

25p

What's Doing

OCTOBER 1997



The Manchester Beer Drinker's Monthly Magazine

APE & APPLE OPENS

Holts' new pub, the Ape & Apple on John Dalton Street in Manchester, will be in business from the beginning of October. Dennis Law is doing the honours at the official opening.



In Stockport, work has begun on converting Winters Wine Bar into a Holts pub. A suitable new name is being sought - any suggestions? The Clock House has been put forward as a possibility. (There's a big clock outside.)

I am reliably informed by a source close to the action at the brewery that there will soon be news of more pubs joining the Holts tied estate. Another in St Helens has not been ruled out (see WD last month) and Horwich is a distinct possibility.

Stewart Revell

Wetherspoons win in Middleton

Paul Roberts

J D Wetherspoon got the go-ahead for their Middleton pub after an all-day licence hearing on Monday 15th September. Planning permission was first sought in February 1996 and went to two appeals before being granted and the initial licence application was adjourned after last-minute objections from John Willie Lees.

John Willie's main concern seemed to be the possibility of a price war, citing examples of JDW outlets selling Scotch Bitter at 79p. Tim Martin of Wetherspoons assured the bench that the low prices were part of their January/February offers to boost trade during the post-Christmas lull. Also, when 'cheap' beer was offered, it attracted senior citizens rather than undesirable youths. Lees argued that Middleton was too small to warrant a JDW pub, but Tim Martin gave examples of much smaller towns where JDW are up and running extremely successfully.

The JDW approach to licensed premises was outlined at the hearing, and not just the more obvious points which have been covered in previous issues of this magazine, but the whole 'behind the scenes' strategy. When new pubs are completed, they remain closed for six days for intensive staff training - which is much better than having staff stumbling around trying to find where everything is and how to use the till! All the staff at each outlet are eligible for bonuses, based not on turnover, but on the overall cleanliness of the pub. The company employs seven 'mystery drinkers' to go round checking their premises. Wetherspoons has won praise from the Consumer Association for many of their policies. The air filtration system in all JDW outlets is the most advanced on the market, ensuring clean air even in the smoking areas.

On being granted the licence, Tim Martin said the magistrates were very 'enlightened'. Elsewhere he has found a reluctance to grant new licences. From my own observations, Middleton's magistrates seemed very knowledgeable about real ale and they took a realistic view of the application.

As JDW intend to spend £780,000 on this, their 220th licence, there will be a long wait before opening night! At 3,000 square feet, the old Kwik Save site is small by Wetherspoon standards and only the lower floor will be used. The upper floor will probably be leased out as offices.

Little Hulton

The Raven on Cleggs Lane has become a free house called the Stumble Inn. This was always - and still is - a keg Tetley pub, but traditional ale may be tried as winter approaches.

Cheetwood

Holts' Cheetwood Hotel (*right*) on Empire Street, Cheetham, has been boarded up for about two months now, despite the best efforts of a number of people who tried to make a go of this characterful pub. Talk is of conversion to a mosque or other religious building.



Middleton

The Brunswick on Oldham Road appears to have dropped cask ale. The Lees was not on and only Tetley Smooth was available on a recent visit. Across the road at the Railway (Devonshire Pub Co), cask Tetley was being sold for 99p a pint. Our reporter was told, '...we're trying to get rid of it so we can put on Tetley Smooth.'

Another Oldham Road pub pushing smooth is 'Thwaites' Hare & Hounds. How long cask bitter will survive in there is anyone's guess.

Take your pick

What was once Moston Miners Club on Teddington Road in Moston is to become a pub, if the planning application for alterations goes through. It's owned by an outfit called Kehoe's Ale Museum Limited. No clue yet as to the name. The Pits doesn't seem very likely.

Bottle Guest

The guest beer rules have been amended to include provision for bottle-conditioned beers. This means that from 1st April next year, national brewers will have to allow their tenants to sell a bottle-conditioned beer as well as a cask beer.

New bar

Back in March 1996 we heard that a company called Unicorn Inns was going to open a pub on the Museum Street corner of Peter Street in Manchester (in the former YMCA building) called the Pen & Wig, which sounded interesting. In July 1997 we were reliably informed that the owners were the Morland Brewery of Abingdon. More interesting. Well, what has opened is yet another café bar. According to the sign outside, the bar specialises in coffee's, cappuccino's and the incorrect use of the apostrophe.

Remember, Remember...

THE BEER HOUSE

Angel Street, Manchester. 0161 839 7019

WINTER ALES & PORTERS WEEK

Commencing November 5th

Also...

LANCASHIRE FESTIVAL

*from Thursday November 27th
to Sunday November 30th*

**BEERS FROM BOTH NEW
AND ESTABLISHED
LANCASHIRE BREWERIES**

Lancashire Day



27th November

**Traditional Food
Lancashire Cheeses**

Friends of Real Lancashire

Saddleworth Sojourns

Steve Smith begins a comprehensive guide to the pubs of the Saddleworth area...

Saddleworth is in the north-eastern extremity of Oldham Metropolitan Borough and has been part of Greater Manchester County since the county was created in the 1970s. Before then, Saddleworth was in the West Riding of Yorkshire, which explains the fact that there is no shortage of Bass and ex-Bass hostelries. There are also a few former Wilsons houses. Most of the pubs are constructed of local stone and some have outside seating areas with commanding views over the Pennine hills.

