

WHAT'S DOING



JAN
1989

THE MANCHESTER BEER DRINKER'S MONTHLY MAGAZINE

BODDIES GET IT WRONG

The Cock at Worsley opened on 20th December. What a mess! As you might expect, the restaurant and lounge areas are full of state-of-the-art Brewers Vernacular tat, just as though the whizz kids in suits had

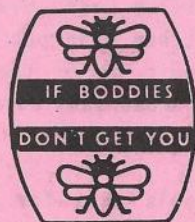


thumbed through a copy of Leisure Facility Design for Dullards, stopped at the dictionary of mandatory appurtenances and chosen randomly from a selection including bookcases, brass, chester-fields, gazebos, glass and pretend mahogany. That's no more and no less than the discerning observer of the Brewery's behaviour might predict, but sadly out of sync with the careful transformation of the Black Friar.

What is disturbing is Boddingtons' woe-ful failure to satisfy the wishes of the regulars who campaigned long and hard

for the retention of a locals' bar. The locals' bar is there all right - it must be - there's a notice over the door telling you just that. But once inside, it's almost impossible to detect the transition from this (supposed to be a replacement for the vault) to the rest of the pub. There's no door, just a 15-foot gap with continuous carpet and a nominal brass rail to divide the two. Pure tokenism.

Oh, yes, remember the other promise Boddingtons made to the magistrates about maintaining the price differential between the locals' bar and



the lounge? Well, it's there all right - all of two pence - but was it not 3p before? Furthermore, the price of beer has risen by 10p per pint. So the hapless local can sit in a carpeted annexe to the posh lounge, perhaps at the table with the inset chess board, and pay over the odds for his pint, surrounded by youngsters overflowing from the lounge and pre-prandial assembly areas.

What would happen to the local who was bold enough to wear overalls, bring his dogs in or utter the odd expletive, I shudder to think. Boddies have achieved a massive con in persuading opponents that everything would be hunky-dory in the end. Well, it ain't and even those who were won over by the Brewery's blandishments have realised too late that you can't believe what Boddies say. The campaign has forced Boddies to retain a pub (of sorts), but our prediction that they would destroy the character of the Cock has been borne out by events. We can argue the toss for ever about the tastefulness or otherwise of the decor, and whether the bricks match, but there can be little discussion about the loss of the heart of the pub - the vault. All it needed was a lick of paint and new lino - less than a penny on a pint - not total eradication. Sadly, there's nowhere else for locals to go - that's why it was important, far too important to be left in the hands of a brewery who have demonstrated scant regard for a loyal clientele. Let's hope the experience of the Cock will help other campaigners who wish to object to future transformations of local pubs into Henry's Tables.

RAPE OF THE LOCK?

Tetley Walkers' plans to turn the lock keeper's cottage on Whitworth Street West, which is a listed building, into a pub has now gone before Central Manchester Development Corporation for consideration.

OLD PACK HORSE

Wilsons couldn't make a go of one of Manchester's oldest pubs even after they'd done it up quite nicely, so they flogged it to John Willie Lees. Even they don't seem to be having much success, as the Oldham Road pub is still serving keg beer. How many other Lees pubs don't serve the real stuff? Shame on you, Lees-Jones Bros - your grandad must be revolving in his grave.

JERSEY LILY

How's this for an excuse for serving bitter through a lager pump? "The motor's burnt out on the handpump." They tried to tell us the beer was real as well.

VINTAGE PUBS ENCORE

Six months after publication of the Vintage Pub guide there is an opportunity to take stock of the traditional pub scene. One of the main reasons for producing the guide was to give a higher profile to this select group of pubs in the hope that it would help to protect them from the follies and excesses of brewery designers. After all, good old traditional British boozers are in a minority; there are plenty of all the other sorts of pubs around. It is still early days, but nothing dreadful seems to have happened yet to any of the 150 pubs featured in the guide.

UPDATE ON THE PUBS

The tenancy of the **KING WILLIAM**, Mosley Common (Tetley), has been taken over by Cumbria Leisure Ltd, who are based in Carlisle. What can they want with this ex-colliers' beerhouse-style pub? The **CART & HORSES**, Astley, is due for refurbishment but we know that Holts are capable of doing a sympathetic scheme. (Holts' alterations to the **GRAPES**, Peel Green, opening up a new room, are praiseworthy.) Boddingtons have made a good job of the **BLACK FRIAR**, Salford (as reported last month), so now we await with interest their proposed scheme for the **FARMERS**, Swinton. Proposals for fairly extensive alterations at Boddingtons'

LOCOMOTIVE, Openshaw, appear to have been shelved. The **PACK HORSE**, Stockport (Tetley), is still threatened with some unnecessary tampering and the **CLOCK FACE**, Farnworth (Tetley), has had its clock reinstated. It is to be hoped that the interior has not been altered.

