

25p

# What's Doing

JULY 1998



The Manchester Beer Drinker's Monthly Magazine

## Cool Ale

The Bargee Inn at Monton should now be offering Banks's latest attempt to get younger drinkers to try cask conditioned ale. Cameron's ruby-red Strongarm (4%) is served several degrees colder than the normally recommended temperature of 13°C. This will be achieved using a line chiller; the beer in the cellar is conditioned and stored at the normal temperature. In theory it would be possible to attach a second line to the same cask and offer unchilled beer alongside the cold version, but this might prove confusing at the point of sale.

Cryophiles are already well catered for at the Bargee; the Zamek lager (see WD May '97) is served in pre-chilled glasses from a frosting cabinet.



## Out and About

*with Grogard*

Here's a cheerful beginning. The Woodman (*below*) on the Oldham/Manchester Road at Hollinwood is displaying Lees' latest, Archer Stout on handpump. To those who remember the recently demised bottle version with affection, I must point out that the name and colour remain the same; everything else has been changed to confuse the innocent drinker. The original version was a modest 3.5% and very much a sweet stout. The revised version is an impressive 1048 og, smooth and dry tasting, with a very reasonable selling price of £1.40 per pint. I have sampled the earlier Jumbo and Ruffied and, in my opinion, this is the best of the three.

Archer is also on sale at the Black Swan, Mumps Bridge, Oldham, at £1.40 and at the Swan on Lees High Street at (wait for it) £1.

Which leads me on to another bit of news. A hop and a jump from the Swan in Lees is the Red Lion, formerly owned by the Devonshire PubCo and now acquired by Pubmaster, along with the New Museum in Henshaw Street and the Moorside Inn, Ripponden Road, Oldham. Pubmaster say they are committed to improving the quality of their houses. About the Moorside and the New Museum I can't comment, but the Red Lion is not my definition of a quality pub, full of bandits (the machine kind), fizz dispensers, crashing music systems and a giant screen ideal for hours of world cup watching. Room, I would say, for plenty of improvement.



Now the bad news. The Sun Mill Inn on Middleton Road, once something of a real ale flagship, has had its handpumps replaced by a battery of black plastic flippers. One consolation is that the en-suite aquarium is still superb.

So on to Oldham's latest flagship, Wetherspoon's Up Steps, recently opened on High Street. I wonder if I am the only one to be less than happy with the place. Some of the hundreds of 'wall filler' books make interesting reading, while the food on offer is no doubt tasty and fairly priced, but - the big but - I am not impressed so far by the choice of real ales, which is what it's all about.

Shortly after opening they announced a beer festival with an impressive list, most of which never materialised in the wood-panelled precincts, while others hung on for a week or so - no doubt to clear the cellar. Now the guest ales are down to a choice of two, hardly scratchers' heaven, while the regulars are the inescapable Theakstons and Boddingtons, two beers which have definitely seen better days, counterbalanced by the pleasant Thwaites mild (£1.15) and the heavy-duty Courage Directors (not too bad at £1.54). I nearly forgot the Sundance, a Marstons creation, though I'm not sure quite what it is. About 1050 og, sweetish with a hybrid lager/bitter character; but then everyone to his own taste.

### **When is a change not a change?**

It's an odd situation when you like a pub and yet hardly ever pass through its portals. The Hogshead on Union Street, Oldham, is a case in point. Cosy in winter with a log fire (before some twit complained), hard wooden settles guaranteed to produce pins and needles in unmentionable parts of the anatomy, interior walls modelled on the exterior of the average Victorian terraced sanitation module, plus a skipful of tatty bric-a-brac symbolic of the theory that grot is good.

I even managed to ignore the landlord's eccentric headwear and put up with the 'sold out' and 'coming soon' labels foliated all over the guest ale pumps. It's curious that the resident Boddingtons was rarely, if ever, out of stock, nor was that irritatingly named Abroad Cooper. But what really irritated was the 20/30p overcharge on the guest ales. The landlord might agree on this but then say his hands were tied and the prices were all set by the suits at Wetbeds head office.

