.00 to 2.00 Sunday

**EVENING:** 7.00 to 11.00 Monday to Saturday  
7.00 to 10.30 Sunday

A selection of hot and cold food at lunchtime  
and early evening, including chilli and curry

Yours Hosts, DAVE & JO

***Beer Garden now open***

## ADDITIVES AND ADJUNCTS

Sharing CAMRA's concern about those little extras the brewers are allegedly putting into our beer, What's Doing wrote to all the brewers operating in Greater Manchester asking them what, if any, adjuncts and additives they used. The following breweries did not reply:

Tetley Walker	Matthew Brown	Marstons	Theakstons
Bass (Tadcaster)	Scottish & Newcastle	Banks's	Wilsons & Websters
Stones	Burtonwood	Goose Eye	Higsons
Holts	Jennings	Moorhouses	Oak
Oldham	Thwaites	Ruddles	Theakstons

Whilst not wishing to suggest that they use all sorts of additives and adjuncts, we do wonder what they've got to hide!

Three breweries (Hartleys, Chesters and Bass (Burton)) said that their ingredients were secret and the remaining nine replied in varying degrees of comprehensiveness. Some of the replies were fairly bland (wonder why?) and don't really tell us a great deal, whilst the reply from Hydes was extremely detailed. Some of the replies are reproduced here. If some brewers are only too pleased to list the ingredients they use, why are others cagey? It's about time that the food labelling legislation was extended to include the ingredients in beer, as few brewers do this voluntarily.

### ***Frederic Robinson Limited***

1. We do not use unmalted barley in any of our products.
2. We do use a small proportion of flaked maize in most of our products, including cask conditioned beers.
3. Since all our cask conditioned beer is primed, we do use sugar for this. It is a blend of various types (invert, cane etc).
4. We do not use head retention agents in any of our beers.
5. We do not use clarifying agents other than finings or auxiliary finings in our cask conditioned beers.

### **SAMUEL SMITH**

You can state the fact in your September issue that our naturally conditioned beer, Old Brewery Bitter, is brewed only with the best pale ale malt; whole hops of the traditional English varieties, Fuggles and Goldings; yeast; water. It is then primed with cane sugar to produce the secondary fermentation.

## TIMOTHY TAYLOR & CO. LTD

### KNOWLE SPRING BREWERY

Timothy Taylor have been brewing traditional beers since 1858. Looking back at the records the same materials are used as they were then : only Malt, Sugar and Yeast, no additives.

My opinion about breweries that use additives such as unmalted barley, maize, enzymes, put profits before quality and have got to filter the beer to get them bright.

## HYDES ANVIL

We as a company have for many years pursued a policy of producing beer from the basic materials of water, yeast, hops and malt. We believe we are the only company within the region producing beer from a 100% British malt grist.

The additives we use are listed in the order and proportions we add them :

1. Mash Tun : Salt, (sodium chloride) - 7 lbs. per tonne of malt
2. Copper : Carragheen (Irish Moss) - 1 lb. per 100 barrels
3. Fermenting Room : Caramel to colour mild beers;  
: Yeast food (a form of ground malt);
4. Cellar : K.M.S. tablets (potassium bisulphite) - 4 tablets  
to alleviate possible wild yeast infection. per barrel  
: 2 pints of Invert Sugar per barrel of beer;  
:  $\frac{1}{2}$  pint per barrel of auxiliary finings;  
: 4 pints per barrel of R.F.U. finings

## Boddingtons' Breweries Limited.

We are committed to the use of wholesome ingredients to produce our beer which we consider to have certain advantages over our competitors, consequently we do not wish to disclose the formulation of our brew. All the materials used in the production of our beers are on the approved list for food ingredients. We do not use head retention agents, preservatives such as Sulphur Dioxide and we do not adjust the colour of our Bitter beer by the addition of caramel.

## J. W. LEES

We ourselves however, use no cereals other than malted barley but we do take advantage of brewing sugars for the flavour characteristics they impart.

As regard to additives, we are happy to confirm that with the exception of liquor treatment and finings no additives such as you mentioned are used.

TRADITIONAL  
**Hartleys**  
DRAUGHT BEER

Regretfully we have to inform you that the information you are seeking is of a confidential nature and therefore we cannot reply in detail.

