25p

What's Doing

AUGUST 1995



The Manchester Beer Drinker's Monthly Magazine

Saving the Swan

Fears that one of Wigan's classic pubs was about to be turned into an Irish theme bar have led to the building being given the protection of Grade Two listing by English Heritage. When the Wigan branch of CAMRA heard that the Swan & Railway on Wallgate was being sold to a leisure company which owns theme bars, they acted quickly and successfully obtained the emergency listing.

English Heritage describes the building, which dates from the 1860s, as being in the "Scottish Baronial" style and both the interior and exterior are protected. Whoever buys the property will now have to apply for listed building consent for alterations, so the layout and character of the Swan & Railway will be preserved.



Almost nearly real ale

Dr Keith Thomas of CAMRA's Technical Committee gave a talk to the Regional Meeting on 12th July. He confirmed what many of us had suspected for a long time - brewers are sending beer out of the brewery with less fermentable matter in it and pubs are serving it earlier instead of giving it time to undergo secondary fermentation.

A lot of beers that ain't real by CAMRA's definition still appear in the Good Beer Guide. Why did CAMRA's AGM refuse to allow discussion of this? Are we to continue to allow brewers to pretend that beers which don't undergo secondary fermentation are traditional and "real ale"? It's about time we arrested this attack by stealth once and for all. Beers which do not undergo secondary fermentation should be chucked out of guides - and beer festivals.

Another beer from Hydes

Hydes Anvil Brewery has launched another experimental brew. Called Summer Ale, it is a 3.2% session beer and should appear in all the managed houses, retailing at about £1.10 a pint. Other new brews are also to be tried at intervals and those that prove particularly popular may become permanent additions to the Hydes range.

Saddleworth Festival

The Friends of Saddleworth Museum are presenting their Beer & Brewing Festival at Saddleworth Museum, Uppermill, over the weekend of 8th-10th September. There will be regional real ales, wines and bottled beers, and food will be available.

Admission is £1 for Saturday 11.30am - 5pm and Sunday 12 noon - 3pm (concessions 50p) and £2 for Friday and Saturday 7.30-11pm, when there will be beer tasting and music.

For further information phone 01457 874093 / 870336, or call in at the Museum.

Castle Ale

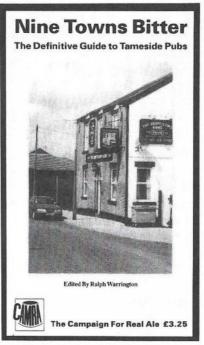
Robinson's Castle on Oldham Street in the city centre has had a change of line-up. Joining Hatters, Old Stockport, Best Bitter and Old Tom comes Frederics. The premium 5% bitter sells at £1.50. The Castle must surely be the only Robbies house selling the complete range (apart from the dark mild).

Nine Towns Bitter

A CAMRA branch can always feel pleased with itself when it publishes a guide to the pubs on its patch. A guide, however, must have a focus if it is to appeal to a wider market than fervent real ale buffs and scratchers. I'm not sure that Tameside, an administrative mish-mash of towns in what

were formerly Lancashire and Cheshire, provides that focus. The title doesn't help much either. That said, the guide, which retails at £3.25, is both comprehensive and selective in much the way "Ale of Two Cities" was. It lists all pubs, real ale or otherwise, and singles out some 59 of them for extended descriptions and photographs.

The maps have a certain naïve charm, but annoyingly CAMRA's standard symbols have not been used, a coding system being employed instead. I'm unsure how useful it is to know that a pub has got a price list or that opening times are displayed, particularly when the guide itself excludes opening times.



Nevertheless, the guide is packed with information on beer, pubs and activities in Tameside and the surveyors are to be commended on their efforts. "Nine Towns Bitter" will become an essential part of the dedicated pub goer's travelling library.

RH

Munich mutterings

The Biergärten battle has ended in compromise - which is still bad news for the thousands of English imbibers heading for the Oktoberfest. The new blanket regulations for all Munich Biergärten are for the music to terminate at 2200, last orders to be called at 2230 and the area to be completely cleared and closed by 2300. In practice, this really means a 2200 last orders at the Oktoberfest - a half hour earlier finish than in previous years. The 1995 Oktoberfest takes place from Saturday 16th September until Sunday 1st October.

