

# WHAT'S DOING

JUNE  
1990

THE MANCHESTER BEER DRINKER'S MONTHLY MAGAZINE

## ANOTHER GREENGATE PUB LOST



The Star on Greengate in Salford, which was closed and boarded-up for some months, is now little more than a burned-out shell. A far cry from the days when this area of Salford was crowded with pubs of character. In recent years the Flying Horse, the Waterloo and the Old Shears have disappeared and even the ring road and the creeping gentrification of the inner city have done little to alleviate the problems of pubs in this area where closure and vandalism are commonplace.

*FLAMING JUNE!!*

AT

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DOZENS AND DOZENS OF BEERS

## BODDIES BOYCOTT

Rearguard actions to teach the brewers a lesson have never worked. Higsons Brewery is now closed and Whitbread own Strangeways. The actions of CAMRA will not reverse that, not are they likely to persuade others not to do the same thing. What, then, is the purpose of the various actions proposed at CAMRA's AGM?

- (1) Consider carefully before putting any pubs serving Whitbread products in the Good Beer Guide or local guides.

Local branches have considered carefully and in most cases have retained those Whitbread/Boddington/Oldham outlets which had been selected. The Good Beer Guide is first and foremost just that - a



good beer guide. To refuse to include outlets which serve beer of quality for political reasons undermines the credibility of the guide and opens up the possibility of exclusion for a vast range of other reasons - for example, pubs which do not stock independents' guest beers.

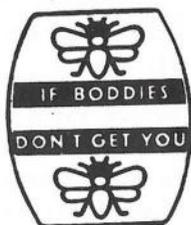
- (2) To refuse to stock Whitbread products at national and local beer festivals. The effect of not stocking OB mild or Castle Eden may be to decrease the visibility of these beers and to hasten their demise and their replacement with a national branded beer.

- (3) Highlight the fact that Boddingtons Bitter is a Whitbread national brand. Yes.
- (4) Boycott Boddingtons Bitter at beer festivals. Depends where it is.
- (5) Persuade the general public not to buy Boddingtons Bitter.

That's all very well in Chelmsford and Aberdeen, but what about Manchester? Boddingtons bitter is still brewed at Strangeways in the same way as it was 12 months ago and, dare I say it, 15 years ago. Despite assertions about its continued decline, it is without doubt a

distinctive regional beer which has a strong local following and can be compared not unfavourably with our other local brews. Strangeways Brewery is not running at anything like capacity. The introduction of Boddingtons bitter into over a thousand new Whitbread outlets in Boddies' traditional trading area provides a lifeline for a brewery which would otherwise close. The expected demise of some Chesters products which are now brewed in Sheffield is a small price to pay for the continuation of a 200-year-old tradition. A local boycott of Boddingtons would only serve to kill the brewery and with it the traditional beers brewed there. By all means boycott Boddies as a national branded beer, but please let us continue to enjoy it in its homeland for as long as possible. To encourage what happened to Higsons to happen to Boddies out of spite is not a step forward.

(6) Include anti-Whitbread and anti-Boddingtons material in all publications. So what's new? Whilst What's Doing has been critical of Boddingtons' activities for many a long year, some of those who are now prominent in their demand for a boycott have been notable in the past for a pussyfooting, conciliatory attitude to the Strangeways brewers. When will members of the Campaign wake up to the fact that



it's too late once a merger has been announced or a closure decided upon? Real campaigning is dependent on preventive measures. We've already lost Chesters, OB and Wilsons. Let us now ensure that our remaining breweries, including Strangeways, do not close. The way to do that is to ensure that those breweries are kept busy. Boycotting sales of Boddies in this area will not help to achieve that aim.

Roger Hall

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### WOODTHORPE HOTEL

After 20 years, Fred Young has retired from his tenancy at Holts' Woodthorpe Hotel, Prestwich. The pub is now managed by Wayne and Elaine Mottershead, who have come from the Crown & Cushion in the city. Fred's "Private Bar" has become the vault and handpumps have made a welcome return.

Still no news to substantiate the rumour that the Woodthorpe is destined to become the second "Joseph's Table".

# BOLTON NEWS

Des Nogalski

The past few weeks have seen a number of Bolton pubs changing hands or being put up for sale.

