

25p

What's Doing

DECEMBER 1997



The Manchester Beer Drinker's Monthly Magazine

Mild Award for Beer House

Saturday 8th November was the Campaign for Real Ale's first ever National Mild Day. The North Manchester branch celebrated by presenting an award to licensee Idy Phillips at the Beer House on Angel Street, Manchester, in recognition of the pub's services to mild ale.

A regularly changing guest mild has featured at the Beer House for a number of years. On Mild Day, both the excellent Batemans Dark Mild (3%) and Reynolds Redneck (5.5%!) from the Davenport's Arms brewpub in Worfield, Bridgnorth, were on sale.

The photo shows Sal and Idy with their certificate and some of the many mild pump clips.



Christmas openings and City changes

Two major new pubs in Manchester are expected to be open for Christmas. The first is Edwards, a large café bar concept from Bass, occupying the ground floor of Westminster House on Portland Street, opposite Piccadilly bus station. The Boardroom pub next door is closed, so perhaps it is being merged with Edwards. Opening number two is on Deansgate, almost opposite the Sawyers. This one is to be a Hogshead on the ground and first floors of Grampian House.

The Ducie Bridge on Miller Street (Marie PubCo, *right*) is now selling Lees bitter at £1.40, replacing Wilsons. Up the road on Shudehill, Tetley's Hare & Hounds has chucked out the Tom Wood beer in favour of Holts bitter at £1.12. The Tetley mild and bitter are still on sale at £1.38 and £1.40.



Elsewhere in the city, Marston's Rothwells should be open again by the time you read

this. Was this refurbishment really needed so soon after opening? Let's hope they don't make a hash of it. Finally a development in the gay village. Hale Leisure, the people responsible for Barca amongst others, have bought Blooms Hotel on Bloom Street with a view to converting it into a pub with flats above.

With the closure of the pubs in the Shambles, the pub scene in the heart of the old city is seeing some drastic changes - but the picture ain't as bad as it was painted in last month's WD. The Mitre and the Crown & Anchor will remain. There are Compulsory Purchase Orders affecting the area, but the two old licensed premises are not affected, we are pleased to say. (*see Letters*)

Outside the city in Harpurhey, the Junction has replaced the low volume Boddies with smoothflow keg Boddies. Do not fear, though, the big sells - Holts and Lees bitters - remain and are in very fine form.

Finally, a startling event in Ancoats. Apparently the Cob o'Coal on Winder Avenue is no longer a burnt out shell and has reopened.

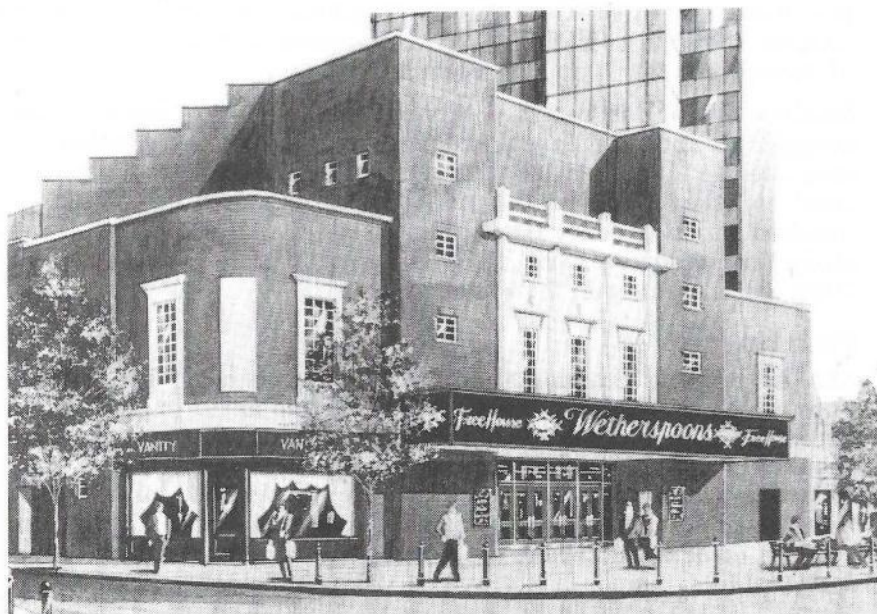
Wetherspoon in Rochdale

Paul Roberts

The former Regal cinema in Rochdale has been transformed into Wetherspoons' Regal Moon and was opened on 20th November by JDW boss Tim Martin.

The pub boasts all the features of a member of the JDW empire - plush surroundings and the no nuisance factor (no noise, smoke, kids or pool!). The vast lounge is not too different from the Moon Under Water in Deansgate, with a raised-level rear section. There is also an outdoor drinking area at the back and above the impressive bar is a Tussauds-like figure seated at the cinema organ. The standard range of JDW beers is on offer as well as the standard menu (two meals for a fiver, etc).

To attract serious real ale drinkers, JDW must look at its pricing policies for guest beers. While £1.80 may be acceptable within the M25 ring, it is downright exorbitant in the less affluent areas of Greater Manchester. I was also far from pleased, having paid that much for a pint of Hop Back Summer Lightning and watched a newly-trained barmaid pull it from the Hop Back pump, to be given a pint of darkish, quite sweet beer which was obviously not Summer Lightning! When I told a more senior staff member about this, he merely said 'Oh, that's Adnam's Extra - the wrong pump clip is on'. He walked away without offering to change the beer or refund the price difference - Adnam's Extra was at the 'bargain' price of £1.75! Given that the Company Chairman was only yards away, it was hardly an impressive start. Another negative point was the misuse of



the oversize glass. These 21oz glasses were sometimes little more than three quarters full, so despite the JDW claim of a full pint, the short measures were worse than those in standard brim-size glasses.

