

WHAT'S DOING

MARCH
1991

THE MANCHESTER BEER DRINKER'S MONTHLY MAGAZINE

PUB UNDER THREAT

The Tallow Tub on Chapel Street, Salford, is under threat from a development of the Cook Street Brewery site. The listed parts of the brewery will be safe, so the new development will include the tower and the Cook Street facade, but much of the remainder will disappear. CAMRA did ask for the Tallow Tub (originally the Queens Arms, below)



itself to be listed but unfortunately the inspector looked only at the exterior which had been progressively bastardised by Whitbread during their ownership. The building today, with its bricked-up doors, canopies and inappropriate signage, is somewhat unprepossessing. Had the inspector ventured inside, however, he would have observed that the pub retains its original floor plan and that the unspoiled interior features are unique in Salford - impressive tiling throughout and a glass screen between the vault and the rear room. It is these interior features (rather than the tatty exterior) which could be restored at minimal cost, which make the pub worth saving.

The Tallow Tub occupies a tiny area of the development site and would, because of its main road position, probably be replaced by grass and railings. It dates back to 1802, is a building of character and could form a focal point for the new development in an area which will, given current proposals, be underpubbed.

Paul Mason is mounting a campaign to prevent the destruction of this historic pub and would be pleased to hear from anyone interested in joining him in fighting Whitbread's proposals. Paul can be contacted on 061 834 9364.

BIGGER QUEENS

The extension at the Queens Arms free house, Honey Street, Red Bank, Manchester, is set to open on 22nd March. The building work involves reconstructing No.4 Honey Street (the Queens is No.6), effectively doubling the size of the pub. The bar will be extended into the new part and there will be a "real fire".

BOLTON BRIEFLY

Forshaw's bitter from Burtonwood is now on sale at the Poacher, Scot Lane, Blackrod. The Oddfellows Arms (GBG-listed) on St Helens Road, Bolton, sells handpulled Stones bitter alongside Greenalls mild and bitter.

A recent tour of Bolton's wine bars found real ale on sale in quite a number - but at a price. Corks on Bradshawgate sells a palatable pint of Stones bitter, but at £1.16 a pint. Across the road, Yates's Wine Lodge uses mini-handpumps (electrically assisted?) for Thwaites mild and bitter. The guest beer at Maxims a few doors away was Batemans XXXB, alongside the regular Vaux Samson ale. And the range at the Bears Paw on Churchgate comprises Tetley dark mild, bitter and a £1.16 pint of Ind Coope Burton Ale.

