

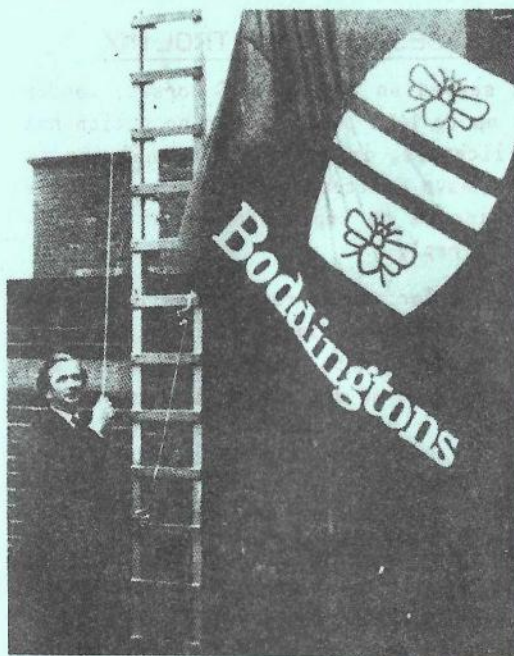
WHAT'S DOING

NOV
1989



THE MANCHESTER BEER DRINKER'S MONTHLY MAGAZINE

BODDY SCAM



Whitbread's purchase of the Strangeways and Higsons breweries and the Boddingtons 'brand name' for £50m means the end of 200 years of brewing tradition in Manchester. The deal went through an Extraordinary General Meeting of Boddingtons where institutional shareholding ensured that the smaller shareholders' voices were irrelevant. CAMRA will be making representations to the Office of Fair Trading in the hope that the move can be referred to the Monopolies & Mergers Commission. If the deal goes through, the breweries will be owned by the national brewer with the

worst track record for closing breweries and the pubs will be owned by a local restaurant/nursing home chain with the poorest record of pub desecration in the North West.

Whitbread will be left with a portfolio of 10 beers - mild and bitter from Oldham, Higsons, Boddingtons and Chesters, plus Castle Eden and Trophy. It is inevitable that some, if not most, of these beers will

disappear very quickly. Higsons Brewery is likely to shut within weeks rather than months. Strangeways is likely to remain open; Boddies brewed in Sheffield would strain credibility too far even for Whitbread. However, running Strangeways at near capacity may threaten other Whitbread breweries - Castle Eden, Fremlins and Cheltenham.

WHAT CAN BE DONE?

If you believe that the deal struck between Boddingtons and Whitbread will result in local monopolies, loss of choice and price hikes, write immediately to:

Department of Trade & Industry,
1 Victoria Street,
London SW1H 0ET

giving details of exactly how the changes would affect the availability and pricing of beers in your own area.

SAVE THE COACH & HORSES FROM METROLINK

A Compulsory Purchase Order was served on the Coach & Horses, London Road, Manchester, giving notice up to 14th July. So far no action has been taken. Bill O'Reilly, the licensee, is trading as usual and he would be pleased to see you. CAMRA have written to the Chairman of the Passenger Transport Authority asking to be kept informed of developments, but so far we have not had a reply.

The postcard in this What's Doing is for you to register your concern about the future of this pub of character. Simply sign it, stick a stamp on it and send it off. We have managed to save the Castle and Falcon from the Metrolink bulldozers and we are aiming to rescue this one too.

RADCLIFFE NEWS

The Boars Head 'free house' on Blackburn Street previously sold Whitbread beers. Now it has a new name - Flights Hotel - and a new range of beers - Tetleys. Handpulls dispense dark mild (90p), bitter (95p) and Ind Coope Burton Ale (also 95p).

The Lord Raglan (Tetley) on Water Street has got rid of the keg bitter and now serves an excellent pint of cask bitter through a handpump.

The Goats Gate (Holts) on Radcliffe New Road is now selling What's Doing - another new outlet in the Radcliffe/Whitefield area.



OLD BOARS HEAD

Middleton's oldest pub, the seventeenth-century Boars Head, reopened on Tuesday 10th October. The building was owned by Rochdale Council before J W Lees took it over and at one time it was proposed to turn the the place into a new town hall for Middleton!

J W Lees have spent over £500,000 on restoring the pub to its former glory - many small rooms, including a vault served from a hatch in the main bar. Lees bitter and mild are served through handpumps, although at 92p for bitter it's far more expensive than Lees' usual prices. Up-market bar meals are served and with a large new car park at the rear the lunchtime expense accounts are obviously a target.