JDW claim that there is intensive staff training for a week before opening, so these problems should just not occur. If JDW are to succeed in the Northern towns and thus achieve their target of 500 outlets by year 2001, they must take a long and serious look at their pricing policy. Surely a maximum of £1.50 a pint would still give a very profitable return for the brewery. Also, with so many pubs in the region now, why not install London Pride as a standard beer as it is in the Southern JDW outlets - how about it Tim?

Trafford news

After being shut for several weeks, the Sale Hotel reopened in early October and, although obviously now a bit smarter, there does not seem to have been a great improvement. Now under the John Barras & Co banner, the pub has a large, open plan, horseshoe shaped bar with raised seating around the perimeter and a pool room at one end. Three real ales are advertised - Websters at £1.45, Wilsons at £1.62 and Courage Directors at £1.78. However, on a recent visit the Wilsons was not available and the Directors was not worth drinking. Food is stated to be available all day and early evening.

Pendlebury

It was reported in WD July that the Royal Oak on Bolton Road would soon be selling smoothflow. Well, the inevitable has happened and Worthington bitter is no longer available.

Sanders Wine Bar recently opened at the top of Station Road, occupying a former shop and extensive upstairs premises which were once used as a snooker hall. Unfortunately there is no real ale and it must be asked just who this new venture is aimed at. Within two hundred yards there are six pubs and a social club, some of which are struggling to survive, and it would appear that interest in Sanders Wine Bar is already on the wane.

Free house?

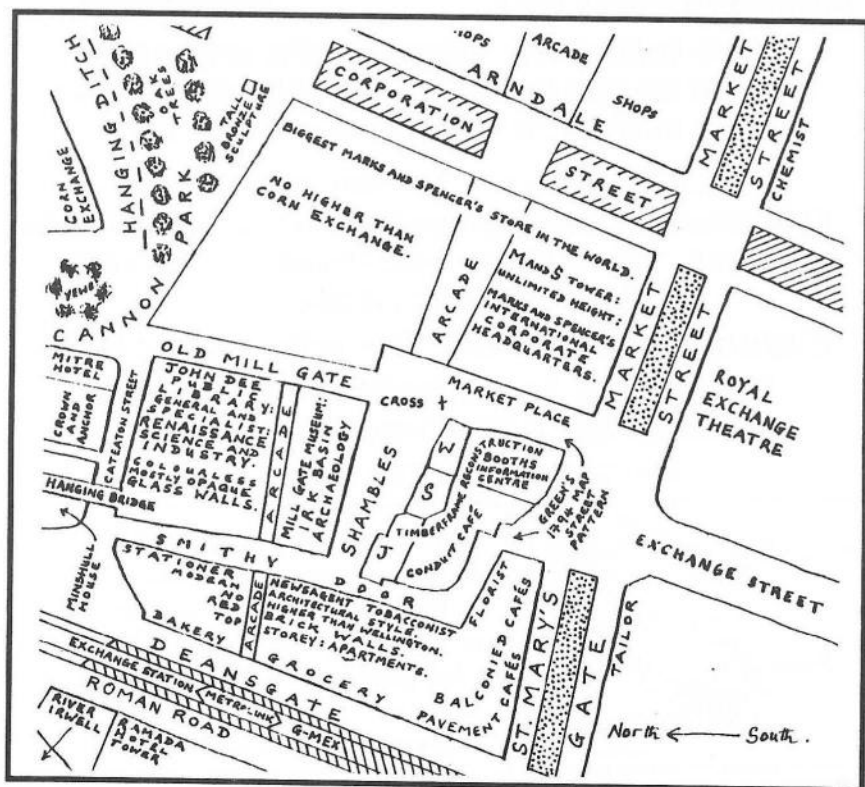
The Advertising Standards Authority is considering investigating pubs which call themselves free houses, but aren't really. A 'free house' is a pub which can sell beer from any brewery and the words shouldn't be used by pubs which are tied for beer supplies. CAMRA is collecting information on pubs which are abusing the term, such as those belonging to centrally managed pub chains. Details - pub name, address, owners, and where the term is used (eg on pub sign) - can be sent to Mike Benner, CAMRA Ltd, 230 Hatfield Road, St Albans, Herts.

News from Millennium City

Work is progressing on the site next to Manchester Cathedral for Millennium Ltd's version of the two Shambles pubs. As this edition went to press the cellar of the Rose beerhouse (see WD September) had been excavated so that a new Sinclairs can be built on top and part of the footpath to the rear of the Cathedral has been dug up to accommodate the new Wellington. The foundations for the Teletubbies adventure playground have been laid in the Cathedral Garden. (We made that last bit up, but you get the idea.)

Meanwhile, the 'Save Our Shambles' campaign continues. The Civic Society is supporting an alternative development plan which leaves the Shambles alone and instead of a new Marks & Spencers store and corporate headquarters sprawling across the site, proposes a smaller store with a separate tower of offices.

The campaigners' alternative to Millennium Ltd's concrete jungle includes the reintroduction of some of the old streets in the city centre, saving Cathedral Yard as an open space and retaining the old thoroughfares Cannon Street, Fennel Street and Long Millgate. Part of the alternative plan is shown below.





