

# WHAT'S DOING

AUG  
1991



THE MANCHESTER BEER DRINKER'S MONTHLY MAGAZINE

## MORE PUBS FOR HYDES



The Manchester independent brewers have acquired ten pubs from Bass, increasing their tied estate by 20% to 60 pubs. The deal will take effect from early August, although it may be some time before the pubs change livery and beers. Cask conditioned Hydes will eventually appear in all the pubs and the prices are likely to be lower than when the pubs were with Bass.

The pubs involved are:

Grey Mare, Gannow Lane, Burnley	Free Gardeners Arms, Padiham
Lancastrian, Kenyon Way, Little Hulton	
Royal, Wigan Road, Atherton	Waggon & Horses, Wigan Road, Leigh
Golden Fleece, Bell Lane, Bury	Lord Clyde, Folds Road, Bolton
Jolly Hatters, Stockport Road, Denton	
Schooner, Hollin Hey Rd, Bolton	Wellington, Stand Lane, Radcliffe

Hydes have just concluded a deal with the Harp lager consortium to replace Amboss lager with Harp in all their tied houses. At present, Hydes are kegging the Harp, which is brewed elsewhere and tanked to their Moss Side brewery. However, next year Hydes will also be brewing the stuff. We are assured that Harp have no financial stake in Hydes and that their independence is not at risk.

Keith Egerton

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## GOING DOWN THE NICHE

CAMRA has recently written to all the country's licensing authorities about "niche marketing" policies. This is the gist of the letter...

CAMRA is concerned that pub-owners are seeking to segment the pub-going market and make individual pubs appeal to a limited clientele in terms of age and class. In traditional pubs, a mix of generations and social groups has a policing effect on immature drinkers, which restrains their exuberance. "Niche marketing" removes the policing effect and increases public order problems. Immature behaviour in front of older people is seen as such, and discouraged. If pubs have a narrowly-defined group of customers, immature and aggressive behaviour is far more likely to occur and to get out of control.

Opening up pubs by knocking through walls creates bright, open spaces. While this is sometimes justified by the pub owners in terms of supervising the entire pub, open spaces tend to deter quiet drinkers who want comfortable surroundings. Opened-up pubs encourage the aggressive drinker, discourage the non-aggressive and thus lead to disorder.

Pubs orientated towards videos and loud music and those pushing chilled lagers are often staffed by licensees with little interest in links with their customers. These licensees are therefore in little position to police the pub through force of personality, as an established publican often can.

Door staff for these venue pubs also discourage quieter drinkers, leading to large, open pubs full of aggressive people. Bouncers may be brought in to solve disorder problems, but they often aggravate them by encouraging people looking for a fight. Should pubs which need bouncers be open at all?

It is usually obvious where applicants for new licences, or those for alteration, seek to produce undesirable drinking venues. Magistrates, who are the guardians of the public interest in licensing matters, have the power to discourage the targetting of pubs to particular markets, and it's about time they did something about it.

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## RATES OF DUTY

The full page advert from independent brewers King & Barnes in July's What's Brewing is an excellent example of the kind of debate with which CAMRA should be concerned.

The main thrust of their argument seems to be:-

Economies of scale in both brewing and marketing make it well nigh impossible for an independent to brew cheaper than the big brewers. Big brewers will offer their products at discounted prices and undercut the independents. For small breweries to survive, their unit costs must fall. The biggest single cost is duty at 27p/pint. If remission were given for small volume production, then unit costs for the independents could be reduced, thereby maintaining their competitive position. Big brewers manipulate markets by branding and advertising. A ban on advertising would prevent this.

Although the conclusions that we should have progressive beer duty and a ban on advertising may seem logical, some of the assumptions merit further consideration. If concentration does bring about economies of scale, how is it that some independents can sell beer at 30p a pint less than the majors and still make healthy profits? Where would the economies of scale arise? From buying power? As raw materials account for perhaps 10p of the cost of a pint, it's unlikely that purchasing clout would make much impact on costs. New technology and labour efficiency? Brewing is not a labour intensive industry and most new technology has proved less than revolutionary in the brewing of ale. In any case, small brewers can avail themselves of improvements just as their big rivals can. Reduced overheads? Certainly not. Small brewers have lower overheads; they carry fewer non-productive staff and are generally more efficient in production planning and distribution.

The average cost of brewing a pint is likely to be higher in a big brewery than in a small one. The marginal cost, however, (the cost of ingredients and direct labour after overheads have been paid) is likely to be very much lower. If big brewers are selling at the margin then this is something we should be concerned about. Destabilising markets by loss-leaders is a nasty trick. There seems little evidence that this is actually happening. Surely someone, somewhere would pass the saving on. I've not seen very much branded beer for 84p a pint.

Moving on to differential rates of duty. Ironically, this seems to be the only element of cost which is spread evenly. Everyone pays the same. Positive discrimination in favour of small brewers by progressive taxation could be a useful element of policy. Indeed, CAMRA made

this point to the MMC. We need, however, to think through the possible implications and consider how we might persuade a government of any complexion to implement what might be contentious legislation.

