

# WHAT'S DOING



THE MANCHESTER BEER DRINKER'S NEWSLETTER

VOL 2  
NO. 7

## HOLTS TO SPEND £20,000 ON PUB

The Holts rebuilding squad is leaping into action again! Following the example set by Mr Boddington's men, the Derby Brewery team are currently converting the Egerton Inn, near Crumpsall Station, from a four to a two roomed pub, at a cost of nearly £20,000. The Egerton, built in 1914, was probably Holts' last Victorian-style pub, complete with raised-relief motif over the front door. Inside, the small bar serves a well-used vault and a lobby which leads on to three other rooms. The alterations, which have already started, will leave a centrally resited bar serving a much enlarged vault and room. The





handpumps, which appear to work faultlessly, are to be replaced by electric meters, and the engraved glass windows mounted in the door are to be preserved behind the new bar.

The Egerton, standing in complete isolation since the recent clearance of all surrounding property, appears at first to be a candidate for demolition rather than rebuilding; fortunately, Manchester City Council are sometimes more enlightened than neighbouring cities, and future residents of the area will have the delightful prospect of living round a Holts pub. And certainly, Pat Hall, the licensee, serves one of the best pints of Holts bitter. There couldn't be a secret added ingredient, could there?

.....

## MORE NEWS FROM HOLTS ...

The new Church Inn, Droylsden Road, Newton Heath, is well under construction. The original pub was demolished as part of a clearance scheme during the last two years.

The Bradford Road Inn, Manchester 10, is to be rebuilt during the coming year.

Salford is to get a new Holts pub very soon - in Ordsall. To replace the Spread Eagle, perhaps?

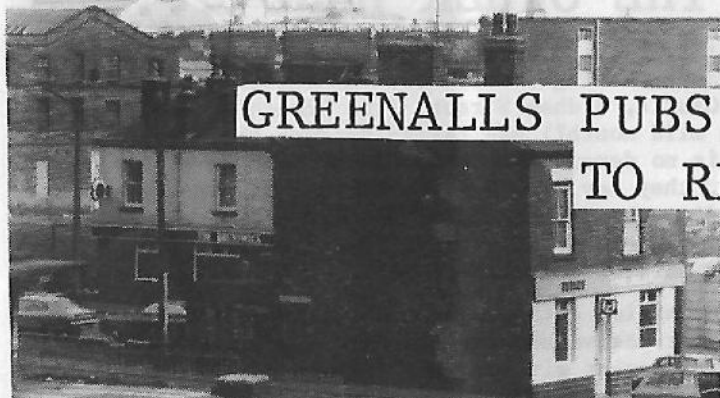
To help meet increasing demand for their beer, Holts are to increase their brewing capacity in the coming year by using "the existing area within" the brewery more efficiently.

Dave and Josie of the Eagle, Collier Street, one of Salford's last beer houses, have applied for a spirits licence. Apparently, some inconsiderate women have been demanding something even stronger than Holts' beer; I can only hope that Holts' gin, whisky and rum are as good an aid in Ugandan discussions as their bitter. To overcome legal obstacles to obtaining the licence, the pub has had to undergo substantial structural alterations.

A roof has been put on the gents' bog.

Challenging for the title of (we hope) the most expensive pint of Holts bitter - the Grafton Arms, Grafton Street, Manchester, at 26p a pint.

.....



## GREENALLS PUBS REVERT TO REAL ALE

Two Greenalls pubs are reverting to cask-conditioned beer in the near future. One, the Wellington in Patricroft, lost its handpumps two years ago, and after serving cask beer through electric pumps for a short time was put on bright beer. The quality of the beer two years ago earned the pub a place in the 1976 Good Beer Guide, and there is every chance the Wellington may reappear in the 1978 edition.

The other pub is the Brunswick, Ordsall Lane, Salford. This is one of the few pubs Salford Corporation or the G.M.C. don't want to pull down.

.....

## LIGHT'S OFF

As announced at the last meeting of the North Manchester branch of CAMRA, Greenall Whitley stopped producing their light mild at the end of April. Apparently the Warrington brewery is suited only for high production runs, and when demand for the light mild fell below 300 barrels per week, it had to go.

