

WHAT'S DOING

MAY
1990



THE MANCHESTER BEER DRINKER'S MONTHLY MAGAZINE

NEW GUEST BEER LAW



From May, 30,000 pubs owned by the five big brewers (Allied, Bass, Courage, Grand Met and Whitbread) will be selling guest beers. So, alongside Websters Yorkshire Bitter, Trophy and Stones, you can expect to get such exotic delights as Holts, Taylors Landlord, Fullers ESB, Robinsons, Holts, Robinwood Old Fart and Holts. That, at least, is the theory. The reality may be somewhat different. How many licensees will risk losing the roof over their heads by stocking a competing brew? No doubt readers of WD will let us know.

THE WHITE SWAN

The "Swan Song" article in April's What's Doing was intended to draw attention to the threats posed to the character of pubs by brewers' policies of taking pubs out of tenancy and putting them into management. It was not meant as a criticism of Mr Parnell, the present manager of the White Swan. Nevertheless, we have received a letter from Mr Parnell's solicitor, asking for an apology for the article and particularly for what are referred to as factually incorrect statements about the quality of the beer and the dwindling number of customers. The statement about the quality of the beer was based on the fact that nobody from the North Manchester branch of CAMRA put forward the White Swan as a candidate for the 1991 Good Beer Guide. The branch has had a long association with the Swan and several members have been regulars for many years. Yet the exclusion of a pub from the GBG is not, we would accept, an indictment of its beer quality. Many pubs of excellence in this area are excluded because of pressure of space.

The assertion about a dwindling number of customers was based on personal observations, but we are willing to accept that these may not have been typical. We are assured that the turnover of the White Swan has increased by 24% over the last 12 months. If our long association with the White Swan and the great esteem in which former licensees George and Ruby Fildes were held by branch members has clouded our judgement, we apologise. Our concern is that a public house of character should not be marred by alterations and if, in trying to prevent this, we have caused distress to Mr Parnell, we apologise most sincerely.

NEW BODDINGTONS PUB?

Some mystery surrounds a proposed new pub development by Boddingtons at the Castlefield end of Deansgate. The shell of this building was completed nearly nine months ago in an uninspired brick design tacked on to the end of the Petros Development premises. At the time of construction there was quite a battle over planning, with local residents voicing objections about inadequate car parking and potential noise nuisance. Since that time, nothing.

Rumours that Boddingtons had forgotten all about the site, or that Sovereign Leasing were hoping to move their canteen in to provide more office space, have been doing the rounds. A call to Boddingtons' Estate Services Dept elicited the information that a design scheme for the interior is up for approval at the moment. Several earlier schemes had been rejected as being "too modern", hence the exceptionally long dry period. The pub is expected to open this side of Christmas.

MOORHOUSE'S

BREWERS OF REAL ALE

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BURNLEY
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**PREMIER
DRAUGHT BITTER**

The Prize-Winning Pint!



WIGAN & DISTRICT

Dave White

The word is out that Greenalls are planning to spend a packet on the **BULL & BUTCHER**, a cosy little pub on Westleigh Lane, Leigh, and that the new licensees hail from the **CARDERS ARMS** in Hindsford (another Greenalls pub). The B&B is the sort of pub where the regulars crowd around the bar, so a little opening-out may not be a bad thing. Unanswered questions, however, are legion. Will real ale remain? Will the kiddies' climbing frame survive the transformation? Will the quiz machine pay out? We should be told.

On the subject of substantial renovation, the **FOUNDRY** on Warrington Road, Wigan, has been razed to the ground, though a new pub may well be built in its place. This ex-Tetley, ex-Whitbread boozer had lived in the shadow of town centre redevelopment since the late sixties and had been allowed to decay ever after. Meanwhile in Standishgate, a cool half million is the asking price for the **WHITE HORSE**. It still seems highly unlikely that this ex-Burtonwood house will ever re-open as a pub.

