

25p

What's Doing

AUGUST 1997



The Manchester Beer Drinker's Monthly Magazine

MANCHESTER & SALFORD PUB SALES



An Altrincham company, Busy Pubs Ltd, bought some of the Greenalls properties in the recent sell-off (*WD July*). They now own the following pubs in Greater Manchester: Flat Iron, Flemish Weaver, Old Veteran, Dover Inn, Black Horse (all in Salford). Platford, Hulme; Sherwood, Rusholme; Star, Ardwick; Lightbowne Hotel, Moston; Benchill, Wythenshawe; Albert, Pendlebury. In Wigan: White Swan and Flamingo, Scholes. There's a possibility that Holts will be making an appearance in one or two of them.

Too clever by half

The Independents' Day Pub Hunt was a bit of a disaster this year. Twelve teams turned up but the clues were too hard and did people's heads in. They were written in gobbledygook and some jacked it in straight away and went for a pint. One team was disqualified (by democratic edict) for coming back late and half the team threw a wobbler and stormed off in a huff.

'Oh, no, not the Castle again,' came third with 42 points. 'The Bottle Bank Men' were second with 44 points but, head and shoulders above the rest, with a massive 59 points (out of 300) were 'Hattie's Harriers', or two fatties and a wheelchair, as they were unkindly described by one pub customer.

They're running it next year and have promised to make it very much easier so you can enjoy a pint instead of suffering brain damage.

Empty Pot

The Pint Pot Brewery on Salford's Crescent appears to have given up brewing. Mind you, that's not surprising when you think that they used to charge about 30p a pint more for their own beers than for a regular guest.

Kings in limbo

The ownership of the Kings Arms on Bloom Street, Salford, seems uncertain. Who does own the pub and what's going to happen to it? We should be told.



THURS 21st - MON 25th
♦ **AUGUST** ♦

THE BUFFET BAR BANK HOLIDAY BONANZA

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35 ALES



featuring
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FOREIGN BOTTLED BEERS
SCRUMPYIES

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Greenalls and Guests

Greenalls have a new guest beer policy - their licensees can now sign up for one of four guest beer programmes. Mark Enderby provides the details...

Licensees in the tenanted/leased estate (Inn Partnership) can take a guest beer provided they have a sufficient throughput, which usually means shifting a container of cask ale in no more than three days. The licensees will be expected to take the standard brand first (Greenalls, Boddies, etc), and may also take a second brand (Tetleys, Stones, etc) before considering a guest beer. In addition, a licensee may prefer to take one of the many regional brands available to them, such as Pedigree, Landlord, Banks's or Cains, as a regular beer.

In the managed estate, control is more central and the licensee may not have as much influence. In fact, while guest beers are on the increase in Inn Partnership, they appear to have declined in the managed estate.

The four programmes run on a twelve-week cycle. Licensees choose the programme in advance and may not change mid-cycle. The programmes are:

Standard Range (4.2% or less): This is not as boring as it seems. Beers are changed every week and the current list has the likes of Tisbury, Caledonian, Thwaites, Riddleys, Exmoor, Tolly Cobbold, Ash Vine, Burton Bridge, Jennings and Adnams.

Regional Favourites : A lot more restrictive, beers being changed every four weeks. The three on the current list are Gales HSB, Caledonian 80/- and Shepherd Neame Spitfire.

Premium Range (4.3% and more): Beers changed weekly. The current list has Mansfield, Tolly Cobbold, Exmoor, Adnams, Jennings, Ushers, Ridley and Thwaites.

Quirky Range: Despite its name, this list seems to offer a broad range of independents and micros, with a reasonable number of seasonal brews. It covers the whole gravity range. Breweries currently represented are Titanic, Weetwood, Rebellion, Burton Bridge, Tisbury, Tolly Cobbold, Exmoor and Ash Vine.

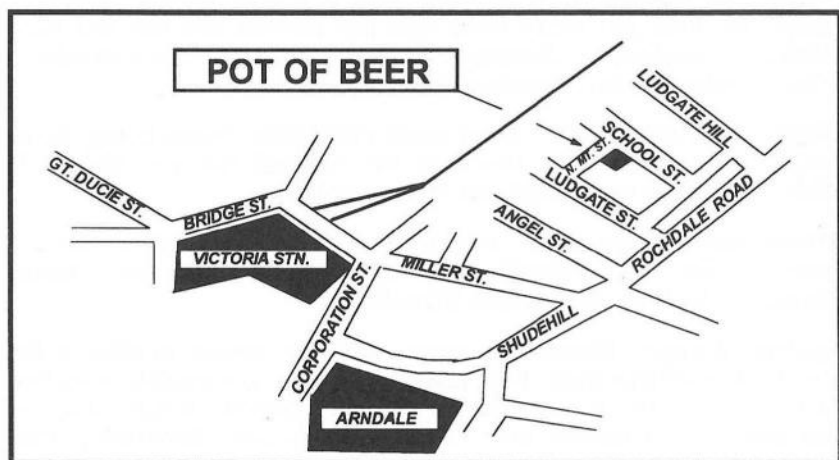
On the face of it, the last appears to offer the best overall choice unless the landlord reckons he can't sell stronger (or weaker) beers.