NINE OF THE BEST CASK RANGE

VAUX SAMSON WARD'S BEST BITTER **DOUBLE MAXIM** THORNERS BITTER

VAUX EXTRA SPECIAL WARGLE DANCE VAUX BITTER LORIMER'S BEST SCOTCH



FOR FURTHER INFORMATION CONTACT KATHLEEN ON 01706 353847

First the good news! The **Dusty Miller** in Middleton Gardens has Fullers London Pride as a permanent beer. It has been on sale for three or four months now and landlord Charlie tells me it is very popular with his customers. At £1.54 a pint it is not priced too badly for this area and it was recently in splendid condition. The London Pride has replaced Taylors Landlord which, though also well liked, was sometimes difficult to obtain. The Dusty Miller also sells the Whitbread Cask Connoisseurs Collection. Green Bullet was apparently very popular and this has now been replaced by Colonel Pepper's Lemon Ale from the Flowers Brewery at Cheltenham. It is a very pale, tart, citrusey brew and is unusual to say the least! Also on sale from the cask range is the new permanent addition to the Whitbread portfolio, Fuggles Imperial. It is not perhaps for me to say, but I think the beers in this series from Castle Eden are better than the Cheltenham ones.

On Oldham Road the news is less good. The **Dyers and Polishers Social Club**, once an all-cask club, now sports Vaux signs and appears to be closed. (Does anyone know otherwise?) At the **Brunswick**, beer quality is still extremely variable, although reputedly better of late. The **Railway** was closed for some weeks for renovation after being sold to an unknown pub company, so on opening night I turned up full of hope, only to find that the beers on offer were John Smiths bitter and Wilsons mild. Rather sad, really! I don't see this formula improving the pub's fortunes, although the place has been cleaned up a lot and the "front" door on Oldham Road has, sensibly, been reopened.

On the subject of Wilsons mild, the **Oddfellows** further along Oldham Road has lost it. The pub is still well worth a visit, though, for its excellent Joseph Holts bitter. There are now two spare handpumps in the Oddies, so how about resuming the guest beers, Terry?

Lees' **Crown** on Long Street has lost its electric dispense and is now on handpulls. Chilled and non-chilled bitter is available, so please specify before ordering. In Middleton Gardens the Britannia is serving consistently good Lees and is a pleasant pub to boot.

The **Joiners Arms**, a former Good Beer Guide entry, still sells OB bitter and mild. OB bitter has been completely nondescript since it was contracted out to Burtonwood Brewery.

Lastly, out in distant Rhodes, don't be tempted by the "Free House" signs at the **Barbers Arms**. Not only is the beer all Bass, it's all keg!

Number Three

Scottish & Newcastle relaunched their Youngers No.3 last month. Again. This time they say the beer is similar to the No.3 of umpteen years ago: "Our brewers are now working as closely as possible to that early formula using modern techniques to produce a fully brewed beer."

The first Youngers No.3 was an export beer - in 1856 thirty-three hogsheads were shipped from Edinburgh to Australia and twenty barrels went to Jamaica. It was brewed to an original gravity of 1085 (about 8%

ABV) in the days when some beers were matured for months before they were drinkable. Brewery records contain reports from agents in the colonies, with comments about the effects of storms, heat and seawater on the end price of beer. (Maybe the Aussies got one bad shipment too many and so they're getting their own back by

sending us all that crap lager.)

The home market for Youngers was more predictable and the company set up beer stores in London, Manchester and other cities. A description of No.3 from the time went as follows: "When properly managed this ale is as transparent as sherry, without froth or sediment, and of such a moderate degree of astringency or bitterness as to be universally acceptable."

Today's No.3 has an ABV of 4.5% and is one of S&N's "Classic Ales", along with McEwan's 80/- and 90/-.

Hare today

The Good Beer Guide listed Hare & Hounds on Shudehill, Manchester, has changed hands. John Thompson and family have left this characterful pub to take over another Tetley house, the Bull & Butcher on Manchester Road, Burnley.

Already the Cains mild and guest beers have gone from the Hare & Hounds and only Tetley bitter is being sold. As it's one of Tetley's "Heritage" pubs, let's hope that the brewery will soon reinstate the beer range which justified the pub's inclusion in the Good Beer Guide.