We are assured that the light and dark milds were the same brew, the latter having caramel added at the final stage. So to supply pubs with light mild simply meant that a certain number of casks had to be racked without the caramel. Unfortunately, the Wilderspool Brewery has taken over the production of so many other breweries in the last ten years that it is now unable to provide what some of its customers want, while at the same time promoting for itself a friendly, local image. It's the sort of confused thinking that has not only shaken bigger brewing companies than Greenall's, but also makes mild locals bitter.

.....

## ON THE OTHER HAND . . .

An attempt to provide Robinson's little known dark mild at the May branch meeting of the North Manchester branch of CAMRA in the Castle, Oldham Street, (the branch's only effort to make May a mild month?) has failed because the brewery considers there is no demand for it in Manchester. To supply it in the Castle, they say, would be to use the big brewers' tactics of persuading the drinker to adapt to the brewer's needs. To be fair to Robinson's, they would consider supplying the dark mild, but only on a permanent basis.

While sympathising entirely with the brewery's reluctance to indulge in persuasive advertising, how else will they ever test a potential market without small trials such as the one proposed at the Castle? Comments on this, and on the contrasting attitudes to demand for light and dark milds in the same are, would be welcome from both Robinson's and Greenall Whitley's.

Robin Bence. ....

### Half-price coffin went too...

Landlord Ken Rigg's farewell to Tommy Ducks, one of Manchester's best-known pubs, released a flood of mild and bitter memories.

To set the mood Ken donned a sombre black top hat ... and took his coffin with him.

Sixty regulars formed a four-abreast procession from the pub, in East Street in the city centre, where Ken had been licensee for more than six years.

A police escort turned up. So did a three-piece band. As the bizarre procession moved off, with Ken's coffin carried on the shoulders of four regulars, passers-by stared in amazement.

With police directing traffic, it headed for Ken's new pub, the Nag's Head, Jacksons Row, off Deansgate.

He said: "I got my coffin four years ago at half price. I thought there could be inflation."

The cutting comes from a recent Manchester Evening News. The Nags Head still sells draught bitter, although the mild is pressurised. No hope for Tommy Ducks now though. Greenalls have replaced a tenant by a manager, and brewery policy seems to favour bright beer in managed houses. It is now unlikely that Tommy Ducks will return to real ale. Shame, it would have gone well with the real knickers.

.....

### UNTRUE

The Wellington Inn - the Shambles - has reopened. There is no truth in the rumour that the pub has risen yet another foot because of gas pressure in the cellar.

.....



# MANCHESTER PETRIFIED

The long feared arrival of Stones Best Bitter in Manchester has occurred. Predictably, it's all keg, and bears no comparison with the well-hopped, cask-conditioned version still available in South Yorkshire. The beer is brewed by William Stones Ltd., an entirely new company constructed in 1976 to take over the Sheffield base of the former Bass North Ltd.

Stones is reportedly selling well in this area, due at least in part to its cynical, not to say ruthless, promotion. In one pub, the Cloggers on Oldham Road, Newton Heath, Stones Best Bitter has been put in to replace the 4X best dark mild. Hardly like for like. The landlord, himself a former drinker of the dark mild, is resigned to the prospect of adapting to the ridiculous Brew Ten.

.....



ROYAL  
ALE?

## WHERE THE MONEY REALLY GOES

Last month we reported that Boddington's output had increased yet again, and their profits had increased to £2,500,000 in the last financial year. Go into any Boddington's pub, or the brewery, and you can see how hard they work for that money.

This month, a holding company known as Whitbread Investments Limited announced profits of £2,400,000. The company produces nothing. The company employs next to no-one.

It owns shares in independent brewing concerns such as Devenish, St. Austell, Morland's and Marstons. It owns 24.6% of Boddington's equities. Isn't it nice to know that in these hard times there are still fat men around who know when they are on to a good thing.

## JESTER'S MILD?

During the recent Whitbread (Salford) strike - what do you mean, you didn't notice it? - a particular city centre pub, released from the brewer's tie, took to selling Tetley's Drum Mild from Chester's dispense units. Despite the vastly different colour of the two beers, during the first three days only one customer noticed the difference. Could this possibly mean that Chester's mild is no longer as distinctive as its reputation suggests?

## NEW BOY?

Wilsons are planning 'extensive alterations' to the Black Boy, Liverpool Road, Patricroft. Whether the alterations will extend as far as mucking about with the beer is not yet known. A new landlord took over last month, and the ale is reported to be of consistently good quality.