So for the past year I ignored the place until I heard that it had been bought by another pubco and renamed the Buck & Union, so I thought I'd try it out. New management, new price policy maybe, I hoped. Then, when I investigated, the decor was unchanged, four ales were off and the guest ale, Hambledon Stallion, was £1.91. The more things don't change, the more they definitely remain the same, or words to that effect.

## Plan B - Ashton

Last year I missed the Stockport Beerfest so on the last Saturday of May I stationed myself half-way down the Oldham/Ashton Road to await the express. After forty minutes of dry-mouthed impatience I uttered two short words to myself (a verb followed by a pronoun) and jumped on the next bus to Ashton. Plan B was now in effect: a quick tour of some of my favourite watering holes, and some maybe not.

Passing by the Foresters Call I noticed a sign advertising bitter at £1. It turned out to be Thwaites, though it didn't remind me of anything I'd drunk from that brewery before. But only a minute down Old Street is the Witchwood, so in I went to mix with the 'heavy metallers'. How charming it was to observe a large gentleman in a ponytail studying a motorbike manual at the bar. I do love tradition. Anyway, the two guest ales were May Belle from Hanby (4.5%) at £1.46 and Thunderstruck from Moorhouses (5%) at £1.50. The first with a flowery aroma, the second more in the tradition of an old-fashioned strong bitter, with a malty character. Both were well kept but slightly warm. Now on to the Station.

This is definitely a pub I should visit more frequently. A jukebox certainly makes a difference, especially when there isn't one pounding out the decibels. Good ale deserves tranquillity. I prefer the conservatory, in the shade. Most of the guests were out in the garden, toasting their collective epidermii and resembling a convention of sun-dried tomatoes.

The guest beers were superb; Old Herbaceous from Church End (4.5%) at £1.56 was deliciously fruity without being too sweet, Vale Pale Ale (4.6%) at £1.56 was slightly dryer and hoppier. I was settling comfortably in my corner when the word was given, 'We finish serving at four.' So one more call.

It had to be Wetherspoons, at least for comparison purposes with the Oldham model. I was impressed by the



contrast between the narrow frontage and the extensive interior, but no wall books here. Perhaps literacy hasn't caught on this close to Cheshire. The guest beers were old acquaintances; Saddlers bitter and Dragons Tooth (or Teeth, the name seems to vary) from Archers Brewery. These had been on offer in Oldham a week earlier at £1.29. Here the Dragon was £1.65. At 5% quite strong, but compared to the Station's choice rather characterless. So on this rather flat note I had to call it an afternoon.

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## **Beer, Brass and Buses**

Robinsons Brewery are providing the beer for this event (see WD last month) at the Greater Manchester Museum of Transport on 4th July. The Museum is in Boyle Street, Cheetham, ten minutes from Woodlands Road Metrolink, and doors open at 7pm. Tickets £6.

## **Chorlton Marble**

Subject to getting a licence, the former Marble Arch World Beers off licence will become Chorlton's first ale-house. The Manchester Road premises will sell the Marble Brewery range of beers, plus guests. The new pub will be run by Danny from the Pot of Beer on New Mount Street.

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## Holts Corner

Stewart Revell

Last month I mentioned that the Kings Head in Droylsden is one of the few Joey's pubs in the Tameside area. Well, in recent weeks the building has had to be taken down, but don't worry, they are starting to rebuild it as I write. The pub should be back in business at the end of September or early October.

On 17th June the company held its AGM at the Melville Hotel and the Chairman stated that there are several proposals under consideration to mark their 150th anniversary next year. One plan is to raise funds for Christies Hospital and the Holt Radium Institute, which Sir Edward Holt helped to set up in 1920.

I've heard there may even be visits to the brewery for a token fee which will be donated to the Institute. Another possibility is a new 5% beer.

Strange but true: Holts have taken delivery of a new dray wagon. This one is different from the others in that it has a roof and covered sides. I am told this is to keep the rain and snow (and hot sun?) off the product being conveyed, and it is not a sign that Holts are to introduce some form of 'smooth' beer.

