

25p

What's Doing

SEPTEMBER 1994



The Manchester Beer Drinker's Monthly Magazine

Metrolink - Mitchell Arms to go?



As the consultation period for objections to Metrolink's amended proposals for the East Manchester/Tameside line came to a close, it was noticed that another pub is under threat. This time it's a Good Beer Guide pub - Banks's Mitchell Arms on Every Street in Ancoats. The fact only came to light through the vigilance of one person attending the final Metrolink public meeting and being able to study the full plans. If you look at GMPTE/Metrolink's glossy brochure, *Consultation on alterations to Proposed Route - Revisions within the City of Manchester*, you will

find no mention of the acquisition and demolition of the Mitchell Arms. All you find is: "...Metrolink route would be fully integrated with the design of a new junction proposed for the intersection of Beswick Street, Merrill Street, Every Street and Holt Town..." on page 7. On page 8 there is a none-too-clear illustration of the proposed junction and nowhere is there a mention of the removal of the pub. Why? CAMRA has raised objections to the scheme and the unnecessary destruction of a community resource.

If you care about "East Manchester's Industrial Heritage" (Metrolink's words), make your objections known to GMPTE, Freepost, Dept 439, Manchester.

Three Legs are better than none

Robinsons have finally sold the Three Legs of Man on Greengate, Salford. The new owner is Barry Johnson and he is returning to Greengate, having run the now-demolished Old Shears which was only a cockstride away. The pub is undergoing some work - the outside has been sandblasted and the old bar has been removed - but we are told that no structural alterations are envisaged. The Three Legs is expected to open in late September or early October and the letting rooms will also be available.

Bury Beer Festival 1994

This year's BBF takes place at the Met, Market Street (two minutes from Metrolink) on Friday 7th and Saturday 8th October. Friday opening is 12noon - 3.00pm, 5.00pm - 11.00pm; Saturday 12noon - 3.00pm, 6.00pm - 11.00pm. Admission is only 50p at lunchtimes; £1 Friday evening up to 7pm, £2 after 7pm; £1.50 Saturday evening. Free to CAMRA members. There will be over 35 real ales, cider and foreign beers. Food at all sessions and evening entertainment.

Staffing volunteers welcome. Contact David or Barbara on 0706 826145.

Marstons

A third run of Marston's Head Brewer's Choice will start on 12th September and the beers will be available in 600 of their pubs and free trade outlets. First to appear will be Regimental Ale (a 5.5% IPA-style pale ale), followed by something completely different, Walnut Mild (3.6%).

There will be a new beer every two weeks until Christmas Beer (4.8%) makes a welcome return early in December. This time it will be available for the rest of the month and into January 1995, when Winter Warmer (5.2%) takes over. The run will finish towards the end of January with an Irish-style stout (4.5%). Christmas Beer and Winter Warmer have been included in previous runs and another welcome reappearance this time round is the "dangerously drinkable" Monks Habit (5.5%).

Grands Prix

We now know, courtesy of the big brewers (and some little ones as well) that duty on beer is crippling the pub trade as illegal imports undermine the market. We would, then, expect to see prices in, say, France which reflect the differences in tax between the UK and the rest of Europe. We sent our intrepid reporter to find out. Recovering from a surfeit of fizzy Kronenbourg, he filed this report:

Sure enough, you can buy beer in French retail supermarkets for about 1F40 per 25cl for a 4.7 or 4.8% ABV beer. That's about 17.5p or some 38p per pint. So what about the price in bars and cafés would you think? 80p, £1 a pint? No, nowhere near! A 25cl glass of draught (pression) 4.7% ABV beer will cost you about F10 (£1.25). That's a cool £2.75 a pint! As French retail outlets aren't owned by the brewers, many of which are foreign, they aren't being screwed for their supplies. You can bet they're getting their beer for less than F1 per 25cl and marking it up by a massive 1,000%.

