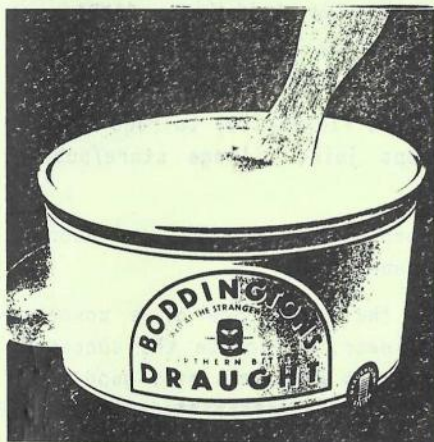


WHAT'S DOING



AUG
1992

THE MANCHESTER BEER DRINKER'S MONTHLY MAGAZINE



THE CAN CON

Whitbread are currently running a massive advertising campaign for their favourite beer brand - Boddingtons - on draught and in cans. The advertising is clearly designed to mislead. The "creamy milk" theme of their previous campaign is continued, illustrated with milk churns and ice cream cones and is meant to emphasise the message that Boddingtons is the "cream of Manchester". This would be true if one could travel in a time machine to a Boddies pub in the seventies. But the most dishonest part of the advertising is the suggestion that the stuff in a can is the same as that which you can now get in a pub. The wording is as follows...

"Courtesy of the ingenious draught flow system you can now enjoy the smooth flavour and creamy head of handpulled Boddingtons from a can."

This is untrue. Beer in cans is filtered and pasteurised. Handpumped beer isn't (or shouldn't be). There is no way that anything that comes from a can could begin to resemble true cask conditioned beer.

Of course, the toothless Advertising Standards Authority won't do anything about it.

CAMPAIGN FOR REAL PUBS

Peter Barnes

In July CAMRA launched its Manifesto for Pub Preservation - a call to arms for the protection of the traditional English pub. Action is proposed on a number of fronts to protect pubs from closure, loss of character and change of use.

- * The Campaign seeks a change in licensing and planning laws so that pub users must be consulted before a pub is closed or subjected to major structural changes.
- * Consultations are being held with English Heritage about their guidelines for designating pubs as 'listed' buildings. CAMRA wants a system which is effective in protecting pub interiors and which covers all pubs of historical or architectural value.
- * To keep pubs open in rural areas more flexibility is required with part-time or dual use pubs: perhaps joint village store/pubs or joint Post Office/pubs.
- * All local councils are urged to recognise the social and economic importance of pubs in their development plans.
- * Finally, the Manifesto recognises the importance of a competent publican, with a stake in the business, to create the successful pub. The present wave of tenant evictions threatens many good pubs.

VAUX INVASION

It seems like everywhere you go these days you can't help falling over (or into) a Vaux pub. Innentrepreneur recently sold Vaux 124 pubs for a reported £15m. Among these are the **Crown**, Walsh Street, Chadderton; **Friendship**, Manchester Road, Mossley; **Golden Fleece**, Oldham Road, Denshaw; **Guido**, Oldham Road, Failsworth; **Mare & Foal**, Ashton Road, Oldham; **Star**, Huddersfield Road, Scouthead; **Sun**, Henshaw Street, Oldham, and the **Weavers Arms**, Oldham Road, Failsworth.

Two Radcliffe pubs which became Vaux houses recently are the **George** on Cross Lane and the **Horseshoe**, Blackburn Street.

In Manchester, the **Crown** on Deansgate (ex-Wilsons) became a Vaux house last month. A sad effect of this particular takeover is that Holts will no longer be on sale. The last pint of Joseph's finest was squeezed out of the pumps at 8.30pm on Friday 10th July. There was not a dry eye in the pub.

ANOTHER HOLTS PUB

The fourth Tetley pub which Holts will be taking over early next year is the **Tamar** on Wigan Road, Leigh.

REAL ALE GUIDE TO THE TRAMWAYS

by Peter Wadsworth

PART FOUR: PICCADILLY BRANCH LINE

This final part of the guide was written before the branch line opened to the public. By the time WD goes on sale the service should have begun.

<u>STATION</u>	<u>PUB</u>	<u>BEER</u>	<u>WALKING TIME (mins)</u>
PICCADILLY GARDENS	PORTLAND ARMS	Tetley bitter, Ind Coope Burton Bitter	1½
Mon-Fri 12-11, Sat 12-3.30, 5.30-11			

Head away from Lewis's to Portland Street. Turn right, cross Parker Street, past the Hotel Piccadilly entrance and the pub is on the corner of York Street.

