

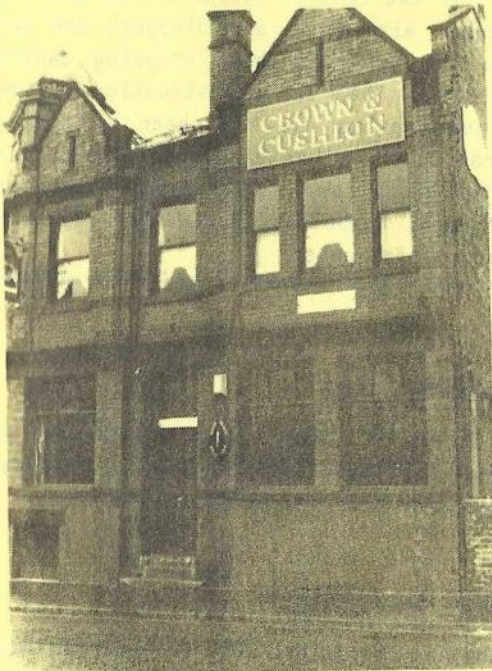
# WHAT'S DOING

JAN  
1990



THE MANCHESTER BEER DRINKER'S MONTHLY MAGAZINE

## CROWN & CUSHION OPENS



Holts' first City Centre (well, nearly) pub opened on 12th December. The Crown & Cushion, a former Whitbread pub on Corporation Street (beyond Miller Street) has been refurbished. The pub has lost its vault, as the bar has been moved to the side. Nevertheless there are still distinct drinking areas and the place is a vast improvement on what it was before. As you'd expect, the beer is excellent value for money, particularly in the City Centre where the £1 pint is commonplace. Lunchtime food is also good value. In order to publicise their newest venture, Holts have been characteristically prodigal in

doubling their media advertising spend. In other words - nowt. No doubt the word will spread. Already the place is busier than many other local hostelrys which serve inferior beer at higher prices.

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# KING'S ALE

Leo King

With the reopening of the Crown & Cushion as a Holts pub you can enjoy a real good drink in Manchester city centre and get quite a lot of change for £1. Handpumps have been installed and first-class beer is on offer with bitter a mere 74p a pint. This is excellent value when you consider the prices of other, lower gravity beers in the city. For example, Stones best bitter (1038.3) at 94p per pint in the Unicorn, Church Street, and Thwaites (1035.5) at 97p at Chesters Pie & Ale House on Cateaton Street, to name but two. The highly-priced Boddingtons bitter, at a lowly gravity of 1035, is another big con. How about a few more Joe's pubs in the centre?

## CHORLTON DESERT

And now the brewery is extending its tied house estate, how about a few in the south of Manchester, and in particular, Chorlton? Chorlton is sadly lacking in pubs. There are four clustered together towards the Chorltonville area, but it's in the central shopping area where we could do with two or three more. Withington and Didsbury are well supplied with pubs, and these two districts have shopping centres nowhere near the size of Chorlton's. The real ale situation is very poor, with just one central pub serving one real beer - Chesters bitter at the Royal Oak. Central Didsbury has eight real ale outlets and Withington five, so Chorlton needs some life breathing into it, pubwise. OK, we have Boots, Norweb, Rumbelows, Woolworths, Timpsons and other big shops, but what about some pubs?

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## ADELPHI ALE

The Brewers Arms on Adelphi Street in Salford hasn't sold real ale since the trams stopped running. Gentlemen from the brewery (Tetleys) have been looking at the pub and cask beer may be installed soon.

## SMALL MEASURE

The manager of the I Don't Know has complained that we reported lager on sale at £2 per pint (Manchester City Centre Price Survey, last month). They don't serve pints. We are happy to correct this. Lager at the I Don't Know is £1 per half pint.



# BOLTON NEWS

Des Nogalski

Bass have reopened one of their livelier Bolton pubs, the Griffin on Great Moor Street (below). This traditional, no-frills establishment had been closed for a little while for refurbishment and there were fears that it might be turned into another wine bar. Not so. The result is nothing more than a tidy-up, with the Griffin retaining its traditional layout. What is surprising is the range of beers now on sale, since the pub was keg-only for years. Not only is there draught Bass (which, on our visit, was heralded by one of our group as the best pint he'd had in Bolton for a long while) but also Bass XXXX mild, Stones bitter and a guest beer - Robinsons Best Bitter on this occasion. Boddingtons bitter is to follow. The fascia outside the Griffin proclaims 'The Real Ale Pub', with 'Guest Beers' displayed prominently. A taste of things to come?