CAMRA has also supported a ban on beer advertising. I'm less sure about this. Advertising, as well as its "hidden persuader" role in manipulating markets, also informs and creates awareness. What constitutes advertising? TV commercials, posters, sponsorship, beer-mats, point-of-sale? A blanket ban on beer advertising really needs to be thought through in detail.

King & Barnes' final recommendation is that all CAMRA members should write to their MPs in order to ascertain their views on these matters. I heartily endorse this view. A topic with a high profile will receive more consideration than others. Find out your MP's views on the brewing industry by writing to the House of Commons, London SW1A 0AA.

Roger Hall

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#### CADISHEAD NEWS

The Red Rose Inn on the Irlam/Cadishead border is the area's newest pub and sells Darley Mild, Samson Ale and Wards Kirby Strong.

Despite rumours to the contrary, the George (Whitbread) is still selling Holts bitter (88p). The Plough (Greenalls PubCo) is still on keg. On a recent visit the bitter was an amazing £1.16 a pint. Stones was £1.18.

The Lion (Tetley) is under new management. The pub has had a much-needed wash and brush up and Tetley mild has returned.

The Coach & Horses (BodPubCo) is still under the tenancy of Ken Brown, contrary to recent rumours. Even if the pub eventually goes managed, Ken will stay on.

#### REAL ALE GAIN?

The Brook Tavern at Wardley is closed and undergoing extensive alterations. This Tetley emporium has been on keg beer for donkey's years. Perhaps when it reopens it'll be selling something more interesting.

#### SUBSIDY CORNER

Drinkers of Oak beers in some of our free houses may be paying more for their pints in order to subsidise lager drinkers. A Liverpool free house licensee has put 2p on his Oak beer in order to offset an 8p/pint increase in the price of Whitbread's "Moosehead", which consequently has risen but 6p.

### QUIZ CORNER

Last month the Rochdale, Oldham & Bury branch of CAMRA set a quiz as part of their Independents' Day publicity. Now, in a separate competition, WD readers have the chance to win six bottles of a rare local brewery's beer.

The questions are:

1. Name all the independent brewers who brew in the Rochdale MBC area.
2. Describe the logos of the following independent brewers:  
(a) Lees      (b) Robinsons      (c) Hydes      (d) Oak
3. Name all Greater Manchester's independent brewers.
4. Which brewers make the following beers?  
(a) Pendle Witches brew      (b) Owd Roger      (c) Double Maxim  
(d) James Forshaw's bitter
5. What is the approximate managed house price per pint for:  
(a) Boddingtons bitter      (b) Holts Bitter      (c) Carlsberg draught  
(d) Oak bitter

Send your answers to K Birch, 10 Holcombe Road, Tottington, Bury BL8 4AR, to arrive by the end of September 1991.

The original quiz had an extra question: "Why do you think local independent breweries are worth retaining?" The most amusing answer to this one came from Michael D Lynn of Oldham:

"This Friday evening, acting on a mad impulse, I entered a certain establishment on Ripponden Road, Oldham, which I used to know as the Black Horse, now renamed Terrapins. (Ninja or whatever, I cannot say.) The bar boasted a fine range of dispensers, including those for Wilsons, Websters and Ruddles bitters, and all the beers were faucettted out in an identical manner to the Oz amber nectar brewed at Wollamalloo-on-Thames. The intriguing interior of this beer-market included a large number of glass-topped, stainless steel coffee tables bolted to the ceiling, each one displaying a solitary plate, probably purchased by job-lot at an auction. I was told that originally these had supported a plastic rain forest, but we all know what's happening to those. I settled for a bottle of Guinness, a sharp exit and a heartfelt prayer that Grand Metropolitan might go the way of Barlow Clowes. Long live the independents and may the keg-headed directors of the multi-corporate blobs die of CO<sup>2</sup> poisoning!

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### MOORHOUSES HOUSE

The Dusty Miller, the Moorhouses pub on Crostons Road, Bury, will be shut for a few weeks for a complete refit. It will reopen as a tenanted pub.



