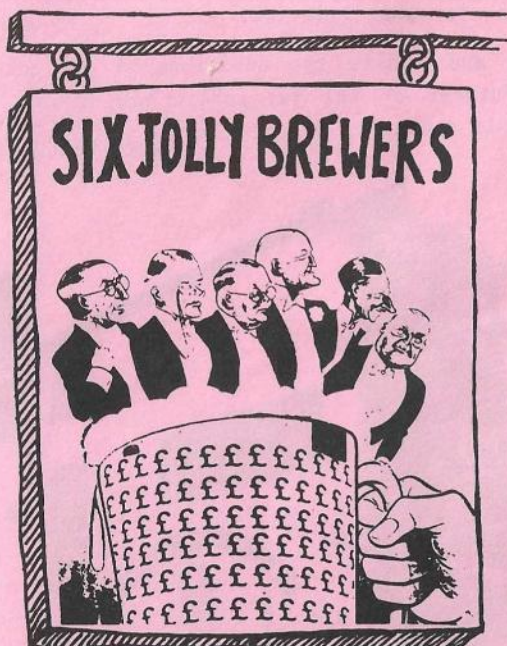


# WHAT'S DOING

AUGUST  
1989



THE MANCHESTER BEER DRINKER'S MONTHLY MAGAZINE



## DEARER BEER

Announcements by the big brewers of price increases of as much as 10p per pint reflect the industry's cynical attitude to the Monopolies & Mergers Commission, Lord Young and their customers. Having succeeded by a campaign of disinformation, bullying and lobbying in watering down the original proposals which would have

sorted out the monopolistic position and restored choice and competition, the big brewers are now making their customers pay for their £7m advertising campaign. Excise duty has not increased and, if this is taken into account, the proposed changes are more like 12% than 8%. Already the big brewers offer poor value for money compared with the local and regional brewers. The increase will accentuate the difference and certainly endorse the MMC's original view that the consumer got a poor deal. If only all drinkers would boycott all the Big Six pubs for one week, perhaps things might change. It is evident that reasonable legislative moves don't work, so perhaps militancy is the only answer.



## COACH & HORSES / CASTLE & FALCON

On Monday 3rd July the Lord Mayor of Manchester, Cllr Yomi Mambu, was presented with petitions from the customers of the Castle & Falcon and the Coach & Horses. The two petitions contained a total of 1,600 signatures from all over the United Kingdom.

Furthermore, all 30 councillors who make up the Passenger Transport Authority are avidly reading a detailed historical report on the Coach & Horses. The report was commissioned by Greater Manchester CAMRA from a prominent, respected historian, Chris Makepeace.

The Castle & Falcon is now shut and boarded up, but the Coach & Horses is still in business and may be for some time yet.

The world holds its breath and awaits the decisions of the city fathers, who now hold the futures of the two public houses in the palms of their hands. Watch this space.

Peter Wadsworth



## WALES ALES

The Prince of Wales free house on Oldfield Road, Salford, has dropped the Boddies/Hydes range and now sells S&N/Matthew Brown beers.

## BREWERS' MONOPOLY REPORT

At the beginning of July Lord Young announced that he had changed his mind about some of the Monopolies & Mergers Commission recommendations on the supply of beer. The following is a summary of the amendments and CAMRA's response to them...

### INDEPENDENTS

No change for the independent brewers. They have nothing to worry about and an expanded market in which to sell their real ales.

### BREWER-OWNED FREE HOUSES

There will be 11,000 new 'free' houses, which is fine in principle, but the owning brewer will be able to loan-tie these pubs. As a result, the whole thing may be subverted. CAMRA wants all Big Six loan-ties to be banned in the 'free houses' they own, along with other behind-the-scenes ties.

### GUEST REAL ALE

Tenants in Big Six pubs are to have a guest beer of their choice, and it must be a real ale. Perhaps the choice could be limited to beers from independent brewers and not those of the Big Six. An excellent idea. However, there are doubts that the proposals on tenants' security are strong enough for the tenants to choose what they want without being intimidated by their Big Brewery bosses.

### SECURITY OF TENURE

Lord Young wants security of tenure for all pub tenants - the Landlord and Tenant Act, no more and no less. (This is the only measure which directly affects the independents' pubs.) Lord Young has implied that if the brewers who have given their tenants notice don't withdraw it, he will make a special Order to protect them. This implies that he will also act if there are mass sackings of tenants by other brewers.

However, there is a problem: Lord Young has ruled out any additional measures. Apparently the brewery can refuse to let a pub to anyone unless the tenant agrees to contract out of the Act, and Watneys are already putting a clause in their tenancy agreements to say that the tenant 'agrees' to opt out. The danger here is that no landlords will get tenancies unless they agree to opt out - so they won't have security - so they won't dare stock a guest beer.

