

15p

WHAT'S DOING

JUNE
1989

THE MANCHESTER BEER DRINKER'S MONTHLY MAGAZINE



MILD AT THE MARBLE

A 'Mild Weekend' was held at the Marble Arch, Rochdale Road, Manchester, last month. Licensee Vance took a chance and laid on mild beers from five different breweries, overshadowing the bitters on sale. On a mini-tour of the well-stocked cellar on the Thursday evening, I was given the opportunity to sample the range. Being mainly a bitter drinker, I was surprised by the remarkably refreshing and different tastes.

Hydes mild is regularly on sale at the Marble Arch, and the others were Hook Norton (Oxon), Burts (Isle of Wight), King & Barnes (West Sussex) and Holdens (W Midlands). Burts was extremely dry-tasting but pleasant; King & Barnes had a fruity/caramel taste. The much stronger (1038og) Holdens was extremely pleasant, with a characteristic malty flavour and aftertaste.

Depending on the success of the venture, Vance may make the promotion of mild beers a regular occurrence at the Marble Arch.

Many free houses do not stock a traditional mild (only keg). However, the Coach & Horses (while it lasts), the Beer House and the White House (all in central Manchester) stock at least one traditional mild. Many major breweries have no real mild whatsoever (some not even a keg version) and several regional breweries are no better. From now on I'll be having more than the occasional mild. That dark, aromatic aroma and nutty flavour has made me a lot wiser about this great British dark elixir.

Extensions at the Marble Arch are due to take place some time in June. Although the pub has a great Victorian interior, it would be nice to remove that hideous bar counter.

MORE ON DIDSBURY

Further to last month's article on Didsbury, the former Fobs Bar is now called Times Square and is more of an American-style cafe bar than a pub. It has doubled in size, having been extended into a former shop next door, and is situated near the former Didsbury Railway Station. Times Square is a Bass outlet with emphasis on lagers. Stones bitter is on sale at 96p a pint. Bouncers are on parade at weekends. The place is too Americanised for me! Give me the little Station pub, almost opposite, for sensible drinking.

IMPROVED HIPPI

Several weeks ago I visited the Hipp on Lathbury Road in the Harpurhey/Monsall area of Manchester. It was a cold, windy day, sleet was blowing in my face, but I got a much colder reception at the pub. By that I mean cold, carbonated Chesters bitter from a dingy-looking keg pump. There were five of us in this large estate pub, and that included a barmaid and a dog. Not long after Holts took over it came more to life, with about 22 in the room (minus barmaid and dog). On my next visit the number of customers at the Hipp had increased by about 50%. The place was not packed, but it is a big room. The beer is excellent, and at 70p a pint, well, time will tell!

Leo King

DEAR BEER

Prices at the recently-reopened Wellington on Bolton Road, Bury, are: 90p for Chesters bitter and Trophy bitter; 95p for Castle Eden, £1.01 for Pedigree. But then, as the big brewers will tell you, you are paying for a leisure experience.

BE VOCAL

Any nagging doubts I might have had about the recommendations of the Monopolies & Mergers Commission report into brewing were quickly allayed when the brewers launched their £6m disinformation campaign. If the big brewers think it's dodgy, then surely the MMC report must have some merit. Of course, there are anomalies and unanswered questions. Of particular importance is whether the 2,000 pub limit should be restricted to breweries or whether it should be extended to all companies. This has significant implications for the future of our pubs - even the Big Six might be better custodians of our heritage than transnational leisure groups. The question of guest beers also needs ironing out.

Notwithstanding these unresolved problems, the MMC report does suggest a real way of tackling the domination of the industry by the Big Six which has led to price exploitation and loss of consumer choice. It is imperative that the brewers do not succeed in having the report shelved or watering down its recommendations to maintain the status quo. Already it seems that Lord Young is reconsidering his first inclination to accept the report in its entirety and there are rumours of compromise.

It must be remembered that the highly visible £6m advertising campaign is merely the tip of an enormous iceberg. Brewers are using bully-boy tactics with their tenants and employees to swamp Westminster with letters suggesting that all is hunky-dory with the brewing trade and that any tinkering about will result in foreign domination, job losses and the death of the English pub. Cobblers! Their arguments are specious and full of meretricious cant.

From the advertisements you would imagine that the big brewers would be unable to sell the pubs that they would be forced to shed because (a) the tenants could not afford them or (b) they would not be viable. Are we to assume that these pubs are now run altruistically by the Big Six, without thought of profit? What nonsense! Given the rate of closure of pubs over the last 20 years, the brewers have already disposed of their 'unviable' outlets; outlets, which it must be said, could still be viable in the hands of an individual or small brewer without enormous corporate overheads.