Holts News Stewart Revell

Holts are continuing to test-market their new lager, which has been spotted at the Dukes Gate in Little Hulton. It now has a provisional name, "DB Export", according to the hand-written pump clip.

DB Export was on offer at a massive (by Holts standards) £1.40 a pint, replacing Regal lager which normally sells at £1.14. DBX is 4.8% ABV, Regal 4.5% ABV. I don't think there will be many converts to the new lager from the vast majority of bitter and mild drinkers, who pay a modest 99p and 93p a pint.

I'm not sure what the "Export" part of the name refers to. Perhaps it's because they export the stuff to exotic places like Warrington and Macclesfield. Holts are still looking for a proper name for their new brew. Any ideas? Will it be palindromic?

At this time of year there are many licensee changes, some moving from one pub to another, others leaving the trade altogether. Our best wishes to Lil and Paul Finley who are leaving the Ellesmere (Winton) and the Holts empire for a well-earned rest.

Fifteenth Bury Beer Festival

This notice may seem a little early to those who are not aware how much time is spent and how many people are involved in organising and running a beer festival. However, to misquote someone: "Now is the time for all good members to come to the aid of the party!"

The Rochdale, Oldham and Bury Branch of CAMRA is currently in the throes of arranging the 15th Bury Beer Festival, to be held on 10th & 11th November at The Met (formerly the Derby Hall). In a crafty move, attempting to combine shopping, business and pleasure, planning meetings (which are fairly informal and rarely boring) will take place from 12 midday at the Tap & Spile, Manchester Old Road, Bury, on Saturdays 5th August, 9th & 30th September, 14th October and 4th November.

Branch members will be sent further details; others who would like to contribute, or even just sit and listen, are welcome to attend or to contact the organisers. All ideas and opinions will be given consideration.

Offers of assistance in any area will be appreciated - even if you can only spare us a little time over the festival weekend, it all helps. Failing that, come to the festival and drink the beer!

The Berwick Arms

FREE HOUSE

21 Carnarvon Street, Cheetham, Manchester. 0161 832 4708

Open 12.00 until 11.00 Monday to Saturday 12.00 until 3.00 Sunday

Range of traditional ales includes:

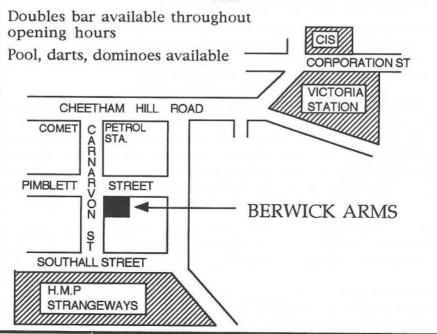
John Willie Lees Bitter

Guest Beer Boddingtons Bitter

Robinsons Best Bitter

Comprehensive range of home-cooked meals. Hot and cold bar snacks Served Mon-Fri 12.00-2.15

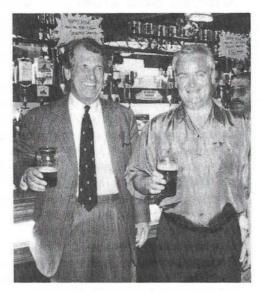
Large selection of bottled beers, lagers, ciders, etc.



Lees Corner

Bernie Jackson

The Sportsman on Market Street, Manchester, closed its doors for the last time on 26th June: the pub was leased from the City Council, who have sold the site for redevelopment. Pictured here are Richard Lees-Jones, Chairman of J W Lees, and Brian McCausland, the last licensee. Lees are looking for outlets. tied specifically to replace the Sportsman, but to enlarge their estate generally.



The brewery is developing a new corporate image, a move which was initiated by the "new blood" - the sixth generation of the Lees-Jones family, two sons of the Chairman and a daughter of the MD, who have recently joined the company. The image includes a new logo (reproduced here), new livery (see WD July) and a whole range of articles such as pump clips, bar towels, beermats, etc, for the pubs.

The 12th July saw the launch of Lees' new lager, "Golden Original", at a bash in the brewery yard attended by some 500 people. For years there

have been complaints from customers and licensees about the quality of Lees lager, so the brewery has invested in new equipment and now expect to supply a superior product. Apart from the obvious financial benefit of an in-house lager, the move will avoid any potentially compromising deals involving bigger "branded" products. All Lees licensees were invited to the launch and about 80%

showed their support by turning up.