The area is well known for its rugged moorland landscape and good walks. However, public transport can be somewhat scarce and in some places non-existent, especially in the evenings and on Sundays. (For travel details, telephone the Passenger Transport Executive on 0161 228 7811.)

Some of the pubs have restricted or erratic opening hours and not all the beers mentioned are available all the time. A useful publication is a leaflet entitled 'Your Free Guide to Saddleworth', available locally.

Part One: Austerlands & Scouthead

Austerlands, just inside the old Lancashire border on the A62, and the other hamlets hereabouts are on the old roads and pack-horse

trails once used by merchants bringing Yorkshire wool into Lancashire's cotton districts. The Austerlands Chimney is a famous landmark and St Paul's Church is of local interest, with views across into Derbyshire.



Old Original Inn, Thurston Clough Road, Scouthead

This former Wilsons pub, now part of the Mayfair Taverns estate, is big on food, with over three-quarters of the opened-out, low-ceilinged lounge devoted to diners. The pub has a

'country inn' feel to it and tapestries on the walls depict various types of shells. Both handpumps serve Tetley bitter.

Red Lion, 778 Huddersfield Road, Austerlands

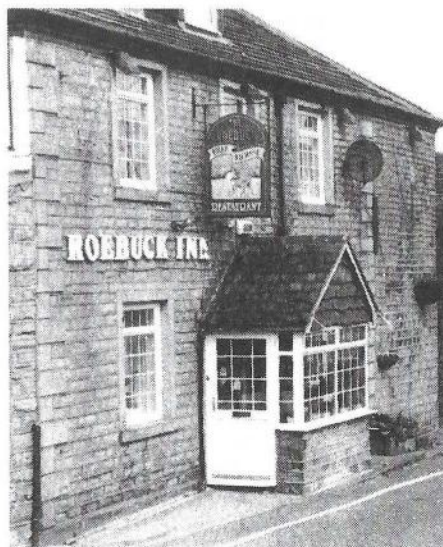
A Bass Yorkshire local on the main road, offering Worthington Best Bitter and Toby Light (from an unmarked handpump on my visit). The engraved 'Red Lion Austerlands' windows, complete with fierce lions, are a nice touch. A rampant lion appears on the signboard and the feature is repeated inside on a mirror. There are three rooms with decorated archways around the main bar area. One room is a quiet affair with trophies atop the mantelpiece and 'Cherry Heering' Danish pottery ashtrays on the tables. Another room is a games area.

Roebuck Inn, Strinesdale

A pub/restaurant with a pleasantly decorated, opened-up lounge, subdued lighting, and porcelain serving plates and horse-racing pictures decorating the walls. There's a separate dining area and a curious feature is a glass cabinet displaying a collection of pot pigs, among other items. Strinesdale is outside the Saddleworth area, but the pub is worth visiting for the views down into Oldham and Shaw from the carpark. Real ales are Boddingtons and OB bitters.

Star Inn, 1260 Huddersfield Road, Scouthead

A smart, comfortable and friendly opened-out Vaux pub. The large room accommodates the use of music and television simultaneously. In the far right corner at the rear is a raised area with a smaller television set, and there's a separate 'Anna's Choice' restaurant to the left of the entrance. Of interest are the partition containing a stained glass window adjoining the lounge and a glass beer mug collection hanging from beams. There are handpumps for Vaux bitter and Samson. A third pump advertising Vaux mild was sadly redundant as the keg counterpart was on offer.



Three Crowns Inn, 955-959 Huddersfield Road, Scouthead
Converted from eighteenth century cottages, this ex-Wilsons pub is long and



narrow, low-ceilinged, and has stone-flagged and wooden flooring. There is lots of wood panelling, and old pictures, porcelain plate and jug collections decorate the walls. Accommodation is available and there is a split-level dining area. Up to three real ales are served - Boddingtons and Theakstons bitters and the ubiquitous Marstons Pedigree. The gents' lavatory still has its distinctive Wilsons Brewery green chequerboard tiling. *(The above photo was taken in 1961.)*

Rosy future

There has been a change of plans at the Tap & Spile in Bury and the pub will not be renamed the Buckley Wells after all. The new owners, Pubmaster (not Century Inns as stated last month) say that a strange name will confuse people and they want to go back to the original, the Rose & Crown.

Horwich

The Saddle (M Brown) on Lee Lane is now selling cask ale. Theakstons BB, Grays bitter and a guest from Everards were all available recently in what is quite a reasonable pub. Down the road, Greenalls' Crown was shut. Are Joey Holts really going to take the pub over?

Marble Arch Brewery

The equipping and setting up of the brewery at the Marble Arch on Rochdale Road in Manchester is being handled by Brendan Dobbin and it is expected to be in production towards the end of October.

Red Rose Day

Leo King

Thursday 27th November is Lancashire Day, commemorating the 829th anniversary of the establishing of the county of Lancashire in 1168, and to mark the occasion there will be a Lancashire Beer Festival at the Beer House in Manchester.