Further to last month's piece, the railway station at Appley Bridge should open anytime now. The place has been named the **LOCOMOTION** and is covered in Bass signs, which isn't good news in this part of the world. Down the street at the **INN BETWEEN**, Appley Lane South, John Smiths Magnet bitter has been dropped because of poor sales. Cask Yorkshire Bitter remains.

In nearby Gathurst, the **VALE ROYAL** has gone over to real ale in the shape of Boddies bitter and Whitbread Castle Eden Ale. The same beers can be found on the bar at Gathurst Station. This "free house" also sells Flowers IPA, all on handpump. Fingerlickin' good....

Back in the centre of Wigan, the price of a pint increased 9p overnight at the **MILLSTONE**, Wigan Lane. No, it's not Whitbread or Bass we're talking about here, but good old Thwaites. However, at 96p and 93p for bitter and best mild respectively, the Millstone probably still serves the cheapest pint in town (just).

Finally, here is a revision of the price list published in July last year of premium strength beers (og 1040-50) available in the centre of Wigan. All prices correct mid-April: the June '89 costs are in brackets (where applicable)

<u>PUB</u>	<u>BEER</u>	<u>O.G.</u>	<u>PER PINT</u>
CHARLES DICKENS , Upr Dicconson St	Marston Pedigree	1043	£1.03
GEM'S , Upper Dicconson St	Whitb'd Castle Eden	1040	£1.01 (98p)
MARKET TAVERN , Mesnes Street	Youngers IPA	1042	£1.02 (94p)

ORWELL, Wallgate	Ind Coope Burton Ale 1047.5 £1.22 (1.15) (withdrawn)
STANLEY'S, Powell Street	Taylor's Landlord 1042 £1.02 (92p) Burton Bridge XL 1040 £1.02 Robinwood IPA 1040 £1.02 Ind Coope BA 1047.5 £1.18 Moorhouses PW 1050 £1.18
SWAN & RAILWAY, Wallgate	Draught Bass 1044 98p (86p) Courage Directors 1046 £1.02 (90p)
TUDOR HOUSE HOTEL, New Market Street	Draught Bass 1044 99p (90p) Moorhouses PW 1050 £1.10 (90p) Oak Double Dagger 1050 £1.05

INNER CITY RELIEF

Inner city pubs are subject to many difficulties and few find their way into the Good Beer Guide. It is particularly pleasing that the Stockport & South Manchester branch have included one such pub in the GBG - the Claremont in Moss Side - an archetypal monumental Holts pub in a difficult area of the city. No doubt the pub description will contain suitable caveats so that your average Southern Jessie doesn't make a fatal faux pas.

ALL CHANGE IN URMSTON

April 18th saw new managers Martin and Sharon Chapman take over at Holts' Roebuck Hotel, Church Road, Flixton, having moved from the GBG-listed Park at Monton. Changes for the future are likely to involve the centralisation of the bar (two separate bars are at present used in the evenings) and opening of the upstairs function room. Immediate changes included all-day opening, a 6p per pint drop in beer prices and an improvement in quality. New managers at the Park are Ray and Debbie from the Bricklayers, Ordsall Lane, Salford.

Further up the road in Urmston, alterations are just about complete at Holts' Lord Nelson. Even though the bar has been completely rebuilt in a central position, the essential character(s) of the pub remains. All rooms are still intact and separate, though now nicely decorated and carpeted. Not a pub for the faint-hearted, the "Nelly" is still well worth a visit.

Other contributors to this issue: Roger Hall, Steve Lawton, Mark Enderby, Tony Flynn

NOW & THEN

by Rob Magee

No.47

OLD THATCH TAVERN

Littlemoss,
Ashton



Away across Littlemoss, behind Newmarket and near the junction of lanes leading to Gravel Hill and Crowhill, there once stood Swinecote Hall. It was a very old building in 1830, low and long with a small outhouse attached at one end. There was a thatched roof and so the building was known as th'Owd Thatch. In summer, roses adorned the whitewashed walls, giving th'Owd Thatch a charming appearance. In the early years of the nineteenth century the place had other attractions. It was said to have been used as a "hush shop", where beer was brewed and sold illegally.