# THE BEER ENGINE

WIGAN

1992 Good Beer Guide Entry - Nominated for Club of the Year  
(Billy Bog's Branch)

## FESTIVAL '91

30 REAL ALES \*\*\* 7 BANDS

PIES FROM WIGAN + guests

ALL BEERS AVAILABLE THROUGHOUT THE FESTIVAL

FRI 6th SEPT \* SAT 7th SEPT \* SUN 8th SEPT  
Entertainment

FRI LUNCH - Admission £1  
12pm

FRI NIGHT - THE LIZARDS + R&B BAND £2.50  
7pm-11.30 Cajun Band

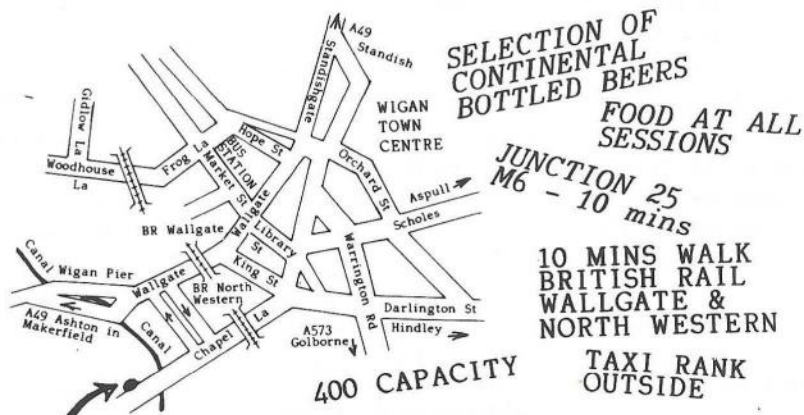
SAT LUNCH - THE TANSADS + THE LONE SHARKS  
12pm-5.30 Soft Rock Rock-a-Billy Band £1.50

SAT NIGHT - THE RYANS + BLUEGRASS EXPRESS  
7pm -11.30pm Irish Music £2.50

SUN LUNCH - LIVE JAZZ 12pm-4pm £1

*Festival closes from  
5.30pm to 7.00pm*

*\* Prices include glass and programme \**



69 POOLSTOCK, WIGAN - Telephone Wigan 42497

## REAL ALE IN GLASGOW

Robin Pendragon

In short, there isn't much of it around. The Scots have an unfortunate image in the rest of the UK as totally abstaining Presbyterians or as Rab Nesbitt types close to alcoholic dereliction. There is some truth in this, though for the perhaps unexpected reason that pub prices in Glasgow are very high indeed. I strongly suspect that some tee-totallers gave up on economic rather than ethical grounds, whilst there are a handful of pubs whose raison d'etre seems to be to cater for Rab and his ilk. (One of the liveliest pubs I visited was the Saracens Head, Gallowgate. Readers who remember the Fire Brigade on Pollard Street, Ancoats, with fondness would feel at home in the Saracens Head.)

Most central Glasgow pubs are geared to the needs of office workers and sell drinks as a secondary operation to their catering. Typically, such pubs are trendified, twee or pretentious - some manage to be all three - and deal exclusively in TV-advertised lagers and keg premium bitters. (In this context, "premium" means "even more expensive than usual for keg", though the grounds are hard to define.)

The Good Beer Guide is unhelpful because Glasgow is a huge city and the few real ale pubs listed are too thinly scattered and not at all well connected by public transport. Two of the most interesting bars are unlisted, perhaps on beer quality grounds? These are the Scotia Bar on Stockwell Street and Rab Ha's at the corner of Ingram Street and Wilson Street. To find your way around Glasgow, an investment of £3.25 in the Geographia Street Plan is essential. The maps and plans given out by the tourist office are pretty well useless, being simplified to exclude many streets and most street names apart from major thoroughfares.

Serious Scots drink whiskey, whisky or both. In the UK, most whisky is a blend of spirit made from malt, Coffy alcohol (made from any old carbohydrate source), caramel (to standardise the colour) and mystery ingredients we are not supposed to know about, but mainly those to standardise the mash water. These "blended" whiskies are quite different from Real Whisky (aka "Malt" whisky). Malts are made from neat spring water and malt plus nothing else at all. The result is that they all taste quite different, depending on the nature of the water, the malt and the period in bond - often 12 years - whilst unwanted taste congeners and dangerous fusils such as methanol flash off.

Quite a few Glasgow pubs carry an extensive range of malt whisky (and broadly similar Irish whiskey) and the regulars make a pint or so of the pub's keg fizz last all night, using it purely as a chaser for the

malts. Some malts worth trying include Tomintoul Glenlivet, Smith's, Dalmore, Macallan, Laphroaig and Glenmorangie. The most popular (Irish) whiskey seems to be Powers' Gold Label. My own favourite malt proved to be the honeyed and pungent Auchentoshan, with the lightly aromatic Tomintoul a close second.

The most famous whisky bar in Glasgow is probably the Pot Still on Hope Street, though I preferred the Scotch Corner on Bath Street. The latter has over 100 malts on offer, is cheaper than the Pot Still and has a regular who spends a fortune on the juke box, polishing up his Elvis Presley karaoke routines. The big snag with Scotch Corner is the bar staff, whose clinical and unfriendly manner encourages short stays..

Perhaps the Blackfriars on Bell Street (a hard-to-find side street off Trongate) would be the best bet for a North West visitor - try starting from the Argyle Street tube station. This pub has a miniature beer exhibition, all in excellent condition. For a compromise, consider the Bon Accord on North Street. They have about 30 malts plus a range of 7 handpumped real ales and their prices of £1.38 to £1.70 per pint are par for the real thing in Glasgow. Their best offering by a street is "Golden Promise" bitter, which visitors to the 1991 Bolton Beer Festival will have cause to remember.

In my opinion, this is the best pint in the country at present, being superbly balanced with an aromatic bouquet and a dense, satisfying flavour. It costs £1.49 a pint at the Bon Accord but warrants a little respect, being nearly as strong as Caledonian's more familiar, and frankly sinister, Merman XXX!

