

25p

What's Doing

JUNE 1993



The Manchester Beer Drinker's Monthly Magazine

One and Three Returns



One of Oldham's famous old pubs, the One and Three, is due to reopen in the middle of June. Six years ago it was announced that the building would be demolished for town centre redevelopment, but customers petitioned the council and after an appeal to the Department of the Environment the One and Three was spared.

The One and Three closed in 1989 when landlord Billy Browne moved to a pub in Ashton and the owners, Marstons Brewery, finally got to work on renovating and extending the building earlier this year. It was known as the One and Three because the address is 1 & 3 Manchester Street, but when it reopens Marstons have decided to call it the Three Crowns, the name of a Tetley pub which used to stand next door at No.5 Manchester Street!

Rob Magee

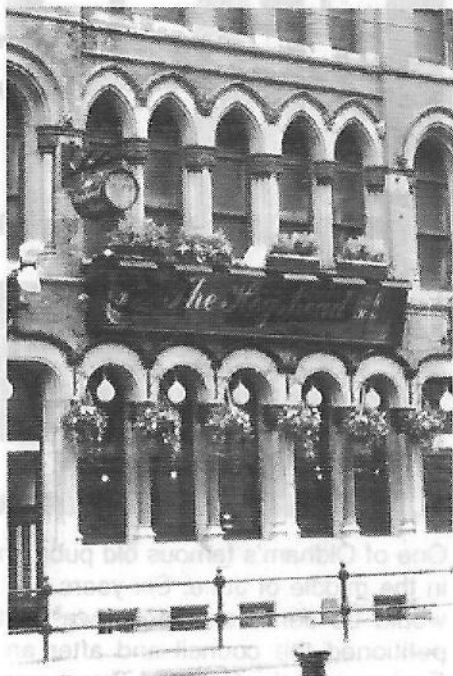
Rounding Up

Jim Bracken

A devious way of ripping off ale drinkers is the practice of "rounding up". This is how it's done. Say a pub has four or five real ales on offer. Say the strongest is 6.4% and the price of £1.80 is decided upon. They then simply charge £1.80 for all the others, regardless of strength and excise duty paid!

I have come across this unacceptable practice in free houses down south and now it has arrived in Manchester, courtesy of guess who? Right in one - Whitbread! At their recently opened Hogshead on High Street, all the beers in a range from 4.5% to 6.4% were £1.80. And this after Whitbread, with their massive market muscle had, no doubt, extracted huge discounts from the small brewers whose beers they have on sale.

Whilst applauding Whitbread for opening a "cask ale theme pub" in the city centre, it should be pointed out to them that Mancunians are not as gullible over prices as inhabitants of certain other parts of the country.



GBG 94

Trafford & Hulme's selection for the next good beer guide is as follows:



Beech, Beech Road, Chorlton
City Arms, Kennedy Street,
Manchester
Grapes, Regent Road, Altrincham
Hope, Chester Road, Hulme
Legh Arms, Northenden Road, Sale
Lord Nelson, Stretford Road,
Urmston
Malt Shovels, Stamford Street,
Altrincham
Orange Tree, Old Market Place,
Altrincham
Peveril of the Peak, Great
Bridgewater Street, Manchester
Railway, Ashley Road, Hale
Railway, Chapel Road, Sale
Swan with Two Nicks, Park Lane,
Little Bollington
Tatton, Tipping Street, Altrincham
Vine, Kennedy Street, Manchester
Windmill, Manchester Road,
Carrington

*Reserves: Unicorn, Hale Barns;
Pomona, Cornbrook*

Changes at the Crown

There have been further changes at Whitbread's Crown & Anchor on Hilton Street, Manchester. On 29th March the management of the pub passed to Norman Molloy and Lisa Mitchell. Norman has ten years' experience in the trade and until recently he was assistant manager at the Land o'Cakes.

Typically, Whitbread pubs have offered guest beers under the "Whitbread Umbrella", with the result that the pubs have remarkably similar ranges of beers. This may now be changing. Norman visited Mitchell's in Lancaster recently and that brewery's beer may be available at the Crown & Anchor shortly.