With the introduction of the Beerhouse Act in 1830 the proprietors of th'Owd Thatch obtained an excise licence and respectability. The place was visited by writers such as Ben Brierley and John Critchley Prince, and Ben Garside, whose portrait of King Charles hung in Ashton Town Hall, was also a customer.

Early licensees of the Old Thatch were William Hall (1840-44) and Robert Hall (1856-58). In 1873 the ratable value of the premises was reassessed at £9 - well below the minimum amount for a beerhouse licence. And so the Old Thatch lost its licence on 23rd August 1873. In 1908 there was a serious fire and the famous old building was destroyed.

I'M A LUMBERJACK AND I'M OK

Greenalls are expected to sell their two remaining breweries to the Canadian firm of Labatts, with whom they have had a trading agreement for some time. Normally we weep into our halves of mild when dastardly foreigners buy our breweries, but in the case of Greenalls most people won't be too bothered. As long as Anheuser Busch and Kirin don't buy Holts and Taylors we'll be all right.

To the Editor:

375 Chorley Road, Swinton, Manchester M27



LETTERS

FARMERS

Sir - Last month's WD heaped praise upon Boddingtons for making a good job of the refurbishment of the Farmers, Swinton. I suppose it depends on whether you think it is a good swap! A rather run-down but characterful pub with some unusual and interesting features for virtually a brand new pub, with production-line exposed beams and a fairly restrained "farm" theme. It will undoubtedly appeal to a wider market, is more roomy and comfortable and has nice clean toilets, it has food (albeit frozen, microwaved fare), it is not bad as far as new pubs go, but it ain't the Farmers! For £200,000 could they not have built their new pub somewhere else and just given the Farmers a coat of paint?

Jennifer Unsworth

DONCASTER DRINKING

Some work colleagues and I are planning a trip to Doncaster Races in the autumn and would like to know the names of a few public houses of repute, especially any providing food, as we usually like a decent meal before embarking on our pre-race sampling session.

James Ferguson

(What's Doing's Foreign Correspondent suggests the Hallcross on Hallgate for good home-made food, and the White Swan as a good basic boozer with snacks. Can readers suggest any more?)

GROSS SLUR

Sir - I wish to complain about the cutting remarks in the "GBG 1991" article in last month's WD. These were obviously meant to refer to a certain Mr Worthington and myself. We were informed by what I thought was a reliable source that the North Manchester meeting on March 14th was the initial meeting for GBG selections.

We appear infrequently at CAMRA meetings because we are continuously visiting public houses throughout the region and consuming vast amounts of amber nectar. CAMRA seems to think this is meant to be discussed and described as resembling various vegetable matter; for some reason we prefer to drink it. Suggestions put forward by JW and myself at the meeting were rejected out of hand by the North Manchester CAMRA old guard, not because of the quality of the beer in these outlets, but because their credentials had not been submitted on a CAMRA-approved Survey Form. Surely bureaucracy like that is fit only for East European history books.

Come on, North Manchester! Put pubs in the GBG for the quality of the

beer, not to make up numbers in artificially created "geographically equal beer areas". There are beer oases and deserts in North Manchester as there are anywhere else - it is folly to pretend otherwise.

Paul Roberts

'EDS YOU LOSE

Sir - Further to my contribution to last month's WD concerning the wonderful range of half-priced amber nectar from the wickets at Ed's Cafe Bar, all I can say is "Sorry!" I had read the detailed advertisements in the Manchester Evening News and the bar had been recommended by fellow imbibers, but I visited Ed's on March 17th when the place was knee-deep in St Patrick's Day celebrants. Unable to get near the bar to order, I could nevertheless see handpumps sporting clips for Camerons Ordinary, Strongarm and Everards Tiger, as well as a neatly typed price list on the window listing those beers. After WD came out I went to try the wares again and was informed that despite the advert, the pump clips and the price list, Ed's does not and never has sold beer. The only "draught" is "real German lager". (In fact, this is Dortmund Hanse produced in Hartlepool.) I doubt if even Helmut Kohl plans to include Hartlepool in the new mega-Germany!

