

25p

What's Doing

FEBRUARY 1995



The Manchester Beer Drinker's Monthly Magazine

Protection

The article on protection rackets in January's What's Doing generated a lot of coverage by the local press. An article entitled "Save our Pubs, CAMRA slate police failure" appeared on the front page of the Salford City Reporter and a similar article appeared in the Manchester Evening News a few days later. This is the first time that concern about intimidation and violence in pubs has received such widespread discussion. It is a serious problem in parts of the inner city and it has been responsible for the permanent closure of many of our traditional pubs.



To deny that the problem exists is foolhardy and will do little to prevent its escalation. Pubs are part of this country's heritage. They are under pressure from a number of influences which include brewers' investment policies, changing social habits and economic conditions. They need organised crime like a hole in the head. Once a pub has closed as a result of intimidation it is unlikely that further pubs will be built in the area. In recent years we have witnessed the closure of many pubs in Salford. In Pendleton alone the Kings Arms, the Woodman, the Champion, the Brass Tally (pictured on the cover), the Keystone, the Golden Gate and the Kettledrum have closed. The only new pubs have been in gentrified areas like Salford Quays and Silk Street, where the Hyde Park Corner replaced a former pub of the same name.

Pubs are too important to be allowed to disappear on this wholesale scale. Run properly, they are an asset to a community. Poorly run and poorly policed they become part of the spiral of decline which spreads by contagion into neighbouring districts. It is in the interests of police and pub owners to collaborate and devise a strategy to ensure that our pubs can survive and thrive into the next century.

Central Manchester Pubs *The Guide* *The Sequel*

Yes, they've all gone. 1,000 copies of the world's best beer and pub guide have all been sold, so we're doing another one. The new guide involves a complete resurvey and will hit the streets in early April at an estimated cover price of £3.50. If you'd like to do some surveys or help in any other way, phone Roger Hall on 0161 740 7937 to volunteer.

Re-signed

Down on Bank Lane, Irlams o'th'Height, the Britannia is now in John Smiths colours. The beer range is different too: John Smiths bitter and Trophy, the latter at £1.

Over in Failsworth, the Sun Inn on Oldham Road has ditched Boddingtons in favour of John Smiths. Four beers are now on offer - Websters Green Label and Yorkshire, John Smiths and Ruddles bitter. Don't all rush at once.

Another pub to lose Boddies is Bass's Horseshoe in Newton Heath. They now sell Toby Light, Worthington BB and Vaux Samson. Prices are 114p, 128p and 116p respectively.

Big dog

Mick and Mary Hayward of the Egerton in Cheetham have left Holts to take over a Paramount pub in Bolton. The Greyhound on Manchester Road is a much larger affair than the Egerton; we wish them well.

Semi-Cask-Conditioned Beer

Whitbread are not alone in seeking to reduce time between fermentation and consumption of beer (WD Jan). First the good news. Hydes beers are kept in conditioning tanks for eight days before racking into casks. The beer is fined when the casks are filled and casks are delivered to pubs within three days. Casks are normally vented within 24 hours of delivery and should be left to condition for five days before serving. It is expected that casks are emptied within three days.

Cains beers are conditioned for 36-48 hours in tanks, racked into casks, fined and stored at the brewery for 1-2 weeks. The time of conditioning in pub cellars is difficult to determine as most beer is sent to a third party for distribution to the free trade.

Now the bad news, which reflects our concerns about the demise of cask conditioning.

Jennings beers are conditioned in tanks for three days, transported to the distribution depot, fined, kept for a day and sent on to the pubs, where they can be on sale within 24 hours of delivery.

Lees have no conditioning tanks. After fermentation the beer goes to the racking back, where it can remain for up to 12 hours before being racked into casks. Beer remains at the brewery for 24-48 hours before fining and delivery. Lees recommend that casks are vented on delivery and tapped 24 hours before serving. There seems to be no guidance on cellar conditioning times, although it is recommended that beer is consumed within 24 hours of broaching the cask.

Burtonwood beers spend a maximum of 24 hours in a racking tank. There is no guaranteed time in the brewery before delivery. They recommended soft/hard pegging for 48 hours after venting and a shelf life of four days.

Holts have no conditioning tanks. Beer is not kept at the brewery for more than 24 hours after racking and is in the pub cellar for approximately 24 hours before venting, tapping and serving. All beer should be sold within 2-3 days.