First off are Tetley Walker and Vaux, whose recent deal has seen four Tetley pubs sold to the Sunderland independent to add to the four they gained earlier this year from Whitbread and Grand Met. The four are the Lever Bridge on Radcliffe Road, the Victoria on Market Street, Farnworth, the King William IV, Manchester Road, and the Vulcan on Junction Road, Deane. In the case of the last named, Ron Lambton, licensee at Vaux's original Bolton pub, Maxim's on Bradshawgate, is now in charge and hopes to bring the Vulcan into the Vaux/Legendary Yorkshire Heroes guest beer scheme.

Cafe Bar Inns, one of the new breed of pub retailers, have put their Bolton development up for sale after just six months. The Dome is situated in a former mill on Knowsley Street and had £600,000 spent on its conversion into a "cafe bar". But the owners felt that with a capacity - seldom tested - of 250 standing and 150 seated diners, the Dome did not have the right atmosphere and decided to sell.

Another pub retail company cutting back is Bolton-based Regal Knight Hotels. The owners of the Gipsy's Tent on Deansgate, Bolton, and the Bell Tower Hotel in Salford have, in recent months, divested themselves of two other Bolton pubs, the Quill & Pen on Great Moor Street and the White Hart on Albert Road, Farnworth.

Not to be outdone, Greenalls have joined the selling game by putting the Halliwell Lodge on Morningson Road on the market for a mere £650,000. This large nineteenth century hotel will, say Greenalls, make an ideal nursing home.

Peter Walker's latest Bolton pub is the Windmill on the A6 at Manchester Road, Westhoughton. The pub opened as a Walkers house on 10 May after being closed for refurbishment.

Finally, many thanks to the 7,800 or so people who attended the Great North Western Beer Festival at Bolton Sports Centre last month, especially the hundreds who signed the petition to save the Swan Hotel. Known as SOS - Save Our Swan - the petition has received good local publicity for the fight to save the historic Churchgate hotel/pub.

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## HOLTS NEWS

The latest Holts pub to be given the attention of the brewery is the Seven Stars on Ashton Old Road (Lower Openshaw/Beswick area). The work will include enlarging the premises by incorporating adjoining property and moving the bar.

Some CAMRA members have (as usual) expressed concern about possible "insensitive" treatment of the woodwork and other forms of vandalism. However, I believe that over the last few years Holts' record has been quite good - far better than most of the national brewers and probably better than, say, Robinsons. Last year Holts gave the Cart & Horses, Astley, the treatment and many people believe the pub to be better as a result. The clientele have voted with their feet and the place is usually packed.

Just before Christmas the Crown & Cushion reopened after being done up in the Holts manner. Again, commentators on these matters thought the work quite reasonable - a great improvement on the building as it was under Whitbread. As far as the Seven Stars is concerned, I am informed that much of the original woodwork, glass and fittings will be used in the enlarged pub.

If readers hear any rumours of Holts pub refurbishments please let me know so that I can check them out with the powers that be. The Grafton will be the next pub to be enlarged.

By the time you read this the foundations for Holts' new pub should have been laid at Ashley Street/Liverpool Street, Weaste. If you can think of an appropriate name for this outlet, please write in. Planning permission was first sought in the early 1920s, so a name like "The Miracle" will be given some consideration!

Under the new Guest Beer Law, Holts can now be enjoyed at the following pubs:

- Top Derby, Blackley (Wilsons)
- Lord Lyon, Claremont Road, Moss Side/Rusholme (Bass)
- White Horse, Moses Gate, Farnworth (Tetleys)
- Stamford Arms, Audenshaw (Wilsons)
- Ross's Arms, Higher Green, Astley (Tetley)
- Park, Bredbury (Wilsons)

More are in the pipeline. No "guest beer" outlet will be near a Holts pub or existing free trade outlet and there is "very careful" vetting of applicants for Holts beers.

The Leigh Arms (ex-Matthew Brown) at Hindley will soon re-open with Holts beers (and others). The new name for the pub could well be the Eddington Arms.

Stewart Revell, Holts BLO

### BIG SIX - DIRTY TRICKS

From last month tenants of brewers with more than 2,000 pubs have been entitled to buy cask conditioned beer from whomsoever they choose. This new law also applies to free house publicans who have been loan-tied to a national brewer. However, the big brewers are employing a variety of dirty tricks to stop their tenants taking guest beers, according to a CAMRA report...