We're in the 1998 Good Beer Guide

COME TO THE ALL YEAR ROUND BEER FESTIVAL

THE BEER HOUSE

Angel Street, Manchester. 0161 839 7019

12 REAL ALES ON OFFER

including

USHERS BEST BITTER £1.05

DIRECTORS BITTER

MOORHOUSES PENDLE WITCH

plus

9 EVER-CHANGING GUEST BEERS

including A GUEST MILD



TWO TRADITIONAL CIDERS ALWAYS AVAILABLE
DRAUGHT BELGIAN KRIEK, LEFFE BLONDE, HOEGAARDEN &
MANY BOTTLED BELGIAN and other FOREIGN BEERS

GOOD FOOD - *Vegetarians welcome*

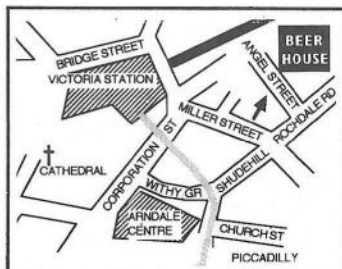
- ☐ Lunchtime food seven days a week ☐ Evening Meals 5 - 7 Friday
- ☐ Thurs 5 - 8 Choice of three curries (veg and carnivore) + rice £3
- ☐ Half price menus Monday lunch

Ceilidh Band every Tuesday from 9.30

Now taking bookings for Xmas lunches

OPEN ALL DAY MONDAY to SUNDAY

FREE PARTY ROOM AVAILABLE



Corrections to GBG '98:

- ☆ We open at 12 on Sunday
 - ☆ We do have a beer garden
 - ☆ We do not have a Laurel & Hardy Club (although it looks that way at times!)
- Shurely shome mishtake?**

Lions Hall of Fame

Ian Kenny

The White Lion on Worsley Road has been regarded for many years as the spiritual home of Swinton's Rugby League club. When the club began in the 1860s, players had their changing room at the pub and



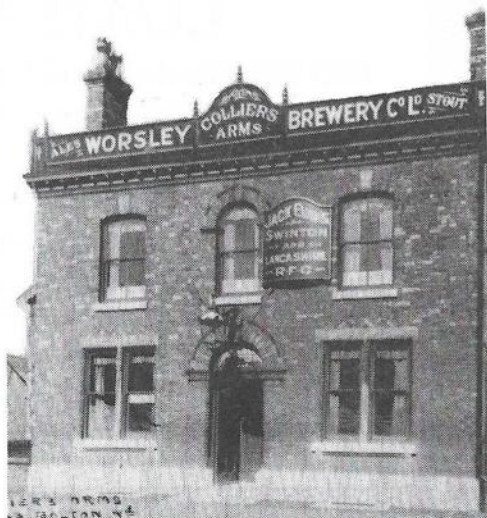
meetings were held there. The original ground was on a cricket field roughly where the present British Legion club stands on New Cross Street.

Earlier this year it was decided that a Hall of Fame, featuring eight of the club's most famous players, be set up at the White Lion. This display, partly funded by Robinsons Brewery, was opened by chairman Peter Robinson in August.

Of the eight men honoured, it is not surprising that several have connections with the pubs of the town. One of the earliest players

was Joseph Mills, the club's captain in the 1890s, and licensee of the appropriately named Football Hotel on Swinton Hall Road. The pub still stands and nowadays sells both Tetley and Boddies bitter. Mills later ran the Bulls Head in the town centre.

Jack Evans captained the side which won the Challenge Cup in 1928, by which time he was in charge at the Colliers Arms (*right*) on Bolton Road in Pendlebury, more familiarly known as the 'Dirt Hole'. This pub closed in 1938 and was situated just ten yards from the Newmarket, before the corner of North Dean Street.



Another of the team in 1928 was Martin Hodgson, who after retiring from the game ran the Black Horse, also in Pendlebury, during the 1940s. Sadly, this pub no longer sells real ale.

More recently we have seen the tenure of Alan Buckley at the Cricketers Arms on Manchester Road. Alan was licensee until three years ago, when ill health forced his retirement, but during his tenancy the Cricketers was included in the Good Beer Guide. It is still in the guide today, and excellent Holts mild and bitter can be enjoyed in a pub which takes its name from the site of the Rugby Club's original ground.

The display at the White Lion is in the rear lounge. There are potted biographies of each player, old photographs, programmes, newspaper cuttings, autographs and match tickets. At the bar you will find handpulled Hatters Mild, Old Stockport Best Bitter and Old Tom, together with bottle conditioned Worthington White Shield.

The White Lion is situated at the junction of the A6 (Manchester/Chorley Roads) and A572 (Worsley Road) and is easily reached from Manchester, with buses 12, 26, 35 to 38 providing the best service. Opening times are 12-4pm, 7-11pm (10.30pm Sunday), but if you are visiting the Hall of Fame, avoid Monday evenings, when the room is used by a local folk group.

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

POTY Time

The 1998 Pub of the Year Competition begins in January and WD readers are invited to submit details of suitable candidates for the award to their local CAMRA branches. CAMRA HQ has provided the following guidelines...

Community Focus Does the pub attract a good cross-section of local people? Are there lots of things going on? Look out for notices about local activities, games, outings, charity events. If the pub is central to the organisation of such activities, all the better.

Atmosphere This is intangible and therefore difficult to define. The easiest way to judge this category is by asking yourself, 'Does this feel like a nice place to be?'

Campaigning Does the pub appear to promote CAMRA values? Is cask beer given a positive push here? Is information offered about the ales sold? Does the pub seek to stimulate interest in the sorts of issues CAMRA is concerned about?

Quality of Beer The pub doesn't have to sell a wide range of ales to score highly. A pub selling one or two beers in top condition is infinitely preferable to one offering seven or eight mediocrities. Also, the fact that a pub is a tied house shouldn't be held against it.

Style/Decor Is the decor appropriate to the type of pub? Does the style show respect for the building? Factors like imagination, taste and restraint all come into play. Pubs don't have to be picture-postcard, unspoilt rural gems to score highly here.

Service and Welcome Is the service prompt, efficient and friendly? Do you get full measure, or at least a top-up without having to ask? Does the person serving you seem to regard you as a human being rather than just a source of revenue?