Another real ale gain is Greenalls' Black Horse at the top end of Higher Market Street, Farnworth, which has also reopened after refurbishment. While on the subject of Greenalls, their Original is now on sale at the Crofters on Halliwell Road.

The Old Three Crowns, Deansgate, has been refurbished yet again. This time the wheel has turned almost full circle and the pub looks almost as grand as it did four or five years ago when Pennine Host decided to rip up the carpet and put it on the wall. Since then there have been

at least two other refurbishments. And who pays for it all? The punters. Websters Yorkshire Bitter is £1 a pint!

The handpump at Oscars in Bolton Metro's Wellsprings Centre is now redundant. Not that it ever saw much action, although it was once rumoured to be dispensing Ind Coope Burton Ale. Not to despair. You can get Burton Ale at the Ainsworth Arms at the top of Halliwell Road, alongside Peter Walker mild, best bitter and the seasonal Winter Warmer.

At the time of writing we await the reopening of the Prince William on Bradshawgate. This Boddingtons house was due to open up as a wine bar. A far cry from its days as one of the finest pubs in Bolton.

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### JOHN SMITHS IN SALE

The Temple Inn in Sale Moor has changed over to hand pulled John Smith bitter, and they now also serve Courage Directors bitter on handpumps (when it is available) at £1.02. On the very few occasions when draught John Smiths bitter was not available, landlord Tony Fitzgerald served Directors at the same price as the bitter (90p).

### FREE HOUSE CHANGES

The Auld Lang Syne in Werneth, Oldham, has been acquired by Robinwood Brewery of Todmorden and the beer range is now their best bitter, XB and Old Fart; Taylors Landlord and at least one guest beer. Mild may be added if there is a demand for it. The pub is scheduled for demolition for road improvements, but should survive another 18 months or so.

The Beer House in Manchester is on the market for a sum not unadjacent to £130,000.

### BIGGER LION

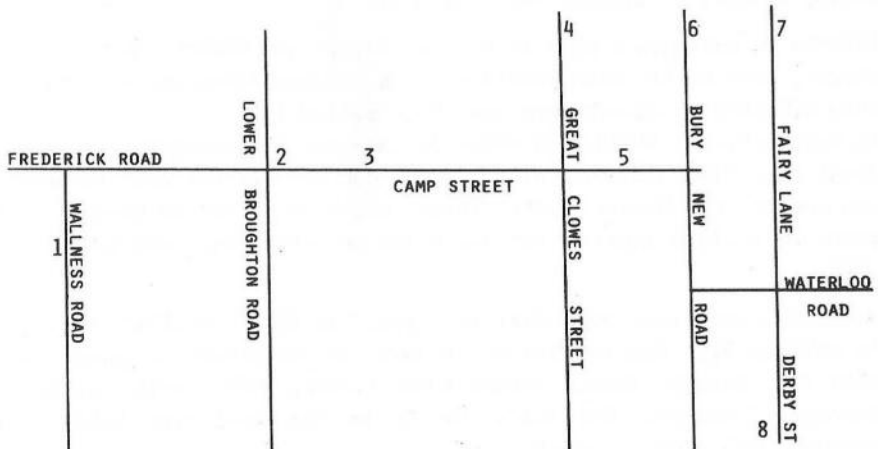
Plans have been submitted for extensions and alterations to the White Lion in Newton Heath. Let's hope Tetleys take the opportunity of installing traditional beer at the same time.

## ABOUT BROUGHTON

The Wallness (1, Tetley mild and bitter) would be just a memory by now were it not for Salford University. Although the original local custom has gone, the proximity of the University and student residences has kept the pub alive. The Bridge on Lower Broughton Road (Bass) is still on keg-beer, but the traditional Sam Smiths at the Prince of Wales (2) was considered to be among the best in Manchester. The Carlton (3) on Camp Street is a two-roomed, corner Tetley local, fairly traditional in style and a real ale (mild and bitter) gain.

The Bass dark mild at the Albert Park (4) was excellent, although the Special Bitter was 'not special'. Round the corner, the Dover (5, Greenalls), once a nice old-fashioned boozer, sells only cask bitter. The Boddingtons at the Grove (6) was only average and the pub was considered 'pretty awful'. The surprise of the evening was at the Tanners (7) - a Holts pub with no mild!

The last Holts of the night was at the Cheetwood (8), where both mild and bitter were good.