There are reports that the refurbishment at the **HORSE AND FARRIER**, Gatley (Hydes), gives the impression that nothing has changed although almost everything has, and the **STATION**, Didsbury (Marstons), is now a smarter and roomier version without its unique character having been compromised. The **RAILWAY**, Didsbury, is apparently about to be ruined by connecting it to the next door



premises - more space, more sales of keg John Smiths and a unique pub spoiled. Can we hope that Robinsons will not make a mess of the **QUEENS ARMS, Cheadle**, and are Burtonwood going to avoid desecrating that wonderful country pub, the **HOLTS ARMS, Billinge**?

Two city centre pubs in the guide have become Grade II listed buildings since publication: the **MARBLE ARCH** and the **PEVERIL OF THE PEAK**, and in Stockport the **ARDEN ARMS** is now listed Grade II, including much of the interior.

ADDITIONAL PUBS

Here are a few more suggested pubs to join the ranks of "Vintage Pubs". In Mellor, the **DEVONSHIRE ARMS** (Robinsons) is a comfortable, up-market pub where food is important. It has seen a few changes but it has all been very carefully done. The **ODDFELLOWS, Mellor**, provides a contrast; there is no food, no electronic machines, no pool and no music and the three small rooms each have a fire. The beer, however, is Greenalls and there are reports that the pub has recently gone keg.

The **PLOUGH, Hyde Road, Gorton** (Robinsons), is a bit scruffy and the beer quality varies, but it is an Edwardian era, 5-roomed boozier with many original features. Unfortunately, it will not be with us much longer because of a road widening scheme in 1990. The **UNION, Stockport Road, Levenshulme** (Boddingtons), is another rather tatty pub but it is

very evocative of the 1920s style. All that is needed is redecoration, new floor coverings and a proper bar counter to replace the red formica.



In Eccles there are so many good pubs that it is difficult to know where to draw the line. The **RED LION, Chapel Street, Patricroft** (Boddingtons), a small, cosy former beerhouse, retains its

individuality and the **CROWN & VOLUNTEER, Liverpool Road** (Holts), has kept its 1930s look.

The **THREE TUNNES, London Road, Hazel Grove** (Robinsons), is a good, basic, unaltered pub but unfortunately it is about to be Robinsonised.

PROTECT YOUR LOCAL

Roger Hall is the CAMRA Pub Preservation Officer for Greater Manchester (061 736 3065) and he will be able to advise if ever there is a problem with your local pub. If any pub, vintage or otherwise, is threatened with inappropriate development which would spoil its character in some way, or remove a facility like the vault, then do not be intimidated by the Brewery. If you do not like what is happening, make your feelings known to the licensing court and the local authority planning officers. Magistrates and local councillors need to know the true facts and the strength of opposition. It is not possible to save a pub without the involvement of the locals.

Peter Barnes

REAL ALE IN BURY UPDATE

Some changes since the real ale list was published in October's WD:
Church Inn, Church Lane, Prestwich. Add Magnet (H)
Red Lion (Holts), Bury New Road. Dispense now (H).
Parkside (Boddingtons), Bury Old Road, Prestwich. Add OB Bitter (H)
and Higsons Bitter (H).

WHITEFIELD

The Eagle & Child (Holts), Higher Lane, has been done up. All the old torn seating has been pulled out and replaced with very comfortable upholstery. New wall lights give the finishing touch to a nice job. Mine hosts Andy and Paula have settled in and the ale is as good as it ever was. It's well worth a trip to see one of the best bowling greens in Manchester.

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, $\frac{1}{2}$ page £20, $\frac{1}{4}$ page £15, $\frac{1}{8}$ page £7.50. Discount on bookings for 6 months or longer.

BOLTON NEWS

Des Nogalski

As promised in December's WD, here is a round-up of some pre-Christmas refurbishments. It's off to a bad start, unfortunately, as Matthew Brown's job on the Bay Mare saw the pub retain its keg pumps at a time when the brewery had a good chance to double the number of cask Matties outlets in the area. All this despite an advert in the Bolton Evening News proclaiming Traditional Ales. According to the landlord, it was the Bolton Evening News that got it wrong(!)

Better luck at the Royal Hotel, Vernon Street, which now has cask Trophy on handpump. The refurbishment has seen the pub's drinking area increased at the expense of some unused space near the toilets. The vault is now just an open area at one side of the bar.