Value for Money (in relation to the pub's particular area). How do prices compare with others in the vicinity? Is there evidence of special offers, happy hours, etc?



Real ale gain for Swinton

Pete Cash

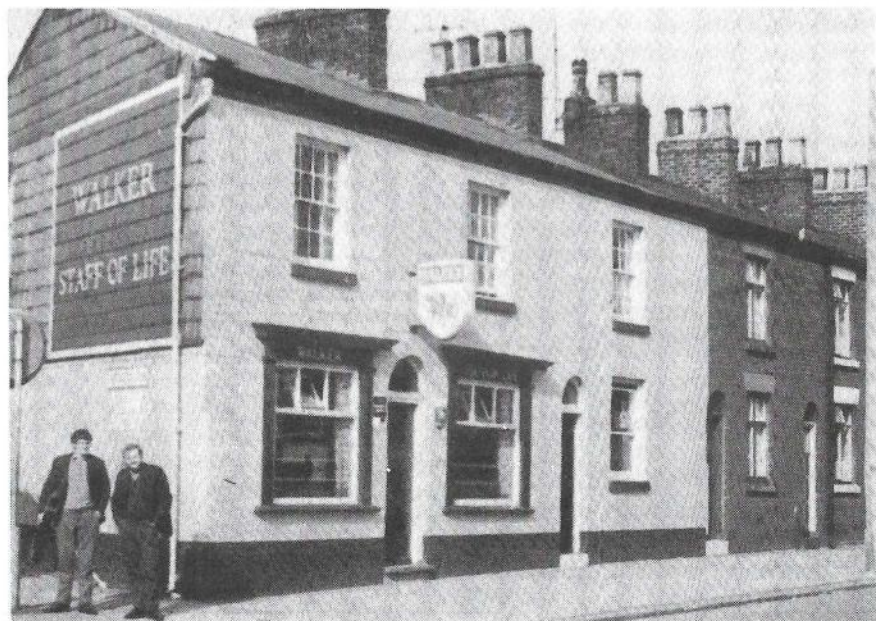
The Staff of Life, Swinton, reopened after refurbishment on 31st October and real ale has returned for the first time in twenty years.

Burtonwood bitter (3.7%) at 138p and Top Hat (4.8%) at 160p are dispensed from three handpumps on the bar, which has been moved to the left hand wall, the window behind having been filled in. The interior has been opened out, but the separate identities of the lounge and vault have been retained by carpeting to the left of the entrance and polished floorboards to the right.

Darts feature strongly, with ladies' night (two teams) Mondays, Manchester board Tuesdays and London Board Thursdays. A Wednesday quiz and DJ Fridays and Saturdays complete the entertainment. Landlady Pauline Carey serves lunches comprising home made pies for only £1.50; pensioners get a sweet included at no extra cost. Food is served 12-2pm. The pub is open from noon to 11pm (10.30pm Sundays).

The last time the Staff of Life offered real ale, apart from a short period under Tetleys, was in the late sixties/early seventies under licensees Lol and Gladys Bluer. In winter, four Walkers ales were available: dark mild, best mild, bitter and Falstaff.

The photo shows two of the adjoining cottages before they were demolished. The two characters on the corner later became prominent members of CAMRA North Manchester branch, though this picture dates from 4 BC (Before CAMRA).



Letters

Crown & Anchor and Mitre

Sir - I wanted to write and take issue about the content of the article in the November issue of What's Doing.

You are badly misinformed. The City Council has no proposals to either compulsorily acquire and/or demolish these two fine and historic buildings.

The two buildings stand in the medieval quarter of our great City Centre and the rebuilding Masterplan which is currently being implemented following last year's terrorist bomb explosion proposes nothing more than the **enhancement** of the buildings and the area in which they stand. The only property that is to be demolished in the area is the 1970's concrete Shambles Square development, a proposal which has received widespread support.

Howard Bernstein, Deputy Chief Executive, Manchester City Council

The wonders of Wetherspoons

Sir - In reply to Michael White's letter in WD November, I would like to explain my support for the JDW chain and, I hope, end our correspondence until the pub opens next spring!

I volunteered to attend court and support the Wetherspoon application because I believe in a free market and that customers should be given as much choice as possible in where they eat and drink. I welcome any developments that boost the prosperity of the town, whether they be places I would visit or not, and the new Wetherspoons will turn an eyesore into a very attractive building.

One of the many points I raised in court was a smoke-free atmosphere, although I did not use the word 'godsend' (as reported in the *Middleton Guardian*). I also pointed out that Wetherspoons never filters beer back - a disgusting practice which CAMRA refuses to condemn. The firm always guarantees a cool pint (54°F) - a very rare find in the hot summer months. The pubs are guaranteed to be free from pool tables and any form of music, and good-value meals are available throughout the day. JDW guarantee a full pint, using only oversize, lined glasses and they don't sell alcopops. While JDW prices are good value generally in the UK, they will never threaten John Willie Lees' very low local prices, which is what Lees were most concerned about.

I stressed to the magistrates that while I would visit the new pub 'occasionally', I would continue to frequent my Lees local, which serves excellent beer at a low price in a convivial atmosphere (despite the 'low' jukebox!).

Regarding Michael's comments about the crowded Moon Under Water

in Manchester, there are three separate bars - two downstairs and one upstairs. The upstairs bar is usually quiet and there is never a problem getting a drink - even at weekends the staff are normally queuing to serve the customers! It is several years since I worked in Manchester, but I remember on Friday nights after work, all pubs (Shambles, City, Vine, Tommy Ducks, etc) were about six deep at the bar and getting served was almost impossible - this does not happen at the Moon Under Water.