One factor which is puzzling is the complete volte-face of the regional and local brewers to the MMC report. You'd think that the changes would be in their interests, yet all the local brewers in Manchester signed a letter objecting to the recommendations. A letter

from Peter Robinson to his tenants reported in the Daily Express of 20 May portrayed this local brewer as a bully like the Big Six. The reasons given by the local brewers for their objections are not the real reasons. The real reason is greed, which is difficult to put over sympathetically.

The MMC report, if implemented, would free individual tenants from the tie on products other than beer, and therein lies the rub. Beer, even in local brewers' pubs, is no longer as important as it was. Fruit machines, pool tables, cigarettes, soft drinks, wines, spirits, crisps, nuts and food are of much more importance than they were. Many of them are still part of the tenant's tie and their loss would represent something of a kick in the teeth to the local brewers who would (Gets out violin) have to raise rents to compensate.

Be vocal it's your local? Can't say I noticed the brewers endorsing this belief when local groups took them to task for closing or desecrating their pubs. The brewers are out to protect themselves. They are not particularly interested in their customers, their employees, their tenants or their pubs except insofar as they keep the brass rolling in. This is why it is important that the voice of the consumer must be heard. Please write to your own MP, c/o the House of Commons, Westminster, London SW1A 0AA, expressing your views. If the brewers get away with purporting to represent the views of the public then we'll deserve what we'll get - plastic pubs, rip-off prices and crappy beer.

Roger Hall

NOT A SNIP

Dating back 170 years, the Old Shears on Greengate, Salford, now roofless, is about to be no more. Obviously not one of Grand Met's licensed retail business opportunities.

The **CRESCENT**

on the Crescent, Salford

THIRD ANNUAL **BEER FESTIVAL**

*Beers from: Holts, Taylors,
Oak, Hook Norton, Adnams,
Arkells, Banks, Hydes,
Marstons, Fullers, Linfit,
Moorhouses, Mitchells,
St Austell, Theakstons,
Ruddles, Titanic, Moles,
Golden Hill, Batemans,
and many more!!*

STARTS 1st JUNE

ECCLES AND ENVIRONS

The Swinging Bridge, Redcliffe Road (near Barton Bridge) has graduated to selling three cask brews: John Smiths bitter, the distinctive Magnet bitter and Courage Directors bitter (94p, 94p and £1.05 per pint respectively). Not exactly cheap, but then it is not exactly a pub, more of a restaurant, and you are paying for the Trafford Park/Manchester Ship Canal ambience.

The Church on Church Street, Eccles, has been completely Websterised. The pub has been re-signed Websters and Yorkshire bitter is the only cask beer.

The Town Hall, Church Street, is a busy, well-run bikers' pub. It is yet another Wilsons pub which has lost its mild but Websters Choice, Ruddles County, Ruddles bitter and Wilsons bitter are still available (and Websters bitter).

The new Banks's pub, the Black Boy on Liverpool Road, is about to be transformed. The two adjacent shops (numbers 215 and 217) have been acquired by the brewery and the pub looks as though it will treble in size.

The Diamond XX has been a Tetley pub for about two months. Handpumped Tetley mild and bitter have replaced the Wilsons.

Taylor's beers have gone and the Whitbread-approved line-up at the Duke of York is: Chesters mild and bitter, Thwaites bitter, Hartleys XB and Strong's Country Bitter. This last is the "Whitbread guest beer" and alternates with Fremlins.

Peter Dolan, the licensee of the Top House (Railway), Church Street, is moving on. During the past 22 months he has built the place up, introducing Jennings and Burton Ale to complement the Tetley mild and bitter and presenting live Irish music on Tuesdays.

Peter Barnes

BIG CHEESE

Whitbread have plans to extend the Cheshire Cheese in Ancoats to allow for food preparation.

BODDIES' WEDGE IN DENTON

Manchester's favourite brewery has submitted plans to extend the Lowes Arms car park and build an extension for food preparation. A future Henry's Table?

WIGAN & DISTRICT

Dave White

There is a rumour going around town that Tetley Walker are about to do strange and wonderful things to the GRIFFIN HOTEL, Wigan Lane. The exterior of this keg emporium is a joy to behold, with its vestiges of Oldfield's Brewery. Within, mine host is no less a personage than Billy Boston, as much a part of Wigan Rugby as the Challenge Cup. For all that, however, the Griffin is a curiously drab pub. If Tetleys could do the same here that they did with the BRICKLAYERS on Hallgate, then the old place could shine again. Traditional ale would go down well, too, come to think of it.