## SORRY

Contrary to what we said last month, the Sam Smith's 4X sold in the Failsworth Arms, the former British Legion premises at Failsworth, is not pressurised. Smith's policy now is apparently to provide handpumps only for the bitter when converting pubs back to traditional beer, and to serve the mild from free-flow electric pumps.

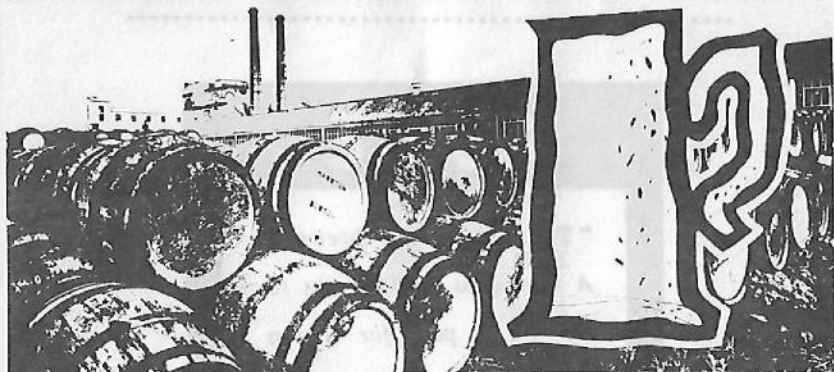
## GOODBYE TO ALL THAT ...



Further to the report in last month's What's Doing, nine pubs near the Cross Lane - Regent Road junction in Salford are to close soon. The Department of the Environment have just given their approval for the purchase by the GMC of land in preparation for the building of a roundabout as part of the extension of the M602. The pubs to go are: The Borough (GW), The Gas Tavern (GW), The Wellington (Wilsons), The Falcon (Wilsons), The Peeping Tom (Tetley), The Station (GW), and in the photo - The Railway (GW), The Church (Sam Smiths) and The Star Hotel (GW).

# Marston's

BURTON-  
ON-TRENT



... *The Home of Traditional Beer*

## THREE LEGS TO REOPEN SOON

Good news from Robinson's brewery is that the Three Legs of Man, Greengate, is to reopen under a new tenant as soon as possible. Trade had steadily declined in recent years, a fact unfortunately reflected in the quality of the beer, and the house closed just before Easter.

Although clearly a difficult pub to run at a profit, in view of the dereliction and large numbers of competing pubs in the immediate area, there must surely exist the opportunity to re-introduce live entertainment of various sorts, (and keep the footy table,) and get the customers in. Good luck to whoever takes it over. They'll need it.

.....

## SAFE CORNER

The Hyde Park Corner, Adelphi Street, Salford, is at the time of writing undergoing extensive alterations. Free-flow electric pumps have replaced the handpumps, but the beer will still be cask-conditioned.

.....

## GOD BLESS WILSONS

Gordon Watson, landlord of the Angel, Chapel Street, Salford, has now been given a definite assurance from Wilsons that the pub will be going back to traditional beer. It is still possible that the handpumps from his old pub, the Derby, will be moved to the Angel when the Derby is pulled down.

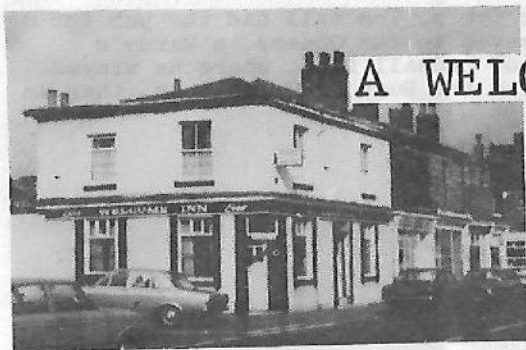
.....

## QUOTE

*"Thus spake the brewer's  
PRO.  
A man who really ought to  
know  
For he is paid for saying  
so."*

John Betjeman





## A WELCOME STORY

Regular readers of What's Doing will remember the campaign to save the Welcome Inn, Ordsall Lane, Salford, two months ago. The results of the Public Inquiry have not yet been published, but whatever the Department of the Environment decides the campaign will have been worthwhile. We have got to know Alan and Iris Johnson (the landlord and landlady) better, and have also encountered Vina, Iris's mother, herself a licensee for 35 years and a mine of information on Salford and its pubs. Her family has been in the pub trade since the nineteenth century and the account of their movements which follows is based on Vina's memories. Apart from its interest in its own right, the family's history illustrates just how many pubs have been lost to Salford in recent years. Only a handful of those mentioned are still standing.