Middleton & Oldham News

Peter Alexander

The practice of serving keg beer through handpumps has arisen again in Oldham. The culprit is the Spinners Arms at Westwood, an OB house, which is selling keg Whitbread OB bitter and Chesters mild through handpumps. A close look at the pumpclips reveals that the words "cask conditioned" have been deleted. The landlord makes no attempt to pass the beer off as real ale, but the fact remains that when we see a handpump we expect traditional beer. I was certainly fooled into buying a pint I would not otherwise have dreamed of buying. That is where the public are being misled. The Rochdale, Oldham & Bury Branch of CAMRA will be considering how we can best tackle the problem. Incidentally, the Boddies bitter, also on sale, is real ale.

There is better news on the Chadderton side of Oldham, where Tetley's Harlequin on Oldham Road is now selling Tetley Walker bitter on handpump, after being a keg-only pub of long standing. The beer was in good condition when sampled recently. The mild remains keg and it appears that keg Tetley bitter is also available, although cask was served without it being specified. Visitors to this area may also consider dropping into the Goodnight Inn. Situated opposite the Harlequin, this is a real ale off-licence, currently selling Moorhouses Pendle Witch on handpump at £1.12 per pint. Additionally, there is a fine range of Belgian and Czech beers at competitive prices: Timmermans fruit beers are currently £1.19 and half litres of the very tasty Radgast are 89p.

Meanwhile, in Middleton there are changes at the Brunswick on Oldham Road. The new leaseholder is local businessman Alan Melloy and even better news is that Jim Mellor will retain the licence and be able to devote even more time to keeping his wide range of beers in peak condition. Alan does not plan major changes, but there will be some tidying up of the bar area. The Brunswick is still the best bet for choice in Middleton, although lately there has been a tendency to overdo Dobbins and Oak. Both brew fine beers, but more frequent appearances of beers such as Adnams Broadside (which was probably the best beer of the year so far) would be most welcome.

Interestingly, across the road from the Brunswick, the Railway Hotel has also sharpened up its beer range and seems to be aiming at the same sector of the market as the Brunswick. Rumour has it that Brendan Dobbin has refused to supply his beers in deference to his long standing relationship with the Brunswick. Recent guests have included Taylors Landlord and Lees bitter. Condition has been variable.

A near neighbour of the two aforementioned is the Dyers and Polishers Social Club, also on Oldham Road. Amazingly for a social club, the beer range is entirely traditional, with Bass being the main supplier. Beers currently on sale are Stones best bitter, Worthington best bitter, Bass Light, XXXX mild and Lees bitter. Both the steward and the beer manager are real ale fans and the beer is in immaculate condition. Other clubs please note - it can be done!

The Oldham Road area is becoming the venue for a quite respectable mini-crawl, with the Oddfellows Arms (listed for the 1994 Good Beer Guide) selling Holts bitter alongside Wilsons bitter and mild and John Smiths bitter. At least fifteen different cask ales are available in the space of half a mile.

Finally, I am still puzzled about the status of the beer in Thwaites' Hare & Hounds, also on Oldham Road. It does not taste like real ale to me, but the staff insist it is. It is served through electric fountains which give no clues. Can anybody help?

Time for a Change

Courts, magistrates, clerks, LVAs and of course CAMRA are all busy drafting responses to the Home Office's consultation document on licensing reform. The proposals cover four areas:

- Grounds for refusal of licence applications
- Children's Certificates
- Café Bars
- Welsh Sunday Opening referendums

The suggestion that the grounds for refusing a licence should be codified is likely to receive CAMRA's support. However, they will ask that definitions of "need" or "overprovision" should include choice rather than mere numbers of licensed premises.