'Real' Lancashire was split up in the bureaucratic reorganisation of 1974, when the fake counties of Cumbria, Greater Manchester and Merseyside were formed and Cheshire was extended to take over the Lancashire towns of Warrington and Widnes. Now a new organisation, Friends of Real Lancashire, is campaigning to restore the old county boundaries, and as a member of FORL I suggested to Idy at the Beer House that a 'Red Rose Day' beer festival would be appropriate. She seemed keen - well, she is from Liverpool (a Lancashire lass!).

There will be real ales from breweries in Real Lancashire (which includes Cumbria, Greater Manchester and Merseyside) and information about FORL - why not join? The material on sale will include a booklet containing 164 anagrams of Lancashire towns and cities to solve - proceeds to FORL.

Lancashire Day



27th November

England's smallest county, Rutland, got its independence back from Leicestershire and recently four fake counties have been abolished. Six still remain and the fight to restore Real Lancashire goes on!

The Lancashire Festival at the Beer House is from Thursday 27th November to Sunday 30th - see advertisement.

WHAT'S DOING contributions should be sent to the editor c/o 88 Ringley Road, Stoneclough, Raddiffe, 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 £50 or £200 for six months, half page £35 or £150 for six months, quarter page £25 or £100 for six months. All adverts must be accompanied with payment. Cheque payable to 'What's Doing'.

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.

New threats to the pub

As if the demise of the inner city pub, the arrival of mock-Irish pubs and portion-controlled chain eateries weren't enough, we've now to contend with inappropriate developments in erstwhile respectable commuter villages like Bowdon and Worsley. If pubs like the Stamford Arms and the Bridgewater try to attract an exclusively young clientele, difficulties are bound to ensue. Hundreds of young people congregating in one place will usually generate enough noise and nuisance to upset the upright middle class denizens of those leafy communities. Stories circulate about outdoor drinking after midnight, urinating in public, vomiting in gardens and pulling walls down.

It's not long before the villains move in, fed up with the lack of premises to extort money from in their own neck of the woods. Perhaps the revamped village hostelry has door staff to control the teenage revellers. Perhaps other firms of bouncers want a piece of the action. Perhaps protection rackets which worked with frightened tenants in Ordsall don't have the same impact with faceless Plc's in suburbia, so perhaps trouble needs to be stirred up. A few bottles chucked at the bouncers, all hell breaks out and, hey presto! The punters vote with their feet. Who knows? Well, nobody's saying very much.

Licensing authorities and the police should look very carefully at applications which change fundamentally the character of a public house, particularly where the premises in question are in a village. Such changes often exclude many of the local residents and almost inevitably lead to tears.

One local licensing policy document reads...

The committee aims... to administer licensing proceedings whereby all members of the community shall be able to enjoy peaceful use of licensed premises within the law and that the premises be conducted by suitable persons in a lawful, safe and efficient manner.

...to ensure, as far as possible, that there is maintained a proper balance of licensed premises, having regard to need, public safety and public order.

...to actively discourage by way of partnership approaches, the use of licensed premises by persons under age, drug users and dealers, persons involved in criminal activities.

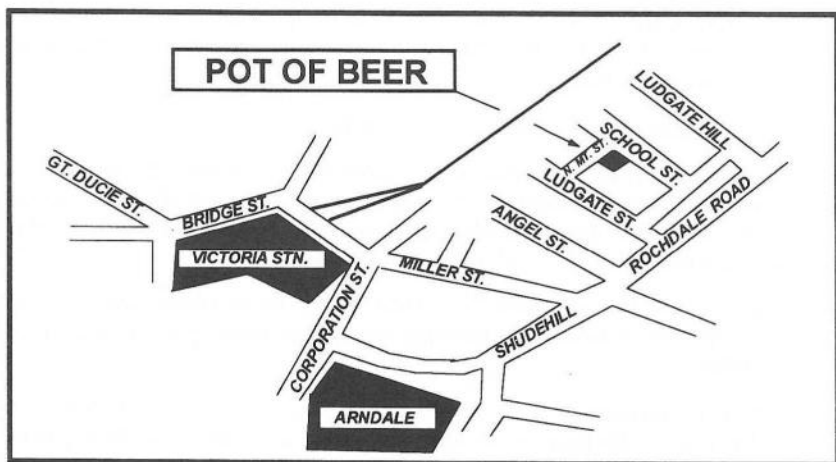
...to ensure, as far as possible, that persons unconnected with licensed premises, as users or operators, are not in any way inconvenienced by the operation of licensed premises.

One may wonder how large village pubs catering to the youth market help to fulfil these objectives.

POT OF BEER

36 NEW MOUNT ST.
0161 834 8579

- ✓ 4 GUEST ALES EVERY WEEK
- ✓ ROBINSONS DARK MILD
- ✓ HOEGAARDEN WHEAT BEER
- ✓ BODDINGTONS BITTER
- ✓ SELECTION OF WINES



**Try beers direct from barrels on
our unique cooled gravity stillage !**

OPEN 12 NOON TILL 11 PM MON. TO SAT.