One last word of warning. If you fancy a bite to eat after your peregrinations, beware the portions in Glasgow's Chinese and Indian restaurants. The starters in Indian resaurants are best avoided except in luxury establishments such as the Bombay Brasserie. The portions tend to be meagre and of indifferent quality. Main meal portions are gigantic, especially in the Chinese restaurants, and it is easy to waste cash by over-ordering. You have been warned!

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#### PRESTWICH NEWS

The Commercial (Tetleys) is now selling Thwaites bitter alongside Tetley mild and bitter, all on handpulls. The Thwaites has been selling at £1 a pint throughout July; from August it will be £1.05, still 5p cheaper than the Tetleys.



# NOW & THEN

by Rob Magee

No.57

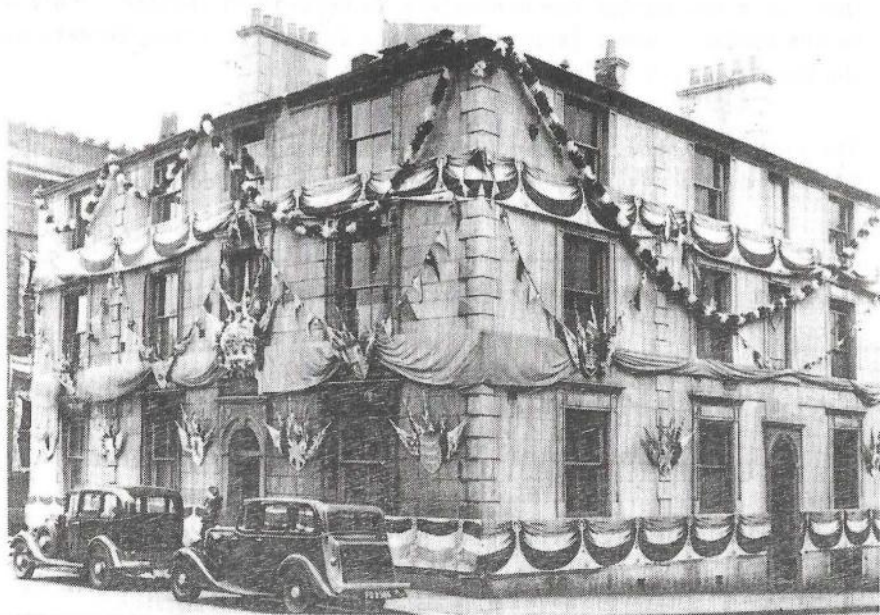
## KINGS ARMS

6 Yorkshire Street,  
Oldham

In 1819 Benjamin Clegg moved from the Hat & Beaver in Tinker Lane, Hollinwood, to a public house on High Street, Oldham. This was a very old building, licensed in 1763, and it had the sign of the "College Youths". (It was in front of the grammar school.) Benjamin Clegg changed the name to the Kings Arms and stayed there until 1827.

Other members of the Clegg family were builders and they owned a timber yard at the corner of Clegg Street and Yorkshire Street. They erected a building on the site of the yard and an adjacent smithy and a few years later turned the building into a pub. Benjamin moved from the Kings Arms on High Street to become the first licensee of this pub, which he also called the Kings Arms, in 1827. Some time after 1830 he leased a quarter of the building off as a separate beerhouse called the Mill End Tavern.

Samuel Fletcher was running the Kings Arms by 1874 and he was in charge when a Gentleman's Glee Club was formed there in 1838. William was next and in 1863 he arranged for a 4ft illuminated star to be placed outside the building to celebrate the Prince of Wales's wedding.



The Mill End beerhouse closed in 1869 and the Kings Arms was completely rebuilt to cover the whole site from Clegg Street to Mill Street. The first landlord of the new pub was Joseph Saxon, who was succeeded by his widow in 1870. The Walker family took over in 1879, starting with Martha and ending with Harriet in 1895.

Oldham Corporation acquired the property about 1883 and by the turn of the century they were eager to put the building to other uses. They got their way when a depression in trade and then the First World War had an adverse effect on the Kings Arms' fortunes. The licence was referred for compensation and the pub closed on 15th October 1918. The building was converted into a maternity hospital and it later became a child welfare clinic.

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#### BELHAVEN NEWS

Belhaven now own a number of pubs in the Manchester area, although you probably would not have realised this as the pubs are more than likely to be selling Tetleys, usually keg. There does not appear to be any likelihood of cask Belhaven appearing, but, just for the record, some of the pubs involved are the Eagle and the Gamecock in Hulme, Nicklebys in the city centre, Auld Lang Syne in Pollard Street, Ancoats, and the Cleveland in Ardwick.

#### GOING FOR A BURTON

There is a new outlet for Burton Ale in Central Manchester. "FG's Bar" in the Dominion Hotel (opposite the New Union), Princess Street, sells the beer at £1.25 a pint.

#### MORE MUSEUM

The Vine at Dunham, a recent convert to real ale (as reported a couple of months ago) now has Museum Ale on handpump in addition to OBB.