### LOAN TIE

This is to be retained. But for the Big Six brewers it applies to beer only, and for Big Six brewers only. The loan-tied tenant will still be able to take a guest real ale, so there will be a little more choice in free houses. The loan-tie must be able to be terminated at three months notice.



### PUBLISHED PRICE LISTS

The brewers will be able to discount on their price lists, therefore price lists will have to be filed under 'Fiction'.

### LICENSING SYSTEM

This is to be reviewed, to stop the quirks of licensing magistrates reinforcing local monopolies. Excellent - assuming the right things come out of the review.

### TIMESCALE

When the relevant Orders are published we will have six weeks to comment. CAMRA is already telling the Department of Trade and Industry what improvements are necessary, before the Orders are published. The proposals will take effect over two years. The Government then proposes a new review after another year to check it is working, so CAMRA will have three years of monitoring and evidence-gathering to follow.

It is worth pointing out to independent brewers with nasty habits that this further review might lead to certain proposals being extended to big independent brewers. Hence it would be in their interests to offer their tenants a wider choice of products, not to exploit their local monopolies.

### NO ACTION ON...

Local monopolies - other than the long term threat posed by revised licensing laws.

Takeovers - CAMRA calls for a three year moratorium while these changes take effect. These proposals may discourage the Big Six from takeovers - they will not worry aggressive independents.

### IS IT A BACKDOWN?

Yes, but not an appalling one.

Obviously this is a far cry from the sweeping changes proposed by the MMC. Since the Government won't tackle the potential problem of giant pub-owners, there is a limit to how far it can push the Big Six. Had the proposals been too radical, the Big Six would simply have split into separate brewing and retailing companies, which would have presented little improvement as far as CAMRA is concerned. Lord Young's proposals are designed to keep the Big Six in brewing, and probably offers them enough so that most of them will do so. (Although we can expect Grand Met to sell their breweries anyway.) No proposals can bust the Big Six if they have the option of splitting in two.

CAMRA has decided little benefit will follow from slagging off Lord Young. Weak and flawed as the package is, it is still the best attack on the Big Six for twenty years. It offers some more choice for the

customer, more opportunity for the independents and a little less power for the giants. As such it is worth supporting - better this than nothing at all.

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### BLACKLEY AND MOSTON

In Crab village the three pubs are much as before but Boddingtons have had the green light for a new licence for the extended Flying Horse. Whether this will retain its homely character after the alterations is questionable. Down in Blackley village the Millstone seems much improved but, sadly, the Fox has lost its unique collection of boxing memorabilia. John Donnelly, the longstanding tenant of this characterful Holts house, has retired and taken his photographs and boxing programmes with him.

The Fox is now a managed house and the beer's the same price as at the Golden Lion up the road, but the pub ain't what it used to be. The Old House at Home is as excellent as ever - Websters Choice has joined Wilsons mild and bitter as a regular beer. The Top Derby, which on occasions has vied with the Old House for an entry in the Good Beer Guide, was virtually deserted at 8.30pm on a Friday - little wonder when the beer was sour and undrinkable.

On Victoria Avenue the Lion and Lamb has still only one real ale - Ruddles best bitter - and the Berkshire has given up the struggle altogether. On Moston Lane some time ago the four Bass pubs went over to real ale. The most traditional of these pubs, the Mowers, has now removed the handpumps and reverted to keg.

The Bluebell is without doubt the best pub on Moston Lane. This enormous Edwardian pub (Holts, of course) has gone through a number of transformations. Its semi open plan layout retains some original features and attracts a wide cross section of customers, including a disproportionate number of young people, unlike most Holts houses.

### CHANGE AT THE JUNCTION

The Junction Inn, a Sam Smiths house on Rochdale Road, Royton, is currently undergoing alterations. These include extending the building to form a larger lounge - and cellar. Since Sam Smiths are fairly keen to promote cask ales elsewhere, it will be interesting to see what happens here, since small cellar space was one of the excuses for not having real ale.

# BOLTON NEWS

Des Nogalski

Good and bad news for the two real ale pubs in court recently to face police objections to their late licences. The Crown & Cushion on Mealhouse Lane was found guilty, but it had its late licence renewed, whilst nearby Maxims' guilty verdict resulted in its late licence being revoked. Work that one out. Maxims, along with the two keg pubs which suffered similar verdicts, is expected to re-apply. Meanwhile, Maxims' guest beer policy appears to have been laid to rest. The pub which once promised four Vaux group beers and four guest ales is now struggling along with Vaux Samson only.