Landlords generally pay more than normal wholesale prices for their guest beers, and many charge close on £2 a pint, although I know of one pub that manages to sell the guest at £1.49 a pint.

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Roger's Challenge

Roger Wood

The number of real ale outlets in East Hulme continues to decline, but good beer can usually be found at the Grand Junction, Chichester Road/Royce Road (Hydes bitter £1.32, Light £1.26) and the Church, Cambridge Street (Lees bitter £1.30). In West Hulme, Holts can now be found as a guest beer at the Unicorn (*see WD July*).

Two former real ale outlets are up for sale; the Chequered Flag and the Grants Arms, and there is now no real ale at the Sir Henry Royce, where the lounge is routinely closed.

Back in January Roger Hall challenged readers to come up with a crawl of six or eight pubs in an inner city area. Rhys Jones provided a Chorlton-on-Medlock to Ardwick crawl in the February issue, but how about the following, taking in Hulme and Moss Side:

1 **Hope Inn**,
Chester Road,
Hulme (Hydes)

2 **Pomona Palace**,
Chester Road,
Hulme (Marstons)

3 **Mancunian**, City
Road, Hulme
(Marstons)

4 **Grand Junction**,
Royce Road, Hulme
(Hydes)

5 **Ducie Arms**,
Ducie Street, Hulme
(Burtonwood)



6 *either* **Denmark**, Lloyd Street South, Moss Side (Hydes), followed by curry in Rusholme *or* **Church**, Cambridge Street, Hulme (Lees), and back to the city centre.

Alternatively, after the Hope and the Pomona, cross the Irwell footbridge to the **Bricklayers Arms** (Holts) on Ordsall Lane in Salford. Then the **Welcome** (Lees), **Kings Arms** (Holts) and **Union** (Holts).

Unlike the Rhys Jones crawl of C-on-M and Ardwick, my crawl has the advantage of including only pubs belonging to independent brewers.

Wigan and district

Dave White

The ink wasn't dry on the June article before some of the closed pubs mentioned were open again. In Wigan centre, the JOHN BULL CHOPHOUSE, Coopers Row, is back in business following work on the lavatories, with the same range as before: keg Thwaites bitter and mild, plus a cask beer from the Star Brewery's range. No change either at the QUEENS HEAD, Fingerpost, Aspull - Tetley bitter and dark mild, as before.



The BALMORAL HOTEL (*left*), Atherton Road, Hindley, has also reopened. Your reporter hasn't been inside yet, but the exterior of the pub has been spruced up, and all references to former owner Matthew Brown have been removed. Elsewhere in Hindley, however, the MINSTREL on Manchester Road has closed and all the pub signs have been taken down. The scuttlebutt has it that J W Lees, having put so much money into this free house recently, will take over.

Lees bitter has come to Kitt Green, with the LATHAM HOUSE INN, Latham Lane, and the OLD ENGINE, Gathurst Road, now selling the Middleton brew alongside Tetley products.

The VICTORIA, Haigh Road, Haigh might not have been the most exciting pub in the world when Tetley Walker ran it, but

at least it sold a dependable drop of ale. Not so under 'Thwaites' tenure, with nitrokeg beers now on tap. Be that as it may, the 'Vic' is in a happier state than the Burtonwood pub of the same name on Liverpool Road, Platt Bridge, which is now closed and boarded up.

The new signwork outside the BELLE VUE, Woodhouse Lane, Springfield shows the pub to be an Enterprise Inn, though the interior and the beer range are unchanged; only Tetley Dark for the real ale drinker. A shame, really, since the Belle Vue was a rare outlet for Boddingtons mild when Whitbread ran it. On the other side of Ingram Street the wickets have been shorn of their pumpclips at

the all-keg PRINCE OF WALES. This Burtonwood tavern was positively sepulchral on the Wednesday night when I called by, and with the DOUGLAS BANK across the road selling Holts at around a quid a pint, is likely to remain so.

Elsewhere in Springfield, the PAGEFIELD HOTEL on the corner of Park Road/Gidlow Lane is sadly down to just one cask beer, Greenalls bitter. Regular readers of What's Doing will, however, be heartened to learn that the celebrated revolving door, which sparked off a county-wide interest in such things, is still in working order.

The EAGLE & CHILD, Main Street, Billinge has reopened as a Wilderspool Tavern, selling traditional beers for the first time in yonks. Greenalls mild and bitter, plus guests, adorn the bar. (The only other Wilderspool Tavern is in St Helens.) On the other side of the village, Burtonwood's HOLTS ARMS (aka THE FOOT) on Crank Road was closed at the time of writing, but is expected to reopen presently.

In the centre of Wigan, the OLD PEAR TREE, Frog Lane, has changed hands for the second time in just over six months. The mirrorwork over the bar has been restored but, as in so many Burtonwood outlets nowadays, the cask beers must vie (usually unsuccessfully) with nitrokeg. The O.P.T. made it into the 1997 Good Beer Guide under the last licensee-but-one. How long ago it seems!

