WHAT'S DOING



APRIL 1989

THE MANCHESTER BEER DRINKER'S MONTHLY MAGAZINE



CHECK MATE

CASTLE AND FALCON TO CLOSE

The Castle and Falcon on Bradshaw Street, off Shudehill, has fallen prey to the new rapid transit scheme. A notice has been served indicating that it will be demolished this summer. To the casual observer it might seem that there's plenty of room on Snow Hill behind the pub, but no, the area's only Burtonwood outlet must go in the name of progress.

CITY DESK



MARK THIS

Marstons Pedigree has been introduced to the MARK ADDY, the riparian gem in Boddingtons' 'Free House' crown. The only trouble is that persons used to quaffing 4 or 5 pints of Boddingtons amber nectar are now in mortal danger of either a) falling in the Irwell after a similar quantity of Pedigree or b) upsetting the Rt Hon Nigel Lawson by taking out a mortgage to afford the

stuff!

WELL, WELL!

The progressive closure over the past few weeks of the WELLINGTON INN, Shambles Square, should result in its full reopening by the end of March. It's a total mystery what needed doing, but apparently it includes "refurbishing, re-lining and re-everything!"

MILD WHETHER...

Tetley Walker reps are apparently trying to flog their new 'dark' mild to tenants in the City centre. As far as I can tell, there are no takers as yet. It would be interesting if the brewery could provide samples to the pubs for drinkers to try — or is that too basic a method of market research? With the demise of Chesters, this could be a great opportunity. One good thing, though — the brewery have recently introduced a new Tetley Mild pump clip, spotted in the WHEAT—SHEAF, Oak Street and the CITY ARMS, Kennedy Street.

HAT TRICK?

It took months of waiting for Courage Directors Bitter to arrive at the VINE, Kennedy Street, next to the wondrous CITY ARMS — the pub that in my opinion dispenses the City centre's most consistently good beer — surely it is now time for handpumped Magnet to make its long awaited appearance to complete the set.

PUZZLE

Can anyone explain why Grand Met, or Chef and Brewer, or whoever don't 'do something' about that potential flagship pub, the SHAKESPEARE on Fountain Street, near Lewis's? Internally, the pub is drab and the lunchtime food needs a shake-up but it could be a brilliant place. It needs seeing to.

PROTECTED PUBS



At the instigation of CAMRA two more pubs have been listed Grade II by the Department of the Environment. The Punch Bowl (left, in the 1920s) on Chapel Street in Salford is one of the oldest remaining pubs in the City. dating back to 1817. The Queens Arms in Patricroft was built in 1828 and is the oldest Railway pub in the world. The listing means that alterations cannot be made to the buildings without special permission. If you know of any pubs of outstanding architectural or historical merit, let us know; they might well be worth listing.

CAMPAIGN FOR REAL AERATED PERRIER

We've just received our inspection forms for the 1990 Good Cider Guide from one Rick Zaple (we kid you not). As there were at least

three real cider outlets in North Manchester and Salford at the last count, why stop there? Chateau bottled clarets, vintage port, Madeira and sake are common tipples throughout Ancoats and Miles Platting, not to mention off sales of Cyprus sherry in Worsley and meths from the DIY. Perhaps the Campaign should widen its remit to become the Campaign for Real Undifferentiated Drinks (CRUD).

WHITBREAD CHOPPED

The 1989 GBG-listed Mr Thomas's Chop House on Cross Street, Manchester has completely altered its range of beers. Chesters, Whitbread Trophy and the Whitbread guest beers have all made way for Oldham bitter, Boddingtons bitter and Boddingtons mild. Whilst it's nice to see three handpumped beers still available, it's not so nice to have to spend just under £1 for a pint of some of the country's weakest and most bland beers. Can we hope that Holts will one day appear in the business city at 70p a pint?



12-16 April, Silverwell St Sports & Exhibition Centre



The Third Great North Western Beer Festival is the opportunity to sample a wonderful variety of beers gathered from all over Britain: 18 milds, 38 bitters, 30 best bitters, 31 premium bitters and 13 strong ales, plus a range of ciders and perry. When you have worked up an appetite, there is a good choice of traditional food available: bread and cheese rolls, a slice of whole roast pig or some Continental sausages.

