

WHAT'S DOING



JUNE
1988

THE MANCHESTER BEER DRINKER'S MONTHLY MAGAZINE

BANKS'S COMES TO ECCLES



The Black Boy, Liverpool Road, Eccles, is one of the 61 pubs which recently transferred from Grand Metropolitan via Heron International to the Wolverhampton brewers. Cask mild and bitter cost 72p and 74p and, unusually for Banks's, are dispensed by hand-pumps. Apparently the customers have quite taken to the new brew and say it is stronger than the Wilsons mild and Websters Yorkshire bitter which it replaced - really!. This brings to 29 the number of real ales available in Eccles.

Banks's have also acquired the Bird in Hand on St Stephen Street, Salford, and the Star on Hyde Road, Ardwick. The fate of two other ex-Wilsons Salford pubs is still unknown. The Lord Nelson on Chapel Street and the Shears on Greengate are still closed.

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Marston's, Banks's,
Oak, Fuller's, Hook Norton...*

...and, of course, Holt's!

KING'S ALE

Leo King

Recently I enjoyed a Fuller Pint with a Fuller Flavour. No, I am not referring to Fullers of Chiswick, the London beer at the Marble Arch, but Banks's bitter at the Beer House. This fine free house on Angel Street, off Rochdale Road, had the bitter on as one of the guest beers. Not only was it a full pint, but it seemed to taste much better than that sold in Banks's tied houses. I put this down to handpump dispense.



Why is it that Hydes tastes so much better at the Marble Arch and the Jolly Angler and Hansons likewise at the White House? Handpump dispense must surely be the answer. Flavoursome Hydes bitter can also be enjoyed at the Prince of Wales free house on Oldfield Road in Salford. I see no reason for Hydes' and Banks's policy of using only electric dispense. (The honourable exception is, of course, the Jolly Angler.)

Back at the Beer House, Simon Finch tells me that Holts bitter is the best seller. Since its Weavers Arms days, this pub has had a new lease of life. The beers are kept in tip-top condition and even when the place is busy and you're packed like whales in a sardine tin, the service is very good. Information on trips, beer prices, original gravities, Continental beers, forthcoming guest beers and the menu appears on giant blackboards. The pub now boasts eleven handpumps and even beer dispensed by gravity. Simon says he would like to keep at least one mild on and if one brand fails, then he'll try another. The full range consists of Browns and Theakstons beers, English Guineas stout, Hydes Anvil strong, Holts bitter and Thatchers cider. There appears to be more than one guest beer at times. The Beer House provides Manchester's largest real ale free house range; a permanent central Manchester mini-beer festival.

Chorlton-cum-Hardy could do with a boost! How about it, Simon? Joseph Holt PLC applied to open a pub in central Chorlton in a ready-made building. The building has been sold, but for several weeks there

hasn't been even a glimmer of progress. If the application was successful then Holts would really give Chorlton (a Manchester district which looks more like a town) a great lift. A lively and bustling shopping centre deserves the very best - a few more decent pubs.

An additional beer is on sale at that quality free house, the White House on Great Ancoats Street. Taylors Landlord has appeared on the bar because drinkers were constantly asking for it when the nearby Crown & Anchor closed for refurbishment. It sells for 87p a pint, which is 4p cheaper than at the (Whitbread tied) Crown & Anchor. Holts beers are still selling well at the White House, and Hansons Black Country Bitter is still on sale. The Holts bitter is 72p a pint (tied house prices 67p-70p), which makes it the city centre's cheapest beer.

The second cheapest pint in the city centre can be had at Gullivers on Oldham Street - below 80p for a pint of Lees mild or bitter. Another pub which sells excellent, creamy-headed Lees is the Suburban in Gorton. These beers are not to be confused with the "burp liquid" at the Rembrandt in Manchester. (If this pub has recently gone back to real ale, then I apologise!)

The Gaythorn Vaults (Bass), Albion Street, near Gaythorn Gasworks (say no more), is still boarded up. If it should open again as a Bass outlet, free house or otherwise, and continue to sell keg beer, I would call the place the Gasworks Tavern.

The Pack Horse (Wilsons), Oldham Road, Manchester, which was transformed and opened not long ago has been boarded up for quite some time. The Church (Wilsons), Jersey Street, Ancoats, is also boarded up and the Victoria (Wilsons again), Oldham Road, Miles Platting, has been bricked up for a long time.