## HOLTS NEWS

In December Holts obtained a licence for their new pub to be built at the corner of Ashley Street and Liverpool Street, Weaste. Planning permission was granted earlier last year, so they can now get on with building it. Any suggestions for a name?

# WIGAN & DISTRICT

Dave White

To begin with, an update on December's column.

No sooner was the ink dry on last month's report, than the SHIP HOTEL (aka RAFFLES) on Millgate, Wigan, did indeed reopen as a Yates's Wine Lodge. The bar boasts no fewer than three cask bitters on handpump, namely Boddingtons (a welcome change from the dinky illuminated boxes so beloved by YWL), Burtonwood and Websters Yorkshire Bland, a first for Wigan town centre. However, regulars of the Ship have given Yates' the 'thumbs down'. All the original mirror-work has disappeared, while the side entrance (described as 'a joy to behold' in an old local guide) has ceased to be. Such is progress.

Grim though things may seem at Yates', at least there is a steady supply of traditional ale. This is not the case at EDISON'S (formerly the CROFTERS ARMS), Hallgate. On a recent visit, the barman announced that the cellar was so stocked with keg beer and lager that there wasn't room for a nine of Burton Ale! Makes you wonder why they bother. Ironically, Edisons could probably shift a fair bit of real Tetley bitter, if someone had a mind to.

Efforts to purchase a pint of Ruddles County at RILEY'S BAR, Dorning Street, have so far been fruitless. The handpump that was working sold only Websters Eurobland when your hack called in.

As expected, the SIMMS ROAD HOTEL in Garswood has converted to traditional ale. This formerly dingy Matthew Brown pub has been spruced up and now sells a decent pint of Theakstons best bitter on handpull. Are years of railing against Matthew Brown in these pages starting to pay off?

Up-to-date news now, and still in Wigan, the SWAN & RAILWAY, Wallgate, is selling Bass Special bitter (a personal favourite of mine) alongside 4X, Draught Bass, Stones Best Bitter, John Smith bitter and Courage Directors. The pub's future in the Good Beer Guide seems assured: well worth a visit.

The FOUNDRY, Warrington Lane, near Scholes, is closed and boarded up and its days as a pub look to be over. The place has been in terminal decline for donkey's years and the exterior of the pub hadn't seen a paintbrush since Whitbread took the Foundry off Tetley in the swaps of 1981. The beer had been keg since then, despite the presence of the old beer engines on the bar. RIP.

Out-of-town, the IMPERIAL, Manchester Road, Higher Ince, has reopened and has reverted to traditional Tetley mild and bitter. Despite





being only a cock-stride from the CRISPIN ARMS (keg Greenalls) on Birkett Bank and the SQUIRREL (Burtonwood) up the road, 'th'Imp' has always had a remote feel to it, though things should now change. The only pubs on Manchester Road now selling fizzy ale are the FOX and the LANCASHIRE UNION - both Greenalls.

The NEW INN, City Road, Kitt Green, has undergone yet another change. Last time out, the place was known as the CHERRY TREE, selling cask mild only. The putty wasn't hard in the window frames before the pub was transmogrified into KENNEDY'S and now Greenalls aren't supplying real ale at all. There is no comfort anywhere on City Road, with keg beer in both the MINERS ARMS (Whitbread) and the BROOKHOUSE (Tetley).

In brief, the MASONS ARMS, Carr Mill Road, Billinge, now sells Greenalls Old Original bitter and the HARE & HOUNDS, Ormskirk Road, Skelmersdale, is expecting it soon. The former is a real ale gain. The ECKERSLEY ARMS, Poolstock Road, Poolstock, has been refurbished but the ales remain keg Tetley...not so at the recently revamped RAILWAY, Appley Road, Appley Bridge, which now has Ind Coope Burton Ale alongside the Tetley mild and bitter...mine host Tommy has moved on from the BOLD HOTEL, Poolstock Lane, Worsley Mesnes, having got this Burtonwood pub in the Good Beer Guide for the last couple of years. We wish him well.

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## GREY HORSE

Over 20 years ago Bob and Carol met in the Grey Horse, Oldham Road, Hollinwood, and in true Victor Kiam style, decided that after they married they would one day own the pub.

Well, that dream is about to come (almost) true, and on 15th January 1990 Bob and Carol Miller take over this J W Lees pub as tenants. This part of Oldham Road is going to see some enormous changes in the coming months, with the building of the M66 extension. Some pubs have already gone and others are due to be knocked down soon (such as Holts' Kings Arms). The new tenants of the Grey Horse will be extending a warm welcome to all.