Another new cask outlet is Nero's on Chorley Old Road. Formerly Ziggi's Fun Pub and before that the Victory Conservative Club, Nero's appears to be a sort of disco pub based on a Roman theme. Cask Boddies bitter and Stones bitter are on sale.

Further down Chorley Old Road, the Nelson now sells handpulled Tetley mild and bitter and has apparently done so for some time.

Corks Wine Bar on Bradshawgate has reopened as Corks Cafe Bar. The neon lights and plastic have been sacrificed for wood panelling and plush seating and a new addition is a rather palatable pint of draught Bass. Mind you, at £1.04 a pint you wouldn't expect anything else!

The second of Maxim's new beers has arrived. Sadly, though, Wards Weizen Wheat Beer is keg.

Some weeks ago a couple of lads from Northampton called into the Cattle Market on Orlando Street on their way to see Northampton Town play Bolton Wanderers at Burnden Park. They were shocked to see Castle Eden on sale at just 85p a pint - back home it is £1.25. Come 5.30pm the two got up to go, having missed the match but having consumed ten pints of beer and made a saving of more than the admission price to the game.

Finally, watch out for the first guide to Bolton's real ale pubs. Entitled "Beer in Bolton", it costs £1.50 and is published by the Bolton branch of CAMRA. More details next month.

NEWS FROM SCOUSELY

Higgies pubs on Merseyside are serving cask mild in 9's where volume is low. That's the good news. The mild they're selling is Boddies, not Higsons.

J W Lees

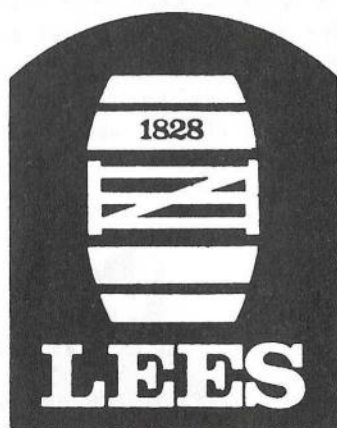
(Brewers) Ltd

GREENGATE BREWERY
Middleton Junction
Manchester M24 2AX

Tel: 061 643 2487

North Manchester's only independent brewery

Brewers of traditional bitter and mild



*Best wishes to all
our patrons for
1989 and our
thanks for their
continued support.*

MOORHOUSES BREWERY

In November the North Manchester Branch of CAMRA visited Moorhouse's Brewery in Burnley and Malcolm Macdonald, the manager, kindly gave us a tour of the brewery and then entertained us in their one tied house, the General Scarlett (he came from Burnley), just across the road.

Moorhouse's is an unusual size operation, producing 60 barrels per week and with a staff of 8. It has been in operation since the original Mr Moorhouse began the business in 1870, but only started brewing beer when the family sold up in 1978. Until that time its main business was in producing concentrated hop bitters and soft drinks. Bitters are still produced (from a brew of hops and sugar) and virtually all the prepared shandy sold in this country uses Moorhouse's bitters. There was a sticky patch for a few years after 1978, with quite a few different owners coming and going, but since 1985 business has been picking up and they have recently invested in new plant and increased output.



There are three beers, Premium Bitter (og 1036), Pendle Witch (og 1050) and Old Ale (very potent and brewed only four times per year to order). The only ingredients are water (straight from the tap with no treatment), malt, hops (Fuggles and Goldings), invert sugar and finings. The original copper-lined brewing vessels date from around 1910

and have a capacity of 6 barrels. The new stainless steel plant has a capacity of 25 barrels. The beer recipes had to be changed slightly to obtain the same results from the new equipment. The yeast is obtained from Thwaites of Blackburn and is changed weekly. The brews are not dry hopped, but hot wort is filtered over a bed of hops before fermentation.

The brewery is housed in a very ancient and very basic stone building with much fungus on the walls. The brewery cat keeps the mice away but cannot cope with the snails! Fermentation takes place in the cellar in uninsulated vats and the temperature is controlled by opening the window in summer and keeping the gas fire on in winter.



Before the new equipment was installed the beers had to be rationed, but now there is no problem in keeping up with demand. The beers are delivered all over the country, about 50% to the club trade. All the beers are available at certain times in the various free houses in the Manchester area and the Premier Bitter is always available at the Stalybridge Station Buffet.

In the General Scarlett afterwards, the three beers were sampled and favourably received. Up and coming concerns like this are a good counterweight to the bigger brewers and we wish them well.