MOORHOUSE'S

BREWERS OF REAL ALE

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BOLTON NEWS

Des Nogalski

The Sunnyside Hotel at the bottom of Adelaide Street, off St Helens Road, reopened on May 18th, almost five months after an arsonist destroyed much of the pub's interior. It is thanks to the never-say-die attitude of owner Harry Byrne that the pub is open again after what, for many, would have been the final blow. A beer garden, complete with children's play area, has been installed and there is an extension until 1.30am on Thursday, Friday and Saturday. Handpumped Boddies bitter remains the sole cask beer.

Peter Walker's latest pub is the Sharman's Arms on Halliwell Road. Formerly known as the Derby, the pub takes its new name from former owners Joseph Sharman & Sons, who brewed nearby until the 1920s.

Benjamin Topp's on Bath Street, near Bolton Town Centre, has won a Civic Trust award for its transformation from a derelict former boys' school into a public house which the Trust lauded as "a credit to the town". While not denying the attractiveness of the building's exterior, the interior leaves a lot to be desired. It's a bit like giving a Pub Preservation Award to a wine bar. However, all is not well at Ben Topp's. The conversion has cost its owner a lot of money and the pub is now on the market at £350,000.

Ruddles best bitter is now on sale at the Bowling Green, Bury Road. The Bowling Green's annual beer festival takes place August 12th-29th.

Another real ale gain is the Daisy Hill Hotel in Daisy Hill, where cask Greenalls bitter has been installed following a refurbishment.

Two independent brewers have won awards at the recent Great North Western Beer Festival held in Bolton. The winner of the "Beer of the Festival Award" was Yates bitter from Aspatria in Cumbria; the runner up was Red Dragon dark mild from the long-established Brains Brewery of Cardiff. Over 5,000 people attended the five day event, which was organised jointly by CAMRA's Bolton branch and Bolton Metro. 22,000 pints were drunk.

FUNNY GOINGS-ON

What are Holts up to? Last month we heard that they may be building a pub and restaurant to replace the Junction, Cheadle Hulme. Now rumour has it that the Melville in Stretford could become a steakhouse. It is all very ominous. The Melville is a busy boozer and shifts more ale than Henry Boddington has had hot dinners. Speak up, Drabs! What is going on?



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WIGAN & DISTRICT

Dave White

The RAILWAY HOTEL, Station Road, Parbold, has been revamped. The bar space has been extended, and an annexe made for a restaurant, entitled "The Railway Crossing". The pub had lost out until now to its village neighbours the WINDMILL (GW) and the STOCKS TAVERN (Tetley), both of which serve meals. The Railway hasn't been spoiled by the alterations and the beer - Burtonwood - is as good as ever. If that isn't enough, the landlord proudly proclaims that his pub is "Steeped in Railway Numerasignia". I don't know what that means, but I'll wager that there aren't many other pubs in the Good Beer Guide that have them.

Still with Burtonwood, the HALFWAY HOUSE, Ormskirk Road, Pemberton, is about to be modernised, not before time. The pub is situated on a fork in the road, and the front of the pub is to be shifted to where the two roads meet. In view of Burtonwood's generally good reputation, one expects traditional beer to be retained.

The NOGGIN, Warrington Road, Risley, has reopened as a "Hudson's Eating House". Greenalls cask mild and bitter remain. Meanwhile, nearer Leigh, the PACK HORSE, Church Road, Culcheth, has closed in the midst of renovation. The temporary loss of this Greenalls outlet means that not a drop of cask beer is to be had in Culcheth - what a thought.

I haven't mentioned the SIR ROBERT PEEL, Manchester Road, Hindley, for a while. Nothing's changed, though. This Whitbread inn advertises "traditional ales" outside, but sells keg beer inside. Shameful.

Elsewhere in Hindley, the word is out that two Matthew Brown pubs - the STRANGWAYS HOTEL and the ROYAL - are to be converted to Theakstons beers. If so, the conversion of the latter would mean that the number of cask Matty Brown pubs in Wigan Metro would increase by 100%.

Two cheers and a boo for Greenalls. The PLOUGH & HARROW, Broad o'th' Lane, Shevington, is once again selling real mild (excellent on a recent visit). The STANLEY, Ormskirk Road, Upholland, is back on cask bitter, which now means that all the pubs in the village sell real ale, save the OWL (GW), which still sells bottles of White Shield. The bad news concerns the CROOKE HALL INN, Crooke Road, near Standish Lower Ground. Not long ago, I called in at this canal-side pub. I spotted the familiar Greenalls keg mild boxes, but noticed that the bitter was served via an unmarked handpump. However, encouraged by the plethora of cask bitter dripmats on the tables, I ordered a pint. You've guessed it...keg! Avoid this pub.