## BEER FESTIVAL

East Lancs CAMRA will be pleased to welcome you at the 2nd Blackburn Beer Festival. This is a charity event, run in conjunction with the Blackburn Greys Round Table, and the largest proportion of the proceeds is going to the East Lancashire Scanner Appeal.



CAMRA's task is to select, set up, look after and serve the beers. There will be beers from Scotland and Wales standing barrel-to-barrel with brews from Northumberland to Cornwall, Durham to Dorset, and many pints from ports of call between - a total of 83 different beers, plus cider and wine.

The milds and low gravity beers are a special bargain, costing as little as 60p per pint. The strong ales (1058 og and over) will be 60p per half pint, but that represents a very reasonable price in view of their strength. These beers will be sold in half pints only. The bitters and premium bitters will sell at pub prices, within the limitations of the token system.

There will be a CAMRA stall, and among the attractions here will be copies of "Witch Beer in Lancashire?" real ale guide, together with a new amendment sheet listing changes up to June 1987. A gift at £1.00!

If any CAMRA members visiting the Festival fancy giving an hour or two of their time to help behind the bars, all assistance will be welcome - apply at the CAMRA stall. We look forward to seeing you, customers and helpers alike.

Sam Hird, CAMRA East Lancs

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## ANOTHER PUB FOR SALE?

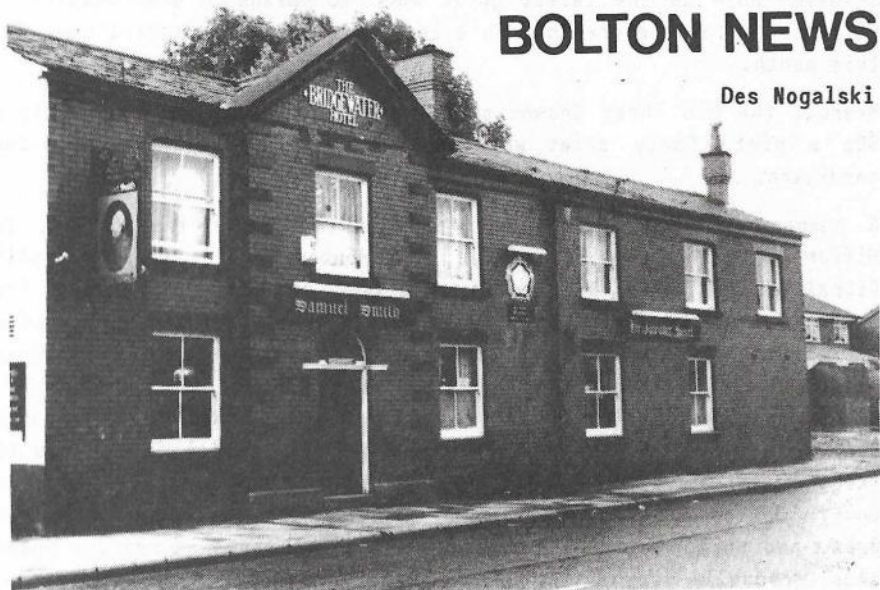
Rumour has it that Tetleys are looking for someone to take the Sweet Green Tavern, Bolton, off their hands. It's a nice pub and it will be a shame if one of the area's "total entertainment experience" companies gets its hands on the place.

## BASS GOES UP

The recent price increase means that draught Bass at the Wellington, Shambles, Manchester, is now 87p a pint. It is 82p at the Unicorn on Church Street. On the other side of town, things don't look too good at the Burton Arms on Swan Street. There hasn't been any real ale on sale here for weeks.

# BOLTON NEWS

Des Nogalski



If any proof is needed of the threat to real ale from lager, one need look no further than the Bridgewater Arms on Buckley Lane, Farnworth. This former GBG pub once served one of the best pints of beer in the area, but lately lager sales have been so buoyant that not enough of the Sam Smiths OBB has been sold to justify its continuation in cask form. Out have gone the handpumps and casks and in come bar mountings and kegs, much to the dismay of the local CAMRA branch, which has included the pub in the 1988 Good Beer Guide.