Beinlos

OB PUMPCLIPS

Sir - Being a Chaddertonian of some years standing, it was nice to read of some of the changes, some good, some not so good, in Peter Alexander's article (WD April). One point regarding the Horton Arms on Middleton Road (Oldham Brewery). The reason for the "old style" pump-clips on the beer engines is that the brewery won't supply new ones because the beer is keg.

'High Speed Gas'

GREENALLS THREAT

Greenalls have applied for planning permission to change their Holly Bush, Little Leigh, near Northwich, from a pub to a residence. This thatched, timber-framed pub must be one of the last farm pubs in the North West. There are three rooms, served from a fourth tiny room via a hatch on to a corridor. The building dates back several centuries and has been in the same family for over 200 years. Besides being a community pub, serving local villages, the Holly Bush provides a meeting place for many societies - a true English village pub.

Don't let the Holly Bush become yet another victim of Greenalls' headlong rush to line its shareholders' pockets. Let them know what you think. For further details contact Mark Enderby 0925 602809 (h), 0925 603353 (w), or Joe Lawless 0606 891691 (h).



From this month tenants of brewers with more than 2,000 pubs will be free to buy one brand of cask conditioned beer from anyone they choose. This is in addition to "guest beers" offered by the owning brewer.

If a licensee has a loan-tie with a big brewer, obliging him to buy only from that brewer, he also will be free to buy in one brand of real ale from another supplier.

The Office of Fair Trading is monitoring the implementation of the regulations. If a licensee has any complaints about the way his brewery acts on the Government Orders, he is invited to write to the Office of Fair Trading, Competition Policy Division, Chancery House, 53 Chancery Lane, London WC2A 1SP.

KING WILLIAM, MOSLEY COMMON

After two years of deliberations, Cumbria Leisure, who own the lease of this ex-colliers pub just off the East Lancs Road, are now ready to bring the place into the 1990s. The "Vintage Pubs" guide describes the King Billy as "the last of its kind in the Manchester area". It is a pub of character with its narrow corridors, low ceilings and small rooms, giving it a very distinctive, intimate atmosphere.

By all accounts the proposed alterations are going to respect the style of the pub. The former bowling green area at the rear of the building will be used for a dining extension, but apparently there will be a separate entrance here for the car-borne customers. The existing part of the pub is to keep its character and its separate rooms. There is even talk of recycling appropriate old doors taken from other pubs. Real fires are to be introduced and much-needed re-decorating will follow. Lessons have obviously been learned from the teenage problems at the Red Lion nearby, and the King William will not attempt to appeal to the youth market.

The bar at present is rather small and will have to be moved anyway to serve both parts of the pub. It is to be hoped that in doing this Cumbria Leisure do not try to widen corridors or remove too many of the awkward corners, nooks and crannies which give the pub its charm and character.

If these reports are correct it all sounds quite promising. Perhaps with a larger bar we may also hope for handpumps.

BOLTON NEWS

Des Nogalski

Burtonwood's application for Listed Building Consent to demolish the historic Swan Hotel on Churchgate has been referred to the Department of the Environment. It is not known how soon the DoE will make a decision and the plans look set to become the focus of a local campaign.

Boddingtons have reopened the Prince William on Bradshawgate after a six month closure - it's now known as Sam's Bar. £150,000 has been spent on the revamp and the result is an improvement on the turquoise and red walls and wrought-iron stools of the old Prince Bill. However, gone are the handpumps, there is just one neon sign too many and it now costs £1.10 for a pint of Boddies bitter (the mild has disappeared completely).

Further down Bradshawgate, Corks Cafe Bar has replaced draught Bass with handpumped Stones bitter.

Is this a taste of things to come? The GBG-listed Derby on Derby Street has replaced Castle Eden with Whitbread's latest brew, Boddingtons bitter.