The **BOWLING GREEN**, Ormskirk Road, Newtown, near Wigan, has replaced Boddingtons mild with Higsons mild. The former brew is still to be had at that other local Boddies outlet, the **GERRARD ARMS** in Aspull.

Burtonwood bitter is no longer on sale at the **GRAND HOTEL (RILEY'S BAR)**, Dorning Street, Wigan. However, another guest beer may soon be available to go alongside the cask Vaux Samson bitter.

Following a change of landlord, the **RIGBYE ARMS**, High Moor, Wrightington, is selling Tetley mild and bitter through handpumps. This remote, rural pub had previously used air pressure dispense.

Finally, the **ROCK ROCK CAFE**, a pimple on the bum of humanity in Lower Ince, has closed. Does this mean that Matthew Brown are going to turn the "Big Rock" into a pub again?

BRIDGE THAT GAP

A planning application has been submitted to further extend the Bridge on Dane Road, Sale, to form a dining area. The last extension doubled the size of the pub and completely altered its character, so what will this one do? On the positive side, however, the extension is to incorporate facilities for the disabled and Higsons bitter has made a welcome appearance. The beer is on good form, and it is hoped that once delivery problems have been resolved it will be a permanent addition to the range of beers.

THE JWL IN THE CROWN

Since Oldham Brewery sold the Crown on Huddersfield Road, Oldham, into the free trade, the pub has been selling Tetley and occasionally Clarks beers. Now J W Lees have bought the pub and it is a tied house once more.

EXIT - ONE DOOR

One of the few remaining pub revolving doors in the North Manchester area has been removed from the Albion (Tetley), on the corner of Hilton Lane and Manchester Road, Little Hulton.

BULL REFIT

The Bulls Head (Tetley), Swinton, is being knocked about again. Last year's theme was being dumped into skips as WD went to press. What next, we wonder?

TETLEY TALK

On 11th May Ron Gillman, Tetley's Director of Property, and Jim Wilks, their Retail Development Manager, talked to the North Manchester branch of CAMRA about the brewery's attitude to their tied estate. Mr



Gillman made the point that commercial enterprises need to be profitable in order to survive, that they must be credible, visible and focussed, that they must be professional and must listen to their customers and provide what they want. In the past successful pubs have resulted from individual entrepreneurs providing what customers wanted. He believes that the golden age for pubs was the late Victorian and Edwardian period and that pubs provide much more than ale - in many cases they were, and still can be, the centre of the community.

Between the wars the growth of the motor car and the building of new housing estates led to the development of large road houses and estate pubs. The fifties and sixties were certainly not a high point in pub architecture. Brewery architects were hamstrung by the requirements of local authorities which frequently resulted in aesthetically boring pubs. In the late 1960s a more affluent public created a better environment. Society became segmented and for the first time younger people wanted their own pubs - and older people theirs, perhaps best typified by the Peter Walker pubs, with their emphasis on brass, glass, wood and screens. There are now 80 Peter Walker pubs.

The 1980s have been a period of excitement; pubs have been targetted, but without boring repetition. Holes in the market (e.g. family pubs) have been identified. Profit is essential but Tetleys have a genuine love of pubs. Articles in local newspapers about fun pubs are usually the result of misinformation. Tetleys usually got it right, combining tradition with the requirements of both sexes, recognising the importance of food and staff training and emphasising, above all, service.

WALKER'S

WARRINGTON
ALES

Jim Wilks stressed the importance of Tetley's autonomy. Knowing their local market place was crucial and to this end local consultants, designers and research agencies were used. Retail Marketing was separate from, but nevertheless highly dependent upon, Brands Marketing. Target Marketing depended on identifying and isolating key values, creating a style of offering which encapsulated those values and hence presenting an image which would lead to success. This was achieved by using a data base on customers which was highly detailed and by means of a target group index. Walkers had been very successful on Merseyside and it was suggested that this was the reason why Higsons was taken over by Boddies.