There was a time when Holts' tenants kept beer



fermenting in the pub cellar for up to a fortnight before serving it. Sadly this is no longer true. With the notable exception of Hydes and Cains, few of our so-called traditional beers receive much in the way of maturation through cask conditioning.

CAMRA's Manchester branches are so concerned about this trend that they are bringing a motion to the National AGM in Wolverhampton to ensure a major campaign against this decline in the quality of beer.

Planning News

Planning permission and licensing approval have been granted to Watling Street Inns for the construction of a canalside pub/restaurant on Britannia Road, by Sale Station.

Millgate

Failsworth's new brewery has not as yet gone fully on stream. A WD reporter did find that a "Willy Booth's Special" was on sale prior to Christmas. No sign yet of the "Bumper of Stingo". A "guest" had been added to the standard range - Mitchells Lancaster Bomber, when WD called. The other beers are Holts mild and bitter and Boddies.

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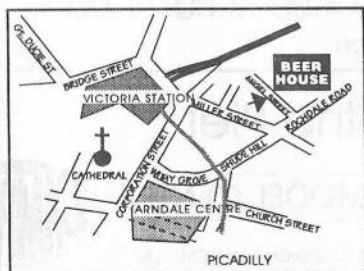
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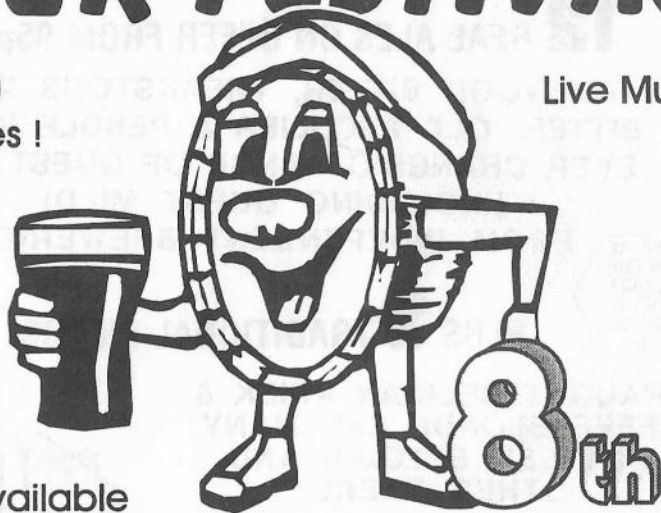
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Kings Ale

Leo King

Hopping Mad

Whose beer are we supposed to be drinking these days? It now seems to be a case of "shut up and sup up". Why do breweries insist on sticking defunct brewery names on their beers and their outlets? Wilsons bitter is brewed in Halifax and Wilsons mild comes from Mansfield, yet both are called "original". It is common sense that once a brewery closes, all originality has gone forever.

On Wilsons beermats it states: "Wilsons - brewed by Courage, Manchester". Why? They haven't opened up the Newton Heath brewery again, have they?



Chesters beers have been brewed all over the place. Gone is the liquorice taste of Chesters mild, and the so-called fighting beer (the bitter) of days gone by tasted nothing like the bitter of today. "Fighting beer" at 1035og? Now

Boddingtons have resurrected Clarke's of Reddish (on the Lancashire side of Stockport). I wonder, does the new Richard Clarke bitter bear comparison with the once-excellent bitter? Does anyone recall the description "Clarke's Blood Mixture" for the thick, liquorice-tasting mild? The blood mixture sold in chemist's was addictive and had a great taste - probably similar to the old Clarke's mild!

From Whitbread (Cheltenham) we get Flowers Original. Original? Nonsense - Whitbread closed the Stratford-on-Avon brewery years ago. On the other hand, why not call Castle Eden Ale Nimmo's? The beer is brewed at Castle Eden and pump clips depict the Nimmo family's trademark.



Why do old brewery names continue to be used long after the original brewery has been closed? We have Matthew Brown, Hartleys, Sam Powells, Oldham Brewery, Wilsons, etc, etc. When the state-managed Carlisle Brewery closed down years ago, Greenall Whitley acquired some of the pubs, installed keg rubbish and called it Local Bitter and Local Mild. Local? Carlisle is 132 miles from Warrington! Worthington Best Bitter is brewed at a Bass subsidiary, Hancocks in Cardiff. Burton-on-Trent is many miles from the Welsh capital - what's wrong with the name Hancocks

Best Bitter? And let's have more truth on pumpclips where Theakstons and Tetley products are concerned.