Recent reports of a 'House of Horrors' style refurbishment at the Gipsy's Tent (aka Winstons) on Deansgate can be pretty much discounted. The refurbishment is quite tasteful and gives the pub a rather homely feel. One or two artefacts leave something to be desired, though. Quite why the designers chose to nail a pair of dirty boots to the fireplace is somewhat puzzling.

Nothing new to report on the Boars Head front (WD July), but one other Greenalls pub has quietly closed its doors for good. This is Olivers on Deansgate, which dates back to 1927. The present building replaced the original pub demolished for a road widening scheme. Until 1985 it was known as the Lower Nags Head, but the name was changed presumably because it wasn't trendy enough. For a long time the beer has been of the cold and gassy variety preferred by the pre-pubescent (almost) clientele. The pub is expected to be taken over by one of its retailing neighbours.

Refurbishments have been completed at the Waggon & Horses on Manchester Road. Real ale has returned in the form of Tetley mild, dark mild, bitter and Ind Coope Burton Ale.

Yates Wine Lodge on Bradshawgate has replaced handpulled Boddingtons bitter with Thwaites best mild and bitter. Plans are afoot to turn it into a 'Yuppie Wine Bar'. Across the road, the Prince William is rumoured to be about to be turned into a cafe bar. The rumours also suggest that Boddingtons have sold this, one of only four Boddingtons tied houses in Bolton Metro.

Another pub soon to be refurbished is Walkers' Hare & Hounds on Bury Road, Brightmet, while Carrington's (ex-White Hart) on Deane Road has had handpulled Tetley bitter on sale.

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## DOBBIN'S NORTH COUNTRY BREWERY

Some observations by Andy Davies on CAMRA's recent visit...

That there was a large turn-out for this visit to the depths of darkest Chorlton-on-Medlock must surely have been due to a combination of good weather and curiosity. Certainly, anyone with a tendency to think of brewery tours in terms of a couple of minutes peering into empty vats, followed by a couple of hours swilling free beer, was in for a disappointment. What was on offer was an entertaining and very informative trip. (Too informative for some, perhaps - I distinctly heard someone muttering about 'only wanting to know the time, not how to build a bloody watch!')

For all those with an interest in commercial or home-brew brewing, however, there was the opportunity to learn a few wrinkles from Brendan Dobbin, who - amongst his other activities - is a professional brewing consultant. Whilst happy to explain and discuss, Brendan was clearly not prepared to compromise his views to fall into line with CAMRA doctrine, and many of the old shibboleths were challenged - the use of adjuncts, extraneous gas, pelleted hops, filtration and cellar tanks were all claimed to be justified.

Insofar as Brendan's views are based on up-to-date chemistry and technology, backed by considerable practical experience, it is to be hoped that his views will provide the opportunity for rational discussion, rather than being dismissed out of hand. (For the sake of our more apoplectic readers, I will pass over, without comment, Brendan's assertion that it is perfectly possible to make good keg beer!)

So, how do you run a small brewery? Here is Brendan Dobbin's recipe:

### INGREDIENTS

Select as appropriate from:

Lager Malt	Pale Malt
Plain Barley (for body)	Wheat Flour (for head retention)
Maize Syrup (for extra strength without changing flavour)	
German Hallertau Hops (for lager)	Pearle Hops (for kettle aroma)
Mittelfrau Hops (for a special lager taste)	
Fuggles and/or Kentish Goldings (for dry-hopping)	
Calcium Chloride and Gypsum (for water treatment)	
Isinglass (for finings)	Caragheen Moss (for copper finings)

### METHOD

Weigh your ingredients accurately, +/- 2gm for hops (for consistency).

Mash at 65.5°C for 90 minutes (home brewers please note - Brendan considers the idea of overnight mashing - as suggested by Mr Berry et al - to be totally unnecessary, provided that fresh ingredients are used).

Boil to achieve an exact evaporation (use a closed system to avoid masking the pervading local aroma of Pit-Poodle poop).

Cool to 20°C and pitch with your own private yeast culture.

Ferment for 3 days.

Chill to 3°C then rest for 2 days at 7°C - 10°C for beer, or 2 days at 15°C followed by 2-3 weeks at 0°C for lager.

Add finings and dry hops and bring up to cellar temperature. Allow to settle for 2 days (beer only - lager is filtered).

Store it in cellar tanks with a 'maintenance' top pressure of 1-2 lb per square inch of a mixture of 30% CO<sup>2</sup>, 70% nitrogen.

Drink (or rather, sell it to other people for them to drink) - and be prepared to supply it in cask, keg, polypin, PET, glass bottle or brown paper bag ... cask conditioned, filtered, pasteurised or green - "any way the customer wants it provided the quality isn't impaired," says Brendan.