Examples of the style of operation were Community locals, Traditional, Contemporary Traditional and City Gents Operation (e.g. City Arms, Kennedy Street, Manchester). There were many more but they were in no way confining and limiting like the Watney types of some years ago. Over 50% of Tetleys outlets serve traditional beer and only 5% are young persons' outlets. Cask beer has risen from 43% to 48% of sales in the last year and is targetted to increase by 20% in the next twelve months. Burton Ale is sold in 41 outlets and Jennings in 45, all carefully selected. Cask mild is sold in 285 outlets, which is over a third of the tied estate, but there are no plans to increase this. Mild is not supplied in firkins. Tetleys bitter is now a national brand but there has been no attempt to change the palate in order to appeal to a wider public.

Slides of some particularly meritorious pubs were shown, including the Old Mill at Cheadle, the Plough at Staining, the Poacher in Warrington, the Picture House in Liverpool and Porters at Lytham St Annes, which won a conservation award.

Mr Gillman's and Mr Wilks' hospitality and time are much appreciated, as is their commitment to both their company and the pubs which they control. We would also agree that, unlike Watneys and Whitbread, Tetleys have got it right most of the time. There are, nevertheless, some criticisms which remain valid, largely resulting from the size of the organisation. Mr Gillman was critical about inaccurate press reports (perhaps he was thinking about the Red Lion at Ellenbrook) concerning pub conversions. It is understandable, considering the number of locals which have been desecrated by brewers in the past, that locals should express concern over changes. Why not stick the plans up in the pub if you've nothing to hide?

The major concern, however, was the use of pseudo-science and jargon soaked mumbo-jumbo to target pubs and create images. I'm sure Tetleys aren't alone in doing this. A brewery with, say, 50 pubs is in a

position to make decisions of this nature on the basis of actual knowledge of the pub, the customers and the area in which it is located. (Even brewers with as many as 93 pubs manage quite well.) Once a brewery owns several hundred pubs, the decision-making process necessarily becomes bureaucratised with "objective" criteria helping to determine the decision as to what sort of pub it should be. Thus demographic trends, social stratification, car ownership and numerous other factors are employed to produce a multi-factor decision grid to determine a pub's future.



Unfortunately, the real world ain't like that. Not all pubs are locals; main roads and bus routes may play an important part. People are fickle and go or don't go to pubs for myriad reasons, many of which are irrational and incapable of scientific analysis.

Marketing (promoting what the customer wants at the right price in the right place) is an art, not a science. No amount of data banks and computer-generated information can compensate for local knowledge and a feel for the pubs and their customers. No single person can take

an overview of several hundred pubs. That's why Tetleys sometimes get it wrong (e.g. Bulls Head, Football, New Cross in Swinton) and Watneys and Whitbread get it wrong more often.

Doubtless the big brewery marketeers will point to the enormous profitability of their breweries as conclusive proof that their marketing strategies are successful. Yet profit depends not only on providing what customers want. Local monopolies, brewery closures, brand rationalisation and variety control, pub closures and price increases can all contribute to profitability whilst in no way providing what the customer wants. Tetleys may be better than the rest of their large brethren, but I can't help feeling that they'd have been a lot better still if they'd remained a lot smaller.

Roger Hall

Other contributors to this issue: Stewart Revell, Steve Lawton, Keith Egerton, Peter Barnes

Due to shortage of space, several items will be held over until next month's edition

To the Editor:

375 Chorley Road, Swinton, Manchester M27

LETTERS



BODDINGTONS BEE

Sir - I should like to thank Malcolm Bee (last month's WD) for pointing out the error of my ways over the past umpteen years during which I have been a dedicated beer drinker. I was always under the impression that breweries and pubs were there to brew and serve beer, and support the drinker in return for his loyal support over the years. I didn't realise until I read Mr Bee's letter that big business rules above all else, with the drinking customer, retention of good pubs, and the aims and objectives of a group like CAMRA all dismissed or rationalised away, victims of profit-motivated expediency.

Alan Stewart

Sir - I wonder whether your Mancunian CAMRA member correspondent (May 1988), Maurice Wasp, really represents the true spirit of CAMRA in the 1980s. This gentleman believes in being fair and balanced, in accepting the minor role of the consumer, in living in the "real world", and in "marketing strategies".

The CAMRA I joined in 1973, when its address was still in Salford, believed in fighting for a choice of good beer in good pubs and in raising standards. It realised that the consumer could not beat multinational companies with multi-million pound advertising budgets by being nice and non-controversial. It was nasty and dirty, it won the public's support and became the most successful consumer organisation in Europe.