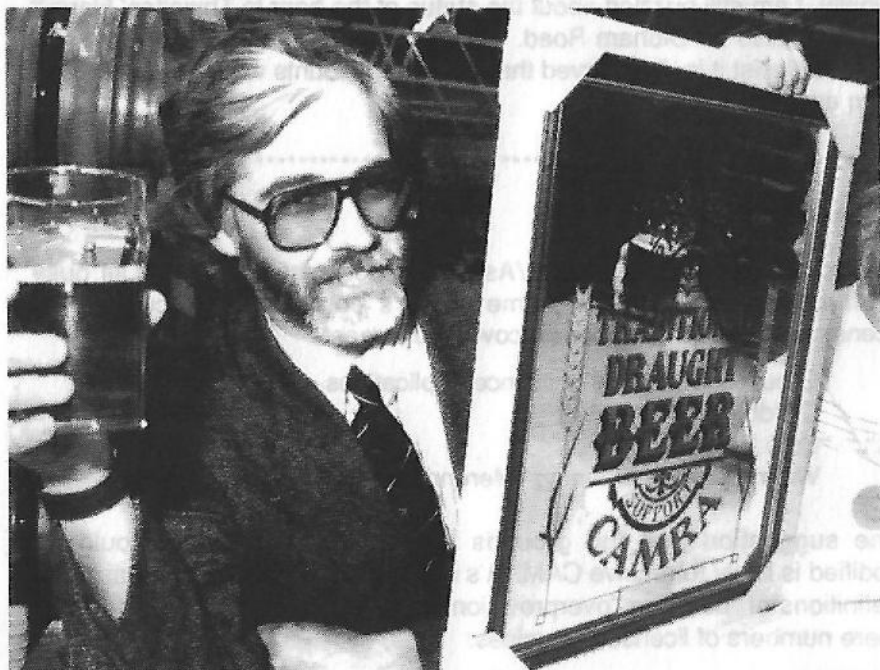
CAMRA is generally in favour of Children's Certificates as in the Scottish model, but is totally against treating café bars as a separate category of licence. Whether we'll want to impose our views on the Welsh remains to be seen.

It is a pity that we seem to be merely tinkering with the licensing laws rather than going for radical reform. More liberal hours and clarification of the law on children in pubs are questions which could have been addressed but haven't.

Holts Corner

Stewart Revell

A few weeks ago, during the Great North West Beer & Cider Festival (maybe the last?), Joseph Holt plc was presented with a CAMRA mirror to acknowledge the company's policy of producing high quality, low cost traditional beers. The mirror was received by Underbrewer Richard Venes, accompanied by Harry Tildsley, also a brewer. (Photo courtesy Bolton Evening News.) Quite a few pints of their brew were consumed after the presentation. Richard Venes complimented the organisers of the event on the coolness of the hall. (This was at lunchtime and the temperature was just right - in the evening the temperature increased by some 10 to 12 degrees F.)



Scaffolding is now all around the Morning Star at Wardley, a proposed 1994 Good Beer Guide entry. Footings have also been dug for the extension. Recently the inside was like a builder's yard, but it was business as usual.

The next Holts pub to be given the treatment will be the Woodthorpe at Prestwich. Several thousands are to be spent on restoration and improvements.

A week or two after the Beer Festival, a visitor to Holts Brewery was surprised that the CAMRA mirror was not on display in the reception area. It has been suggested that they haven't decided who is going to pay for the nail to hang the mirror on. Or maybe they've lost the hammer.

Expanding Cains

According to an article in the Manchester Evening News, Robert Cains are increasing their outlets in Greater Manchester from 30 to 50. The pubs are mainly BodPubCo, Tetley and Greenalls houses. Cains Formidable (FA) has gone into some 30 pubs. A distribution deal has been struck between Cains and Bass involving 54 Bass North West pubs from May 21st.

What's Doing on the Box

Swift on the heels of What's Brewing's success in forcing Granada to install handpumps in the Rovers Return, What's Doing is soon to appear in the programme. The Pig & Porcupine on Deansgate is being used as a training pub for bar staff from the Rovers and What's Doing is in a prominent position on the till. Whatever next - What's Doing the video nasty?

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Letters

Virtual Reality

Sir - Why is it that CAMRA wastes its time getting real ale in fictional pubs on the telly whilst members stand idly by as Greenalls knock down Tommy Ducks and fine pubs like the Coach & Horses and the Castle & Falcon are allowed to fall into ruin? Pull your socks up, CAMRA, and get your priorities right.

