

25p

What's Doing

OCTOBER 1994

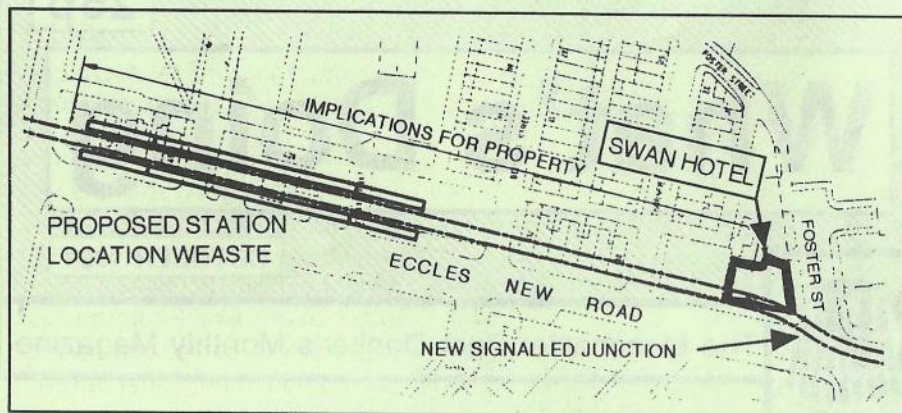


The Manchester Beer Drinker's Monthly Magazine

Swan's Down?

Yet another pub is under threat from the burgeoning Metrolink. This time it's the Eccles line, which plans show as passing straight through the Swan on Eccles New Road. The demise of the Swan seems particularly perverse as the line follows the road for some distance before plunging through the pub to accommodate a station. If this kink were shifted 25 metres to the west the pub could be saved and there seems little reason why this shouldn't happen.





The Swan is a building of considerable character with a long history and although internal alterations have taken place the building still has potential as a community local. The beer is currently keg Vaux but this too could change. There seems little point in knocking down one of Salford's better pub buildings when a minor adjustment to the plans could avoid this. Thankfully there are no plans to knock the Lamb down where Metrolink enters Eccles.

There's a Metrolink exhibition at Eccles Library until 21st October, where you can see the plans in detail. Also, two public meetings are being held. The first is on Tuesday 4th October in the Lecture Theatre, Humphrey Booth Institute, Ladywell Hospital, Eccles New Road: the second on Wednesday 12th October at Eccles Recreation Centre, Barton Road. Both start at 7pm.

***** Unspoilt by Progress?

Banks's don't seem to be desperately upset about the potential loss of the Mitchell Arms (WD Sept). Preliminary indications are that they would not fight a CPO if one were made and they do seem a little lukewarm in their enthusiasm for their Manchester pubs. The Robert Tinker closed without any help from Metrolink, so perhaps they'd be happy to take the money for the Mitchell and run.

Hydes handpumps

Last month it was pointed out in "The Manchester Independents" that only two of Hydes' 61 tied houses had handpumps. Well, now they've got three. The brewery has installed handpulls in the Pack Horse at Affetside.

Dobs 'n' Drabs

Dobbin's brewery may be no more, but then the Kings Arms in C-on-M is now selling Holts mild and bitter.

Semi-cask-conditioned

Roger Hall

CAMRA's definition of real ale contains the words: "*matured by secondary fermentation in the container from which it is dispensed.*" (Handbook 1992)

It doesn't say how much secondary fermentation there should be. I believe that there's less than there used to be and that there are good reasons why this has happened. OK, so what evidence is there for this assertion? Well, apart from my jaded taste buds which tell me that beer often tastes either "green" or brewery-conditioned, there's evidence from licensees about stillaging time and ullage. Traditionally virulent beers like Pedigree and Landlord, which used to take the best part of a week to settle, can now be served within 24 hours. When the beer's all served you're no longer left with a gallon of thick ullage.

So, if these tales are to be believed, why should this be? Two factors spring to mind.

Excise Duty. When duty was paid on the volume before fermentation, it made sense to put the whole lot into barrels and chuck the gunge away after the beer had been sold. Now that duty's paid on beer that leaves the brewery it makes more sense to chuck some of the gunge away in the brewery and therefore avoid paying duty on unsaleable ullage. If, by rough filtering and racking, some of the fermentable materials are removed at the brewery it might be possible to increase the amount of saleable beer by around four pints per barrel and save around £1 in excise duty. This would also reduce secondary fermentation.

Cellar Management. As real ale has spread into more outlets, its management has needed to be simplified. Not all licensees are like steam engine enthusiasts, willing to expend tender loving care on a fickle and unpredictable charge. They don't want exploding barrels discharging fuggles over their pristine ceilings and they don't want costly barrels of ale lying about on stillages when it could be in their customers' bellies. Mindful of this, it would appear that the brewers have made their wares more idiot-proof. The malt-to-mouth time has been reduced considerably and few products enjoy more than a few hours of cask-conditioning or secondary fermentation.



What should be done about it? There are dangers in refining the definition of real ale to include yeast counts - we'd be seen as a bunch of pedantic prats. CAMRA's Technical Committee should, of course, continue to monitor yeast counts. We should ask brewers what their practice is and continue to quiz licensees about their own experiences. Above all, we must continue to emphasise quality. Expediency is no substitute for excellence. It would be a pyrrhic victory, indeed, if we were to see "real" ale in every pub when what is "real" has been devalued.

Holts Corner

Stewart Revell

A couple of months ago Holts applied for planning permission to convert the Tara Hotel in Chorlton cum Hardy into a pub. Permission has been granted and, just as important, they've also got a public house licence for the place. Work on conversion will probably start next year.