If Mancunian CAMRA members really feel that it's not worth bothering to save a pub which is "not the most memorable", or brews which are "not the most sought after", then perhaps we southern folk who have always taken the lead from the North West should revert to stopping at home and arranging flowers.

Mr Flea is presumably at his happiest sipping Ruddles County in a Grade One listed building. I shall not be joining him.

Peter Lerner

Sir - If your shareholding correspondent wishes to ward off apoplexy, I suggest he avoids reading the May/June issue of "Mersey Drinker", which contains at least five vitriolic articles on the Boddernisation of Merseyside's watering holes. If I were him I'd either sell my shares or keep clear of Liverpool!

Peter O'Grady

...AND NOW HOLTS

Sir - For a number of years now I have been thoroughly enjoying the excellent beer brewed by Holts. As well as appreciating the great taste, I find the character of their "real" pubs, with genuine people, a great change from the plastic, artificial, night club-type pubs.

I was horrified to read three lines in May's WD about the possibility of pulling down a Holts pub to build a new one with, of all things, a restaurant. Does this mean they are following in the footsteps of Boddingtons - whose beer, in my opinion, has gone right down in quality and up in price? The last thing I want to see is Holts losing its taste and there's not a lot I can say to a Holts restaurant. If it is true, then it can only mean the beginning of the end for Manchester's finest beer. The very thought sickens me.

On a slightly lighter note, I would like to mention all the Holts pubs in Middleton, or the lack of them. Even though I live in Middleton, I often walk down to Blackley because there is nowhere in Middleton worth bothering with. Middleton has been forgotten when it comes to good beer. Any plans for a Holts pub in Middleton?

Robert Long

ALL CHANGE AT GOOSE EYE

The Goose Eye Brewery and mill has been sold to an un-named leisure group backed by Skipton Building Society and the Britannia group. No doubt the extra cash available will enable the new owners to finish the conversion of the mill to a "leisure complex", but what does the future have in store for the brewery?

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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M.E.N. 36/4/88.

Pub bosses call time on landlady, 75

BREWERY bosses were today accused of turning a 75-year-old landlady out on to the street.

Mrs Margaret Byrne claims she has lost her job and her home after refusing to pay £20,000 to smarten up her pub.

She said: "The brewery is so mean, and nobody cares what happens to me."

Mrs Byrne has been a tenant at the Boddingtons-owned Blackfriars Hotel in King Street, Salford, for the past 25 years. She now runs it with her 22-year-old grandson, Joe O'Gara.

One regular, 40-year-old Steve Moore, said: "If the brewery ran a landlady-of-the-year competition Margaret would win it."

"She deserves better than this raw deal. We are all very angry."

Mr O'Gara said: "What has happened to my gran is disgraceful, and a lot of customers are so unhappy about it they have said they won't be coming back."

He added: "This all started when two bosses came and told us

By Chris Stewart

the brewery wanted to spend some money doing up the pub and they wanted my gran to make a personal investment of £20,000.

"There was no way a woman of her age is going to give them that kind of money, and so they suggested she should retire."

"Then they said that if she didn't agree to go, they would force her to retire."

"She has now told them she is leaving and to keep their pub. But it is disgusting that they can use pressure tactics like this on an old woman who has served them for so long."

Mrs Byrne and her grandson are to move out of their flat above the pub, and will stay with relatives until they find a new home.

A Boddingtons spokesman said: "We have had a letter from Mrs Byrne saying she intends to retire, and that is all we want to say."

HAPPY HOURS

Smithfield's, the new-ish Tetley pub on Shudehill, has a happy hour between 9pm and 10pm. All beers - Tetley, Jennings and Burton Ale - are 70p a pint.

RUPERT'S PAGE

First of all, the answers to last month's quiz:

- Q1 A licence
- Q2 A licence
- Q3 "A licence?"



Nobody got all the answers right so our half of Greenalls is safe. Strangely, many of the thousands of entries strayed into the realms of libel, defamation and obscenity. Everyone seems to have jumped on the competition bandwagon. The horrid Tykeley brewery even has one with two dray horses chatting to each other. So if you can think of anything dreadfully witty without mentioning equine micturition or imminent death by bullet, why not have a go?