LENINGRAD PLACE This station doesn't exist yet. Two years ago CAMRA commissioned a feasibility study from DC Architects to see just what could be done to incorporate the famous Coach & Horses into the redevelopment of the area upon completion of Metrolink. The report, which cost the Greater Manchester Region of CAMRA branches £1,000, was distributed to the relevant authorities and the outcome has yet to be seen. Maybe the station ought to be called the COACH & HORSES

PICCADILLY **STAR & GARTER** Boddingtons bitter (113p), 2
Flowers Original (125p) & IPA (118p),
Castle Eden (120p) & guest beers
12-11 Mon-Sat, Closed Sun. Whitbread sold the pub to its present owners last September. A function room is available and good value food is served all day up to 10.30pm. Leave station by ground level exit to Fairfield Street. Turn left and pub is 100m ahead.

Well, that's it for the time being. If you have bought WD every month for the last four months you will have every part of this guide so you should be well prepared for a tramways pub crawl or "Trawl"! DON'T DRIVE AND DRINK, GET METROLINK!

PORTER

Whitbread's new Porter from the Castle Eden brewery is turning up in the Manchester area. It was recently sighted at the Land o'Cakes, Great Ancoats Street, and the Dusty Miller in Middleton town centre.

BOLTON NEWS

Des Nogalski

Burtonwood reopened the SWAN HOTEL on 13th July after a refurbishment costing in excess of £300,000. The brewery's original plans for the Swan involved the hotel's closure and conversion into offices, leaving only the facade of the original building. The recession and public pressure put paid to that and Burtonwood's response was to retain the hotel and public bars and give them a complete facelift.

The undoubted highlight for beer drinkers is the Malt & Hops bar, which now has a range of eight handpumped real ales and there is the possibility of more to come. Burtonwood's mild, bitter and Forshaw's bitter are, naturally, permanent fixtures, along with a number of guest beers. On sale during the first week were Mitchells ESB, Robinwood Old Fart, Cains bitter and Wells Eagle IPA, plus a rare appearance of Burtonwood's Top Hat strong ale in cask form. Prices varied from £1.15 for a pint of Cains (or 60p for half a pint) to £1.70 for Old Fart. Future guests will include Adnams Broadside and Wells Bombardier.

Bombardier was also sighted as a guest beer at the Sweet Green Tavern on Crook Street, although on a more recent visit it had been replaced by Thomas Hardy ale. Hydes bitter is still a permanent fixture as a guest there, alongside Tetley bitter and dark mild.

The Dog & Partridge on Manor Street is selling Thwaites' new Craftsman Ale.

Churchills on Manchester Road is selling Holts bitter as a guest beer at 92p a pint.

A recent visit to Farnworth Cricket Club on Lavender Road, Harper Green, provided a pleasant surprise. Three real ales are on sale in the form of Walkers mild and best bitter and Thwaites bitter.

OLDHAM

The SPOTTED COW in Oldham town centre is reported to have changed its spots somewhat. It is now called THE SHACK and is serving Jennings and Tetley bitters.

At the SUN MILL INN, Chadderton, up to three guest beers are on sale in this BodPubCo house at any one time.

On a more sober note, the mild in the RADCLYFFE ARMS, Middleton Junction (Burtonwood) is now keg, leaving just the bitter on draught.

HOLIDAY ALE IN THE CHANNEL

On a recent visit to Jersey, Steve Smith took to sampling some of its real ales...

There is no VAT on the island and drinks are still relatively cheap, but over the years the price differential with the mainland has narrowed considerably. The prices of draught beers range between about 96p and a little over £1 a pint, with few exceptions. Draught Guinness and lager are between £1.10 and £1.30. Jersey appears to be caught up in the mists of time as far as the drinker is concerned and it is still emerging from the keg revolution, but things do seem to be changing and there is a limited number of pubs dispensing real ale.

The capital, St Helier, boasts several outlets and recently the Ann Street Brewery Company started producing their version of cask beer, Jersey Old Ale. The Dog & Sausage, Halkett Street, provided the best value in this vicinity, with draught Bass retailing at 96p per pint. The Lamplighter, Mulcaster Street (handy for the bus station), complete with its ornate decoration outside and a wonderful interior, sells this beer for £1. Two other pubs of note are both in Royal Square: the Pierson (draught Bass again) and the Cork & Bottle (Guernsey and others). These two places can get incredibly busy.

