

25p

What's Doing

MAY 1993



The Manchester Beer Drinker's Monthly Magazine

Saddleworth Scene



Around the rolling moors of Saddleworth, "time" has finally been called on the keg beer revolution. Over the past couple of months no fewer than eight of the twelve remaining keg pubs have switched to traditional beer.

Bass' "in brand", Worthington BB, is now available at the Cloggers, Commercial and Hare & Hounds in Uppermill and the Hanging Gate in Diggle. The Red Lion in Austerlands is serving Stones bitter and Bass Light. Cask Vaux bitter and Samson are on at the ex-Wilsons Star Inn at Scouthead, while the White Lion in Delph - Sonny Ramadhin's old pub - has spun away from keg Bass to handpulled Tetleys. The last gain is the Granby in Uppermill, where traditional John Smiths and guest beers are on offer. A final health warning: the Old Original at Scouthead is still selling keg Tetleys next to the old handpumps with Tetley pump clips.

Saddleworth and Lees have fifty public houses, including the Horse & Jockey on Huddersfield Road, which has been closed temporarily for the last two years! Although the MMC provisions have resulted in a welcome increase in choice, the area is still dominated by beers from Bass, Courage (old Wilsons houses) and Whitbread (old OB houses).

During the past couple of years Banks's beers have been introduced to four pubs and, more recently, Marstons Pedigree has been added at three of them - the Bulls Head in Delph, the Clarence in Greenfield and the excellent "brass band pub" - the Navigation in Dobcross. The Church in Uppermill (below the GBG-listed Cross Keys and the new real ale bar, the Amahs Arms) has just reopened. The one-arm bandits, juke box, pool table and accompanying adolescents have gone and there is now a more convivial atmosphere. Beers are from the Courage range (well, you can't have everything!) and include John Smiths bitter and Ruddles County.

Other free houses worth visiting include the Royal Oak at Heights, an interesting pub overlooking Delph which serves two guest beers alongside Boddies and Chesters mild; the Diggle Hotel, which offers home cooked food and Timothy Taylors Landlord and Golden Best, and the White Hart at Lydgate, which has draught Bass, Boddies and two guest beers.

Finally, at Saddleworth's extreme boundary (at least until they change it again), the Floating Light on Standedge is selling Thwaites Craftsman as well as best mild and bitter.

Ken Holt

Gardeners Cains

Among the more recent additions to free trade outlets serving Cains is the Gardeners Arms in Moston.

Kings Ale

Leo King

Guest beers at the Unicorn

The Unicorn (Bass) on Church Street, Manchester, has been selling a few guest beers - Youngs, then Charringtons (formerly of London) and Butlers (formerly of Wolverhampton). Like Whitbread and Allied, Bass are introducing beers with obsolete brewery names, probably brewed at Mitchells & Butlers in Birmingham. If they insist on this practice, why not do the decent thing and give us a Mitchells & Butlers beer, as it is the original brewery? As always, the beer is great at the Unicorn, but I would much prefer original guest beers from the appropriate breweries.

New Image

Bensons (formerly the Wheatsheaf), the Whitbread pub on High Street in Manchester, was recently having the guts ripped out of it (well, what else happens to Whitbread pubs?) and a notice outside stated that it was due to reopen on April 20th. It will have a new name - the Hogshead - and will sell cask beer. According to the East Lancs CAMRA magazine, Whitbread have recently converted the Whalley Hotel in Whalley into a "Hogshead" and this is selling up to eight traditional ales from mainly independent breweries. Will the Manchester Hogshead do the same, or will it just be the usual, boring old range - Boddingtons bitter, Marstons Pedigree and Flowers IPA? I don't mind Castle Eden as that is the old Nimmo's bitter with a different name but with the same trademark. Perhaps they will sell Castle Eden porter. I also hope we are not going to be offered other once-famous beers that are now just Whitbread brand names - Strong's, Wethereds, Pompey Royal. Whitbread are trying, but how long will it be before the Wheatsheaf / Bensons / the Hogshead becomes something else? If it is a successful real ale pub, let it stay.