Tennants Gold Label bears the former company's trade mark, together with the name Whitbread, who closed down Tennant's Exchange Brewery in Sheffield. I have even seen Davenports bitter on sale (come off it, Greenalls) and Darleys of Thorne (as was) in Vaux pubs (let it rest in peace).

To add to the confusion, we now have beer distributors putting their names on beers. The Openshaw-based Wolstenholme's sells "Wolstenholmes Ace", but this is probably beer from Ryburn Brewery in Sowerby Bridge. Another gimmick is the "house beer" in free houses, such as Crescent Bitter. If the beer comes from a microbrewery, why not say so? As we are now offered so many different beers, pumpclips stating each beer's origin should be compulsory. With all the new brews coming on to the market, even the Good Beer Guide is out of date before the ink is dry.

Another irritating habit is the use of "blank beer mat" pumpclips advertising just the name of the brewery and/or the brew. I like to know where my beer comes from! We respect all breweries which sell real ales and in return they should respect the drinkers by being honest. Please take note, Bass, Whitbread and Robinsons (the famous Hartley taste has all but gone). Keep to your original products and play fair with the drinking public.

Wetherspoon

Further to the article in last month's WD on the proposed J D Wetherspoon pub in Manchester, more information has come to light. Wetherspoons are now offering one bitter at 79p per pint in all their London outlets. That compares with £1.67 for Youngs Ordinary and £1.80 for Fullers London Pride in those independent brewers' own pubs in the City. Prices in free trade outlets in the West End are £2 plus. If Wetherspoons serve half-price beer here as they do in their London outlets, we could be looking at a price per pint of less than 70p!

Contributors to this issue: Rob Magee, Paul Roberts, Roger Hall, Keith Egerton, Bernie Jackson, Mark McConachie, Robin Pendragon, Leo King, Stewart Revell

Lees Corner

Bernie Jackson

Following the recent penny per pint tax increase, Lees have put their prices up by 3p - the first increase since August 1993. In spite of this, vault prices in the managed houses and those tenancies which operate a type of relative support scheme with the brewery are £1.08 for bitter and £1.04 for mild. So Lees are still among the cheapest beers in the Manchester area.

Like most other brewing companies, John Willies have looked at the way they assess pub rents and predictably not all of their licensees are happy with the outcome. Last April the routine three-yearly review of nearly eighty pubs took place, using for the first time a "formula" based on business turnover, the value of the property, its location and type of operation. The resulting range of new rents has apparently been accepted by most of the licensees involved, but one tenant who has been quite vociferous about his rent increase is Jack Taylor of the Rifle Range in Chadderton. He is leaving after fourteen years as a Lees publican and is to be succeeded by Clem Mulqueen, a former landlord of the Ring o'Bells in Middleton.

The licensees of two Royton pubs which have regularly appeared in the Good Beer Guide are leaving the trade for personal reasons. They are Steve and Rita Rothwell at the Tandle Hill Tavern and Trevor Hilton at the Dog & Partridge. The Tandle Hill has a unique "country" location in the park and has been a regular venue for the local CAMRA branch 10k fun "run" (once completed by taxi!). It is also popular with walkers and intrepid drinkers on horseback, being one of the few Lees outlets selling draught Moonraker. Close to the centre of Royton, the Dog & Partridge is a popular local with strong football connections; as well as hosting two amateur teams, the pub is often frequented by both home and away supporters of the nearby "Latics".

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.