Across the island there are a few isolated hostelries, with some accessible by bus. Of note are the Moulin de Lecq, Greve de Lecq Bay (good sandy beach with views to the French coast), selling Guernsey mild and bitter plus guests; the Old Smugglers Inn, Quaisne Bay (glorious surroundings in which to drink Marston's Pedigree - far and away the best pint on the island - tip top condition at £1), the Old Portelet Inn, Portelet (Marston's again and the cheapest at 96p), and the Old Court House, St Aubin (Marston's at £1.20!) There is also the Seymour Inn along the coast road to Grouville and Gorey, an outlet for the recently introduced Jersey Old at £1 and the other Guernsey brews.

Jersey's newest phenomenon appears to be the Star and Topsy Toad Brewery (the island's only home brew pub), located in St Peter's village. Here you can sample Skinners Ale (og 1050) for £1 a pint, plus Cyril's Bitter (og 1036). There was also a guest beer, Old Thumper.

Jersey has a number of wine bars, most of them in St Helier. One of particular note is the Esplanade Bars, an outlet for Ruddles County. Whilst this list is by no means complete (undoubtedly there are other pubs I didn't get round to), it still gives a general picture of what to expect. The island has a reasonably good bus service during the day but only a skeleton service at night. Best routes for late drinkers

are the numbers 1 and 15 (Gorey and Airport respectively), with buses from the outer terminus back to St Helier around midnight. There are lots of interesting places to visit, historical or otherwise, plus beautiful secluded bays.

One point to note. Some pubs have handpumps which are ornaments only - beneath them are keg dispensers!

#####

SADDLEWORTH

The Church Inn at Uppermill, which closed earlier this year following financial and other problems, reopened in May. This free house remains under the control of an administrator who is hoping to sell it as a going concern. In the meantime, the old range of SEN beers has been replaced by four Bass offerings, including draught Bass and Worthington BB, and the sale of food has been discontinued.

Opposite Greenfield Station, the Railway Hotel provides a constantly changing choice of beers at reasonable prices. Apart from the regular Wilsons bitter and Websters Yorkshire bitter, there are five guest beer pumps. A recent selection included Eldridge Pope's Royal Oak and Wiltshire Brewery's Old Grumble (both £1.20 per pint) and Bass Light at 80p per pint (great price - pity about the beer). Just two stops along from the illustrious Stalybridge Station Buffet, it's well worth a quick visit.

Inntrepreneur's Golden Fleece on Oldham Road, Denshaw, has reopened and sells one guest beer in addition to the standard offerings of Websters Yorkshire bitter and Ruddles bitter.

In Delph, the Rose & Crown has switched from Courage to Vaux but is selling only Samson in cask conditioned form.

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.

NOW & THEN

by Rob Magee

No.67

CORPORATION

151 Manchester Street, Oldham

In the 1850s James and William Hartley were in business separately as carriers and both had licensed houses on Manchester Street. William had the appropriately named Carriers Arms at number 45 and James Hartley opened the Corporation on the corner of Hartley Street in 1853. William came to an untimely end when he dropped dead in the street outside his beerhouse two years later. James was still at the Corporation in 1858, then the pub had a series of tenants.

The Corporation was bought by James Deakin of the Manchester Brewery Company around 1880. A survey carried out in 1894 found the pub had stabling for 10 horses (the most in the borough), five drinking rooms and two bedrooms. There was no overnight accommodation for visitors and no bathroom, but the building was in good repair. However, the inspector noted that the ceiling in the tap room was dirty!

Walker & Homfrays Brewery of Salford took over the Manchester Brewery Company in 1912 and in 1949 they merged with Wilsons. When the Salford brewery closed in 1952 the Corporation was one of the first pubs to be given a refit and redecoration in Wilsons style. The work probably



included some improvements to the toilet arrangements, as a friend of mine who used to drink in the pub in the 1940s tells me that the ladies had to pass the men's urinal on the way to their toilets!

In the mid 1960s Oldham Corporation started dishing out Compulsory Purchase Orders so that they could clear the way for the Oldham bypass and the Corporation was right in the middle of a planned round-about. (Lee Street, which still exists, was the next street down from Hartley Street.)

Eric Taylor closed the doors of the Corporation for the last time on Sunday 13th April 1969.

KING BILLY

The long running saga of the King William IV at Mosley Common (near Boothstown) is over. For some five years there have been regular reports of the 'imminent' refurbishment of the pub. None of these actually came to anything, but the threat was always there.