STANLEY'S SNOOKER CLUB, Powell Street, continues to amaze. Where else in Christendom can you find THREE milds behind the bar, all in good nick? I refer to Tetleys and Taylors dark milds, and Batemans. Clarkes bitter was available recently, and Burton Ale may well return, now that Ind Coope are putting the stuff in nine-gallon casks.

Alas, Ind Coope Burton Ale has died the death at the RAVEN HOTEL, Wallgate. This is no great surprise, as the ale was going for £1.02 a pint before the MMC report hit the fan. Other factors, however, must be taken into account. A month or two back, I walked up to the bar and asked the lad behind it for "A pint of Burton Ale, please". Due to my heavy cold at the time, this apparently sounded like, "A pint of bitter, Neil, please". "Neil isn't working tonight," came the reply, and a pint of Walkers materialised before I could blow my nose! The Raven is well worth a visit, providing you aren't wearing jeans and trainers.

In Billinge, work has begun on the now-notorious GEORGE & DRAGON (GW) and we await developments with interest. Still on Main Street, the FORESTERS ARMS (Burtonwood) now sells keg-only mild. "Is this the same Foresters that used to sell both cask milds only a few years ago?" I hear you ask. I'm afraid so.

Finally, following the rather enjoyable jaunt to Greenalls brewery recently, here is a list of pubs selling Thomas Greenall's Original in South Lancs:

Station Hotel, Atherton; Queen Ann, Golborne; Rams Head, Earlestown; Rams Head, Lowton; Fox Inn, Roby Mill; Windmill, Parbold; Pack Horse, Culcheth; Red Lion, Lowton; Foresters Arms, Shevington; Red Lion, Abram; Crawford Arms, Upholland; Old Boathouse, Astley.

WEST COAST/NORTH COUNTRY/DOBBINS/KINGS ARMS

The Kings Arms is a large, old former Tetley pub surrounded by a modern council estate and was closed for two years before being bought by Brendan Dobbin. Brendan is an experienced brewer who has helped to set up new breweries all over the world, and all this expertise is now

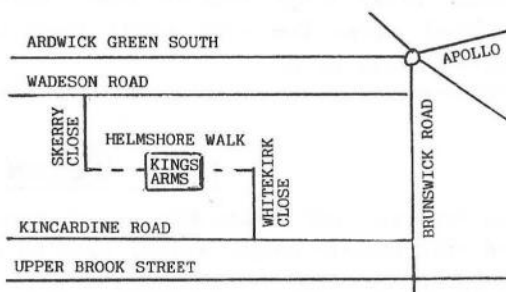
fermenting away in the cellars of the Kings Arms in deepest Chorlton-on-Medlock, on a page of the A-Z where you need a magnifying glass to read it.



West Coast Brewing Co

new home-brew operation. It is known as the 'West Coast Brewing Company', but 'North Country Ales' also features, as does 'Dobbin's', and the lagers go under the 'Coaster' label. There are nine different products: three real ales; mild (1035), Best Bitter (1038) and Extra Special Bitter (1060); also five different lagers and an Irish-style stout, 'Guiltless' (1039).

The label for the bottled version of Guiltless points out the difference between this stout and another, similar version: "Made from malted barley, barley, oats, roasted malted barley, roasted malt, hops, yeast and water. Not guilty of additives, preservatives or over sweetening". Guiltless has been sold in cask conditioned form at recent beer festivals. I have not described the beers because they speak for themselves (but make sure you try the ESB). This is the place to go if you want something a bit different, because all the beers are brewed to a style which is quite different from any of our local brews.



Peter Barnes

MOVING ON

Malcolm and Esther Bennett left the Crown & Anchor, Hilton Street, Manchester, on 9th May. Indeed, they have left Whitbread's employ. They now manage a new Banks's pub, the Target Pond, in Great Sankey, which opened on 25th May.

BOLTON NEWS

Des Nogalski

Winstons on Deansgate is now open after a lengthy refurbishment. The pub has reverted to its former name, the Gypsy's Tent, but the refurbishment owes a lot to the Whitbread House of Horrors style of the early 1980s.

Another name change is at the Duck & Firkin on Bradshawgate, which has reverted to its old moniker, the Trotters. Still no real ale, nor should we expect there to be at a pub which was built with the keg revolution firmly in mind.

The Bolton Castle on Tonge Moor Road is now a Holts pub, only the third in the Bolton area. The others are the Rose Hill Tavern in Daisy Hill (like the Castle, a former Tetley pub) and the White Lion in Westhoughton.

Rumours abound about the possible sale of three Wilsons pubs to Nazmu Virani's Control Securities. The Bowling Green on Bury Road looks the favourite, with possibly the Spinners on Brownlow Way and Sinclair's (formerly the Queen Anne) on Junction Road/Deane Road.