Once again Lees have done an excellent conversion job and the Old Boars Head must be in line for a pub preservation award.

HOPE STREET

ROCHDALE



JOHN & HELEN

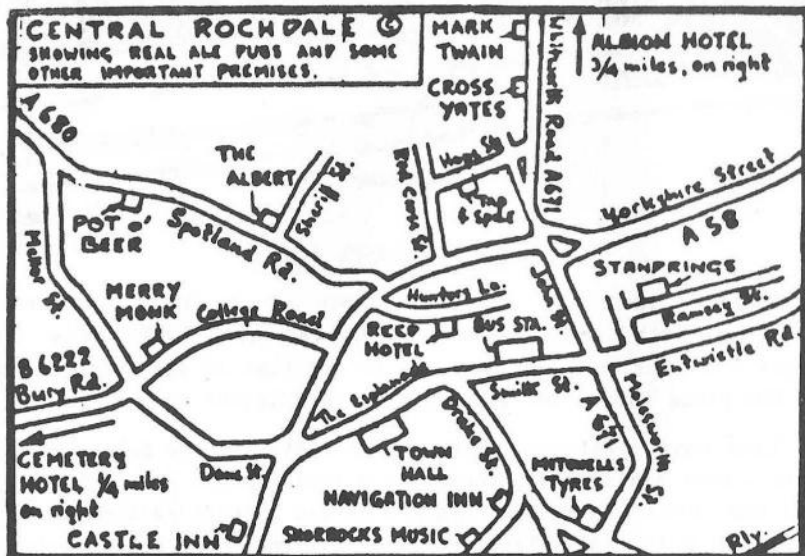
OFFER YOU UP TO TEN HANDPUMPED REAL ALES
 BOPINGTONS BITTER, THWAITES BITTER AND MILD, TIMOTHY TAYLORS LANDLORD,
 MOORHOUSES PREMIER BITTER AND FIDDLE WITCH, STOCKS OLD HORIZONTAL & OTHERS.

2nd INPUB BEER FESTIVAL

THURS. 16th NOVEMBER till SUN. 19th NOVEMBER

21 REAL ALES from the BARREL during the FESTIVAL,
 in addition to those above. BAR SNACKS available.

THURS. 16th NOV. SPODDEN VALLEY JAZZ BAND



JEAN on the PIANO · EVERY SATURDAY

LEES PRICE RISE

The managed house price of Lees bitter rose from 79p to 85p a pint in early October. This equals a percentage rise of 7.6%, or exactly the rate of inflation which was announced on 13th October. Have Lees inside information? Is there a mole in Lees (not a dead rat, as some non-Lees drinkers unkindly suggest) - or is Nigel Lawson a Lees fan?



10th BURY BEER FESTIVAL

As usual, the Bury Beer Festival is being held in the Derby Hall, Market Street. The dates this year are Friday 1st and Saturday 2nd December. Opening times are 11.30am-4.00pm; 5.30pm-11.00pm each day.

Admittance is 50p lunchtime; £1 evenings. Free to CAMRA members.

There will be entertainment on Friday evening, Saturday lunchtime and Saturday evening. Food at all sessions. There will be a products stall and commemorative glasses will be on sale. The East Lancs Railway Society will also have a stall.

TROUBLE IN STORE

The future does not bode well for the Boddies free house chain if recent history is anything to go by. The termination of the tenancies of 18 long serving licensees is an indication of the ruthlessness of the new regime. Rents of many other pubs have been jacked up enormously so that many more tenants are bound to throw in the towel. With customer loyalty wearing thin as well, it is unlikely that the chain will be the success envisaged by the chairman and endorsed by blinkered shareholders.

PRESTWICH NEWS

Davenport's bitter at the Grapes (Greenalls) in the village has become a regular choice with the customers. Greenalls Original is also going down well.

The Wilton (Whitbread), also in the village, is still serving up excellent pints of handpulled Chesters mild and bitter. A lunchtime visit is recommended; in the evening the bouncers on the door tend to be a bit intimidating.

BOLTON NEWS

Des Nogalski

Bad news for Bass mild drinkers. The GBG-listed Anchor in Union Buildings, off Bradshawgate, has taken off the cask XXXX dark mild and replaced it with keg. Now only the draught Bass is real ale.

Walking into the Black Horse on Bury Road for the first time in over a year, it was refreshing to see the handpumps in use. On my last visit a solitary handpump advertising Whitbread Trophy bitter was not in use, the bar staff opting for the keg pump whenever Trophy was asked for. Now the non-Trophy pump has been replaced by handpulled Castle Eden and Marstons Pedigree.