So what would happen in the UK if duty were harmonised? Yes, supermarket prices would fall, but what about pub prices? Would they fall by 20 to 25p a pint? All the evidence seems to suggest that the answer is no. The brewers would try to ensure that none of the savings were passed on to the ultimate customer. I'm all in favour of a cheaper pint and if a reduction in excise duty helped to bring this about, all very well and good, but I'm not persuaded that this would happen. The French experience seems to indicate that differentials between supermarkets and pubs will remain if tax is reduced and that the self-serving arguments of the brewers have no validity.

Handy Beer Tax Rip-Off Calculator!



You pay EXCISE DUTY based on alcoholic strength and VAT based on sale price.

Alcohol %	Typical beer	Approx excise duty - UK
3.5	Mild/Weak lager	21p per pint
3.8	Ordinary bitter or lager	23p per pint
4.2	Best bitter	25p per pint
5.0	Strong ale/Premium lager	30p per pint
7.0	Winter warmer	42p per pint

VAT on Beer



Price £	VAT per pint	Price £	VAT per pint
1.00	15 pence	1.50	22 pence
1.10	16 pence	1.60	24 pence
1.20	18 pence	1.70	25 pence
1.30	19 pence	1.80	27 pence
1.40	21 pence	1.90	28 pence
		2.00	30 pence

Seftons

This oft-overlooked pub nestling in the Corporation Street frontage of the Arndale Centre is now owned by an outfit called the Magic Pub Company. Websters Gold Label (99p) and draught Bass (£1.50) were recently on sale.

COME TO THE ALL YEAR ROUND BEER FESTIVAL

THE BEER HOUSE

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12 REAL ALES ON OFFER FROM 95p / PINT

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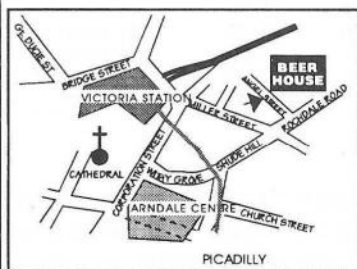
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Exhibition hits town

A number of CAMRA members were invited to Matthew Brown's depot in Chorley on July 21st for the North West launch of cask Newcastle Exhibition Ale. The beer is light-coloured, full-bodied and 4.3% ABV. It is like the other North East beers in being slightly sweet and not very hoppy, but it's an enjoyable drink. S&N expect the beer to retail for £1.30-£1.40 and are obviously aiming at the ever increasing premium beer market, but whether it will succeed here is another matter, as we North Westerners tend to prefer lighter, more hoppy beers.

Brewed at the Tyne Brewery in Newcastle, cask Exhibition will be distributed (very wisely) to a limited number of licensees who have a good reputation for keeping their beers. We were told that the beer would also be kept for 7-10 days at Chorley before delivery to ensure top quality. Initial outlets include:

Beer House, Manchester	Beer Emporium, Oldham
Church Inn, Birtle, Bury	Industry Hotel, Rochdale
Olde Woopack, Stockport	N Manchester Golf Club, Rhodes
Sun Inn, Audenshaw	Lord Raglan, Nangreaves, Bury
Waterside, Summerseat, Bury	

Wholesale and Retail

Preliminary data from our supermarket and wholesalers survey confirms our suspicions that you can buy four cans of ale cheaper in a supermarket (per pint) than many licensees have to pay for barrel lots.

	<u>Supermarket</u>	<u>Wholesaler</u>
3.5% bitter	63p	76p
4.1% lager	87p	93p

Why can't the brewers sell beer to pubs cheaper than you or I can buy it in penny lots? We should be told.

Sources of Information: Netto Supermarket (monitor Frank Branagan); Matthew Brown Wholesale Price List, June 1994

Oldfield Road roundup

Things are certainly changing around Oldfield Road, Salford. On Liverpool Street, the Druids Inn (Lees) is shut again - the last tenant only managed two weeks. Staying with Lees, the Jollies is shut and awaiting a new licensee. Just before it closed, the Lees bitter tasted just like Tetleys! What can be going on? At the Railway (Whitbread signed) there is no change - it's still keg; Boddies this time, though. Over at the Prince of Wales (free) they have dropped the Lees bitter, but a fine glass of Chesters mild, bitter or Boddies can still be had. The Kings Arms (Holts) remains unchanged. Finally, an unwittingly amusing billboard poster has appeared on the side of the derelict Hobsons Choice. It reads, "Don't get burned to death this summer". Quite.