Under the Arches

The Cathedral Arches, under the old Exchange Station Approach on Chapel Street, Salford, has reopened with a change of beers. Draught Bass, Stones and Jennings Cumberland Bitter are on sale. It is planned to make the Cathedral Arches a music venue (jazz, R&B, C&W, etc) and reasonably-priced meals will be available. It will stay open on Sundays (between 3.00pm and 7.00pm) for meals. This is a vast pub with several rooms on two floors (handpumps on both floors) and is situated between two popular pubs - the Crown & Anchor on Cateaton Street (Holts) and the Kings Arms free house in Salford.

Bringing the GBBF to Manchester

At the CAMRA AGM in Salford last month I was unable to state my case for moving the Great British Beer Festival out of the South, but I did find out

why CAMRA is so reluctant to stage the festival in Manchester. The only suitable venue is G-Mex and to hire G-Mex for the short period of a beer festival would cost £120,000! The G-Mex authorities insist on providing the catering and this would cost an additional £9,000. £129,000 for what is, after all, little more than a converted railway station! Olympia in London, the present venue of the GBBF, is far cheaper.

With G-Mex out of the question, it looks as if Manchester won't be seeing a Great British Beer Festival. I should like to thank all those who signed the petitions and particularly Sue Price at the Kings Arms (Salford), Peter Caton at the Beerhouse and Vance de Bechevel at the Marble Arch.

Hydes Pub Survey

Mark McConachie

During February and March I carried out a survey of most of the Hydes tied estate. In all I visited 51 of their 61 pubs - all those in Greater Manchester and omitting only those in Wrexham, Runcorn and Burnley. (See list in March WD.)

In every house visited I tried at least one pint. The quality of the ale sampled was, in the main, very good. Of those surveyed, the breakdown of ale sold was thus:

- * All houses sell bitter.
- * Two houses sell only bitter - the Dutton, Cheetham, and the Albert, Rusholme.
- * Four houses had the dark mild: Royal Hotel, Atherton; Red Lion, Denton; Waggon & Horses, Leigh, and Lord Clyde, Bolton. The Lord Clyde had this priced at £1 a pint (pre-Budget) and the last three houses also sold Light.
- * Of the remainder, 28 pubs sell mild and 17 sell the Light.

Shut

The Champion on Broadwalk, Salford, mentioned in last month's WD, is to be turned into a community centre.

Holts Corner

Stewart Revell

It is now some six months since we heard that Holts were to open another pub in the centre of Manchester. During those months anxious observers have been dismayed that no progress appeared to have been made with the building. Now, at last, work has started on the property on the corner of Portland Street and Princess Street. If all goes well, the Old Monkey will be completed for Christmas. The drawing shows the building as it appeared in 1885, when it was a beerhouse called the Queens Arms.

The extension work at the Crown & Anchor on Cateaton Street is also under way.

Last month, when the Chancellor put 11½d on a pint of beer, Holts increased their prices by 2p for bitter and 1p for mild, so managed house prices are now 95p for bitter and 89p for mild - a good 6p difference. The increases were implemented about a week after the Budget.

A site in Chadderton for a replacement for the Kings Arms, Hollinwood (now closed) is being studied. Will the new pub, when it is built, be called the New Kings Arms?



Beer Festival

The Central & North Cheshire branch of CAMRA is putting on the first Frodsham beer festival on May 28th and 29th (see advertisement). Among the beers that will be available are: Enville, Wortley, Freeminers, Rooster, Manx, Rudgate, Black Sheep, Border, Weetwood, Goose Eye, Arundel, Foxley, Little Avenham, Ryburn and Mundane. Several other brews, new in the last six months, are promised.



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The Founder Member

Founder - fall down, collapse, stick fast in bog, fill with water and sink.

Member - male organ, penis.

April's edition of What's Brewing contained an article by Graham Lees, one of the founder members of CAMRA, which denigrated Salford, the city of his birth and, as conventional wisdom has it, the birth, if not the conception, of CAMRA. Inevitably his remarks found their way into the Manchester Evening News and on to the front page of the Salford City Reporter, understandably generating considerable anger among current dwellers and pub-goers of our fair city.

Lees was bold enough to turn up at the AGM and defend his stance against those with the temerity to attack him for his inaccuracy and insensitivity. The three planks of Lees' defence seemed to be:

1. I'm a professional journalist.
2. What I wrote was correct.
3. Even if it wasn't, any publicity is good publicity.
4. Er...that's it.