No news on the fate of the Boars Head, Churchgate, but Greenalls have closed the Brown Cow in Blackrod. A lack of trade and the high cost of refurbishments have been blamed, but Greenalls claim around two dozen parties are interested in the pub's sale and say "It could open as anything." Indeed it could.

Blackrod drinkers could console themselves with a pint in the Pavilion, a new Bass house built just outside Blackrod on the A6. Based on a cricketing theme, the pub is split into two, a drinking area and a dining-only area, while all around are sepia-tinted photographs of Lancashire cricketing heroes. Unexciting. And the cask Stones is nudging £1 a pint.

A more interesting new development is the oddly-named Monteraze on Manchester Road, Bolton. Interesting not for its decor, but for its beers. Bass and John Smiths supply the pub, but while Bass's only cask contribution is draught Bass, John Smiths are supplying cask bitter and Courage Directors. Neither is available at John Smiths' only local tied house, the Belle Vue on Halliwell Road (but correct me if I'm wrong).

Meanwhile, Bolton's only true free house, the Brinsop Arms on the A6 between Westhoughton and Blackrod, has had more alterations. Nothing major - there is now marginally more room. Around ten (varying) cask beers are available.

WRECKING THE WILTON

Work at Boddingtons' Wilton Hotel, Rhodes, is in progress. New foundations have been planted at the rear of the pub as part of the plan to turn the Wilton into yet another Henry's Table restaurant. Yet another indication of the demise of the once-respected Boddingtons name.

QUEENS ARMS 2nd BELGIUM BREWERY TOUR

"It's an experience of a lifetime," I was told. Several pints later I had agreed to join the Queens Arms second trip to Belgium and so, on a crisp Friday morning in September, there I was, Belgian francs in one hand and my passport in the other, looking forward to spending the weekend sampling the wide range of beers produced in Belgium.

Ostend 8.30pm. The fridge of the hotel bar was well stocked with Alexander Rodenbach and after a brief stop here it was on to the streets of Ostend, where the restaurants provide good food at reasonable prices. After dinner it was time to try the local bars. The people here were very guarded at first, but when they realised that not all Brits are lager louts they proved to be very welcoming. The only problem was which beer to choose from the overwhelming selection on the beer menu, ranging from Trappist beers to fruit beers. (The most unusual of these was the De Troch Tropical beer made with bananas.) The beer of the weekend had to be the draught Timmermans Peach. This was very more-ish and much better than the bottled version of the species.

Early on Saturday morning the coach, containing 21 people and several hangovers, left Ostend for Hoegaarden and the De Kluis Brewery. This brewery has to work a three-shift system in order to keep up with the demand for their beers. In the first six months of this year production topped 21,000,000 litres, outstripping last year's entire production by 3,000,000 litres. Their most popular beer is the White Beer; the mash is a mixture of hops, malted barley, coriander, dried orange peel and wheat. The brews are fermented in either 80,000-litre or 60,000-litre fermentation tanks. The bottling plant is completely automatic and works only two shifts due to the noise generated. It can clean, fill, inspect and label 40,000 bottles per hour. I was rather taken by the White Beer, whilst I found the darker Grand Cru and Forbidden Fruit to be impressive drinks but not to my taste.

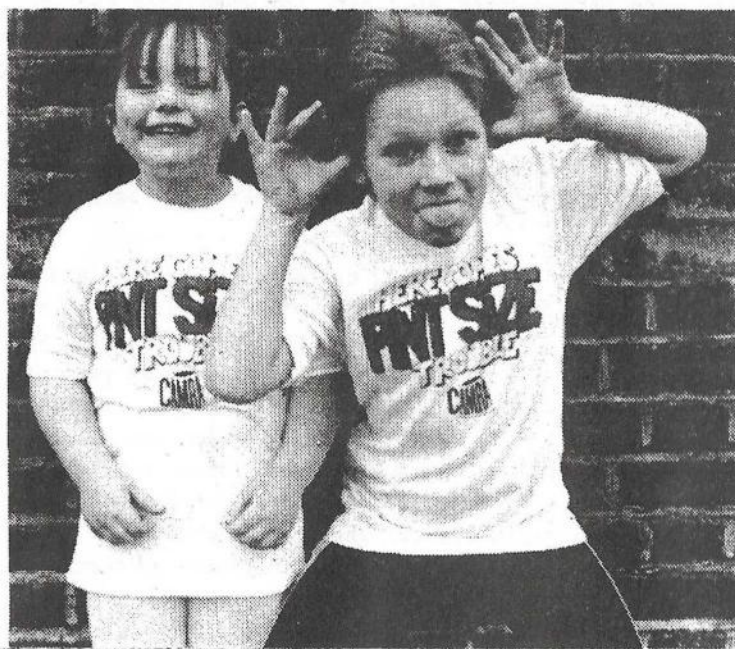
On our way home on the Sunday morning we stopped at the cafe outside the St Sixtus monastery to try the local beer. Unfortunately this was closed and so we went to the nearby village of Poperinge. The village square could only be described as idyllic. There are several cafes dotted around the square and the gorgeous weather allowed us to wander from bar to bar, relax and enjoy the sun - an ideal way to spend Sunday afternoon.