*Alan and Pat Gray invite you to*

## **THE KENYON ARMS**

99 Manchester Road West, Little Hulton

Handpumped Scottish & Newcastle beers

061 790 4207

Function Room available



# LETTERS



## HOLTS WAGES

Sir - In last month's WD a Holts manager outlined the new terms and low wages being paid to suchfortunates. Believe it or not, your correspondent is one of the luckier of the breed. I know of two managers looking elsewhere because of lower wages than those quoted. There has also been a removal of the perks, such as the profit on crisps, and a reduction in allowances for staff hours, etc.

Appreciative though we are of Holts prices, I, for one, would happily see another 1p on a pint/spirit measure to boost the wages just a little.

TH, Bury

23 May, 1991  
TO ALL MANAGER

JOSEPH HOLT PLC  
Derby Brewery  
Empire Street  
Manchester

I hereby give details of the Company offer negotiated with NALHM and to apply to all Managers as from 1st May, 1991:

- (a) Wife's honorarium to be increased by 13% to £51.50 per week.  
(b) Grades 1, 2 and 3 to receive salary increases of 8%. For identification purposes the new annual rates to be as follows:

<u>Grade</u>	<u>Old Rate prior to 1.5.91</u>	<u>New Rate as from 1.5.91</u>
1	£6,607.11	£7,135.68
2	£7,017.39	£7,578.78
3	£7,954.70	£8,591.08

- (c) Grades 4 and 5 to receive salary increase of 18%. This further 10% is an allowance for the Houses in these grades accepting new tills. Also, nuts, crisps, etc. are to be supplied only by the brewery and sold as per other products. Thus it is only these newer tills that will be allowed in these Houses. For clarification purposes the new rates to be as follows:

<u>Grade</u>	<u>Old Rate Prior to 1.5.91</u>	<u>New Rate as from 1.5.91</u>
4	£8,812.69	£10,398.97
5	£9,240.69	£10,904.00

Grades 1, 2 and 3 are also to receive new tills. When they do, they too would receive an extra 10% of old rate prior to 1.5.91. These houses would then only sell nuts, crisps, etc. as supplied by the Company. The Company would convert houses during the course of year on payment of an additional 10% in salary.

- (d) As from the 3 June, 1991 staff drinks are to be given at the Manager's discretion. Therefore, as from that date, Managers should no longer claim for staff drinks on their expenses return each week. The Company would continue to demand that stock deficits be fully borne by Managers.  
(e) After increases in basic rates, described above, all salaries would receive an additional £525 per annum. Managers' machine income would be reduced, however, from 10% to 5%. This change to take effect from 1st July, 1991.

(Holts appear to be controlling their managers to such an extent that soon the only thing you'll be able to buy in a Holts pub that won't go through the till will be a copy of What's Doing!)

#### LICENSING FREE-FOR-ALL?

Sir - Here is a contribution to the CAMRA strategy debate which Roger Hall advocates in July WD. Virtually all the ills of the brewing industry have one cause - the increasing monopoly powers of the big brewers. The growth of lager, the decline of mild, badge brewing, market segmentation of pubs and the general disrespect for our beer and pub heritage - all this could not have happened so easily if the industry had been more truly competitive, less able to control things, less impersonal in its dealing with licensees and the public and more responsive to local preferences. The chance to change all this has come and gone with the Monopolies & Mergers Commission Report and the resulting, greatly watered-down, legislation. The only hope now for reforming, legislative change in the brewing industry is from Europe - or perhaps via a liberalisation of our licensing practices.

In essence, what I am suggesting is that if it were as easy to open up a pub as it is to open up a cafe or restaurant, it could revolutionise the licensed trade, bringing about a more entrepreneurial type of licensee, an expansion of the free trade, more scope for regional brewers, greater variety, quality and choice of outlets and, in the longer term, more individuality in pub design, counteracting the standardisation and blandness we see so much of today. At the moment it is not that easy to open up a pub because licensing magistrates take it upon themselves to examine not just the fitness of the licensee, the premises and the location, but also their perceived view of "need" or the extent of "overprovision" or "underprovision" in the locality. This attempt to second-guess the market actually distorts it and plays into the hands of vested interests. If it became that much easier to obtain a licence we would soon see a much more fluid market situation.

Planning permission permitting, any High Street building could be turned into a pub overnight by anyone, thereby undermining the whole edifice of monopolistic control by the big brewers. In such a revolutionary situation, of course, there would be losses as well as gains. The current over-provision of pubs would be exacerbated and some good breweries and good pubs would go to the wall along with the poor ones, but if you want to make an omelette... Anyway, it is arguable that the current overprovision of pubs has only been brought about by the self-destructive policies of the big brewers. The decline in beer quality (which would have been worse without CAMRA) and the



awful changes wrought on pubs during the last 20-30 years have turned people away from them. A return to a more competitive and responsive industry and a move back to real pubs may well reverse the trend of pub closures and revive the industry.

Peter Barnes

### HIGGIES

Sir - With reference to Tony Molyneux' letter about Higsons in last month's WD...