Peter Barnes

HOLTS NEWS

1989 is Holts 140th year in existence. Over the years, many good breweries have disappeared, a considerable number having been taken over and closed by greedy predators in the last 20 years. Holts' independence is a tribute to the way the brewery is managed. There is virtually no advertising of the beers, save at the point of sale. Because of low overheads, Holts beers can be sold at very reasonable prices. Last month the "best room" price of a pint was increased from 68p to 70p for bitter and 65p to 67p for mild (managed houses). This represents a modest 3% increase. Other, larger breweries put up their prices earlier last year by between 5% and 7% and their beers retail at 80p-90p a pint. A Holts spokesman remarked, "The more people who drink Holts, the lower will be the price (compared with other beers)".

Planning permission for a pub site in Ramsbottom is back on the agenda. And this time there is a good chance that permission will be granted.

WEASTE ET ENVIRONS

The Broadway (Holts) is to be altered marginally to serve food to yuppies from down the road. The Waverley, formerly Salford's scrottiest pub, is now one of its poshest (in a strictly Whitbread sense of posh, that is), hoping to cash in on the upmarket dwellings over the road. Its place has been taken by the Grey Mare down the road, which really is a dismal place. Did we really save it? And whilst the Waverley sells Chesters mild, bitter and Trophy, the Swan no longer sells any cask beer. At the Coach & Horses if you want cask Sam Smiths you have to ask for it by name - the regulars prefer Taddy keg.

WIGAN & DISTRICT

Dave White

To begin with, a few updates on last month's column. Two of the pubs listed as closed reopened just before Christmas. The **PLOUGH & HARROW**, Preston Road, Coppull Moor (A49), opened its doors again for the first time in many months. Mine host is Davinia Scott, whose mother Kathleen was landlady of the **CROWN HOTEL**, Worthington, until recently. The P&H is listed in the 1989 Good Beer Guide, but has had a troubled history of late; however, it's a good little boozer, and apart from installing wickets, Thwaites have left the pub pretty much as it was.

Not far away, Tetleys have refurbished the **DOG & PARTRIDGE**, School Lane, Standish. Tetleys have a habit of turning decent pubs into something resembling hairdressing salons, though virtually anything they did to "the Dog" would have been an improvement, as it was pretty dingy. The new licensee is Dorothy Dickens, whose husband Tommy runs the **BOWLING GREEN**, Wigan. The latter is an excellent pub, so the success of the Dog & Partridge seems assured.

Ind Coope Burton Ale is on sale at last at the **BIRD I'TH' HAND**, Gidlow Lane, Wigan, alongside Tetley mild, bitter and dark. If you've just watched Wigan Athletic lose at home again and fancy a beer (not too close to Springfield Park), before hitting town, then the Bird is ideal.

The latest news on **RAFFLES**, Millgate, Wigan, is that it will be closed for at least six months. What Burtonwood plan to do remains to be seen.

Some of the regulars in the **BRICKLAYERS ARMS** (Tetley), Hallgate, Wigan, have been mourning the loss of the footrest on the vault bar, after the pub was done up. Have no fear; a new footrest will be installed soon. The old one had to go because the shape of the bar changed. The landlady of "the Brickies" is Yvonne (the One) McCann, who used to run the **IMPERIAL** on Manchester Road, Higher Ince. The tenancy of this keg Tetleys pub is now up for sale.

New scoops now, and cask mild has replaced the fizzy stuff at the **HARE & HOUNDS**, Ormskirk Road, Skelmersdale. Mind you, the landlord had to wait six months before the conversion. Jaded old Greenalls: apart from not having the energy to keep a profitable brewery open, they can't even supply beer to their own pubs.

However, GW have converted two pubs back to the real thing. Cask bitter is now on sale again at the **CROOKE HALL INN**, Croke village, near Standish Lower Ground, while both mild and bitter are to be had at the **BRITANNIA**, Wigan Road, Bryn.

Still in Bryn, the **BATH SPRING HOTEL** (another uninspired refurbishment) is selling Tetley dark mild and is now a managed house, as is the **CALEDONIAN**, Bolton Road, Stubshaw Cross, near Ashton-in-Makerfield. While it is always nice to see a brewery producing a new mild (especially one of the Big Seven), to this observer the new brew doesn't taste that much different from the "light" Tetley mild, and for that reason I doubt its long-term success. I hope I'm proved wrong.

Last, but not least, a couple of landlords were rather upset by some of the remarks in the "Wigan Free Houses" article in last month's WD. I am equally upset that they thought that I wrote this item! Not guilty. (It was that Brian Gleave again - Ed.)

NOW YOU SEE IT...

THE **BARGEE**, Parrin Lane, Winton, was a pub briefly. It has reverted to a restaurant but the whole of the downstairs is still fitted out as a pub ("Public Bar" on the door) with handpumps for Robinsons bitter, mild and Hartleys bitter. They lost their licence, for some mysterious reason, but they hope to get it back on 6th January.