Vina's grandparents, Michael and Ellen Wall, were the licensees of the Cambridge, on Sussex Street, before moving to the Cardigan Arms, George Street, off Chapel Street. This was a Boddingtons pub, which they ran for ten years until 1904. Their son Tom Wall, Vina's father, was a licensee for 64 years. His first pub, where Vina was born, was another Boddingtons house, the Star on Ford Lane. Tom Wall's brother Bob had the Star on Everton Road, Stockport; his sister-in-law Patty Bailey had the Pineapple on Water Street in about 1907, and then she moved to the Cambridge (now the Gloucester) on Regent Road. Another sister-in-law, Ettie Day, had two Hardys pubs, the Crown, next to the brewery on Renshaw Street, and then the Wellington on Stretford Road. Ettie's daughter, Hilda Bowden, had the Royal on the corner of Cemetery Road and Eccles New Road, which was then a small beerhouse known as the 'Widows Rest'. The Royal was the first stopping point for the bereaved returning from Weaste Cemetery. Later Hilda had the Sawyers Arms on Deansgate, Manchester. Tom Wall's brother Lawrence had two pubs in Salford, the Dyers Arms, a Walkers pub on Ordsall Lane, from 1902 to 1904, and then the Druids on the other side of Regent Road. The Dyers Arms was closed in 1937 to make way for the flats at the junction of Regent Road and Ordsall Lane.

When Lawrence left the Dyers, Tom Wall had the pub for about ten years and then moved to the Queens, a Hardy's house at the Trafford end of Ordsall Lane, where he stayed until 1924. His next pub was the Buck on Cross Lane, then an



*The Buck as it was in its Walkers days, from a photograph in Salford Local History Library's collection.*

Openshaws tied house. His daughter Nellie took the pub over in about 1929 and kept it for 25 years. By the time Vina's daughter, another Nellie, took over in 1967, the pub had been tied to Walkers and to Charringtons. The Buck closed and was demolished in 1972. After the Buck, Tom Wall moved to the Park, a Hardy's pub on West Park Street, Ordsall. He was joined there by his daughter Chris, who moved out of the Greyhound on Broad Street during the war to make room for the landlord of the Victoria, Ordsall Lane, which had been

*The Tatton, Vina's brother's pub. The corner window was formerly the main door of the pub. The door on the left is new.*



The Buck, Cross Lane,  
when Vina's daughter  
Nellie was there.



bombed. Tom later brought the Greyhound back into the family, and stayed there until he retired in 1959. Tom's only son, Lawrence, had the Tatton, on the corner of Tatton Street and Derby Street, a Hardy's house, for about ten years in the 1920s.

Tom's daughter, Vina Lewis, was the landlady of the Masons Arms, Robert Hall Street, Ordsall, from 1936 until it was demolished in 1971. The Masons, known as the 'Red Lamp', was later taken over by Cornbrook, then Tetley, and finally by Charringtons. Vina's daughter, Iris Johnson, has been the landlady of the Welcome for six years. She first met Alan Johnson when his parents had the same Park Hotel which her grandfather had run some twenty years before.

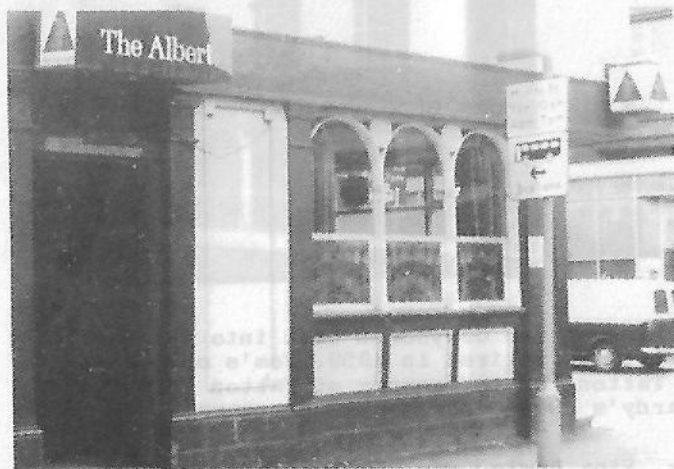


Alan and Iris Johnson  
and friends outside  
the Masons Arms at  
the time when the  
pub sold Tetleys on  
draught.