Given that recipe; a few years' experience working for other brewers; degrees in Chemistry, Business Studies, Electronics, Plumbing and MIG welding; vast enthusiasm, and the willingness to raise sufficient capital by working in the less desirable recesses of our former Empire - and you'll be ready to take on Brendan Dobbin!

#### THE RESULTS

##### Lagers:

LA Low Alcohol	
Lager	1036 og, 4.0% abv
Mittelfrau Pils	1049 og, 5.6% abv
'Special'	?

##### Ales:

Mild	1035 og, 3.8% abv
Best Bitter	1038 og, 4.0% abv
Extra Special Bitter	1060 og, 7.0% abv
Guiltless Stout	1039 og, 4.0% abv

\*\*\*\*\*  
Other contributors to this edition: Roger Hall, Clive Taylor, Mike Robinson, Stewart Revell  
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# NOW & THEN

by Rob Magee

No.40

## BRIGHTON HOTEL

104 Henshaw Street, Oldham

The Brighton Hotel was built in 1860 by William Tweedale Schofield. He obtained a beerhouse licence in 1861 and wasted no time in applying for a full licence. This he got at his second attempt in 1863. The Brighton was then described as a handsome building with four drinking rooms, six bedrooms, two large cellars, stabling for three horses and a brewhouse.

In 1867 the licensee, John Wyke, went to America, which caused a problem at the licensing sessions that year. Mrs Wyke asked for the licence to be transferred to her, but the Bench said they couldn't as the current holder of the licence was not there. This must have given Mrs Wyke a few anxious moments as she had just bought the hotel from W T Schofield. For some reason the Brighton was up for sale the following year, two of the bedrooms had been made into 'club rooms' and the property included some land with space for ten cottages.

Thomas Critchley, licensee from 1886 to 1900, had three claims to fame. He was president of the Licensed Victuallers Association, he had a WC built in 1892 and in the following year he sold the hotel to Threlfalls Brewery of Salford.

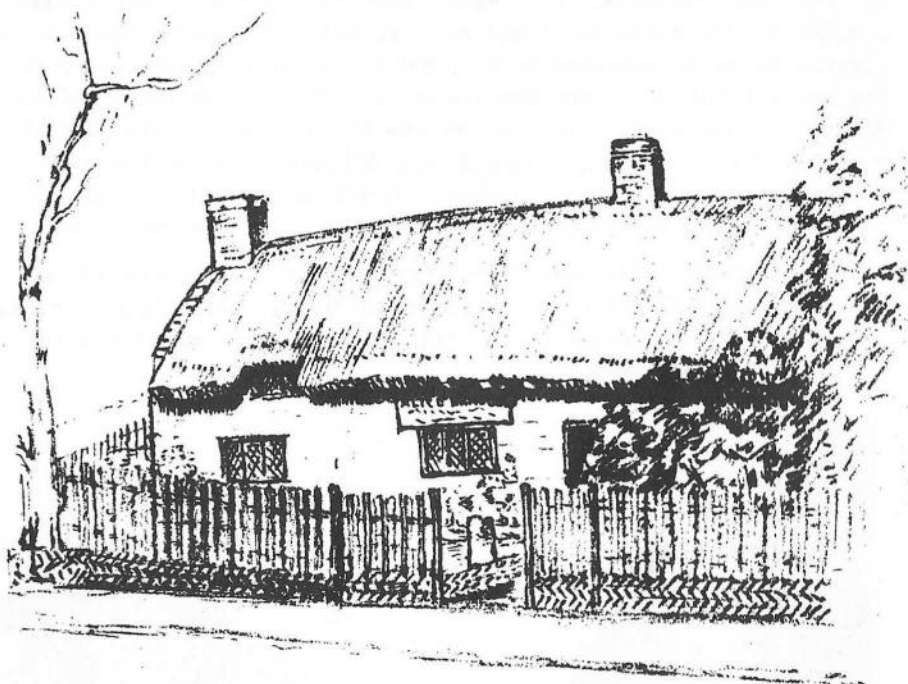


It became a Threlfalls-Chesters house in 1961 and then Whitbread took over in 1967. Two years later Whitbread decided to surrender the licence; Annie Hoff was their last tenant. The building was subsequently used as a small warehouse and then by a small manufacturer.

In 1973 Oldham Brewery purchased the property. The interior was gutted and then extensively modernised. OB's Museum Inn, which stood diagonally opposite, was closed and its licence was transferred to what became the New Museum, opening in July 1975.

The old photograph shows the old Museum on the extreme left, next to Wilsons' Fisherman's Home, and the Brighton Hotel across the street.