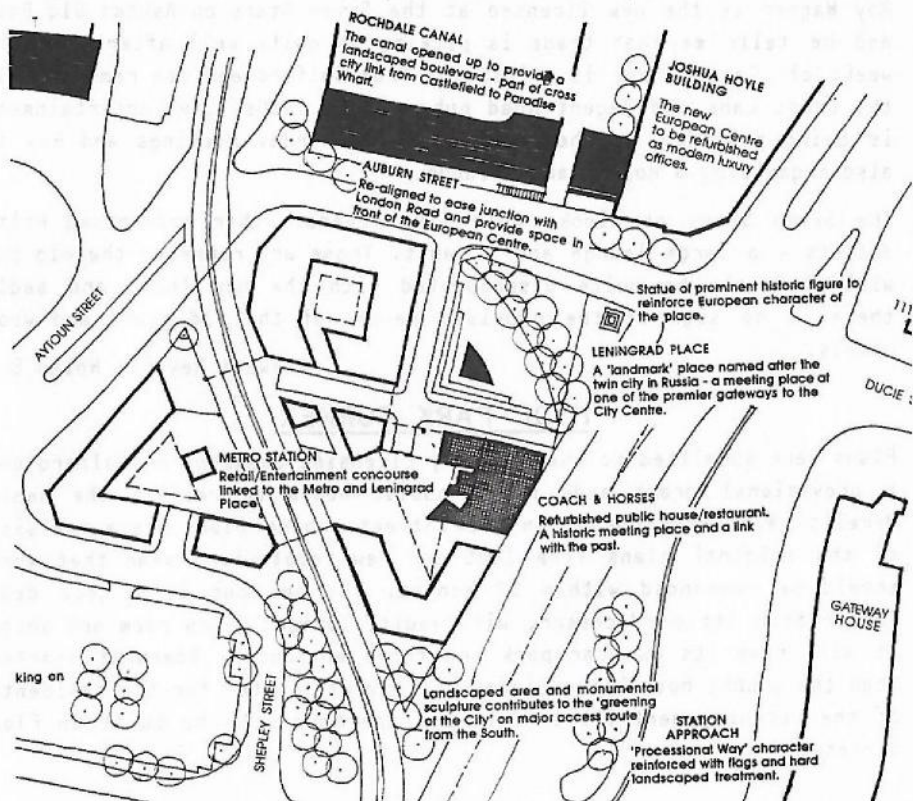
Des Nogalski

COACH & HORSES PLAN

The Strategy Study for the Coach & Horses, London Road, Manchester, prepared by D C Architects and commissioned by the Greater Manchester branches of CAMRA, is now being studied by the Central Manchester Development Corporation. The Development Corporation have the planning powers and the resources to rescue the pub if they take up the recommendations of the report.

The Piccadilly area of Manchester has been identified by the Development Corporation as a "Gateway to the City" and the proposed Leningrad Place (see plan) is in a key position. The eighteenth century Coach & Horses would be an important element in the "mixed use" development of Leningrad Place. (This name has been suggested as Manchester is "twinning" with Leningrad. Also, a lot of people are under the impression that Marx and Engels used to booze in the Coach & Horses. This myth came about because Engels' dad's office was in Southgate, near the Waggon & Horses.)

The proposals show a new "pocket handkerchief" park on the corner of



the site, and Leningrad Place would be defined by a combination of new buildings and the renovated eighteenth century buildings; the Coach & Horses would become one of Manchester's key attractions. The three new buildings would be "Victorian in scale" and linked together by glazed arcades. The core of the ground floor area would be a passenger station for Metrolink, surrounded by a concourse containing a variety of shops; the upper floors would be office accommodation.

The Development Corporation have been encouraged to take the lead in making the development of Leningrad Place a reality and to commission the preparation of a more detailed development brief. They could purchase the interests of the present landowners of the site, including the Coach & Horses, to ensure that the eighteenth century buildings survive. In addition to a major developer taking on the whole site, breweries with sound track records in the restoration of historic public houses should be approached with a view to developing the Coach & Horses.

SEVEN STARS

Roy Wagner is the new licensee at the Seven Stars on Ashton Old Road and he tells me that trade is picking up quite well after the many weeks of closure. Roy is originally from Salford and can remember all the Cross Lane and Regent Road pubs of the 1960s. Live entertainment is being provided at the Seven Stars on Sunday evenings and Roy is also organising a Holts darts league.

The Seven Stars now looks much like several other modernised Holts outlets - a large lounge and a vault. Those who remember the old pub will obviously be quite disappointed with the new look, and sadly there is no sign of the promised re-use of the old glass and wood panels.

Stewart Revell, Holts BLO

HYDE PARK CORNER

Plans were submitted to the February Licensing Sessions at Salford and a provisional grant made for a public house to replace the semi-derelict Hyde Park Corner on Silk Street. These plans are a revision of the original plans from 1986 and new regulations mean that work should be commenced within 12 months. The new pub is a good deal larger than its predecessor, with vault, lounge, games room and snug. It will have its own car park and three entrances. Somewhat smarter than the grubby hovel it replaces, it may well cater for the residents of the recently gentrified flats and the houses to be built on Flax Street.

**WIGAN BEER
FESTIVAL
FOURTH BEER
AT THE PIER**

**The Mill at the Pier,
Wigan Pier**



7th - 9th March 1991

OVER 40 REAL ALES AND CIDER

**Admission £1.00, (£1.50 after 8.00pm). Free to
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and Free to all on Friday Lunchtime.

Thursday 5.30 - 11.30;

Friday 12.00 - 3.00 & 5.30 - 11.30;

Sat 12.00 - 4.00 & 7.00 - 11.00.