News in brief: The SHEPHERDS ARMS, Warrington Road, Lower Ince (*below*) is on the market. This unspoilt Tetley inn hasn't sold a drop of the real stuff in years... the MOORGATE on Scot Lane, Aspull, is being done up, but remains open, and continues to sell a decent drop of Burtonwood bitter... the word is out that the CROWN HOTEL, Platt Lane, Worthington is to become residential. The free house was a Good Beer Guide regular in the 1980s but has had a chequered history in recent years... Theakstons mild has replaced Matty Brown mild at STEPPES, Mesnes Street, Wigan, to complement the best bitter... the FOX TAVERN, a Greenalls eaterie on Farley Lane, Roby Mill is now trying guest beers: Rebellion IPA when your scribe called by. Well worth the climb from Appley Bridge railway station.



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Riverhead Brewery

Phil Stout

On 28th May members of the North Manchester branch of CAMRA visited the Riverhead Brewery in Marsden, a typical Pennine wool town. As you follow the road from the station down into the town, the Riverhead Brewery Tap is on the right, on the bank of the River Colne. The pub and brewery opened in October 1995 in a building that had previously been used as a greengrocer's shop.

The brewery is in the cellar, which is reached via a cast iron spiral staircase towards the rear of the premises. It is very clean and neatly set out, with a mash tun, copper and four fermenting vessels with a capacity of three or four barrels each. In another room, where barrels were stored, were some Porter Lancastrian tanks. It is believed that flaked barley, roasted barley and ready-ground malt are used, along with Challenger, Fuggles and Goldings hops.

Riverhead produces seven brews, all named after local reservoirs. The higher the reservoir, the higher the gravity of the beer. (That's height in the hills, not water level.) The beers, in ascending reservoir height, are: Sparth Mild (3.6%, £1.28 a pint), Blakeley Bitter (3.6%, £1.36), Butterley Bitter (3.8%, £1.36), Deer Hill Porter (4%, £1.40), Black Moss Stout (4.3%, £1.54 and the most popular beer of the night), March Haigh Special Bitter (4.6%, £1.45) and Redbrook Premium Bitter (5.5%, £1.60).

A fourteen-mile walk will take you round the seven reservoirs, although a much shorter walk along the bar will take you round the seven beers.

To get to Marsden, there is an hourly train service between Manchester Victoria and Wakefield and after 6pm a 'Happy Day' return to Greenfield costs just £1.15. Then the one-stop, eight-minute journey from Greenfield to Marsden is a further £3.10 return. But it is still cheaper than the £5.60 for a Victoria to Marsden return.

On our return journey, on-train entertainment was provided by an employee of North Western Trains attempting to do a passenger survey.



Holts Corner

Stewart Revell

Following on from last month's list of Holts free trade outlets in Greater Manchester, I can now give details of pubs supplied by brewery agent Max Taylor, who has been distributing Holts to some (very) selected outlets further afield for more than three years. It is hoped that Holts bitter will soon be on sale in bars in Larne and Belfast, providing the problems of shipping to Northern Ireland can be solved.

Regular customers (virtually all bitter):

Turks Head, St Helens
Commodore, Birkenhead
Bhurtore Inn, Aston, Nantwich
Wilbraham Arms, Nantwich
Elm Tree Inn, Embsay, Skipton
Shepherds Inn, Melmerby, Penrith
Joiners Arms, Lazonby, Penrith
Lowther Castle Hotel, Great Strickland, Penrith
Warwick Hotel (Public Bars), South Promenade, Blackpool

Imperial Hotel, Morecambe
Railway Hotel, Chorley
Old Dungeon Ghyll Inn, Great Langdales
Manor Arms, Broughton-in-Furness
Burgundy's Bar, Kendal
Screes Hotel, Nether Wasdale
Wasdale Head Hotel, Wasdale
Three Pigeons, Halifax

Occasional Customers:

Arden Inn, Accrington (*right*)
Queens Head, Cliviger, Burnley
Shard Bridge Inn, Hambleton, Blackpool
Cartford Bridge Inn, Little Ecclestone, Blackpool
Blackamoor Hotel, Preston
Eagle & Child, Bispham Green, Burscough
Farmers Arms, Burscough
Rat & Ratchet, Huddersfield
Farmers Arms, Holmfirth (near to Compo's Cafe)
Royal Oak Inn, Haworth (opposite Steam Railway Station)
Old Bridge Inn, Ripponden
Bramsche's Bar, Todmorden
Barge & Barrel, Elland
Corn Dolly, Bradford
Fighting Cocks, Bradford
Goldsborough Hotel, Bradford
Flanshaw Hotel, Wakefield
Lion Hotel, New Basford, Nottingham (Next to Shipstones Brewery - ask to see the illuminated wishing-well - that's the beer drop forty feet down into caves used as cellars)
Clinton Arms, Retford
Flower Pot, Derby
Smithfield Hotel, Derby
Fat Cat, Sheffield



Hillsborough Barracks Inn, Sheffield
Prince of Wales, Greasbrough, Rotherham
Scarborough Hotel, Tickhill
The Maltings, York
Kings Arms, Malton
Hole-in-the-Wall, Scarborough
Hunters Inn, Pool-in-Wharfedale
Golden Lion, Helperby (Boroughbridge area)
Riverside Inn, Canonbie, Longtown, Carlisle
Ship Inn, Dumfries
Bluebell Inn, Annan
Mariner Hotel, Kippford
Masonic Arms, Kirkcudbright
Buccleugh & Queensbury Hotel, Thornhill
McKays Bar, Troon
Geordies Bar, Ayr
Athena Tavern, Pollokshaws, Glasgow
Three Judges, Partick, Glasgow