Well, if by professional journalism he means the high standards achieved by newspapers such as the Sun, the Star and Daily Sport, who are we to argue? Those of us who write for love not lucre can merely stand back agape with awe and envy and admire the phrases which trip mellifluously from the pen with originality, wit and telling gravity.

Accuracy - well, at the risk of appearing pedantic, I might point out that Salford is still run by Salford Council, there was a pub on the Lower Kersal estate (the Castle, a keg Greenalls place so perhaps it doesn't count), Boddingtons' smart, newish pub isn't in Salford and genuine pubs in Salford are not as rare as salmon in the Irwell, or rocking horse shit, come to that. Pubs like the Star, the Braziers, the Eagle, Ye Olde Nelson, the Crescent, the Welcome, the Kings Arms, the Union, the Old House at Home, the Beehive, the Unicorn, the Peel Park and even new places like the Stowell Spire, the Hyde Park Corner and the Ashley Brook are real pubs and are living proof of a community in Salford.

Lees can also be disingenuous when he says of the Wellington at Irlams o'th'Height, "I hear Holts later built a substitute pub nearby with the same

name." Hears? He should bloody well know as it was he and his cronies who put the new Wellington in the 1974 Good Beer Guide!

All publicity is good publicity. Oh, aye! Doubtless Lees would preface a trip to Japan with articles in the Tokyo Times and Nagasaki News about Pearl Harbour and the Burma Railway. Lees' article, coming when it did, with its mixture of half truths and snide remarks did no good for the Campaign. The demise of Salford's pubs has been chronicled in these pages over many years and I doubt whether even Ben Wallsworth would want to praise the flats in Pendleton. But Lees has lost his right to comment. He has no moral authority and it is he, not us, who indulges in nostalgia. The world has moved on; there have been mistakes but Salford has not lost its soul. The city has a strong identity which is reflected in its pubs.

It is sad to see a founding father turn into a foundering fathead by sounding off from a warehouse of ignorance at a time when CAMRA was a guest in the City of Salford.

Roger Hall

Porter

Whitbread's Porter is available in going on for 600 free trade and other outlets throughout the country. In the Manchester area it is on sale (or has very recently been on sale!) in the following pubs:

Prince of Wales, Oldfield Road, Salford
Bridgefield Hotel, High Street, Stalybridge
Hare & Hounds, Mottram Road, Stalybridge
Station, Warrington Street, Ashton
Hinds Head, Manchester Road, Heaton Chapel
Wendover Hotel, Monton Road, Monton

Further afield, there are the Royal Hotel, Bacup Road, Waterfoot; the Beehive, Albion Road, New Mills, and the George & Dragon, Rainow Road, Macclesfield.

Ince Ale

The Rock Ferry, Warrington Road, Lower Ince, is now selling traditional Banks's mild and bitter. This is a former Youngers house which S&N sold off to get below the MMC's 2,000-pub ceiling.

Letters

Wigan Beer

Sir - In reply to "Worried of Wigan" (April WD), the main reason why the Tudor House was removed from the Good Beer Guide was because the beer there was not considered to be up to scratch. Landlord Russ Miller is aware of this, as he attended both GBG selection meetings, so why the local press carried the yarn about the ales being too strong, etc, is something that only he knows. In fairness to Russ, he has always been happy to change a bad pint, but this only strengthens the case for the removal of the Tudor House from the Guide. Sorry to spoil a good story.

Dave White, Wigan Branch of CAMRA

Beer Bias

Sir - As a Salford resident of many years, I have sampled a great variety of so-called ales and real ales in a multitude of drinking houses in the area. However, a large number of fine ales and fine ale establishments have disappeared and the choice is now sadly limited.

Forced to broaden my horizons, I could not believe my luck when I discovered, no further than a twenty minute walk from my humble abode, a hostelry serving a range of ales including, to my surprise, Taylors Landlord and Golden Best. As well as these stock ales, they also serve a variety of guest beers, such as Castle Eden and Fremfins. Yet I cannot recall having seen any information or publicity about this hostelry, namely the Duke of York, Church Street, Eccles.