Entertainment Thursday Lazy River Jazz Band

Friday (eve) Modern Jazz

Sat (lunch) Intoxicated Brass

Sat (Eve) Last Blues Band

**Food all sessions including authentic
German sausages**

KING'S ALE

Leo King

The pub that has had so many names - Oxford Vaults, Cork & Screw, Beef & Barley, Shady Lady, Oxfords - has yet another - the Grand Central. This pub on Oxford Street in central Manchester now sells real ale in the form of Wilsons, Websters, Ruddles (best bitter) and Boddingtons. It has been modified sensibly, with no daft gimmicks, and the place is comfortable with cloth-covered upholstery (not that sweaty, squeaky PVC). The old Oxford Vaults has seen a variety of owners - Walker & Homfray, Wilsons, Watneys and Grand Met - and now BodPubCo appears to be in charge. From the front it is hard to tell what the place sells and the name "Grand Central" is not very clear. However, the usual illuminated Boddingtons signs are at the side of the building and in the cul-de-sac to the rear. The sign at the rear is probably only noticeable when entering or leaving the Salisbury or Archie's Bar. Incidentally, Ruddles best bitter in the Grand Central is 9p a pint cheaper than in the Salisbury.

The Bulls Head (Whitbread), Chester Road, St Georges, is closed and boarded up. It is becoming increasingly clear that overcharging for beer, lager, etc, by Whitbread is resulting in the continued closure of their outlets. On the other hand, consider Holts' continued success in purchasing former Whitbread pubs, extending existing tied outlets and even building new ones. Holts have at last established themselves in the city centre of Manchester by taking over two former Whitbread pubs, the Crown & Cushion on the corner of Corporation Street and Aspin Lane (a little off the beaten track, maybe, but still in the city centre), and the Crown & Anchor on Cateaton Street. The Big Six - Big Prices policies have also hit Allied and Grand Met and Holts have also purchased two Grand Met outlets - the Old Blue Bell in Bury and the Red Lion in Droylsden.

The old City Centre of Salford has, believe it or not, more pubs on its main street, Chapel Street, than shops. With the two John Smiths outlets - Egerton Arms and Peel Park Inn - and the Albert Vaults (Tetleys) converting to real ale, the mile-long Chapel Street and adjacent streets offer a rich variety of real ale. Only three pubs sell the fizzy stuff. The Bird in Hand (Banks's), St Stephens Street, was on keg beer when it was a Wilsons pub. The other two pubs which insist on keg year after year are the Black Lion (Bass), on the corner of Chapel Street and Blackfriars Street, and the Church Inn (Greenalls) on Ford Street. If you include the Cathedral Arches, the following real ales are available in the area: Boddingtons, Burtonwood, Castle Eden, Chesters, Flowers, Greenalls, Holts, Lees, Marstons,

Robinsons, Ruddles, John Smiths, Tetleys, Websters and Wilsons. All these and several regular and guest beers at central Salford's three premier real ale outlets: Crescent, Kings Arms and Prince of Wales. The expected closure of the Crescent has not yet taken place and my recent visit found the place thriving, with many real ales available. The Crescent should stay as it is - a great pub. The Kings Arms also offers a grand array of real beers from its many handpumps and the Prince of Wales on Oldfield Road offers a nice little selection. Traditional ales in traditional pubs in a traditional city centre - that's Salford!

The largest pub in Manchester city centre must be the John Willie Lees (no need to mention the brew!) on Withy Grove. The pub is adjacent to the Arndale Centre and the Arndale Bus Station, has a rather small vault downstairs and a vast lounge upstairs. The John Willie Lees has recently been completely redecorated and without doubt it is one of the most luxurious pubs in central Manchester. Unfortunately, the lounge is so big that it can appear quite empty with two dozen or so customers. Lees beers are dispensed by electric pumps and are always in excellent condition.

I recently came across three bars in the centre of Manchester which sell real ale. The first, a bar/restaurant-cum-pub on Portland Street, between Oxford Street and Princess Street, is called the Vogue. Tetleys traditional bitter is dispensed by handpumps at a reasonable £1 a pint. The second licensed establishment is on St Mary's Street, off Deansgate and opposite the side of Kendal Milne's. It is called the Gemstone and sells handpumped draught Bass and Stones bitter. This bar is very expensive - I was charged 66p for a $\frac{1}{2}$ pint of Bass. The third place is called Courtney's Bar (Courtney & Co, Vintners Ltd). To get there, turn first right from the Gemstone at the Parsonage and it's on the left at the corner of North Parade. The inside is reminiscent of the grand circle at a theatre, with the bar in a kind of abyss. Two handpumped traditional beers - Tetley bitter and Ruddles best bitter - are on sale. The Ruddles is £1.10 a pint.