Finally, our sincere thanks to Richard James of the White Lion, Deansgate, Bolton, for standing at the last minute as licensee of the recent Great North Western Beer Festival. Incidentally, the provisional dates for next year's event are 9th-12th or 13th May at Bolton Sports Centre.

OVER HULTON NEWS

The Red Lion and Hulton Arms, which stand at the crossroads of the A6 and A579 (Bolton-Leigh) roads, have no competition, except the local Conservative Club, for at least a mile in any direction. The Hulton Arms (Greenalls) is largely unaltered in layout but has not served real ale since the days when it had a bowling green (allowed to run down and now occupied by a block of flats).

The Red Lion (Tetley Walker) used to be a multi-roomed local serving good beer but over the last ten years it has been changed into a Porterhouse restaurant with a pub for the 18 to 25-year-olds (the tap room disappeared last year). It has made a half-hearted foray into real ale, serving at first Jennings and now Burton Ale from, until recently, unmarked handpumps. This is often not available and will no doubt soon be withdrawn due to 'lack of demand'.

Frank Hodgkiss

NOW & THEN

by Rob Magee

No.38

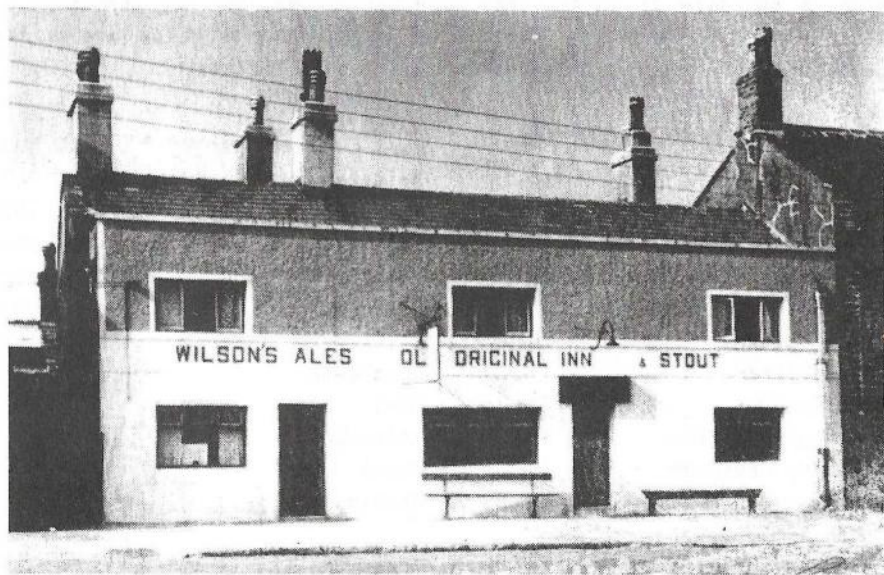
OLD ORIGINAL

Doctors Lane Head
High Moor
Saddleworth



In September 1870 Sarah Wareing applied to the Saddleworth Brewster Sessions for a spirits licence for her beerhouse on Doctors Lane. Sarah was 56 years old and ran the beerhouse with the help of James Wareing (27), a farmer, and Mally Wareing (32), who worked as a barmaid.

Sarah explained to the court that some 50 years earlier her premises had been a fully licensed house called the Rose & Crown. The publican, John Buckley, had built a new house on the new road at High Moor and transferred the licence to this building, which he called the Star. (Licensing records show that Buckley had kept the 'Cart & Sandbags' from 1789, renamed the Rose & Crown 1822-28.)



Sarah Wareing got her full licence and called her public house the Old Original Horse. She also sold tea and groceries. By 1880 Richard Taylor had taken over and the name had been shortened to the Old Original. Richard's widow followed him, and in 1899 she was fined for permitting betting on the premises. The next licensee was 61-year-old Mally Wareing, the barmaid of 30 years earlier.

A hunt was regularly run from the Old Original, and a special hunt punch was served to participants before they left (you could have had mulled ale if you preferred). The first photo shows members of one of the last hunts outside the pub during Thomas Lawton's tenancy (1932-42).

There was an objection to the renewal of the licence in 1954, but Wilsons Brewery agreed to spend a considerable amount of money renovating the premises inside and out and so it survived.

The present licensee is Peter T Marner, who arrived in 1971. He keeps a good pint of cask beer and provides excellent meals.

THE STRENGTHS OF BEER AND LAGER

The strength of beer is measured by its original gravity - the amount of fermentable material in the wort prior to fermentation. Water has an og of 1000, so a beer with an og of 1037 would have 37 parts of fermentable material. A full list of original gravities of all real ales is supplied in each year's Good Beer Guide, but the strengths of most draught lagers are not generally publicised. Below are a few comparisons of beers and lagers on sale around Manchester.