## RAMSBOTTOM NEWS

What's Doing is now on sale at the Good Beer Guide listed Royal Oak (Thwaites) on Bolton Street, Ramsbottom. The new(ish) licensees intend to maintain the standard of the hand pulled bitter and best mild. Some alterations are due to take place, but the separate games rooms are to be retained.

The Old Dun Horse (another Good Beer Guide pub) is to be revamped once the present licensees move on in early January. Fingers crossed that the tiled area around the bar isn't desecrated. Credit where credit's due, though; Thwaites must have gone to some trouble to replace the curved 'Bury Brewery Co' bay window after some lout smashed it last year.

Just down the road at Tottington, plans are afoot for alterations at the Dungeon, another fine Thwaites house with more splendid tiling.

*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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# NOW & THEN

by Rob Magee

No.43

DAISYFIELD  
HOTEL

Keb Lane  
Ashton

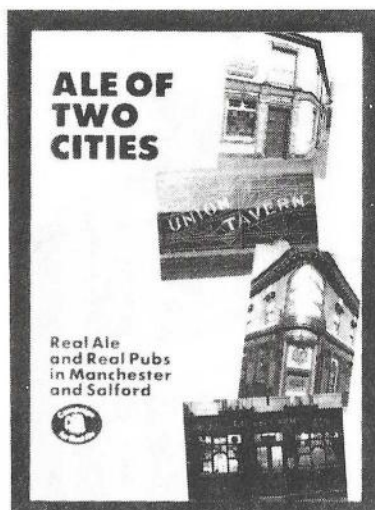


In 1862 Levi Greaves obtained an Excise licence and began selling beer at his farmhouse on Keb Lane. Fourteen years later, however, he had problems. His farm was revalued by the rating authority and it was found to have an annual value below the minimum required for licensed premises. Levi appealed, and later in the year the property was assessed again. It was given a higher value, so Levi's rates bill went up, but he could carry on selling beer.

By 1885 the old farmhouse had been acquired by Maurice Shaw of the nearby Bardsley Brewery. In that year it was demolished and the present Daisyfield Hotel was built in its place. In those days the pub had a bar, snug, parlour, tap room, kitchen, three or four bedrooms and a clubroom. There was also a bowling green and stabling for eight horses.

The Daisyfield passed to Rothwell's Newton Heath Brewery in 1903 and it became a fully licensed house in 1959. Two years later the present owners, Marstons, took over. The pub has seen many changes over the years, but the original tap room tables, installed in 1885, are still there!

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## ALE OF TWO CITIES

CAMRA's latest publication, 'Ale of Two Cities', a guide to all the real ale outlets in Manchester and Salford and a selective guide to a hundred or so real ale pubs, has hit the bookshops. A few quibbles - What's happened to the rest of the sentence on page 46? The layout's a bit cramped in places and the photos don't always appear with the appropriate descriptions. Nonetheless, at £2.95 the guide is excellent value for money both as an essential reference book for the dedicated beer drinker and as a detailed guide for all pub lovers to pubs of real character in

the two cities. The book, of course, carries CAMRA's message in a number of articles but perhaps most telling is the series of quotations from Boddingtons on the inside back cover which condemns them from their own mouths (see below). A little late for your Christmas stocking perhaps, but 'Ale of Two Cities' would make an excellent start to the New Year. Congratulations to Peter Barnes for an essential job, well done in record time.

RH

**I**T HAS BEEN said that the standards of tradition set by the independent brewers tend to control the quality of beers made by the larger groups. If this competition were to cease, if we were left with only five large groups of brewers, British beers would decline to the American standard... Instead of the traditional flavours which have made British beers world famous and unique, the public would be confronted with the limited choice, Brand X, produced under the guise of rationalisation by accountants."  
*1970, Geoffrey Boddington  
Chairman Boddingtons Brewery Ltd.*

**B**ODDINGTON'S locally brewed, traditional bitter and mild, with their faithful and still growing following are the core of our business and I have no doubt that they will continue to be so for many long years to come."  
*1981, Ewart Boddington  
Chairman, Boddington's Breweries PLC*

(On the acquisition of Village Leisure Hotels Ltd and Thornham Construction Ltd)

**T**HIS TAKES US into a new but allied area of business activity and forms part of our long term strategy to reduce dependence on our traditional

product areas whilst maximising our pub and other retailing activities."