I don't know how I can possibly be accused of being anti-John Willie Lees when I have been criticised over the years in these pages for my continuous praise of my local brewery, having described Lees as the best beer in the North West and one of the few decent pints to be found north of Chiswick. I sampled the Jumbo Ale within hours of it being on general release, when it was on sale in only two pubs in the area and I tried both. Even the landlord of one agreed with me that the beer was bland and lacked any significant hop taste. He said it should not have been called a bitter as it was too dark and malty. I did not try subsequent batches, but I heard that they had more bitterness. Perhaps Lees had taken heed of the initial feedback and added hops to the second and subsequent brews! I look forward to trying the 'Ruff Yed' - at 5% and light coloured it sounds promising.

Paul Roberts

The BEER HOUSE

Angel Street, Manchester. 0161 839 7019

LANCASHIRE FESTIVAL

Thurs Nov 27th - Sun Nov 30th

**BEERS FROM NEW AND ESTABLISHED
LANCASHIRE BREWERIES**



**Traditional Food
Lancashire Cheeses**

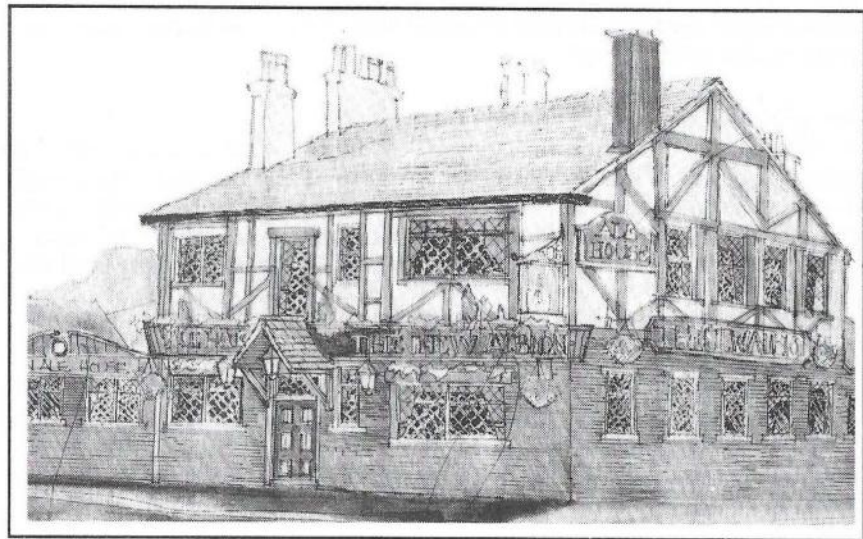
Lancashire Day 27th November

Friends of Real Lancashire

Little Hulton

Stewart Revell

After being closed for twelve months, the Albion at the junction of Hilton Lane and Manchester Road East is being transformed into a free house called the New Albion (*below*). Tetleys have sold the pub to MGR Leisure, who expect to have the pub open by Christmas. Three handpumped real ales are promised, from a range of Theakstons mild and bitter, John Smiths, Courage Directors and Websters bitter and Green Label.



The Dun Mare, a Tetley/Walkers outlet and a Good Beer Guide entry for years, has gone 'smooth'. On a recent visit only Tetley and Calders Smooth were available - the traditional Walkers had run out, although a new barrel was expected. Very sad for a pub which was once well known for its traditional outlook.

The Stumble Inn (late Raven) on Cleggs Lane was recently displaying a large poster advertising the fact that the tenancy of the pub was available.

Charlestown

The lounge of the Charlestown (Lees), Charlestown Road, Blackley, opened officially on 7th November (see WD Nov). Very nice it is, too, with a new bar, various seating areas around it and a small stage. Work on the vault began the week after, but this room should see little change other than redecoration. Outside seating is provided at the front and at the rear is a patio-cum-beer garden. All this and Lees fine ales and you have the Charlestown looking better than it has for years.

Saddleworth Sojourns

Steve Smith

Part 2b: Delph, Denshaw, Diggle & Dobcross *continued...*

Green Ash Hotel, *Denshaw Road, Delph*

A plush, modern hotel, bar and restaurant, somewhat isolated between the Golden Fleece and the Royal Oak, and brilliantly illuminated at night. This is a recent addition to the real ale scene, selling Tetley bitter and McGuinness Best Bitter (probably the guest beer). The interior is pleasantly decorated, with wood panelling and comfortable seating around a small bar. In the entrance foyer is a scale model of the hotel.

Hanging Gate, *217 Huddersfield Road, Diggle*

A 'Wm Stones Free House', according to the wall outside, with an interesting use of a miniature five bar gate as the inn sign. It's a basic drinkers' den, opened out inside, and at times it can be smoky, noisy and decidedly busy. There's a good atmosphere in which to enjoy a drink, but it's a pity that Worthington Best Bitter is the only real ale.

Horse & Jockey Hotel (R.I.P.), *Huddersfield Road, Delph*

This place, high on the moors in the area known as Bleak Hey Nook, has been closed for several years, its future uncertain. There was once a fine selection of real ales in a 1940s setting. The pub appeared frozen in time - old furniture, an old radio set, a musty smell and a tatty look. Beers were dispensed in one room and served through a hatch to customers in the other two.



Old Bell Inn, *1 Huddersfield Road, Delph*

A former coaching inn (*left*) close to the crossroads, with a neatly furnished interior and comfy lounge area. There are lead-latticed windows, a decorated rose motif around a frieze, old oak beams and an interesting tapestry depicting a country scene. Other items include a stuffed fox's head, a hunting horn and porcelain sanitary wares (including a jerry) atop the small rectangular bar. Beers are Robinsons Best Bitter and Taylors Landlord.