WIGAN BEER FESTIVAL



Thurs 5-11.30.

Fri 12-3, 5-11.

Sat 12-4, 7-11.30

Food at all sessions
Entertainment at all
sessions except Friday
lunch.

Over 30 different beers
Cider & bottles

Admission:

£1.00 after 7pm and
Sat lunchtime

(CAMRA members free)

The Mill at the Pier
2nd - 4th March 1989



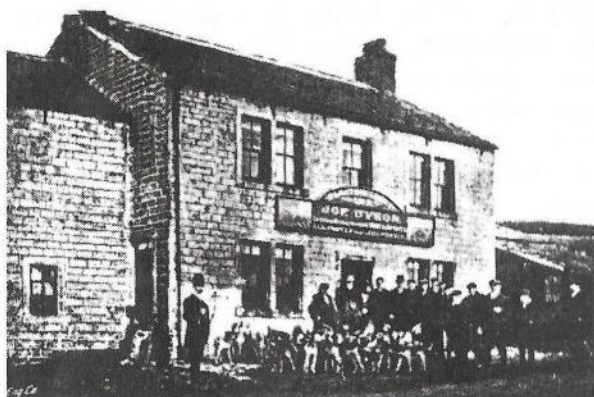
NOW & THEN

by Rob Magee

No. 34

FLOATING LIGHT

Standedge,
Diggle,
Saddleworth



The Floating Light is the last pub in Oldham Metro on the road to Marsden at Standedge. It was built by Johnny Wrigley and licensed for selling beer only in 1837; by 1840 it was fully licensed.

It is thought that the pub was named after the floating light buoy in the Mersey Estuary; as the inn was situated at 1,184 feet it is said that the light could be seen and appeared to be floating in the air. (Other pubs nearby were also given nautical names, such as the Great Western and the Rope & Anchor".)

Johnny Wrigley died at the age of 51, his widow took over the pub and then there was a succession of tenants. One, Charity Sollitt, bought the Rope & Anchor for £500 in 1882. Joe Dyson, tenant at the Floating Light from 1900 to 1916, advertised: "I Joe lives here and sells good ale, come in and drink before it goes stale. You weary travellers on the pass, are welcome here to have a glass".

Joe also organised hunts and fairs, known as Bleak Hey Nook Wakes. Foot races were very popular, and these were run the two miles from the Floating Light down to the Horse & Jockey and back.

In 1908 an experimental wireless station was built on Standedge near the Floating Light, apparently to contact ships on the Manchester Ship Canal. Gossips said they were contacting secret agents!



Bentley & Shaw's Brewery purchased the inn in 1931 and eight years later they decided to rebuild it at a slightly lower level. On 20th November 1940 the licence was transferred to the new premises. The first tenant was Tom Asquith. The pub was later purchased by Hammonds Brewery Ltd and then was taken over by Bass. The Floating Light became a free house in 1983 and then Thwaites Brewery bought it in 1985.



GRAND BET

Grand Metropolitan's spate of market activities was at a pre-Christmas peak on Friday 16th December. The group bought the William Hill betting shop chain from Sears Holdings for £331m. The following Monday it announced it had won its three month battle to take over the US Pillsbury Group for a mere \$5.8billion (over £3½billion).

The best known subsidiary of the Pillsbury Group is the Burger King beefburger chain. In this part of the world these shops are quite thin on the ground - in the USA and much of Europe Burger King is almost as commonplace as McDonalds.

Perhaps the most interesting, but least publicised, purchase by Grand Met took place on Monday 19th December. This was the excellent German Wienerwald chain. This is a chain of almost 240 restaurants, whose headquarters are in Munich. They specialise in chicken dishes, while trying to keep a Bavarian atmosphere and selling Munich-brewed beer, in unusual locations - as far afield as Hamburg and Berlin.

What a good idea it would be to convert a few failed Chef & Brewer houses into Wienerwalds and offer genuine Paulanerbräu or Augustinerbräu. Wishful thinking - we'll probably end up with a chain of Burger Kings!

<h1 style="margin: 0;">MOORHOUSE'S</h1>		 PREMIER DRAUGHT BITTER <i>The Prize-Winning Pint!</i>
<h2 style="margin: 0;">BREWERS OF REAL ALE</h2>		
PREMIER BITTER (O.G. 1036°) <small>Silver Medal Award Winner, Brewex 83</small>	PENDLE WITCHES BREW (O.G. 1050°) <small>Believed Strongest Bitter Brewed in the North-West</small>	
<small>Both delivered weekly direct from brewery to cellar. Contact Max Taylor to place your order.</small>		
<h3 style="margin: 0;">Tel: BURNLEY (0282) 22864</h3>		Pendle Witches Brew <small>STRONG BURNLEY BITTER</small>

To the Editor:

375 Chorley Road, Swinton, Manchester M27

LETTERS



GOOD BEER GUIDE ALLOCATIONS

Sir - I would like to express the concern felt by myself and other local CAMRA members about the allocation of entries in the National Good Beer Guide. I consider the present system, known locally as the "Turns Each Scheme", unjust and I'm sure it lessens the public's confidence in CAMRA.