*1986, Ewart Boddington*

*Chairman, Boddington's Breweries PLC*

**W**E HAVE A major asset in the credibility and authority of the Boddington Bitter Brand."

*1988, Dennis Cassidy*

*Chairman, Boddington's Breweries PLC*

(On the sale of the brewery to Whitbread)

**T**HE SALE MARKS a major step in the transformation of Boddingtons into a specialist hospitality group."

*1989, Dennis Cassidy*

*Chairman, Boddington's Breweries PLC*

**C**ONSUMPTION of ale is a reflection of yesterday's society."

*1989, Dennis Cassidy*

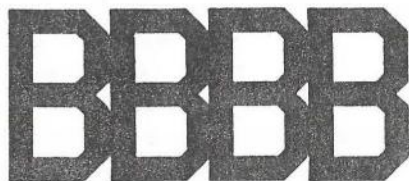
*Chairman, Boddington's Breweries PLC*

**I**DON'T LIKE the way it is going... Because of the board's mistaken policies no-one wants to run a Boddingtons pub. They are being turned into glorified fish and chip shops."

*1989, John Boddington*

*Former Managing Director,  
Boddington's Breweries PLC*

FESTIVAL OF BEER AND WINTER ALES  
**BENT & BONGS BEER BASH**



**Supported by CAMRA**

**25-27 January 1990: Formby Hall, Atherton M29**  
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Beer Exhibition featuring 20 Winter Ales  
plus around 20 other real beers and cider

Thursday & Friday 5.00-11.30: Saturday 12-4.00, 7.00-11.30  
Entertainment and Food available. Admission £2.50 (£1.50 for  
card-carrying CAMRA members) including commemorative glass  
and programme. (Organised by Atherton & Tyldesley Round  
Table in aid of Guide Dogs for the Blind and local charities)  
Contact Brian Gleave 0942 892965

**NORTHERNERS COULDN'T GIVE A BBBB**  
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## FLEXIBLE LICENSING HOURS

At the end of last year CAMRA published the results of its market research into flexible licensing hours. 761 pubs were surveyed, fairly evenly distributed across the country. (The survey did not cover Scotland, where relaxed hours were implemented several years ago.) The pubs covered managers, owner-occupiers and tenants from the big breweries, independents and micro-breweries. The questions covered the siting of the pub (town versus country), the changes in opening hours (if any), changes in trade and the display, or otherwise, of the opening hours. The survey was carried out between January and April 1989.



An average of 80% of the pubs had tried some form of flexible licensing hours, although the proportion varied very much from area to area. Pubs in the South were more likely to have tried than those in other parts of the country. The Midlands appeared the least adventurous.

### TOWN AND COUNTRY PUBS

Whether a pub is situated in the town or in the country had the largest effect on the decision whether to try extended hours or not. More town pubs tried new hours, probably as a direct

result of population density. The comments from rural landlords who had not tried any change in hours were mainly 'No demand', 'Lack of passing trade' and 'Not enough trade to warrant any change'. 20% more rural pubs in the South tried new hours than in the North or Midlands.

### LANDLORDS

Tenants and owner-occupiers were equally as likely to have tried the new hours. In comparison, managers were 10% more likely to have tried new hours. This is not surprising as managers have less say over the hours they work. This has caused some resentment and landlords commented that they now open longer hours for no extra pay.

### BREWERS

The sample size was insufficient to break down the information into individual Big Seven breweries. Similarly, the number of micro breweries owning pubs was too small in the sample to be considered. A comparison between the Big Seven and independent brewers shows that

pubs owned by the Big Seven, whether tenanted or managed, were more likely to have tried some new hours. 81% of pubs owned by the Big Seven have tried, compared to 70.3% of independents. However, the fact that the Big Seven sample is biased towards managers, whereas the independent sample has more tenants, accentuates the differences.

#### REVERTING TO OLD HOURS

Only 7% of the pubs which had tried some form of new hours had gone back to their old ones. The main reason given for this reversal was lack of trade. However, there were some comments regarding 'unwanted trade', some of these referring to drunks.

#### THE HOURS TRIED

These varied enormously. Not surprisingly, the pubs with all day licensing every day tended to be in town centres. 22% of all pubs surveyed now open all day every day. Some open all day every day bar Saturday. One of the reasons given for closing on Saturday was that it was too busy!

Most pubs are more modest in their changes, with an extra hour or half hour each day, extended hours on a particular day or even a reduction of hours on certain days to cater for their individual business.