Closed and Boarded Corner

Mark McConachie

Home is a cell

Byroms on Littleton Road, Kersal, is undergoing another change. The pub has been closed for at least two years and now Persimmon Homes are building houses around the former Kersal Cell. The half-timbered building is being converted into a home too. Before it became Byroms, the Cell had a number of uses in its eight hundred year history, from monastery to country club and restaurant.

More room at the inn

A group with the name of Campanile Hotels intends converting the closed Sportsman on Regent Road, Salford, into an hotel. The plans involve using the building as a reception area and erecting a large extension at the rear for all the rooms. This will make use of land that used to be part of the Groves & Whitnall brewery site.

Sabre scuppered?

If there were any realistic hopes of selling the Sabre in Ordsall (ex-Holts) as a pub, those hopes seem to have been dashed. Closed and boarded for the last six months, the place has been ravaged by fire and is now secured with metal grilles on the windows and the steel doors have been welded shut.

Cornerstone of the community

The application for the Ancoats pub, the Two Terriers (may be named

Cornerstones?), has been approved in spite of local residents' objections. The city planners see nothing wrong in the juxtaposition of a pub and housing. Nor do we.

Griffin grounded?

Cheetham's sole Websters pub, the Griffin on Cheetham Hill Road, has been closed of late. It is rumoured that the licensee cannot make a go of this largish IEL pub and if she cannot, who can?

Forge to be dropped?

Plans are afoot to demolish the boarded and burnt-out remains of the Drop Forge (Wilsons) in Openshaw and build houses on the site. If these plans don't go ahead, perhaps they could put up a billboard or something else exciting.

Lightbowne

The Lightbowne (Whitbread) in Moston is closed and all external signs have been removed from what is possibly the largest pub in North Manchester. Latterly the cavernous vault served as the pub, whilst the rest of the interior was a club-cum-function suite. What can the future be for this place - is it just too big to be viable?

Farnworth

The Albert free house, which opened a couple of years ago in the old Fire Station building on Albert Road, is now boarded up.

Rochdale & District

Mark Hardman

Town Centre

Several pubs which tend to rely on peak evening trade rather than regular boozers have been closed. One of the more imaginative creations, Brindles Stool, established on the premises of the former Post Office Club behind the Bus Station, was shut for a number of months. It is now part owned by the Broadfield Hotel and called Setters, carries Vaux badging and sells handpumped Wards bitter.

The Star Hotel on Drake Street (Whitbread) received some much-needed attention, but when the pub reopened it was pushing a disco theme. It rapidly switched to limited weekend evenings opening and even more rapidly closed completely. The premises are now reported to be up for sale. The latest casualty appears to be Baillies Wine Bar, Baillie Street, which closed with little notice between 8th and 11th August.

One pub which continued trading this year despite the liquidators being called in at one time is the Flying Horse, Town Hall Square. The pub is now in the hands of Frank Williams, one time licensee of the Reed Hotel, a former GBG entry. Beers currently on sale are Draught Bass, Stones Bitter, Worthington Bitter and Highgate Dark, with guests Black Sheep Special and Lees Bitter.

The McGuinness bitter has been withdrawn from Gullivers, Drake Street, and the pub is now serving Coach House Coachmans Bitter, Theakstons XB and Burton Bridge Bitter and Battle Brew.

The Mash Tun

The Tap & Spile, Drake Street, has been renamed the Mash Tun following the ending of an agreement between Maple Leaf Inns and Pubmaster. The pub is owned by Maple Leaf and was operated by Pubmaster until Maple Leaf acquired part of the Chef & Brewer chain, when it was decided that the resultant grouping was large enough to stand on its own.