The company is considering building an office block close to their Cheadle Hulme pub/restaurant, but say it will only be built if a suitable client is found. No speculative building scams with Holts!

In August stockbrokers Gregg Middleton published a survey of regional brewers and were very complimentary about Holts, praising the low-cost beer and high profitability. Anyone interested in Holts shares can check their progress in the business section (the pink bit) of the Manchester Evening News. Recently the shares could be had for as little as £37 (ish) each - a snip if you've got the brass!

Planning News

BodPubCo is trying to get in on the act by opening a pub in the "village". The premises are on Canal Street between Chorlton Street and Sackville Street. The former warehouse is to become a public house with ancillary usage, whatever that might be. An outfit called Joshua Preston is also taking an interest in the pink quarter and has applied to convert 27 Sackville Street into a wine bar, pub, night club and restaurant. The building is between the bus station and the Rembrandt.

On the other side of the Mancunian Way, 120-124 Grosvenor Street is set to become another café bar. Over in Longsight, an application has been made to turn the Anson into a shop. It was never the best of pubs, but a shop?

Boddy Building

Boddies has proved so enormously popular that Whitbread are planning to put up an additional fermentation building at Strangeways to increase capacity.

Kings Ale

Leo King

Dock & Pulpit

The Dock & Pulpit in Encombe Place, Salford, the pub owned by the proprietors of the Crescent, is due to open on Saturday October 1st and will be run by Steve Porter and his wife Evelyn. The original name was the Borough Arms and old timers who used to go in the pub in bygone days will remember it as "Tom Burke's", a Chesters house before it belonged to Burtonwood Brewery. Back in the late 1950s and early 1960s I was the resident pianist there and the pub was always lively, in the days when Chesters was Chesters.

The name Dock & Pulpit was chosen because the pub is between the Magistrates' Court and Salford's magnificent parish church of St Philip and St Stephen. The interior will have a Victorian flavour about it and gaslights have been fitted. There will be four handpumps to dispense traditional ales, food will be available and live entertainment in the form of folk/traditional music on Wednesday nights. There will be no jukebox and no gaming machines as it is only a small one-room pub (the vault disappeared years ago). The Dock & Pulpit is easily reached from Chapel Street. Yet another Salford free house - great!

Ales and Rails

In September I went on my holiday to Dorset, staying in the beautiful seaside town of Weymouth where beer prices averaged between £1.50 and £1.75 a pint, but with Boddies bitter at £1.80 and Gibbs Mew Bishops Tipple at £2. In the county town of Dorchester there is a large pub near Dorchester South Station called the Station Master's House (an Eldridge Pope outlet, whose brewery is in the town). The pub displays lots of railway memorabilia and on the wall of the railway station is a picture of the brewery and the words, "Dorchester, the home of Eldridge Pope Brewery". Quite a nice, friendly relationship between BR and the brewery, it seems.

The case is very much the opposite back home in Stalybridge, where BR threatens to close the Station Buffet/Bar. Surely retaining this little gem would be a credit to BR? Why must another piece of Northern tradition be killed off through pure greed - BR should take note of that proud co-operation between the railway and the brewery down south-west way!

Farnworth

Having a booze-up in Farnworth recently, I visited four Bass pubs (all keg) in search of a pint of Stones. I did not, of course, stay in any of these pubs and eventually found handpumped Stones best bitter in a Greenalls pub, the Black Horse on Market Street. The mind boggles! Bass must surely be bottom of the table for traditional ales in their outlets. At the Clock Face (Tetleys) the Holts bitter (£1.05 a pint) is doing well - the beer was superb.

*IT'S THAT TIME AGAIN
FOR THE STATION TO PRESENT*

*The Week Long
Winter Warmer . . .*



ONCE AGAIN THE STATION STAFF WILL RALLY ROUND TO
PRESENT A DIVERSE COLLECTION OF RICH EXOTIC BREWS
FROM THE BEST OF THE INDEPENDENT BREWERIES
RARE + NEW ALES WILL FEATURE ALONGSIDE
SOME OLD FAVOURITES

OVER 40 PORTERS

THURSDAY 17 - 23 NOV

OPEN ALL DAY

Home cooked food available

**WARRINGTON STREET
ASHTON-U-LYNE**

Licensing Hours

In recent years evening closing has been extended to 11.00pm during the week, the afternoon break has been scrapped and an extra hour added to Sunday opening, but CAMRA believes that it's about time there was a radical change.

The Government is currently considering further revision of permitted hours, so it is important that CAMRA makes a considered response. In making recommendations, we need to consider what is desirable and what is feasible in the current climate of opinion. CAMRA is in favour of:

Relaxation of existing hours. Permitted hours should be extended to midnight.

Retention of local discretion over hours. Licensing magistrates should have discretion to restrict opening hours where local objections are made. Each case should be heard on its merits.

The same permitted hours for all pubs. Pubs and clubs should be treated the same way for both permitted hours and late night licences.

More extensions and late night licences. Any on-licensed premises should be able to apply for a late night licence for any number of hours and each case should be heard on its merits. Late night licences should no longer be dependent on either the availability of food or entertainment.

Removal of Sunday restrictions. Sunday hours should be the same as any other day.

Few of these recommendations would face serious objections from the public, other than Sunday hours. Perhaps in anticipation of this there should be four Sunday scenarios to choose from:

1. Status quo (12-3, 7-10.30)
2. 12 -4, 7-11
3. 12-4, 7-11 plus relaxation in tourist areas (11-11)
4. Total relaxation, making Sunday licensing like every other day.