Letter

Breadline

In his report of the ROB minibus tour of J W Lees pubs in North Wales (WD August), Ian Mitchell commented on the availability of bread at the White Lion in Cerrig-y-Druidion. The good folk of Cerrig-y-Druidion are of the opinion that Ian's observations were a bit one-sided and one of them has written to say so...

It is Saturday evening, the busiest of the week at the White Lion. There is the usual crowd of locals, Welsh to a man (or woman), plus family groups in the restaurant finishing their meals. It is twenty past nine, ten minutes before the kitchen is due to close.

The relaxed atmosphere is rudely interrupted by the noisy arrival of nine or ten people clamouring for drinks. Is it a visiting rugby team? No, it's a group from CAMRA on the 'Lees Trail'. A bit loud and a bit merry, but (just) within the wide bounds set by the licensee. Some want to order food here, others prefer to postpone eating until the next stop, the Sportsman up the road. 'It'll be busy at the Sportsman,' the landlord tells them, trying to be helpful, 'It's Welsh singing night there.' So most elect to eat at the Lion.

Orders are being taken when suddenly there's uproar. The seventeen-year-old waitress is being hectoring by the main objector to eating at the White Lion. 'Are you telling me I can't have a sandwich for my father?' he shouts at her. All look up. There is muttering in Welsh about the English. The landlord steps in to explain that it does say on the menu that sandwiches are not available on Saturday nights owing to the demands on the kitchen. Our friend must have heard about the high standard of sandwiches at the White Lion, as he continues to insist, vociferously, that he has one.

'We don't have any bread left,' says Ken, the landlord.

'Is there a chance Dad could have some soup?' the man asks.

O.K. The only soup and roll in the place is Ken's supper, but to keep the peace, out it comes, and no supper for the landlord.

'Oh, so you do have bread!' Our friend takes great exception to that.

The other visitors tell Ken, by way of apology, that miladdo is normally a quiet person and that it must be 'Lees' good beer' speaking. Sandwich Man's parting shot is a threatening, 'Wait till I do the report!' Hmmm. Time for truth.

A sum of money is found at his table, too much for a tip. The landlady manages to catch the visitors' bus and return it. Then she is off out again to put the bus on the right road to the Sportsman! The White Lion is in an uproar. 'Better than TV!' is the verdict. Let us know when Sandwich Man is allowed out on his own and we'll sell tickets.

On the Edge

A few months ago Mark McConachie visited the Summit and Stansfield areas of Littleborough. This time he's been up and around Blackstone Edge, at the north-easterly tip of Greater Manchester.

The tour begins 1,300 feet above sea level at the **White House**, where the Pennine Way crosses Halifax Road. Originally called the Coach & Horses, the pub claims to date from 1671 and is a jumble of buildings forming various rooms off the central bar. It is a Theakstons house and food plays an important role, but the drinker is not left out. Theakstons XB, together with Kitchen Syllabub and Potage (4.7%) were the offerings when I called. As you leave the pub to head back down to Littleborough, you can't help but be impressed by the views over the town, Hollingworth Lake and beyond.



A good mile and a half further down is Websters' **Moorcock**, another foody house, long and low, but it doesn't sell real ale. Onward, then, for a similar distance to the **Rake Inn** (Tetley) which is on the fork of Halifax and Blackstone Edge old roads. The building appears to be of some age and is quite characterful inside. Tetley

bitter is the sole cask beer in this local; food plays a small part.



Continue on Halifax Road (you are on the flat now) and to Wilsons' **Red Lion** at Durn (above), a fairly busy outlet doing Wilsons mild and bitter and Lees bitter. Sit awhile

and relax in the comfortable atmosphere.

Follow the road under the railway viaduct and into Littleborough Square. On the right is the **Falcon Inn** (previous page, below), a Walkers house that has been opened-out and given some raised seating areas. Nonetheless it's not bad, with Walkers bitter and Websters YB on handpull.

Across the mini roundabout is the impressive curved frontage of Whitbread's **Wheatsheaf** - the inside is a bit of a disappointment as the pub appears to target the younger drinker. Boddies and Flowers IPA are the cask offerings.



Beside the Wheatsheaf is the **Royal Oak** (above), a far-flung Robinsons house. The imposing white-painted building is quite spacious inside, but appears to have seen better days and could do with brightening up a bit. Robbies Best and Hartleys XB are the beers on tap. To finish, just round the corner is the **Queens** (below) -

a mid-terrace, stone - built Thwaites house doing both mild and bitter in a comfortable and unfussy setting.



Calderline's bus service 527 or 528 will get you from Rochdale to Blackstone Edge. Or you could get a train to Littleborough and catch the bus at the Square.