Whitbread's southern-based "Traditional Beer Club" has been extended northwards with the result that "guest" Whitbread beers from outside the North West trading area are now available. This move coincided nicely with the reopening of the Farmers Arms in Darcy Lever after a refurbishment. Pompey Royal is now sold alongside Hartleys XB and Chesters mild and bitter. But southern beers mean southern prices, and at 95p a pint Pompey Royal doesn't come cheap! The same beer has also been spotted at the Jolly Carter on Church Street, Little Lever.

Another Whitbread pub with four real ales is the Britannia Inn, King Street, Farnworth. Cask Chesters mild is the latest addition to a range comprising Chesters bitter, Trophy bitter and Castle Eden. Not very long ago Whitbread pubs were no-go areas in Bolton; nowadays there is probably a better chance of finding cask beer in a Whitbread pub in Bolton than in a Tetley or Greenalls pub.

Belhaven 80/- is the latest guest beer at Maxims on Bradshawgate. It will be the last before the pub's long-awaited refurbishment some time this month.

Nearby, the Old Three Crowns on Deansgate now sells Ruddles County at 98p a pint. Early sales were good and the beer was in excellent condition.

A number of local licensees are about to leave their pubs, for different reasons. On Deane Road, Jim Hunter retires from Greenall's Gibraltar Rock after 19 years in the pub, and not very far away Fred Croft has retired from Boddingtons' Gilnow Arms after 25 years. But on Churchgate Phil and Cheryl Chadwick will soon be leaving the Boars Head following Greenall's annual pub review, which has resulted in a change of the pub's status from a managed house to a tenancy. Similarly affected are the Bowling Green on Eskrick Street and the (keg) Cotton Tree, Prince Street. All three are said to be losing money. Obviously some doubt must be cast over the future for these pubs, and unless new landlords can turn them around we may see Greenalls' gradually diminishing Bolton estate shrink even further.

Finally, a pub closure. Ziggi's Fun Pub on Chorley Old Road is no more. After just two years, owners Dicconson's, the bottlers, have had enough and Ziggi's somewhat chequered career is over - much to the delight, no doubt, of nearby residents who often complained of late night rowdiness and finding the remains of somebody's night out on their doorstep in the morning.

\*\*\*\*\*

*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.

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

**WHAT'S DOING ADVERTISING:** Enquiries to the editor, address above. Full page £25,  $\frac{3}{4}$  page £20,  $\frac{1}{2}$  page £15,  $\frac{1}{4}$  page £7.50. Discount on bookings for 6 months or longer.

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FRIDAY

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ADMISSION: Lunchtimes 30p : Evenings £1.00  
FREE to current card carrying CAMRA members

For further information ring 0254 75119



## SMALL BREWERIES

Since 1974 around 200 new small breweries have sprung up around the country, but of those 60 have folded and many of the remainder are struggling to stay in business. Because of the strength of the local independents in Manchester and the dearth of genuine free trade outlets, this area has not seen as many small breweries as other parts of the country and those that have emerged have all disappeared - Failsworth, Pollard, Saxon Cross.

CAMRA supports the new small breweries for the following reasons...

- 1 They have enlarged consumer choice
- 2 They produce good beers at cheap prices
- 3 They have provided a boost to local competition
- 4 They have done much to revive the practice of producing distinct beers brewed for local tastes - the exact opposite of the Big 7.



The small brewers face several major problems in attempting to get a foothold in an industry dominated by the Big 7. The Big 7 own 36,000 of the country's 78,000 pubs and many of the remainder are tied to established independent brewers. Free trade loans increase the domination of the Big 7 - they own 46% of the pubs but produce 80% of the beer. Financial muscle frequently determines what is sold in the "free" trade. Many so-called free houses are in fact tied to brewers for years.



Financial muscle also helps the cash flow of the big brewers - they'll get paid by their free trade accounts but the poor small brewer will be at the back of the queue. Cash flow is





not helped by the beer taxation system which is not only excessive but unfair. Tax levied on beer fermented rather than beer leaving the brewery discriminates against smaller brewers because of higher percentage losses in small batches.

Many small brewers have gone under because they have not been able to obtain a regular guaranteed market for their beers. Yet they have also found it difficult to buy their own tied houses because of the way the licensing system operates. Big 7 brewers with pubs which are surplus to requirements sell them delicensed or with a restrictive tie on the buyer.