There will be opposition from vested interests such as tenants' and employees' groups, but it should be remembered that the recommendations are for permitted hours, not compulsory hours. Licensees would still be free to decide when and for how long they opened. Detailed comments on these proposals would be welcomed.

Going for a Burton (23)

The Burton Arms on Swan Street, which is in receivership, reopened on 5th August after a closure of three months. With Michael Nolan as licensee it's still serving a range of Theakstons beers (mild, best bitter and XB). The premises are on the market as a free house, so get them pennies out of that pot pig. £120,000 is the asking price.

*When in Manchester City Centre
visit the*

HARE & HOUNDS

46 Shudehill

A Traditional City Pub

Meet John, Marion and Liza

**CAIN'S MILD & BITTER
JENNINGS BITTER
TETLEY BITTER**

Daily home-made lunches and snacks

Half price menu Wednesday

Function room available

Ring Marion or Liza 061 832 4737

We are open 365 days a year

Bolton News

Des Nogalski

Banks's have opened a new pub/restaurant in the Bolton area. The **Watermillcock** on Crompton Way is a converted old people's home and is aimed at the dining punter rather than the drinker. Banks's bitter and Cameron Strongarm are served via Banks's preferred method of electric pump.

The **White Lion** on Deansgate has reopened after almost twelve months, with Boddingtons Bitter now on sale. Meanwhile, the **George** on Great Moor Street, which has had a succession of short-term licensees, is closed again, although the "To Let" sign has been taken down and there seems to have been some building activity. Likewise at the **Brinsop Arms** on the A6 at Blackrod. A licence application was heard for this pub in December after it had been closed for four years. Apparently the building is being refurbished from scratch and will be open soon.

According to local press reports, the **Crown & Cushion** on Mealhouse Lane has started a "price war" by selling the 3.8 ABV Potters Pride Bitter at 85p a pint. It's hardly a price war, with the few Holts pubs in Bolton still selling beer at under a pound a pint, but full marks to the C&C for bringing a rare brew to Bolton at such a reasonable price.

Yates's Wine Lodges, now a Bolton-based operation, have refurbished their local branch once again. A collection of the founder's favourite slogans have been given prominence around the walls and there's a large and comprehensive price list. Boddingtons bitter, Stones bitter and Courage Directors are the three cask beers.

Finally, on the club front **Our Lady of Lourdes Social Club** on Plodder Lane, Farnworth, has adopted a rotation guest beer policy, with Courage Directors on sale during a recent visit.

Reopening roundup

With all the news of pub closures, it's good to report that two outlets have reopened. First, the pub that was a haberdasher's has reverted to being a pub again. Yes, it's **Captain's Bar** on Rochdale Road (ex-Mama's), next to the Marble Arch. Don't get your hopes up though - it's keg (once again)!

The second (or perhaps second and third) reopening involves the ex-Top Cat Tavern/Walcot's, housed in the ground floor of the Corn Exchange on Hanging Ditch. It comprises two separate bars. There's the basic **Metro Bar**, selling handpumped J Smiths (£1.20), Boddies and Directors. Next door, at **Bouchelle's Café Bar**, they have the same range plus Old Speckled Hen. All the beers here are £1.60, which is a bit steep for the Smiths and Boddies. The café bar is far larger and plusher and on Sundays it is open for drinks between 3 and 7pm, if accompanied by a meal, of course. One bad point - Scrumpy Jack on "handpump"!



FREE

LEGAL HELP

NO WIN NO FEE

PERSONAL INJURY

- AT WORK
- MOTORING
- PEDESTRIAN

EMPLOYMENT DISPUTE

- DISCRIMINATION
- UNFAIR DISMISSAL
- REDUNDANCY

WHY PAY UNNECESSARY FEES !
for **FREE** immediate case assessment

RING THE LEGAL RESPONSE LINE

061 929 1039

for an informal and confidential discussion

**THE U.K.
LEGAL RESPONSE
GROUP** Ref WD

**MILLER HOUSE, 19 MARKET STREET,
ALTRINCHAM, CHESHIRE WA14 1QS.**

Closed & Boarded Corner

There has been a not unsurprising closure in the city - John Smiths' **Lord Nelson** on Newton Street. What with the Post Office moving away and the general decline around Ancoats Lane, the pub was not trading to its potential, as they say.

The boarded **White Hart** on Oldham Road achieved national TV fame when it appeared on *Blues & Twos*, a programme featuring the work of Thompson Street fire station. The boys were called out to the pub to deal with a crude attempt at fire-bombing the place - two fuel-filled bottles had been pushed through the cellar doors.

Rumour has it that the **Lightbowne** in Moston may become a nursing home. Anyone know different?

Work appears to be under way at the long-closed **Broughton Tavern** (Greenalls) in Salford. What can be going on?

Finally, a surprise. **The Oaks** on Barlow Moor Road, Chorlton, was in the process of being boarded as our reporter passed by on the top deck of a number 20 bus.

The Admiral Benbow

This new pub is on the side of the Bridgewater Canal in the Agden Brow area near Lymm. It's small and open-plan, with an outside seating area and views across the canal and countryside. There's a fairly extensive bar snacks menu and three handpumped beers: Worthington bitter, Bass and a guest (Ruddles County at the time of writing). Prices are rather high, however - the cheapest is the Worthington at £1.54.

The

No.3

Manchester Independents

Holts

in Swinton and Worsley



Holts Brewery

Holts now have 109 pubs, 11 of them tenanted and 98 managed. All sell traditional mild and bitter. There are three in Swinton, two in Pendlebury and two in Walkden.