## LAUREL AND HARDY

Classic comedies shown on Super 8 and 16mm upon 36 square foot of silver screen. Each reel lasts around 20-25 minutes after which there is a short break while you replenish your glasses!

**THE MARBLE ARCH on ROCHDALE ROAD**, just ten minutes walk from the City centre, on the **THIRD WEDNESDAY OF EVERY MONTH**.

**THE BEER ENGINE, POOLSTOCK, WIGAN** on the **FIRST WEDNESDAY** of every **OTHER** month (4 Feb, 1 Apr, 3 Jun, 5 Aug, 7 Oct, 2 Dec)

The shows all begin around 8.15pm. **ADMISSION IS FREE**

SATURDAY 5th SEPT 1998

### THE 6th ANNUAL LAUREL AND HARDY

Noon till night in the Beer Engine Concert Room. Admission £3.

*You don't have to be in The Sons of the Desert (the L & H Appreciation Society) to come along, but if you do want to join, membership is £12 a year (£3 a quarter if you pay by Standing Order). You will have posted to you our own quarterly magazine, plus the quarterly world-wide magazine plus the bi-annual U.K. magazine. For further info ring 01744 817130.*

## Manchester Pubs - a history

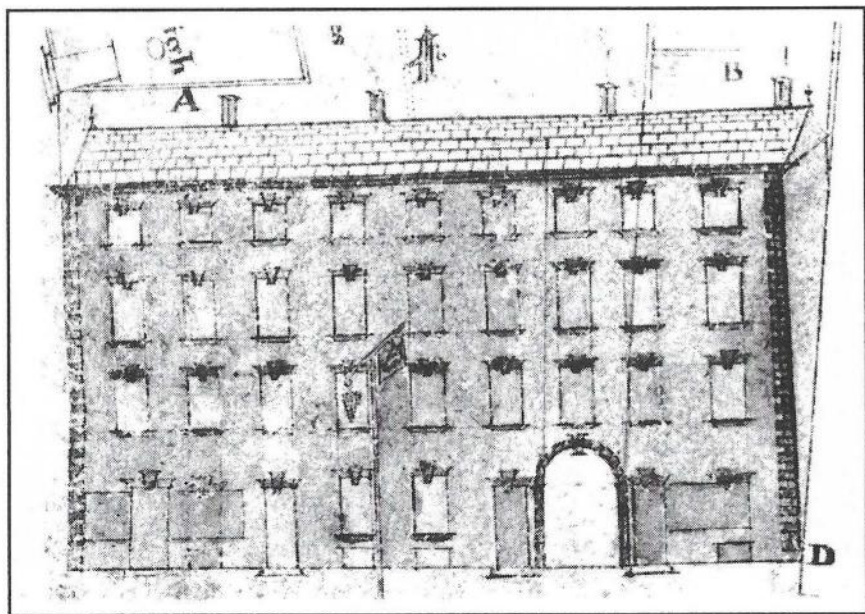
### Part Two: The Oldest

Nearly all the surviving 'old' pubs in the city centre were built in the late eighteenth or early nineteenth centuries, opening as the town was developing as a centre of commerce and industry.

In 1650 the town of Manchester consisted of houses built around the Old Church and the Market Place, Long Millgate, the top end of Deansgate and Market Street: walk along Deansgate for more than a couple of hundred yards or beyond the end of Market Street and you were out in the fields. Within this area there were about fifty alehouses and four or five more substantial inns.

A century later the town had spread and the number of alehouse licences had increased to about 160. Some of the ancient inns were rebuilt and a few survived to modern times, but all these have now gone and the last to go was the oldest, the Bulls Head, which was destroyed when the Market Place was bombed in 1940.