Why does What's Doing / CAMRA seemingly ignore the Duke of York and instead promote the various Holts houses in the vicinity? Or are they just keeping it to themselves? Do What's Doing and CAMRA have a policy of promoting and publicising only the cheaper end of the market?

Please do yourselves a favour, leave your blinkers behind and rediscover the tastes and variety available in the Duke. A couple of weeks ago there was an in-house beer festival which featured over 25 different ales served straight from the cask. Amongst these were Old Nix, Hob Goblin, Archers and Flowers.

How could an event like this go unnoticed? Please give the pub a try - I'm sure you won't be disappointed.

S Costello, Weaste

The Great Debate

Sir - I have just read the What's Brewing article by Graham Lees, a "founder of CAMRA", in which he rubbishes Salford. My doubts about the worthiness of the real ale cause are all dispelled - CAMRA is indeed a mighty organisation. There really must be something in it if so many rallied to the call despite the fact that one of those making the call was such a pillock.

Salford Sam

Lookalike

Sir - Has anybody noticed the uncanny resemblance between:



(a) Peter Barnes, the self-confessed busybody, whose Weekender diary in *City Life* contains enough pretentious gems to keep Pseud's Corner busy for a year, and (b) Peter Barnes, the soi-disant "Editor of What's Doing", whose column in *Cheers*, the BodPubCo house magazine, puffs his master's hostelries? Are they related? I think we should be told.

Petrov Barnsoff

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 £2.70 together with your name and address to Roger Hall, 123 Hill Lane, Blackley, Manchester M9 2PW, for six 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 £30 or £135 for six months, half page £20 or £90 for six months. 10% discount for advance payment.

Beinlos in Bayern

Paul Roberts

Good news and bad have come from the famous monastic brewery at Andechs. The good news is that from St Joseph's Day (Friday 19th March) the monks are producing their own Weißbier. It is now served alongside the traditional Dunklesbock and the more recent Helles (brewed only since 1912). Unfortunately all these beers are now piped direct from the brewery into storage tanks rather than being served from the 200-litre wooden barrels. Is nothing sacred? Surprisingly, at the freebie session to mark the first Weißbier brew, one famous "Freibier-Amigo" not mentioned in the local press was Mr M Jackson.



The Starkbierzeit ended on a snowy note, with temperatures more than 20°C lower than during the middle weekend of the festival and consequently the focal point of the celebrations - the Salvatorkeller at Nocklesberg - was remarkably quiet. The same weekend (Friday 26th March) saw the first of Munich's many Frühlingsfeste (spring beer festivals). The Forstenrieder Frühlingsfest was almost deserted due, no doubt, to the blizzards.

Greenalls

On 21st April Manchester City Council brought the full might of the law down on Greenalls Pub Co for knocking down Tommy Ducks. Greenalls pleaded guilty and were fined a grand total of £1,500.

Wouldn't it be absolutely dreadful if all the agencies, frustrated at Greenalls' naughtiness, were to attempt to exact revenge? If the Fire Brigade went round their pubs to check all the means of escape and fire equipment; if Environmental Health Officers went looking for plugs missing from wash hand basins and cats in the kitchen; Trading Standards Officers searched for ABV signs and checked for short measure, and the police looked for ATs. It could bring them to their knees. If stropky people objected to every licence application and planning application and tried to bring revocation orders it could wreak havoc. Heaven forbid. A little slip like knocking the odd pub down and everyone's up in arms.