The Mash Tun is currently the only "beerhouse" style pub in the Maple Leaf estate, so future developments will be watched with interest. Beerwise, Draught Bass and Stones have been introduced, but the pub still serves at least six independent brews, together with real ciders.

Bamford Beer

The Grapes Inn, Norden Road, is selling the recently introduced Frederics Old Ale alongside the long-standing Best Bitter and Hatters Mild (the re-badged Best Mild).



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Available in 11 gallon and
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A.B.V. 4.3%.

Floating Beer

After one of the recent Sunday afternoon deluges of rain, the landlord of the Park, a Lees house in Northern Moor, noticed that the beer seemed difficult to serve and was cloudy. Going into the cellar to investigate, he found all his barrels floating around in flood water which had risen up through the drains! All the stock had to be destroyed and the cellar cleared out, steam cleaned, disinfected and fitted with new stillages and equipment.

Flying Beer

The latest Lufthansa news bulletin advises that on long-haul flights "beer fresh from the barrel" is available - reverting to the old Lufthansa tradition. A 1950s issue of the Löwenbräu magazine has a photo of a Lufthansa "Trolley Dolly" dispensing half-litre steins of Löwenbräu direct from a wooden cask. Passengers on Lufthansa flights from Manchester to Germany can enjoy generous complimentary bottled German beers served in a proper glass. Unlike BA flights, which serve Fosters/Carlsberg, etc, in a plastic beaker!

Price timewarp at the Clock Face

Holts bitter at £1.04 a pint has replaced the previous guest beer at the Clock Face, Old Hall Street, Farnworth (or is it Kearsley?) alongside the regular Tetley mild and bitter.

Nags Head, Bury

The Nags Head, 1 Barlow Street (off the Rock), Bury, was demolished in June. This Thwaites house had been shut for some time and was being used as a site office. Before that, when it was still open, there was a sign outside for quite some time, inviting applications for management of the pub.

The Nags Head had been in existence since at least 1850, when it was described as a beerhouse. The site has now been cleared and is to be redeveloped.





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Holts Corner *Stewart Revell*

Ever since the Old Monkey opened at the end of 1993 there has been speculation as to how the beer is raised some seven to eight metres to the upper floor bar. Under normal circumstances there are three options:

1. *By pulling the handpump.*
2. *With electrical assistance - easing the pull with an electric motor.*
3. *In place of electricity, using a form of gas pressure.*

No.1 is not recommended as the weight of the beer in the pipeline puts too much strain on the seals of the handpump, and there's also the difficulty of actually pulling the wicket to overcome gravity.

No.2 is often used to bring beer up over six metres, and this is the method I was originally told was in use at the Old Monkey.

No.3. As a result of Peter Barnes' letter in last month's WD, I have asked again. Holts now regret any misleading comments and tell me that a form of pressure is indeed in use. But it is not as sinister as Peter makes out and there is no direct contact between the gas and the beer. A form of diaphragm valve, with beer on one side and gas on the other, assists in lifting the beer to the upper floor and if there were a power cut in the centre of Manchester, beer would still be available in all areas of the Old Monkey, providing that the diaphragm was working normally.

Technical Note: A diaphragm pump works a bit like a peristaltic pump used for pumping blood around plastic tubes for hospital patients. Anyone for intravenous Holts?

A Cleaner Hop

Mark Stevens

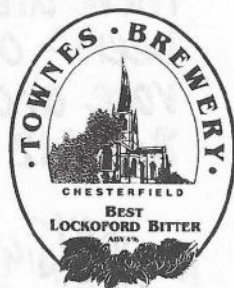
So what do a can of celery soup and a pint of beer have in common? Supercritical fluids (SCFs), according to the New Scientist (6 Aug 94). If you put a gas under extreme pressure and heat it to a certain temperature, the gas enters a state where it is no longer a gas, nor is it a liquid. It is "supercritical". Under these conditions, the fluids are able to act as solvents for organic compounds. Still no connection with beer.