Mulligan's (formerly the Waggon & Horses) in Southgate, near to Kendal's, still maintains its Irish flavour. The one-roomed pub is arranged to give it a "Dublin bar" feel, with Irish posters and piped Irish music. Handpumped Ruddles best bitter is on sale, and for that taste of Ireland there is Beamish and Crawford Stout.

Not far from the Waggon & Horses, Mr Thomas's Chop House on Cross Street still sells handpumped traditional ales in the form of Boddingtons bitter and Marstons Pedigree. The Bank on Mosley Street

now sells real ale in the form of Tetleys bitter. The City Arms, Kennedy Street, no longer sells Walkers best bitter and I could not see the Jennings either. The pub sells Tetleys bitter and mild (yes, mild) and Ind Coope Burton Ale, which was superb. The Crown & Anchor, Cateaton Street, is really packing them in. Well, it's now a Holts pub and at 80p for a pint of bitter, what do you expect!

BUFFET BAR BATTLE CONTINUES

CAMRA recently met with British Rail Property Board officials to discuss the future of Stalybridge Station Buffet. It was an opportunity for CAMRA to stress the importance of retaining the Buffet Bar in something like its present form and to express concern about the dangers of this unique watering hole being turned into a pastiche of its present style, with inappropriate extensions and Victorian bric-a-brac in an attempt to cater for some mythical "family market" in Stalybridge.

However, we did agree with BR that there may be scope for some improvements to give the place a broader appeal. The extension of the lease is now a matter of negotiation between British Rail and the Redfern family, who have run the Buffet Bar for the past 20 years. The Redferns have been very good custodians of this piece of our Victorian heritage up to now, so let's hope they can deal with BRPB and carry on for a further 20 years.

In the meantime, the campaigning continues because BR does not seem to be fully aware of the extent of support for this famous bar. Petitions are doing the rounds and postcards are being distributed for people to sign and send to BR Chairman, Sir Robert Reid.

Peter Barnes

BODPUBCO NEWS

The DOG INN, Chadderton, is to be smartened up and converted from keg OB beers to cask. All keg OB pubs have been steadily converted to cask and the ones remaining are the most difficult to convert because of cellar problems.

The ROYAL CENTRAL (ex-Cox's Bar), Manchester city centre, is no longer a "Henry's Table" outlet and it has reverted to the pubs division. It is expected to have a regular guest beer in the near future.

The BRIDGEWATER in Worsley is undergoing a major (£1m) refurbishment. It is expected to reopen around Easter in revamped posers' palace style.

The HIGHLAND LADDIE in Ashton is also closed and will reopen as a trendy Sam's Bar (to join with those in Bolton, Hyde and Blackpool).

Rose & Crown

Manchester Old Road - Bury

BEER FESTIVAL

30

DIFFERENT BEERS

28th, 29th, 30th, 31st March

- Hot food available -

HOLTS AT NORTH MANCHESTER

Dick Venes, Under-Brewer for Joseph Holts Brewery, gave a talk and slide show to the North Manchester Branch of CAMRA at the end of January. Some interesting historical facts were given: The number of pubs reached 120 between the wars, falling to 70 in the 1950s. The count at present is 99 (see last month's WD), though two are not open at the moment.

Mild in 1963 accounted for 55% of sales (600 barrels), 25% in 1983 and 22% in 1990, though sales are now on the increase. Mr Venes was particularly proud of the quality of the mild, and drew attention to the excellent bottled beers: Pale Ale, Brown Stout and Sixex. Diamond Ale had been dropped some years ago, though a crate had recently been discovered.

The recipes for the draught beers had remained the same for the last 30 years. The various ingredients are:

Water Tap water has been used since 1969. Gypsum powder is added to the mash to confer hardness, but not to the extent of Burton water.

Malt Very high quality malt is essential, not least because of the small mash tuns (large brewers can get away with inferior malts in large mashes). There are seven suppliers, mainly in the Eastern Counties, Yorkshire and Scotland. In addition to Pale Malt (the main ingredient in all beers), Black Malt is used in mild and bitter, Crystal Malt only in mild.

Flaked Maize is still used, possibly out of superstition (though it does add to flavour and dilute nitrogen content).

Invert Sugar The pale version (15%) is used in bitter and the richer dark sugar (20%) in mild.

Hops A mixture of bittering and aroma hops. Samples of the 1990 crop were passed round the meeting.

Yeast The same mixture of strains has been in use for many years, although a sample is on deposit in the National Yeast Collection. Yeast is not pressed for re-use, as this risks infection. Instead it is skimmed off, by a "parachute" device in the old fermenters and by suction in the new, closed vessels.