Prestwich boasts 21 pubs, 20 of which sell real ale. 25 different real ales are available - 18 bitters and 7 milds - from 13 different breweries. I doubt if there are many towns in Britain of comparable size to Prestwich with such an impressive selection. However, as the Good Beer Guide allocation system stands at present, Prestwich gets just one entry. This year the pub happens to be the Ostrich (Holts), Heaton Park. Despite the continued excellence of the ale at the Ostrich, there is no guarantee that this pub will be in next year's guide. We must wait and see whose turn it is .

We have all the old arguments - "You can't list every pub" and "There's not enough room in the guide" - but how can CAMRA justify dropping a pub whose standards have been maintained in order to make room for another? Once a pub has made it into the Guide, it should stay there for as long as the standards are maintained, as is the case with many pubs around the country. Sadly, not many Prestwich pubs will see more than a couple of years in the Good Beer Guide unless the whole system of allocations per town is revised.

I suggest that a motion to discuss the present unjust system of Good Beer Guide allocations should be tabled at CAMRA's 1989 AGM. CAMRA members wishing to lend support should contact me on 061 798 7639.

Glenn Worth

WHITE HOUSE

This popular free house on Great Ancoats Street in central Manchester has had a complete change of real ales - well, almost! Out goes Hansons Black Country Bitter, in comes Thwaites bitter; out goes Holts mild, in comes Marstons Mercian mild. Marstons Owd Rodger is now on sale straight from the cask. However, Manchester's (and many other places') most popular bitter has survived. Holts bitter at 72p a pint is thankfully still there.

"AUF DER REEPERBAHN NACHTS UM HALB EINS..."

Although beer festivals are most common in Bavaria, North Germany does not completely miss out on the festivities. In fact, Hamburg must have a beer festival on more days of the year than any other German town or city. It has a total of three festivals in the year - Frühlingsfest, Hummelfest and Winterdom.

The Winterdom festival is the one which attracts the coachloads of English visitors, much to the dismay of the Hamburgers! The festival commences on the first Friday of November and continues until the first Sunday in December. Although minute in size compared to Munich's Oktoberfest or Stuttgart's Canstatter Was'n, the Domfest has a large

Ihre nächste Betriebsfeier...

ins. Gasthaus
zum Ochsen"!



fairground, one medium size beer hall and a couple of small ones. Unlike the South German festivals the beer halls tend to be more or less empty, which is no doubt due to the ridiculous price charged (DM11.50) for a litre of Holsten at the "Zum Ochsen". This works out at £2.10 a pint - twice the price at Munich and three times the price at the smaller Bavarian festivals.

One thing in the Domfest's favour is that you receive an over-measure each time - normally 1.1 litre in your masskrug, compared to the $\frac{3}{4}$ litre experienced at Munich.

The Domfest takes place on the Heiligengeistfeld, just off the end of the Reeperbahn in the

middle of Hamburg's world famous Sankt Pauli red light district. Here, together with the sex shows of the Grosse Freiheit, the "window girls" of Herbertstrasse, the model-like fun girls of the Eros Centre and the dozens of multi-video shows and peep shows are two large beer halls (Zillertal and Bayerische Zell) and dozens of bars, all open until breakfast time. On a Saturday night the local custom is to drink your way through until 5.00am and go to the Fischmarkt, which is then just coming to life, and have a breakfast of fresh eels in one of the many bars which will have opened. There then follow a few hours of singing

along to accordion music until Sunday lunchtime, when it's time to go home and sleep it off ready for work on the Monday morning!

For a city of 1.7 million people, Hamburg has a disappointing lack of breweries, with only the famous Holsten, the Astra Bavaria St Pauli Brewery (right in the heart of the red light district) and the smaller Elbeschloss. It is rumoured that in the last few months a home brew pub has opened in central Hamburg and I shall be investigating that when this issue of WD goes to press.

Mini weekends are organised with coach from Manchester to Harwich, overnight cabin on ship with private facilities each way, from under £70. For anyone wishing to travel this year, booking commences early in the New Year and soon gets taken up. For further information contact Thomas Cook Travel on 833 9860.