Finally, Lees' first-ever Best Cellar Competition is in full swing and the judge, Head Brewer Giles Dennis, is visiting all candidates.

Closed and Boarded Corner

As always, Whitbread is in the news. This time they have demolished the Grosvenor in Lower Broughton. It had been closed for a long time and a recent fierce fire effectively sealed the fate of the once fine building.

Still with Whitbread, a carelessly dropped cigarette end seems to have started a fire which wrecked the Magpie on Bradford Road, Miles Platting. Fortunately, although the licensees were upstairs at the time, they escaped unhurt. The pub should be open again soon.

At the other end of Bradford Road, the Cricketers (ex-Marstons) has, we are told, been bought by the owner of the Cross Keys in Ancoats. The opening could be some weeks off as the pub was badly vandalised. A full report when we have it.

On the Oldham Road side of Miles Platting the Lees house, the Pack Horse, now has no roof. How this happened, we do not know - it could have been a fire, but there is little evidence of this. The future of the old pub is now in serious doubt.

In Cheetham Hill, the Griffin is closed once again. But this time there's a skip outside.



When the Golden Gate reopened in Pendleton it was a surprise. It was not such a surprise when the pub closed again two or three weeks later. C&B Corner will endeavour to keep abreast of the openings and closings of the Griffin and the Golden Gate (however rapid!). The photo of the Golden Gate and neighbouring Corporation was taken at the end of July, when they were both boarded up.

The Liner Bar in Ordsall was demolished on 18th July.

War against short measure

In an effort to combat short measure in pubs, CAMRA is sending out a pocket ready-reckoner to all its members (below). As you can see, it was devised in Essex and the cheapest pint shown is £1.40. So, how do you calculate short measure on a 99p pint? CAMRA members are really going to enhance their image as dweeby nerds by reading off short measure on a credit card and telling the bar person that they've been ripped off to the tune of 18.2p. Expect a lot of hospital admissions suffering from posterium cardus rammum.

		P	RICE	PRICE PER PINT	PIN S		
£1.4	9	£1.50	61.60	21.40 21.50 21.60 21.70 21.80 21.90	21.80	£1.90	£2.00
6.9b	4	7.4p	7.9p	8.4p	8.9p	9.4p	9.9p
12.3	90	12.3p 13.2p	14.1p	15p	15.8p	16.7p	17.6p
18.2	6	19.5p	18.2p 19.5p 20.8p 22.1p	22.1p	23.5p 24.8p	24.8p	26.1p
25.6p		27.5p	29.3p	31.1p	33p	34.8p	36.6p
31.5	0.0	31.5p 33.8p	36.1p	36.1p 38.3p	40.6p	42.8p	45.1p

BEER HEAD "RIP-OFF" MEASU

Hold against the side of your newly filled glass and read off the value of the beer that you have lost in the appropriate price per pint column.

For use with brim measure glasses only, not lined, oversizes, ones. The figures given are for a "Nonic" pint glass.

For dimple jugs increase the figures by 15°°.

For Beermaster mugs reduce the figures by 7°°.

Due to printing tolerances the figures cannot be guaranteed and are to be used as a guide only.

Sponsored by the combined Essex branches of the Campaign for Real Ale.
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avests are come

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Letters

Lost Direction

Sir - I've been a real ale drinker ever since Robin Bence took over the Duke of York in Eccles, although I've never joined CAMRA. From this independent position I would like to offer a few of my views, so here they are...

1. Double Standards

Some years ago Whitbread were turning pubs into what you aptly described as "houses of horrors" - themed pubs with stuffed animals, plastic plants, fake oak beams and poor beer. You were right to criticise this tendency. Now they are at it again, but this time they call these pubs "beer engines" or "cask houses" and fill them with wonky tables, barrels, oak beams and several real ales, none of which is kept very well and at least 90% of which are just Whitbread's other beers under the "guest" title.

What's the difference between "houses of horrors" and the new Whitbread themed pubs? CAMRA say nothing on the subject - why?

Pricing

Once again poor old Bass, Whitbread, Boddies, etc, get lambasted by CAMRA for charging so-called ridiculous prices for their products, but some insignificant small brewery can sell its variable-quality ale at free houses for as much or more. CAMRA has never, to my knowledge, said a single word about this.