Alan's parents had previously had the Golden Quoit, Adelphi Street, and they later retired from the Albert on Regent Road in 1961.

One of the few members of Vina's family never to have been a publican is her son, Lawrence Lewis, and he's a tanker driver for Bass Charrington.



*A recent photo of The Albert, Regent Road, still with its Hardys windows. Alan Johnson's parents' last pub.*

---

We should like to thank Vina and her family for their time, and for lending us photographs of the Buck and the Masons. Thanks are also due to the Salford Local History Library for help in checking on dates and places, and for the photograph of the Tatton. The editor would be pleased to hear from people with recollections of old Manchester and Salford pubs, and would be grateful to anyone prepared to lend photographs for copying.

---

.....

## OXFORD BLUES (2)

The handpumps in the Oxford in Bexley Square, Salford, were removed because they were decrepit, according to Wilsons. Despite rumours to the contrary, the beer is still fined and will continue to be so. The pub is not under threat of demolition.

The Oxford on Oxford Street, Manchester, has a less certain future. Although the pub is not under a C.P.O., it seems inevitable that the site will eventually be redeveloped. This uncertainty goes a long way to explain the run down appearance of the pub.

# BURTONWOOD BREWERY

On March 23rd a party of about a dozen people visited Forshaw's brewery at Burtonwood. The trip had been arranged some months earlier by employees of the Regional Water Authority, who visit breweries in the course of duty to check on effluent, and I was offered a place on the trip.

We entered a room furnished in the manner of a pub vault, with dartboard, dominoes, etc., and a small bar in the corner. Beers on offer were the full bottled range, plus Top Hat, Metrik Mild and Bitter all served under pressure.

A generous buffet of meat pies, sandwiches, crisps and nuts had been laid out on the tables and members of the party consumed several pints before the trip around the brewery. The person who showed us round was not a high-ranking executive or slick P.R. man but very down-to-earth and I guess actually involved in the making of beer.

The brewery is not laid out in the traditional way with the process starting at the top and working down - crushing, mashing, boiling, hop-back, fermentation, racking and casking - hence the trip did not follow the brewing sequence.

We were first shown the fermentation room. About a dozen stainless steel vats, the larger ones 210 barrels with smaller ones for stout, light mild, etc. Stainless steel piping carries the wort and is flushed out with hot caustic solution. The vats themselves are scoured with 10% nitric acid between brews. Each vat has a periscope-like pipe sticking up out of the brew. Every few hours beer is pumped through these to fall back on to the surface of the brew and break up the yeast layer. The yeast strain is supposed to be a particularly good one and is often supplied to Thwaites for their own use. In 1967 the brewery suffered a wild yeast invasion and the fermentation room had to be closed off and fumigated. All the vats are open which I suppose increases the risk but the room appeared to be maintained at positive pressure.

We then went to the copper and inspected the hops which stand in large sacks in one corner. All hops are obtained from just four farms, except for continentals which are also added in small proportions. The other ingredients are pale malt, crystal and roast malt for flavour and colour, and flaked maize 'for head retention'. I could not find out the proportion of flaked maize, but I was interested to learn that wort leaves the copper (whence it is pumped to the hop-back!) at a gravity of about 70 and is let down with water before fermentation. Some gravities I learnt were 36 for bitter, 31 for mild, 37 for stout and 48 for Top Hat.

I missed the mash-tun but learnt later that it was below the copper, wooden sided with brass fittings. We were shown the tanks used for rough settling the real ale prior to casking, but not the casking itself. In any case, we were told, the trend is very much towards filtered and pressurised

beer because of demand, especially from club stewards.

Next the filtering and pasteurisation. Exactly the same beer as the cask-conditioned is used, but it is passed through an earth filter and pasteurised. Asbestos had been considered at one time as a filter medium but abandoned for obvious reasons.

Finally we visited the bottling plant where a massive machine subjects thousands of bottles per hour to a hot caustic bath with five warm water rinses prior to re-use. All bottled beer is pasteurised except Guinness, which is held two weeks at the brewery to allow condition to build up.

We then returned to the small bar to finish off the pies and sandwiches and drink more pressurised beer. I must say that the flavour of the bitter was very good indeed and to me was preferable to some mediocre real ales I have tried. A bottle with a blank white label and white top intrigued me and I was offered one to try. It was a new bottled shandy due to be test-marketed this summer.