Printers Arms, 20

Oldham Road, Denshaw

A well-presented, black-and-white fronted building on the main thoroughfare. There's a separate eating area and pleasantly furnished rooms, one of which is called the 'Dog Room' - with porcelain pooches and framed pictures. An impressive jug collection hangs from the beams. Up to six real ales are



sold and on my visit these were Courage Directors, John Smiths, Ruddles and Boddingtons bitters, Flowers IPA and Morland Old Speckled Hen.

Junction Inn, 2 Rochdale Road, Denshaw

A smartly-bedecked Lees showpiece house at the village crossroads. Over threequarters of the lounge is devoted to diners at weekends. There are low beams, brick archways, framed prints, banknote collections and theatre posters on the walls. There is a separate vault for the more serious drinker and games fanatic. Beers on offer are the usual mild and bitter plus Lees' winter ale, Moonraker (electric dispense, unusually), and the seasonal Jumbo Star.

La Pergola, Rochdale Road, Denshaw

A Whitbread Inns hotel and restaurant complex with no real ale.

Navigation Inn, Wool Road, Dobcross

An opened-out local close to the Huddersfield Narrow Canal (currently under restoration). One of several former Bass houses in the area, now selling good Banks's bitter and mild, together with Marstons Pedigree and Morrells Varsity (possibly a guest). The accent is on food, which can be enjoyed in comfortable surroundings. There are smart furnishings and pictures of brass bands on the walls, and the pub's musical connections include a service for the restoration of old instruments.

Preston front

The two ex-Matthew Brown pubs in Preston which are selling Holts as a guest beer (WD last month) are the Market Tavern on Market Street and the Old Dog Inn on Church Street.

Now & Then

Rob Magee

No.102

Kings Arms

74 Ashton Road, Oldham

Up on Lees New Road on the edge of the Holts estate near Oldham there is a Burtonwood pub called the Red Rose (*below*). The red rose is the emblem of Lancashire, but the choice of name for the pub has more to do with a former Salford Brewery than with waving the Lancastrian flag near the old Yorkshire border.



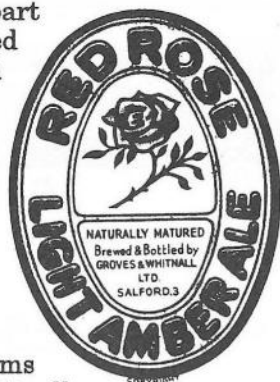
The pub was built in 1964 for Groves & Whitnall of Regent Road, Salford, then a subsidiary company of Greenall Whitley but still producing their trademark Red Rose Ales, and the licence came from an old Groves & Whitnall house called the Kings Arms on Ashton Road.

The Kings Arms opened in the 1820s and was one of the first buildings on Ashton Road, which had been constructed across the bottom of Primrose Bank, the original, narrow and winding route into Oldham town. The pub was first called the Pitt & Nelson; it was the



Kings Arms by 1834 and the name stuck, apart from a few years in the 1840s when it was called the Queens Arms in honour of the young Queen Victoria.

The earliest reference to a brewery connected with the pub comes from 1894. J W Lees were the leaseholders and a survey in the same year noted that the Kings Arms had six drinking rooms and four bedrooms and two horses could be stabled in the yard.



Early in the twentieth century the Kings Arms was acquired by the expanding Groves & Whitnall Ltd. (In the ten years before the limited company was formed in 1899, the brewery managed to take control of well over five hundred licensed houses, most of them in Manchester and Salford.)

Greenall Whitley took Groves & Whitnall over in 1961 and they kept the Regent Road Brewery going until the 1970s. Fred Langley was the last licensee at the Kings Arms and when the old pub closed he moved from there to open the Red Rose on Lees New Road in December 1964.

Fifty Best Pub Crawls

That's the title of a book being compiled by Barrie Pepper for publication at Easter 1998. CAMRA members are asked to send Barrie ideas for suitable crawls, which he edit and write out in his best joined-up. A typical crawl is about a mile-and-a-half long and contains six pubs, with a couple of 'try-alsos'. Information on public transport connections and places of interest along the route - churches, castles, museums, curry shops, etc - is also useful. A sketch map is necessary (this will be redrawn properly) and photos are welcome, but not essential.

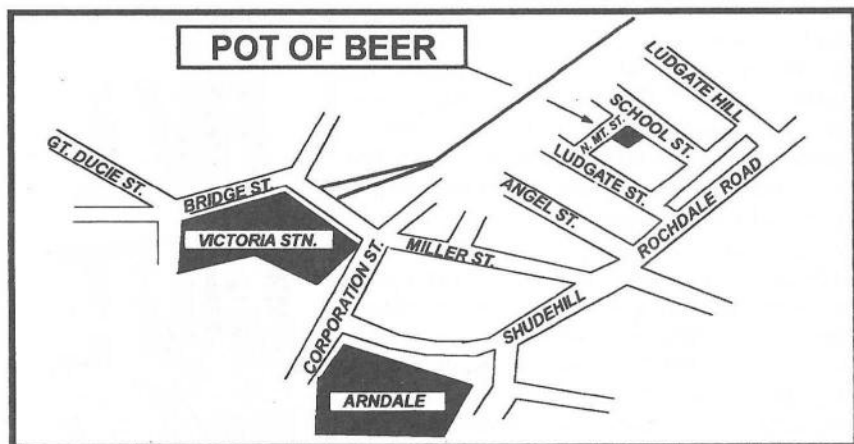
If you would like to contribute to a book on the country's great pub crawls, send your ideas to Barrie Pepper, 58 Elmete Hill, Leeds LS8 2NT.



POT OF BEER

36 NEW MOUNT ST.
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- ✓ 4 GUEST ALES EVERY WEEK
- ✓ ROBINSONS DARK MILD
- ✓ HOEGAARDEN WHEAT BEER
- ✓ TRADITIONAL CIDER
- ✓ SELECTION OF WINES & MALT WHISKIES



FOOD NOW AVAILABLE
12 TO 2 PM, MONDAY TO FRIDAY !