Live entertainment includes Otis Day and Night Shift (Blues/Soul, Thursday evening); the Eagley Band (Brass Band, Friday evening); French Quarter Dixieland Jazz Band (Saturday evening) and the Centre's B Hall is reserved for those who want a quiet drink or to join in the traditional pub games.

Afternoon sessions are 12 noon to 4.00pm (Thursday to Sunday), evening sessions 6.00pm to 11.00pm (Wednesday to Saturday).

Why not organise a trip from your local pub to the biggest and best beer festival in the region? There is a 50p per person reduction for parties of more than 12 if you book in advance, and larger discounts for larger parties. Ring 061-789-2323 for details and directions.

NOW & THEN

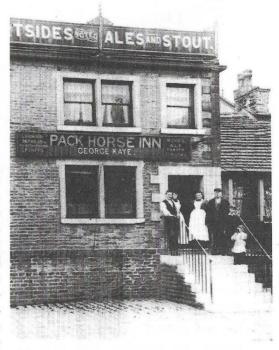
by Rob Magee

No.36

PACK HORSE

High St, Old Delph

The Pack Horse stood on the old Roman road which ran from Manchester to Castle-shaw via Oldham, Austerlands and Thurston Clough. Here merchants could rest and feed their horses and even hire a fresh horse to replace a tired one; the inn-keeper would look after the incoming horse until their



return. But as the pack horse era drew to a close, the new turnpike was built a quarter of a mile to the east, bypassing Delph: good for the wagons now trading between Lancashire and Yorkshire but a disaster for the inn.

Landlords during the boom years were John Schofield (by 1740), John Littlewood (1743-1782) and John Schofield until the turn of the century. By then, passing trade had virtually gone and innkeepers had to turn to other ways of making a living. Landlady Jane Gartside (1802-1830) was a linen draper, Joseph Garside (1841-1861) a woollen manufacturer and his son (1861-1881) successively a book-keeper, a carrier and a farmer with $12\frac{1}{2}$ acres. Just before Joseph took over, a remarkable inventory was taken, listing 14 rooms including lumber room and pantry and valuing the inn's contents at £164.10.7 $\frac{1}{2}$ d - 10s of this was for the sign over the door.

In 1897/98 Gartside's Brewery bought the inn from a local owner and almost immediately sought permission to remove the licence to a new house which they proposed to build on Delph New Road. Planning permission was refused. In 1900 they tried again, this time offering to close two other pubs and the Pack Horse if they could build a sub-



stantial inn near Delph Station. Again, the magistrates refused, despite the fact that there were at least five other pubs nearby.

The end finally came in 1912, when the inn was referred for compensation. On December 19th this was paid and the Pack Horse ceased trading; the last tenant was Joseph Hully.

HOLIDAY ALE 1989 (1)

Those who like to travel for their ale will be sorry to hear that the John Bull, Layerthorpe, York is under threat of demolition. Yes, for another car park. We understand that attempts to get it listed have failed, but as one of the locals said, "It's just a nice pub, in'it?"

It is indeed. Festooned with a motley selection of enamel signs, basic and unspoilt, it's one of the few places left where you can sit and drink away the afternoon in a kind of gloomy, peaceful comfort. The choice of sandwiches — no smell of chip fat — includes pastrami and hummus as well as the usual cheese and ham, and the pub is a real local, not a tourist trap. Both the Franklins bitter and Taylors Landlord were in excellent condition on a recent visit; other real ales and ciders were also on offer.

Two other non-tourist pubs in York worth a visit are the Minster Inn (Bass) on Marygate and the Golden Slipper (J Smith) on Goodramgate.



There are no prizes for guessing that this month's curry review is once again from Rusholme. No apologies either, as Rusholme is both easy to get to and presents the curry enthusiast with a dazzling array of establishments to visit. Any suggestions that I may be receiving payments from the

Rusholme Tourist Board are libellous!