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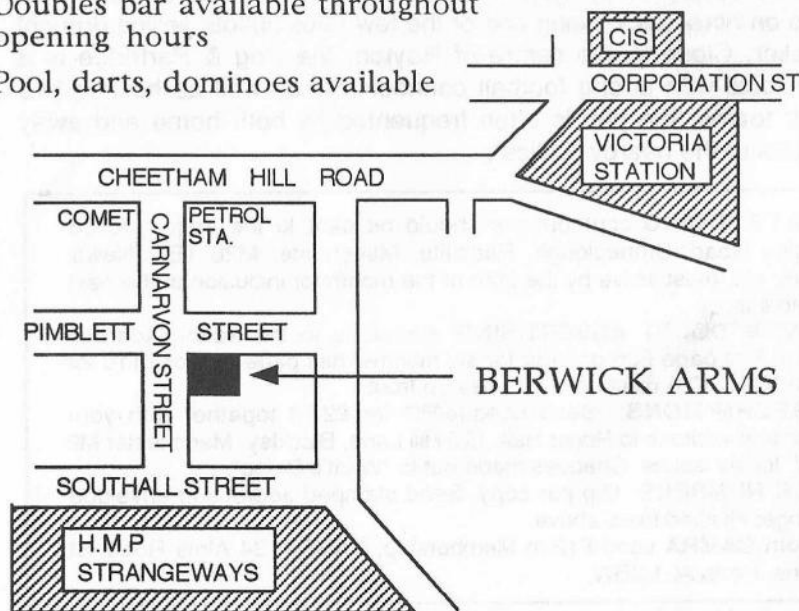
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Holts Corner

Stewart Revell

Holts put a penny on mild and bitter on Tuesday 10th January, a result of the chancellor's mini-budget at the end of last year. Sales of draught Sixex (still 79p per half pint) continue to be "slow", but some outlets report very good sales, despite the limited publicity. Perhaps only CAMRA members have been seeking the beer out, as most, if not all publicity has been in CAMRA publications! I am reliably informed that Holts will treat Sixex as a winter ale and so it may disappear until next autumn.

An unusual (for Holts) practice was noticed at the Derby Brewery Arms over the Christmas period. The Sixex handpump was needed to cope with the increased sales of bitter and the few who requested Sixex were given a glass of the beer brought up from the cellar. Four visitors from the Bradford CAMRA branch and I were highly delighted with the licensee's consideration and courtesy.

Three more pubs which are trying draught Sixex are the Legh Arms at Sale Moor, the Lord Nelson at Pendlebury and the Morning Star at Wardley.

Some licensees have moved from the pubs where they were selling Holts beers and have taken a Holts free trade account with them. As reported in December, the former licensee of the Salford Arms is selling Holts in his new pub, the Egerton Arms on Gore Street (just off Chapel Street). The licensee of the Dukes Gate has moved to the Bowling Green on Bury Road, Tonge, Bolton, where Holts is the guest beer.

One or two free trade outlets have given up Holts, but there are some new outlets:

Boundary, 436 Manchester Road, Leigh
Wingates Labour Club, 33 Chorley Road, Westhoughton
Grapes, 12 Mossfield Road, Farnworth
Waggon & Horses, 483 Manchester Road, Oldham
Canary, 96 High Street, Little Lever
Clock Face, 65 Old Hall Street, Kearsley
Park, 259 Bridgeman Street, Bolton
Unicorn, Shawheath Close, Hulme

Grants reopens

Further to reports in Dec WD, the Grants Arms in Hulme has been redecorated and is open once again. Sited on Royce Road, this BodPubCo house is selling Boddies in quite good nick.

Short Measure?

Robin Pendragon

Not many prosecutions are expected because the licensed trade press has been full of it for months, but from 1st January it became illegal to sell spirits using Imperial measures such as 1/6th, 1/5th or 1/4th of a gill. Instead, EU regulations require the use of metric measures.

English and Welsh pubs generally sell spirits in the tiniest legal measure permitted - 1/6th of a gill - and there is no convenient metric equivalent. Most pubs seem to be converting to 25mls, but since this is 5.6% greater than 1/6th gill, a price increase seems inevitable. On top of tax increases ordained by a peeved Kenneth Clarke when the Commons refused to allow him to freeze OAPs to death, the introduction of an increase for metrication will produce a sudden upwards surge in the price of a shot of whisky.

In Scotland the usual measure has been 1/5th gill, which will be converted to 30mls with about the same effect. In Ireland, the usual measure is the 1/4 gill and 35mls is the nearest metric equivalent.

All of which is a far cry from the rather casual way in which beer is measured, the depth of foam sitting on top of the beer being at best arbitrary and in the case of one or two pubs I could mention, fraudulent. The foam on top of a pint collapses to a liquid volume of about NIL and so the deeper the collar, the greater the vendor's profits.