Last December Steve Ward and his wife Elaine took the pub on a ten-year lease and one of the conditions of the lease was that the interior be 'opened out' and the small bar replaced. Over the last three months Steve was busy knocking walls down and reconstructing the inside of the pub, following plans provided by Tetley Walker. After being closed for only two weeks, the King Billy reopened on Saturday 27th June.

A new entrance porch has been built and new windows installed. The previous Best Room on the left is now the vault. Where the vault and passageway were is now an extended lounge. There is now an enormous central bar adorned with several handpumps. A new cellar entrance had to be constructed; the old one is covered over in the new vault.

Readers who have fond memories of the King Billy as it was will no doubt be saddened at the 'improvements'. However, several of the locals expressed the view that this work was long overdue. They were well pleased with the refurbishments.

On handpumps are Walkers bitter (£1.13) and Tetleys mild (£1.11). Boddies bitter is expected to be a guest beer. There is a fine beer garden at the rear of the pub.

CLEARING BANKS

The Old Pump House at Salford Quays opened at the beginning of June. This brings the total of Banks's pubs in Salford to five. Their sixth pub in Eccles New Road should open later this year.

PRESTON'S NEW BREWS

Tony Buller

This year Preston celebrates its Guild Merchant, which is held every twenty years. However, it is much longer than twenty years since beer was brewed commercially in this old market town, which has a proud history of brewing beer. Preston was the original home of Matthew Brown, who moved to Blackburn in 1927 upon the acquisition of Nuttalls, and the town was renowned for its numerous home brew pubs - the last one was the Moor Park, which ceased brewing in 1968, just too soon for CAMRA to save it.

It is therefore very fitting that during this Guild year two new breweries have been established, and there was a friendly race to see who could produce the first brew. The winner was the Little Avenham Brewery, which has been set up in the cellar of Gastons, a free house in Avenham Street (a current entry in the Good Beer Guide). The pub is owned by the Preston Wine Company and the head brewer and licensee is David Murray. His 30-barrel plant started its first brew of Clog Dancer Bitter (og 1038) on 2nd June. The beer will only be available at Gastons.

The other new brewery is the Preston Brewing Company, which has been established in an old brass foundry in Brieryfield Road. This is a much larger (100-barrel) plant and the company is targeting the growing free trade in the North West. Head brewer is Graham Moss, who was made redundant by Matthew Brown (S&N) last year. The first of a planned comprehensive range of beers is the aptly named Preston Pride (og 1038) bitter.

Both breweries hope their beers will retail at a reasonable £1 - £1.10 per pint. This will be a treat for Prestonians, who have had to get used to a £1.20 - £1.40 plus price range in most town centre pubs. (There's no Holts in Preston, despite repeated requests!)

KEGBODS

Keg Boddingtons bitter is on sale at the Nags Head in Irlam. Our correspondent was told that the cask version will remain, but on a visit on 7th July was offered the keg version and told that the hand-pumped beer hadn't settled yet.

It appears that cask beer will eventually be phased out at this pub. The same thing could happen at other establishments if Whitbread, who own Boddingtons Brewery, so decide.

This is a potentially serious development for Irlam and Cadishead because five of the twelve pubs are in the Whitbread/BodPubCo empire.

MANCHESTER'S CAFE SOCIETY

Dan Sack & Annie Seed

No, we're not talking here about the gormless studs and brainless floosies who hang about in their designer clothes in the city's over-priced, aleless posh spots, but about aficionados of quality, value for money Indian food. Manchester's restaurants are largely in the Portland Street area. The cafes are on the other side of the tracks around the old market and the back streets behind Piccadilly.

Discounting such places as the Cuckoo Chef, the Kabana and the Eastern Delight, which are a little too upmarket for our purposes, there are now some seven Indian cafes where a meal can be obtained for between £2 and £3.

For many years the This and That on Soap Street was head and shoulders above the rest in terms of quality and value. Its Rice on 3 at lunch-time has always offered excellent value. It does, however, suffer from restricted opening times and has recently been challenged in terms of quality by some new arrivals on the scene.

The Usman on Lena Street has featured previously in What's Doing (Oct 1991) and a report on the Yadgar appeared in June 1992. I would endorse Murghi Massala's recommendation of the Usman, but on my (only) visit to the Yadgar I was disappointed to see Naan being kept warm in a plastic bucket and the speed of service made the Crescent seem positively electric.