<u>REAL ALE</u>	<u>OG</u>	<u>LAGER</u>	
Holts mild	1033	Harp	1032
Hydes light mild	1034	Heineken	1033
Boddingtons mild	1032	Kestrel	1032
Thwaites best mild	1034	Heldenbrau	1032
Tetley mild	1032	Carlsberg Pilsner	1030
Robinsons best bitter	1041	Fosters	1035
Holts bitter	1039	Castlemaine XXXX	1035
Hydes bitter	1036.6	Grunhalle	1035
OB bitter	1037.2	Skol	1037
Boddingtons bitter	1035	Holtenbrau	1033
Marstons Pedigree	1043	Regal	1039
Marstons Owd Roger	1080	Stella Artois	1047

Glenn Worth

ROBINWOOD BREWERY

On 26th April the North Manchester branch of CAMRA set off in what turned out to be a pretty useless busette to Sticksville, namely Todmorden. The entire Robinwood Brewery would sit neatly inside one fermenting vessel of a megabrewery. Like Moorhouses, Robinwood is a former hop bitters brewery, but the spring water has been replaced by tap water which is Burtonised by the addition of gypsum. The plant which was built for bitter uses crushed malt as there is no mill, but malt extract is added to Old Fart because the mash tun is not large enough. The only hops used are Goldings (one pocket lasts three months) and brews are fermented with a yeast from Marstons in 3 old milk containers of 5 and 4 barrel capacity for 3 days before bulk maturing for 3 days. The beers - bitter (1036), XB (1044) and Old Fart (1055) - are sold at the brewery's own pub up the road, the Staff of Life, alongside Taylors and guest beers and also at various freehouses as far away as York and Sheffield.

Marketing has been more successful than envisaged and the size of plant now restricts production. Expansion would be difficult; the entire plant would require replacing to increase brewing capacity significantly. Some questions remained unanswered on our visit - does Old Fart use a bottom fermenting yeast? Could a bottling plant be installed to produce Old Fart in a bottle? Our visit was completed by a few pints in the Staff of Life, together with pie and peas. Back on the decrepit bus which fell to bits in Bacup.

NEWTON HEATH

The Dean Brook, despite some internal alterations, has retained its character as a community pub and there are still three distinct drinking areas, including a vault-cum-games room. The Railway up the road still dispenses Holts through what must be unique electric founts. The Robin Hood has been redecorated and has lost its quaint, rundown 1950s atmosphere but has retained a traditional vault. The pub is much more welcoming than it was and still serves handpumped mild and bitter like the Dean Brook. Another Marstons house in Newton Heath, the Newton House, is known locally as the Soap Box. Local opinion is that the pub was built on the site of a local "speakers' corner", but as that must have been over 120 years ago, memories must be long in that neck of the woods.

Contributors to this issue: Roger Hall, Paul Roberts, Glenn Worth, Stewart Revell, Steve Byrne, Duncan Busman, Rob Magee, Peter Barnes, Steve Lawton, Frank Hodgkiss

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LETTERS



WHO LET THE CAT IN?

Sir - When the very secret recipe for Oldham Ales was taken down to Strangeways so that the new masters could brew something which one hoped would match the Oldham brews, little did we realise that the Albion Brewery ginger tom went along for the ride. Surely this can be the only explanation for the recent, peculiar 'feline' taste of OB bitter?

Perhaps our local tasting panel - connoisseurs of the hop to a man - might find a suitable uncontentious adjective to describe the palate, but it sure as hell tastes like cat piss to me!

Steve Lawton

BOTHERSOME BASS

Sir - Poor old Bass. I see they are having a bit of a sulk about the Monopolies and Mergers Commission Report and are threatening to stop refurbishment work on their pubs (May WD). This is wonderful news. It will give a new lease of life to many a pub under the threat of some awful modernisation scheme. OK, Bass, just leave the pubs as they are and we will put up with a bit of scuffed paintwork and worn floor covering for a while. With a bit of luck, with no big budget to spend, perhaps the entire Estates Department will be redeployed and those few remaining Bass traditional pubs will escape their clutches altogether (Swan, Dobcross; White Hart, Lydgate; Wellington, Radcliffe; Hole i' th' Wall, Colne).

There is no doubt that we are sailing into some uncharted waters with the MMC recommendations and a few CAMRA members are apprehensive about certain aspects, but one general principle shines through; if Bass don't like it, it must be good.