The Beers	ABV%
Mild	3.2
Bitter	4.0

Cricketers Arms

Manchester Road, Swinton. *200 yards from junction of Worsley Road*

Buses: 6,6A,12,25,26,29,35-9,129,X36

Mild, Bitter (E)

The Cricketers, still a tenancy, is believed by many to sell the most consistent Holts in Swinton. The basic interior comprises a long lounge (once two rooms) and a narrow vault with bricked-up side and corner doors. Both rooms are frequently packed and there's a high proportion of older regulars. Live music and quizzes feature on certain nights. The atmosphere can get rather smoky towards closing time.

Park Inn

Worsley Road, Swinton. *Near corner of Shaftesbury Road.*

Buses: 12,26

Mild, Bitter (H)

The mock half-timbered frontage and leaded windows belie the age (nearly 150 years) of this pub. There is a large, rather characterless lounge (once two rooms), a curiously-shaped vault and a tiny snug. Cellar access is via a perilous trap door in the floor of the bar area. New toilets at the rear are the most recent addition.

White Swan

Worsley Road, Swinton. *Off A580, near corner of Partington Lane.*

Buses: 12,26

Mild, Bitter (H)

The present splendid building dates from the 1920s and replaced much older cottage property. The Swan's latest conversion occurred in this decade, but the pub still boasts four separate rooms. A small rear snug was opened into the front lounge, though a half-wall preserves a vestige of the original layout. The old front door corridor has gone, but the vault (with its own gents') and the spacious wood-panelled main room have survived intact. An annexe at the back contains a room large enough for a full-size billiard table. It has been used for meetings, a jazz club, charity functions and pool, and currently houses a solitary coin-operated miniature snooker table.

Lord Nelson

Bolton Road, Pendlebury. *200 yards from corner of Station Road.*

Buses: 8,9,21,28

Mild, Bitter (E)

A large 1960s replacement for a much older pub of the same name, this is one of two Holts pubs on the "top road", in an area which was once dominated by Tetleys but now also includes Bass, Boddingtons, Burtonwood, Courage and Thwaites. The Lord Nelson's large lounge is a little like a working men's club and lacks the cosiness of smaller, more intimate pubs. The quality of the mild can vary.

New Market

Bolton Road, Pendlebury. *Opposite market hall, near corner of Pendlebury Road*

Buses: 8,9,21,28

Mild, Bitter (H)

A busy Victorian pub with three distinct rooms or drinking areas, since few doors remain. There's a garden of sorts out the back and the lounge is often crowded with people participating in music quizzes. The New Market is perhaps the best example of a thriving community local on the top road.

Dukes Gate

Cleggs Lane, Little Hulton. *Near Ravenscraig Road, before motorway bridge*

Buses: 6,6A,30,31,36,68

Mild, Bitter (H)

The Dukes Gate opened in November 1986 with a licence transferred from the Spread Eagle, an old Holts pub demolished for the widening of Regent Road in Salford. There's a large L-shaped lounge, a central bar and a very popular vault at the rear. The pub has a good mix of customers, some travelling quite a distance to enjoy the low-cost beers. Bitter is currently 96p a pint and mild 90p. The pub was built on the site of an old settlement called Dukes Gate and this can be seen on a nineteenth-century map (now faded) displayed on the wall. During its short history the Dukes Gate has featured in the Good Beer Guide several times.

Morning Star

Manchester Road, Wardley. *Near entrance to Wardley Industrial Estate*

Buses: 6,6A,25,29,36-9,129,X36

Mild, Bitter (H)

The Morning Star was built in 1889, replacing an older alehouse of the same name, and from that time until fairly recently it was run by members of the Blackburn family. Last year the building was completely refurbished and an extension increased the size of the lounge by 50%. A large kitchen was also fitted to cater for the ever-growing midday meal trade. Although the Morning Star is technically in Wardley, part of Worsley, it has its own Swinton postcode as it is only a few hundred yards from the Swinton boundary. Another Good Beer Guide pub.



COME TO THE ALL YEAR ROUND BEER FESTIVAL

THE BEER HOUSE

Angel Street, Manchester (off Rochdale Road)

12 REAL ALES ON OFFER FROM 95p / PINT

**MATTHEW BROWN BITTER, THEAKSTONS XB, OLD
PECULIER, COURAGE DIRECTORS & PENDLE WITCH**

+ EVER CHANGING RANGE OF GUEST BEERS

(INCLUDING GUEST MILD)

FROM INDEPENDENT BREWERIES

PLUS 3 TRADITIONAL CIDERS,

**DRAUGHT BELGIAN KRIEK &
MANY BOTTLED BELGIAN AND
OTHER BEERS**

**EVER INCREASING RANGE OF
SINGLE MALTS at £1.40 / single
ONLY £2.00 / double**

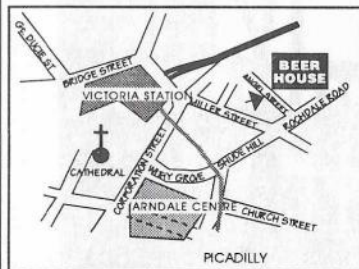
**Lunchtime Food Served
7 Days A Week**



**SUNDAY BREAKFAST 12 - 2.30
EVENING MEALS SERVED 5 - 7
THURS & FRI**

**HALF PRICE MENU EACH MONDAY
FREE CHIP MUFFINS EACH WED 5 - 6**

**PARTY OR MEETING ROOM
AVAILABLE FREE
RING IDY ON 061 839 7019**



**WE'RE
IN THE
GOOD
BEER
GUIDE
'94**

**WE'RE
IN THE
GOOD
BEER
GUIDE
'94**

Letters

Monkey Business

Sir - It's heartening to know (WD Sept) that beer would still be available in the Old Monkey in the event of a power cut. Sadly, however, beer can quite often be unavailable there even without a power cut. Mild is the usual victim, but bitter is by no means immune, and I did witness one farcical occasion on which the pub had no mild, no bitter, nor even any crisps or nuts.