Since the Cafe Yaqub moved from John Street into Union Street it has lost its sense of bustling eccentricity and has taken on something of the laid back atmosphere of the Lahore, in which premises it is now located. It nevertheless still offers quality and value for money, with a more extended menu than many of its rivals.

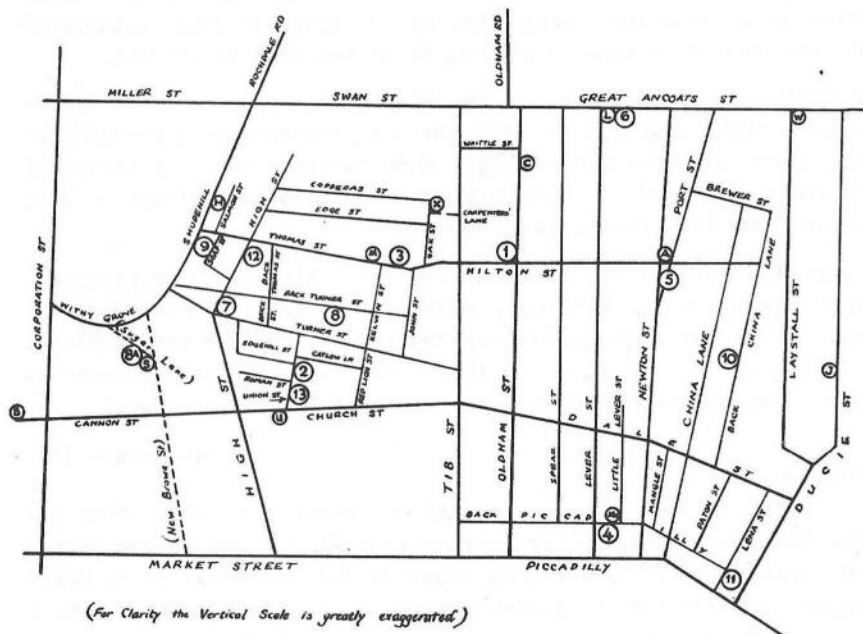
Two new cafes have emerged to compete in terms of quality this year, the Marhaba and the Shalimar. The Marhaba is on Back Piccadilly near Newton Street. It offers a good range of traditional food with breads and tandoori dishes cooked freshly in a tandoor in the cafe. I can't understand why it should sell chips. The Marhaba is open until 6.30pm Mondays-Wednesdays and until 8.30pm on Thursdays and Fridays. Closed on Saturdays, it opens again on Sundays from 11.30am to 4.30pm.

Many years ago the Shalimar on Back Thomas Street was a serious rival to the Lahore, the Yaqub and the This and That. Some time ago it became the Shabaz and never held the same interest for me. Now it is the Shalimar again and I have no hesitation in stating that this is the best cafe in town. The menu is limited but of high quality. Kebabs are freshly cooked and not reheated and Naan and Chapatis are piping hot. The proprietor served his apprenticeship in what are perhaps the

best two restaurants in Rusholme, the Sanam and the Shezan, and has brought their quality with him. Other cafes will need to look to their laurels, although with only two tables and two shelves, capacity at the Shalimar is somewhat limited. The Shalimar is open every day until 7.00pm except Sunday, when it closes around 4.30pm.

The Nine til Seven on High Street rounds up our tour of cafe society. The food's OK but it's a bit like eating in a goldfish bowl and the microwave is much in evidence.

So, next time you're in town eschew that pub lunch and get some curry down your throat. Excellent quality and good value can only improve as competition hots up.



KEY TO CAFES AND PUBS ON MAP

CAFES

- | | | |
|-------------------|-------------------|--------------------|
| 1 Cuckoo Chef | 6 Moonlight | 9 This & That |
| 2 Eastern Delight | 7 Nine Till Seven | 10 Ulan Bator |
| 3 Kabana | 8 New Shalimar | (rumoured site of) |
| 4 Marhaba | 8A Old Shalimar | 11 Usman |
| 5 Mehran | (site of) | 12 Yadgar |
| | | 13 Yaqub |

PUBS

- | | | |
|--------------------------|-----------------|------------------------|
| A Crown & Anchor | J Jolly Angler | S Sugar Loaf (site of) |
| B Crown & Anchor (Holts) | L Land o'Cakes | U Unicorn |
| C Castle | Mc Mother Mac's | W White House |
| H Hare & Hounds | M Millstone | X Wheatsheaf |

LETTERS



BOUNCING HORSE

Sir - A Goss is right when he points out that there are bouncers on the door at the Flying Horse in Rochdale (WD July). However, it is well to remember that, until this pub reopened, it had been quite a number of years since serious ale lovers in Rochdale had been able to go anywhere near the town centre at night. The employment of door security staff seems a small, albeit regrettable, price to pay for the freedom to quaff an excellent range of ales in magnificently refurbished surroundings, unmolested by the gangs of lager-emboldened psychopaths that many pubs in central locations seem to attract.