Peter Barnes

LESS J.W.L

Even without the assistance of Pub Preservation Persons, the Three Arrows, a Lees pub at Pilsworth, Heywood, has fallen down! Work was underway to 'improve' the layout of this country pub, but all that remains is a hole in the ground. A new pub is to be built on the former car park.

WHITEFIELD NEWS

The Junction Inn (Tetleys) in Whitefield has been gutted and turned into one of those Allied-Lyons jobs. Lots of raised areas have appeared, with comfortable Drayton upholstery complemented by repro cast iron pub tables. The decoration is well thought out - lots of stained glass, brass and polished woodwork.

However, the vault has been done away with. Facilities for the disabled have been provided, with easy access through wide doors directly off the car park. The bar has handpulls dispensing Tetley bitter (92p), mild (88p) and Ind Coope Burton Ale (£1.07), which is a first for Whitefield, but at that price will probably be a last!

A lot of people will like the new Junction and a lot of people won't. I'll continue to drink my Tetleys down the road at the Commercial. It's 11p a pint cheaper and not as far to walk.

Glenn Worth

GEORGE LOSS

The Royal George on Lever Street, Manchester, the first 'Websters' pub in the city, has given up selling real ale. Will others follow?

BELGIUM BOOZING

The customers and management of the Queens Arms, Red Bank, will be making their 2nd weekend visit to Belgium between Friday 22nd and Sunday 24th September. The trip will include a visit to De Kwis Brewery in Hoegaarden and also (we hope!) to the Abbey Brewery of St Sixtus at Westvleteren. We will be staying for two nights at the famous Hotel Marion in Ostend.

If you are interested in joining in the fun, the expected fare is approximately £100. A deposit of £30 will be required by the end of June. If you would like more details, call in at the Queens or phone Dave Glass on 061 834 4239. A full itinerary will be made available later.

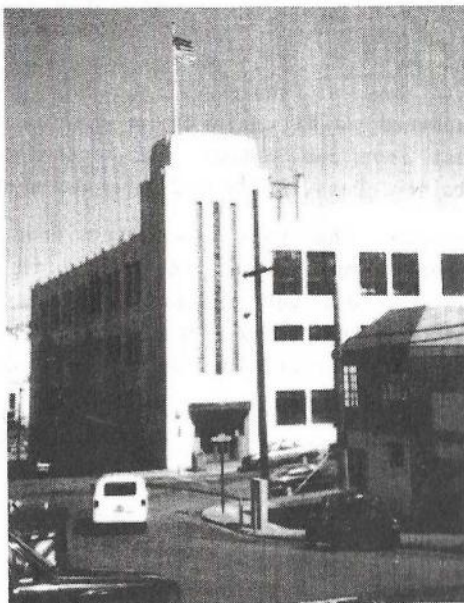
WITCHWOOD ALES

The range of beers at the Witchwood free house on Old Street, Ashton, is now: Theakstons XB (96p), Old Peculier (£1.14), Marstons Pedigree (94p), Taylors Landlord (94p), Holts bitter (77p), Old Mill Bullion (94p) and Banks's bitter (84p). There are usually two guest beers from around £1 a pint.

CALIFORNIAN CRUSADERS

THE ANCHOR BREWING CO.

Mention San Francisco to the average UK drinker and his thoughts will probably turn to the Golden Gate Bridge, Cable Cars or earthquakes. Mention this most famous of all the Bay Cities to a discerning US drinker and his thoughts will immediately turn to the Anchor Brewing Company. Believe it or not, until recently this small brewery was the only one in the whole of the USA producing traditional beers.



Look at the recent history of Anchor Brewing and you may notice similarities with a small, beloved brewery not a million miles from Cheetham Hill. Anchor is famous for Anchor Steam Beer, the sole



Above: The author in characteristic pose at the Anchor Brewery

survivor from the many steam beers which originated in the San Francisco Bay area following the Gold Rush. As thousands of prospectors joined the rush to the West Coast, steam beer was one of the many innovations. It was unique, being a bottom fermented lager produced at high temperatures in unusually wide, shallow vessels. The introduction of refrigeration allowed normal 'lager' beers to be produced and 'Steam' became the word used to describe the old-style beers. Anchor Steam was first brewed in 1896.

Following prohibition, Anchor beers had a chequered history until an all-time low in 1965, when production was down to 600 barrels a year and bankruptcy was imminent. The USA almost became a complete traditional beer desert. Fortunately for the caring drinkers of not just the Bay area, but the whole of the USA and many other countries besides, Fritz Maytag, an Anchor devotee, came along just in time. At that stage the brewery had a terrible reputation, with sour and inconsistent beer being supplied to its outlets - 12 pubs in 3 Bay area counties.