My congratulations to Dave and Jo Glass for organising the tour, which ran to schedule and proved to be very enjoyable.

Mark Stevens

*Just in time for
Christmas!*

Troublemakers!



Those members who feel they really should warn everybody that their little bundles of pride and joy are on show will want to get their orders in for CAMRA's latest line in designer children's-wear.

HERE COMES PINT SIZE TROUBLE T-shirts say it all and are available in 24, 26, 28, 30 and 32 in. chest sizes. All shirts are white with red and black lettering. Cost is £3.95

To order telephone Glenn Worth 798 7639

NOW & THEN

No.42

by Rob Magee

ALFONSO

48 Manchester Street,
Oldham

In 1779 Jonathan Jackson opened the Spread Eagle on the corner of the newly-made Manchester Street and Eagle Street (once a main road). He was followed by Joseph Taylor in 1789, and Mr Taylor called his pub the Cheshire Cheese between 1804 and 1809. Oldham's first Petty Sessions were held in the Spread Eagle in the latter year, but ten years later they were transferred to the more central Angel Inn on High Street. Joseph Taylor's tenancy came to an abrupt end in 1815, when he successfully committed suicide on his second attempt.



The Spread Eagle was on the main coach routes and William Buckley, mine host from 1836, was also a successful coach proprietor. In 1839 he decided to let the pub and concentrate on running his coaches. A notice appeared in the Manchester Guardian, advertising the pub, its "excellent brewhouse and stabling", and the fact that "the whole of Messrs Buckleys' coaches stop to take up and put down passengers at the house".

By 1885 the Spread Eagle was owned by John Kenyon of the Rossendale Brewery, Clough Fold. He also held the licence for a few years and the pub was also known as Kenyon's Vaults. In 1906 King Alfonso XIII of Spain married Princess Victoria, one of Queen Victoria's grandchildren, and on 15th September 1909 the Spread Eagle was renamed the Alfonso. This coincided with a major refurbishment, when the pub was given its striking green-tiled facade.

Further alterations were made in 1952, when the old brewhouse and stables were removed. A large clubroom, partly over the stables, was



also removed. The Alfonso became a Bents & Gartside pub in 1966, but its days were numbered. The doors were closed for the last time on 2nd July 1970 and the building was demolished in the following year.

HOLTS CORNER

We have now reached the time of year when Joseph Holt increase the price of their beers by a modest sum. Traditionally this has meant around 2p being added to the prices of bitter and mild. As WD went to press there was no reason to suspect that the increase should not be of the same order this year. Even a 4p increase would not be unreasonable these days, what with the big breweries adding anything from 7p to 10p per pint, and that sometimes twice a year.

There will be a change of licensee at the Woodthorpe next year, when Mr F Young retires and the pub becomes a managed house. (It won't be the same if Fred takes his magnificent collection of clocks with him.) The new manager will also be an expert chef.

Also in Prestwich, there is to be a change of licensee at the Foresters Arms. It has not been decided if the pub will remain tenanted or go managed.

The new date for the opening of the Cheadle Hulme (late Junction) is 9th November.

Editor:

375 Chorley Road, Swinton, Manchester M27

LETTERS



BODDINGTONS

Sir - Since the news broke that Whitbread have taken control of brewing at Boddingtons, those tenants who have invested thousands of pounds and a hell of a lot of hard work in their pubs don't know where they stand. Rumours are rife, and despite denials from the gin & tonic brigade at Boddingtons, the rumours are proving to be true.

Boddingtons have embarked upon a programme of removing successful tenants from their pubs and replacing them with managers. This unsavoury practice of 'snatching back' must surely be the most unethical of all Boddingtons' recent activities. This once-respected brewery has not only turned its back on its loyal customers but also on its loyal tenants. It is time the people at Boddingtons who make these outrageous policies in the name of 'business' stopped to consider the effects of their uncaring, money-motivated brainwaves, and for once in their lives considered the people who provide the cash for their salaries - their tenants and their customers.