Our meeting place was the Albert, where several excellent pints of Hydes bitter were consumed. 'Hee-Haw' had started his drinking at the Whitworth, a bit too pricey for an impoverished engineer like myself. We had decided on the Shezan, a small, very basic curry house on the west side of Wilmslow Road, decorated with flocked wallpaper left over from Whitbread. Not to be confused with its big, fully licensed brother on the opposite side of the road.

Our table at the Shezan had been booked two weeks in advance, with repeated reminders during the week and one hour before the meal. However, when we arrived we found complete chaos and no reserved tables. Fortunately there was just enough room available for our party. Moral: don't waste your energy by trying to book, just turn up and hope for the best.

The Shezan is one of those very civilised curry houses where you're allowed to bring your own booze, definitely an improvement over the usual keg Boddies. Of course, the waiters may object if you turn up with a couple of kilderkins and associated stillage. Anyway, enough of this nonsense. "What about the trough?" I hear you ask.

The menus under the glass table tops revealed that starters are all very reasonably priced (kebabs 70p, onion bhajia 60p) and the usual range of restaurant curries are all around the £2.80 mark, with pilau rice 60p extra and chapatis 30p each.

For the Veggies amongst you, there is an interesting array of vegetarian dishes, all at £2.30; these include Bhindi Baghi (okra curry), Aloo Matar (potato and peas) and Aloo Gobhi (potato and cauliflower). We were provided with the usual pickles, chutneys and salad, all free of charge.

So what did it all taste like? Well, although microwaved, the onion

bhajias were up to their usual standard and both the seekh kebab and lamb tikka were described as succulent. I'd opted for my favourite, the sag gosht, which had a good thick consistency and a pleasant peppery taste. The chapatis were of the extremely thick variety. Only two were needed to finish off both myself and the sag gosht.

The prawn Madras was a real tongue (and bum?) burner; it's the first time I've seen people crying through their meal! At the other extreme, both the chicken biryani and korma were perhaps a little too mild, but then not everybody wants their socks blown off by the first mouthful.

By the end of the evening we'd all managed to stuff ourselves completely for just under a fiver a head, and it's not often you do that nowadays. Thoroughly recommended, but get there early.

Keema Nan

P.S The ladies' loo doesn't have a lock.

EXPORT ALE

On March 1st Iceland ended its 74-year-long ban on beer. So what fine examples of the British brewers' art are we sending Magnus, Noggin the



Nog and their pals? A hogshead of Drabs, perhaps? A shipping order of Pedigree, Landlord and similar beers of high regard? Oh, no. According to 'Airline World' they're getting tins of Websters Yorkshire Bland (left). 'Real Ale in Iceland' is going to be a very thin book.

DEAR BEER

The Wellington, near the Barracks on Bolton Road, Bury, is due to reopen selling the extended Whitbread range of beers, including Castle Eden and Pedigree. There are rumours of a restaurant and a 12.30 licence. The beers at the new-look Wellington will be in Whitbread's maximum price band. For comparison, the beers at the Knowsley in Bury town centre are priced in the band below the top level, so the Wellington ain't gonna be cheap!

ECCLES PUB TOUR



On Sunday 7 May Tony Flynn (left), the author of 'A History of the Pubs of Eccles', will conduct a guided tour around some of the more celebrated pubs of Eccles. Starting at the Cross Keys at 11.30am, the tour will proceed at a leisurely pace along Church Street and environs and no doubt end up in a Holts house about two hours later. This is the first in a series of pub tours initiated by CAMRA and organised by the Salford and Trafford Groundwork Trust as part of their programme of guided walks. There is no charge so if you fancy a Spring Sunday morning stroll and a pub afterwards, come along.

NEW PUB FOR ASHTON

Riverside Developments of Salford have applied for permission to convert the warehouse on the corner of Welbeck

Street South and Portland Place into a pub, restaurant, shops and offices. Can this be the same organisation which built the Adelphi Riverside in Salford and then flogged off the rest of the proposed development?

BURTON SUITS

The Burton Arms on Swan Street, once the doyen of Manchester's Bass houses, has had a chequered history in recent years. Happily the pub has now reverted to its former status as a real ale house, serving both draught Bass and Stones on handpump. Despite its location, the Burton was quite busy on our last visit.