Blackfriars, Bell Street, Glasgow
Brewery Tap, Sauchiehall Street, Glasgow
Coanes Bar, Johnstone, Glasgow
Horse & Jockey, Lanark
Tappit Hen, Dunblane
Greyfriars, Perth
Fishermans Tavern, Broughty Ferry, Dundee
Chance Inn, Inverkeilor
Betty Nicholls Bar, Kirkcaldy
Woolpack Inn, Tillicoultry
Homes Bar, Leith
Guildford Arms, off Princess Street, Edinburgh
Jacksons Bar, Lady Lawson Street, Edinburgh
Fly Half Bar, North Berwick
Staggs Bar, Musselburgh

Other Holts news. I hear that the Pullet at Sholver, Oldham, has been converted to a tenancy from a managed house. The rather unusual font dispense method at the Railway in Newton Heath will be replaced by handpumps when time permits. Work continues at the new Manchester pub, the Ape & Apple, and there is still no definite opening date. Watch this space.

The BEER HOUSE

Angel Street, Manchester. 0161 839 7019

SUMMER BANK HOLIDAY BEER FESTIVAL

Thursday 21st to Monday 25th August

**50 NEW BREWS
DRAUGHT BAVARIAN BEER
BARBECUE
FOLK BAND SATURDAY**

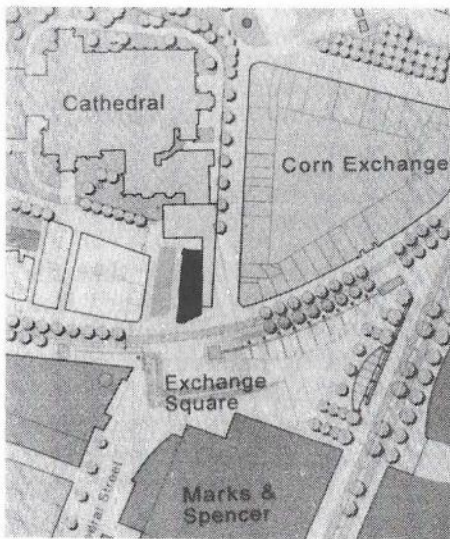
Letter

Moving the Shambles *continued*

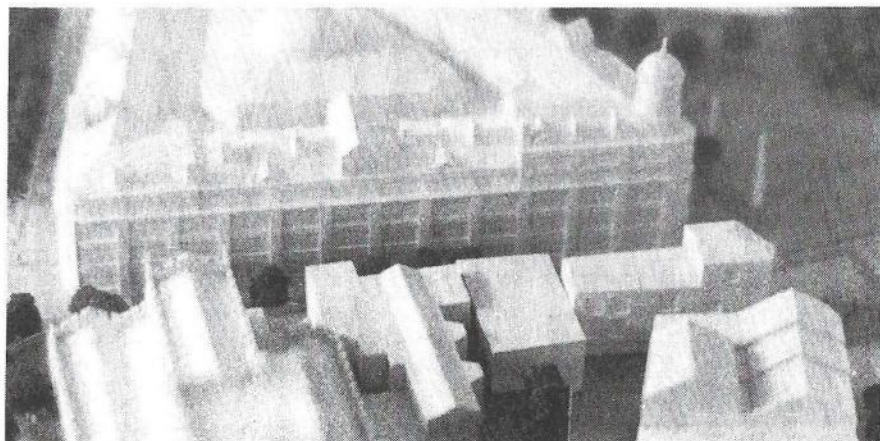
Sir - David Bell (*Letters, July*) is right. The proposed new location for the Wellington/Sinclairs building in Manchester isn't big enough if there is going to be a visitor's centre on the site as well. End-to-end, the Wellington and Sinclairs property measures 89 feet and there is just 96 feet between the Cathedral wall and the Cateaton Street/Hanging Ditch building line. That leaves seven feet for the visitor's centre.

Assuming Millennium Ltd's plan (*right*) is to scale, the visitor centre will occupy about 34 feet from the Cathedral and there is a gap of about 12 feet between that building and the Wellington. Half the visitor's centre appears to be in the Cathedral garden, so from the old Cathedral wall line to the Wellington the development requires about 29 feet. But there is only seven feet to spare!

The photograph of Millennium Ltd's model (*below*) shows the buildings in question, viewed from the west. The Wellington/Sinclairs building is as sketched in David Bell's letter last month. Shortening each pub by about one third will be, as he says, the only way to fit them into the space.



John Byrom



Passports, Lees, Hides and Seek

Ian Mitchell

There must be better places to be at nine o'clock on a wet summer Saturday morning than in an Oldham Community Transport minibus, travelling to foreign climes - the favoured location being in bed. The situation was not improved when our guide informed us that none of the ten planned destinations - Lees pubs in North Wales - opened before noon. However, after breakfast at a Little Chef and armed with our Lees passports we called at the **Britannia Inn** at Halkyn. This wasn't actually on our list, so a very quick pint of Lees resulted, which was a shame as the beer was good and the pub is a little gem.