Beer (normally!) stays in the brewery for seven days before it goes out to the pubs. Pumping is kept to a minimum as it can destroy the head-forming proteins.

There seems little prospect of getting draught Sixex. It is brewed only about once every eight months, in a 100 barrel length, and the system does not lend itself to the odd barrel of draught for festivals, etc.

Some of the old brewery buildings are now falling down and a massive re-investment is underway; eg, a bigger mash tun will be obtained.

The future appears promising. The business seems safe in the custody of the Kershaw family. Beer quality can only get better. Policy on pubs is for a slow, steady increase in number. Free trade is also on the increase, especially in ex-Wilsons pubs, but this is not without its own problems, such as unsuitable cellars.

Mr Venes recommended their publication "Manchester Ales and Porter" at £1.75 for further reading.

Pete Cash

5TH-OLDHAM BEER FESTIVAL

Friday 5th - Sunday 7th April at the Werneth Park Music Room, Frederick Street, Werneth, Oldham.

Opening Hours

Friday: 6.00pm - 11.00pm

Saturday: 11.30am - 4.00pm, 6.00pm - 11.00pm

Sunday 12 noon - 3.00pm

Over 25 real ales and ciders; foreign bottled beers and wine.

Entertainment on Friday and Saturday evenings.

Food at all sessions.

Admission: £1 evenings, 50p lunchtimes

Free entry to CAMRA members

The beer festival is presented in association with the Mayor of Oldham's Charity Appeal.



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Westons Scrumpy & Vintage Ciders.

Wide Selection of Wines £2 - £20

Parties & Functions supplied.

Note: We operate under the Wholesale Licensing Act, therefore minimum purchase is 24 bottles beer or 12 bottles wines/spirits, which can all be different.

Open: 8am - 5.30pm Mon-Fri, 11 - 3 Sat, 12 - 3 Sun

Telephone orders accepted on a COD basis

WIGAN & DISTRICT

Dave White

For a progressive organisation, CAMRA and its members spend an awful lot of time looking back. Some of us mourn the passing of the multi-roomed pub; others fondly remember the times when Boddies bitter was good and cheap and smelled of horse manure. Personally, I hanker after the days when licensees sold what was advertised behind the bar. That said, draught Bass should soon be on sale at the CHARLES DICKENS HOTEL on Upper Dicconson Street, Wigan, with Ind Coope Burton Ale joining the Walker range at the SILVERWELL HOTEL, Darlington Street East. Until then, mine hosts, could you turn the pump clips round? There are numerous other instances...

Some beers new to Wigan town centre have actually arrived. The MARKET TAVERN, Mesnes Street, now sells Theakstons XB alongside the best bitter, YSB and Youngers IPA, while the SWAN & RAILWAY on Wallgate must have the widest choice of ales of any pub in Wigan. The latest addition to the S&R is Banks's mild, to go with draught Bass, Courage Directors, Stones best bitter, John Smiths bitter, Bass 4X mild and Banks's bitter - and there are few pubs that can shift two milds.

The BALL & BOOT, Orchard Street, has re-emerged as the DOUGLAS GATE, at long last. The interior of the pub is little different, but the sign hanging outside is a sight for sore eyes! Was the Great Gate of Kiev really on the mouth of "the Duggie"? Tetley bitter was the only ale on sale at Christmas, but I understand that a guest beer is promised.

Still with Tetley, there is no truth in the rumour that the BIRD I' TH' HAND, Gidlow Lane, is about to go over to keg ale.

A visit to some of the "kids' pubs" in the town centre revealed one or two pleasant surprises. The Theakston best bitter in the CLARENCE, Wallgate, was in very good nick, as was the same beer in the WHITE-SMITHS ARMS on Standishgate. The latter pub also sells Boddingtons bitter, while "Clarence's" (or Harry's Bar) has Burtonwood bitter. Meanwhile, at YATES'S WINE LODGE, Millgate, the current cask line up is Stones best bitter, Websters Yorkshire bland and Ruddles Blue.

Ruddles Blue has disappeared from the PARK HOTEL, a Wilsons house on Manchester Road, Higher Ince, and has been replaced by Tetley bitter. For the record, Tetley have more pubs than anyone else in Ince-in-Makerfield...