PLOUGH AND FAIL

Do you ever want to sit down when you're drinking a pint of Tetleys? If so, don't bother going to the Plough in Heaton Moor, for if you have the cheek to sit at a table not designated for drinkers (not that there are any signs to tell you otherwise), you will be asked to move. If you decline, but agree instead to leave the premises provided you can have your money refunded for the beer that you haven't been able to drink, you will be threatened with the police. Eventually you will get your money back, and even have the door opened for you to help you to leave quickly. After all, empty tables are far more important for diners that aren't there than full tables for drinkers that are. Probably not worth the hassle of going in, is it?

BOAT REFITTED

After at least two years of rumours, Jackson's Boat near Sale Water Park has undergone its much needed refurbishment. No longer the dirty and dingy place it used to be, Jackson's Boat is now bright, clean, comfortable and almost unrecognisable.

It is now much bigger, with a large central bar and, although there are no separate rooms, it does have distinct drinking areas. Winter hours are 12 to 3 and 5 to 11pm (opens 7pm Sat & Sun), food will be available all lunch times and the garden area is to be developed into a playground and seating area.

The new manager is David Bodily, previously of Ye Olde Number 3 in Little Bollington, and Jackson's Boat is a real ale gain - handpulled Tetley bitter (92p) and Jennings bitter (93p).

FLY ON THE WALL STUFF

Our Whitbread mole has supplied an extract from the minutes of a meeting of tied estate executives early in 1988.

"...asked to report on proposals for the Clarence, Ramsbottom. The Clarence is one of those old fashioned pubs with a clutter of small rooms and those sort of mahogany fittings and leaded glass which went out with the ark. It is only used by the locals and they are drinking



mostly beer. We are going to demolish the interior and start afresh with a nice big open space. There will be lots of blond wood and brass. It is all the rage these days. It must be popular because you see it everywhere. We will have the Number 2 carpet, the Number 8 wallpaper and, just for a change, let's have some of those Tiffany light fittings.

There are bound to be some grumbles so we will keep one of the etched glass windows, frame it and hang it on the wall. Then we can say we have retained original features. We must stop the locals coming back because they will spoil the image so there will be a notice saying, 'No overalls and no boots' and we will have bouncers at weekends to intimidate the low spenders. Of course, we had better sell some beer as well as lager, so let's make sure it is dispensed by handpump to keep those CAMRA people happy. We will have to put up prices to cover the cost of all this, but if anyone complains tell them that they are paying for a 'leisure experience'..."

TAFFY APPLE

It's good to see that this area, which has a strong scrumpy drinking tradition, has a representative on the tortuously acronymous Apple and Pear Products Liaison Executive - one Rhys Jones, no less. They should just about be able to hear him in Hereford.

Other contributors to this issue: Leo King, Paul Roberts, Stewart Revell, Keith Egerton, Roger Hall

RUPERT'S PAGE



"It certainly doesn't augur well for the future," said Tish as she looked up from her transcript of a Board Meeting held at the Crown Brewery at the end of November.

Perusing our quizzical expressions, she elaborated:

"As soon as Drab pere pops his clogs and young Perry takes over the reins, we're in for serious trouble, mark my words!" "What on earth do you mean?" I protested. "From what I've heard, young Perry is a liberalising influence, an egalitarian, bringing the East Grotley brewery empire into the twentieth century. Is it not true he's joined CND and the SLD and traded in his Bentley for a Reliant Kitten, which has been dubbed by the brewery wits 'Perry's Troika'?"

"Bilge and wishful thinking!" snapped Tish who, by now, had got the bit between her teeth. "There's nothing to choose between him and Efrem and the rest of the bunch. Why are Drab's pubs popular, tell me that? It's because they're el cheapo; you don't think people go there for the wallpaper or the conversation, do you? No. And what did Perry want to do? Well, I'll tell you. He wanted to put the price of his wonderful amber nectar up to the price of Brobdingnags and other inferior brews. It was only the considerable wisdom of commerce acquired over decades in the trade and the majority shareholding of Drab the Elder which saved the day. 'It'll nobbut go up a tanner, Perry, lad,' the old man said, and so it was to be. Thus Drabs remains the cheapest beer in the land and our heritage of socio-economic class Z hostelries remains safe from the depredations of progress yet again."

We were all stunned. Could this possibly be true? How did Tish come by this classified information and can it be believed? Certainly Seamus Spud and Peter Hammerstein didn't think so. "Tripe, tripe, tripe," they shouted in unison as they handed out miniature Bogbrush care dolls to all those assembled in the snug of the Rat & Handbag, where they'd come to bestow design awards on the architect and his guide dog. "Don't think you've seen the last of us," Spud shouted over his parrot Boddington IV. "We'll be back in Grotley in the New Year. We'll soon sort you lot out and teach you that every village worth its salt should have an Efrem's Taverna in its midst, just as Red Max has campaigned for." Puzzled, we all moved off to the Nightingales' Christmas Curry Soiree where, once again, the presence of plod was apparent. Just what had been going on I've still no idea, but this high profilism and concept of self-lethality must cease forthwith.