E Sharples

Hogshead

Sir - I see that Whitbread's designers adopted the minimalist approach to the Hogshead (ex-Bensons) on High Street in Manchester. The conventional pub interior has been replaced by bare floorboards and stripped tables and even plaster has been removed from walls. As a guide for disorientated customers, there are various stencilled notices, such as "Coats" beneath a row of coat hooks. My own particular favourite is a notice in a cheerless area at the back of the pub. Stencilled on the bare brickwork are the words "The Snug"

Palumbo Pete

Tommy Ducks

Sir - Some of us out here were a little surprised to see that What's Doing was taking very little interest in the story of Tommy Ducks in Manchester. Those who missed the brief reference to this outrage may need to be told that the pub was demolished in the early hours of a Sunday morning at the behest of Greenall Whitley, former notorious brewers of Warrington. My own view is that Greenalls should be legally obliged to retrieve the entire pub from wherever it was skipped to and to restore it to its last known condition, brick by brick.

I feel I am perhaps not alone in holding this view, given the clamour for Greenall Whitley's blood in every local publication except What's Doing. But then again, Tommy Ducks was not the favoured watering hole of Manchester's feminists, for reasons perhaps best not raked over just now. Could it be, I ask myself, that the Tommy Ducks story was junked by the very magazine that should have led with it, because its editorial content is now at the mercy of some Marxist media study group?

And if politics and disinformation alone were not sufficient clues to the change in WD's character, we then have a letter from Mr Therm (April). Whilst he makes some agreeably anti-Tory noises, his topics (secondary smoking, fossil fuel conservation, noise pollution) turn up on the agenda of every self-respecting feminist conclave. Any minute now, you'll be leading the campaign for more womyn-only bars.

Robin Pendragon

(The Tommy Ducks story has been covered adequately in these pages. What's Doing does not go in for long, boring statements of the obvious (well, not often) and editorial policy is influenced only by a benevolent dictatorship of vertically-challenged train spotters.)

Still Open

Sir- According to Stewart Revell in "Holts Corner" (May WD), the Kings Arms in Hollinwood is "now closed". Well it isn't. I had a drink there on 29th April!

J Frotter

London Road Station Buffet

Sir - When Piccadilly was London Road (WD last month), Joshua Tetley had a depot under the arches. This was before the Tetley/Walker/Allied mergers and I have been told that Leeds Tetley was supplied to the Buffet as part of the leasing deal. I have been unable to get confirmation, but it seems possible.

W.A.G.S

Now and then

Sir - Whilst up in Salford for the CAMRA AGM/Conference I came across a couple of WD's and was very interested in Rob Magee's "Now and Then" articles. Can I ask how he gets his info?

Keith Emmerson

(Rob uses licensing records, trade directories, local newspaper reports (particularly accounts of brewster sessions) and any other published sources available in libraries. Additional material, such as planning applications lodged with the local council, is sometimes available. He also gets a good working knowledge of the general history of the areas he researches.)

Rhodes Ramble

The Wilton, BodPubCo's pub/restaurant in Rhodes, is selling a regular guest beer - Everards Beacon was recently available at £1.30 a pint. Despite the upmarket transformation a few years ago, the Wilton still has a public bar and the place is well worth a visit. Nearby, the Gardeners Arms (also BodPubCo) was selling Landlord as a guest beer.

Ale of Two Cities II - The Movie

Yes, it failed to make the CAMRA AGM or the Bolton Beer Show, but this megapublication is now set to hit the streets. Available soon in a pub or bookshop near you, the essential guide to amber nectar hostleries in the twin cities of Manchester and Salford.

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The Return of the House of Horrors *Paul Roberts*

Whitbread have been converting many pubs on both sides of the Pennines into multi-beer ale houses. This may sound like good news to CAMRA at first, especially when the beers on offer include Fullers London Pride and Brains SA.

However, the good news ends abruptly there. The "Tut'n'Shiv" pubs are just a version of the "House of Horrors" theme of the 1970s/80s. Whitbread have been taking formerly smart, respectable public houses, gutting the interiors and leaving them with bare floorboards, the odd barrel scattered around, loud music, pool tables in prominent positions and chalked graffiti everywhere (the same graffiti in every pub).

Needless to say, many of these places are attracting a clientele that wouldn't drink real ale to save its life. In one Tut'n'Shiv I visited, despite there being about twenty customers (many seemed well under-age), not one pint of real ale was being consumed. Heineken and beers drunk straight from the bottle was the only trade. I tried a pint of London Pride and this tasted as though it was the first to be poured in a week. It probably was.