A company in the South of England uses this technology to extract the oily compounds from vegetable foodstuffs and these essences are then used in the manufacture of everything from soups to aerosols. Is the connection becoming clear? Another company is using SCFs to clean up hops! This has recently attracted the attention of the brewing industry as SCFs can dissolve compounds that cannot be dissolved in ordinary solvents. By removing the "unwanted" chemicals in or on hops, the brewers can produce a more consistent pint. (For consistent read boring, average or your own favourite expletive.)

So where did this idea of cleaning hops come from? It could only be from the country that has the tightest laws concerning beer production - Germany!

New Micro

One micro-brewery omitted from What's Doing's listings was Townes in Chesterfield. Re-establishing a name which disappeared in the 1950s, Townes began brewing in May of this year. Using only English barley and hops, with no adjuncts, extracts or sugars, the brewery offers a range of cask beers including Best Lockford Bitter (ABV 4%) and Double Bagger (ABV 5%). Beers should shortly be available in Greater Manchester. Further details can be had from the brewery on 0246 277994.



New Café Bar for Castlefield?

Ascott Investments have submitted plans to knock down 29 Liverpool Road and build a new three-storey building, incorporating a café bar on two levels. It's at the other end of the block in which the White Lion is located in what is quickly becoming a fashionable part of town.

Open Arms

The Queens Arms free house on Honey Street, Red Bank, is now opening from 12noon through to 11pm every day of the week. Lunchtime food can be had seven days a week and there are also hot snacks until late evening and cold snacks day and night.

Guests are
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BY-PASS



Salford Docks Stagger

with Ole Gink

On a balmy Wednesday evening in July an intrepid group of aficionados set off on a Salford Quays crawl. The first port of call was Banks's **Old Pump House**. As the name suggests, this is a former pump house converted beyond all recognition into a yuppies' canalside eaterie with a sideline of selling ale (bitter only). It's pricey, too, for Salford - £1.38 a pint! And has the signwriter made a mistake with the "Ales's" (sic) sign?

Next stop was **Pier 6**. We thought it was keg only and this was confirmed by our reporter's visit. He was brave enough to try the Caffrays Irish Ale (at 93p a half!), which he described as cold, tasteless and *&#! A short walk brought us to the **Flying Dutchman**, Salford's only floating pub and sometime seller of real ale. Alas, none was available on our inspection. Interestingly, keg Tetley bitter was being dispensed through a mixed-gas font to produce pseudo real ale - at a price, too!

Another short walk around the oxygenated, fish-laden waters of Ontario Basin (why Canadian names, why not Ordsall Basin?) brought us to the **Quay House**, a Whitbread/Beefeater establishment complete with outside loudspeakers. Two cask beers were available, Boddies and Castle Eden. Both were sampled and the Boddies adjudged the better of the two. Heading north along Trafford Road for a quarter of a mile brought us to the **Broadway** and undoubtedly the best beer of the evening and the best value for money - it is a Holts pub, after all. The Broadway boasts a traditional format and clientele, although it is a modern replacement for the original pub.

It was an interesting crawl which highlighted the lack of proper ale and proper pubs in an area of regeneration. In sum - could do better!

Landlord strides out of Walkers

Colin has left Walkers Hotel and Bar, Swan Street, Manchester, leaving the other partners, Alison and Martin, in charge. The beer pricing and choice will remain the same for the time being, although it's goodbye to the cheap Cain's bitter. (But did you ever find it on?) The pub will be open all permitted hours and it is now called the Smithfield Hotel again.

Ulverston 94

A coach trip to Ulverston in the Lake District will depart from near Chorlton Street Bus Station, Manchester, at 9.00am on Thursday 22nd September. Anybody wishing to book a seat should telephone Peter Wadsworth on 061 455 2211. A £2 non-returnable deposit will reserve a seat, the remainder is payable on the day. Last year the cost was £7. The coach will return to the city centre about 9.00pm.