\* Tenants are being threatened with rent rises, at a time of rising costs and a squeeze on trade. The new guest beer law (see WD May) stops selective rent rises against tenants who take guest beers, but many tenants will not be aware of this.

\* Tenants are being told that they may not use their breweries' means of dispense, nor, it is implied, install their own for serving the guest beer.

\* Existing guest beer policies are being curtailed; some tenants will now have less choice.

So, tenants are concerned that they will be victimised, suffer selective rent rises and even be evicted, if they take a guest beer of their choice.

Free trade publicans hoping to loosen their loan-ties with national brewers have been told all the brewery's fittings will be taken out of the pub if they step out of line.

Less suspect, perhaps, are cash incentives for tenants to buy their guest beers and products in-house. But the details of some incentive schemes are so vague that they amount to little more than promises of "jam tomorrow".

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### BOOTHSTOWN

New licensees at the Royal Oak in Boothstown are Sandra and Terry Bradburn. The Wilsons mild and bitter are as popular as ever; so too are the midday meals. A guest beer is being considered.

# WIGAN & DISTRICT

Dave White

High on anticipation, Wigan CAMRA stalwarts boarded a coach in early May and travelled to the nether regions of their sprawling empire. These worthies drank vast quantities of Tetleys and Websters and pressed landlords on the subject of an independent guest cask-conditioned beer...to no avail.

All is not lost, however. The HARE & HOUNDS, a GBG-listed Tetley pub on Upholland Road, Billinge, has taken the plunge and will stock a guest beer from June onwards. This month's choice is Taylor's Landlord and we are assured that the coming months will bring other premium-range ales, very different from Tetley bitter in flavour. An elated CAMRA branch will hold their July meeting in the pub.

New Springs is a hamlet on the edge of Wigan and has four pubs, all selling traditional mild and bitter. Until recently, that is, as the CROWN, Wigan Road, has reverted to keg mild. This pub has recently been spruced up, but the adjoining building hasn't seen a lick of paint in donkey's years. This building (present occupation uncertain) is all that remains of Atherton & Johnston's Crown Brewery, so come on, Burtonwood, don't let it go the same way as Almond's in Standish.

Further down the road in barren Whelley, the word is out that the landlord of the ALEXANDRA is interested in bringing back real ale. That's the good news...the bad is that we're dealing with those love-able intransigents, Greenalls. Watch this space.

The MILLSTONE, a Tetley pub near Newton-le-Willows railway station, hasn't sold real ale since George Stephenson was strutting his stuff around here. This looks set to change though, which is a bit of a boost for a part of the town with little cask beer. The recently revamped BLUE BELL nearby (Greenalls) remains keg. It's a pity I couldn't say the same about another Tetley bastion of fizz, the RAILWAY, Liverpool Road, Platt Bridge. This pub is now closed and boarded up.

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## INDEPENDENTS DAY

This year's Independents' Day celebrations will focus on the Huddersfield Canal Society's Ashton Canal Festival, which is to be held at the Portland Basin in Ashton from July 6th - 8th. It is hoped that beers from all the local independent brewers will be available, together with Mitchells from Lancaster. Further details in next month's What's Doing.

# NOW & THEN

by Rob Magee

No.48

## VOLUNTEER

Old Street, Ashton

Although it closed some 35 years ago, the Volunteer beerhouse is still standing on Old Street, and still looks very much like a pub. The Volunteer dates from 1887, when it was built at a cost of £1,000 by Shaw's Bardsley Brewery to replace a smaller beerhouse. The original premises dated back before 1800 and had been licensed from 1857.

On the other side of Old Street was the Armoury of the 3rd Volunteer Battalion of the Manchester Regiment, so it was appropriate that Shaw's first tenant of the new pub was Colour Sergeant James Garside. Despite the Volunteer's imposing frontage, and Mr Garside's successor's persistent applications, the building never became fully licensed.

Rothwell's Newton Heath Brewery took over in 1904 and presided over the pub's decline. In 1955 the licensing officer said the Volunteer was an unattractive place, doing half a barrel per week, and was only



used by Territorials. As there were 39 other pubs within a quarter of a mile there was no reason why it shouldn't be closed. The Volunteer shut the following year and the last licensee was John Parker.