Towards normal pub closing time the party was persuaded back into the mini-bus. In retrospect I would say that the visit was very interesting, though I would have preferred to concentrate more on the traditional aspects and less on filtering and kegging. I would compliment the brewery on its hospitality and on the friendliness and patience of the people who showed us round and manned the bar.

Pete Cash

●●●●●●●●

## DERBY SAGE

The symbol G in the Good Beer Guide means a 'garden or other outdoor drinking area'. In many cases the other outdoor drinking area is what it is, and this can be beer crates in a back yard or a bench outside the front door. Bearing this in mind, we set off for Derbyshire on 1st May.

"Hooray, hooray, the first of May,

Outdoor drinking starts today."

Only the words have been changed to protect the pure and prurient.

The Devonshire Arms at Peak Forest and The Horse and Jockey at Tideswell didn't even seem to have other outdoor drinking areas, so we settled for Theakstons at the Red Lion at Litton. The other outdoor drinking area here was the village green, where we sat on the stocks. Short digression - In times of yore people must have had massive feet because you could slide your feet in and out quite easily (size 9). We'd found the pub despite the incorrect map reference and we were soon joined by three thirsty hikers who extolled the virtues of the beer and could understand why the pub was in the Good Beer Guide. They were not drinking the Theakstons bitter which was in excellent condition but, you've guessed it - Whitbread mild.





## PRINCE WILLIAM

The Prince William is conveniently situated in the centre of Bolton, on Bradshawgate, and is one of only two Boddingtons houses in Bolton, the other being the Lodge Bank Tavern on Bridgeman Street, some distance away.

Mr Philip France, the tenant, has been at the pub for about eight months since moving from Rowlands Bar in Blackpool. In this relatively short time he has brought about some remarkable changes, the most striking being in the decor. The interior of the pub has been completely transformed. Criticism has been levelled at Boddingtons over the modernisation of several of their pubs, but the Prince William badly needed a change of image.

It is not only the decor and the clientele which have changed. The beer is now one of the best pints of Boddingtons I have tasted and although mild isn't available, the bitter more than makes up for it.

It is nice to see that there is now a good Boddingtons pub in the centre of Bolton.

Keith Enright

## PLEASANT CHANGE

The Pleasant on Chapel Lane in Blackley (or Higher Blackley as it has appeared in the Good Beer Guide for the last two years) looks as though it may at last fulfill the promise of its name. The pub has always had two good features - the quality of the Robinsons beer and the coal fire in the vault. In many other respects however, the pub was decidedly unpleasant. The outside of the pub was covered in graffiti and the inside was scruffy, cramped and uncomfortable. One could be excused for imagining that its inclusion in the Good Beer Guide was merely to perplex modish southpersons. Kevin Birrane, the new landlord, took over the Pleasant at the end of 1976 and already the pub shows tremendous signs of improvement; the interior and exterior have been painted, giving the pub a much brighter appearance; Kevin has a set of four handpumps which he intends to renovate and install; he also intends to extend the lounge into what was formerly the tenant's living room. This should improve the accommodation in the pub without destroying the character of a traditional local. The changes at the Pleasant will do much to maintain the choice and variety of pubs in Blackley.

....

## EVER BEEN 'A<sup>R</sup>D ?

The 1977 Good Beer Guide describes Everard's Old Original as a malty and finely hopped bitter (o.g. 1050) with a qualification that only a handful of houses sell real ale. Imagine my surprise and delight therefore, when upon entering the Gallant Knight in Loughborough a large poster proclaimed, in Old English lettering, "Old Original Bitter now on sale here".

I had visited the pub not expecting to find real ale but to add a bottle of 'Old Bill' strong ale to my collection. Sure enough though, a solitary handpump complete with foxhunting scenes occupied a lone position on the bar amid the pressure outlets, again displaying the legend "Old Original Bitter".

Closer examination revealed the tap to be a suspiciously long way from the base of the pump, but we were sufficiently interested by now to order two pints. The first pull, an effortless full stroke ending in a 'clunk' and the emission of a gaseous liquid confirmed my fears.

We did not refuse the drink. It was lunchtime, we were thirsty and it was too late to go elsewhere, so I paid over my money, about 68p - I can't remember the exact price. The flavour wasn't exactly memorable either - sweet and very gassy

and I guess filtered and pasteurised too.