Aren't items 3&4 (sponsorship of Merseyside Beer Festival and real ale guide) examples of Higson's support for CAMRA, rather than the other way around? Item 6 is also suspect - a dialogue on beer quality is all very well and may help indirectly, but words don't pay the taxman. And I'd be very surprised if CAMRA forked out for the dray horse's feed when it was taken on a tour of town centre pubs!

I'm sure Tony Molyneux has personally worked hard to save his local brewery in many ways. But he makes the same error as many CAMRA members - thinking the world revolves around the Campaign for Real Ale. What a struggling brewery needs is bums on seats. Until the Campaign can effectively influence both its own membership and those outside the movement to provide these consistently, we can't really expect hard-pressed businessmen to waste their time talking to us. It would be a start if we could manage to agree amongst ourselves - at least in public!

A Watson

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### MILLSTONE TAKES OFF

The Millstone on Thomas Street, Central Manchester, has reopened under the stewardship of Ian Robertson. The pub has had a thorough refurbishment and Ian, a retired aircraft engineer, has taken it on a 20-year lease from Grand Met. Wilsons bitter and Banks's bitter are on handpump - at £1.18 a pint. "Happy Hour" is Monday-Friday, 5-7pm, when the price drops to £1 a pint.

The Millstone is open all permitted hours except 5-7pm Saturdays. Lunchtime food is available and the pub has a family room and a function room.

### DERBY DAY

No sooner had the ink dried on last month's piece concerning the Railway on Derby Street, Bolton, than the pub reopened with new licensees.

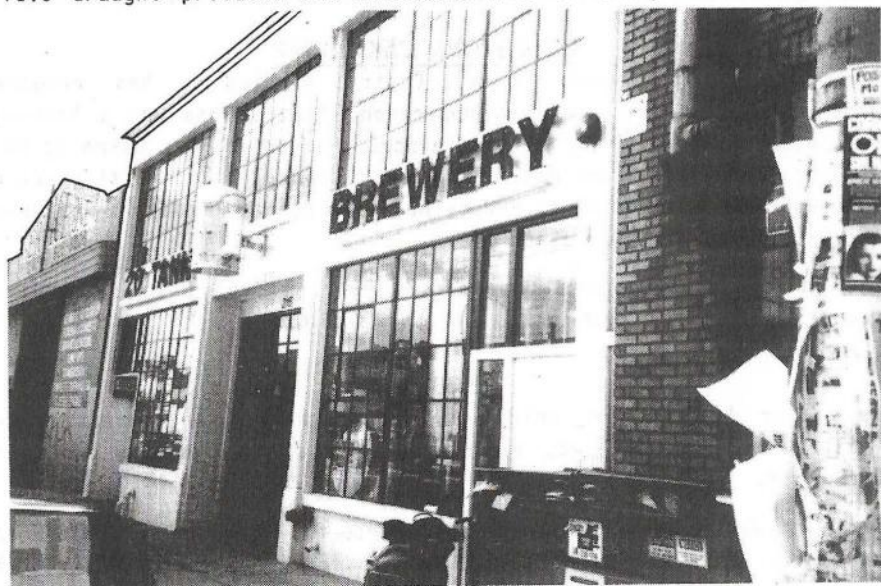
Another pub to have the boards removed is the Derby on Rochdale Road, Harpurhey. This has been a keg Bass pub for many years, but will the new management provide something more interesting? Watch this space.

## CALIFORNIAN CRUSADES CONTINUED... Paul Roberts

After writing my series of articles on the delights of California in the summer of 1989, I was surprised by the response I received from local drinkers who had fancied the idea of a US holiday but who had been deterred by the thought of wall-to-wall Budweiser. As I was fortunate enough to visit the Golden State again this June, I thought a brief update would be in order and will, I hope, sway those who are toying with the idea of going westwards...

San Francisco is the obvious gateway to aim for. It is a beautiful city, and the Bay area is home to a multitude of brewpubs and, of course, San Francisco is the home of the world famous Anchor Brewing Co. I featured this brewery in a 1989 article and last year Michael Jackson devoted a whole episode of "The Beer Hunter" to Anchor. For anybody heading for California on a beer venture, this is the place to start. Brewery tours are mid-morning and 2pm, Monday thru' Friday in the summer, and 1pm in quieter periods. A week's notice is usually required as the tours are obviously very popular - write in advance to Anchor Brewing Co, 1708 Mariposa Street, San Francisco, California 94107, or phone (from UK) 0101 415 863 8350, or Fax 0101 415 552 7094. (Remember that California is 8 hours behind UK time!)

Anchor is without doubt top of the list of worldwide breweries when it comes to cleanliness, friendliness, informality and beer quality. All five draught products are available free of charge after the enter-





taining tour and souvenir sweat shirts, etc, are sold at a price much less than similar brewpub products. In the sampling room, copies of California Celebrator are freely available. This is a vital companion on any tour of brewpubs, listing every one in California, complete with full address and phone number.

Visitors could help supplement the Anchor collection of breweriana by taking English beermats, towels, trays and bottles of beer. Current copies of beer newspapers are welcomed here, and by all the brewpubs, as these places are all run by real beer enthusiasts.