Glenn Worth

BODDINGTONS AGAIN

Sir - Regulars and staff were shocked when Albert Valentine, landlord of the Boathouse, Higher Irlam, for the past 13 years, was told that he would have to vacate the pub within the next twelve months. This is apparently due to a policy change by Boddingtons with regard to their tenanted houses; other landlords are also affected.

The Boathouse is not just a drinking house, but a centre of the local community, popular with regulars and visitors alike. Social and sporting activities are actively encouraged and the pub has an excellent friendly atmosphere. Customers are extremely concerned that Boddingtons' latest 'policy move' will undermine the traditions which Albert has sought to maintain.

Regulars and staff are disgusted that Albert and his family have been treated in such a cavalier manner. This sort of 'business decision' can only reduce the standing of Boddingtons even further.

Bill Collier

THE GREAT DEBATE

Sir - I did not really want to continue this debate but I cannot let Paul Roberts' comments pass without some response (October WD). The whole tenor of his letter and especially his last paragraph is

virtually suggesting that as only a small proportion of UK beer is any good we should substitute wonderful Continental beers instead. In other words, let's forget about the last 17 years of campaigning, turn our backs on our unique British beer heritage, throw in the towel and campaign for better quality lager instead!

I would like to refer Mr Roberts to professional beer taster and traveller Brian Jackson's article in the new edition of the Good Beer Guide. He says he does not drink lager in Britain because "our cask-conditioned ales, and their family of styles, are a glory unique to Britain, and I pledge them my faithful devotion so long as I am on these shores." Unlike Mr Jackson, many of us do not have much opportunity to travel and sample foreign beer cultures but, as our self-appointed foreign correspondent Mr Roberts obviously does, I suggest he follows Mr Jackson's example.

Peter Barnes

THE GREAT DEBATE (2)

Sir - I'm sure what WD's respected foreign correspondent says about lager in Germany or wherever is correct but, at the risk of getting boring, that isn't the point, is it? Why bother with the stuff over here? As Herr Roberts points out, it is mostly an over-chilled, over-carbonated and over-priced version, similar in name only, which our breweries choose to sell in their pubs.

I can't see what the "open European Market of 1992" has got to do with it. Whitbread, Greenall Whitley and the rest will still own the pubs then, won't they? All we can expect is an increase in Big Six profits when they import the cheapest Eurobland they can find.

Yes, the few free houses which today sell imported bottled beers and lagers will continue to do so. But all bottled beers are fizzy, by definition, and, getting back to my original point, CAMRA is opposed to fizzy beer. I do wish CAMRA's lager apologists would lay off from pontificating about the stuff. If you must write to WD about lager, stick to the What-I-did-on-my-holidays page, which is easily avoided.

Willy Wort

DERBY CROWN

Work has started on Holts' latest acquisition, the Crown & Cushion on Corporation Street, Manchester. There's a skip parked outside, whether to get rid of Whitbread junk or bring Holtiana to the hostelry we don't know. Will the Sunday lunchtime 'exotic dancing' recommence now that the Spike's shut? Time will tell.

CLARK'S BREWERY

Clark's Brewery in Wakefield is without doubt the most impressive of the small breweries which the North Manchester branch of CAMRA has visited. The brewery reopened in the early 1980s after a closure of 20 years. Their first pub opened in 1983 and they now have four, three of which are in the Good Beer Guide, an excellent testimony to the quality of their ales. Six beers are brewed, from HB at a gravity of 1033 to Hammerhead at 1056. The operation has had its problems with yeast infections and continuing difficulties of selling through agencies, but quality is now consistent and output is around 45-50 barrels a week. Natural ingredients are used with some malt extract and calcium sulphate. Gravities are adjusted in the fermenting vessels from a standard wort. Challenger hops are used and two of the beers, Burglar Bill and Winter Warmer, are dry hopped.



The pub next door to the brewery, Henry Boon's, might seem reminiscent of a Whitbread house of horrors or a Pennine Joke tavern, yet the use of decorative artefacts is done with such individuality and lack of cynical exploitation that it succeeds where they never did. A jazz band plays on Mondays, Tuesdays and Wednesdays and there are other musical performances on other days of the week, yet the music does not pervade the entire pub. Good food is available and guest beers, including Taylors and Tetleys, are a feature. Clarks have certainly made a success of both their beers and their pubs - an object lesson to the big brewers in what brewing and innkeeping are about.