The sad truth is that CAMRA has become a moribund organisation full of in jokes and people who have lost all sense of direction and so just blast away at the same tired "aunt sallys" without knowing why, whilst turning a blind eye to their favourite brewers, who use the same tactics as the big brewers, albeit on a smaller scale.

We all remember Boddingtons which, despite living on past reputation, was CAMRA's favourite until Whitbread took over fully and improved the beer. Despite this fact, Boddies have now joined the pantheon of demons that haunt CAMRA's subconscious.

Joe Holt is now the favourite amongst the "inn crowd", but Holts isn't what it was ten years ago, is it? Of course, once again, CAMRA will say nothing. As a well known lager ad says, "Get real!" You've lost touch.

R M Bailey

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

BURTONWOOD BITTER, THEAKSTONS XB, BEST BITTER, OLD PECULIER & PENDLE WITCH PLUS EVER-CHANGING RANGE OF GUEST BEERS

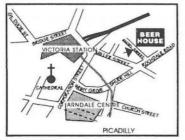
WE'RE IN THE GOOD BEER GUIDE '95 (INCLUDING GUEST MILD)
FROM INDEPENDENT BREWERIES

PLUS TRADITIONAL CIDERS

WE'RE IN THE GOOD BEER GUIDE '95

DRAUGHT BELGIAN KRIEK &
LEFFE BLONDE AND MANY
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SINGLE MALTS at £1.50/single
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Going posh

Sir - Have I gone mad? My articles in July's WD make me wonder. Am I the same Roger Hall who forced fellow members to tour the slums of Salford and inner city Manchester for the best part of two decades? Has the man who pioneered visits to the Alsatian & Pickaxe handle, the Gungesmearers Arms, the Apollo and the Robin Hood finally gone soft? I think we should be told.

Roger Hall

Sums

Sir - I think you got your sums wrong. My teacher says to get an average you add all the things up and then divide by the number of things you have. You say an average pint costs £1.55 (CAMRA Prices Survey, last month). But my mam says the big brewers have more pubs than the little brewers. If the big brewers sell at £1.57 a pint and the little brewers at £1.54, shouldn't the average be £1.56 or more?

Crighton Rugrat, aged six-and-threequarters

(Dear Crighton - When you go to the big school you will have the opportunity to do Statistics. This is dead hard, but when the important CAMRA members were growing up they were the sort who chose that instead of Geography. I'm sorry you didn't understand What's Doing's article about the beer price survey. I did metalwork at school and CAMRA sent me all these bits of paper with numbers on. I tried my best.

- Editor, aged forty-seven-and-threequarters.)

Hair of the Dog

Sir - Reference Mark McConachie's article "Handpump versus Electric" in last month's WD. Please, what is a "dog's dick sparkler"? I have owned a few dogs in my time, most with glossy coats, but none with a sparkling dick.

Herman Cruft

Meeting it

The Waterloo Hotel in Hightown will be no more if the present owner has his way. There is an application to change the building into a shop with a flat above it.

Raising it

Hackle Street in Clayton was once home to the New Inn. The owners, Paramount plc, want to knock it down and build houses on the site.

Higher Broughton Pub Crawl

Members of the North Manchester Branch of CAMRA visited the pubs of Higher Broughton on 5th July. Vince Fitzgerald was with them and this is his story...

For those readers who do not know where Higher Broughton is, it is between the other two Broughtons. Clear? Good. Now let's begin. The crawl was supposed to start at the Horseshoe (Bass) on Back Hope Street, off Great Clowes Street. However, when I got there at 7.30pm the place was closed, so I wandered off to the next pub, the Albert Park Inn on Great Clowes Street.

I shouldn't really have been on this pub crawl as I had been taking pain killers and was unable to drink alcohol. (Get on with it - Ed.) As I waited in the Albert, which is another Bass house and was serving Worthington Best Bitter and Hydes bitter as a guest, I drank a Britvic 55 very slowly and waited for the other participants in the crawl to arrive. Had they all buggered off, I wondered? No, they hadn't. All four of them duly turned up, having been to the Dover (Greenalls). Two had the Hydes and the other two had to make do with the Worthington as the Hydes had run out. I believe the Hydes was yeasty but drinkable; there were no comments (to my recollection) on the other beer.