When staggering away from Anchor after two or three hours of true Californian hospitality, San Francisco's latest brewpub is only a few minutes away - the 20 Tank Brewery at 316 11th Street. This produces the oddly-named Kinnickinick Ale, as well as the usual Amber and Porter. Hamburger Mary's at 1582 Folsom Street is not a fast food takeaway, but a bar/restaurant specialising in micro-brewery beers. It is just around the corner from 20 Tank. A short bus ride away is Mad Dog in the Fog at 530 Haight Street and, just across the road,

Toronado at 547 Haight. The former, as the name implies, is an English-type bar with delights such as Fullers on draught, whilst the Toronado Bar has a range of micro-brewery products. The Celebrator lists many multi-beer pubs in the city. Vesuvio's at Columbus, near the San Francisco Brewing Co, Tommy's at Van Ness/Geary and the Coach, near the Edinburgh Castle on Geary, are all worth a visit. The Jack's Bars, as listed in the Celebrator, all sell the full range of Anchor products on draught - the Liberty Ale is an extremely hoppy beer, worth seeking out.



Since my last visit two years ago, some brewpubs have gone to the wall and many more have opened. There is now a total of 74 brewpubs, compared to around 50 two years ago. Most produce a similar range as each other - pale, amber, porter/stout and occasionally a wheat beer.

There is one notable exception to the rule. The Brown Street Brewery at 1040 Clinton Street (at the junction of Brown Street) in Napa is

definitely worth a visit. When I was there a total of ten draught beers were available:

OATMEAL STOUT - Roasted barley and oatmeal. 7.5% ABV  
WHEAT BEER - Quite a sweet Belgian-type wheat. 4.5%  
BROWN ALE - Roasted barley and medium bodied. 5%  
PALE ALE - Very hoppy, with citrus flavours. 3.2%  
LITE CATSKILL MOUNTAIN WILD GINSENG - Lite beer with wild ginseng from the Catskill mountains in New York State. 3.1%  
CHILI - A medium-bodied beer with added chilis. 3.1%  
DARK CATSKILL MOUNTAIN WILD GINSENG - A chocolate-tasting beer with the Catskill ginseng added. 4%  
PORTER - A "Lite" bodied dark beer with chocolate taste. 4%  
HERBAL OATMEAL - Very unusual, with added aniseed.  
SMOKED WHEATBEER - Unusual even in Bavaria.

This range in such a small brewpub is amazing. The chili beer was particularly unusual, but the aniseed and the ginseng are a nice change. The pub is only open during the early evening as it is very much a family business - to check on hours ring (707) 255 6392.

Gordon Biersch's two brewpubs at Palo Alto and San Jose are again unusual in producing Munich-type Export, Märzen and Bockbiers, rather than the English types favoured by most of the other brewpubs. The Tied House Brewpub in Mountain View features eight draughts, including a Passion Pale, made with passion fruits a la Belgian lambics.

## **Kendlegate Wine Cellars Ltd.**

**164 Northgate Rd, Edgeley. Tel: 477 3939**

*Wide range of Belgian & Continental Beers.  
Cask beers to order, glass hire, delivery service.*

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Before going out of your way for any home-brewpub, ring first to ensure it is still open! Sadly, many closed down due to the recession, which is actually beginning to hit California, one of the most wealthy areas in the world. If you want to write to the California Celebrator in advance, the Managing Editor is Thomas E Dalldorf, PO Box 375, Hayward, California 94541. Phone (415) 670 0121, or Fax (415) 670 0639. Ring them while you're there and they'll be happy to update you on any happenings and point you in the direction of a good pint.

Getting around San Francisco is very easy. A three-day pass for \$10 offers unlimited travel on buses, cable cars, trams, trolleybuses and the underground (and Owl Route night buses). Otherwise, there is a flat fare of 85¢ on buses and \$2 on cable cars. Travel off-season - it's far cheaper and the climate is still good. A return fare with American Airlines, Manchester - San Francisco via Chicago, could have been had for £363 (exclusive to Thomas Cook) this May. Other bargains will come again this winter and spring and accommodation in San Francisco is much cheaper then. Forget Scunthorpe or Sorrento - head West!

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### HOT IN ALEX

The Alexandra on Mill Street, Bradford, has been burnt out. This former Wilsons pub reopened as a free house a few years ago but closed recently to await demolition for the new road which is to be cut through to Grey Mare Lane.

*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.

*SUBSCRIPTIONS:* Send cheque/PO for £2.40, together with your name and address, to Roger Hall, 123 Hill Lane, Blackley, Manchester M9 2PW, for 6 issues. Cheques made out to "What's Doing".

*BACK NUMBERS:* 15p per copy. Send stamped addressed envelope to Roger Hall, address above.

To join CAMRA send £10 to Membership, CAMRA, 34 Alma Road, St Albans, Herts AL1 3BW.

*WHAT'S DOING ADVERTISING:* Enquiries to the editor, address above. Full page £25,  $\frac{1}{2}$  page £20,  $\frac{1}{4}$  page £15,  $\frac{1}{8}$  page £7.50. Discount on bookings for 6 months or longer.