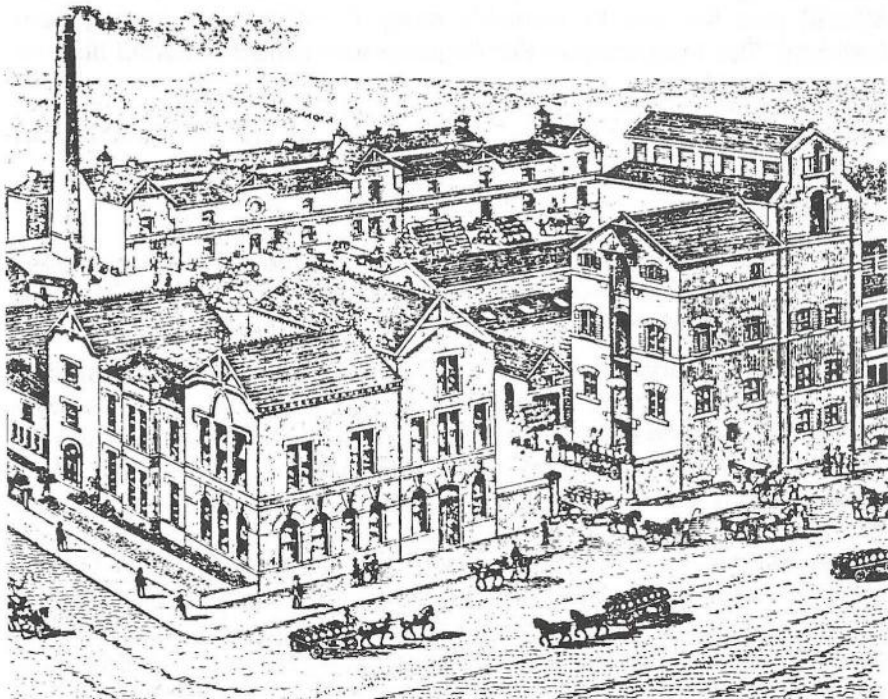
Lees Greengate Brewery

Peter Barnes

Members of the North Manchester branch of CAMRA visited Lees Brewery on 24th March. Head brewer Giles Dennis and Brewhouse Manager Paul Wood proudly conducted us round the 117-year-old brewery, demonstrating every stage in the brewing process, and then invited us to sample the results in the tasting room.

Richard and Christopher Lees-Jones are the fifth generation of the family to run the brewery. Some modern equipment has been installed over the years and there are a few newfangled touches, including an illuminated display panel which indicates the brewing cycle in progress, but in the main this is a straightforward, traditional brewery using wholesome ingredients and providing a quality product without gimmick or hype.

The building was designed to produce 1,000 barrels a week but is now running at about double that figure. This has been achieved by the installation of additional equipment and mechanising some manual processes.



Best quality malt and hops, together with a carefully balanced blend of three strains of yeast are combined with a touch of brewers' alchemy to produce three very different cask beers, a bottled strong ale and two lagers. The main cask beer is the bitter and all those who attempt to describe it seem to agree that it is its dry, crisp and steely quality which makes the beer distinctive.

A few interesting facts and figures came to light during the visit and these exemplify the traditional style of the company. They are still using a high proportion of wooden casks (over 50%); they do not go in for long leases on their pubs; 140 out of the 173 pubs are still tenanted rather than managed and since Christmas a third of their pubs have been holding down prices to 99p for bitter and 95p for mild.

The annual production of bottled Harvest Ale is probably the best example of the brewery's individualistic style. In 1986 Lees decided that they could produce a quality bottled strong ale to match the many available on the Continent. Each October since then a small amount is brewed using the best quality ingredients of the harvest. It is an excellent beer but it is not produced and marketed on a grand scale, nor is there any attempt at consistency from one year to another. Instead, the distinctive character of each brew is celebrated. A special collector's pack of the last six years' brews is available on order from your local Lees licensee.

The Lees family motto is "Weave Trade with Truth". Perhaps in today's parlance that could be translated as "Combine Commercialism with Integrity".



Contributors to this issue: Roger Hall, Peter Barnes, Brian Gleave, Paul Roberts, Leo King, Stewart Revell, Rob Magee, Mark McConachie, Ken Holt.

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Real Ale Guide to the Railways

Part Six

Hag Fold

by Brian Gleave

This station, one of BR's newest, is more a halt than a real station and is situated in the heart of Atherton's huge Hag Fold estate. Pubs are few and far between around here, but if you turn right out of the station and follow the road round to the right you will come to one of Atherton's newest - the Pretoria, named after a former local colliery. Sadly the pub doesn't live up to its historical associations, but it does sell real ale these days, with Greenalls and Stones bitter on handpump. If you're keen enough to make it to the Pretoria, then it's also worth visiting the nearby Crilly Park, home of Atherton Laburnum FC. There is normally one real ale (Burtonwood Forshaws / Courage Directors) in its pleasant lounge.