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Letters

A milder shade of pale

Sir - What has been happening to Holts mild? This beer has been my staple drink for years. Not only is it the cheapest generally available, but when properly presented, is deliciously dark and rounded in flavour. My favourite local outlet is the Cricketers Arms in Swinton, where I can be sure of a consistent pint; it is a benchmark by which others can be judged.

Unfortunately, in a number of other houses I have noticed that the colour varies from near-black (as it should be) to something resembling "mixed". Coincidentally, my enjoyment of the beer seems to decrease as the colour lightens; it is not that it is noticeably "off", but it seems to lack life and the all-important luscious flavour.

I have also noticed a tendency in some of these houses for the beers (mild and bitter) to be served with many pulls of the handpump, whilst at the same time the glass is swirled in a circular motion. The result is a thick, foamy "head" in the glass and much beer spilling over the sides. Stainless steel buckets are carried from the bar to the cellar at regular intervals.

Is there any connection between these two observations, I wonder, and have any other Holts mild drinkers had similar experiences?

Peter Cash

It's all a plot

Sir - There has been a lot of publicity recently along the lines of "Brewers join forces with CAMRA/licensees/beer drinkers to protest about beer tax." Now this sort of carry-on from the captains of an industry where over-the-top price rigging is the norm is uncharacteristic, to say the least. It's a bit like Robert Maxwell joining in the hokey-cokey at the Mirror Group pensioners' Christmas party. How's about this for a conspiracy theory? First consider:

1. The brewers don't like the way the Government is taxing beer. Putting up prices is their job.
2. The Tory Party isn't very popular and is also low on funds.
3. The brewers are Tories and contribute to Party funds.

What if the Government said to their chums, "All right, lads, we'll go easy on beer duty if you'll do something for us. Get a campaign going with the public, roping in licensees, CAMRA and the rest, and, while you're at it, have your pictures taken with some ordinary folk. The papers will like that and when the Chancellor lays off beer in the next Budget, it will look as if it is a victory for the common man."

So the Government will gain a few votes and beer price management will be back in the hands of the brewers, who will continue to fund the Tory Party and thus acquire their knighthoods in the time-honoured way. Clever, eh?

Ollie Beak

The Berwick Arms

FREE HOUSE

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* * * * *

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12.00 until 3.00 Sunday

* * * * *

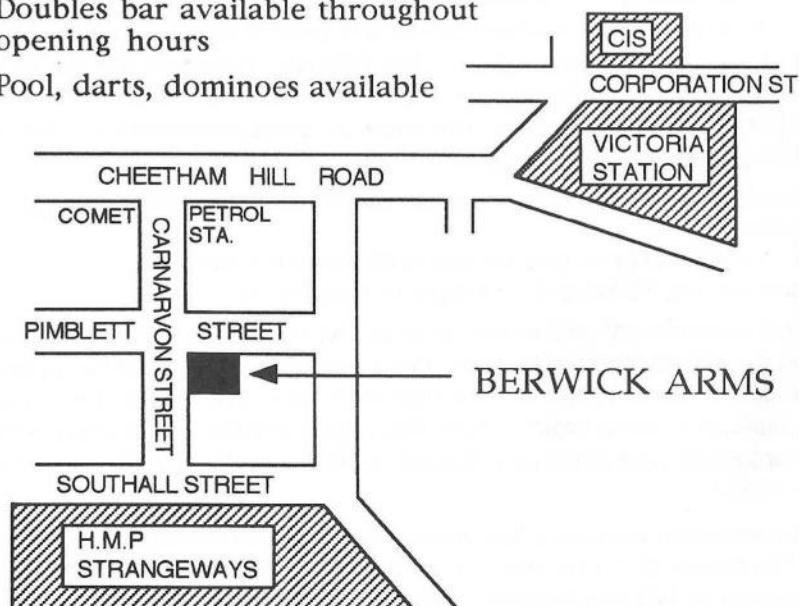
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Walton's Cigs

Bob Potts

Some time ago I wrote to a local rag about the Old Abbey pub in Greenheys, imparting the message that there never was an old abbey thereabouts. Where do signboard artists get their ideas from - Fantasy Island? My letter actually prompted someone to call round to my house (I must get the brass door knocker removed - knuckles make less noise).