# rupert



It has been depressive yet instructive to watch a succession of essentially nice people don the mantle of Regional Boss-person and fail to integrate the warring factions of the campaign. Of late the inter-cenine (c Dermatitis) strife and agrimony (c Chestnut) have been on the wane and it was sad to see a re-emergence at the latest shindig at Tiggy's. I arrived somewhat late, having attended a committee meeting, with Ruffley Dikheit, of the Persons of Restricted Growth Institute and was consequently unable to witness the commencement of proceedings. From my unvantage point among the bulging bellies of the adipose adherents of the Campaign I was unable to see what was going on. I could, however, hear the stentorian tones of one Rumpleshirtscream advocating the elixir qualities of scropey, with mainspring fully cocked.

I have always maintained that it is important to listen to the force of argument rather than make mock of the messenger's idiosyncratic behaviour and dress, otherwise we would be ruled by well-behaved men in suits. There was certainly much to be admired in what was being vociferated. I am acquainted with many members of the lower orders who, after a hard shift in the steelworks, retire to the Gungesmeareers to quaff a few pints of cider from the wickets over a game of skittles in true urban tradition. To suggest that cider is akin

to chateau-bottled claret, creme de menthe or draught meths is unkind. They, after all, have not been given equal status to real ale by a democratic decision of the Campaign.

Cider has been served through handpumps since the reign of Queen Elizabeth II and hosteleries which serve unreal cider in this manner are flying in the face of a decades-old tradition. It is condign that premises which do this should be excluded from the toppers' vademecum irrespective of the quality of the beer.

The Campaign is a group at the cutting edge of consumer sovereignty. Many issues form part of our campaigns - single room pubs, quiet rooms, no smoking rooms, guest beers, price lists, opening times, mild and prices. Pubs which do not comply with our ideas should be excluded from the Good Beer Guide along with those who serve beers which are not brewed at their brewery of origin. Otherwise excellent establishments should be radically excised if they don't sell mild, don't have a visible price list, don't have a vault, don't serve guest beers or have wall-to-wall musak. These practices are as indefensible as serving keg cider through handpumps. Furthermore, their exclusion should be a matter of rigid policy, not of individual discretion. The resulting GBG would be a slimmer yet more selective tome.



# Branch Diary

## BOLTON

Thur Aug 15, 8.30pm. Branch Meeting, White Lion, Westhoughton  
Fri Aug 23, Stoneclough Crawl. Start at Spread Eagle, Manchester Road, Kearsley, 7.30pm. Then to Lord Nelson, Ringley, then Horseshoe.  
Wed Aug 28th, Bolton Town Centre Crawl. Meet at Alma, Bradshawgate, 8pm  
Sun Sept 1st. Steam train trip to Rawtenstall. Meet at East Lancs Railway Station, Bolton Street, Bury, 10.45am.  
Thurs Sept 5th. Provisional date for barbecue and hospice appeal cheque presentation. Details next month.  
Thurs Sept 12th 8.30pm. Branch Meeting, Crofters, Halliwell Road  
Fri Sept 27th, Tyldesley Crawl. Meet at Mort Arms, Tyldesley, 7.30pm  
Contact: Steve Rishton, 0204 33352 (h), 061 723 2671 (w)

## NORTH MANCHESTER

Wed 7th Aug, Regional Meeting, Marble Arch, 8pm  
Wed 14 Aug, Little Hulton. Kenyon Arms 7pm, then Committee/Social at Dun Mare, 8pm.  
Wed 21 Aug, Branch Meeting, Crescent, Salford, 8pm  
Wed 28 Aug, Bolton Crawl. Meet Alma, Bradshawgate, 8pm  
Wed 4 Sept, Cadishead & Irlam: Coach & Horses 7pm, Railway 8pm (Holts at Tiger Moth)  
Wed 11th Sept, Committee/Social, Morning Star, Wardley, 8pm  
Contact: Roger Hall, 740 7937

## ROCHDALE, OLDHAM & BURY

Tues 6th Aug, 8pm, Branch Meeting, Eagle & Child, Higher La, Whitefield  
Sun 11th Aug, 12noon, Lunchtime pub stroll. Start at Queens, Church Street, Littleborough, Rochdale  
Thurs 15 Aug, 8pm, Social Evening. Moulders Arms, Milnrow Road, Shaw, Oldham  
Tues 20 Aug, 8pm, Committee Meeting, Ostrich, Bury Old Road, Prestwich  
Tues 3 Sept, 8pm, Branch Meeting, Wheatsheaf, Oldham Road, Failsworth  
Contact: B Lee 061 766 6601 (w), 0706 824407 (h)

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1991 GOOD BEER GUIDE There are a few copies of this year's beer guide on sale at the Queens Arms (see over) at a reduced price. Hurry whilst stocks last!

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## BEER CHANGE AT THE REED

Bass sold the Reed Hotel in Rochdale to Whitbread at the beginning of June. There is the usual range of Whitbread products plus a "guest" (i.e. Whitbread) beer, which was Flowers IPA at the time of writing.



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Fri: 12.00-11.00

Sat 12.00-4.00 7.00-11.00

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