Oktoberfest '97

Beinlos

Oberbürgermeister Christian Ude opened the 164th Oktoberfest on Saturday 20th September. At 12 noon he tapped the first barrel (with three strokes - he already holds the record for this achievement) and 96 seconds later the Minister President of Bavaria, Edmund Stoiber, was enjoying the first 'Maß' of the 'fest.

Despite good weather, only 6.4 million visitors (500,000 fewer than last year) turned up to drink 5.2 million litres (5.3 million in 1996). 84 oxen were consumed off the spit, which was two down on last year, but the chicken population did not get off so lightly and their numbers were depleted by 600,000 - roughly the same as last year. Likewise, a quarter of a million pairs of pork sausages were eaten.

A 'Maß' (litre of beer) cost between DM10,20 and DM10,90 (DM9,80-DM10,50 in 1996). The 'Wies'nhit' was *Samba de Janeiro* - Mediterranean summer holiday songs tend to take over the Oktoberfest every year.

The big debate this year was over 'Handys'. (mobile phones) - should they be banned from the Oktoberfest? One gentleman complained to the local paper that people were even using them in the gents toilets!

People were asked which beer tent they would be visiting and as ever the Augustiner Bierhalle came out way ahead with 24%. The Ochsenbraterei (Spaten) was second at 15%. But 30% of the Munich locals who were questioned this year stressed that they would be avoiding the Oktoberfest altogether!

The Oktoberfest continues to become more of a glorified pop festival than the traditional festival it was a decade ago. My advice is, once again, by all means visit Munich, but outside the Oktoberfest time!



Home Brewing Revisited

Humulus Lupulus

Part Seven: Grains and Adjuncts

As I said in Part Two, the main ingredient for most home brewed mashed beers is Pale Ale malt. This is true whatever style and colour of beer is intended; the variations are achieved by the inclusion of smaller proportions of other grains or other materials known as adjuncts.

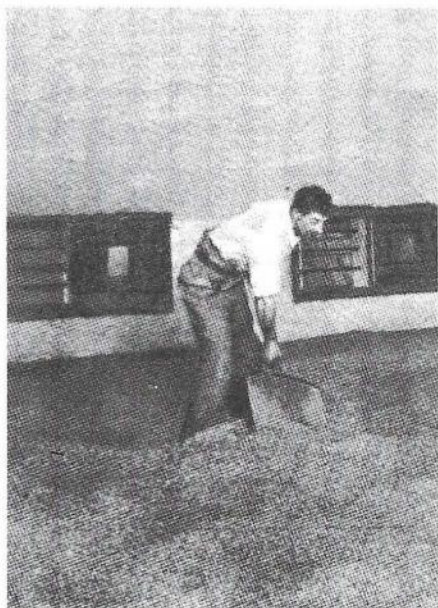
All the authors I have reviewed agree on this, except for H E Bravery (1), who produced some bizarre recipes. A point on which they are unanimous is that malting at home is not really sensible. Dave Line (5) says that to attempt this you must be a thoroughbred purist, drunk or seeking grounds for divorce.

Raw barley is not suitable for brewing, consisting mainly of unfermented starch. It must be soaked in water to start germination. Growth is then carefully controlled via temperature and humidity, either by spreading and turning on a traditional 'floor', or in large, slowly rotating drums. At a critical point of growth, the germination is halted by drying in warm air followed by 'kilning' at 140° to 160°F, depending on the type of malt.

Lager malt is kilned at the lowest temperature and retains a very pale colour, whilst Pale Ale malt is slightly darker. Even higher temperatures produce Mild Ale, Brown and Amber malts. As the kilning temperature increases, the enzyme activity is reduced; thus lager malt has a high activity whilst amber malt is quite low.

Until quite recently, these darker active malts were not available to the home brewer. However, some suppliers, notably Brupaks (12), now list Mild Ale malt (EBC6) and Amber malt (EBC90) amongst the many grains they supply in half-kg, 3kg and 25kg packs. These include some interesting German malts for making specific continental beer styles.

The EBC is a European unit of colour measurement and grains can range from as low as 2 EBC (Pilsner malt) to 1550 EBC (Roasted Barley).



I have yet to try brews using Mild Ale malt or Amber malt as main ingredients; possibly I will cover these in the future. Meanwhile, most British beer styles can be produced using pale malt as the source of most of the fermentables, whilst various grains and other adjuncts in small amounts ring the changes in terms of flavour and colour.

It is useful at this stage to list the more common grains along with typical EBC values where appropriate. These are: Pale Ale Malt (5), Wheat Malt (3), Crystal Malt (120), Chocolate Malt (800), Black Malt (1400), Roasted Barley (1550), Flaked Barley, Torrefied Barley, Torrefied Wheat, Flaked Maize, Flaked Rice, Flaked Wheat, Sugars from white household (sucrose) to dark sugars and caramel.

Next time I will discuss the effects of some of these adjuncts.

Bury Beer Festival

Sue Barker

The organisers would like to thank all who attended, or worked hard to help run, the Seventeenth Bury Beer Festival.

Apologies to those who had to queue a little longer than usual on the Friday evening - the venue's capacity is only 300 people at any one time and our event is more popular than that! Thank you for your patience and we hope it was worth the wait. 105 people took the trouble to complete the 'Beer of the Festival' nomination slips. After discarding the incomplete, illegible or just plain silly (I mention no names, but a certain 'gentleman' from Marple knows who he is!) there were votes for 39 beers. The overall winner was Hopsmacker, from new brewer Julian Taylor of the Church Inn at Uppermill. Given the involvement of our bar/beer manager Peter Alexander in the creation of this brew, our guess is that he's going to be fairly smug for the next few weeks. The names are in the hat and the lucky winner will receive a T-shirt through the post soon.