This all goes back to the days when all ale was "Real", but some of it did not travel very well. Indeed, some brews found a few yards from the brewery gates had inevitably gone off. Such beer was low in alcohol but high in acetic acid and therefore could not form a foaming head, the bubbles being collapsed by the acid. So, to demonstrate that the beer was still OK, a foaming head was provided. If it collapsed whilst the drinker waited for his change, all was clearly not well. Or, in the case of Threlfalls, all was normal.

Southern brewers were on to the problem first. Rapid secondary fermentation, causing fresh beer to "go off" at a fantastic rate of knots, could be defeated by improved hygiene and sterilisation of the casks. It has never been common for Southern beer to be served with a foaming head south of Watford Gap Service Station (except by a few licensees on the make). Aerated to



maximise taste, yes. Even effervescent in the case of some brews, yes. But foaming like an alcoholic's morning after Sedlitz? Never.

So if the whisky drinkers can be offered a standard measure of their tippie, why not beer drinkers? Well, you can blame the Germans. They really call the shots in Europe, and their economy is significantly dependent on beer sales. And in Germany the foaming head fiddle is flogged to death even more than in Britain. Which means that the beer drinker who cares about such matters has to shop around for pubs which, reflecting the ethics of the licensee, do not exploit this dodge.

Perhaps the stalwarts who go around surveying pubs for What's Doing should start taking measuring cylinders on their tours?

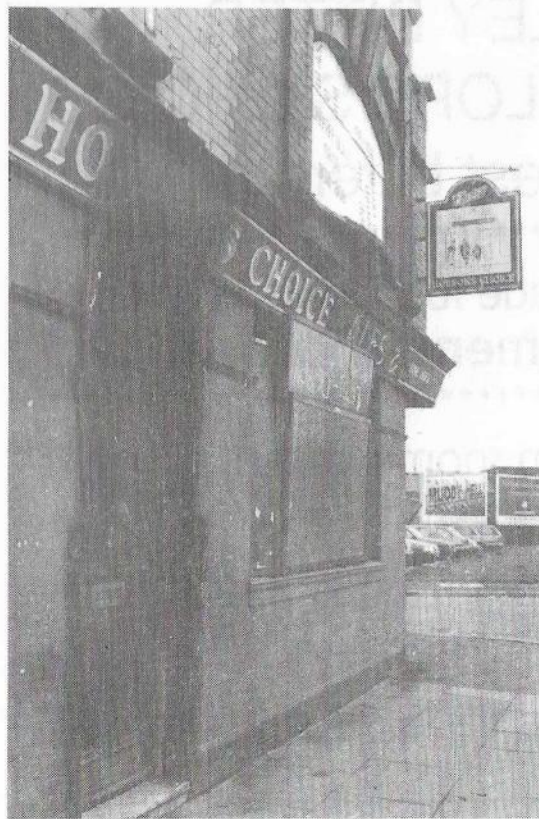
Closed and Boarded Corner

As reported elsewhere in this issue, Pendleton continues to suffer under the closure scourge. The Keystone (reported last month) has been

joined by the Kettledrum, a keg Bass house. The Keystone's fate has been sealed by the council, as it is to be demolished to make way for three shops.

Also in Salford, three burnt-out Whitbread pubs have been de-licensed: Buskers, the Grosvenor and Hobson's Choice. In Trinity, the keg Banks's pub on St Stephen Street, the Bird in Hand, is now boarded up.

Over in North Manchester, the Lightbowne in Moston will probably never be a pub again. The closed White Hart in Miles Platting may make way for a convenience store and the Cricketers (Marstons) has lost its signs and is up for sale.



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Letters

Good WHAT Guide?

Sir - After reading your leader (WD Jan) affirming that Whitbread Boddingtons "bitter" is (surprise, surprise) virtually unconditioned ale, is it not pertinent to ask how on earth those responsible for selections in our local (Lancashire, Cheshire and Greater Manchester) sections of the Good Beer Guide find it credible to RECOMMEND no fewer than SIXTY-EIGHT outlets for the (presumed) enjoyment of this product!

Beer tablets in the cellar?

On the evidence as read, it looks as if those places would make the Guide as well!

P Jordan

Lees Latest

Sir - I would like to respond to two items on John Willie Lees which appeared in the January WD.