My visitor turned out to be an electrician who rewired houses. He presented me with an empty cigarette packet and explained that he had found it under the floorboards of an old house, evidently left there by an artisan almost a century ago. The brand name is "Walton's" and on the back of the packet are listed "eight of the few untied houses in Manchester"; four of them are still in business.

Walton & Co owned all eight pubs and the cigarettes were an own-brand for selling across the bar. The price of 3d for ten indicates the Edwardian period and licensing records show that Walton & Co were in business at that time, but not after 1912. The fags were guaranteed hand-made (personally, I always favoured Balkan Sobranie when I was a slave to the weed) and notably absent from the packet is a warning of the "tobacco will get you one of these days!" kind. Ignorance in those days was truly bliss and a man was permitted to go to hell in his own sweet way and without too much fuss.

The founder of the company, Thomas H Walton, was at one time licensee of the Blackstock Hotel. The four surviving pubs (Blackstock, King, Platford and Whalley Hotel) are now in thrall to brewery companies.



Rupert

We were clearing out the attic in preparation for the forthcoming nuptials when I discovered, behind Mycroft's dusty tomes, some old copies of What's Doing which had escaped the shredder when our legal adviser had considered them to be libellous. They make fascinating reading as a social commentary on the 1970s and 80s, peopled as they are with those whose antics precipitated the articles which doomed some issues to oblivion. Unfortunately, as, to the best of my knowledge, none of those people are yet dead, we cannot repeat the calumnies here. As soon as they're kicking up the daisies you'll be the first to know. Meanwhile, we can merely speculate on what has happened to the erstwhile glitterati who added glamour to our mundane lives and then moved on.

It is not surprising that many of these folk were both tavernkeepers and Campaign leaders, for that unique combination guarantees the mix of eccentricity, touchiness and litigiousness which frightened our legal eagle back in days of yore. Of course the stolid Dobermann de Vere is still with us, but what of his mentor the Noble Bilko? Where is he? He was surely bent on better things than sitting in a garret wearing Fagin gloves and compiling an anthology of spanking songs. Charlie Bass has come again and gone again, I wonder why? And what of barperson Humphrey Dumpty, on whose fate we cannot even speculate for fear of retribution? Some came to tavernkeeping late in life and stayed too

long. Ben Chestnut, I understand, has parted company with Brobdingnags in Snobley. Whispers through the grapevine are as usual vicious and unfounded so we'll let them be. Meanwhile, super sobersides Charlie Starsky is still thought by himself to be with Grotley's favourite tavern-owning company. Nigel Hummingbird is still down in the sticks and Carthorses' very wonderful brewery is up for grabs - a snip at less than half a million!

Contemporary mine hosts are, it seems, keeping up the grand tradition of sexual propriety and financial rectitude. Recent sudden changes at certain famous pubs have nothing at all to do with hands in the till or other people's trousers. Tales of cellars with barrels full of water or goat pornography videos are scurrilous claptrap (© Rhys Jones 1984). Rather than tittle-tattle with this nonsense we should think ourselves lucky that those selfless persons have, in pandering to our every need, brought light to our dull lives and acted as role models to lesser mortals. Long may they continue to serve us.

P.S. Untrue Story:- Zimbabwe-Talbot, holidaying in Zummerzett, mentioned he was from CAMRA and was chucked out of a local hostelry which, it seems, had been visited by one Jamie Frotter, who harangued and berated the besmocked denizens for not consuming approved amber nectars. Just the talents we would like to see in a Grotley hostelier. Come back and open an inn, Jamie - there are plenty on the market.

P.P.S. Mr Grimm has threatened to open the Dick & Puppet soon.