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### BRITONS PROTECTION PROTECTED

The Britons Protection, Great Bridgewater Street, Manchester city centre, is now a Grade II Listed Building. It has featured in two recent CAMRA guides, Vintage Pubs and Ale of Two Cities, and Tetleys have recently issued a denial that they have any retrograde plans for the pub. Listing status will help them to keep to that promise.

Why was the pub listed? Well, the listing schedule states that the building is a

Public house. Early C19, altered. Red brick, the front painted at ground floor and roughcast above; slate roof. Double-depth plan (plus added rear wings which are not of special interest). Three storeys over cellars, with two 1st-floor windows; symmetrical. The ground floor has doorways at both ends and in the centre, all with pilastered jambs which have foliated capitals, 2 pairs of windows with altered glazing, and over these openings a plain fascia board (lettered TETLEY over each pair of windows) with pairs of foliated consoles at the ends and a cornice over. The upper floors have simple pilasters at the corners (terminating below the top of the parapet), a sill-band to the 2nd floor, 2 tripartite sashed windows on each floor and a 4-pane sash in the centre of the 2nd floor, all with moulded architraves, those at 1st floor (which are taller) with cornices on consoles, and that in the centre of the 2nd floor with a floating cornice. The facade carries up to a high parapet, stepped up over the centre. Chimney at right-hand gable. Rear: most windows altered. Interior: retains much early C20 decoration (eg dados of glazed tiles, dog-legged staircase with barley-sugar balusters, some bar fittings); passage from left-hand doorway leading to rear parlour, also tiled; large cellars, with segmental-headed fireplaces at each end and annexe under pavement at front. History: building on this site in 1811, known by this name since 1820.

So now you know.

### ALMOST NEARLY UNIQUE

In an advert in the Great North Western Beer Festival programme, Holts describe themselves as Manchester's only remaining independent brewer. Wonder what Hydes think of this? Are they secretly owned by Whitbread or is Moss Side in Cheshire?

### ON THE OTHER FOOT

Further to last month's news, the Ball & Boot in Wigan is being given a new name - the Douglas Gate - along with its new image.

To the Editor:  
375 Chorley Road, Swinton, Manchester M27



## LETTERS

### GOOD BEER GUIDE

Sir - I couldn't agree more with Paul Roberts about the choice of pubs for the Good Beer Guide. Let's have some decent boozers in instead of the same old ones. Why can't Roberts and Worthington send in their own list to What's Doing so that those of us who like a good pint will know where to find one?

Paul Taylor

Sir - Paul Roberts' letter is certainly thought-provoking. If he and Mr Worthington spend so much time sampling amber nectars throughout the area, it would be interesting if they could compile their own 27 entries for the Good Beer Guide and let your readers comment on the adequacy or otherwise of their selections.

E Saunders

(Mr Roberts has indicated his willingness to supply such a list of pubs and this will appear in next month's WD)

### DONNY DRINKING

Sir - Your correspondent in May's WD seeks advice on Doncaster boozers. He should certainly not miss the White Swan (Wards) and the Hallcross (Stocks). Note, however, that these only have food at lunch-times. The only place offering evening food and a decent pint is the Rockingham Arms Hotel, which is conveniently close to the Racecourse on the road from the station (John Smith's Magnet).

Some try also's:

For lunchtime food and drink: Corner Pin (John Smith bitter & Magnet), Regent Hotel (Tetley), Salutation (Tetley), Coach & Horses (Shipstones). For cheese rolls, etc, and a good pint: Masons Arms (Tetley) and St Leger Tavern (Shipstones). All of these are in the town centre or on the road out to the Racecourse.

Neil Worthington

### RED LION

Sir - Readers of WD (May 1990) are told Claire Hunt has produced a "scholarly and independent examination of our local stock of public houses and an analysis of the policies of four local breweries ... Holts are criticised for losing historic features in the Red Lion, Prestwich..."

Unfortunately, there is no listing of these so-called historic features. Does Ms Hunt mean the late, lamented Indian restaurant-style

flock wallpaper? Or perhaps she was thinking of the ancient carpet, or maybe the hole in the floor near the bar?