The Brinsop Arms on the A6 between Westhoughton and Blackrod is up for sale. The Brinsop's owners have gone into liquidation and there's a price tag of £1.2 million on the pub/hotel/restaurant.

Vaux have trebled their tied estate in the Bolton area with the addition of pubs in Farnworth and Kearsley. The Moses Gate Hotel is one of a number of Whitbread pubs in the North West bought as a job lot by Vaux, while the recently closed Moss Rose on Manchester Road, Kearsley, has been added in a separate deal with Grand Met subsidiary Clifton Inns.

Finally this month, spare a thought for Bolton councillor Jim Sherrington. Jim recently sided with the regulars at the Bowling Green on Bury Road in their efforts to stop the pub's new owners, Phoenix Leisure, from ripping out the vault as part of a refurbishment. Not only did Jim and the regulars lose their fight but Jim received a ban



from the pub into the bargain. Worse was to follow, as Jim backed another loser in the Ancient Shepherd's attempts to keep its licence. The police were attempting to have the licence revoked after they busted a shoplifting ring there. Jim lent the pub his support, citing its pleasant ale (true) and atmosphere as reasons for keeping the licence. The case was lost.

STRANGWAYS (the brewery)

Perhaps the most significant thing about the North Manchester branch visit to Strangeways on 22nd March was the difficulty in coming to terms with the fact that the brewery was now Whitbreads. Some of the staff had the same problem. Four beers are currently being produced in the brewery - Boddingtons mild and bitter and OB (note the change of name) mild and bitter. The brewery was still only running at about 60% of capacity, but as Boddingtons bitter is being introduced into Whitbread's tied estate quite rapidly it is expected that the spare capacity will be taken up quite soon.

One cause for concern is the minimum brew size, another is the shortage of small casks. The standard brew size is 500 barrels, although two vessels are of 250 barrel capacity. This would threaten the viability of the OB beers and Boddies mild, particularly if Boddies bitter takes off as expected. There are, however, a variety of smaller brewing vessels at Sheffield and the 'endangered' brews could always be moved there. (How many times have we heard that before?) The shortage of 9's and 18's also poses a threat to the continuation of low volume beers and presumably the expansion of Boddies bitter will place the future of Chesters beers in jeopardy. Even stalwart proponents of choice won't shed too many tears over the demise of these lacklustre beers, but the threat to Boddies mild and the OB beers is of more concern. Visitors were impressed with the cleanliness and quality control systems at the brewery and the fact that invert sugar was the only adjunct or additive used. What will happen when Boddies bitter becomes a real national brew is a matter of conjecture.

BALL & BOOT

The Ball & Boot, within a drop-kick of Wigan's Rugby Ground, Central Park, has a new landlord, Colin Blackley. Colin intends to refurbish the interior and extend the drinking area of the pub. Food will be available at all times. Most interesting will be the introduction of a guest beer each month, starting in June, to sell alongside the hand-pulled Tetleys and Burton Bitter.

THE PUBLIC HOUSE IN GREATER MANCHESTER: A SUBJECT FOR CONSERVATION

This is the title of a recent Master of Arts dissertation by Claire Hunt. It is a scholarly and independent examination of our local stock of public houses and an analysis of the policies of four local breweries: Tetleys, Boddingtons (which has since become a pub-only group), Robinsons and Holts. The paper starts by making the case for conservation of our pubs, pointing out that the pub is unique to the British Isles and that it is exactly what it claims to be - a house which is open to the public and usually comprises more than one room, unlike most continental bars. It is a product of centuries of evolution and an important reflection of the social history of the people - most especially of the great mass of working men and women who have formed, and continue to form, the backbone of society. The writer observes that the public house has managed to survive by continual change and adaptation, alterations usually being undertaken by the owner of the pub in a rather piecemeal fashion; by someone with a personal knowledge of the pub and usually leaving a few reminders of past days. Unfortunately the plethora of marketing consultants currently employed by many breweries do not consider these types of pubs to be worthy of preservation and would like to see them swept away. Not until the recent advent of marketeers and interior designers have many of the older and unique survivals been considered redundant and outdated. If, under the right management, a turn-of-the-century gin palace, with its multi-roomed plan, can survive for eighty years or so as a working building, the question has to be asked, "Why does it have to change now?" This dissertation concerns itself with the pub as an integrated whole and as such the internal features and arrangements take on a new significance.