PARKERS CARP

Last month's report about Parkers Hotel is now totally untrue. Well, not totally - the customers are still as thin on the ground as clients for the Samantha Fox Academy of TV Presentation, but the real ale's gone. It's all keg now at £1.10 per pint. No doubt business will hot up when Joe Holt opens over the road.

To the Editor: 375 Chorley Road, Swinton, Manchester M27





LETTERS

Sir - I imagine that many people will have been seething about the waste of money involved in fielding a candidate for a general election - CAMRA non-political, laughing stock, lost to Lord Sutch etc. However I should like to compliment CAMRA HQ for conceiving such a jolly jape. For an expenditure of less than £2,000 we achieved nationwide publicity. I would hope that should Perry Drab decide to sell out to some antipodean predator, we would be willing and able to bring the state of affairs to the attention of the nation in the same way. I am sure you have indigenous Slumley candidates who would make S L Sutch seem like a paper gerbil.

Bertha Periwinkle

Dear Sir — There is a lot of activity at the moment in running beer festivals. Whilst agreeing that they do valuable campaigning, I wonder if the number of man hours involved is not excessive for what is achieved. There seem to be many problems in the region and little enthusiasm for tackling them. Is CAMRA perhaps a cosy, elite, beer drinking circle? Has it forgotten what campaigning is all about? I'd like to see fewer festivals and more action against Greenalls, Boddingtons and the national brewers.

Kelvin Bland

that costs have gone up, just profiteering. It represents pretty poor value for money. After all, you could buy nearly $\frac{1}{4}$ pint of Greenalls mild for the same price.

NO YORKSHIRE BITTER

The Ducie Arms on Miller Street has a wide range of Watneys products which excludes Websters Eurobland. Green Label and Choice are available together with Wilsons bitter and Ruddles best bitter. At 86p a pint, the last is fairly good value, but it's still a few bob more than Joe Holt's will be round the corner at the Crown and Cushion.

WIGAN & DISTRICT

Dave White

Last month I reported that STANLEY'S SNOOKER CLUB, Powell Street, Wigan, was about to go over to cask ale. It has now done so and the beers available are Tetley mild and bitter, Walker best bitter, Moorhouses Premier and Taylors Landlord. There's even Worthington White Shield behind the bar and the membership fee is next to nothing — so get in there. It goes without saying that the Tetley beers are the main attraction round here, but licensee Chris Docherty (ex-ROCK ROCK CAFE, Lower Ince) is pleased with sales of Landlord (86p a pint).

The rest of the news concerns pub refurbishments and it has to be said that the new-look MILLSTONE, Wigan Lane, is disappointing. The pub is basically open-plan but retains three separate drinking areas. The Thwaites best mild and bitter are as exemplary as ever and the overall effect is quite pleasant — but it isn't the Millstone. Judge for yourself.

"Comfortable but unspectacular" is how the new Wigan Beer Guide describes the OAK TREE, Belle Green Lane, Higher Ince. In fact, the pub was done up around Yuletide and the results aren't bad at all. The landlord has had handpumps installed, food is a possibility in the



near future and all told, the Oak Tree has a much warmer feel to it than before. It's a Burtonwood house.

Henry's Table come to Wigan? It's true, folks; Boddies plan to convert the GERRARD ARMS, Bolton Road, Aspull, and it should be ready around August 1989. Not a million miles away, the RED LION, Haigh Road, Haigh is boarded up and it is thought that when this Greenalls pub reopens, it will only serve lunchtime food and the restaurant will be no more. The Red Lion is ideally situated for tourists who've managed to find their way out of Haigh Hall, and at the time of closure was the only pub in the area selling traditional (Bulmers) cider.

Lastly, on behalf of Wigan CAMRA branch, I should like to thank everyone who made the Second Wigan Beer Festival such a resounding success. Special thanks also go to Bert and Barbara of Bolton Branch, Steve and Janet (SE Lancs), Pete & Margaret (N Manchester) and Kate from Merseyside for their general omnipresence over the weekend.

HOLTS CORNER

Latest figures show 57 managed and 36 tenanted houses, with 20 free trade outlets and 2 off licences.