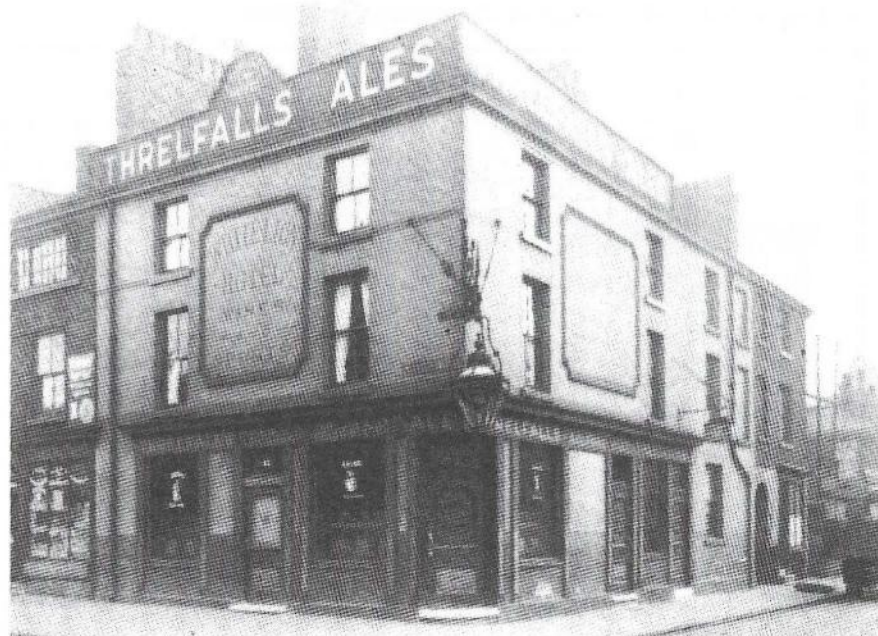
The sites of some old inns can still be identified, just. The Printworks development on the corner of Withy Grove and Corporation Street marks the site of the Old Boars Head (*below*). This was built in the 1720s to replace a timber framed alehouse and survived until the 1920s, when Kemsley House, 'the largest newspaper printing office in the world', was built across the site. The four-storey façade of the inn was reflected in the design of the newspaper office.



Over on Deansgate, on the north side of the passageway which is all that is left of Parsonage Lane, next to the building which now houses the RSVP café bar, was the White Lion. The inn, with its yard and gardens extended back along the lane to the Parsonage. Houses were built on part of the site in the 1750s and the pub itself closed about a hundred years after that.

While Manchester's oldest inns haven't survived, there are two pubs which can be traced back to alehouses of the pre-industrial age (before about 1750). The Crown & Cushion on Corporation Street was built in the early twentieth century on the site of the Old Crown, which opened around 1741. At the other end of town, the Pack Horse on Deansgate was built in the 1890s on the site of a century-old alehouse which itself had replaced an earlier Pack Horse across the road, pulled down to make way for a warehouse when the Bridgewater Canal came to town.

The construction of the canal terminus at Castlefield led to the opening of the first pubs on Liverpool Road. The White Lion (*below*) could well be one of Manchester's oldest, although it doesn't seem to have been licensed continuously until the early 1800s. The records show that in 1777 Abraham Collier opened an alehouse in Manchester called the White Lion and it may have been this one as the street at the side of the pub is called Collier Street. The original property included a brewhouse, stables and houses on both Liverpool Road and Collier Street.



The list below gives opening dates for some of today's central Manchester pubs. The years are those when the pubs became continuously licensed and some, like the White Lion, may be able to claim an earlier founding date. The Britons Protection was licensed from 1806, but in 1795-97 there was an alehouse with the sign of the Ancient Briton, which could have been the same place. The Mitre Hotel is on the site of an alehouse called the Old Church Inn which existed before 1780, but the licence seems to have been given up and it wasn't taken out again until 1808.