COME TO THE ALL YEAR ROUND BEER FESTIVAL

THE BEER HOUSE

Angel Street, Manchester. 0161 839 7019

12 REAL ALES ON OFFER

including

**BURTONWOOD BITTER 99p,
THEAKSTONS XB and BEST BITTER,
MOORHOUSES PENDLE WITCH**

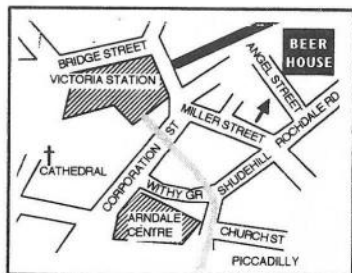
plus

**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

Elephant beer

Paul Roberts

John Willie Lees launched their first seasonal beer, Jumbo Star, a 4.5% single variety hop brew, in early September. The area around the brewery used to be known as Jumbo until the railway came, when it was renamed Middleton Junction. Jumbo Star is much darker than the normal bitter and tastes rather bland - this is not helped by the fact that it is served through a tight sparkler to give a nitrokeg-like look/taste. (When will CAMRA start to campaign against all forms of sparklers/swan-necks?) The beer lacks the 'bite' associated with John Willie's products, but some drinkers may look on that as an advantage! At £1.40+ a pint it is considerably more expensive (almost 25%) than the standard bitter, yet is only marginally stronger.

The first outlets to receive Jumbo Star included the Ring o'Bells, the Middleton Archer and the Lancashire Fold, but by the time this issue of WD appears it should be more widely available. I would like to see future brews with far more hop influence and not ruined by the dispense method.

Tatton Arms

Tommy and Irene Keefe retire from the Tatton Arms, Tipping Street, Altrincham, at the end of September. They took over the 1930s Boddingtons pub in August 1979, when Tommy retired from the Royal Navy, and for the last eighteen years the Tatton has been a consistent entry in the Good Beer Guide.

Tommy and Irene retire as the longest serving licensees in the same pub in the Altrincham area, at a time when anything over five years is the exception rather than the rule. They plan to live locally and still keep the Tatton Arms as their local - Irene will continue to play for the ladies' darts team and Tommy for the dominoes team.

The incoming licensees are expected to be John and Pam Rawlinson, who kept the Crown on Deansgate in the late 1980s, when it was in the Good Beer Guide.

Wye Valley Week

Starting on 8th October the Stalybridge Station Buffet Bar will be offering ten different draught ales and bottled beers from Hereford's Wye Valley Brewery. Herefordshire farmhouse cheeses will also be available.

The draught ales will be: Wye Valley Bitter, HPA, Supreme, Classic, Brew 69, Glowing Autumn, Wholesome Stout, Green Dragon, Mortimer and Full Moon.

GOOD BEER GUIDE 1998

SILVER ANNIVERSARY EDITION

The latest edition of Britain's number one beer and pubs book goes on sale this month. It's the 25th edition and is the biggest and best ever!

560 fact-packed pages on the British beer scene:

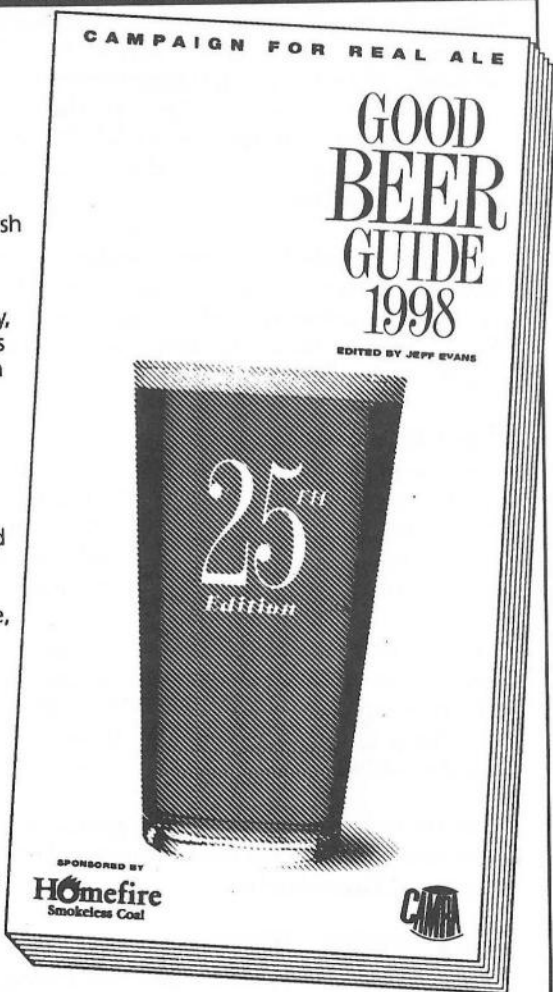
- 5,000 of the best beer pubs in Britain, arranged county by county, fully mapped and with all facilities highlighted, from accommodation and meals to family rooms, no-smoking areas and wheelchair access.

- Information on all Britain's breweries and the real ales they produce, from giants like Bass and Whitbread to the newest micros like DarkTribe in Lincolnshire, Man in the Moon in Leicestershire, Four Rivers in Tyne & Wear, Fernandes in Yorkshire and Flannery's in Wales. There are no less than **48** new breweries in the 1998 edition, in locations from Scotland to Cornwall.

- Even more tasting notes to help you find a favourite.

The Good Beer Guide is the book no beer lover can afford to be without and is ideal for holidays, business trips, days in the country or nights on the town.

Available from all good bookstores or direct from your local CAMRA branch, it is still priced at only £10.99. It's the perfect gift – or why not treat yourself and help us celebrate our Silver Anniversary!