Work is now underway on the Junction, Cheadle Hulme; completion date 'before Christmas'. A small group of Holtologists sampling their favourite brew recently visited the Tanners, Fairy Lane, Cheetham, the Duke of York, Marlborough Road, Hightown, and the Crumpsall on Bury Old Road. Some of the locals at the Duke expressed concern about the brewery's plans for the place, rumoured to include knocking down the odd wall or two. Well, the good news is that yes, the pub is to be redecorated and no, the walls are not coming down — quite reasonable for a pub of such fine architectural merit.

On April 1st Mr Olaf Sandal takes over for Holts at the Hipp on Lathbury Road, Monsall. This is a former Whitbread pub recently purchased by Holts. Look for the reindeer in the garage on takeover day.

CONDUCT UNBECOMING

Local MP Terry Lewis has been pressing for the closure of the Red Lion at Ellenbrook because of complaints by residents about disturbances at the pub.

Banks's Brewery have written to assure us that there is no truth in the report (Feb WD) about trouble at the Moorside Farm and the Boundary Stone.

WILTON UPDATE

A temporary manager is due to take over at the doomed Wilton, Rhodes, in preparation for the impending 'Henry's Table' devastation.



21 YEARS PULLING PINTS

On 17th March 1968 Margaret Sharples became barmaid at the Coach & Horses (Holts) in Prestwich. 21 years on she is still behind the pumps. Is this a record? Margaret has pulled a lot of pints in the 21 years (and sold a lot of What's Doings).

RUSTY MILLER

Whitbread's Dusty Miller in Central Gardens, Middleton, has just undergone a facelift. The old exterior tiles have been ripped away and replaced by new wooden surrounds, painted in rusty brown and grey. Unfortunately the transformation has not included the beer — only the Whitbread range is on offer. However, there are a couple of dozen real ale pubs within a mile's walk, so the discerning drinker does not have to worry too much.

HYDES AWAY

The Dutton on Park Street, Strangeways, is one of Manchester's most hidden pubs but nevertheless worth seeking out. The tenancy has recently been taken over by Dan and Anita Robinson, formerly of the Cotton Tree and Mamas. Hydes bitter and dark mild are served via electric pumps, the ceiling's still festooned with blowlamps and the anvil's still there. Well worth a trip.

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.

MARCH OF THE MARCHES

Some ten years ago a young, dynamic campaigning branch of CAMRA felt itself in need of some City centre pubs. In an unprecedented act of generosity the pub-rich North Manchester branch ceded to Trafford & Hulme all those establishments in Manchester between Deansgate and the River Irwell. March 1st 1989 was the day of reckoning as North Manchester members went on a tour of inspection to see what T & H had done with their legacy.



If it had been St Patrick's Day, the tour might well have started in the Oxnoble, whose name celebrates a potato, but as it was St David's Day, the starting point was over the river in Salford at the Prince of Wales. It was realised that T & H had allowed Greenalls to knock down the Lord Clyde on Chester Road and the Pineapple on Water Street (left), so the area was approached from Liverpool Road. Ten years ago the Commercial was a scruffy keg Wilsons pub with not much going for it. Two years ago it was revamped and poshed up to take advantage of the museums and a range of cask beers was introduced. Sadly, this has now dwindled to only one and that is Websters Eurobland.

The Oxnoble now serves both cask mild and bitter (Chesters) and the layout of the pub has been changed since the bar fell through the floor. The pub's quite popular but not as upmarket as the White Lion, which has been in the Good Beer Guide for a number of

years, one of the few Chesters pubs to appear. The back room has been spoilt somewhat by the introduction of a pool table, but they've done away with the silly dining room and the pub is comfortable and deservedly popular.

The same can not be said for the New Grapes on Little Quay Street. The original pub was in an old building on Deansgate; the new one used to be a ball bearing factory and it shows. They've chucked out all the



artefacts which made it look like a French street scene but it's still pretty appalling. At one time there was some choice of beers but now we're stuck with the Watneys range of Choice, Eurobland and Wilsons bitter at inflated prices. Mind you, you get a receipt.