CAMRA has made the following recommendations in its recent submission to the Monopolies Commission:

- 1 No brewer should be allowed to own more than  $\frac{1}{3}$  of the pubs in any licensing district
- 2 Each tenant and manager should have a statutory right to stock one extra bulk beer of his choice
- 3 Free trade loans should be related to no more than 50% of the total bulk beers for a period not exceeding five years
- 4 Pubs with any product ties should be forbidden to describe themselves as "free houses"
- 5 Britain should adopt a sliding scale of excise duty based on actual production, with small producers paying proportionately less



- 6 Britain should adopt a "factory gate" system of duty
- 7 Selling pubs without a licence should be outlawed
- 8 Premises which are suitable for use as a pub should have a semi-automatic re-granting of a licence on application
- 9 Choice should be incorporated into the criteria used when considering the merit of an application.

In the present climate, small breweries are unable to thrive. It is important to create the conditions, by legislation if required, in which they can succeed. They will then be an important safeguard against the onslaught of the Big 7. Choice and competition lead to greater consumer satisfaction, not less.

\*\*\*\*\*

### COCK UP

One of the things that the Cock in Worsley had going for it was a good no-nonsense vault, popular with a wide cross section of customers. Imagine the wisdom, then, of chucking out a couple of tables where a dozen people often sat and replacing them with of all things a pool table. As you might have guessed, several long-standing regulars have voted with their feet and custom has dwindled. When will they ever learn?

### PLANNING NEWS

The Strawberry Duck in Clayton has plans to extend the lounge of the pub.

The Swan, a Greenalls pub in Collyhurst, has applied for permission to alter the premises by forming a new entrance and enlarging the lounge.

### DEAD BODDIES

Boddingtons seem to have given up the Railway near Ashbury's Station (off Ashton Old Road). This tiled, former Openshaw Brewery pub is up for sale as a fully licensed free house. Is there room for yet another dynamic CAMRA entrepreneur in the run-down inner city?

### NEW SIGNS

John Smiths have applied for permission to erect illuminated signs at the Cheshire Hunt on Hyde Road, Gorton. Didn't know they owned it.

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Contributors to this issue: The talented Peter Wadsworth, who also took the photographs of Mitchells Brewery last month, Paul Roberts, Ken Birch, Roger Hall, Stewart Revell

# NOW & THEN

by Rob Magee

No.20

HARE & HOUNDS

58 High Street  
Shaw



This pub, which stood on Shaw's main thoroughfare, was closed for one of the most unusual reasons I have yet come across. But first, a little history. The Hare & Hounds is first mentioned in 1792, when Paul Greenwood was the alehousekeeper there. However, Mr Greenwood was earlier the licensee of a "Bulls Head" (1780-89), and this may have been the same inn, or an earlier building on the same site.



One day in 1850 the then landlord, Simeon Garth, decided to "go abroad" (this meant visiting other landlords) for the day. When he returned to his pub he fell asleep on a bench seat in the tap room and was robbed by one of his customers. The thief, one John Kershaw, was later found in a drunken stupor on the other side of town. He got one month hard labour.

In the 1890s the police found the Hare & Hounds to be in good condition, with facilities for stabling three horses and could provide refreshment other than drink to 20 persons. It was the serving of a non-alcoholic drink that got landlord Ralph Bowers into trouble in 1900. He was fined 2/6d for serving a drunk with soda water!

The last licensee was Kay Stott. Her licence was objected to by the police as they thought the pub's windows were too small and the interior of the building was too dark! Wilsons Brewery, the owners, appealed against the decision to close the Hare & Hounds, but the pub was selling only six barrels of beer per week and so, on 5th July 1917, the pub closed.

The premises later became Powell's cycle shop, and the site is now part of the bypass at the bottom of Cheetham Hill.

\*\*\*\*\*

To the Editor:

375 Chorley Road, Swinton, Manchester M27

## LETTERS



### HORROR

Sir - I recently visited the newly reopened Kings Arms on Bloom Street in Salford. I found the downstairs and exterior acceptably modernised but was horror struck by the treatment of the upstairs "games room". This room was, in my opinion, the finest pub room in any Manchester or Salford pub, boasting an oak vaulted ceiling, mock Saxon windows and ornamental carving and plaster work, which gave the whole place an air of King Arthur's throne room.