OAK LEAVES

The appropriately named Grand Metropolitan Estates seems to have little success in running pubs. So much so that in addition to flogging pubs off to all and sundry they're also redeveloping some sites as office blocks. One such victim is the Oaks in Chorlton cum Hardy, which is to be replaced by two office blocks. The Cafe Royal in Peter Street, Manchester, will share a similar fate.

ECCLES NEWS

The Chestnut Lodge on the corner of Trafford Road and Roberts Street is selling real ale for the first time - handpulled John Smiths bitter (88p) and Courage Directors (92p). The building used to be a Labour Club and was converted to a pub in 1987.



OKTOBERFEST 89

At 1200 on Saturday 16th September, after the customary 12 cannon shots, the Munich Oktoberfest was underway. The price of the amber nectar varied between DM7.10 and DM7.20 per litre. This year alcohol-free beer was available in all the halls and although identical in colour to the normal festbier, the non-drinker could be identified by a mandatory sticker on the handle of his glass.

Despite warnings before the start of the Oktoberfest that dozens of weights and measures inspectors would be on-site for the duration of the fest, short-measures were still being served, as can be seen by this chart prepared for Munich's version of the 'Sun' - the 'TZ'. (Measures are shown in millilitres.)

Although the late Franz Joseph Strauss was sadly missed at this fest (he died on the last day of the 1988 fest), the right wing balance was maintained by North Manchester CAMRA's famous Tory councillor partaking of the amber nectar to celebrate his birthday.

Zelt/Schänke	1. Krug	2. Krug
Armbrustschützenzelt <small>Gartenschänke</small>	900	910
Augustiner <small>Schänke 5, außen</small>	790	830
Bräurosl <small>Schänke 7, außen</small>	880	900
Hacker-Festzelt <small>Schänke 1, innen</small>	900	930
Hofbräu-Festzelt <small>Schänke 4, innen</small>	840	880
Löwenbräu-Festhalle <small>Schänke 3, innen</small>	870	920
Ochsenbraterei <small>Schänke 1, innen</small>	900	900
Schottenhamel <small>Schänke 2, innen</small>	840	820
Sportschützen-Festhalle <small>Schänke 2, innen</small>	870	910
Winzerer Fähndl <small>Schänke 1, innen</small>	890	920

Paul Roberts

HIVE OF ACTIVITY

Hot on the heels of extensions at the Marble Arch comes news of proposed enlargements across the valley at the Queens Arms. Dave Glass has plans for a two-storey extension at the side of the pub. Funny how run down, redundant pubs, discarded by the Big Six, can be highly successful when they're run properly and serve decent beer.

CHOP

The Foresters, a keg Tetleys pub on Rochdale Road in Harpurhey, is boarded up again. Perhaps if it were to sell traditional beer at reasonable prices it could pinch some of the trade from the other keg pubs in the area.

RUPERT'S PAGE

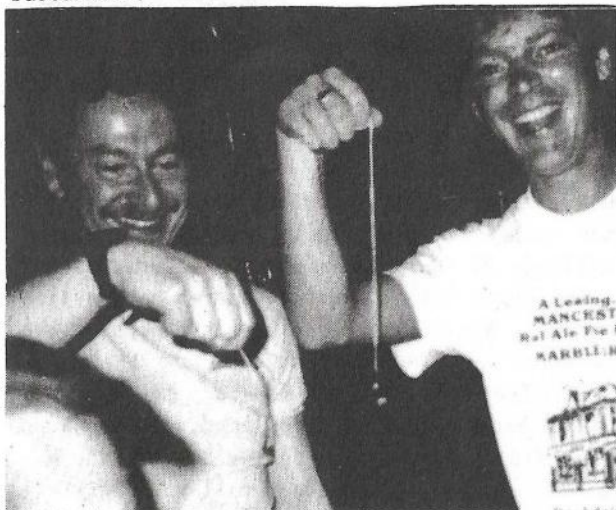


I'm sure that many readers will be as pleased as I was with the news that globetrotting knowall Beinlos was not crushed to bits in California. In fact he joined us on our visit to Bunty's brother. Seldom does Mycroft Fortescue emerge from the disembodied church spire which is now his residence; even more rarely does he allow visitors to his lofty dwelling. It was therefore with both trepidation and anticipatory delight that we followed Bunty up the winding staircase for an audience with his guru sibling. We had discussed the machinations of Dillons and Brobdingnags for hours but had come no nearer to guessing what their motivations might be. Why had the best tavernkeepers in the world suddenly become the worst? Why had they sold out to the worst brewers in the country? Was Efrem off to the funny farm to swig G&Ts till the cows come home? Was Napoleon right? Are licensed chip shops a vision of the future? Why did Dillons shut a pretty brewery and buy an ugly one not 20 chains away? Stan Craap couldn't tell us since he'd chucked in his commission; perhaps Mycroft Fortescue could.