MILD AND BITTER

The Tallow Tub, Chapel Street, Salford, is now serving Chesters cask bitter alongside the mild.

NO BIER

Tetleys have applied to turn the funeral parlour at 736-740 Wilmslow Road, Didsbury, into a wine bar. Shame it's not Boddies, who want to extend the Parrswood Hotel down the road. Another Henry's Table, perhaps?



Branch Diary

BOLTON

Tues 3 Jan, Local Guide Launch - Phone contact
Sun 8 Jan, 12 noon. Beer Festival Meeting, York Hotel
Tue 10 Jan, 8.30, Branch Meeting, George, Great Moor St
Fri 20 Jan, 7.30, Beer Festival Meeting, Crescent, Salford
Fri 27 Jan, Trendy Social. 8pm Man & Scythe, 9pm Bergeracs, 10pm Corks, 11pm Maxims
Tues 7 Feb, 8.30, Branch Meeting, White Lion, Westhoughton
Wed 22 Feb, 8.30, Social, Lodge Bank Tavern, Bridgeman Street, Bolton
Note New Branch Contact: Barbara Kerks, Bolton 22494 x2220 (w). Bolton 658458 (h)

TRAFFORD & HULME

Thur 5 Jan 8pm, Committee/Social, Derby Brewery Arms, Cheetham Hill Road, Manchester
Thur 12 Jan 8pm, Hulme Crawl. Meet Salisbury, Oxford Road, Manchester
Thurs 19 Jan 8pm, Branch Meeting, Roebuck, Victoria Street, Altrincham
Thur 26 Jan 8pm, Broadheath Crawl. Meet Cheshire Cheese. 9pm Navigation, Manchester Road
Thurs 2 Feb 8pm, Committee Meeting, Pomona Palace, Cornbrook Rd, Hulme
Contact: Pete Forshaw 755 2351

WIGAN

Wed 11 Jan, Branch Meeting, 8.30. Swan & Railway, Wallgate, Wigan
Wed 1 Feb. Sponsored Pub Crawl/Minibus Jaunt. Commence Swan & Railway 7pm

ROCHDALE, OLDHAM & BURY

Tue 3 Jan 8pm, Branch Meeting, Horse & Farrier, Edenfield Rd, Norden
Tue 17 Jan 8pm, Committee Meeting, Globe, Whitworth Road, Rochdale.
Tue 7 Feb 8pm, Branch Meeting, Dungeon, Tottington
Wed 8 Feb 8pm, Regional Meeting, Beer House, Rochdale Road, Manchester
Contact: B Lee 0706 824407 (h)

NORTH MANCHESTER

Wed 4 Jan, Tallow Tub, Salford, 7pm: Black Friar 8pm
Sat 7 Jan: Egerton Arms, Winton, 11.30am. Blue Bell, Monton, 1.30pm. Finish Park Hotel, then Passage to India
Wed 11 Jan, Hydes Brewery, Moss Lane West, Moss Side, 6.30pm. 6.10 P15 or 6.17 P14 bus from Arndale
Wed 18 Jan 8pm, White Swan, Swinton
Wed 25 Jan, Britannia, Irlams o'th'Height, 7pm: Waggon & Horses 8pm
Wed 1 Feb Welcome, Ordsall, 7pm: Druids, Liverpool St, 8pm.
Wed 8 Feb 8pm, Regional Meeting, Beer House
Wed 15 Feb 8pm, Crescent, Salford
Contact Roger Hall 740 7937

THE QUEENS ARMS

FREE HOUSE

6 HONEY STREET (off Red Bank)

MANCHESTER

Tel. 061 834 4239



*Serving a range of
traditional ales from*



THEAKSTONS & TIMOTHY TAYLORS

Best Bitter, XB, Landlord

YOUNGERS No.3

*and weekly guest beers from around
the country*

**A selection of Continental
bottled beers also available**

*** * OPENING HOURS * ***

Sun: 12.00-3.00. 7.00-10.30

Mon: 12.00-4.00 7.00-11.00

Tues: 12.00-4.00 7.00-11.00

Weds: 12.00-4.00 6.00-11.00

Thur: 12.00-4.00 6.00-11.00

Fri: 12.00-11.00

Sat 12.00-4.00 7.00-11.00

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

**Special menu for weekends
available.**

**Your hosts,
DAVE & JO**