Now the whole kit and kaboodle has been coated in matt black paint (including window glass), completely emasculating the unique architectural features. I intend to write to the perpetrators, Dorbieres, c/o Kings Arms, Bloom Street, Salford 5, condemning this act of vandalism. I would hope that many others will do the same.

K Birch

\*\*\*\*\*

# RUPERT'S PAGE



I'm well aware that Campaign members devouter than myself will not venture from these shores for their annual hols, but will embark on selfless pilgrimages to remote corners of these islands in search of esoteric real ales. It has, however, long been the custom of PORGI to organise jaunts to sunnier climes during August and so every year I find myself in Wopley or the Costa del Dago, sipping simian urine masquerading as the amber nectar. On the plane back many of my companions are desperately hoping for an intimate search by gorgeous Customs chappie Roddie Kepple at Grotley International Airport.

My mind is, though, on higher things. I look forward every year with eager anticipation to my first foaming pint of cool, refreshing, thirst-slaking English ale. That at least will not have changed. But what's this? Drabs' best house serving dishwater? It just cannot be. Is young Perry Drab trying to pension off his tenants and turn all his pubs into fun palaces run by a new breed of medallioned yuppies? Surely not; it must be my jaded palate.

Tish and Fiona drag me down to their favourite haunt - the vault of a run-down Brobdingnags house which oozes hyperethnicity. Imagine their chagrin when they see their domino table, where they habitually slum, broken up in the yard and in its place two trivia quiz machines. The licensee, who to my mind had shown considerable initiative in attempting to widen the appeal of his pub, was lambasted at length by his erstwhile regulars. I think I detected a smug smile flit over his face when they threatened never to set foot inside the place again.

Too much radical change, so off to a Greater Grotley Campaign meeting. This, at least, gives a sense of timelessness. The same topics are discussed this year as last. The new beer guide will be six months off still, Humphrey Dumpty and Rumpledshirtscream are still extolling the virtues of Opening Tripe, despite being suckered into printing bumwipe stripes on it. Wristy has become as verbose as his predecessors, Ben Chestnut and Dermatitis, and Smarmford & Slutch still haven't paid for Manky Ale or anything else, their man in charge of the coffers being involved once again in extramarital naughties to such an extent that Mr Rottenbodge may well lose his Roue of the Decade title. Stan Craap didn't laugh much and Red Max still wouldn't resign. Plus ca change.



# Branch Diary

## TRAFFORD & HULME

Thur 3 Sept 8pm. Committee/Social at the Railway, Mobberley  
Thur 10 Sept 8pm. Hulme Crawl. Meet at Toll Gate, near Old Trafford Station. Calling at the Grants, Royce Road, at 9pm  
Thurs 17 Sept 8pm. Branch Meeting at the Malt Shovels, Altrincham  
Thurs 24 Sept 8pm. Sale Crawl. Meet at the Bridge, Dane Road. Calling at the Volunteer, Cross Street, at 9pm  
Thurs 1 Oct 8pm. Committee/Social at Sale Wardens Club, Wardle Road, Sale  
Thurs 15 Oct 8pm. Advance warning of the T&H AGM at the Melville, Barton Road, Stretford  
Contact: David Shelton 061 795 2113

## NORTH MANCHESTER

Wed Sept 9 Trip to Buxton. Details from Branch Contact.  
Wed Sept 16 Branch Meeting, Crescent, Salford 8pm  
Wed Sept 23 Cheetham Crawl. Derby Brewery Arms 7pm, Mile House 8pm  
Wed Sept 30. Outing to Black Dog, Belmont. Details from Branch Contact  
Wed Oct 7 Winton Crawl. 7pm Ellesmere, 8.30 Jolly Carter  
Wed Oct 21 Peveril of the Peak, Gt Bridgewater Street, Manchester 8pm.  
Speaker: John Longden from Wilsons "Successes and failures of pub refurbishment".