When done we pottered off to the Church Inn on Hilton Street. This is a comfortable, two-bar Boddingtons pub serving both mild and bitter. I had another soft drink and my companions drank the mild and the bitter.

After the Church we headed for the Star on Back Hope Street, which is opposite the Horseshoe and is the only Robinsons pub in Salford. The Horseshoe was open by this time and was found to be selling Robinsons' Frederic's. By the time I got to the Star I was fed up to the back teeth with soft drinks and I had a pint of mild. It was pretty good and the same was said for the Best Bitter. (Robinsons is truly a "best" bitter, unlike the Worthington "best".)

The Star is a classic pub; there have been some alterations, but it has retained its public bar with the unusual electric pumps. There's a fairly comfortable lounge and outside ladies' lavatories (very rare). The gents' are indoors, next to a small room with a pool table. The pub is traditional in every way, with darts and cribbage also available.

All in all it was a good night out, with more people joining us so that there were about a dozen souls at the finish. Unfortunately the branch's very own Bob Dylan (P Cash esq) began singing and at the end of the evening he threatened to bring his guitar to a future social. You have been warned.

Dray Pull

The licensees and regulars of the Egerton Inn, Cheetham, plan to have a charity dray pull in late August. The idea is to haul a dray from outside the busy Holts boozer all the way up Bury Old Road to the Eagle & Child on Higher Lane, Whitefield. The thirsty pullers will be making stops at all the Holts pubs along the way.

The event is being organised by licensees Ian and Julie Slamon and the proceeds will go to handicapped children. So if you see the procession, be generous. You could even lend a hand!

Gray power

Two Whitbread houses, the Salford Arms on Chapel Street, Salford, and the Oxnoble on Liverpool Road, Manchester, are selling £1-a-pint beer. The beer in question is the Mansfield-brewed Grays Landlord Bitter. Not bad for a four-odd percent brew.

Pub Crawl Survey

Following Roger Hall's article last month, which questioned the need for pub crawls to visit all areas of a CAMRA branch, we thought it would be useful to find out why members decide to shun particular crawls.

Please answer each of the questions (1-15) by placing a letter (A-H) which most nearly describes your opinion.

A = uniquely important

B = almost uniquely important

C = very important

D = quite important

E = neutral

F = slightly unimportant

G = moderately unimportant

H = not at all important

I would not go on a particular pub crawl because:

1. It is in a grotty area

2. The pubs are probably nasty

3. I am entertaining my maiden aunt that night

4. I am entertaining Desperate Dan that night

5. I don't need to visit the pubs because I know how awful they are from my last visit 2/3/4* years ago



- 6. The crawl is not on the A6 / A57
- 7. The crawl is on the A6 / A57
- 8. Too hard to get to
- 9. Too hard to get back from
- 10. I am going laser-gun popping, ten-pin bowling and getting hopelessly rat-legged on red wine tonight, even though the crawl is on my doorstep
- 11. Last week I got hopelessly rat-legged on red wine, so I am doing penance this week
- 12. The pollen count is too high
- 13. We are unlikely to get free grub in any of the pubs
- 14. I can't stand some of the people who regularly go on these crawls
- 14. Some of the people who regularly go on these crawls

can't stand me

Thank you for your co-operation. Please note: if you answer "A" to any one question, you <u>must</u> answer "H" to <u>all</u> the others. You may answer "B" to two, or possibly three questions (depending on the degree of uniqueness) but no more.

Pubs Group goes live

CAMRA's Pubs Group, which has been dithering about for years, seems at last to have got its bottom into gear. Driven to terminal tedium by an HQ-imposed chairman, it has achieved very little over the last couple of years. At last, the message, which we've been preaching up here since before the Conservatives came to power, seems to have got home. Real ale depends on pubs. If our pub stock is seriously eroded then real ale will suffer too. Expect to see the results of the Pubs Group Manchester deliberation within three months. "Pubs in Peril" will be published in October and the pub will begin to receive the profile which is essential if it is to survive.