Ironically, from the belfry where the carillons of yore had rung out over the huddled terraces of Grotley, both brewhouses could clearly be seen. What would this acknowledged intellectual giant make of all this? As Mycroft swung down on a bell rope, Bunty, Beinlos, Tish, Fiona and myself explained the history of the sad affair to our mentor; how Horace Brobdingnag had set the whole thing in train 200 years ago; how they'd survived the Blitz and fought off takeovers; how the latest generation lost all interest in the family tradition; how they'd brought in a shopkeeper to front the show, wrecked their taverns, sacked their tavernkeepers, alienated their customers, increased their prices and generally aped their big brothers instead of behaving as sensible local brewers like Drabs or Boringsods. How Dillons had closed every brewery they'd bought; how their beers were like yak vomit; how they wrecked pubs megastyle; what they'd do to Scousely and what would happen to Brobdingnags. We expressed our fears of further closures, loss of choice, price increases and chip shop chains.

We could see what was in it for Dillons: more outlets, national brand, sidestepping the law and so on, but what on earth, we wondered, has possessed the geniuses at Brob's to forsake decades of tradition, flog off the brewery with the best reputation in the world and concentrate on what they do worst, turning traditional hostelries into

a chain of Horace Troughs. Could Mycroft Fortescue tell us why? Mycroft listened attentively to all we had to say, thought for several minutes and then spoke for the first time. "Because they're stupid bastards."



WORLD PICTURE SCOOP

Why did Councillor Bullock (left) lose his conkers in the Fatherland?

Answers please on a postcard to the editor.

IN THE CLUB

The Crown & Anchor, Hilton Street, Manchester, has been advised of its schedule of guest beers for the coming year. These products will augment the existing range:

October & November 1989	Pompey Royal
December & January 1989/90	Winter Ale
February & March 1990	Wethereds Best Bitter
April & May 1990	Flowers Original
June & July 1990	Fremlins Bitter
August & September 1990	Wethereds SPA

Other Whitbread pubs participating in their "North West Cask Beer Club" will receive the same beers at the same time. Pompey Royal is presently on sale at the Nags Head in Irlam - Irlam's first ever guest beer! Another member of the club is the Turf Tavern at Heaton Park. Here Pompey Royal (og 1043, brewed at Fremlins, Faversham) sells at £1.03 a pint. Other real ales at the Turf are Chesters bitter and Thwaites bitter.

TOO FAR?

The Bridge on Strawberry Road, Pendleton, is now a Controlled Securities pub serving keg Tetleys and Belhaven. So far it's not fallen down like one or two of the others.

PROTECT YOUR PLEASURE



JOIN CAMRA NOW

Just fill in the form below and send, with a cheque for £9 (payable to CAMRA Ltd) to Sally Bennell, CAMRA, 34 Alma Road, St. Albans, Herts AL1 3BW.

APPLICATION FORM

NAME

ADDRESS

.....

..... POST CODE

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association. I enclose a cheque for £9 (£12 if overseas).

Signed Date



Branch Diary

NORTH MANCHESTER

Wed 8 Nov Manchester Prices Survey. Meet at Wheatsheaf, Oak Street, 7.30

Tues 14 Nov Meeting of Brewery Action Group at Castle, Oldham Street, 7.30

Weds 15 Nov Branch Meeting, White Swan, Swinton, 8.00pm

Wed 22 Nov. Chapel Street, Salford. Peel Park 7.00pm. Oxford, Bexley Square, 8.00pm

Wed 29 Nov. Lower Broughton. 7.00pm Wallness; 8.00pm Prince of Wales, Lower Broughton Road

Wed 6 Dec Farnworth. Clock Face 7.00pm, Market 8.00pm

Contact: Roger Hall 740 7937

BOLTON

Thur 2 Nov Local Guide Push/Membership Drive/Prices Survey. 8pm York, 8pm White Lion, 10pm Dog & Partridge

Tue 7 Nov 8.30pm AGM, York Hotel, Newport Street. It is vital that as many Bolton members as possible attend this meeting.