When Whitbread tried the "House of Horrors" theme years ago, the pubs could not keep one decent ale because of the type of customer the places attracted. How can the brewery realistically expect a pub to keep half a dozen or more beers in good form, especially when it doesn't seem to be selling any at all? The price of £1.65 for a 4.2% beer doesn't help. The same beer, London Pride, was on sale at the Unicorn in central Manchester for £1.30!

So far I have found just one good Whitbread Ale House (not a Tut'n'Shiv!) - the George & Dragon at Hazel Grove. Three ales direct from the cask are supplemented by another half dozen or so and all were served in sensible surroundings at reasonable prices by a landlord who knows his business. A pint of Thomas Hardy Country Ale was excellent and good value at £1.30 - the best Hardy's I have drunk north of Bath.

The message to Whitbread is simple. There is no need to wreck pubs - just give us more like the George & Dragon, with good ale in comfortable surroundings.

Now & Then

by Rob Magee

No.76

Help the Poor Struggler

303 Manchester Road, Oldham

On 11th July last year I was doing some work for a book on Oldham's beerhouses when I heard on the radio that Albert Pierrepont, the former public hangman, had died. This was quite a coincidence as the beerhouse I was writing about was the Help the Poor Struggler, Albert's old pub on Manchester Road! Although the pub closed in 1972 it is still standing, but due to be pulled down this year.

The beerhouse was first listed in a directory of 1841, when it was called the Strugglers Tavern and kept by James Blackwell. His wife, "Owd Sally", had the licence after he died and she was fondly remembered. When customers were leaving in the evening she would call out, "Gow straight whoam neaw, dunna gow nowheere. Come again in th'morn, un Aw'll gi' thi' a gill!"

Joseph Lees was running the beerhouse in 1869, when the property included a cottage round the corner in Baxter Street, let to one Nancy Wray for 1/6d a week. Nancy must have been fond of her beer as it was



said that as a "lodger" she had the right to be served at any time, providing it was the landlord who served her!

Twenty years later the Struggler was owned by James Cronshaw of the Alexandra Brewery, Hulme. The beerhouse then had four drinking rooms and three bedrooms but no bathroom. There was a horse stall in the open yard, which was shared with three cottages. In the 1890s the brewery rebuilt the beerhouse and knocked down one of the cottages to make room for some up-to-date water closets and a stable. The new Help the Poor Struggler had a central lobby with a small bar and "commercial room" on the left and a taproom and back parlour to the right. In 1897 the taproom was smartened up and designated a front parlour.

Two years later Salford brewers Groves & Whitnall acquired Cronshaws and its licensed houses and in 1929 they reinstated the taproom at the Struggler. A plan of that year shows the "commercial room" had become a "club room", complete with piano. The stables were converted into a store and the toilets were roofed over. There were more alterations in 1937, when the tenant's downstairs sitting room (originally a kitchen) was replaced by a larger taproom and a bigger bar was built.

The Struggler's famous tenant, Albert Pierrepoint, arrived in 1946 and he stayed until 1954, two years before he gave up his job as hangman. I first visited the pub in 1954; a friend told me Albert was leaving and we decided to have a drink there before he went. We were just in time - Albert didn't hang about! The Struggler was still a beerhouse then and it didn't get its full licence until 1961.

It became a Greenall Whitley house in 1961 and closed in 1972, when it was decided that the building had to come down for the widening of Manchester Road.