We have been using the Red Lion every Sunday evening for at least five years and those unfamiliar with it (including Ms Hunt?) can be assured the renovated building is without doubt a vast improvement. It is well decorated, bright and clean - and the beer is always in excellent condition.

The only improvements we look forward to are the removal of some pictures of rather dubious artistic merit and the last appearance of the two-piece group which performs what sounds remarkably like the same act once a fortnight with the assistance of a sound system which would not put Pink Floyd to shame.

M Chambers, Hon. Sec, Sieben Uhr Club

## Honourable Order Of *Bass* Drinkers Manchester

Sir - The purpose of this missive is to advise you of the Order's concern about your recent publication "Ale of Two Cities". We refute the allegation that we hold "pretend" meetings - our meetings are "legend". Nor do we have "occasional jamborees" - we organise regular cultural outings and soirees in order to enjoy the fine taste of the country's premier ale.

Should you continue to publish such scurrilous lies and defamations about us I can only warn you that one of our members is a personal friend of Esther Rantzen's cousin. We may also consult our solicitors - Messrs Hunt, Lunt and Cunningham.

P G Blaney, Secretary

PS. Please give us the name of your HOBBD mole so we can drown the sod.  
PPS. Pity about the keg Bass pub in Coventry getting the Pub of the Month Award.

### WEAKER ALE

Sir - I thought CAMRA supported choice. Why, then, the consistent denigration of Chesters and Greenalls (eg "Strangeways" and "I'm a Lumberjack" articles in May WD)? No-one would pretend that either has the taste of Holts or Taylors, but there are occasions when one might prefer a weaker, lightly-flavoured beer - eg on a hot day or when drinking with someone whose capacity exceeds your own.

When on form (as at the Britannia, Farnworth, for Chesters and, when I last visited it, the Beehive, Salford, for Greenalls) both beers are

- or were - perfectly acceptable drinks. I haven't tried either recently as my local is now a Thwaites pub - that, too, is excellent, but I still miss the Chesters at the Brit.

I deplore the tendency of free houses to serve only medium to high gravity beers, the dearth of mild, the closure of Cook Street and the way Greenalls operate. But I wonder how far CAMRA's lack of interest in so-called "lacklustre" beers is responsible for this loss of choice. Isn't it important to assess every beer fairly, as well as to know the pubs?

Sue Richardson

### SOUTHERN BEER

Sir - While I appreciate the comments made by Bill Collier in your January issue (which I have only just seen), regarding the dismal state of some Central London pubs, I really do think that Mr Collier should have consulted his copy of the excellent Good Beer Guide before making such blanket comments about the state of Southern Beer. His remarks only help to perpetuate an unfortunate and regrettable Northern prejudice concerning Southern drinking habits.

If Mr Collier had made the effort to walk a short way down Euston Road past Kings Cross Station, he would have found the excellent Malt & Hops free house in Caledonian Road, where, along with the inevitable Marstons Pedigree, Everards Tiger and Old Original, can be had Wadworth's 6X and the excellent Arkell's Kingsdown, all very well kept. Mr Collier could also, if he had had the time, have taken a two-stop journey on London's overworked and overpriced Underground system to the Angel where, after a short walk to Chapel Market, he could have savoured Greene King's fine ales in the Lord Wolsley in nearby White Lion Street (this pub is an unfortunate omission from the Guide).

Furthermore, Mr Collier could have made the short journey to the Holborn area where, in Lambs Conduit Street, he would have discovered the Lamb, owned by Youngs, which serves some of the finest beers in the country, in surroundings which more than match any of the best pubs in the North West.

It is indeed unfortunate that many travellers to London base their whole "experience" (if it can be called that) of Southern pubs on an insipid pint in a cheap and brassy dung-hole staffed by ignoramuses. Although I couldn't agree more about London prices (which are horrendous), I would have imagined that anyone with an appreciation for good

beer would not have had such a bigoted attitude towards "Southern beer" in general - some of the best ale in the country emanates from the "derided South". After all, what Northerner can honestly be proud of Websters Wonderful Bitter?

J McIvor

### 'EADACHE

Sir - My contradictory articles in April and May WD have both proved right! Ed's Cafe Bar, Back Piccadilly, did sell real ale...and it didn't.