The first planned pub of the day was the **Red Lion** at Cyffylliog, near Ruthin. Finding Ruthin was easy; finding the village was the hard part. After a three-point turn in a fire station (why do all CAMRA tours involve three-point turns in buses?) we still couldn't find the road on the map, so we followed a sign we had seen earlier. This road was two inches wider than the minibus, so progress became very leisurely. After asking the way at a farmhouse, we found the Red Lion, a fine village local. Unfortunately we were now an hour behind schedule so another rapid pint was consumed. The journey back to Ruthin took eight minutes - down a road that wasn't on our map.



The **Crown Hotel** at Llandegla was more of a food pub. The **George & Dragon** (left) at Brymbo was our first 'town local', with low doorways and local drinkers. We now had to rush into Wrexham to get to the **Albion Vaults** before it closed at 4.00pm. This largish town local was only found after our driver asked in a butcher's shop. The pub was pleasantly

full, with friendly bar staff and customers, although I wasn't too keen when a local was served in the middle of my round. I was biased though, as it was here I noticed the cricket - England 77 all out.

The **Black Lion Inn** at Newbridge was well hidden, but we found it after the statutory three-point turn. This was a small, friendly pub with an off-duty Chinese waiter in full uniform. On hearing of our tour, the bar staff informed us of their aim to cover all thirty Lees pubs in North Wales in a day and a half. They must have better maps than us, or know where the pubs are.

The **Grouse Inn** at Carrog was memorable as the pub in which we celebrated, along with the locals, The Lions' win over South Africa at rugby. The **Owain Glyndwr** in Corwen was easily found, although it was extremely odd that the building was painted orangy brown - well, it was a Lees house. The hotel was opened up just for us. The (Southern English) landlord claimed that Owain Glyndwr was an Englishman (cue letters).

By this time food was required and duly consumed at the next two pubs, the **White Lion Hotel** at Cerrig-y-Druidion and the **Sportsmans Arms** at Bylchau. The landlord at the White Lion said he couldn't serve sandwiches as he had no bread in house - until someone ordered soup and a roll. The Sportsman, the highest pub in Wales, was almost in low cloud. It was here we heard our first Welsh of the day.

The tour was planned to end at the **Red Lion** at Llansannan, but by now we were hours behind schedule and so, with the permission of our driver, a late extra was added. This final call, just before closing time, was at the **New Inn** at St Asaph, where we got the twelfth stamp on our Lees passports.

We made the trip to increase our chances of obtaining goodies by visiting different Lees pubs and to this end it was a success. As a day out visiting pubs with a few friends, it was an even bigger success. Many thanks to Mike Robinson, the organiser, and to Sam, the driver, for putting up with a bus full of inebriates for a day!

Marble Arch Brewery

Mark McConachie has been appointed Brewery Liaison Officer for this soon-to-open microbrewery.

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.

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SUBSCRIPTIONS: £3 for six months, £5.50 for twelve months. Send cheque/PO 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, 123 Hill Lane, Blackley, Manchester M9 6PW.

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

Now and Then

Rob Magee

No.100

White Horse

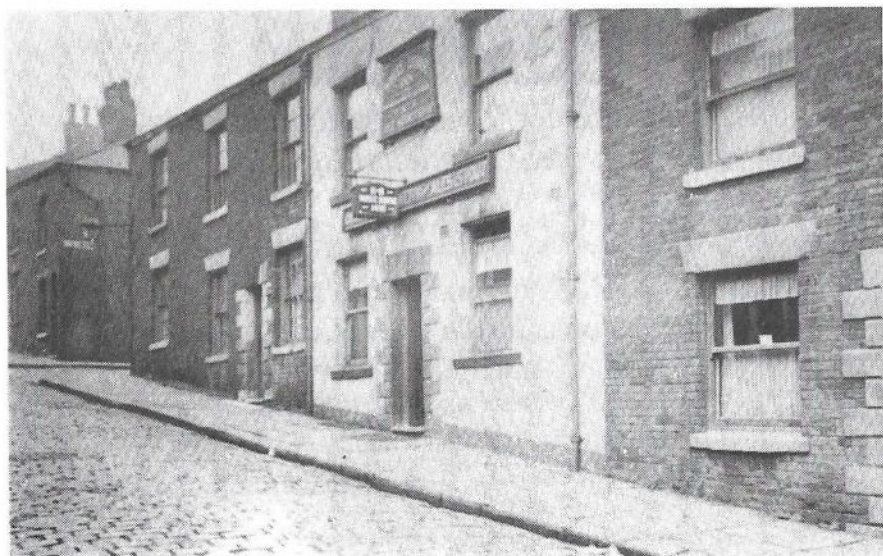
6 Trent Street, Oldham

The White Horse was in Oldham's St Mary's ward, part of the town centre which was redeveloped in the 1960s. One of the earliest records of this beerhouse comes from a newspaper report of 1869, when licensee Archie Sidebottom was in trouble. A number of beerhouses were closed in that year because the buildings didn't come up to scratch and Archie was told that not only did the White Horse have a low rateable value, but the police were well aware that the place was full of notoriously bad characters, thieves and prostitutes among them. Archie must have become a reformed man because not only did he keep his licence, the following year he was given a music licence!