The only other pub near Hag Fold station is the King George VI, which is reached by turning left out of the station, left again when you reach Car Bank Street and the George is on Flapper Fold Lane, close to Car Bank Street. This is a much improved Peter Walker pub with reliable beer.

Amber Nectar in T2

Paul Roberts

Manchester Airport's new terminal (T2) opened on Thursday 25th March and one much-needed facility in the long-awaited terminal is to be found in Busby's Bar. Draught Bass and Tetley bitter are on handpumps in this "Real Ale Bar" at £1.62 a pint. Now that real ale has finally landed at Ringway, it was good to see sales taking off well in the first few days. The draught Bass was selling far more than the Tetleys (about 6:1 during my visit) and was on very good form. The chief barman, Fred, has come from the Thatched House in Stockport (now Vaux).

T2 is served directly by the 747 service from Manchester (£2.35 day tickets are valid, as are all passes) and by a free shuttle bus from T1 or the new BR station, when it opens.

Gamecock

The Gamecock free house on Rochdale Old Road, Bury, now has an exclusive, locally brewed 'house beer' - the high gravity Gamecock Strong Ale. The current range also includes Moorhouses, Boddingtons and Taylors Landlord. Aficionados of the grape should note that the pub also has an interesting list of fine wines from a number of countries.

Now and Then

by Rob Magee

No. 75

Trap Inn

124 Rochdale Road

This pub can be traced back to 1811, when it had the sign of the Kings Head and was kept by Abraham Standing. In the following year there was another tenant and another name - the Royal Oak. (The traditional Royal Oak sign often depicts Charles II hiding in an oak tree and refers to the king's escape after the battle of Worcester. Mr Standing's sign of the Kings Head may have been embellished with an oak and so led to the new name.)

Rowbottom, the Oldham diarist, mentions the pub in 1824. He wrote: "William Harrison entered as tenant in the public house on the corner of Royton Street [Rochdale Road], top of Maygate Lane, commonly called the Trap Inn, late Thomas Hall". Thomas Hall's connection with the liquor trade didn't end when he left the pub, because in September 1825 his wife was summonsed for "hush selling" (selling without a licence). "Trap Inn" was a nickname and a directory shows the official name of the pub was then the Joiners Arms. The new licensee was a joiner and, it is said, part of his job was making traps! In May 1825 there was an auction at the



George Inn in Oldham and the Joiners Arms, its brewhouse and an adjoining cottage were sold for £590.

The pub was officially known as the Trap Inn by the time William Mort took over in 1872. Two years later he became the chairman of Oldham Brewery, a post he held for seven years. By the 1880s the pub was in a poor state of repair, so in 1889 Oldham Brewery bought the place and carried out substantial repairs and alterations. The redundant brewhouse was converted into stables and the old stabling around the corner on Barker Street was turned into a shop. A small lock-up shop next door was taken down to improve the Rochdale Road / Barker Street corner. The old lobby, parlour and tap room were knocked into one to make a concert room and the old snug on the Barker Street side became the tap room.

There were more alterations in 1909, when the bar was enlarged, but in 1921 Oldham Brewery decided on a complete rebuild, which was completed the following year.

I first visited the Trap in 1954 and I remember the concert room vividly. I even sang there on more than one occasion! Minor alterations were made in 1963, then in 1980 the pub was extended into the adjoining shop and the whole place was refurbished. Today the Trap belongs to BodPubCo.

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Rupert

It's hard to know where to start, what with all the hirsute hunchfronts coming up to Grotley for the annual beanfeast and all that went on among the great and the good. I suppose for many of us the weekend began with the Grotley Wireless Show when we were awakened at sparrow fart on Friday morning by the sound of Jamie Froter genuflecting to Josiah Drab whilst pouring scorn over the hostelry demolition of Goosegrease & Dishwater. Jamie kept up his theme with our guest speaker, asking him, "Why is it, Mr Butch Froxel, that all your taverns are entirely empty whilst those of your rival Josiah Drab are packed to the gunwales every moment of the day?" Jamie's going off to the East Titley Branch so there's a vacancy for an Assistant Branch Dickhead in Slumley. Any takers? Doubtless most of the dimmocks and divvies who turned up at the beanfeast would have no difficulty falling into the role.