While such lapses might be tolerated as merely quaint in some of the brewery's less up-to-date establishments, they give a very poor impression in what should be its flagship. Whatever the reason (inadequate cellar space, greater-than-expected trade, poor stock control?), action is needed now.

Rhys P Jones

Old Abbey

Sir - I refer to the article by Bob Potts regarding the Old Abbey, corner of Gore Street and Park Street (WD Sept).

The pub was named after Chorlton Abbey, a huge house and estate that was situated on the corner of Greenheys Lane and Denmark Road, formerly Abbey Street, in the early 1800s. It was not a religious establishment; it just had a pretentious name favoured by the rich merchants of that period. (Another was Platt Abbey, sited next to what is now Finglands on Wilmslow Road.)

Abbey Street became Denmark Road in honour of the marriage of the Prince of Wales (later Edward VII) and Princess Alexandra of Denmark in 1863, when the magnificent Denmark Hotel came into being.

Mr Potts, pub signs have more to them than artistic licence!

A Bishop

Brewers and Beer Duty

Sir - Your article under the heading "Grands Prix" in the September What's Doing overlooks an announcement issued by the Brewers' & Licensed Retailers' Association (formerly the Brewers' Society) at the end of June.

It stated that, of its member-companies, those representing 98% of production had pledged to reduce prices to reflect any duty cuts. This declaration was made in support of BLRA's submission to the Chancellor under the title "A Real Alternative".

Richard Daglish, Secretary, North West BLRA

(The following members of the BLRA trade in this region and have promised to reduce beer prices if duty is cut: Allied-Lyons, Bass, BodPubCo, Burtonwood, Café Inns, Carlsberg-Tetley, Greenalls, Guinness, Joseph Holt, Hydes, Jennings, J W Lees, Marstons, Mitchells, Robinsons, Scottish & Newcastle, Thwaites, Vaux, Whitbread and Wolverhampton & Dudley.)

Mild Malaise

Sir - I completely agree with Peter Cash's comments about mild (WD Sept). I would go further, however. I believe that the general decline in popularity of mild in recent years is not solely due to the changing taste of the drinking public. The often poor condition of many draught milds must surely be a factor. Unfortunately it is all too common to find mild which varies from lacklustre to downright dreadful!

The average drinker will not tolerate this for long and will switch to something that offers consistency, hence the popularity of bitter and lager. Low sales coupled with low gravity mean that milds do not have a long shelf life. This is often compounded by the obnoxious and unscrupulous practice of "filtering back" beer(s) from overspill trays. Do I hear cries of "Foul! Filtering back does not go on!"?

Well, if it doesn't go on, I think the following questions need to be answered:

- * Why collect beer from overspill trays and pour it into a bucket when there is usually a perfectly good sink nearby?
- * Why do different beers have to go into different buckets? In some pubs keg stout goes in the same bucket as mild; lager goes in with the bitter.
- * Other pubs, especially multi-beer ones, favour putting beers of similar colour in the same bucket. Why?

Ever wondered why the mild in a "mixed" is always drawn last - wouldn't be anything to do with overspill, would it? Put bitter in last and the overflow goes into the tray which is filtered into the bitter...do you begin to see? But, oh dear, people can taste a small amount of mild in a bitter and there could be a noticeable colour change too.

The motive behind this practice is all too easy to see - profit. Instead of getting around 288 pints from a barrel, you could get an extra dozen or so by filtering back. This logic is flawed, however. For if it is done too often and without skill, the beer(s) will suffer. In turn this will affect sales and ultimately the reputation of the house will suffer. So for the sake of short-term gain the licensee puts the long-term viability of the business in jeopardy.

I would really like to believe that all of this does not go on throughout the industry, but unfortunately it does. I should like to hear the views of licensees who do not filter back, and also from those who do and their reasons for doing it.

Mark McConachie

Contributors to this issue: Mark McConachie, Roger Hall, Stewart Revell, Leo King, Des Nogalski, Steve Byrne, Keith Egerton, Paul Roberts, Rob Magee

The Beinlos Book Review

Good Beer Guide to Munich & Bavaria (CAMRA Books £8.99)

A couple of years ago What's Brewing promised a CAMRA Good Beer Guide to the delights of Munich and Bavaria, but the idea was then put on ice. It was with eagerness, therefore, that I read the advertisement in the May edition of What's Brewing, announcing that the long-awaited volume was now rolling off the presses. I duly ordered my copy and waited a few more weeks for the thud on the doormat. When my copy finally arrived I sadly realised that I had been expecting too much.

The guide is by Graham Lees, a founder member of CAMRA and a resident of Munich for several years. The book is rather thin for the almost a tenner it costs and large print, much wasted space and blank pages reduce the content still further.