Four handpumps displayed clips for Camerons traditional bitter, Strongarm and Everards Old Original. My visit in late March prompted the last article in WD, as I was informed that no real ale was sold at all. A subsequent visit in late April found handpumped Old Original at £1.10 for two pints and Camerons bitter at 95p for two pints. (Over-size glasses as well - surely the cheapest beer in Britain!) A visit in early May saw the Camerons run out and Old Original being sold at 95p per two pints (not bad for a 1050 beer!) On my last visit on May 19th the only draught of any description was Camerons bitter served via the DAB Hansa lager pump. At the end of 'Happy Hour' that too ran out, leaving only keg cider.

All this is now academic, however. Towards the end of May the cafe bar was sold to an outfit called Fine English Hotels and the range of beers has completely changed.

Beinlos

(Fascinating as they are, no more cafe bar stories for a bit, please  
- Ed (no relation))

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*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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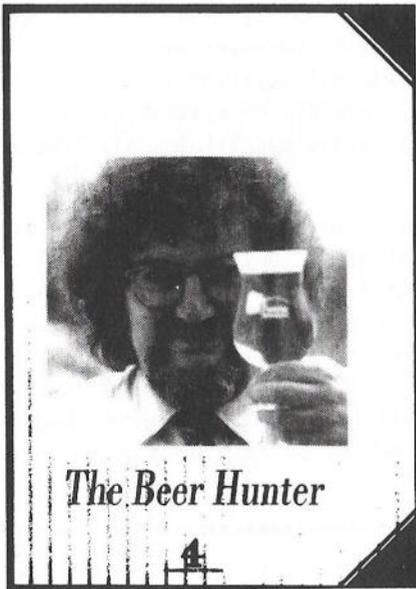
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## BOOK REVIEW

### THE BEER HUNTER by Michael Jackson (Channel 4 Television)

I'll begin by declaring a difference of opinion. I don't share Michael Jackson's premise that beer should be treated like wine. It seems to me that the advantages (appreciation of the 'richness and variety' of flavours and styles, and respectability) are outweighed by the disadvantages - snobbery, and an increasing tendency to use strained and sometimes nonsensical language by a succession of writers each trying to be more amusingly pretentious than the last. All right, I suppose

I know what he means when he describes beers as "smooth and chocolatey" - presumably he's talking about a thick, smooth texture and a slight sweetness. There is some basis to the comparison, and it's fairly concise. But "a hint of passion fruit" (Rodenbach Grand Cru) demands the qualification, "No fruit is added, but the character is there all the same." Sounds suspiciously subjective to me! The description of the Dutch Schaapskooi Dubbel as having "notes of Madeira, chocolate, raisins, perhaps prunes" is simply irritating - it confuses the taste-buds in the same way that someone mindlessly switching channels on the radio assaults the ears. And I think it does the Belgian Kriek a disservice to compare it to pink Champagne.



But to be honest, I've picked the worst examples. In general, the book is well written and remarkably free of the worst excesses of journalism (except "In the days when the only travellers were pilgrims (or crusaders), the only hotels were abbeys." That made me wince a bit!) The description of brewing processes, styles and terms is clear without being patronising, and it was interesting to learn that the English hop varieties took their names from the Kent hop growers Mr Golding (c1790) and Mr Fuggle (c1875).

The Belgian section is the best, with an impeccable selection of detail conveying a lot of information in limited space. The pronun-

ciation guides (Lambic - "Lombeek"; Gueuze - "almost like cursor") are helpful and will save non-linguists embarrassment when venturing into new territory abroad. Whether the average stockist at home will recognise the correct pronunciation remains to be seen! Here, the comparison with wines is useful as a way of defining groups - the Lambics with their wheat content and wild yeast are "The Champagnes of the beer world"; the Burgundies are the dark red beers made in West Flanders, notably Rodenbach Grand Cru; and the "dessert wines of the beer world" is a phrase used to deal with the rest - the golden Duvel ale (8.2% alcohol), or the dark Gouden Carolus from Malines.

Similar clarity is found in the sections on Germany, Czechoslovakia and America, though the coverage is more sketchy. "The Best of British" disappointingly deals almost exclusively with Batemans, which I felt was a bit of a cop out. Not that Batemans don't need - and richly deserve - the publicity. They do. But surely it should have been possible to include more of the rich variety of British ales? A mere passing reference to Fullers and Bass hardly constitutes all "The Best of British".