The keen observer will have noticed that both the Wheatsheaf (keg Bass) and the St Matthews Tavern (Whitbread) have disappeared. The good news is that Boddingtons are to build a new pub near Tonman Street to replace them. Down to Crown Square. The Victoria sported 5 handpumps but was entirely keg. The place was deserted. As we passed what used to be the Fifth Inn, we noticed that it was now the Isola Bella. It was so packed that the manager and the chef were sitting at a table having a chat. Giorgio's next door was equally busy.

T & H can hardly be blamed for the loss of the 18th century George and Dragon - bulldozed to make way for an extension to the law courts - but why do they allow the Bridge Street Tavern to remain closed in the evening? This ancient pub started life as the Pack Horse 200 years ago and after several metamorphoses ended up as a cheeky little wine bar (Goblets) before it was further transmogrified into its present form. Perhaps there's no business if the customers at the Waggon and Horses are anything to go by. This place now resembles a pub once again after

a couple of years as a Pennine Joke alehouse with nailed-together furniture and synchronised video mud-wrestling. But it's lost its character. It's to be hoped that PJ now regret mucking about with it in the first place.

Despite the changes for the worse in most of the pubs handed over to T & H, it's hard to be critical. The day of the pub has evidently gone - we're now in the era of the cafe bar. If the Waggon and Horses was deserted despite its Ruddles County, then Muswells, Henry's and the Gemstone were all packed out with besuited nouveau riche parvenus and their escorts.

The culture shock was too much for many of the inspectorate, who fled via the Old Wellington to the Swan with two Necks on Withy Grove — despite not selling Holts, this still resembles a proper pub. The general consensus of opinion was that T & H hadn't really looked after their legacy properly, that we shouldn't have handed the pubs over in the first place, but that now we had, we didn't really want them back!

THE POOR OLD DUKE OF YORK



The Duke of York, Eccles (left) is, after all, going to lose its Timothy Taylor range of beers because people drink too much of them at the expense of Whitbread-favoured beers. Despite much petitioning, wailing and gnashing of teeth, the celebrated Keighley ales have now gone and are to be replaced with Hartleys, Fremlins and various other guest beers. Someone observed that this is the beginning of the end and that soon the

only beers available at the Duke will be Chesters bitter and perhaps mild. Don't be daft! Even Whitbread aren't that stupid. Are they?

There is a lesson here for all those CAMRA stalwarts who believe that the best way of promoting good, distinctive real ale is to drink a lot of it. Perhaps things might have been different if we had all laid off the Landlord and drunk more Chesters bitter!

RUPERT'S PAGE

As a chronic insomniac I used to find Opening Tripe most useful as a soporific. I must admit that I've not seen much of it since Humphrey Dumpty was banned from editorship. Imagine my shock then to see that, in a recent edition of Grotley's highest nonselling amber nectar magazine, the results of a quiz about one of our loveliest nectar purveyors were published. Guess what - it seems that the entire committee of Snobley and Snoot Magna have awarded themselves fab brewery pens and the Chairperson-in-waiting a barrel of beer. It can't possibly be a conspiratorial fix; more likely they're the only ones who read it. Can't imagine Nestfeather and his acolytes doing the same. In fact, What's Doing ran the same quiz last year and only got two replies. Perhaps nobody took it seriously - after all. few people take What's Doing seriously. Anyway, both replies were less than complimentary, with the words 'dray horse' cropping up more than once. Nestfeather wasn't supplied with the answers and, as the questions were very very hard, we didn't know the answers ourselves, so the whole competition fell by the wayside. Pity; we could have done with a barrel and a few pens.

It's been all go in Grotley. A DOGSHIT II meeting was convened. All the usual players were there — Ms Prune, Zimbabwe-Talbot, Bogbrush, Seamus Spud et al — the only noticeable absentee being Mr Hammerstein, who was indulging in Dermatitis-like cupboard skulking. Mind you, instead of doing sensible things like moaning interminably and awarding Ashley/Dior gongs to non-pseudo minimalist pub designs, they seem determined to stray into the pointless realms of pub conservation. I ask you!