A survey of licensed premises in 1886 found the White Horse was owned by a Mrs Whittaker who lived at 236 Manchester Street. Her family seem to have owned a few properties in the neighbourhood: Mrs Whittaker's house was on the corner of Whittaker Street and the Bees Wing beerhouse on the opposite corner had Whittakers as licensees some years earlier.

Oldham Brewery bought the White Horse in 1888 and in 1892 they obtained a licence to sell wine as well as beer. Two years later the place was found to be in fair repair, with three drinking rooms and four bedrooms.

After the Second World War the tenant at the White Horse was the



interestingly named Agrippa Barraclough. He moved to the Kings Arms (Big Lamp) in Shaw in 1955 and James Elliott took over. (James's son now runs the Hare & Hounds on Yorkshire Street) The last licensee was Edward Burns and when he took over in 1958 plans were being made for redeveloping the whole of St Mary's ward. The White Horse closed in 1965 and the site today is covered by the Health Centre.

Lees crosses The Pond

Not content with moving into Blackley (WD last month), J W Lees have cast their net across the Atlantic. Harvest Ale is now being exported to the fastest growing speciality beer market in the world. This business has been secured via the Internet, so it shows that Lees move with the times!

Contributors to this issue: Ian Mitchell, Pete Cash, Stewart Revell, Dave White, Paul Roberts, Roger Wood, Mark Enderby, Rob Magee, Roger Hall, Roy Bullock

THE MIDLAND BEER COMPANY

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Good news for all those Krautophiles who have been deterred from visiting the *Weiß-Blau Bierhimmel* because of the strong Mark in previous years. An improvement of almost 30% in the value of Sterling against the Mark over the past year or so has created some beer bargains over there. At the annual July Familienfest, over

200,000 people braved the appalling wet weather to drink litres at DM5 (93p per pint!) and eat half chickens at DM3 each (£1) over the ten hours of the fest.



At the current exchange rates, £1.50 pints are the norm in City Centre Munich, while in the suburbs the same beers are available at under a pound. The price for this year's Oktoberfest will be around DM11 per Maß (£2.05 per pint), which still compares favourably with the price of German beers over here.

With this enormous improvement in the exchange rate, the price of bottled foreign beers available in Manchester's bars should drop accordingly - to around £1.50 from £2.00+ per half-litre bottle. Given that it is possible to buy crates containing twenty half-litre bottles in Germany for DM9.99 (retail price at July 1997), which equates to sixteen-and-a-half pence per half litre, a £1.50 charge here would cover the exorbitant UK Duty, VAT and transport costs and still leave a well above average profit.

Bigger Burton

Plans have been submitted to build a dining room extension at the side of the Burton Arms on Swan Street in Manchester.

Tales from Tameside

The Commercial at Newton, Hyde, is boarded up. The Talbot (*right*) in Stalybridge is still closed. At Mossley, the Friendship is selling Vaux Samson at £1.10 a pint. Good lunchtime food is also available.



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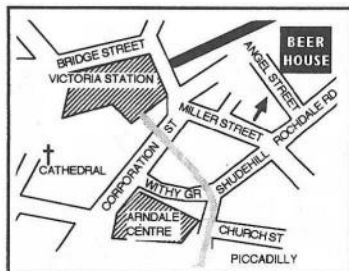
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**8 EVER-CHANGING GUEST BEERS
including a GUEST MILD**



**PLUS A RANGE OF TRADITIONAL CIDERS,
DRAUGHT BELGIAN KRIEK, LEFFE BLONDE,
HOEGAARDEN & MANY BOTTLED BELGIAN
and other FOREIGN BEERS**

- * Lunchtime food seven days a week
- * Evening Meals 5 - 7 Friday
- * Thurs 5 - 8 Choice of three curries
(veg and carnivore) + rice £3
- * Half price menus Monday lunch



OPEN ALL DAY MONDAY - SUNDAY
Darts

**TWO TRADITIONAL CIDERS
ALWAYS AVAILABLE**

**GOOD FOOD - Vegetarians welcome
FREE PARTY ROOM AVAILABLE**

Some you win...

Lotteries provide a simple way of separating people from their money and because of this there are laws to say what you can and can't do. Unfortunately there is sometimes only a fine line between a clever idea and a scheme which falls under the Lotteries Act and someone who found this out to his cost was the landlord of the Nelson Inn (*below*) on Ellor Street, Pendleton, back in 1903.

He had developed an interesting method of bringing in the customers, but his crime, as read out in the police court and duly reported in the local paper, was that he had caused 'to be drawn by a certain contrivance or device, to wit, the distribution of vessels containing beer or other liquor, in some of which vessels certain coin had been placed, a lottery being a lottery not authorised by Act of Parliament.'

What all that meant was that the landlord had been improving his Sunday morning trade by putting two or three 3d pieces in some of the pints he had pulled before opening time. The pint pots were lined up on the counter, the doors were opened and the customers piled in to buy their beer in the hope of getting their money back. (Beer was only a few pence a pint then.)

The landlord was a victim of his own success. The police took action when they noticed 'huge gatherings of men' outside the Nelson on Sunday mornings, waiting for opening time. The reward for the landlord's enterprise? Well, he was offered the choice of a ten shillings fine or seven days imprisonment!