I think I'm still embargoed by the new boss person whose ear, it seems, has the mouth of the personable and highly popular Mr Nodding. Such Machiavellian machinations are not necessary. If Mr Nodding did not wish to appear in these pages, all he needed to have done was to mention it to me and I'd have been stumm as the Sphinx. Only the other



day the delectable Ms Von Trapp approached me as I left the somewhat desolate Leech's, where we had repaired in refuge from the rough trade at Simples. Slipping away from her companion Charlie Bass, she said to me in her seductive voice, "Eh, Rupert. Why do you keep printing all this shit?" No sooner said than done. I've not mentioned the young lady at all since, but then I can't help wondering why she has never fancied me despite my eminent pedigree and boundless wealth - perhaps she's prejudiced against mincing transsexual dwarves.

This month's competition concerns Mr Barreler, who is seen here at the AGM in front

of the yester-bossperson. What can our home-grown representative of the overtaill be saying as he genuflects? Answers please to the editor by 20th June. The prize this month goes up to twice as much Greenalls as you can drink.

PUB CONVERSION CORNER

In the last few years the boardrooms of some otherwise sensible brewing companies have been visited by bright young men with very odd ideas. These are the boys who gave the world such concepts as Pennine Joke's theme pubs and the Whitbread "House of Horrors". Somewhere, probably in the South of England, but quite possibly on Mars, there must be a school which churns out these clones to spend lots and lots of their employers' money on turning pubs into "leisure experiences". Fast food joints, disco hell-holes, replicas of the Amazon rain forest, we've seen them all.

Or have we? Grand Met and Whitbread may have learned their lesson and be turning their aberrations into pubs again, but Allied Breweries have yet to go through the phase. They have set up "The Parasol Corporation" and its graduates of the Martian School of Interior Design have outlined four "themes" for their pub conversions:

Calendars - a US-style purpose-built cafe bar on a major road out of town. 60% of sales will be food.

Muswells - A high street Continental cafe bar with liquor and food sales evenly split.

Exchanges - redeveloped pubs concentrating on families, with 55% of sales in food.

Sam and Martha's Place - a pizza/pasta outlet.

Oh well. Here we go again.

BANKS'S BALLS-UP

The recent acquisition by Banks's of the Spinners Tavern, Lees Road, Oldham, certainly pleased a lot of local drinkers, given the arrival of a new beer in the town. One person not quite so happy was the licensee of the other Spinners - a J W Lees house at Springhead.

Arriving back at the pub one morning after a visit to the cash and carry, Frank's jaw dropped when he saw that he was tenant of a Banks's pub. The boys from the Black Country had just put up the final Banks's sign and were loading the Lees signboards into their van.

The discussion was short and meaningful! Eventually everything was sorted out amicably over a pint or two and the signs were put back.

NOW & THEN

by Rob Magee

No.28

RISING SUN

Lane Head, Knolls Lane, Oldham

The Rising Sun was licensed some time after 1750 by Robert Lees, who built it as a smithy house in 1741. It seems he borrowed £20 from John Booth of Hollinwood, a weaver, to build the house, and after living there a while he was persuaded by his customers to take out an ale-house licence. As the building was on the then main road from Lees to Mossley, Robert's customers could enjoy a jug of ale whilst waiting for their horses to be shod.

Robert died in 1773 and he was succeeded by his son, John Lees, who died in 1778 without issue - this fact was to cause all sorts of trouble later on! The estate was divided between his nephew and his four sisters. Fifty years later a family quarrel arose, followed by prolonged litigation. When David Booth was tenant (1858-61) there was a dispute about ownership and to whom the rent was paid. It was said that for the past 15 years every tenant had been visited by a representative of the sheriff; the unpleasant wrangling was too much for Mr Booth and he left.

At this time the inn was nicknamed "Th'Owd Clock" because there was a large clock recessed into the front wall. For years the clock was stopped at 11.28. The "Clockians" used to organise a race for old women, the prize being a cap! In February 1865 a hunt was run from the Hare & Hounds at Luzley, Ashton, to th'Owd Clock, led by Benjamin Greenwood, master huntsman.



The Rising Sun gained some notoriety and its landlords regularly had disputes with the law. Things didn't settle down until Wilsons Brewery bought it in 1889. Thomas Thompson was their first tenant (1889-95).

In later years the pub was notorious again - out of time drinking, watered whisky, etc - so much so that the Central Control Board of Liquor Traffic ordered the house to close from 12th November 1917 until April 5th 1918!