I don't know what the real stuff is like - I suspect few people do. A character in the gents at the Blackpool Camra AGM confided to me that it was available only at the Anchor in Groby near Leicester. Maybe next time I'm in the area I'll seek it out and report back.

Meanwhile I hope that this story will serve as warning to other unsuspecting visitors to the Midlands.

Pete Cash

.....

## CAMRAIL ANNUAL REPORT 1977

Mr Nicholas Winterton, M.P., has recently released the second annual report of Camra (Real Ale) Investments Limited.

Basically not much has changed from 1976 - another loss of close on £30,000 has been disclosed. It seems CAMRA's extravagance has spread to Camrail. Another vehicle has been purchased to supplement the one already in use - although I cannot think why any vehicle is needed. Directors' expenses also seem quite high in some cases. However, the Board has now realised that it cannot afford to continue to purchase such expensive pubs - i.e. the Nag's Head in Hampstead, N.W.3. No immediate investment plans have been disclosed, although the Board is seeking authority to increase the authorised share capital from £250,100 to £500,100 immediately, with the possibility of a further rights issue in the long term.

The shares have still been changing hands at £1 par value, although it is thought that soon these may be revalued.

Details of all the pubs are given in full. Much praise is given to the White Gates at Hyde, described as a "wonderful Victorian local with a Northern atmosphere". This vandalised monstrosity has as much atmosphere as a derelict station waiting room, as have most of Camrail's pubs, the only exception being the Eagle at Leeds.

Let us hope that over the next twelve months Camrail's investments are directed towards several cheap basic locals in working class areas, which are not going to be rebuilt to cater for the "trendies", but will retain their natural atmosphere. If that happens, Camrail may actually move into the black, and I may see a return on my investment.

Paul Roberts.



# LEES TEES?

The Real Ale bandwagon has at last staggered into Middleton Junction. Lees pubs are selling printed T-shirts and belts advertising their wares. No, you're wrong; they don't say "Mine's a John Willie, what's yours?", but merely the brewers name and REAL BEER. It won't be long before Holts are marketing cravats and monogrammed plus fours in an effort to be trendy.

.....

## CHEZ WHEN

One of the features in April's Opening Times is a pub crawl of two pubs, yes that's right - two pubs. This seems to be excessive so we're drawing up a master list of single pub pub crawls. Later on in the night you can add a touch of realism to the crawl by staggering out of the front door and going in again.

Eventually we hope to achieve the ultimate in pub crawls for the cognoscenti - THE NO PUB PUB CRAWL. We envisage this as a complete home entertainment package, containing all the essential elements of a pub crawl without the usual irritations like having to go out, meeting people, having to walk, going into different pubs and drinking beer. The package will contain the usual drinker's requisites like Keg Buster T-shirts, hand woven Camra jodhpurs, embossed spats, badges and a rare copy of the collector's edition of the Good Beer Guide. There will be some other items to bring the atmosphere of the pub into your home. A selection of pub sounds cassettes will enable you to recreate the ambiance of different locals in your own living room. Choose from the comprehensive list which includes Tally Ho, Spit and Sawdust, Sauchiehall Street Fights, Londonderry Bomb Blasts, Whitegates, More Whitegates, Whitegates again, dominoes, darts, pool, fruit machine, muffled juke box, last orders, lunchtime. And from the conversations series - Weather, Football, Sex, Religion, Politics, Cars, More Sex, Beer, Food, Whitegates conversations, the unique Whitegates sound and eavesdroppings from the Fatted Pseud.

A self-assembly bar complete with pump handle and inflatable barmaid helps to complete the visual effect whilst the selection of aerosols - Cigarette smoke, Traffic Fumes, Stale Beer, Vomit and Ferret Urine - gives the final touch of authenticity.

The package is completed with a dozen cans of non-alcoholic Saudi Arabian beer and packets of Rapidopist instant drunkenness pills and Sobakwik instant recovery fluid.

.....

## WHAT'S DOING

5p



What's Doing is published on the third Wednesday of every month to coincide with the meeting of the North Manchester Branch of Camra. After the meeting it can be obtained from several pubs in and around Manchester or by post, £1 for six issues, from Roger Hall, 123 Hill Lane, Blackley, Manchester.