The book is glossily presented with some very clear, attractive photographs. A pity that the rest look as if they've been snapped with a Polaroid direct from the TV screen. A blurred picture of the author beering and dining his brewer friends does less than justice to the television series on which the book is based. But it's generally a good, quick read, attractively presented and not overpriced at £2.50. There's also a useful list of stockists on the last page, together with a recipe which I imagine was put in to fill up the space, but which sounds OK.

SR

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### VAUX AGAIN

Tetleys have sold the Cross Keys on Jersey Street, Ancoats, to Vaux. Let's hope they don't mess this nice little pub about.

### HALLIGANS

The New Cross on Swinton Hall Road, Swinton, has been done out by Tetleys and renamed Halligans - a nickname the pub has had since the 1930s, when Robert Halligan was landlord. The pub re-opened in mid-May.

# RUPERT'S PAGE



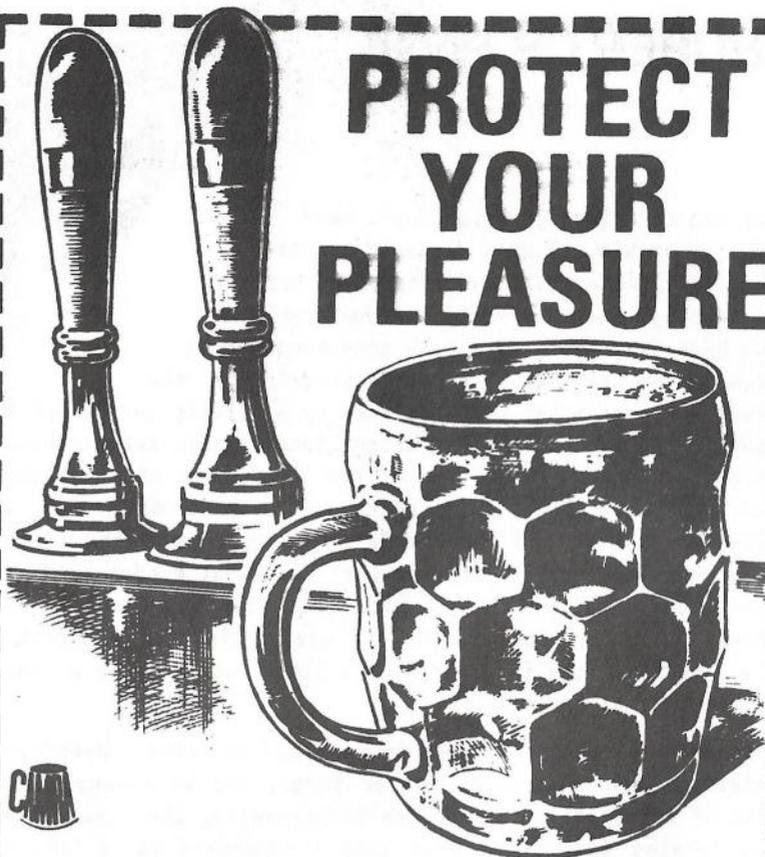
I've had to return to hold Eddy's hand and prevent him allowing deranged correspondents to defame all and sundry and bring the Campaign into disrepute. In the time that I've been away there have been some encouraging moves in the Campaign. The overall editrix of the toper's vademecum has been replaced by a balding person of restricted growth. Here in Grotley, overweight homebreakers seem to have survived motions of censure. Even the turgid somnolence of the Slumley branch seems to have been transformed by members of PHLEGM and their acolytes. Beinlos and Charlie Bass are busy compiling their own list of supertaverns to rival the branch's somewhat mundane and predictably bland selections. The branch which has been concerned with such peripheral issues as saving pubs and campaigning for a decent pint has, as a result of the infusion of new blood, moved on to a consideration of more central issues.

No longer will our endeavours be confined to actual taverns. Fictional hostelries are as crucial to our image, and in consequence the full depth of talent will concentrate on preventing the Isaac Nimby brewery from turning the Tripes Arms into a cardboard valhallah. Presumably the pretend keg beer could eventually, in the fullness of time, become pretend real ale. What a wonderful campaign! Perhaps Ben Chestnut, who was so vocal in support, will have recovered from the temporary amnesia, which caused his non-appearance at the recent amber nectar show, in time for him to give this issue the mixture of sober consideration and dynamic enthusiasm which it deserves.