Kevin Robinson, the licensee of the Flying Horse, is a CAMRA member and runs a tight ship but is well known in Rochdale as a provider of quality beers in good surroundings. Unfortunately he is a victim of the society in which we all live and for him to attract a good clientele means that he has to be selective.

Ales seen thus far at the Horse, in the short time since it reopened, include: Holts mild, Robinsons mild and bitter, Theakstons XB, Batemans XXXB, Boddingtons, Timothy Taylors best bitter and Landlord. With a line-up like that, I can live with a well-mannered bouncer on the door, however much I might regret the need for his presence!

Pete Hinchliffe

THAT LETTER

Sir - I write to make a serious complaint about the letter from S J Hayward (whoever he may be) in last month's WD. I refer to the bitter and unnecessary remarks, not only about me but about two of my CAMRA colleagues who contribute guides, reports, etc, to the magazine. I wish to inform Hayward that I am no village idiot. When I provide contributions they are for the good of CAMRA members and non-members and the compiling of material requires expert knowledge, patience and interest and the work can be very time-consuming. No doubt Hayward wouldn't have a clue.

Leo King

PORK POINT

Sir - Following the piece in last month's WD regarding the goat, chickens and ferret at the Legh Arms, Sale, it has come to my notice that a year or two ago a piglet was taken into the nearby Bridge (Boddingtons). It ran squealing round the vault. They obviously like their animals in Sale!

Jim Bracken

BOOK REVIEW

Duncan Roberts

THE GUINNESS BOOK OF TRADITIONAL PUB GAMES by Arthur Taylor (£9.99)

One dinner time many years ago I visited a pub not far from the Erewash Canal on the Nottinghamshire/Derbyshire border. The pub (whose name I have forgotten) was unremarkable, or so I thought. Then, when I had to make the inevitable trip up the back yard I discovered that part of the yard was laid out for a game of skittles; indeed, a game had just ended.

This was new to me. I had seen skittles played inside pubs and, occasionally, observed a game where the participants threw at pieces standing on a table across the room. A little more often, though hardly frequently, I have noticed Devil Among the Tailors in pubs as far apart as the Gower Peninsula and North Lancashire. One winter night, when icebound on the Macclesfield Canal, a group of us organised a knock-out competition in a nearby pub, only to be told by a local, when halfway through the series, that we were playing the game incorrectly. Rebuked, we began again from scratch.

Pubs and pub games seem to fascinate canal travellers, as both get mentioned in those two classics of canal literature, "The Flower of Gloucester" (E Temple Thurston, Williams & Norgate, 1911) and "Narrow Boat" (L T C Rolt, Eyre & Spottiswode, 1944). I am no player of pub games and usually only notice the more obvious things, such as a regional variation in the design of a dartboard, when they are pointed out to me.



As a consequence I was less than comfortable when asked to review "The Guinness Book of Traditional Pub Games". (This, incidentally, is not the first book I have seen on the topic. In my possession is "Pub Games of England" by Timothy Finn.) I had half expected a pithy tome dealing lugubriously with every obscure pub game in these islands. Fortunately this is not the case. There is some discussion of the subtleties and variations in the rules of play for the most common games. You will be surprised how many games you can play on a dart-board or with a set of dominoes. Much space, however, is devoted to the history, development and, sadly, in some cases, the decline of our traditional games. This is written in an easy, often humorous style, and if you care not who tried to alter the rules of dominoes in 1907 you can always skip that bit.

The book is a happy blend of an informative guide and a work of reference. (The histories of bar billiards and table football are eye openers.) The layout is pleasing and the text is well complemented by thoughtfully chosen illustrations.

ENTREPRENEUR'S CORNER

Mister D's, Bolton's "Exclusive Night Spot", is for sale. According to a notice in the window, the property (which used to be a pub called the Painters Arms) is available for £29,000 leasehold and £89,000 freehold.

Kendlegate Wine Cellars Ltd.