The DICCONSON ARMS, Appley Lane North, Appley Bridge, has reopened and

is selling real ale again for the first time in years. The beer engines are no longer redundant and cask Burtonwood bitter and Forshaw's bitter are to be had. The mild is keg.

In brief: Alan Taylor, landlord of the GBG-listed HARE & HOUNDS, Ormskirk Road, Upholland, is about to leave and Greenalls will probably turn this pub into a managed house... Good news for mild drinkers in Lamberhead Green as the TRAVELLERS REST, Orrell Road, has reverted to the real stuff. This Tetley pub still has one of my favourite contraptions of yesteryear - a pinball machine. I can feel another bout of nostalgia coming on...

UP THE SPOUT

Many of the pubs we've seen closed on the fringe of the city centre and in the wastelands of the inner city have, in the most part, lacked architectural merit. Their demise has been mourned, nevertheless, as a symptom of the erosion of a centuries-old tradition, a diminution of community and a loss of recreational choice. Now, it would seem, substantial pubs in prime locations are under threat. The Crown & Kettle on Great Ancoats Street/Oldham Road is closed and boarded-up.

A sign inside the pub suggests that it was a Stipendiary Magistrates' Court some two-and-a-half centuries ago. In its present incarnation the Crown & Kettle was never that - the building was one of the last purpose-built gin palaces from the turn of the century and its high ceilings, ornate decoration and stained glass windows reflect the style of that era. At one time it boasted a full-size statue of Churchill and some of the walls are still furnished with the wood panelling from the R100 airship.

The Crown & Kettle is undoubtedly a pub of character. Its origins go back beyond the present building to the Iron Dish & Cob o'Coal - an alehouse which existed when Great Ancoats Street was Ancoats Lane and Oldham Road was Newton Lane; to a time when Ancoats was a rural area, before the Industrial Revolution brought about the growth of warehouses and factories which have characterised the district for the last two hundred years.

The Crown & Kettle is a pub of great architectural and historical merit. It must not be allowed to die. If Grand Met, Watney, Inn-trepreneur can't make a go of it then they should sell it to someone who can - at a reasonable price.

LETTERS



THE GREEN MAN

Sir - So, CAMRA members are to be banned from going into pubs concerned with foxhunting. Fair enough. I've never agreed with the pink-suited unspeakable in pursuit of the uneatable. But why stop there? Surely, the Hare & Hounds is as reprehensible as the Fox, so let's kick that into touch as well. Let's not have anything at all to do with cruelty to animals, so out with the Bay Horse, the Black Dog, the Bulls Head, the Eagle, the Tanners and the White Horse, as well as the Cart & Horses and the Waggon & Horses. I've never been very keen on pubs which glorify war, so let's chop the Brigadier, the Crown & Volunteer, the Duke of Wellington, the Lord Nelson and the Sabre.

In a secular society we shouldn't have pubs called the Church and pubs which glorify Royalty like the Crown & Anchor, the Crown & Cushion, the Duke of York, the Duke's Gate, the Kings Arms and the Kings Head. Perhaps we should also shun those hostelries which commemorate minor aristocrats like the Bridgewater, the Derby Brewery Arms, the Eagle & Child, the Egerton, the Ellesmere, the Legh Arms and the Wilton, or those which hark back to heraldic times - the Golden Cross, the Golden Lion, the Griffin and the White Lion. In fairness, we should chuck out those which lionise working class solidarity and the nobility of toil. So no more pints in the Bricklayers, the Friendship, the Foresters, the Morning Star, the Papermakers, the Railway or the Sidings.

I'm sure you could find good reason to avoid all these pubs and more. I'm not going to avoid them because they're all Holts pubs. CAMRA's reputation is bad enough without letting the press get hold of things which make us out to be a load of barmpots. Let's save beer and pubs from the threats of the big brewers. We're not here to further other causes, no matter how well-deserving they might be. If the Fox & Hounds sells decent beer then fine, even if it is frequented by berks in hunting pink.

RP

MUSIC MATTERS

Sir - What a miserable fellow John Lawrance (letters, Feb) sounds to be! I could take him to pubs all over the Manchester area where regulars turn up in droves to be entertained - and not by third-raters, but by top-line practitioners in numerous styles of music.