Thurs 9 Nov Membership drive. Meet York, 8pm

Tues 21 Nov. Students' Social 8.30pm, Bolton Institute of Higher Education Bar, 9.30pm Derby, Derby Street

Tues 5 Dec 8.30pm. Branch Meeting, Man & Scythe, Churchgate

Contact: Barbara Kerks, Bolton 658458

ROCHDALE, OLDHAM & BURY

Tues 7 Nov 8.30, Branch Meeting, Ostrich, Bury Old Road, Prestwich

Fri 10 Nov 8pm, Radcliffe Pub Crawl. Old Cross, Eton Hill Rd. 9.00pm Papermakers, Church Street East.

Sun 19 Nov. Lunchtime Treasure Hunt in Rochdale. Ring for details.

Tues 21 Nov Committee Meeting 8.30. Friendship, Scholes La, Prestwich

Fri/Sat 1/2 Dec, Bury Beer Festival (see elsewhere in this issue)

Tues 5 Dec Branch Meeting, Wheatsheaf, Derker Street, Oldham

Fri 8 Dec Branch Xmas Social, Tap & Spile, Hope Street, Rochdale. Pie & peas supper, quiz.

Contact: B Lee 0706 824407

SOUTH EAST LANCASHIRE

Mon 6th Nov 8pm. Branch Meeting, Cart & Horses, Manchester Rd, Astley

Mon 11 Dec 8pm. Branch Meeting, Mechanics Arms, Leigh Rd, Hindley Green

Fri 29 Dec 7.30. Xmas Bash. Crawl & Curry in Tyldesley (for a change!) Meet Mort Arms

Contact Steve Prescott 0925 834525 (w), 0942 719037 (h)

TRAFFORD & HULME

Thurs 2 Nov 8pm Hulme Crawl. Meet Salutation.

Thurs 9 Nov 8pm. Committee Meeting, Harp & Shamrock, New Mount Street, Manchester

Thurs 16 Nov 8pm. Branch Meeting, Railway Inn, Broadheath, Manchester Road.

Thurs 23 Nov 8pm. Curry Night. Meet Albert, off Wilmslow Rd, Rusholme

Thurs 30 Nov 8.20pm. Knutsford Crawl. Meet Builders Arms, Mobberley Rd

Thurs 7 Dec 8pm. Committee Meeting, Hare & Hounds, Shudehill, Manchester.

Contact: Peter Forshaw 061 755 2351

ENTREPRENEURS' CORNER

Having blown £50 million on Boddies, Whitbread are obviously short of the readies and several Manchester pubs are on the market for a snip. The Shakespeare in Bradford is a mere £70,000, whilst the Steam Engine in Ardwick is marked down at £75,000. In upmarket Ancoats the Green Dragon will set you back only £90,000. In Chorlton on Medlock, where the popularity of Brendan Dobbin's ales has evidently sent prices through the roof, the King William IV is on sale at £125,000. Hurry before they're snapped up.

Other contributors to this issue: Roger Hall, Stewart Revell, Duncan Busman, Mike Robinson

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 £2.20, together with your name and address, to Roger Hall, 123 Hill Lane, Blackley, Manchester, for 6 issues. Cheques made out to "What's Doing".

BACK NUMBERS: 10p per copy. Send stamped, addressed envelope to Roger Hall, address above.

To Join CAMRA send £9 to Membership, CAMRA, 34 Alma Road, St Albans, Herts AL1 3BW.

WHAT'S DOING ADVERTISING: Enquiries to the editor, address above. Full page £25, $\frac{1}{2}$ page £20, $\frac{1}{4}$ page £15, $\frac{1}{8}$ page £7.50. Discount on bookings for 6 months or longer.

THE QUEENS ARMS

FREE HOUSE

6 HONEY STREET (off Red Bank)

MANCHESTER

Tel. 061 834 4239



*Serving a range of
traditional ales from*



THEAKSTONS & TIMOTHY TAYLORS

Best Bitter, XB, Landlord

YOUNGERS No.3

*and weekly guest beers from around
the country*

A selection of Continental
bottled beers also available

* * *OPENING HOURS* * *

Sun: 12.00-3.00. 7.00-10.30

Mon: 12.00-4.00 7.00-11.00

Tues: 12.00-4.00 7.00-11.00

Weds: 12.00-4.00 6.00-11.00

Thur: 12.00-4.00 6.00-11.00

Fri: 12.00-11.00

Sat 12.00-4.00 7.00-11.00

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

We're in the Good Beer Guide
and CAMRA's Good Food Guide

Your hosts,
DAVE & JO