164 Northgate Rd, Edgeley. Tel: 477 3939

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Cask beers to order, glass hire, delivery service.*

SUMMER SAVERS ON

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*Summer Break: Closed 5pm Friday Aug 21st
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**Note: We operate under Wholesale Licensing Regulations, therefore
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which can all be different.**

**Open: 8am-5.30pm Monday - Friday; 11am-3pm Saturday
Closed Sunday and Bank Holiday Weekends
Telephone orders accepted on a COD basis**

ROCHDALE ALE

Rochdale has a new pub in the form of BRINDLES STOOL on Acker Street (off Baillie Street). This venture is a development of the former Post Office Club which had languished unused for some time. The premises feature a large plush lounge at ground level and restaurant facilities downstairs. There's no formal dress code, though smart casual clothes are preferred. The beer choice comprises examples from the Scottish & Newcastle and Bass ranges, and currently consists of Matthew Brown bitter, Theakstons mild and bitter, Youngers IPA and Stones bitter.

The name "Brindles Stool" refers to the last Rochdale Ducking Stool, which was situated about 100 yards away. Apparently the last woman to be ducked was a Betty Brindle. For those interested in such things, further details are available in the entrance area.

Another licensed premises is to reopen shortly - the former SHIP on Milnrow Road. In its new guise the pub will be called the RED ADMIRAL and is to serve Boddingtons and Tetley bitters.

Burtonwood have been busy recently, converting the RED ROSE, Oldham Road, from keg to cask, and acquiring the TALBOT HEAD, Shawclough Road, from Whitbread. Burtonwood bitter is currently on cask at the Talbot Head and there are plans to add mild in the near future.

A further real ale gain is BAILLIES WINE BAR, where handpumps were installed alongside the fancy keg fonts some time ago. Cask Vaux Samson is available on an apparently intermittent basis.

ROSE & CROWN

The Rose & Crown on Market Street, Stalybridge (not far from the Station) is undergoing a refit. There will be a bigger bar and a wider range of ales is promised.

RAMSBOTTOM

The WATERLOO, Bolton Road West, a former Whitbread pub, is now part of the expanding Vaux group. Beers on sale are currently Lorimer Scotch Bitter and Vaux Samson. Rumour has it that the pub is to undergo a refurbishment, the first for rather a long time.

The MAJOR HOTEL, Bolton Street, now has Lions Bitter from Burnley (replacing Hydes bitter) as guest beer alongside the Boddingtons bitter.

Meanwhile, down the road at Holcombe, the SHOULDER OF MUTTON, Holcombe Road, is selling Boddingtons and Tetley bitters and Flowers Original alongside its Vaux range.



**BANK HOLIDAY WEEKEND
SAT 29th – MON 31st AUGUST**

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– SCRUMPY – PERRY –
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BEINLOS IN BAYERN

Paul
Roberts



After the hectic calendar of events until May, Munich has a rest from festivities during the high summer months, leaving residents free to take up the 150,000 places on offer in the dozens of beer gardens in the city. Under the famous Bavarian blue and white sky the Munich locals enjoy their litre 'Mass' shaded by clusters of chestnut trees.

The next event on Munich's beer calendar is the big one - the Oktoberfest. This year the Oktoberfest starts on Saturday 19th September and runs until Sunday 4th October. The price this year will be DM8.70 per litre, compared to DM8.50 last year (a rise of 2.35%, or half Bavaria's inflation rate).

While Munich has a rest from beer festivals during the summer, outlying towns of the region and across the whole of Bavaria host a multitude of beer festivals. Every village holds its own 'fest' some time during late June to early September. They range in size from a few hundred people drinking in the local village fire station (it always falls upon the volunteer firemen to organize the festivals) to the million-plus who imbibe at Bayern's second largest beer festival - the Straubing Gaubodenfest in August.

The official 1991 figures for beer output have been released. Bavaria has 746 of the 1315 breweries in the new enlarged Germany. This 60% of German breweries produces only 25% of the total German beer output - 29.8 million hectolitres per year, or an average of 40,000 Hl per Bavarian brewery. The largest output is in North Rhineland - Westphalia - 30.8 million Hl from just over 100 breweries. Cologne, with 26 breweries, has more than any other city in the world. Dortmund, with only seven breweries, is Europe's largest beer producer - over seven million hectolitres per year.