The argument is developed that the interiors of certain pubs should be preserved not because of any historic or architectural value but on account of their ambience and character and for being typical of a certain type of pub.

The analysis of brewery policies makes familiar and depressing reading. Many of the trends towards market segmentation, leisure retailing and marketing were discovered among the two larger breweries, Tetley Walker and Boddingtons. With these breweries the given motive for refurbishment was to increase profitability, whereas Robinsons and Holts cite a need for modernisation and to bring facilities up to scratch as their major reasons for undertaking refurbishments.

Both Tetleys and Boddingtons are taken to task for their policy of "restaurantisation" of pubs such as the Church Inn, Lowton (Tetley) and the Cock, Worsley (Boddingtons), but Tetleys (and sister company

Peter Walker) are also praised for their treatment of the Britons Protection and the Mawson (left), Manchester, the Howcroft, Bolton, and the Springfield in Wigan.



In Boddingtons pubs it appears that historic features are either obliterated or only partially retained and there is a tendency towards a larger, open-plan layout. The two smaller breweries, Holts and Robinsons, both seem to retain a high proportion of

untouched traditional/historic pubs, but a fair degree of neglect is evident. Holts are praised for some sympathetic refurbishment schemes, but are also criticised for losing historic features in the Red Lion,

Prestwich, the Blue Bell (left), Moston, and the Waggon & Horses, Gorton. Robinsons on the whole appear to be fairly oblivious to the individual merits of their historic pubs. Only one example could be found of a Robinson refurbishment in which the main historic features and plan form had been retained. This was the Blue Bell, Shaw. But even here there have been some compromises and if this is the



best example of constructive "conservation" among Robinson pubs, it is not a very good track record. With Robinson's refurbishments the striking thing is the apparent lack of necessity for them. The modern-

isation is carried out not in order to turn a pub into a cocktail bar or a restaurant; it is for no other apparent reason than that the "architects" at the brewery feel it is about time for modernisation.

The study concludes that the historic/traditional pub as a generic type is now under threat of losing its character-defining features. Furthermore, as so much money is being spent on pub refurbishment these days, the proportionate damage to the historic pub is much greater than it was in the past. Many of the smaller breweries have not adopted the detrimental policies of the larger ones, but this is not a guarantee of the historic pub's survival. The main bonus here appears to be that changes occur at a slower pace, but whether there is any appreciation of the historic/traditional features is dependant upon the personalities involved.

Concerning more official recognition for historic pubs, it would be helpful if the Listing Division of the Department of the Environment could revise their own guidelines in order that certain pubs could receive more protection as an integral whole. The interiors of listed buildings often receive scant attention and when an interior is not specifically mentioned in the listing schedule there is often the assumption that it is not important. In extreme cases this can lead to the preservation of the mere shell, eg Swan Hotel, Bolton; Crown Tavern, Salford, and the Mitre Hotel, Manchester.

CAMRA receives a bouquet for being the only organisation which appears to have taken any serious interest in the country's public house heritage and for showing some interest in the retention of historic public house features per se. Claire Hunt also certainly deserves a bouquet for producing this timely study. We are sending a copy to Boddingtons, Tetley, Robinsons and Holts.

Peter Barnes

COLLYHURST GOES REAL

With the introduction of handpumped John Smiths bitter and Courage Directors at the Queens (behind the Osborne) and the reintroduction of cask Chesters bitter together with Boddies bitter at Billy Greens on Talgarth Road, Collyhurst now has a fine selection of traditional beers in pubs which contrast favourably with those in other inner city areas. Robinsons is available at the Milan, Boddies (bitter only) at the Vine, Greenalls bitter and Original at the Swan and Banks's at the Osborne and the Robert Tinker (on handpumps at the latter!) With the Marble, the Harp & Shamrock and the Beerhouse only a cockstride away, it can't be bad.