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### ECCLES BEERHOUSE

This recently-discovered drawing depicts a beerhouse known as the 'Tate Hole'. It stood at the junction of Eccles Old Road and St George's Crescent / Half Edge Lane, Gilda Brook, across the road from the White Horse. It was opened by Thomas Bradburn in the 1830s, although the cottage was obviously much older, and seems to have closed about twenty years later, probably when Alice Bradburn left.



Editor:

375 Chorley Road, Swinton, Manchester M27

# LETTERS



## ROBINWOOD

Sir - With regard to the article on the North Manchester CAMRA branch's visit to Robinwood Brewery (June WD), whilst the trip and hospitality is provided completely free of charge, we do not expect applause or gratitude; we should, however, appreciate the courtesy of a factually correct report.

I hope I should always uphold the right to personal opinions and try very hard to accept constructive criticism, but the following glaring errors do, I think, require correction.

As the plant was newly-built and only installed in September, it could hardly have been a former hop bitters brewery - it was, in fact, a builders' merchants!

The original gravities quoted are incorrect and taken, presumably, from an erroneous entry in the Good Beer Guide.

The Staff of Life (though I admit to being pedantic here) is not the brewery's own pub, but a free house.

Marketing has not been more successful than envisaged; sales are more-or-less in line with original forecasts. The plant would not require replacing to increase production, but merely the addition of extra fermenting vessels and holding tanks, a project which is already under way. Incidentally, a good deal of dairy equipment is eminently compatible with small scale brewing and the "three old milk containers" referred to are actually very suitable and quite expensive pieces of equipment. The existing plant is quite capable of producing fifty barrels in a comfortable working week and more than double that if shifts were introduced. The limiting factor is not potential, but finance!

P F Sleaf (Partner), Robinwood Brewers & Vintners

(The "facts" were as told to us by Mr Sleaf's partner. Perhaps we were naive to take them at face value, but we are pleased to take this opportunity of putting the record straight. No doubt Mr Sleaf will do the same with his partner.)

## CRESCENT BEER FESTIVAL

Sir - I note that 'Mild at the Marble Arch' rated a front page story (WD June), but there was not even a paragraph about the beer festival

at the Crescent, Salford. In the 1988 Good Beer Guide CAMRA manage to describe this free house as a Holts pub. After that error, you could at least have given the Fest a decent plug!

The Festival lasted for the entire month of June, and during that time I hardly visited any other pub. It took me fourteen visits to have at least one drink of each of the 38 beers on sale. All the beers were very different, only a couple were 'off', and these were promptly changed by the bar staff without any fuss at all. Throughout the Festival the Furstenburg Antonius was only 80p a pint, and that was value for money! I'm not surprised they nickname it the 'dark assassin'.

I gather that this wasn't the Crescent's first June festival. Perhaps you can make a diary note to plug next year's?

Chris Coffey

### BAD BEER

Sir - I read with interest the so accurate letter from D Mason (WD July) and could not agree more when he says that the beer isn't bad when it leaves the brewery! All beer is the same when it is delivered to the public house; it is what the so-called 'managers'(!) do with it, or don't do with it, that makes a bad pint. This doesn't apply more than in the Holts pubs which I frequent, and have done for 30 years. I am constantly amazed (or should I say, disgusted) at the vast difference in the quality of Holts bitter, depending entirely on which pub I visit. Some are excellent and worthy of the name, but in others, to borrow a phrase from Steve Lawton (WD June), the beer is 'like cat's piss', only warmer.

This is all down to the managers not doing their cellar work properly. Pumps are not cleaned, beer not drawn off, filters and sparklers not sterilized to clear impurities, coolers not at the correct temperature, if working at all, sparklers wide open when drawing a pint, etc, etc, etc. Don't customers count anymore with the Holts management? Let's have some action from the brewery!

A Brown, professional boozier

(The above letter has been toned down a bit.)

### LAGER

Sir - Peter Barnes is to be commended for bringing the book 'Daft About Lager' (July WD) to the attention of beer drinkers. However, I must take issue with his reasons for not drinking lager - because it is not real ale and is 'foreign'.

An active CAMRA member for 15 years and home-brewer for much longer,



I have enjoyed both my own and better quality imported lagers as well as real ale and will continue to do so. Those who visited Brendan Dobbin's brewery and weren't too bigoted to try his three lager-style beers must agree that not all British lager is bad.

I really thought CAMRA had matured since the days when whatever came out of a handpump was held to be wonderful and all else undrinkable. As long ago as 1980, Robin Bence (then National Executive member and North Manchester chairman), had the foresight to propose that a true Pilsner-style beer be included in the aims of the Campaign. Although this provoked the most lively debate for years at a CAMRA AGM, the motion was defeated by a combination of xenophobia and ignorance.