First, can I assure John Willie Worried that he will once again be John Willie Delighted. It is true that Lees beers had an "annus horribilis" in 1994. Large scale redevelopment of the brewery no doubt contributed to the terrible quality of much of the Lees last year. However, the beer is back to its full-flavoured self and even that most sceptical of Lees critics, Charlie Bass, has been singing its praises this week. Two non-Middleton pubs which offer excellent Lees are the Farmers Arms at Simister and the Berwick on Carnarvon Street, Cheetham.

Secondly, to correct Bernie Jackson, I would like to point out that there is one JWL pub in that "strange land east of the Pennines". The Woodpecker on Rochale Road, Todmorden, is Yorkshire's only JWL pub and it appeared in several Good Beer Guides until 1994.

Paul Roberts

Carlsberg-Tetley strikes back

Sir - CAMRA supported brewers in their efforts to persuade the chancellor to reduce duty on beer, but the chancellor was not to be swayed. The Lord Rodney in Warrington, a "Festival Ale House" and Tetley's brewery tap, responded by increasing the price of Tetley beers by eight pence a pint. Guest beer prices were raised by five pence. They didn't wait until January, but inflicted the price rise in time for Christmas. Why? "We are still cheaper than the Tut and Shive (Whitbread)".

If the chancellor had reduced the duty on beer, could we have relied on the big brewers to reduce the price of a pint? Answers to me on the back of a £20 note c/o the Cayman Islands.

W.A.G.S

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Druids

Sir - Further to the article in last month's WD, I visited the Druids Inn on Liverpool Street, Salford, on Saturday 14th January - and at 8.15pm I was the first customer of the evening. A passable pint of bitter was served at £1.03. Apparently the pub is being temporarily managed whilst Lees decide what to do with it. The place is clean and comfortable and there is some potential for catering, but by the time you read this it might be shut again!

John Hassall

Bygone Brewery

Sir - I am researching a history of Chadwick's Walmersley Brewery, which operated from the middle of the nineteenth century until 1927 and for the latter part of its existence was located in the building now occupied by Spur Petroleum in Walmersley, Bury. Very little data about the firm has survived the passage of time and if any readers have information about Chadwick's, I would be grateful if they would contact me at my home address, 4 Guiseley Close, Walmersley, Bury BL9 5JR. Tel. 764 4653.

This project is part of the efforts by members of the Bury Industrial Archaeological Society to record and preserve the industrial history of Bury for future generations. A copy of the research will be deposited in the local history section of Bury Reference Library.

Gordon Smith

Making dough whilst bread rises

Sir - I was interested to read your survey of Central Manchester beer prices (WD Jan). Hungry readers might be interested in the food prices in one of your highlighted pubs, the Britons Protection. Although the meals are of good quality and generally value for money, I was appalled at the amount charged for a slice of bread and butter - 75p. I nearly opted for half a slice, but feared this might cost me 40p so I swallowed my pride. (Was that Mother's Pride?)

Peter Ginger

Dutton cheaper than reported

The licensee of the Dutton on Park Street in Cheetham has asked us to make it clear that bitter is £1.23 and not £1.24 as reported in Jan WD. There is also a cheaper lager on sale at £1.44. On surveys it is the practice of our surveyors to take information from price lists or, where these are not readily visible, to ask bar staff. In this case our surveyors bought two halves at £1.24 and incorrectly assumed this to be the price per pint.

Rupert

Suggestions made by this organ that our beloved gendarmerie have been less than wonderful in protecting the hostelrys of Slumley are both unfounded and defamatory. As Plod himself so accurately points out, there's no evidence whatsoever to substantiate claims that protection rackets, extortion, threats of violence and drug dealing flourish in the sylvan glades of Nether Slumley. Stories of tavern keepers being duffed up, glassed and threatened are at best exaggerated and at worst figments of a fertile imagination. Pubs have been the victims of spontaneous combustion and closure has had nothing to do with nasty villains screwing a few bob out of the neighbourhood tavern.

And if it did happen, nobody would tell Plod so he wouldn't be able to convict anyone, so there's not much point bothering in the first place because it's all based on performance indicators. So, if you can convict 1,000 motorists by setting up a camera which catches them speeding, then that's much better than trying to nab some elusive racketeer who might turn nasty. Anyway, it's all happening in areas inhabited by scumbags who deserve what's coming to them. That is, it would be happening there if it was happening at all, which it isn't.