A touristy introduction takes up several pages and this is probably aimed more at the US market. There are only eight hostels listed in the centre of Munich and half a page or so of write-up is devoted to each one. Sadly, these all tend to be the famous tourist beer halls, thus the author has missed a wonderful opportunity to direct novices to some lesser known gems. My own local, for example, is conspicuous by its absence. This is a true Bavarian tavern, open until 0300 and serving the Ayinger range - rare for the city centre. At the other extreme, Schwabling, which is a trendy, studenty Fallowfield-like area, has nine outlets listed, including several for Spaten beers. Most discerning locals voted Augustiner as the best of Munich's big five brewers and Spaten, well, that's at the very bottom of the list.

The rural Bavaria section offers less waffle and more substance, but one is inclined to believe that Mr Lees picked up a free copy of the Private Brewery and Hotel Guide, which provides full details of the wares of its members, and then set out to visit those, occasionally stumbling across a couple of other pubs *unterwegs*. It is true that Bavaria is a huge state, but there are some howling gaps as big as Lancashire in the regions not covered. As it has taken so long for the guide to be produced, I would have expected a more comprehensive survey.

All is not lost, however. The guide is quite readable, with many anecdotes and notes on Bavarian customs and folklore. A first-time visitor to the beer capital of the world and its surrounds could do worse than to take the guide to read in a Munich Biergarten. I would like to see a future edition concentrate on Munich and its immediate environs and then perhaps separate guides for other parts of Bavaria. Perhaps Graham Lees should establish regional teams as we have for our good beer guides - there should be no shortage of local volunteers to draw up a list of all Bavarian pubs and breweries.

The guide is available from CAMRA headquarters at the reduced rate of £8 for members. Anyone wanting a copy of the free Private Brewery and Hotel guide, a detailed, 92-page book in German text only, should contact Private Braugasthöfe, Klosterring 1-3, W8951 Irsee, Bayern, Germany.



The Berwick Arms

FREE HOUSE

21 Carnarvon Street, Cheetham, Manchester. 061 832 4708

* * * * *

Open 12.00 until 11.00 Monday to Saturday
12.00 until 3.00 Sunday

* * * * *

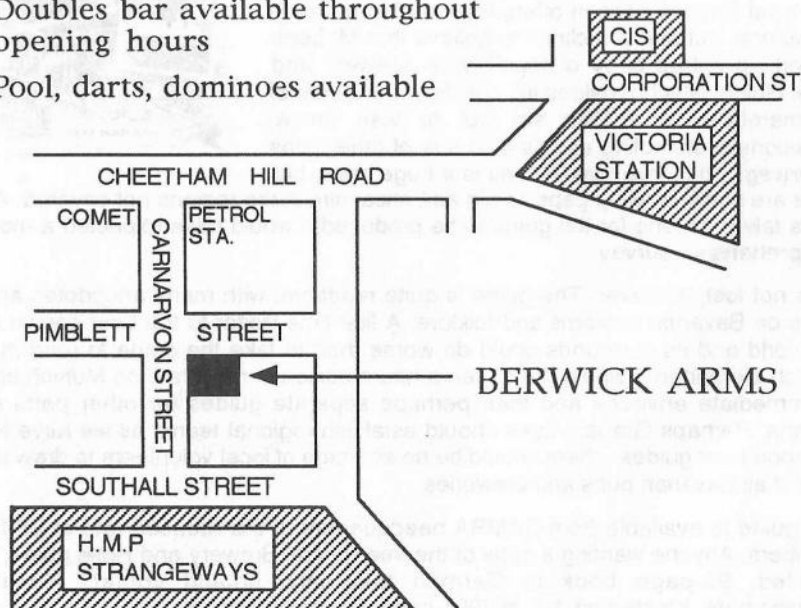
Range of traditional ales includes:
John Willie Lees Bitter and Mild
Cains Bitter Boddingtons Bitter
Websters Yorkshire Bitter

Comprehensive lunchtime menu
of home cooked meals & meats
Served Mon-Fri 12.00-2.15

Large selection of bottled beers, lagers, ciders,
etc.

Doubles bar available throughout
opening hours

Pool, darts, dominoes available



Now & Then

Rob Magee

No.84

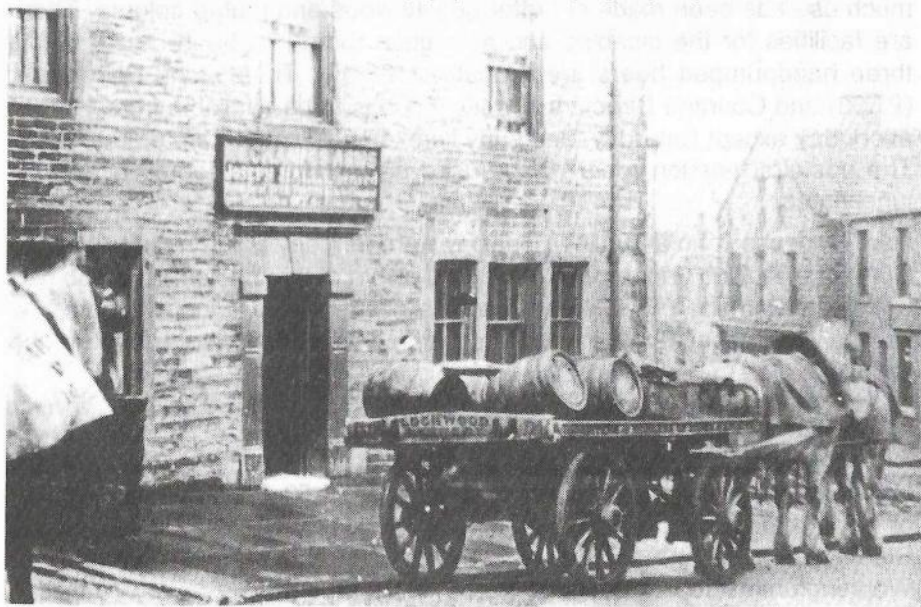
Mechanics Arms

High Street, Delph

The photo shows the Mechanics Arms (commonly called the "Mop"), a beerhouse which stood on the corner of High Street and Hill End Road, Delph. It was taken about 1905 and also shows the Rose & Crown round the corner on the right. Throughout its life, the Mechanics was kept by members of the same family. Joseph Hall, a blacksmith or mechanic, took out the first licence in the 1860s; he was followed by his wife, his daughter, and then another Joseph Hall in 1904. This "Old Joe", his beerhouse and his ale were fondly remembered by local writer Ammon Wrigley in 1916:

You can set out now, and walk straight away through five English counties, along main roads and byways through old towns and villages and not find an alehouse just like the old "Mop", at Delph...Its ale was the best and the ripest that ever sparkled into a gallon pitcher. Its fires were the brightest, its walls and floors the cleanest, and its drinking tables the whitest that a man could sit behind...

As an inn, it retained its internal simplicity to the last. The veneer and the garish decorative effects of the modern inn were never permitted to degrade the "Mop." There were no rows of brass pumps in its unpretentious bar. Every drop of ale was carried up the stone steps out of the cellar in great blue-rimmed pitchers. There were no electric buttons to press when one wished to summon the landlord. If a man wanted a pint of ale he knocked bravely on the table with an empty pot...No sprightly stylish over-dressed



barmaids giggled and flirted with customers. The old landlord brought the ale into the taproom as sedately and as solemnly as Church officials bring in the sacramental wine at Easter Communion.

The ordinary run of landlord gets the cheapest ale that he can lay his hands on...Old Joe got the best that money could buy, while the cellar was the abode of some good fairy who ripened the contents of the great barrels to perfection.

The Mechanics lost its licence in 1909, but the building stood until the 1930s: Silence, and darkness, and dampness, became tenants where song and light and warmth had lived so long and happily together...The breaking up and scattering of the "Mop" company were things of sadness. They went in a body to another inn in the village of upholstered seats, highly polished tables, and tinkling bells, but this could not last...They could not sit comfortably on the soft seats, they could not ring the call bell and they could not set their feet down easily on the oil-clothed floor...They still wander about the village uneasy as hens that want to lay and cannot...

Pear Tree grows into Wendover

The thirty-year-old Pear Tree at Brooklands, once part of the Chef & Brewer chain and now owned by Scottish & Newcastle, has been closed for the past year owing to various problems. Now the building has been completely refurbished (and considerably improved) and reopened as the Wendover.

It is basically open-plan, but with separate seating areas and a darts area, and much use has been made of better quality wood and muted colours. There are facilities for the disabled and a function room has been created. The three handpumped beers are Websters (£1.35), Theakstons Best Bitter (£1.38) and Courage Directors (£1.46). Food is to be available from 12 to 2 every day except Saturday, and early weekday evenings from 5.30 to 8pm. The upstairs function room will be used as a children's room on Sunday lunchtimes.

New licensees John and Aileen Beasley were formerly at the nearby Winston Conservative Club and, as locals, are well aware of the problems the pub had and are determined to ensure these are not repeated. Much thought has been given to security, with cameras inside and out and floodlighting in the car park.

Horseshoe ale

A recent foray into Higher Broughton revealed that the Horseshoe on Back Hope Street was selling Black Sheep Special at £1.50. It's an unusual choice of beer (though very welcome) for this otherwise keg pub. Let's hope the Black Sheep doesn't go the way of other real ales - neither Stones nor Worthington lasted very long.

Rupert

So sad to see Beinlos and Charlie Bass having an almost coming-to-blows tiff about the alleged plagiarism of Carthorses' mountain range of amber nectar. That he who has brought us Nachrichtenungen from Krautley and he who so transformed Tiggywinkles a decade ago should fall out is indeed regrettable. It is also redundant since the demise of Carthorses' amber nectar factory in South Grotley. What went wrong? I think we should be told.

As branches of the Campaign mature they develop, almost inevitably, a routine which may be comfortable but is also predictable and unexciting. They tend to meet in the same safe middle class emporia, sipping their favourite amber nectars from the wickets in an atmosphere of smug complacency. They are rarely at the cutting edge of experience, re-exploring their patch and forging new links with Joe Public. It was therefore with both surprise and delight that I looked forward to non-dactylic tours organised by new brooms in Slumley. The first such trip was to the hostelrys untouched by torch in Scrotum Hill. Although the socio-economic group Z reputation of the area was sufficient to deter some of the more pussy-footing members like the entire

family Cosh, let me say that there were no murders, we were not offered crack cocaine, nor were we urinated on by proletarian inebriates.

Indeed, the experience was much different. Instead of the crowded, bustling nature of our favourite hostelrys we were able to enjoy places where you could easily find room for a dozen people to sit and where the absence of customers made getting served so easy. Those who enjoy the stated minimalism of café bars like Arid's would have been impressed by the uncluttered simplicity of the emporia we visited. None of your bourgeois horse brasses here, just tables, chairs and the odd carpet. There are those who mistakenly believe that our taverns should, without exception, be joyous establishments exuding an ambience of gaiety and merriment. How narrow-minded. We should be more catholic in our tastes and learn to celebrate the desolate, the deserted, the spartan, the miserable, the menacing and the sordid in order to maintain a repertoire of ambiances as well as buildings. I'm sure that our destination is distant but that our journey has begun. Well done.