Since then, the NE has not had the nerve to confront the issue head on, but numerous articles in 'What's Brewing' by respected writers indicate a recognition that many continental lagers are fine beers in their own right and can put some 'real ales' to shame.

Peter Barnes' outburst is a return to the bad old days of blind allegiance to all 'real ale' and condemnation of everything else. Give the drinking public credit for the ability to discern a good beer from a bad one, without either mass advertising or CAMRA pundits telling them what and what not to drink.

Pete Cash

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### GONE BUT NOT FORGOTTEN

One of Oldham's landmarks for many years, the tower of Oldham Brewery, is in the process of being demolished. Soon very little will remain of the brewery, which turned out its last beer in March 1988. The ornate brewery offices will probably be sold for use as an office block.

*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".

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# CALIFORNIAN CRUSADERS

## PART III - SOUTHERN CALIFORNIA

The home brew pubs of the San Francisco Bay area were described in detail in last month's WD. Outside this area there are many other brewtiques in all shapes and styles as varied as the Californian state itself. The number of micro breweries is increasing all the time, and I can only mention a few...

San Diego lies in the South West corner of the state on the Mexican border. The city itself is one of California's greatest attractions and is worth visiting if only to sample the products of Karl Strauss's Old Columbia Brewery at 1157 Columbia Street. Downtown LA is the home of Gorky's Cafe and Brewery at 538 East 8th Street. Gorky's II has just opened at 1716 N Cahuenga Boulevard, Hollywood. Also in greater LA is the city of Torrance, where there's a very unusual brewery. The Alpine Village Brewing Co produces an Export-type beer and Pils produced to a recipe from the Traunstein Hofbräu Brewery in Upper Bavaria. To add to the German taste the beers are served in a bier halle and can be soaked up with a full German menu. Also on site is a supermarket selling everything from real Bavarian bread to a full range of German, Austrian and Czech beers.

Half an hour drive north across the sprawling LA metropolis along a web of freeways is the upmarket city of Santa Monica. The City of Angels Brewing Co is right in the main shopping centre. Although the brewtique has no charm or atmosphere, the range of beers is well worth sampling. Half way up th coast towards San Francisco is San Luis Obispo. The SLO Brewing Co at 1119 Garden Street is above a wool shop! Thursday is farmers' market day in SLO and the atmosphere is like a carnival. One of the many pubs in SLO is Spike's at 570 Higuera Street,

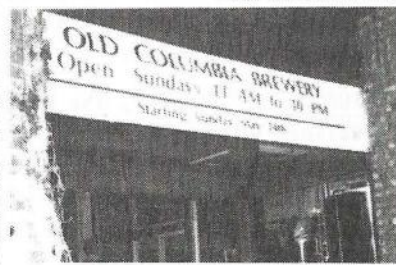
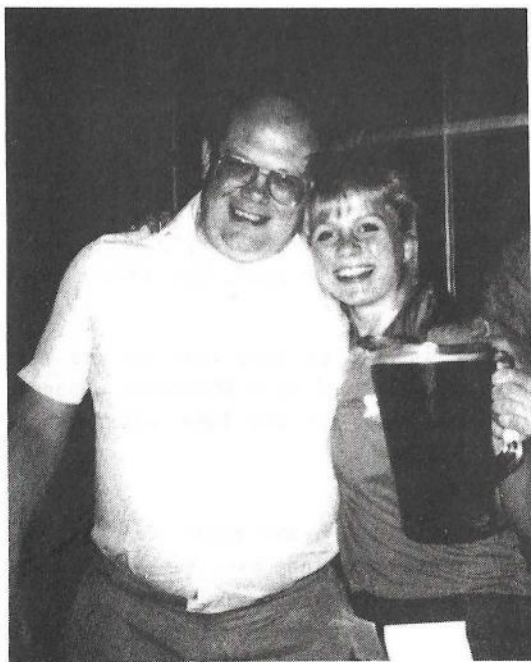




where a wide range of beers includes London Pride and ESB served in stamped Fullers pint glasses.

Just inland from Monterey Bay (Monterey Brewing Co, 638 Wave Street, near the cannery) is the small town of Hollister on the San Andreas Fault. Here a former dairy has been converted very tastefully into a brew-pub serving Earthquake Pale and Porter, Seismic Ale and guest brews. I was surprised to find a CAMRA beer towel adorning the bar wall. Another surprise came a few miles north west in the Front Street pub in the coastal town of Santa Cruz. One doesn't expect the barmaid to speak in a broad Scouse accent and come from Crosby! A wide range of home produced beers includes Lighthouse Amber and Pacific Porter. Santa Cruz's other home-brew pub - the Sea Bright Brewing Co - resembles an ice cream parlour more than a real ale emporium, but the beers are worth sampling.