Sam's Stout

The stout bandwagon is getting pretty crowded. Carlsberg-Tetley recently climbed aboard with Sam's Stout (Sam as in Samuel Allsopp, one of the old brewery names which is dredged up now and then for promotional purposes). Sam's Stout is being sold at the City Arms on Kennedy Street and Scruffy Murphy's in Fallowfield and on Grosvenor Street.

^{*} delete/alter the appropriate number of years.

CAMRA Membership gives:

- Monthly copies of What's Brewing, CAMRA's entertaining and highly-regarded newspaper.
- ★ Generous discounts on CAMRA products and publications (including the best-selling *Good Beer Guide*).
- * Advance warning of beer festivals throughout the U.K. and Europe and discounts when you get there.
- An invitation to join CAMRA's activities such as brewery trips, meetings and socials.
- ★ ABOVE ALL, you will belong to a flourishing and successful consumer movement which is acting as a champion for beer drinkers and pub users.

APPLICATION TO JOIN CAMRA

I/We wish to become members of the Campaign for Real Ale Limited and agree to abide by the Memorandum and Articles of Association of the Campaign.

Name(s)	
	Postcode
Signature	Date

I/We enclose the remittance for individual/joint membership:

	Individual Annual	Joint Annual	Individual Life	Joint Life
UK and EEC	£12	£14	£120	£140
Rest of the world	£16	£18	£160	£180
Student/Unwaged	£6	£7		
Disabled	£6	£7	£60	£70
Retired	£6	£7	£60	£70

Send your remittance (payable to CAMRA Ltd) with this application form (or a photocopy) to:

The Membership Secretary, CAMRA Ltd, 230 Hatfield Road St Albans, Herts AL1 4LW



Isn't science wonderful?

"What I <u>really</u> want is a can of real ale," said a visitor to the CAMRA stall at the Hotel, Club, Pub and Catering Show at G-Mex many years ago. Well, he must have worked for Bass and now they have perfected it, according to this article in a recent New Scientist.

Nitrobods

The Wellington on Regent Road, Salford, appears to have ceased selling cask beer altogether. After a brief spell of selling cask and nitrokeg Boddies, this BodPubCo house is now only doing the latter.

Slips off the tongue

T'committee at the beer festival inaugural meeting decided on a name - "Manchester Beer and Cider Festival at Castlefield 1996". Catchy, eh? What's happened to perry, ale, porter, stout, Knott Mill and Campfield?

Packed in

The Pack Horse (Knott Mill) saga rumbles on. Now Greenalls have put in a planning application to rename the pub the Mancunian. Very original. It makes you wonder how much they pay the marketing geniuses to think these things up.

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

WHAT'S DOING ADVERTISING: Full page £35 or £150 for six months, half page £25 or £110 for six months. All adverts must be accompanied with payment. Cheque payable to What's Doing.

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BACK NUMBERS: 15p per copy. Send stamped addressed envelope to Roger Hall, 123 Hill Lane, Blackley, Manchester M9 6PW.

To join CAMRA send £12 to Membership, CAMRA, 230 Hatfield Road, St Albans, Herts AL1 4LW.

Canny yeast

BASS, the brewer based in Burton-upon-Trent, has found a way to keep "live" beer in cans. Previously, the only way to package beer containing yeast for secondary fermentation has been to put it in glass bottles. There, the yeast cells clump together to form a pad, which sticks to the glass. But the yeast cannot stick to the metal of a can, so however carefully the beer is poured it comes out as a cloudy suspension.

Now Bass has successfully canned beer containing live yeast by inserting a disc of polyethylene terephthalate in the bottom of the can (GB 2 280 415). The yeast bonds with the disc to form a mat which is strong enough to withstand the turbulence caused by opening the can.

Bass admits it is not sure how the mat effect works, but it believes that the yeast has a negative electrostatic charge which bonds it with the glass or plastic. No such bond forms with metal.

Rupert D.Litt. (Académie des Belles-Lettres (Grotley))

What's happened to DOGSHIT? In its death throes as a result of the ministrations of Rab C McLaddie, the message went out loud and clear to former stalwarts - "Save me, I'm dving!" Reluctant to see their love child die, the great and the good flocked to Grotley to see what could be done. Former televisual divorcé and anorak apologist Bogbrush was there, together with his fellow Scouseley denizen Zimbabwe-Talbot. The male part of the Lunesdale Prunes turned up. The meeting was peppered with a multitude of glitterati, including Billies Bogg, Cosh and Shippon; Charlie Super, Waynes, Dix and Bluto: Royal Hall; Nora Heathcliffe and Messrs Renton and Badloss from the boss group. With such an array of talent it was surprising that such a lot was decided and nobody fell down drunk outside the Rat & Handbag or the Ulan Bator, Will DOGSHIT survive or will it suffer from palliative overkill? Watch this space.