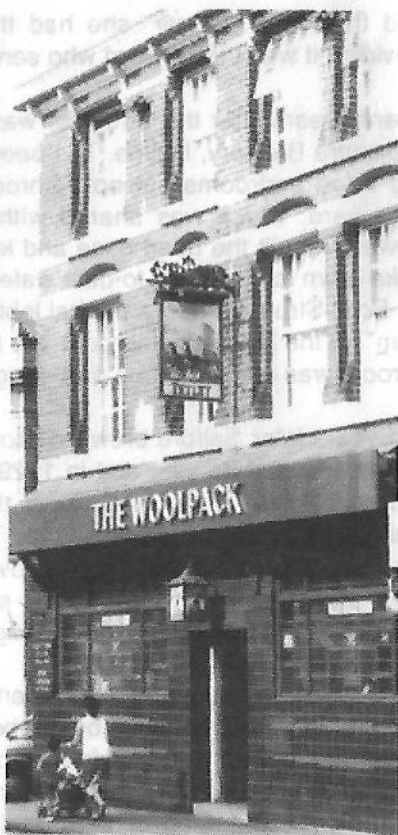
Top Hat

Burtonwood Brewery supplied twenty-four pubs with their new cask Top Hat recently. How many will stock it on a regular basis, if indeed the brewery will continue to supply the beer all the time, remains to be seen. The pubs are all over the place, from Loughborough to Liverpool, and the only outlets listed in our area are the Chat Moss Hotel, the Beer House in Manchester, the Alexandra in Hindley and the Beacon in Dalton. Further north, there's the Cottage in Preston and in Cheshire, the Brighton Belle in Winsford.

New Beers in Radcliffe

The Lord Raglan on Water Street is now selling handpumped Burtonwood bitter. Whitbread's Peel Monument at the bottom of Green Street (across the footbridge over the new by-pass) is selling John Willie Lees and Theakstons bitter as guests. On Blackburn Street, the former Whitbread Horseshoe is now a Vaux pub, with two handpumps selling Samson. As reported a couple of months ago, the Bridge on the corner of Church Street is now tied to Burtonwood. Our correspondent tells us that the bitter was one of the best pints of Burtonwood he's ever tasted (and he's tasted a lot).

With the Woolpack selling Holts as a guest beer and the Wellington now a Hydes pub, the centre of Radcliffe, which was once a real ale desert, now makes quite an interesting crawl.



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

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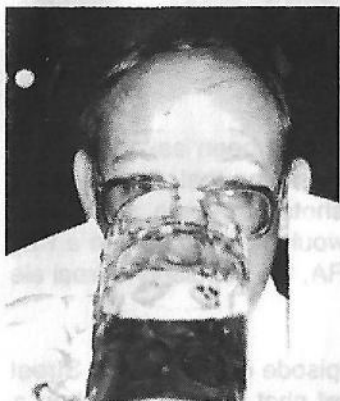
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Beinlos on Bayern

Paul Roberts

News hot off the press is that Bavaria could lose some of its most famous breweries. The Bamberg Rauchbiers; ECU, etc, from Kulmbach and



hundreds of small breweries are involved. However, panic ye not - the breweries themselves are not threatened. The good folk of Franken (Franconia), the northern quarter of Bavaria, don't consider themselves Bavarians and are striving to set up their own independent state. It is true that Franken is the least Bavarian of the four provinces, but if it were to go, almost half the Bavarian breweries would go with it. Somehow I cannot see the Freistaat giving up some of its most valuable assets that easily!

Entrepreneur's Corner

Manchester still has its familiar quota of pubs for sale or to let, even though the Recession is over and everything is going to be smashing again. There's a sign on the Crown & Kettle at the top of Great Ancoats Street saying the property has been "acquired for clients", so it looks as if we've lost that one for good. On nearby Swan Street, Polars (formerly the White Bear) has a sign saying that an outfit called "Splash" is going to refurbish the building as licensed premises and then let it or sell it.

Round the corner on Shudehill, Smithfields is still for sale and down on Hanging Ditch one of those drinking places in the Corn Exchange building, "Walcot's", is to let as a public house or a nightclub. Nicklebys on Dale Street is for sale and Intreprenuer are looking for yet another tenant to sign up for the Millstone on Thomas Street.

Another Hogshead

The Unicorn in Altrincham has reopened as a "Hogshead" and serves approximately ten real ales, including three by gravity. The refurbishment is aimed at the younger market, but it is still a big improvement on the U16s. Altrincham now has an abundance of guest beers - who said boring Trafford & Hulme?

Introducing Handpumps

Stewart Revell

The scene was first set on December 9th 1960, in glorious black and white and on Channel Nine in my area. The Rovers Return was seen for the first time by millions and, of course, handpumps were in use on the bar. Ena Sharples, Minnie Caldwell and Martha Longhurst enjoyed their milk stouts in the snug. The handpumps stayed for several years but then they were replaced by keg-type dispensers.