Seems a waste of time when their valuable person-hours could be used to contribute to the super amber nectar show. These events are obviously the best use of Campaign resources — make a fortune, get the public pissed on esoteric brews and don't bother about side issues like pub desecration and the growth of pub target marketing. There can be little wrong with Amber Nectar Shows when they are endorsed by stars such as Stan Craap. He was seen at Friggin drunk on pies. He's certainly no pie-eater, although on a recent trip to Queensland he was referred to as such. On investigation, it seems that this is local vernacular for 'oaf' or 'dickhead' — so that's all right then.

Two disappointments. Simples didn't fall down when Dogshit II disbanded and failed NE candidate Gerald Nodding is really quite nice without his black eye. Shame!



OLDHAM BEER FESTIVAL

7-9 April, Werneth Park Music Rooms, Oldham. In aid of the Mayor's Charity Appeal. Over 20 real ales and ciders.

Sessions:

Friday, Saturday evenings: 6.00pm-11.00pm

Saturday lunch: 11.30am-4.00pm Sunday lunch: 12.00noon-3.00pm

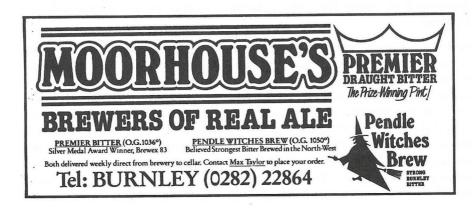
Admission: Lunch 50p, Sunday lunch FREE, Evenings 80p Entertainment on Friday and Saturday evenings. Food at all sessions.

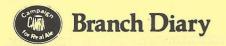
NO MILD

Two more real mild outlets bite the dust. On a recent visit, there was no traditional Wilsons mild at the Corporation, Cross Lane, despite the handpump. Shame, as it's otherwise a much improved pub and apparently flourishing. The mild at the Punch Bowl, Chapel Street (Tetley) was keq.

FERGIE ALE

Greenalls are launching a new real ale this month. It's called Thomas Greenall's Original, a 'full bodied, darker bitter', it says here. Fergie, a chum of Peter Greenall's, will be walloping in the bung on the first barrel on 29 March.





NORTH MANCHESTER

Wed 5 April, Regional Meeting, Castle, Oldham Street, Manchester Tues 11 April, Beer Festival Meeting, Bolton Sports Centre, 8pm Wed 19 April, Branch Meeting, Crescent, Salford, 8pm Wed 26 April, Robinwood Brewery Trip Wed 3 May, Newton Heath. Railway 7.10pm and 8.10pm Wed 10 May, Moorside Farm, Swinton, 8pm Wed 17 May, White Swan, Swinton, 8pm Wed 24 May, Patricroft. Queens Arms 7pm, Black Boy 8pm Contact: Roger Hall 740 7937

WIGAN

Wed 19 April, Branch Meeting, Eagle & Child, Heath Road, Ashton-in-Makerfield. 8.30

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

ROCHDALE, OLDHAM & BURY

Tues 4 April, Branch Meeting, Kings, Market Place, Heywood, 8.30pm 7-9 April, Oldham Beer Festival (see elsewhere)

Tues 18 April, Committee Meeting, Wilton Arms, Manchester Old Road, Rhodes, Middleton, 8.30pm

Tues 2 May, Branch AGM. Parkside, Bury Old Road, Heaton Park, Prestwich. All members please attend.

TRAFFORD & HULME

Thurs 13 April 8pm, Hulme Crawl. 9pm Grants Arms, Royce Road, Hulme Sat 15 April. Trip to Bolton Beer Festival. Contact Pete Forshaw for details.

Thurs 20 April 8pm, Branch Meeting, Legh Arms, Northenden Road, Sale Moor

Sat 22 April. Trip to Liverpool Beer Festival. Contact Pete Forshaw for details

Thurs 27 April 8.15pm. City Centre Crawl. Meet Grapes, Back Quay Street, Manchester

Thurs 4 May 8pm. Committee Meeting, White Lion, Liverpool Road, Manchester

Contact: Pete Forshaw 061 755 2351

Other contributors to this issue: Paul Roberts, Stewart Revell, Roger Hall, Glenn Worth, Peter Barnes





(off Red Bank)



TAYLORS

and weekly guest beers from around