I'm glad to see that Ben Chestnut takes his cellar work seriously. So concerned is he that his ales are

properly cask conditioned, that he wouldn't open the Disraeli in Snobley until the beer was ready. In the event the hostelry has been closed more than it's been open. Things can only improve.

Last month's WD article about the death of the pub crawl has upset the terminally dishevelled. This is unforgivable. CAMRA's image depends on sartorially-challenged hirsute inebriates staggering about from sawdust-strewn hovel to socioeconomic group Z bloodtub to take the gospel to the people. Surely this essential feature of our existence is not to be denied to us? If we are no longer to be associated with the sordid and the squalid, brewery smartarse suits will no longer be able to design the "instant grot" which has been so successful. What future is there in moving upmarket? Are we all to wear Armani suits and Gucci accessories and sit in postmodern café bars sipping perry and raspberry lambic beers? This appeals to me but it may well alienate some folk who'll probably turn to counting buses and collecting soiled underwear.

Contributors to this issue: Peter Alexander, Paul Roberts, Bernie Jackson, Keith Egerton, Frank Heaton, Pete Cash, Peter Wadsworth, Alan Ainsworth, Sue Barker, Roger Hall, Mark McConachie, Vince Fitzgerald, Stewart Revell

Branch Diary

Rochdale, Oldham & Bury

Tues 1 Aug 8.30, Branch Meeting, Brunswick, Moorgate, Bury Sat 5 Aug 12 noon, Bury Beer Festival Organising Meeting, Tap & Spile, Manchester Old Road, Bury

Tues 15 Aug 8.30pm, Committee Meeting, Abbey, West Street, Oldham Sun 27th Aug 12 noon, Social event at Saddleworth Rushcart Festival. Phone contact for details

Tues 29 Aug 8.30pm, What's Doing collation, Flying Horse, Town Hall Square, Rochdale

Contact: Peter Alexander 0113 2324023(w), 0161 655 4002 (h)

North Manchester

Wed 2 Aug, Radcliffe Crawl. Old Cross, Eton Hill Road, 7pm; Wellington, Stand Lane, 8.15pm; Woolpack, Stand Lane, 9.30pm Wed 9 Aug, Monton & Patricroft Crawl: Queens Arms, Green Lane, 7pm; Blue Bell, Monton Green, 8.15pm; Park, Monton Road, 9.30pm Wed Aug 16 Branch Meeting, Beer House, Angel Street, Manchester, 8pm

Wed Aug 23, Social & Committee, Dock & Pulpit, Encombe Place, Salford, 8pm

Wed Aug 30, Rochdale Canal Crawl. Dukes 92, Castle Street, 7pm; Rembrandt, Sackville Street, 8.15pm; White House and Jolly Angler to finish.

Wed 6 Sept, Strangeways and City crawl: Derby Brewery Arms, Cheetham Hill Road, 7pm; Dutton, Park Street, 8pm; Smithfield, Swan Street, 9pm.

Contact: Roger Hall 740 7937

Trafford & Hulme

Thur 3 Aug 8pm. Altrincham Crawl. Railway, Stamford Street, then Malt Shovels, Old Roebuck, Hogshead, Orange Tree.

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

Bolton

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

Wigan

Wed 9 August, Eccles Crawl (Contact Social Secretary)
Wed 16 August, Branch Meeting, Manley Hotel, Ince.
Contact: John Barlow 01257 427595 (h) 01257 426464 (w)

Dave and Jo welcome you to the

QUEENS ARMS

FREE HOUSE

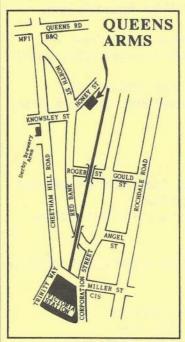
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Hot and cold food available until late evening
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General Knowledge Quiz Night Tuesday. Beer Prizes

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