Copies are also available direct and post-free from CAMRA at
230 Hatfield Road,
St Albans AL1 4LW
(cheques made payable to CAMRA;
credit card sales on (01727) 867201).

Like to bet?

From Fred Farnworth's photo of the White Horse at Moses Gate (*WD last month*) it's easy to get the impression that pubs and betting shops have always been neighbours - you sort out the racing form in the vault, write out the bet and then go next door with your money. In fact, betting shops are a fairly recent innovation, introduced when the law covering off-course betting was changed in 1961. Before then, the only way to put a bet on a horse (legally) was with a commission agent, a licensed bookie you had an account with. But a lot of punters used the 'back street bookies', who were illegal, but handy in the old streets of Manchester and other towns.

In the 1920s and 1930s it was an offence for a pub to be connected with betting on the gee-gees. Even allowing customers to write out their bets in his pub could get a landlord into trouble. But it wasn't always like that. In the first part of the nineteenth century, betting on the races was an acceptable pastime in certain pubs, quite distinct from other forms of gambling, such as playing cards or dice for money, which were strictly forbidden.

A well known Manchester betting house in the 1830s and 1840s was the Post Office Hotel on Barnes Street. Before the invention of the electric telegraph and before the railway network was established, the quickest way of getting news from one part of the country to another was usually by messenger on horseback. Racing results from



The Bay Horse, Thomas Street, in the 1960s

Chester and Doncaster arrived this way and for a time Jim Bake, landlord of the Post Office Hotel, rode from Doncaster to Manchester with the result of the St Leger. There was always a big crowd waiting for him in Market Street. Mr Bake did very well out of the Post Office Hotel. He retired from business at the age of 49, devoted himself to public work and ended up an alderman.

(The site of his pub is now covered by the relocated Marks & Spencer's and Barnes Street has been reduced to a ginnel off Market Street, between Brown Street and Spring Gardens.)

The law relating to public houses and betting on horses was changed when the authorities decided that racing was becoming less of a sport of kings and more of a vice of the working classes. In 1853 a law was passed banning bookmaking from licensed premises, although in Manchester things seem to have been allowed to carry on as they were for a number of years. The police don't appear to have done much about the 'list houses' as the pubs-cum-betting shops were known, until 1860.

Prominent among Manchester's betting agents was a gentleman by the name of Bartholomew Onley, who first kept the Bay Horse on Thomas Street. By 1860 he was mine host at the Manchester Arms,



Smithfield Market, the area of many of Manchester's 'list houses'. The pub is the Richard III on the corner of Edge Street, now the Market Restaurant

a beerhouse on the corner of Thomas Street and Tib Street (the car park opposite the Millstone now covers the site). Bartholomew regularly advertised in the newspapers that he was available to 'execute commissions on principal races throughout the year,' and he could be contacted at his 'residence', the Manchester Arms.

The residence, according to the police after a raid in February 1860, was also a 'notorious gambling house'. Fourteen men were arrested for playing a game called Hazard in a room upstairs and Bartholomew was fined £100.

The pubs and beerhouses in the Smithfield Market area (Thomas Street, Tib Street, Turner Street, etc) were targeted in the first big raid on Manchester's list houses in April 1860, timed to coincide with racing at Newmarket and a few days before the Chester Cup. Four landlords were among the fifty-four people arrested. (Their pubs were the Millstone, Bay Horse and White Lion on Thomas Street and the St Pauls Tavern on Turner Street).

The Manchester Arms was raided but the place was 'clean'. Bartholomew Onley had learned fast since his beerhouse was visited by the police two months earlier. He was well-connected and knew the value of a tip-off, something which also came to be appreciated by generations of back-street bookies!

THE MIDLAND BEER COMPANY

826 Manchester Road Castleton, Rochdale
near Castleton BR

FOUR REAL ALES

Burtonwood 99p a pint

Theakstons, Taylors and Guest Beers

Thatchers Cider

plus German and Belgian Beers

Lunchtime food Monday - Friday

01706 750873

Open all day

Home Brewing Revisited

Humulus Lupulus

Part Six : Water Treatment

Apart from lucky people who get their tap water from places like the Lake District, most brewers will find that their supply contains dissolved mineral salts of varying type and quantity. Since these have a profound effect on mashing and subsequent brewing stages, some form of water treatment is often necessary.

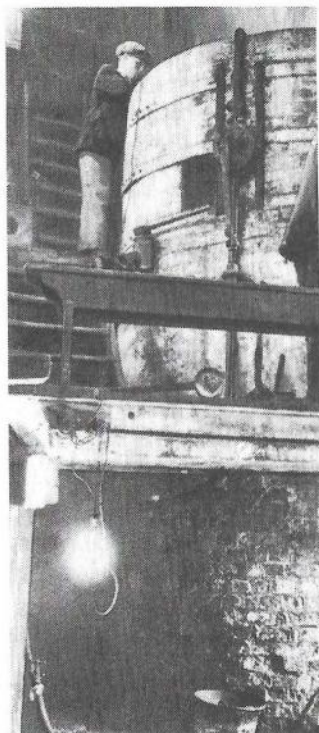
Writers on home brewing have been largely consistent in their advice, though the depth of treatment varies enormously. H E Bravery (1) simply says that hard water is best for pales and bitters, whilst soft water suits milds and stouts. Hard water is softened by boiling, whilst he advocates proprietary 'Burtonising' salts for subsequent treatment.