I have long held, along with Badge and Madge Fairplastic, that meticulous minutes and a close examination of the minutiae of constitutional matters are the essence of branch meetings. Instead of surveying pubs and discussing marginal campaigning matters, we will in future be enthralled by lengthy discussions of procedural considerations so that at the end of the day, those who find themselves in a minority of one will find themselves, by virtue of proxy votes, in a minority of two. This is a welcome democratic move which will curtail the machiavellian hegemony of the self-perpetuating oligarchy who seem to have lost touch with the grass roots opinion of Slumley suppers.

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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

## BOLTON

Fri 1 June, Evening trip to Stockport Beer Festival  
Thur 7 June, 8.30pm, Branch Meeting, Man & Scythe, Churchgate  
Fri 22 June, Manchester Crawl. 7.30 Crown & Cushion, 8pm Harp & Shamrock, 8.30 Marble Arch, 9.30 Beer House.  
Sat 23 June, Trip to Appleby and Keighley including trip on Settle-Carlisle railway.  
Thur 28 June, 8.30, Branch Meeting, Lodge Bank Tavern, Bridgeman Street. Please Note: This is the July meeting brought forward due to local holidays.  
Sat 21 July, Blackpool trip. Meet 11am York Hotel. 11.23 train from Trinity Street  
Contact Barbara Kerks, Bolton 658458 (h), 22494 x2221 (w)

## WIGAN

Wed 13 June Branch Meeting, Springfield Hotel, Springfield Rd/Rylands Street, Wigan  
Wed 4 July, Independents Day Crawl. Final details to be arranged.  
Contact: Brian Gleave, Atherton 876200 (w), 840658 (h)

## ROCHDALE, OLDHAM & BURY

Tues 5 June, Branch Meeting, Gardeners Arms, Greenacres Road, Oldham, 8.30pm  
Tues 19 June 8.30pm, Committee Meeting, Puckersley Inn, Fir Lane, Royton  
Tues 3 July 8.30pm, Branch Meeting, Old Boars Head, Long Street, Middleton  
Contact: B Lee 061 766 6601 (w), 0706 82 4407 (h)

## TRAFFORD & HULME

Sat 2 June, Tatton Park Rally. Saturday lunch & evening in Knutsford  
Mon 4 June, Mitchells Brewery trip (evening). £5.50  
Thur 7 June 8pm, Committee Meeting, Faulkners, Altrincham  
Thur 14 June Survey of Moberley (by train). Greyhound 7.30, Railway 8.30, Chapel House 9pm, Railway 10.45. NB. Check new train times.  
Thur 21 June Branch Meeting, Melville, Urmston, 8pm  
Thur 28 June Bowdon/Hale survey. Stamford 8pm, Griffin 8.30, Silks 9.15, Railway, Hale, 10pm.  
Thur 5 July Committee Meeting, Grand Junction, Hulme, 8pm, and then Hulme Survey  
Thur 12 July Wards Brewery trip (evening). £6 each.  
Contact: Allan Glover 061 962 9890 (h), 061 872 2373 (w)

## NORTH MANCHESTER

Wed 6 June, Trip to Ramsbottom & Entwistle. Pick up 6.30 opposite Longridge House, Manchester, 6.45 Eccles Library, 7pm Swinton turning circle.  
Wed 13 June, Regional Meeting, Marble Arch 8pm  
Wed 20 June, Branch Meeting, Crescent, Salford, 8pm  
Fri 22 June, Joint Manchester Crawl with Bolton Branch. Crown & Cushion 7.30, Harp & Shamrock 8pm, Marble Arch 8.30, Beer House 9.30pm.  
Wed 27 June, Prestwich. Coach & Horses, Besses, 7pm, Railway & Naturalist 8pm  
Wed 4 July, Independents Day Crawl. Kings Arms (Dobbin's) 7pm, Jolly Angler 8pm  
Sat 7th July, Independents Day at Ashton Canal Festival, Portland Basin, Ashton.  
Contact: Roger Hall 740 7937

\*\*\*\*\*

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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

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