Many of these pubs offer a similar line of excellent bar snacks and full meals. Portions of garlic bread, taco shells dipped in cheese and spicy chilli sauce, chicken wings fried with chillis and potato skins stuffed with various goodies are just a few of many mouth-watering delights on offer.



A very interesting feature of these brewtiques is the 'sampler'. These are small glasses varying from 4oz to 8oz according to the pub and are placed on a paper mat describing the brewery's various beers. It is very good news for the driver as he/she could sample the brewery's complete range of beers and still be under the UK limit. Most brew-pubs usually serve beers in 12oz and pint glasses and also pitchers - 3 pint jugs. The latter are usually the best bet as the beers are more carbonated than British products and they may be a little fizzy to UK imbibers. By ordering a pitcher the excess gas soon goes. Apart from that, pitchers normally work out quite a lot cheaper than ordering in small units.

Although California is over 5,000 miles away, reasonably cheap air fares can be had off-season, especially in late January/February/March when ex-UK fares start at under £250. As Southern California enjoys a year-round sunny climate, a break from the English winter could be within financial reach. Accommodation, car hire, food, etc, are all available at a fraction of UK prices.

For any readers who decide to pond-hop to California, the 'Californian Crusader' is a must. Ring 415 447 7727 for more details of this beer drinker's bible.

Paul Roberts

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## ECCLES NEWS

### DUKE OF YORK

New addition to the ever-varying beer range is Hartley's Fellrunner, at 98p a pint. A bit expensive for a 1038-40 beer, but it's a very more-ish drink.

The landlord of the Duke of York is due to take over at the Lass o'Gowrie from 19th July. He will be replaced by a Whitbread manager, but we are assured that the beer range at the Duke will not be adversely affected.

### TOP HOUSE (formerly the Railway)

Walkers bitter replaces the Jennings bitter and costs 85p a pint. Other beers are Tetley bitter, dark mild and Ind Coope Burton Ale. The Top House's new landlord is due to move in on Monday 24th July.



# RUPERT'S PAGE



Back to the good old days. What's Doing is back up there among the bogeys, but this time it's one of our good friends the micro brewers up whose nose Eddy has allowed one of his contributors to get. I'm not too keen about upsetting the biggies - look what they do when you do - slap another 8p on a pint to pay for the lovely advertisements to prevent Lord Pastit ballsing up the entire industry. So writing nasty things about bijou brewerettes is an exercise in giant naughties. In future when we pop out to bucolic locations (not Stickville) and we are plied with amber nectar and wholesome victuals we should reciprocate by ignoring what we're told and writing laudatory, dithyrambic panegyrics about our hosts. Perhaps Nora, in her new role as bossess, could oblige. That is if she has time, considering the amount of effort she'll be exerting to carry out inspections for DOGSHIT to give gongs to the supertwee among hostelries.

It's apparent that many members of the Campaign have been doing things wrongly for many a year. I've been on pub crawls, as they're called, where you have to go inside lots of sordid taverns and consume foaming pints of amber nectar from the wickets in each of them. This leads inevitably to bonhomie, camaraderie and a sense of well-being, all of which are totally contrary to the spirit of the protestant ethic. Billy Shippon has developed a new form of pub crawl in conjunction with the Greater Grotley Tourist Corporation. Instead of going inside each of the taverns, the dedicated punters merely walk past each establishment and stare at the architectural features. Of course, only those places which serve palatable traditional ale are included in the tour. This breakthrough is likely to result in a large number of trained judges who can go to work for DOGSHIT, evaluating entries for gongs. It goes without saying that external features are all that matter; the internal arrangements, the atmosphere, decor and in particular the social structure of the pub are of course supremely irrelevant. Billy Shippon should go far, he'll be boss of DOGSHIT next with ideas like this. Bounty's suggestion that he's as daft as a chocolate teapot is surely uncalled for. I understand that the powers that be have, in their wisdom, failed to appoint Stan Craap as a new boss. This they will surely regret!

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# Branch Diary

## BOLTON

Sat 5 Aug, GBBF Trip. Meet 0950 Trinity Street Station for 1003 Piccadilly train. 1045 Piccadilly to Leeds. Possible early evening curry and beer in Bradford.

Tues 8 Aug 8.30pm Branch Meeting, Sweet Green Tavern, Crook Street.