The first priority for Fritz was to clean up the 11,000-square-foot bacteria-infested brewery. By 1969, when Fritz, then still only 30 years old, bought out all the remaining interests in Anchor, the first batches of Anchor Steam as we know it today began to appear. By 1974 production had increased ten-fold to 6,000 barrels per year.

Since then, Anchor has gone from strength to strength and the new, modern, ultra-clean, yet still very traditional brewery produced 53,108 barrels last year. The employees enjoy ideal working conditions, which is reflected in the fact that there is virtually no staff turnover.

Apart from the Anchor steam beer, which is a deep copper-coloured ale, similar to a very hoppy British best bitter, there is also Anchor Porter, Liberty Pale Ale, Anchor Wheat Beer and Old Foghorn Barley Wine. A Christmas Ale is also produced, brewed to a different recipe every year.

The brewery is situated at 1705 Mariposa Street, San Francisco (phone (415) 863 8350) and is a must for any visitor. Please arrange your visits well in advance. Having been around many British breweries, I can honestly say that I have never before seen a brewery so immaculately clean and so well laid out, whilst still using only traditional ingredients. Only full hops are used and these include the best of British and Bavarian as well as those from the USA.

Until the mid-1980s Anchor was the only traditional brewery in the USA. Since then, various brew-tiques have taken advantage of the

relaxation of various state laws to allow brewing on the premises and at the time of going to press, California had just short of 50, with several more due to open in the coming months. The San Francisco Bay area has well over a dozen of these, with two in San Francisco.

To be continued...

Paul Roberts

HOLTS CORNER

In the corridors of power at the Derby Brewery, the executives are still considering just what new name to give their recently-acquired Hipp on Lathbury Road, near Monsall. What with the cost of signs these days, the new name has to be cost effective. One CAMRA wit suggested that the last letter of the present name be exchanged for an 'S' and the pub could be called the ship! Very cost effective.

The latest pub to join the Holts estate, the Bolton Castle, opened on Saturday 20th May. No doubt the locals will be pleased with the lower prices of Holts beer in this ex-Tetley pub.

To complete the Holts list of ABVs (WD last month), bottled strong ale, Sixex, is 6%, Regal lager 4.5% and Holtenbrau 3.8%.

Stewart Revell

CRICKET NEWS

Farnworth Cricket and Bowling Club, whose cricket team play in the Bolton Cricket League, is situated off Lavender Road, Farnworth. Three handpumps have recently been installed to serve Thwaites bitter, Tetley dark mild and Walkers best bitter. The club, which has not served real ale for a number of years, also offers keg beers from Thwaites, Burtonwood and Tetley Walker.

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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RUPERT'S PAGE



Well, some members of the Campaign can't stop sticking their noses into other people's affairs. All our brewers have an exemplary record and most of them sell lovely amber nectar from the wickets in delightful hostelries at very reasonable prices. Some people want all this to change by making them sell off pubs if they've got a lot of them, and allow their mine hosts to buy things off other people. The brewers have quite rightly pointed out what would happen if this were to go ahead. The quaint taverns of olde England would either be turned into twee country cottages because nobody could afford to run them, or rapacious antipodeans and continental lager merchants would buy them and ruin them. Some, of course, having survived the Luftwaffe, would become office blocks or technology parks.

And what do you think would happen to our traditional English ales whose uniqueness has been safeguarded for centuries by our own indigenous brewers? Well, you know what the average mine host would do if he were freed from the tie? He wouldn't buy real ale from a micro brewery but buy gallons of el cheapo lager from an offshore mega-keggery. All the English brewery workers would either be sacked or find themselves working for Yakamoto Leisure gmbh inc and in the end the landlord would find himself out of a job.

Small wonder then that the Grotley Beerage should throw a megawobblor. Sikhs, The Brasso Bros., the successors of Efrem Brobdingnag, Drab pere et fils and Percy Boringsod have all voiced their concern about the threat to our heritage. Percy Boringsod has even very kindly written to all his tavernkeepers pointing out the threat and suggesting that if they don't write at once to their MP saying how lovely the whole scene is at the moment and that any proposals would immediately result in the closure of hundreds of pubs in Snobley and environs and the loss of lots and lots of jobs, then they might well be cutting their own throats. I can only applaud Percy in this endeavour. He is, after all, endeavouring to ensure the future stability of employment of his landlords and possesses an unparalleled record of modernisation of his hostelries among Grotley brewers comparable in some respects to the better efforts of the larger brewers.

Campaign members should not interfere. Why should the mere drinkers have any input over matters of great financial importance such as the future of brewing?