C J J Berry (2) says much the same thing, but names the hard water chemicals as calcium sulphate (gypsum) and magnesium sulphate (Epsom salts). He defines 'soft' water as 'London type', containing calcium and magnesium carbonates as well as chlorides, and advocates a teaspoon of salt in each four gallons of stout or mild.

Ken Shales (4) mentions the importance of pH; 5.0 to 5.2 being the optimum range, and the reaction of phosphates in the malt with calcium sulphate, to leave acid phosphates in solution.

Wilf Newsome (6) spends some time discussing how different geologies affect the mineral content of waters, with particular reference to Burton, London and Dublin. The last two contain alkaline chlorides, sulphate of lime, carbonate of lime, silica, oxide of iron and carbonate of magnesia, are described as 'less hard' than Burton water, and more suited to stouts, brown ales and milds.

By far the most comprehensive discussion is provided by David Line (5), who devotes a twenty-page chapter to water treatment. I would recommend this as further reading for those who wish to delve more deeply. Dave distinguishes between permanent (calcium and magnesium sulphates) and temporary (bicarbonates) hardness. Only the latter is reduced by boiling. He then looks at the effects of



sulphates, chlorides, carbonates and nitrates (which are undesirable). He finally gives a comprehensive table listing treatments for all types of water and for a wide range of beer styles.

Being one of the lucky recipients of Lakes water, my own treatments consist of simple additions. For bitters I use gypsum and Epsom salts. The former has limited solubility so I stir the liquor to get it into suspension before mashing. Epsom salts are highly soluble and must be used with caution - say one or two teaspoons per 4kg of malt - since they are a strong laxative!

For dark beers and stouts, I use calcium carbonate (chalk) and magnesium carbonate, again in suspension, as they are even less soluble than gypsum. I also add two teaspoons of 'Lo Salt', which is a 2:1 mixture of potassium and sodium chlorides.

Lagers are said to require very soft water. Lakes water straight from the tap, boiled to remove added chlorine, would fit the description exactly.

Recently, a voice of dissent has been heard. According to Graham Wheeler (11) 'much rubbish' has been written in both home and commercial brewing books about the benefits of water treatment. He dismisses the notion that dark beers prefer carbonate water and pale beers prefer gypseous water as 'a myth' and 'a load of old bunkum'. He attributes the alleged link between carbonates and dark beers to the fact that all London beers were 'soured' by various wild yeasts and other micro-organisms during long-term storage in oak casks which allowed some oxygen to permeate. High gypsum levels, as in Burton water, prevented these weaker yeasts from working and resulted in very stable beers, suitable for export. Modern examples of soured beers are given as Guinness Foreign Extra Stout and Rodenbach, achieved by blending an aged and very sour beer with a fresh one.

Graham, therefore, uses the same treatment for all his beers: Two heaped teaspoons of gypsum, half a teaspoon of common salt and half a teaspoon of Epsom salts. He boils the water before the additions, but he is treating chalky water. He cites pH 5.3 as optimum for mash efficiency. However, he suggests **not** adding gypsum if old style soured beers are the aim.

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
- 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
- 11 *Brew Classic European Beers at Home* by Graham Wheeler & Roger Protz, CAMRA

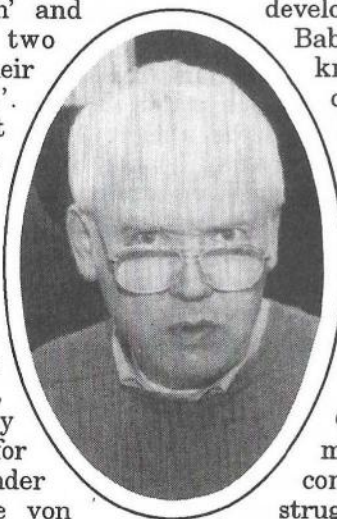
Rupert

Mr Grimm has not sold his second Slumley hostelry, contrary to much speculation and rumour. In a vehement denial, the loquacious Mr Grimm, when asked if he had disposed of the mini-tavern for development as a gymnasium for the proposed redevelopment next door, replied, 'No.' Mr Grimm, who was once voted 'The World's Nicest Landlord' by the East Grotley Barmies, is to continue to write his politically correct interactive fairy tales on the Internet. His much acclaimed successes so far include, 'Slush Grey and the Seven Persons of Restricted Growth' and 'Dreadlocks, the two mummy bears and their adoptive walrus'. Tavern owning, if not keeping, is to remain a major life interest.

Across the Nark Valley in nearby Grotley, a fairy tale of a different complexion continues to run. Leech's, formerly owned by Charlie Bass, but for many years now under the control of Carse von Spädspring is, as readers will be aware, to have its own baby beer factory. This has not yet happened and one wonders why. Von Spädspring has no lack of advisers. Hass Brickie, tavern consultant extraordinaire, is in tow and the elusive Mr Carthorse, beermaker to the Raj, has been spotted in the vicinity. Why has it

not yet happened? I think we should know. Are Hass and Carse spending too much time touring Snobley, viewing taverns which they might acquire, rather than developing an amber nectar emporium to knock your socks off? Answers on a postcard, please.