What's Doing is edited by Neil Richardson, 94 Leach Street, Farnworth, Bolton

# Camra North Manchester

Chairman: Robin Bence 061-794 6461, 061-236 4571 (work)

Secretary: Jem Callaghan 061-736 5843 (work)

Press/Publicity: Roger Hall 061-794 7937, 061-736 3065 (work)

The next branch meeting will be in the  
Lion (Tetley's), Liverpool Road,  
Cadishead, on Wednesday, 15th June,  
starting at 8 p.m.

# CAMRA

Camra is a national consumer organisation concerned with maintaining the choice of beer and preserving the variety of pubs throughout the country. Until recently takeovers by the six major brewing companies resulted in the closure of local breweries and the loss of many draught beers. The threat is still there but as a result of Camra's efforts many pubs have gone back to serving cask-conditioned beer, and the big brewers are slowly realising that there is a demand for good beer in traditional pub surroundings.

If you want to preserve your right to choose what you drink fill in the membership form below. 'What's Brewing' is the Campaign's newspaper, sent free to members every month, and keeps them in touch with news and events throughout the country.

## Application for Membership.

I wish to become a member of The Campaign for Real Ale Limited. I agree to abide by the Memorandum and Articles of Association of the Campaign, and I enclose £4 (£6 for overseas members) or my completed Standing Order authority in respect of my annual membership subscription. (Any additional amount will be welcomed as a donation).

FULL NAME (Block capitals) .....

FULL POSTAL ADDRESS (Block capitals) .....

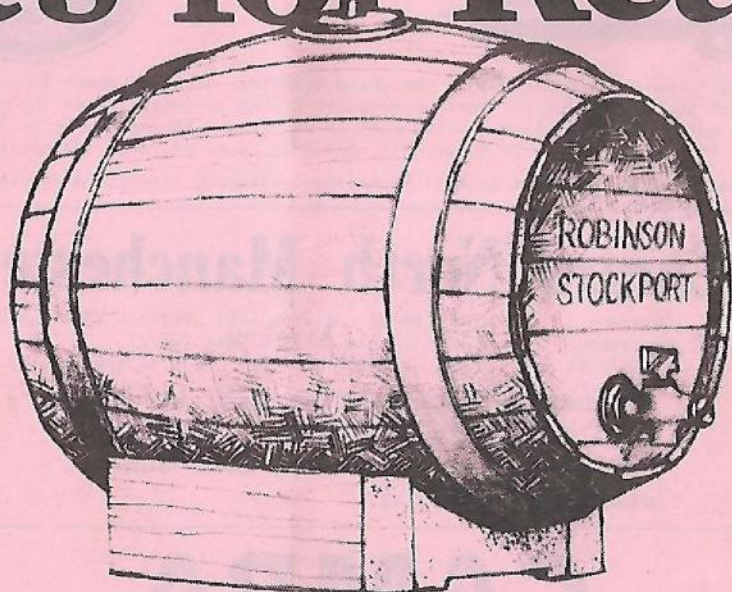
.....COUNTY.....

SIGNATURE..... DATE .....

Cheques should be made payable to Campaign for Real Ale Limited. Applications should be sent to Membership, CAMRA, 34 Alma Road, St Albans, Herts. AL1 3BW.



# It's for Real



We, at Robinson's, think that what matters most about beer is its flavour. That's why we are still brewing beer the same way that we did a hundred years ago. Natural ingredients, the same time-honoured brewing ways, even on the same site — not many can say that!

And you can buy at least one, usually two and sometimes more of the traditional Ales listed here in any Robinson's pub within 100 miles of Stockport. Not many can make that sort of claim either.

Now you can have Real Ale at home for parties or just for your own enjoyment. Available in Firkins and Pins\*, complete with tap, stillage and detailed instructions. You can order

from any Robinson's On or Off-Licence or Unicorn Wine Shops.

Always available from Unicorn Wine,

**Old Tom Ale**  
**Best Bitter Ale**  
**Bitter Ale\***  
**Best Mild Ale**



Lower Hillgate, Stockport, (just by the Brewery) 061 480 6571. And its the cheapest way of buying beer. A little more trouble perhaps but we think you will agree with us that it is worth it.

There are deposits on the casks, stillages and taps, returnable in full when you bring them back. You can borrow glasses, paying only for those you break or fail to return providing you also make appropriate purchases of items to fill them.

We strongly recommend that you place your order as soon as possible for Christmas or New Year use.

It's Robinson's . . . for Real.

\*Bitter Ale not available in Pins.

**When you buy any of these Robinson's Ales,  
you are buying Traditional Draught Beer  
~at its very best.**