Home Brewing Revisited

Humulus Lupulus

Part Five: Mashing

So far I have declared a strong preference for grain beers and shown how best to crack the grains. Now I deal with mashing - changing the starchy malt into fermentable sugars and body-making dextrins.

This series is more about practice than theory but a brief look at the science makes the procedures understandable. Pale malt contains a lot of starch, a little protein and small amounts of diastase, a mixture of the enzymes alpha- and beta-amylase.

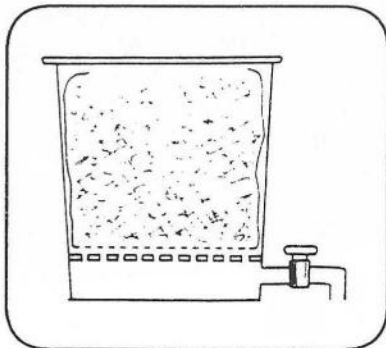
Starch isn't fermentable by yeast, but hot water and diastase convert it into maltose and dextrin. Maltose is a sugar which is rapidly changed to alcohol by the yeast. Dextrin is a gum-like material which ferments only slowly and remains in the beer to give body and some sweetness.

Because mash temperature has a big effect on dextrin/maltose ratios and on the efficiency of conversion, most writers on home brewing make too much of accurate temperature control and give the false impression that mashing is time-consuming and complicated.

Thus H E Bravery (1) deems a fish tank immersion heater 'essential' and keeps his mash at 145°-150° for eight hours. C J J Berry (2) favours an immersion heater or a boiler coupled to a thermostat.

Ken Shales (3,4) uses only malt extracts but his starchy adjuncts need mashing. He perches his metal tun on the gas stove. By continuous adjustment of the gas burners he maintains $150^{\circ} \pm 1^{\circ} \text{F}$ for nearly one hour. Wilf Newsome (6) uses a converted tea urn with not only a heater coil and controller but an 'agitator' to rouse the mash.

This last item is an indication of the problem with all these methods. The mash, a mixture of hot water and grains, is a thick, sticky porridge. Convection is impossible and heat transfer occurs only with stirring. An immersion heater or electric element buried in this quagmire soon gets a hard crust of burnt starch and sugars. Heat can't escape, the burning gets worse, the crust gets thicker and the bulk of the mash gets cold. No wonder many would-be mashers have gone back to beer kits after unfortunate experiences following these authors!



It was left to Dave Line in his first book (5) to show the way to simple mashing. All that is needed is an insulated mash tun. So long as the mash starts off at the right temperature the tun can be closed and the enzymes left to get on with it; no thermostats, no heaters, no stirring, no fuss.

Dave used an insulated ice-chest but these are neither cheap nor easy to find, though Brupaks (see previous two issues) were displaying one at the Sheffield show. My mashing utensils are even simpler. The sketch shows a three-gallon plastic bucket with a lid and tap. A plastic disc drilled with 4mm holes makes a false bottom. Inside there is a grainbag; the best sort has impermeable walls and a mesh base.

The dry grain is mixed with hot water (liquor) at about 175°F and stirred until a thick porridge at 150°F results. This is then dumped into the mash tun, on with the lid and the whole is shrouded in an old sleeping bag.

Three hours later, or the next morning if you mash last thing at night, the temperature will have fallen considerably but the necessary changes have taken place. The tap is opened and the sweet wort collected. Sparging the top of the grain bed with more hot water washes out the remaining sugars and flavours. The wort is now ready for boiling.

The above process is known as infusion. I have avoided a description of the decoction mash used in Europe for lager-type beers. A different barley is used which requires protein to be converted as well as starch. This entails more complex temperature control, to be covered later.

Next time I will discuss how water treatment and adjuncts can be varied to suit different styles of beer.

Bottom House revamp

An application to Salford's Licensing Committee to carry out structural alterations to the Staff of Life in Swinton has been granted. The triangular, cellarless premises will be transformed at a cost of £100,000 into a single-roomed pub.

References

- 1 *Home Brewing Without Failures* by H E Bravery. Max Parrish, London
- 2 *Home Brewed Beers & Stouts* by C J J Berry, Amateur Winemaker, Andover
- 3 *Brewing Better Beers* by Ken Shales, Amateur Winemaker
- 4 *Advanced Home Brewing* by Ken Shales, Amateur Winemaker
- 5 *The Big Book of Brewing* by Dave Line, Amateur Winemaker
- 6 *The Happy Brewer* by Wilf Newsome, Amateur Winemaker

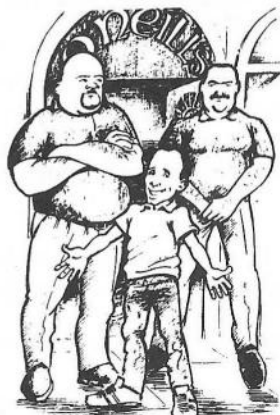
Rupert

Charlie Super pooh-poohs lists. 'There's *What's Doing* with another list,' he'll say. 'Have they nothing else to print?' What he fails to understand is that people actually like lists. It's the schoolchild in all of us, the trainspotter and geek mentality which makes most amber nectar enthusiasts succumb to the scratchers' syndrome. Entrepreneurial brewers and tavern owners have certainly caught on with passport schemes and a guest beer policy which ensures that even the most esoteric brews can be sampled. It's only the sense of achievement in ticking items on a list that gets people to visit desperate Brasso's pubs or drink effluent from an obscure microbrewery.