Perhaps they are jealous of Drabs, who have acquired premises in Snobley. It's in a former jeweller's and looks set to become the Carat & Chimp or possibly the Coconut & Crocidolite. This would follow on from the success of the Anthropoid & Apricot but begs the question 'What happened to "B"?' Could it be that Drabs have secretly developed a Blueberry and Baboon which we don't know about? Where could this emerging Banana & Barbary Ape be? We do need to know. The usual prize of ten pints of Jack Smugs will be given for information leading to a conviction.



Back in Central Grotley, Billy Shippon's middle class tossers continue their uphill struggle to save the 'Old Scrotes' against the pragmatic common sense of t'working class Council. Mind you, God's on the side of the middle class tossers, in the shape of the Cathedral boss, so I wouldn't be surprised if bolts of lightning struck the Town Hall at Christmas, bursting the inflated Santa Claus, if our worthies move the 'Old Scrotes'.

Branch Diary

Rochdale, Oldham & Bury

Tues 7 Oct 8.30, Branch Meeting, Two Tubs, Bury

Sat 18 & Sun 19 Oct, Weekend Social, Wye Valley Brewery and Hereford (See Branch Contact for details)

Tues 21 Oct 8.30, Committee Meeting, Hollins Bush, Hollins Lane, Bury

Sat 25 Oct, 5th Bury Beer Festival Meeting, 12 noon, Tap & Spile, Bury

Sun 26th Oct, 10k Fun Stroll, Tandle Hill Tavern (See Branch Contact for details)

Tues 28 Oct, WD collation, Flying Horse, Rochdale

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

Trafford & Hulme

Thur 2 Oct, Last of the Summer Beer Crawl. 8pm, Swan with Two Nicks, Little Bollington. Then Vine and Rope & Anchor, Dunham Massey. Finish at Railway, Broadheath.

Thur 9 Oct, Stalybridge Station Buffet. 8.13 train from Piccadilly. (Also trains from Victoria.)

Thur 16 Oct, Branch AGM, 8pm Queens Arms, Honey Street, Red Bank, followed by tour of pubs in city's Northern Quarter

Thur 23 Oct, Knutsford Crawl. 7.47 train from Altrincham for Builders Arms

Thur 30 Oct 8pm, Sale Crawl. Volunteer (Drabs), Cross Street (A56), followed by Bank (Banks) then area of Railway, Kings Ransom and Joules (Wetherspoons), Sale Station.

Contact: Roger Wood 0161 747 3987

North Manchester

Wed 1 Oct, Eccles Crawl. Top House 7pm, Old Bulls Head 8.30 (both Church Street); Lamb, Regent Street, 9.30.

Wed 8 Oct 8pm, Committee & Social, Pot of Beer, New Mount Street, Manchester

Wed 15 Oct 8pm, Branch Meeting, Beer House, Angel Street

Wed 22 Oct 8pm, Grapes, Liverpool Road, Peel Green

Tues 28 Oct, What's Doing collation, Queens Arms, Honey Street, Cheetham, 6pm onward.

Contact: Roger Hall 0161 740 7937

Contributors to this issue: Pete Cash, Sue Barker, Roger Wilson, Mark McConachie, Paul Roberts, Roger Hall, Steve Smith, Stewart Revell, Leo King.

Dave and Sue welcome you to the

QUEENS ARMS

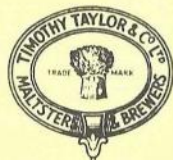
FREE HOUSE

Tel. 0161 834 4239

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

*Serving a large range of traditional ales supporting the
independent brewers*

**Batemans Mild & XXXB - Mitchells
Bitter - Old Peculier - Taylors Landlord
& Best Bitter - Bantam Bitter £1 a pint
plus weekly guest beers**

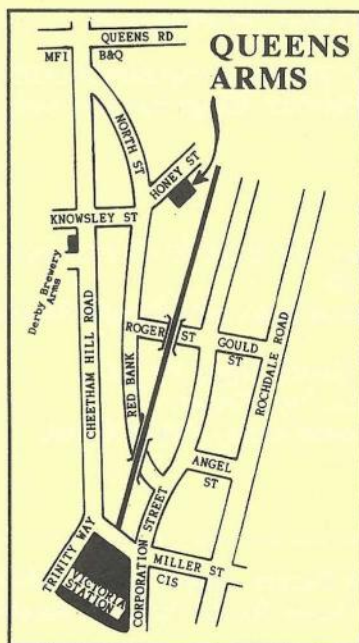


Westons Traditional Cider on handpump

*A large menu plus home-made specials
available seven lunchtimes a week*

Hot and cold food available until early evening

Opening Hours: 12.00-11.00 Mon-Sat; 12-10.30 Sunday



Children's play equipment in the Beer Garden, with swings, slides, climbing net, etc.

We have a Children's Certificate so families are welcome inside or in the Beer Garden.

Bar-B-Que for hire free of charge.

Bar Billiards, Backgammon,
Chess, etc.

General Knowledge Quiz Night
Tuesday. Beer Prizes

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