Some of those styles may fall under Mr Lawrance's broad heading of

"Rock" - if he doesn't like that, he can always stay away. I, too, would love to see pubs in Manchester where you could hear the regulars, as I heard in a Cologne beer-hall a year or two back, break into an operatic chorus by Verdi. Nevertheless, not all popular culture is dross - 95% of it may be, but then so is 95% of most things.

Rhys P Jones

BEINLOS BITES BACK

Sir - Never have truer words been spoken in jest. Rupert (Feb WD) hit the nail on the head: "Those of us who'd quaffed several pints without noticing its inherent inferiority must really get our act together." That sarcastic remark sadly sums up the majority of North Manchester CAMRA members.

Draught meths, Irwell water and gnats vomit, if served through a Holts pump, would no doubt be quaffed enthusiastically by these "connoisseurs". To be objective, they must realise that Holts today is nothing at all like the Holts of a few years ago. Charlie Bass and myself can claim to speak with some authority on this point. How many branch members can equal our achievement of having drunk in all Holts pubs, including the newest additions and those that were knocked down over a decade ago?

When Holts was at its peak, we would spend an enjoyable Friday evening taking in over a dozen pints of Holts bitter on our weekly crawl of the A57 in Eccles/Patricroft, with no after-effects. Unfortunately, two pints of this new breed of Holts bitter leads to an immediate headache. This is not caused by any increase in the ABV, but mainly by the presence of artificial clearing agents (Murphys). Holts may be the cheapest pint in the country, but it's surely worth paying a few pence more for better quality beer.

As the criterion for inclusion in the Good Beer Guide is that a pub must consistently sell good beer, no Holts outlets can possibly merit inclusion in future editions unless the quality and consistency of their products improves dramatically.

Beinlos von Unterpfaffenhofen-Germering

NEW FOR ROBBIES

When the snows melted in Castleton, near Rochdale, it was discovered that the New Inn is no longer a free house. Robinsons bought the pub at the end of last year and it now sells Best Mild, Best Bitter (97p), Old Tom and Hartleys XB (98p).

IRLAM NEWS

The Boathouse is under new management less than a year after BodPubCo terminated Albert Valentine's long and successful tenancy. New managers Barry and Jill believe in a high standard of beer, food and service and it shows. In particular, the sales of Boddingtons mild have increased since their arrival. I'm assured that the Boathouse will remain essentially a community pub, where regulars and visitors alike will be made equally welcome.

The Ship (WD Jan) hadn't gone on to traditional Greenalls on my last visit in mid-February. The brewers are dragging their feet a little, but real ale should be on sale soon.

Bill Collier

WHITE HART

Grand Met has given up on yet another Oldham Road pub. The White Hart on the corner of Collyhurst Street has been acquired by the Control Securities group.

FARE DEAL

Early evening is often a difficult time to find a pub which serves both a decent pint and food. It is therefore pleasing to see one pub, not too far from the city centre, serving food at tea time. The Crown & Cushion on Corporation Street now has a selection of snacks and more substantial meals at reasonable prices to complement their value-for-money Holts mild and bitter. A pencilled note on my menu adds, "Artists on Friday night". Now, whether this means that, come the end of the week, the place is crammed with latter-day Botticellis, Rembrandts and Picassos falling over each other to paint your portrait for the price of an egg on toast, I'll leave to your imagination.

Roger Hall

WHAT'S DOING contributions should be sent to the editor c/o 88 Ringley Road, Stoneclough, Radcliffe, Manchester M26 9ET. News, articles, letters, etc, must arrive by the 20th of the month for inclusion in the next month's issue.

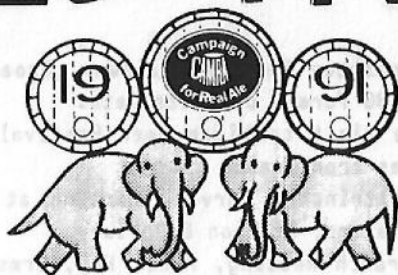
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Branch Diary

ROCHDALE, OLDHAM & BURY

Tues 5 March 8.30pm, Branch Meeting, Bank Top Tavern, King Sq, Oldham

Tues 12 March 8.30pm, Bury Beer Festival post-mortem. Old Boars Head, Long Street, Middleton

Tues 19th March, 8.30pm. Committee Meeting, Diggle Hotel, Sam Road, Diggle, Saddleworth.

Tues 2nd April 8.30pm, Branch Meeting, Entwistle Arms, Halifax Road, Hamer, Rochdale.