My advice to Eddy is, 'Don't take any notice of your critics. Keep publishing the lists.' Frequently, I spot aficionados of the hop, *What's Doing* in hand, ticking off the last burnt-out Slumley hostelry or visiting the only Working Men's Club in Grotley with Dog Dispensed Honker & McNasty 120/-. In fact, Eddy could go a lot further and make things very much easier. For example, what's to stop him printing boxes alongside each list item to facilitate ticking? If he wanted to be really innovative, he could grade list entries using a points system, say 10 for attending a service in a church that used to be a pub and 100 for locating the brick-strewn croft, the site of the sadly demised Dockers Wedge. This is just what *I Spy* books did

and look how popular they were. We could set up different tracks for 'closed and boarded' spotters, dispense freaks, Drabs lovers and barley wine tasters. People who'd collected, say, 1,000 points could send in their evidence log and receive a certificate or monogrammed tankard of their choice, together with a hand tooled, leather bound book of lists.

The possibilities of this list expansion system are boundless and Eddy should be encouraged to extend its use rather than be cajoled into mediocrity by jealous upstarts. To assist Eddy in this endeavour, I am currently compiling several lists, including pubs with a dog on the roof, bars with half pint pots with handles, taverns with Steinways, revolving doors, spittoons, full-size billiard tables, Morris Dancing troupes, mud wrestling, steel bands, one-legged arse-kicking competitions and nudist tiggy off the ground. Any help would be much appreciated.



*Duke, Ruffley and Kurt Berks
sketched outside O'Neill's,
Peterborough*

Branch Diary

Rochdale, Oldham & Bury

Sat 2 Aug, Coach social to Yorkshire country pubs. Details from Branch Contact.

Tues 5 Aug 8.30pm, Branch Meeting, Cemetery Hotel, Bury Road, Rochdale

Sat 9 Aug, Second Bury Beer Festival meeting, 12 noon, Tap & Spile, Bury

Tues 19 Aug 8.30pm, Committee meeting, Eagle, Oldham Road, Rochdale

Sat 23/Sun 24 Aug, Uppermill Rushcart Festival. Details from Branch Contact

Tues 26 Aug 8.30pm, What's Doing collation, Flying Horse, Rochdale

Sat 30 Aug, Third Bury Beer Festival meeting, 12 noon, Tap & Spile, Bury

Contact: Peter Alexander 0113 232 4023(w), 0161 655 4002 (h)

Trafford & Hulme

Thur 7 Aug 8pm, 'Conserving the Territory'. Pack Horse, Deansgate, followed by Crown, then on to Liverpool Road for Commercial, Oxnoble & White Lion.

Thur 14 Aug, Mobberley Bike Ride. 8.15pm Roebuck, then Bulls Head, Town Lane. 10pm Railway, Station Approach

Thur 28 Aug, City Crawl. 8pm Moon under Water, Deansgate, then Ganders Go South, Mulligans, Sawyers Arms, Rothwells. Finish City Arms.

Thur 4th Sept. Twentieth Anniversary of Branch. 8pm Malt Shovels, Altrincham. All new, old and lapsed members welcome.

Contact: Roger Wood 0161 747 3987

North Manchester

Wed 6 Aug, Winton Crawl, Wellington, Worsley Road, 7pm; Brown Cow, Worsley Road, 8.30; Ellesmere, King William Street, 9.30.

Wed 13 Aug, Committee & Social. Mark Addy, New Bailey Street, 7.30; Olde Nelson, Chapel Street, 9.30

Wed 20 Aug 8pm, Branch Meeting, Grapes, Liverpool Road, Peel Green

Tues 26 Aug, What's Doing Collation, Queens Arms, Honey Street, Cheetham. 6pm onward.

Wed 27 Aug, Walkden Crawl. Vulcan, Worsley Road North, 7pm; Pied Piper, Eastham Way, 8pm; Stocks, Manchester Road, 9pm

Wed 3 Sept, Piccadilly Crawl. Bulls Head, London Road, 7pm; White House, Great Ancoats Street, 7.59; Jolly Angler, Ducie Street, 9pm

Contact: Roger Hall 0161 740 7937

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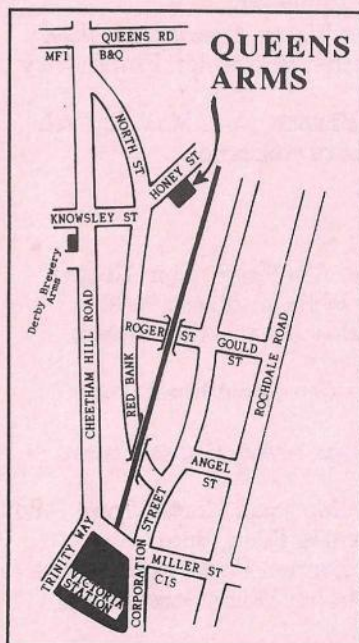


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General Knowledge Quiz Night
Tuesday. Beer Prizes

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