6% of pubs which have taken advantage of the new hours operate an ad-hoc system. They do not advertise the fact, but stay open if there is sufficient business.

#### CHANGE IN TRADE

56% of landlords thought that there was an increase in trade, with town centre pubs experiencing a significant increase in trade over rural pubs. Each pub had its own view of when increases in trade took place. Many landlords said that the biggest increase was on Sunday lunchtime, whilst those in town centre pubs, not surprisingly, said it was on the major shopping days, Friday and Saturday.

A significant factor to the licensees questioned was the number of other pubs taking advantage of the extended hours. The smaller the competition, the greater the increase in trade for the pub with longer hours. Where there was no increase in business, licensees complained that their trade had just rebalanced itself over a longer period of time. Others, opening longer at lunchtime, commented that their evening trade was affected. Others said that after an initial increase trade was back to the level it was at before the change.

Breaking the responses into regions, it is apparent that the Midlands and the North are seeing a greater increase in trade than in the South. This could be explained by the fact that many areas in the

South already had a greater proportion of pubs closing at 3pm at lunchtime and 11pm in the evening during the week compared to the North and Midlands. Hence these regions were starting from a lower base than the South.

#### THE LANDLORD'S VIEW

##### The Good Points

Many landlords said that they thought that flexible licensing was a good idea. It enabled them to serve the customer when they wanted to be served. More than one landlord thought that extended hours were mainly for the benefit of existing trade. There were also comments that there was more civilised drinking and a more leisurely atmosphere.



##### The Bad Points

As already mentioned, there were comments from managers who had to work longer hours for the same money. Two managers complained about the pressure from breweries to change their opening hours.

There were complaints about the problems of getting staff to work longer hours and the subsequent extra wage, electricity, etc, costs. The problems of not being able to clean up between sessions and getting customers out at the end of a session were mentioned. One landlord did not like the old folk who now sat in his pub all day.

##### Other Points

Several landlords would like to see Sunday hours extended further. Others would like greater flexibility, including after 11pm. Around 5% of those who haven't tried flexible licensing intend to try it during the summer.

#### DISPLAY OF OPENING HOURS

Only 30.5% of pubs displayed their opening times outside. 6% displayed them inside and out. Although of little use to the customer wanting to know what time the pub opens, the 17.9% of pubs displaying their opening hours inside is better than the 51.6% not displaying them at all. Reasons for not displaying included 'We are not a shop' and 'We don't display opening times so as not to attract drunks'. The fact that they might attract customers as well seems to escape them. Managers are slightly more likely to display hours somewhere, with only 41.1% not displaying anything.



Editor:

375 Chorley Road, Swinton, Manchester M27

# LETTERS



## THE MANAGEMENT

Sir.- The emissions from your organ are inconsistent!

As a regular imbiber of all local amber nectars, it matters little to me whether my host is a manager, tenant or free trader. I judge the splendid fellow upon the quality of his offerings.

Why then is the end of the world nigh because Boddingtons take a few pubs on to management? The Holts managed estate has almost doubled in the past three years with little or no comment from you.

Is there something we should know? What makes a Holts managed house OK and a Boddingtons one not OK? Why are you selling designer children's wear?

I think we should be told!

I Quaffam, Prestwich

## BEER TASTING

Sir - Having volunteered to join CAMRA's Tasting Panel, I approached our first session with as open a mind as 15 years of utter scepticism and blind prejudice would allow. I've always maintained that beer descriptions must of necessity be limited to such objective factors as gravity and alcohol content and that the only taste descriptions which were meaningful were malty, sweet, bitter, hoppy, acidic and sour.

Our introduction to the intricacies of taste involved sampling water with the addition of various flavours. Acid, fruit, malt and toffee were relatively easy to identify, but there was a unanimous rejection of flavours described as meaty, vegetables and hoppy. If we can't agree on descriptions for what are supposed to be pure flavourings, how on earth can we hope to distinguish the taste of beers and, more to the point, describe them in a meaningful way to potential drinkers? We shall see.

Roger Hall

## BILL GOES SOUTH

Sir - On a recent trip to London I had occasion to visit Mabel's (Whitbread), a pleasant pub/bar on Mabledon Place near Euston Station. Imagine my delight when I saw an array of handpumps purveying such famous beers as Marstons Pedigree, Brakspears, Wethereds, Flowers, Abbot Ale and even Boddingtons.