Occasionally Plod, by brilliant

detective work, spots a pub where naughties are going on and stops it. After only a few years, when people collapsing from a cannabis high extended to a radius of only 100 yards round the hostelry, Plod noticed and closed down the Helios in Scrotum Hill and the Friar Tuck in Bogcote. So, to suggest that they're doing nothing about it when they obviously are, and they don't know about it anyway because it's not happening, is unfair.

Nor are the tavern owners to blame. It's hard enough trying to please your shareholders without having to bother about selecting and training the right staff and putting mechanisms in place to ensure that what isn't happening doesn't, if you catch my drift. Dillons have left Slumley for "strategic" reasons and it's got nothing whatsoever to do with their inability to run taverns effectively. The same goes for Kepples and the rest of our lovesome amber nectar manufacturers.

If you can't afford to go to a poncey steakhouse, you're probably totally feckless and don't deserve a pub anyway. All in all it's probably a damned good thing that all these crummy hovels are closing. If there are any villains, which there aren't, they'll have to stop at home.

Branch Diary

Trafford & Hulme

Thur 2 Feb 8pm, Unicorn Inn, Hale Barns, followed by Railway, Hale, and Tatton, Altrincham

Thur 9 Feb 8pm, White Lion, Liverpool Road, Manchester, followed by Crown, Britons Protection, Peveril, City Arms and Vine

Thur 16 Feb 8pm, H R Fletchers, St Mary Street, Manchester, followed by Vine, City Arms and Peveril

Thur 23 Feb 8pm, Cornbrook, Chester Road, St Georges, followed by Pomona, Hope, White Lion and Crown.

Contact: Roger Wilson (0161) 832 8237 (w) or (0161) 941 5602 (h)

Rochdale, Oldham & Bury

Sat 4 Feb 12noon, 1996 GBG selection meeting, Blue Pitts, Manchester Road, Castleton, Rochdale

Tues 7 Feb 8.30pm, Branch Meeting, Windmill, Manchester Road, Sudden, Rochdale

Fri 10 Feb 7pm, Joint Rochdale Pub Crawl with Calderdale Branch. Meet 7pm Cask & Feather, 7.30 Mash Tun, 8pm Flying Horse

Tues 21 Feb 8.30pm, Committee Meeting, Hark to Topper, Bow Street, Oldham

Tues 28 Feb 8.30pm, Whats Doing Collation, Flying Horse, Town Hall Square, Rochdale

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

North Manchester

Wed 1 Feb, North Manchester Minibus Tour. Book with Mark McConachie. Assemble Berwick Arms, Carnarvon Street, Cheetham, at 7pm. Bus leaves 7.30 for Old House at Home, New Moston, Horseshoe, Grosvenor, Mitchell Arms, then return to city centre for 11pm.

Wed 8 Feb, Committee & Social, Grapes, Liverpool Road, Peel Green, 8pm in the RAOB room. (Possible speaker.)

Wed 15 Feb 8pm, Branch Meeting, Beer House, Angel Street, Manchester

Wed 22 Feb 8pm, Branch 21st Anniversary. Hare & Hounds, Shudehill

Sat 25 Feb noon, GBG '96 Final Selection Meeting (City Centre), Kings Arms, Bloom Street, Salford

Wed 1 Mar 8pm, GBG '96 Final Selection Meeting (non-City), Unicorn, Church Street, Manchester

Wed 8 Mar 8pm, Regional Meeting, Beer House, Angel Street, Manchester

Wed 15 Mar 8pm, **Branch AGM, Kings Arms, Bloom Street, Salford**

Contact: Roger Hall 740 7937

Bolton

Sat 4 Feb, Bradford Crawl by Rail. Meet at Bolton Station at 10.00am for 10.15 train. (Approx £8)

Tues 7 Feb 8.30pm, Branch Meeting, Lord Clyde, Folds Road. Includes hot pot supper

Tues 21 Feb, Branch trip to Hydes Brewery. Max 25. Book with Paul Warbrick 01204 708645. Cost approx £2.50. Coach leaves Sweet Green Tavern at 7pm.

Thurs 2 March 8.30pm, Branch meeting, Nightingale, Lever Street. GBG '96 VOTING - VALID MEMBERSHIP CARDS REQUIRED TO VOTE!!

Wed 8 March 8pm, Regional Meeting, Beer House, Angel Street, Manchester (chaired by Bolton)

Contact: Richard Spedding 01204 61244 (h), 01204 521771 x2305 (w)

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