Over the last few years Granada Television have been asked to bring back the handpumps but they always refused, saying that, among other things, the pumps would spoil the camera shots of people at the bar. Also, if they did bring the pumps back, they would have to do it in a way that didn't acknowledge the pressure of CAMRA, the popularity of real ale or, in fact, anything else!

So it came as quite a surprise when, in the episode of Coronation Street shown on Monday 3rd May, there was a brief shot, lasting less than a second, of new handpumps as the camera panned across the bar. I nearly choked on my coffee and I couldn't wait for the next episode! On Wednesday 5th May there were further brief shots of handpumps, this time showing Newton & Ridley pumpclips. Curiously, there was nothing in the script about the introduction of these new devices. Bet Gilroy had just returned from holiday and had a conversation with Liz McDonald with the handpumps in full view. Not even : "Ho! So I see the brewery has got around to fitting the pumps while I've been away" or "What are these doing here? I didn't order them!" To which Liz could have answered, "The brewery had them fitted for the new beer that's coming soon."

For several weeks before the Great North Western Beer Festival, a poster was on display at the entrance of the Rovers Return. A few dozen CAMRA members and others may have known what it was, but 15 million viewers didn't! However, the fact that Granada was willing to put up the poster shows an awareness of traditional beer and this is good news indeed. Over the coming weeks, no doubt the handpumps will be used for the purpose for which they are intended and some of the keg dispensers removed. Well done Granada Television and well done the writers of Coronation Street, you've done it at last. But not, so far, in a convincing way.

Contributors to this issue: Roger Hall, Rob Magee, Paul Roberts, Allan Glover, Stewart Revell, Phil Stout, Peter Alexander, Duncan Roberts, Brian Waine, Jim Bracken, Mark McConachie.

Rupert

There I was in the bar parlour of the Rat & Handbag, silently and solitarily sipping a glass of Drab's mild to signify symbolically the seemingly seamless interface between toil and leisure, when whose mush should pop up on the box? That's right, no other than editor, journalist, busybody and lifestyle rôle model, the ubiquitous Billy Shippon. I had begun to think that he'd been locked up because he never came to any meetings or anything else run by the Campaign but no, there he was, large as life, sponsoring some educationally challenged dyslexics from the Mickey Mouse University to write a book on how wonderful Grotley Albertian hostelries are and how we shouldn't let anybody like Goose-grease & Dishwater knock them down. And very good it is, too.

Their taxonomy of taverns is so novel and mould-breaking that it surely bears repetition in these pages. Their classification of Albertian hostelries includes:-

1. *Pre-Albertian*: Hostelries built before Albert was an embryo.
2. *Actual Albertian*: Hostelries built whilst Albert was alive and busy building big greenhouses and inventing watch chains and body-piercing techniques.
3. *Post-Albertian*: Hostelries built after he'd croaked but which are so good they need to be included.

Other categories of tavern include:-

4. *The Gin Palace*: OK, so there aren't



any left, but it sounds good so we can chuck in a few street-corner locals and converted banks.

5. *The Spit and Sawdust Hovel*: Any ordinary tavern which can't be put into any other pigeon hole and where middle class hoorays might feel uncomfortable.

6. Er, that's it.

Very useful. You can walk the streets of Grotley armed with this vademecum and talk knowledgeably about the hipped roof and mullioned fenestration of vernacular pre-Albertian gin-palaces. Smashing! And when they knock them down, you'll be able to nod knowingly as you read their obituaries in the paper. It's so good to see such worldly wisdom in ones so young.

Footnote: One young attendee (what a beautiful word) at the Slumley beanfeast was observed to murmur from his stretcher on the Sunday morning: "Drabs, Drabs. It's so cheap and so strong!" The committee stand accused of Munchausen's Syndrome by proxy.

Branch Diary

Region

3rd-5th June: Stockport Beer Festival

9th June: Regional Meeting, Queens Arms, Red Bank, 8pm

North Manchester

Wed 2 June, Heaton Park Crawl: Parkside, Bury Old Road, 7pm; Royal Oak, Whittaker Lane, 8pm; Ostrich, Bury Old Road, 9pm.