Beer Festival

The Friends of Saddleworth Museum are presenting a Beer & Brewing Festival at Saddleworth Museum, Uppermill on 23-25 September. Opening times are Friday: 7.30-11.00pm (admission £2); Saturday 11.30-5.00pm (£1), 7.30-11.00pm (£2); Sunday 12noon-3.00pm (£1). Good food, and there's music in the evenings. Phone 0457 874093 / 870336 for further details.

Branch Diary

Bolton

Thur 8 Sept 8.30pm, Branch Meeting, Howcroft, Pool Street
Contact: Judith Spragg 01204 595342 (h), 01204 397350 (w)

Trafford & Hulme

Thur 1 Sept 8pm, Committee Meeting, Unicorn, Hale Road, Hale Barns
Thur 8 Sept 8pm, Cheshire Cheese, Manchester Road, Broadheath; Railway Inn, Packet House, George & Dragon, Wheatsheaf, Hogshead
Thur 15 Sept 8pm, Branch Meeting, Melville, Barton Road, Stretford
Thur 22 Sept 8pm, Lower Chequers, Crown Banks, Sandbach
Thur 29 Sept 8pm, Jolly Butcher, Butchers Lane, Baguley; Gardeners Arms and Park Hotel, Northern Moor; Pride of Brooklands; Woodcourt; Quarry Bank, Timperley
Thur 6 Oct 8pm, Committee Meeting, Stamford Arms, Bowdon. Finish in Railway, Hale
Sat 8 Oct: Liverpool/Chester Pub Crawl. Phone Branch Contact for details
Sun 9 Oct: Holly Bush, Little Leigh (A49), near Northwich. Vintage weekend of steam. Phone Branch Contact for details
Contact: Roger Wilson 061 832 8237 (w), 061 941 5602 (h)

Rochdale, Oldham & Bury

Tues 6 Sept 8.30, Branch Meeting, Beer Emporium, Union St, Oldham
Sat 10 Sept, Branch & new members' free trip to Linfit Brewery. Contact has details
Wed 14 Sept 8.30, Bury Beer Festival organising meeting, Napier, Bolton Street, Bury
Fri 16 Sept 7.30, Pub Crawl of Middleton. Meet at Dusty Miller, centre, 7.30; or at Brunswick, Oldham Road, 9.00
Tues 20 Sept 8.30, Committee Meeting, Swan & Cemetery, Manchester Rd, Bury
Tues 27 Sept 8pm, What's Doing Collation, Flying Horse, Town Hall Sq, Rochdale
Contact: Peter Alexander 0532 324023 (w), 061 655 4002 (h)

North Manchester

Wed 7 Sept, Cheetham Hill & Crumpsall Crawl: Griffin, Cheetham Hill Road, 7pm; Crumpsall, Bury Old Road, 8.30; Egerton Arms, Hanlon Street, 9.30pm
Wed 14 Sept 8pm, Committee & Social: Prince of Wales, Oldfield Road, Salford
Sun 18 Sept 12noon, Sunday Social: Star Inn, Back Hope Street, Higher Broughton
Wed 21 Sept 8pm, Branch Meeting, Queens Arms, Honey St, Cheetham
Wed 28 Sept, Outlying Holts Pubs Minibus Tour: Millhouse, Warrington; Sir Charles Napier, Golborne; Tamer, Leigh; finish at Cart & Horses, Astley. Bus to collect people thus: Cateaton St 6.30, Eccles Library 6.45, Swinton Town Hall 6.55, Farnworth 7.05. Price about £4.
Wed 5 Oct 8pm, Social, Royal Oak, Barton Lane, Eccles - with possible speaker
Contact: Roger Hall 740 7937

Contributors to this issue: Bob Potts, Paul Roberts, Peter Wadsworth, Mark McConachie, Barbara Lee, Roger Hall, David Smith, Phil Levison, Mark Hardman, Stewart Revell, Mark Stevens, Keith Egerton

Contributions for October WD should be sent to the Editor, c/o 88 Ringley Road, Stoneclough, Radcliffe, Manchester M26 1ET, before 20th September.

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