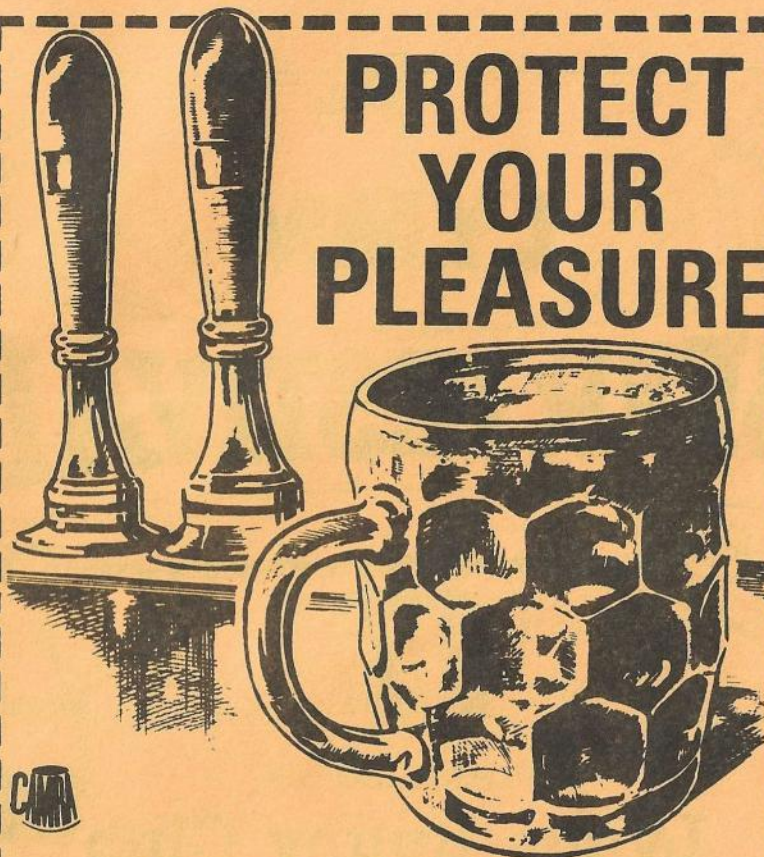
Contact: Roger Hall 740 7937

## ROCHDALE, OLDHAM & BURY

Tues 1 Sept 8pm. Branch Meeting. Queens (Robinsons), Manchester St, Werneth, Oldham  
Tues 15th Sept 8pm. Committee Meeting. Tandle Hill Tavern (Lees), Thornham Lane, Tandle Hills  
Fri 25th Sept Pub Crawl: Bury. 8pm Bridge Inn (Ithwaites), Freetown; 9pm Brunswick (Wilson's), Moorgate, Bury  
Tues 6th Oct 8pm. Branch Meeting, Cotton Tree (Lees), Boarshaw Road, Middleton  
Contact John Burns 061 653 8361 (h)

## BOLTON

Tues 8 Sept 8.30. Branch Meeting, York Hotel, Newport Street  
Sun 13 Sept 12 noon. Social, Horse & Jockey, Edenfield  
Sun 27 Sept, Social, 12 noon, Canary, Glynne Street, Farnworth. 1pm Church Inn, George Street, New Bury  
Sun 4 Oct Beer & Steam on the East Lancs Railway. Catch 12.00 train from Bolton Street Station, Bury, for Ramsbottom  
Tues 13 Oct, 8.30pm, Branch Meeting, White Lion, Westhoughton.  
Fri 16th Oct (provisional) Sponsored Pub Crawl of Bolton Town Centre in aid of Cancer Research. More details next month.  
Contact Dave Fleming, Farnworth 75111 x207 (w), Bolton 389918 (h)



# PROTECT YOUR PLEASURE



## JOIN CAMRA NOW

Just fill in the form below and send, with a cheque for £9 (payable to CAMRA Ltd) to **Sally Bennell, CAMRA, 34 Alma Road, St. Albans, Herts AL1 3BW.**

### APPLICATION FORM

NAME .....

ADDRESS .....

..... POST CODE .....

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association. I enclose a cheque for £9 (£12 if overseas).

Signed ..... Date .....

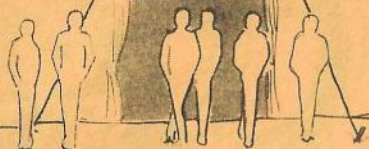
SIDE  
SHOWS

JAZZ  
BANDS

LYMM

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