Wed 9 June, Regional Meeting, Queens Arms, Red Bank, 8pm

Wed 16 June, Branch Meeting, Beer House, Angel Street, Manchester, 8pm.

Wed 23 June, Committee & Social: Crown, Heaton Lane, Stockport, 8pm

Wed 30 June, Ringley Crawl: Spread Eagle, Slackey Brow, 7pm; Lord Nelson, Kearsley Hall Road, 8pm; Horseshoe, Fold Road, 9pm.

Wed 7 July, Bolton Crawl: Sweet Green Tavern, Soho Street, 7pm; Dog & Partridge, Bank Street, 8pm; Maxims, Bradshawgate, 9pm; Malt & Hops to finish.

Contact: Roger Hall 740 7937

Trafford & Hulme

Thur 3 June, 8pm: Stockport Beer Festival, branch visit

Thur 10 June, Mobberley Survey: Chapel House 8pm, Railway 9.30pm

Thur 17 June 8pm, Towpath Crawl: Ye Old No.3 8pm, Swan 9pm, Bay Malton 10pm.

Thur 24 June 8pm, Chorlton Survey: Feathers 8pm, then Lloyds and the Beech.

Sat 26 June: Branch Trip to Lancaster (lunchtime) and Preston (evening). Train times from contact.

Thur 1 July 8pm, Knutsford Survey: Meet at Freemasons, 8pm.

Sat 10 July: Branch Visit to Ashton Canal Festival (Beer Tent). Lunchtime.

Contact: Allan Glover 0524 847930 (w), 061 962 9890 (h)

Bolton

Wed 2 June 8.30pm, Branch Meeting: Derby Arms, Derby Street

Thur 17 June, Independents Campaigning and Social: Meet Lodge Bank 7.30pm. Alma 8.15, Maxims 9.00. Finish at Lord Clyde.

Thur 8 July 8.30pm, Branch Meeting: Hope & Anchor, Chorley Old Road.

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

Rochdale, Oldham & Bury

Tues 1 June 8.30pm, Branch Meeting: Railway Hotel, Rochdale Road, Royton

Tues 15 June 8.30pm, Committee Meeting: Bridge, Blackford Bridge
Sat 19 June, Train Trip to Liverpool: Call Branch Contact for details.
Wed 23 June 8.30pm, Social: Queens, Church Street, Littleborough
Tues 29 June 8pm: What's Doing collation, Flying Horse, Town Hall Square, Rochdale
Sat 3 July: Independents Day Event - coach trip to independent brewers' pubs. Call Branch Contact for details.
Contact: Graham Mason 061 665 3032

Holt's 106th

Mark McConachie

The Queens Hotel, Waters Green, Macclesfield reopened as Holt's 106th tied house on April 1st. After a recent visit I can say that the pub has been much altered since its days as a Walkers house. There is a new central bar serving a new, spacious vault and two large lounges. There is also a small snug-type area at the side of the bar. The overall effect of the layout and decoration is quite pleasing - the decor is less chintzy and more staid than some of the brewery's recent refurbishments.

The ales were on good form and selling at the usual managed house prices. The pub is located directly opposite Macclesfield railway station and around thirty yards from the bus station. The other Macclesfield Holts pub, the Three Crowns, is about ten minutes' walk away on Mill Lane (the Leek road) - turn right out of the Queens and keep walking!

On Friday April 23rd Holts announced their yearly results. Profits are at a record high of £7.040m, up from £6.369m in 1992. Consequently, full-year dividends are up too - 41p from last year's 35p per share. Not bad for a small family firm, eh?

Trading Standards

Pubs selling guest beers at inflated prices have given rise to much bellyaching in the pages of What's Doing over the years, particularly when the same pubs don't display proper price lists. Our financial editor recently took this up with a Trading Standards Officer. The officer was sympathetic, but apparently the pubs are within the law - only 75% of all products sold have to appear on a price list, so guest beers can be conveniently omitted. However, if enough people complain to the Trading Standards people, maybe something can be done...

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*** OPENING HOURS ***

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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

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