Sun 20 Aug, East Lancs Railway trip. 11.45am for 12 noon train, Bolton Street Station, Bury

Wed 23 Aug, Moorhouses Trip. Phone contact

Tues 12 Sept, 8.30pm. Branch Meeting, George, Great Moor St, Bolton  
Contact: Barbara Kerks, Bolton 658458 (h), Bolton 22494 x2220 (w)

## NORTH MANCHESTER

Wed 9 Aug, Regional Meeting, 8pm Beerhouse, Rochdale Road, Manchester

Wed 16 Aug, Branch Meeting, Crescent, Salford, 8pm

Wed 23 Aug, Irlam: Railway 7pm, Boathouse 8.30

Wed 30 Aug, City Survey. Meet Wheatsheaf, Oak Street, 7.30pm

Wed 6 Sept, Crescent, Salford, 8pm. Chief Inspector Berry on Police attitudes to pubs, etc.

Wed 13 Sept Visit to Vintage Pubs in Rochdale. Reed Hotel 7.45pm

Contact: Roger Hall 740 7937

## TRAFFORD & HULME

Thurs 3 Aug 8pm, Committee Meeting, Carters Arms, Northenden Road, Sale Moor.

Thurs 10 Aug 8.30, Social, Golden Pheasant, Plumley Moor Road, Plumley

Thurs 17 Aug 8.20pm, Branch Meeting, Builders Arms, Mobberley Road, Knutsford

Thurs 31 Aug 8.15pm, Social, Pack Horse, Deansgate, Manchester. City Road Inn, City Road, 9pm

Thurs 7 Sept 8pm, Committee Meeting, White Lion, Liverpool Road

Sat 9 Sept, The Chester Train Trip. 10.41am from Stockport. 11.06am train from Altrincham.

Contact: Pete Forshaw 061 755 2351 (w)

## ROCHDALE, OLDHAM & BURY

Tues 1 Aug 8.30pm, Branch Meeting, Bay Horse, Parr Lane, Unsworth, near Bury.

Tues 15 Aug 8.30pm, Committee Meeting, Robin Hood, Rochdale Road, Bury

Tues 5 September 8.30pm, Branch Meeting, Wheatsheaf, Derker Street, Oldham

Contact: B Lee 0706 824407

Among the What's Doing outlets in the Oldham area are: Morning Star, Grains Road, Shaw; Puckersley, Fir Lane, Royton; Halfway House,



Rochdale Road, Royton; Ashton Arms, Clegg Street, Oldham; Auld Lang Syne, Manchester Road, Werneth; Cloggers Arms, Oldham Rd, Failsworth.

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### HOLTS NEWS

Outline planning permission has been granted for a new Holts pub to be built on the corner of Ashley Street and Liverpool Street, Weaste, Salford. Work will begin later next year.

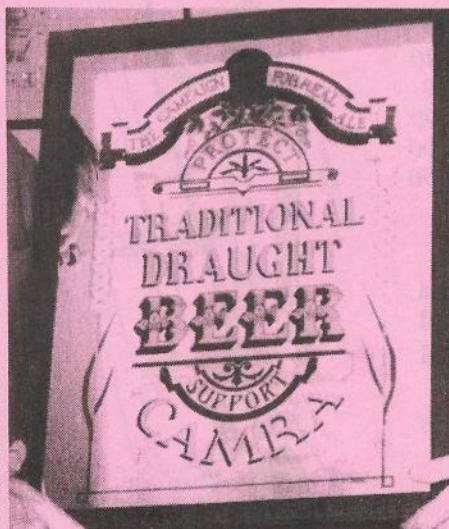
Holts bitter is now on sale in Brown's No.1 Wine Bar, Bridge Street, Heywood, and in the ICI Recreation Club, Blackley.

### BUERSIL BEER

Diana and Richard Gregory are taking over the Royal Hotel at 452 Oldham Road, Buersil, Oldham, on 4th August. This Thwaites house has been closed at lunchtimes recently, but once settled in Diana will be providing home made food at lunchtimes, with handpulled bitter and mild to wash it down. Diana is well known to imbibers at Holts' Ostrich Hotel in Prestwich, as well as at the Wellington, Shambles Square, Manchester.

## **CAMRA**

# **PRODUCTS & PUBLICATIONS**



CAMRA North West Region now has a full range of products and publications available locally. Including all the "Boozers Bookshelf" titles as advertised in "What's Brewing". CAMRA Traditional Mirror (left, £16), S-Shirts, T-Shirts, CAMRA ties, V-neck sweaters, CAMRA knitting patterns, pens, key fobs, tea-towels, bottle openers, CAMRA balloons, lapel badges and even CAMRA teddy bears!! Also, most local guides, including Manchester, Bolton, Cumbria, Cheshire, Wigan and a few 1989 Good Beer Guides to clear. For more details and price list please contact Glenn Worth 798 7639



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the country*

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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.

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**DAVE & JO**