While the average annual beer consumption per head of population is approximately 146 litres in Germany (compared with about 100 in the UK), it is over 240 in Bavaria! In the last century a Munich doctor drank at least 10 litres (18 pints) of beer per night at the Stammtisch in the Hofbräuhaus to prove to his patients that beer was good for the health. As the saying goes, you don't have a drink problem until you drink more than your doctor!

rupert

Well, S J Hayward has certainly put the tiger among the turkeys. I'm not sure that I'm wholly delighted that I should head a compendium of inculpation which includes among its lesser transgressors the local village idiot quorum, blind obeisance to the libel laws, bottom licking sycophants and slow ale emporia. Nevertheless it is a breath of fresh air and, as long as Mr Nestfeather doesn't chuck himself in the cut, should improve the quality of the magazine. It is only because of Eddy's squeamish fear of the libel laws as a result of the odd letter from m'learned friends that one has to perpetuate the sham of hiding behind puerile pseudonyms. Would that I were in a position to relate such issues of moment as the fate of Humphrey Dumpty or the real goings on at the Amber Nectar Show. As it is we are left with tenuous inferences to events of little moment lest we be zapped with a writ. A pity that I cannot report what Mr Shame threatened to do to Gordon Brickie's head, but he'd probably clock me round mine as well if I did.

As for the Amber Nectar Show, the important goings on were sad rather than amusing. What possible interest can it be when otherwise decent people get overtired and emotional on gallons of Old Nobthrutcher, accuse one another of adultery and end up brawling? Even the



intervention of megalomaniacs like Tubs Canes, who wanted to prosecute everybody who'd shed a tear on Hattie Nightingale's ample bosom, is hardly the stuff to enhance the Campaign's reputation and is better left unsaid rather than hinted at, pseudonymously or otherwise.

Because of fear of litigation, we have often had to deny things which we know very well to be true. That, however, is certainly not the case with the following rumour denial.

Ben Chestnut's employers did not notice him, wonder who he was and then sack him. Nor did he then go along to his good friend at Mrs Tiggywinkle's and apply for a job as tavern-keeper at this famous amber nectar emporium. A shame, really, because if Ben were boss, the quality of the amber nectar would be even better, insobriety would be abolished and friendly games like Tiggy off the ground and charades could be reinstated. Perhaps S J Hayward might join in?



Branch Diary

NORTH MANCHESTER

Wed 5 Aug, Altrincham Crawl. Meet at Crown & Anchor (Cateaton Street) 7pm. Tram to Altrincham to arrive in the Malt Shovel at approx 8pm.

Wed 12 Aug, Committee and Social, Albert, Bolton Road, Pendlebury, 8pm

Wed 19 Aug, Branch Meeting, Kings Arms, Bloom Street, Salford, 8pm

Wed 26 Aug, Moston Lane Crawl: Thatched House 7pm, Blue Bell 7.30, Ben Brierley 8pm, Top Derby 9pm.

Wed 2 Sept, Middleton Crawl: Ring o'Bells 7.30pm, Old Boars Head 8.30pm, Assheton Arms 9pm.

Wed 9 Sept, Ancoats Crawl: Crown (Mill Street) 7pm, White House 8.30, Jolly Angler 9pm.

Contact: Roger Hall 740 7937

MILD & BITTER

Cask conditioned Banks's mild has joined Banks's bitter at the Millstone, Thomas Street, central Manchester. The pub is a bit expensive (120p for both mild and bitter) but there are happy hours (12-1pm and 8-9pm) when the beers are 15p cheaper. The pub is shut from 4.30 to 7pm.

ECCLES ADDENDUM

July WD's list of 53 Eccles pubs should be augmented by one more - the **Rock House Hotel**, Peel Green Road, Greenalls keg. Also, the **Unicorn** has reopened after a £250,000 refurbishment (that is the profit on about 2½ million pints) selling Boddingtons bitter and Wilsons bitter, and the **Town Hall** has reopened selling Vaux Samson, Double Maxim and Darley bitter.

DRESS SENSE

The management of the John Willie Lees, next to the Arndale bus station in Manchester, is very fussy about who they let in these days. Last month a bouncer refused admission to a respected CAMRA stalwart because he didn't like the cut of his trousers. A week or two earlier a middle aged gentleman was told he would not be served unless he took his cap off! Nice beer, pity about the pub.

Contributors to this issue: Roger Hall, Pete Cash, Des Nogalski, Paul Roberts, Peter Wadsworth, Jim Bracken, Rob Magee, Stewart Revell, Bill Collier, Mark Hardman, Tony Buller, John Hutchinson, D Busman.

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