Bossperson Shame tried to pretend he wasn't a Southern Jessie but you don't have to be born there to become one. He wanted us to believe that he and the other bosspersons didn't bathe in Krug at the members' expense. Like as if! Sad to see that Nora Tackler failed in her bid to join the asses' milk jacuzzi jolliers. Strange, that in a place where she is so well known she got so few

votes. But never mind, the pie eaters had their day. Billy Bog is justly a bossperson now. Lady Bog was so chuffed she ran about like a foghorn with piles and went out to buy an ermine-trimmed velvet cushion for her ducking stool.

Many of those assembled suffered from a surfeit of Drabs and were falling down obfuscated much of the time. Prize of Drunk of the Weekend must go to Snobley & Snoot Magna's own inkfinger, Tubs Caries, who poured ale down his shirt thereby making Rumpleshirtscream look smart, and told silly tales about tavernkeepers feeling sorry for Eddy Nestfeather, giving us the money for What's Doing and chucking them away. Would that we could fill it with adverts, stop people writing bilge and give it away like Opening Tripe or lose a fortune like Manky Ale.

Billy Cosh was nearly conned by a liberal element into a pub crawl to celebrate Mr Shittelgrüber's 104th birthday but had a prior engagement. The University of Slumley was not burnt down, all the tavernkeepers made a fortune and no doubt the Dick & Puppet will be opening soon. I have a number of unconfirmed or partial stories concerning Ruffley Dikheit's amorous exploits and freebies to Brasso's for bosspersons. Information would be gratefully received.

Branch Diary

Bolton

Thur 6 May 8.30pm, Branch Meeting, Maxims, Bradshawgate

Wed 2 June 8.30pm, Branch Meeting, Derby Arms, Derby Street. Note change of day.

Contact: Judith Spragg, 0204 595342 (h), 0204 397350 (w)

Wigan

Wed 5 May 8pm. Pub of the Year, Swan & Railway, Wallgate, Wigan

Wed 26 May 8pm. Branch Meeting, Edington Arms, Hindley (next to station)

Contact: Brian Gleave, 0942 840658 (h)

Rochdale, Oldham & Bury

Tues 4 May 8pm. Branch AGM, Flying Horse, Town Hall Square, Rochdale. Membership cards required.

Thur 13 May 8.30pm. Social, Bee Emporium, Union Street, Oldham

Tues 18 May 8.30. Committee Meeting, Oddfellows, Oldham Road, Middleton

Sat 22 May. Trip to Keighley & Worth Valley Railway. Phone contact for details.

Tues 25 May 8pm. "What's Doing" collation, Flying Horse, Town Hall Square, Rochdale

Tues 1 June 8pm. Branch Meeting, Railway Hotel, Rochdale Road, Royton.

Contact: Graham Mason, 061 665 3032

Rail Ale

Manchester's Piccadilly Station bar is selling real ale for the first time ever. Well, for the first time since it's been called Piccadilly anyway. Nobody here can remember what was sold when the place was called London Road. Any superannuated trainspotters out there remember the bar in the days of the Pines Express?

The bar is called Bonaparte's and the beer is handpumped Robbies, Draught Bass and Websters.

Late News

The Hogshead (ex-Bensons - see Kings Ale) opened as WD went to press. First reports are not encouraging: £1.80 a pint for a 4.2% ABV beer!

THE QUEENS ARMS

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including*



BATEMANS & TIMOTHY TAYLORS

Mild, XB, XXXB, Taylors Best Bitter
and Landlord

and weekly guest beers from around the country

WESTON'S TRADITIONAL CIDER ON HANDPUMP

A selection of Continental
bottled beers also available

*** OPENING HOURS ***

Sun: 12.00-3.00 7.00-10.30

Mon: 12.00-4.00 7.00-11.00

Tues: 12.00-4.00 7.00-11.00

Weds: 12.00-11.00

Thur: 12.00-11.00

Fri: 12.00-11.00

Sat: 12.00-4.00 7.00-11.00

FREE

A large and varied selection
of board games always
available

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

Your hosts,
DAVE & JO