Finally, thanks to Ruth for having the thoughtfulness to bring a toaster to the dismantling session on Sunday morning - her toast and marmalade kept us going!

Contributors to this issue: Paul Roberts, Steve Smith, Mark McConachie, Keith Egerton, Pete Cash, Sue Barker, Alan Ainsworth, Ian Kenny, Roger Wood, Roger Hall

References

- 1 *Home Brewing Without Failures* by H E Bravery. Max Parrish, London
- 5 *The Big Book of Brewing* by Dave Line, Amateur Winemaker/Argus Books
- 12 Brupaks, 2 Kennedy Avenue, Fixby, Huddersfield HD2 2HJ (suppliers to home brew shops)

Rupert

I feel that I must apologise on behalf of Mr Nestfeather for information which has been given to What's Doing which turns out to be far from the truth. Readers may have gathered the impression in recent months that the Old Scrotes were to be demolished brick by brick, transported to their new site and rebuilt in a slightly different arrangement. Not so. What Eddy failed to spot was that the Old Scrotes are on a concrete raft. This dates back to the last time they were moved - raised 4'9" to fit in with the new shops. Bingo! All you need to do is to fit four big eyelets, commission a big crane, hook it up and swing it to the new position.

And who spotted this? That's right, it was Tubs Caries and Charlie Super of Opening Tripe fame. What then of the proposal to reconfigure the two hostelrys in their new position? Well, OK then. What could be simpler than to cut them in half with a chain saw, brick up the common staircase which might be exposed, fit eight eyelets to the concrete rafts and swing them over separately. Of course, they had to wait until most of the demolition had taken place. You wouldn't want eleven-and-a-half thousand tons of mediaeval

masonry swinging about a hundred feet above your head, would you? But, the principle is sound. After all, they move bigger things than the Old Scrotes, don't they?

Charlie Super, through his organ, has at times accused What's Doing of lies, half-truths and dissimulation. I can only sympathise with him and offer my sincerest apologies for vilifying him, his publisher and his organ in the past. All What's Doing's reporters have had their knuckles rapped and Eddie is contrite. We must concede that Opening Tripe is the foremost purveyor of ale-related truths in Grotley. WD has fallen behind the times. Does it have a website? No. Opening Tripe has a website which is updated as frequently as every six months. It can be visited at <http://www.smcrap.ok>.

Beinlos seems to have been getting a lot of stick recently. You'd have lost your marbles if you'd had to drink ten pints a night and go to twenty Krautley bierfests. New megapubs are lovely, really, and don't take trade from anyone. Beinlos is not best buddies with the boss and has no shares at all in any tavern-owning companies. Have pity on him and lay off, please.

White Horse

As WD went to press the builders were still in the White Horse on Worsley Road, Swinton. Can we expect yet another 'young people's pub' which adds to the Bluebell, the Bridgewater and the Cock and effectively disenfranchises 90% of the population of an area of over a square mile?

Branch Diary

Rochdale, Oldham & Bury

Tues 2 Dec 8.30pm, Branch Meeting, Hogshead, Oldham

Tues 9 Dec 8.30pm, Christmas Social, Woodthorpe Hotel, Bury Old Road, Heaton Park

Tues 16 Dec 8.30pm, Committee Meeting, Tandle Hill Tavern

Tues 30 Dec 8.30pm, WD Collation followed by Drown the Turkey Crawl, Flying Horse, Rochdale

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

Trafford & Hulme

Thur 4 Dec, Timperley Survey. 8pm Gardners Arms, Deansgate Lane, then Hare & Hounds. Finish Quarry Bank

Thur 11 Dec, Altrincham Crawl. 8pm Railway, Hale, then Tatton Arms, Bakers Arms, Railway, Altrincham.

Thur 18 Dec, Christmas Curry. 8pm Albert, Walmer Street (opposite Shere Khan, by Wilmslow Road)

Contact: Roger Wood 0161 747 3987

North Manchester

Wed 3 Dec, Central Manchester Survey. Start Hare & Hounds, Shudehill, 7pm.

Wed 10 Dec, Committee & Social, White Swan, Swinton, 8pm

Wed 17 Dec, Branch Meeting, Crescent, Salford, 8pm

Tues 23 Dec, What's Doing Collation, Queens Arms, Honey Street, Cheetham, 6pm onward

Sat 27 Dec, Christmas Crawl & Curry: Lass o'Gowrie, Charles Street, 12 noon; Footage & Firkin, Grosvenor Street, 1.30; Albert, Walmer Street, 4pm. Curry to follow

Wed 7 Jan, Atherton Crawl, Atherton Arms 8pm, Wheatsheaf 9pm

Contact: Roger Hall 0161 740 7937

WHAT'S DOING contributions should be sent to the editor c/o 88 Ringley Road, Stoneclough, Radcliffe, Manchester M26 1ET, to arrive no later than first post on 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'.

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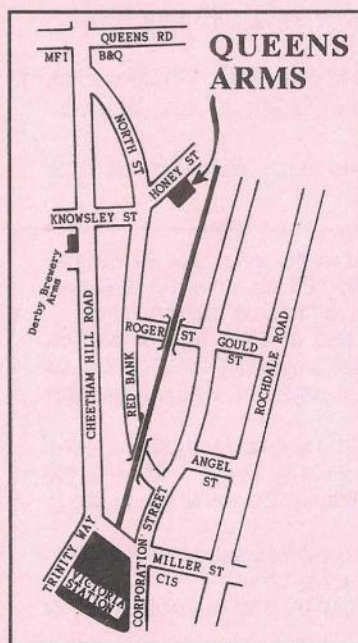


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