The Rising Sun finally closed its doors on July 21st 1937 and the licence was transferred to the Sun Dial at Droylsden. The property is now a private house and on a recent stroll up Knolls Lane I noticed that the clock was still at 11.28. A place where time stands still!



Branch Diary

NORTH MANCHESTER

Wed 15 June, White Swan, Swinton, 8pm

Wed 22 June, Bus to Greater Wigan. Picking up Manchester, Eccles, Swinton, Farnworth.

Wed 29 June, Horseshoe, Back Hope Street, Salford, 7pm. Albert Park 8.30

Wed 6 July, Pendlebury Crawl. Henry Boddington 7pm. Albert 8pm

Wed 13 July Manchester: Castle & Falcon 7pm, Wellington 8pm

Wed 20 July, Crescent, Salford, 8pm. Talk about German beer by Fürstenberg spokesman

Contact: Roger Hall, 740 7937

BOLTON

Tues 14 June 8.30, Branch Meeting, Sweet Green Tavern, Crook Street, Bolton

Contact: Dave Fleming, Bolton 389918

TRAFFORD & HULME

Thurs 2 June 8pm, Committee/Social at Sale Wardens Club, Wardle Road, Sale

Thurs 9 June Hale/Altrincham Survey. Cheshire Midland 7.30, Railway, Tatton, Bakers, 9pm

Sat 11 June 12 noon. Tyldesley Crawl: Repeat of the notorious day out. Meet Miners Arms, Astley

Thurs 16 June 8pm. Branch Meeting; Carters Arms, Northenden Road.

Tues 21 June 7.30. Hydes Brewery Trip - note new date.

Thurs 23 June 8pm, Hulme outing: Meet at the Grand Junction, Call at Grants, Royce Road, 9pm.

Contact: David Shelton 061 224 7341 x27 (w) 061 795 2113 (h)

ROCHDALE, OLDHAM & BURY

Tues 7 June, Branch Meeting, White Hart, Stockport Road, Lydgate, Oldham. 8pm

Tues 14 June. 10 years in GBG presentation. Horse & Jockey, Delph, 8pm

Tues 21 June, Committee meeting: Travellers Rest, Rochdale Road, Royton, 8pm

Tues 28 June: 10 years in GBG presentation, White Horse, Walshaw, near Bury, 8pm

Tues 5th July, Branch Meeting, White Hart, Middleton, 8pm

Thurs 7 July: 10 years in GBG presentation, White Hart, Middleton, 8pm

Contact: John Burns 061 653 8361 (h)

WIGAN

Wed 8 June 8.30pm: Branch Meeting, Charles Dickens Hotel, Upper Dicconson St, Wigan

Sat 25 June, approx 12 noon: Pub crawl/social in Wigan town centre with Merseyside CAMRA branch. Route to be arranged

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

COCK-UP AGAIN

Boddingtons have submitted new proposals for the Cock Hotel in Worsley. These plans are considerably less horrendous than either of the two previous submissions, insofar as the hotel has been removed, the restaurant has its own entrance and the locals' bar is incorporated with its own entrance. Nevertheless, most of the previously voiced objections are still valid. The plans envisage a vast extension to an already large pub in a residential area on the edge of the green belt. Although car parking provisions may now meet local authority requirements, there will still be an increase in traffic, noise and disturbance, with a consequent loss of amenity.



Most important of all, however, is the destruction of a local pub. Boddingtons care not one jot for their loyal customers. They are determined to develop the site even if this means the alienation of hundreds of locals who have frequented the Cock for many years. The Cockfighters are incensed at this latest move and are determined to fight this proposal both at the planning meeting and in the Magistrates' Court. It is arguable whether it's even in Boddingtons' interests to move into upmarket food operations if this erodes their traditional base, but there is certainly no reason why either the Council or the licensing bench should allow a development of this character which would result in a decided loss of amenity to locals and residents.

DON'T BANK ON IT

Banks's development on Moorside Road, Swinton, is still at a standstill. The Council have insisted on reinstatement of the farmhouse which was inadvertently knocked down (Oops!). No doubt, behind the scenes negotiations are taking place to avoid this being done, as the cost would run well into six figures. Let's hope that the Council stick to their guns and insist that it's done. Brewers should not be allowed, either deliberately or accidentally, to contravene planning requirements.

MORE REAL ALE

Ross's Arms, Higher Green, Astley, is selling real ale (Tetleys) for the first time in donkey's years. The Derby Arms, Hindley, now has cask Trophy alongside Chesters bitter.

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