Imagine my dismay as I tried each and every one. They all tasted rather tepid and uninspiring, confirming my preconceptions of Southern

Beer. Even the conviviality of the occasion failed to mask my obvious disappointment. 'What's the matter, Bill? It's real ale, isn't it? Drink the lager instead'.

On my return to Manchester I sped to the Chesters Pie & Ale House to try the usually excellent Thwaites. This time I was not dismayed and at 97p a pint it seemed cheap by comparison with the stuff I'd had in Mabel's (£1.20-ish).

Bill Collier

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### HOLT NOUVEAU

In the depths of the Greater Manchester Stockbroker Belt one of Holts' most run-down outlets, the Junction next to Cheadle Hulme Station, re-opened as Holts' first Derby Restaurant, renamed the Cheadle Hulme.

After dodging your way through the BMWs (personalized registration) in the car park, an 'Access and Visa Welcome Here' sign greets you at the front door. How many other Holts pubs have that? The large restaurant, complete with bow-tied, uniformed waiters, is on the left hand side and has a small lounge area reserved for pre-dinner drinks. The public lounge is comfortably furnished and serviced by a plentiful number of barmaids in uniforms which match the colour of the furnishings. The vault has been dispensed with. Handpumps serve mild and bitter at Holts' managed house prices - 69p and 74p per pint. The Weizenbier-style glasses are an innovation (not too welcome).

The restaurant offers a variety of main courses and an average three-course meal will cost in the region of £10 per head. Sunday lunches are priced around £5.95. The accompanying wine menu has notes to help those of us who are more at home with a bottle of Sixex rather than a magnum of Moët.

Whilst it is only to be expected that Holts should prepare themselves for the 1990s, the abolition of the public bar and the amount of space taken up by the restaurant give cause for concern and one wonders how long it will be before Holts' first fun pub appears.

Paul Roberts

### RHODES IMPROVEMENT

Boddingtons' Gardners Arms at Rhodes re-opened in late November after a substantial facelift. For once this was a welcome improvement by Boddingtons. Meanwhile, the Wilton down the road, destined to become a Henry's Table restaurant, is a long way from completion.

# RUPERT'S PAGE



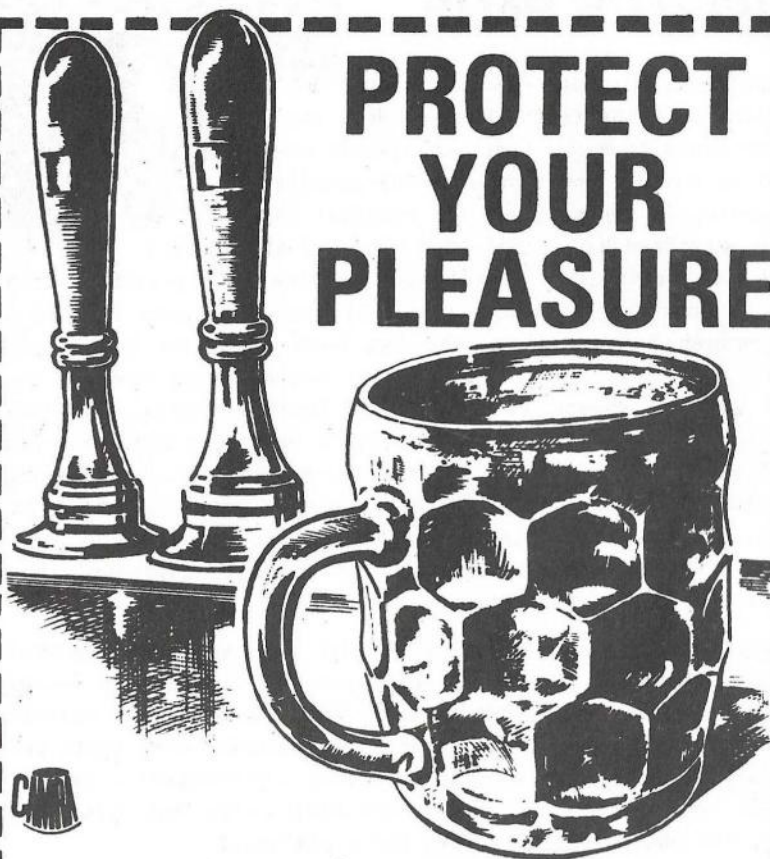
Few people would accuse Tish of being economical with the truth. Rather does she consider truth to be a somewhat elastic constraint on a vivid and otherwise untrammelled imagination. In the past all the scandals which she has unearthed have manifested a kernel of veracity beneath a seemingly impenetrable patina of disinformation and intrigue. Unfortunately this certainly cannot be said for the latest gossip-driven rumours which she has been repeating to any mindless fool who will listen. I now wish to scotch these rumours for ever before serious damage is done. The first concerns the libidinal cavortings of one of the local campaign's Junoesque stalwarts with one Hippo Vistula who enjoys a similar stature elsewhere. Enumerating past indiscretions is no proof of the present. The suggestion is ridiculous. Who was the witness and what was he doing there? How could they have fitted into one bed without complete collapse? The whole scenario is a tissue of lies.