Fri/Sat/Sun 5/6/7 April, Oldham Beer Festival. See elsewhere for details.

Contact: B Lee 061 766 6601 (w) 0706 824407 (h)

TRAFFORD & HULME

Thur 7 March 8pm, Committee Meeting, Railway, Broadheath. Meeting to collate and finalise GBG forms, comments, etc.

Sat 9 March Lunchtime visit to Wigan Beer Festival and curry in town afterwards. Train times from Branch Contact

Thur 14 March 8pm, Altrincham Survey starting at the Grapes, then Faulkners Arms, Bricklayers, Station & Railway

Thur 21 March 8pm, Branch Meeting, Manor Hey, Urmston. (NB: 245 bus stops just outside). Also to visit the Lord Nelson at 10pm.

Thurs 28th March 8pm, Sale Survey, starting at the Carters Arms, then Legh Arms, Temple and Railway, Sale.

Thur 4 April 8pm, Committee Meeting at the Cornbrook; also visiting the Toll Gate (approx 10pm).

For further details contact: Allan Glover 061 962 9890 (h)

061 876 0340 (w)

NORTH MANCHESTER

Wed 6 March, Pendlebury Crawl. Halligans, Swinton Hall Road, 7pm. Station 7.30pm, Butchers Arms 8pm.

Weds 13th March, Good Beer Guide Final Selection. Crescent, Salford, 8pm prompt. Offensive weapons to be left at the door.

Weds 20th March, Branch AGM, Marble Arch, Rochdale Rd, Manchester, 8pm

Wed 27 March Cheetwood, Derby Street, 7pm; Mile House, North St, 8pm.

Wed 3 April Committee & Social, Kings Arms, Bloom Street, Salford 8pm

Wed 10 April, Regional Meeting, Marble Arch, 8pm

Wed 24 April, Branch Meeting, Crescent, Salford, 8pm

Contact: Roger Hall 740 7937

WIGAN

Thur 7 - Sat 9th March, Wigan Beer Festival (see advert)

Wed 13 March 8pm, Branch Meeting, Old Springs, Spring Road, Kitt Green
 (including final selections for 1992 Good Beer Guide)
 Wed 20 March 8pm, Annual General Meeting, Seven Stars Hotel, Wallgate,
 Wigan. Who will step into Billy Bogg's shoes?
 Wed 27 March, Moorhouses brewery visit, Burnley
 Mon 1st April, Fullers Brewery visit, London
 Contact: Brian Gleave, Atherton 876200 (w) 840658 (h)

STALYBRIDGE PUBS 1750-1990

- and their licensees -



Rob Magee

£2.75

STALYBRIDGE PUBS

Rob Magee's latest book is "Stalybridge Pubs 1750-1990". It is a record of some 140 licensed houses which have existed in the town - in 1990 there were 43 left. The book details opening and closing dates, owners, anecdotes and lists all known licensees. The book is well illustrated with old and present-day photos and maps.

"Stalybridge Pubs 1750-1990" is on sale in several Stalybridge pubs and can also be had from all good bookshops for £2.75.

MOORHOUSES AT THE MILLER

Black Cat mild (92p) has joined Premier (96p) and Pendle Witch (£1.19) at Moorhouses' Dusty Miller on Crostons Road, Bury. Tetleys bitter and mild proved less than popular and have been dropped in favour of the full Moorhouses range.

SCHEISSHEITSGEBOT

Not content with foisting their wares on the British, Fosters are now making their lagerade in the Fatherland, under licence to Holsten. We deported people to the Antipodes in the last century and the Aussies have got their revenge on us by sending people back this century, but what have the Germans done to deserve this? Are they at last beginning to lose the peace?

Contributors to this issue: Paul Roberts, Peter Barnes, Roger Hall, Stewart Revell, Rob Magee, Des Nogalski, Dave Glass, Dave White, Pete Cash, Bill Collier, Leo King, Carol Holden

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**A selection of Continental
bottled beers also available**

*** * OPENING HOURS * ***

Sun: 12.00-3.00. 7.00-10.30

Mon: 12.00-4.00 7.00-11.00

Tues: 12.00-4.00 7.00-11.00

Weds: 12.00-4.00 6.00-11.00

Thur: 12.00-4.00 6.00-11.00

Fri: 12.00-11.00

Sat 12.00-4.00 7.00-11.00

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

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

**Your hosts,
DAVE & JO**