Branch Diary

WIGAN

Wed May 2: "Independent Guest Beer" Crawl. Kick off 7.30, Stanley's True Free House, Powell Street, Wigan

Wed May 16, 8.30pm. Branch Meeting, Swan & Railway, Wallgate, Wigan.

Tues May 22. Visit to Mitchells Brewery, Lancaster. Depart 6pm from Stanleys

Contact: Brian Gleave, Atherton 876200 (w), 840658 (h)

TRAFFORD & HULME

Wed 9 May, Moorhouses Trip. £4 including food. Phone branch contact for details.

Thurs 10 May, Chorlton Survey. Southern Hotel 8pm

Sat 12 May, lunchtime. Visit to Bolton Beer Festival by train.

Thurs 17 May, Branch Meeting, Peveril of the Peak, Manchester, 8pm

Thur 24 May. Towpath ramble through Dunham. 7.05 No.37 bus from Altrincham Interchange Visiting Old No.3, Swan, Ax and Bay Malton.

Thur 31 May. Evening visit to Stockport Beer Festival

Sat 2 June (lunchtime) Tatton Park Rally, then evening visit to Knutsford

Mon 4 June, Evening visit to Mitchells Brewery, Lancaster. Leaving Altrincham 6pm. £5.50. Further details from branch contact.

Thur 12 July, Evening trip to Wards Brewery. Leaving Altrincham 5pm. £6.

Contact: Alan Glover 872 2373 (w), 962 9890 (h)

ROCHDALE, OLDHAM & BURY

Tues 1 May 8pm, Branch AGM, High Sheriff, Halifax Road, Rochdale. All welcome.

Tues 15 May 8.30pm. Committee Meeting, Shoulder of Mutton (was Whitbread, now Vaux), Holcombe Village, near Ramsbottom, Bury

Fri 25 May, Milnrow/New Hey pub crawl. 8pm Freemasons, Equitable Street, Milnrow. 9pm Waggon, Butterworth Hall, Milnrow, 10pm Waggon & Horses, New Hey Road, New Hey

Tues 5 June, 8.30. Branch Meeting, Gardners Arms, Greenacres Road, Oldham

Contact: B Lee 061 766 6601 (w) 0706 82 4407 (h)

NORTH MANCHESTER

Wed 16 May, Branch Meeting, Marble Arch, Rochdale Road, Manchester, 8pm

Wed 23 May, Monton Crawl. Bluebell 7pm, Bargee 7.30, Drop Inn 8.30, finish at Park.

Wed 30 May, Ordsall Crawl. Wellington, Regent Rd, 7pm. Bricklayers, Ordsall Lane, 8pm. Then possibly across the river.

Wed 6 June, Coach trip: Ramsbottom and Entwistle. Details next month.

Wed 13 June, Regional Meeting, Marble Arch, 8pm.

BOLTON

Thur 3 May, 8pm, Branch/Beer Festival Meeting, Maxims, Bradshawgate. All interested parties welcome. Local members note the early start.

Mon/Tue 7/8 May, Beer Festival set-up.

Wed 9 - Sat 12 May: 4th GREAT NORTH WESTERN BEER FESTIVAL, Bolton Sports Centre, Silverwell Street, Bolton. Over 150 real ales, ciders and bottled beers from around the world.

Sun 13 May, Beer Festival Take Down.

Fri 1 June: Trip to Stockport Beer Festival. Details next month

Thur 7 June, 8.30pm. Branch Meeting, Man & Scythe, Churchgate.

Contact: Barbara Kerks 655458 (h), 22494 x2221 (w)

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Mon: 12.00-4.00 7.00-11.00

Tues: 12.00-4.00 7.00-11.00

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Thur: 12.00-4.00 6.00-11.00

Fri: 12.00-11.00

Sat 12.00-4.00 7.00-11.00

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