Similarly, Tish's nudge nudge, wink wink remarks about the demise of a pre-eminent amber nectar emporium are totally without foundation. Such comments can only serve to undermine the excellent relationship between members of the Campaign and our dedicated mine hosts who toil selflessly to serve an overdiscriminating and frequently overcritical clientele who expect not only impeccable ales but also comfort, ambience and obsequious servility for a pittance.

On to a happier note. There have been unwarranted criticisms of the new descriptions which have appeared in the new imbiber's vademecum. It is not pretentious claptrap to attempt to emulate vinophiles and describe our own bibulous predilections. I am happy to report that the local Grotley panels have been further strengthened by the addition of some vastly experienced aficionados of the hop whose command of our mother tongue extends to more than globetrotting Beinlos's 'tastes like gnat's piss'. I am utterly convinced that accurate descriptions based on masterly expertise will help guide your average Joe to what are without doubt the world's best ales. Persons of lesser intelligence can always be written down to by using vernacular expressions like 'Blows your socks off'. Perhaps then Drabs very wonderful ales will take their rightful place at the head of tasty beers - the Chateau Mouton Cadet of amber nectars. What's Doing offers its usual prize of as much Greenalls as you can drink in a day for the pithiest description of Drabs bitter.



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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

### ROCHDALE, OLDHAM & BURY

Fri 29 Dec 'Drown the Turkey' pub crawl of Middleton. 8pm Joiners Arms, Kemp Street. 8.30 Woodman, Wood Street. 9pm Britannia, Middleton Gardens. Finish at Dog & Partridge, Spring Vale.

Tues 9 Jan Branch Meeting, Entwistle Arms, Halifax Rd, Rochdale, 8.30

Mon 22 Jan New Members Social, Rose & Crown, Manchester Old Road, Bury, 8pm. Butties.

Tues 23 Jan Committee Meeting, Navigation, Drake St, Rochdale, 8.30pm

Tues 6 Feb Branch Meeting, Old Dun Horse, Bolton Road West, Ramsbottom, Bury, 8.30pm

Fri 9 Feb Oldham Pub Crawl: Huddersfield Road. 8pm Gardeners Arms, Millbottom. Finish 10pm White Swan.

Contact: B Lee 0706 824407

### TRAFFORD & HULME

Thur Jan 4 8pm Chapel House, Mobberley

Thurs Jan 11 Cornbrook Survey. Meet 8pm, Pomona

Thurs Jan 18th Branch Meeting. 8pm, Faulkners, Altrincham

Thurs Jan 25th City Crawl. Meet 8pm City Arms, 9pm Abercrombie

Thurs Feb 1 Committee Meeting, 8pm Legh Arms, Sale Moor.

Contact: Debbie Yates 0565 53978

### NORTH MANCHESTER

Wed 3 Jan, Crown & Cushion, Corporation St, Manchester, 8pm

Sat 6 Jan, Swinton Crawl & Curry. Buckley Arms, Partington Lane, noon. Park Inn 1pm, the White Lion, Farmers, Cricketers, Far Pavilions.

Wed 10 Jan, Manchester Crawl & Curry: Derby Brewery Arms 7pm, Queens 7.30. Marble Arch 8pm, then moving towards Deansgate Restaurant.

Wed 17 Jan, White Swan, Swinton, 8pm

Wed 24 Jan, LVA speaker at Briton's Protection, Great Bridgewater Street, 8pm.

Wed 31 Jan, King William, Mosley Common 8pm, Royal Oak 9.30.

Wed 7 Feb, Patricroft. Unicorn 7pm, Grapes 8pm

Wed 21 Feb, Branch Meeting, Crescent, Salford, 8pm.

Contact: Roger Hall 740 7937

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Other contributors to this issue: Stewart Revell, B Lee, Alan Gall,  
T A Phillipson, Peter Barnes.  
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Fri: 12.00-11.00

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