Branch Diary

BOLTON

Tues 6 June 8.30, Branch Meeting, Derby, Derby Street, Bolton

Sat 10 June, Settle-Carlisle Railway Trip. Leave Bolton 9am, arrive back 10.45pm approx.

Sat 17 June, Joint Social in Bradford with East Lancs Branch. Meet Fighting Cocks, Bradford, at 11.30am

Contact Barbara Kerks, Bolton 658458

WIGAN

Wed 7 June, Moorhouses Brewery visit

Wed 14 June, Branch Meeting, Silverwell, Darlington St East, 8.30pm

Tues 20 June, Theakstons Brewery visit

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

TRAFFORD & HULME

Thurs 1 June 8.15. Amendment. Committee meeting, Greyhound, Ashley. 9.30pm Chapel House, Moberley

Wed 7 June, Tetley Walker Brewery Trip. Coach leaves Sale Leisure Centre at 6pm

Thurs 8 June, 7.30. Knutsford Crawl. Meet Legh Arms. 8.30pm, Builders, Moberley Road

Thurs 15 June 8pm, Branch Meeting, Peveril of the Peak, Gt Bridgewater Street, Manchester

Thurs 22 June 8pm, Social, Stalybridge Station Buffet

Thurs 29 June 8pm, Altrincham Crawl. Orange Tree, A556. 8.30, Old Roebuck Inn, Victoria Street

Thurs 6 July 8pm, Committee Meeting, Rope & Anchor, Dunham Massey

Contact: Peter Forshaw 061 755 2351

ROCHDALE, OLDHAM & BURY

Tues 30 May. Ten years in GBG presentation to Morning Star, Grange Road, Shaw, near Rochdale

Tues 6 June 8pm, Branch Meeting, Diggle Hotel, Diggle, Saddleworth

Tues 20 June 8pm, Committee Meeting, Bridgewater, Manchester Road, Werneth, Oldham

Tues 4 July 8pm, Branch Meeting, Tap & Spile, Hope Street, Rochdale

Contact: B Lee 0706 824407

NORTH MANCHESTER

Wed 7 June 7pm, Milan Inn, Rochdale Rd; 8pm Ark Royal

Wed 14 June 8pm, Regional Meeting, Unicorn, Manchester

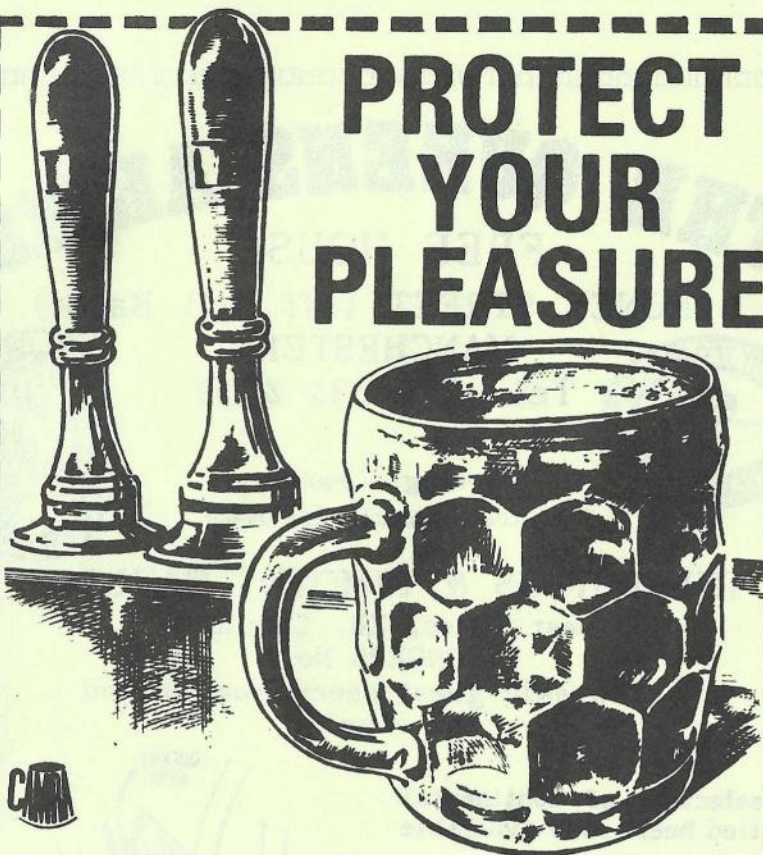
Wed 21 June 8pm, Branch Meeting, Crescent, Salford

Wed 1 July Independents Day. Old Garratt 7pm, Coach & Horses 8pm

Wed 5 July, Tyldesley: Glass Barrel 7pm, Union 8pm

Contact: Roger Hall 740 7937

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