Where are they now? (part 62): Sightings of Mr Chestnut in Mr Hummingbird's former emporium are so far unconfirmed.

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.

The East Lancs



BEER FESTIVAL

KING GEORGE'S HALL, BLACKBURN
26th -29th OCTOBER 1994

Good Food
• WINE •
Live Entertainment

OVER 75 BEERS AND CIDERS!
• FAMILY ROOM LUNCHTIMES •

	LUNCHTIME	ADMISSION	EVENINGS	ADMISSION	ENTERTAINMENT
WED	-	-	6-11	£1.00	THE FETTLERS (FOLK)
THU	12-3	FREE	6-11	(6-7pm) 50p (7-11pm) £1.50	THE HOOCHIE COOCHIE BAND (BLUES)
FRI	12-3	FREE	6-11	(6-7pm) 50p (7-11pm) £2.00	THE UPTOWN BAND (SOUL)
CAMRA Members £1.00 After 7.00 p.m.					
SAT	12-4	£1.00	6-11	£1.50	PURE GENIUS (R&B)



FREE ENTRY TO CAMRA
CARD CARRYING
MEMBERS
EXCEPT FRI. EVENING
£1.00 AFTER 7.00 P.M.

SUPPORTING EAST LANCS HOSPICE

Branch Diary

Bolton

Thur Oct 6th, Branch Meeting, Market, Brackley Street, Farnworth, 8.30pm
Thur 10 Nov 8pm, AGM & Branch Meeting, York, Newport Street. Includes election of branch officers. Current membership cards must be produced to vote. Note early start.

Contact: Judith Spragg 01204 595342 (h), 01204 397350 (w)

Rochdale, Oldham & Bury

Tue 4 Oct 8.30, Branch meeting, Beehive, Bury New Road, Whitefield
7th to 9th Oct, BURY BEER FESTIVAL. Help wanted from 5th
Tue 18 Oct 8.30, Committee Meeting, Navigation, Drake St, Rochdale
Tue 25 Oct 8.30, What's Doing Collation, Flying Horse, Town Hall Square, Rochdale
Sun 30 Oct 11.30am, 10K Fun Run or Cycle, Tandle Hill Tavern, Thornham Lane, Middleton

Tue 1 Nov 8.30, Branch Meeting, High Sheriff, Halifax Road, Rochdale

Fri 4 Nov, Bury Metrolink Crawl - details from Contact

Contact: Peter Alexander 0532 324023 (w), 061 655 4002 (h)

Trafford & Hulme

Thur 6 Oct 8pm, Committee/Social, Stamford Arms, The Firs, Bowdon, followed by beer surveys of Griffin, Silks Bar and Railway, Hale

Sat 8 Oct, Day trip to Liverpool & Chester by train. Details from branch contact

Sun 8 Oct noon, Holly Bush Vintage Weekend, Little Legh

Thur 13 Oct 8pm, Survey on Peveril of the Peak, Great Bridgewater Street, city centre, followed by Britons Protection, then Commercial, Oxnoble & White Lion, Liverpool Road, and finish in the Crown, Deansgate

Thur 20 Oct 8pm, Branch AGM, Volunteer (Holts), Cross Street, Sale

Thur 27 Oct 8pm, Survey night, Vine, Kennedy Street, city centre, followed by City Arms, Abercrombie, H R Fletchers

Thur 3 Nov 8pm, Committee, Malt Shovels, Stamford Street, Altrincham, followed by survey of refurbished Railway, Orange Tree and Hogshead

Contact: Roger Wilson 061 832 8237 (w), 941 5602 (h)

North Manchester

Wed 5 Oct 8pm, Social, Royal Oak, Barton Lane, Eccles

Wed 12 Oct 8pm: Regional Meeting, Beer House, Angel Street, Manchester

Sat 15th Oct: Outing to Porters Brewery Tap - Griffin Inn, Haslingden. 12.15pm X43 bus from Chorlton Street (95p); 13.30 bus to pub from Rawtenstall

Wed 19 Oct 8pm, Branch Meeting, Beer House, Angel Street, Manchester

Wed 26th Oct 8pm. Student social, Crescent, Salford. With Chapel Street pub hunt

Contact: Roger Hall 740 7937

WHAT'S DOING contributions should be sent to the editor c/o 88 Ringley Road, Stoneclough, Radcliffe, Manchester M26 1ET. News, letters, etc, must arrive by the 20th of the month for inclusion in the next month's issue.

WHAT'S DOING ADVERTISING: Enquiries to the editor, address above. Full page £35 or £150 for six months, half page £25 or £110 for six months. 10% discount if you pay up front.

SUBSCRIPTIONS: Send cheque/PO for £2.70 together with your name and address to Roger Hall, 123 Hill Lane, Blackley, Manchester M9 6PW, for six issues. Cheques made out to "What's Doing".

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

THE QUEENS ARMS

FREE HOUSE

4/6 Honey Street (off Red Bank), Manchester

Tel.061 834 4239



Serving a large range of
traditional ales
including



THEAKSTONS & TIMOTHY TAYLORS

*Mild, Bitter, XB, Old Peculier, Taylors Best Bitter
and Landlord and weekly guest beers*

A large and varied menu plus home-made specials
available seven lunchtimes

Cold snacks available day and night

Hot snacks available until late evening

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-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*

**Large Panoramic BEER GARDEN
with BAR-B-QUE FOR HIRE
(FREE of charge)**

Your hosts, Dave & Jo