### **Central Manchester pubs opening dates to 1830**

*The list includes pubs which have been rebuilt on their original sites*

- |  |   |
|--|---|
| 1741 Crown & Cushion,<br>Corporation Street  | 1804 Unicorn, Church Street                           |
| 1760s Hogshead, High Street                  | 1804 White Lion, Liverpool Road                       |
| 1760s Sawyers Arms, Deansgate                | 1805 Britannia, Newton Street                         |
| 1777 Old Nags Head, Jacksons Row             | 1805 Old Garratt, Granby Row                          |
| 1777 Rising Sun, Queen Street                | 1806 Britons Protection, Great<br>Bridgewater Street  |
| 1778 Hare & Hounds, Shudehill                | 1808 Bridge St Tavern, Bridge St                      |
| 1786 Pack Horse, Knott Mill<br>(second site) | 1808 Mitre Hotel, Cathedral Gates                     |
| 1786 Shakespeare, Fountain Street            | 1813 White House, Gt Ancoats St                       |
| 1786 Bulls Head, London Road                 | 1815 Ducie Bridge, Corporation St                     |
| 1789 Churchill, Chorlton Street              | 1823 City Road Inn, Albion Street                     |
| 1791 Castle, Oldham Street                   | 1823 Gullivers, Oldham Street                         |
| 1791 Crown & Anchor, Hilton St               | 1823 New Union, Princess Street                       |
| 1791 Land o' Cakes, Gt Ancoats St            | 1823 Nicklebys, Dale Street                           |
| 1791 Wheatsheaf, Oak Street                  | 1823 Paddy's Goose, Bloom Street                      |
| 1792 Crown, Deansgate                        | 1823 Smithfield, Swan Street                          |
| 1793 Crown & Anchor, Cateaton St             | 1823 Salisbury, Wakefield Street                      |
| 1793 King, Oldham Street                     | 1823 Town Hall Tavern, Tib Lane                       |
| 1794 Millstone, Thomas Street                | 1824 Seven Oaks, Nicholas Street                      |
| 1795 Swan with Two Necks, Withy<br>Grove     | 1825 Hat & Feathers, Mason Street                     |
| 1803 City, Oldham Street                     | 1826 Burton Arms, Swan Street                         |
| 1803 Cotton Tree, Great Ancoats St           | 1827 Marble Arch, Rochdale Road                       |
| 1804 Beer House, Angel Street                | 1829 Mulligan's, Southgate                            |
| 1804 Mother Mac's, Bk Piccadilly             | 1830 Commercial, Liverpool Road                       |
| 1804 Oxnoble, Liverpool Road                 | 1830 Lord Nelson, Newton Street                       |
| 1804 Abercromby, Bootle Street               | 1830 Peveril of the Peak, Great<br>Bridgewater Street |
|  | 1830 Rembrandt, Sackville Street                      |



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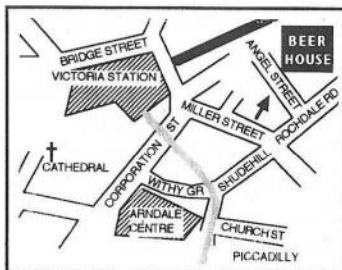
☐ Thurs 5 - 8 Choice of three curries (veg and carnivore) + rice £3

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### **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?*

## Words from John Willie

Paul Roberts

There have been many strange marketing exercises in the brewing industry over the last few years, but the latest from JWL takes the biscuit!

For the televised World Cup England matches and the quarter-finals, semi-finals and final, Grandad 'Smug' Roberts (no relation!) and his son Elvis (*below, with Latics manager Andy Richie*), famous for their unofficial England supporters' anthem 'Meat pie, sausage roll, come on England, gis a goal' (lyrics wittingly changed from the original, with 'England' substituted for 'Latics') will be appearing in three JWL houses during each match to sing their song and provide a commentary to the televised proceedings. Lees even took a full page advert in the local paper to warn people. The pubs are mainly in the Middleton area, although the three chosen for the final on July 12th are the Angel in Royton at 7pm, the Tommyfield in Oldham at 8.45 and finishing up at the Clayton next to Boundary Park at 9.45.

The brewery has applied for planning permission to put a sign on the side of the historic Old Boars Head in Middleton. According to William Lees Jones, passing trade does not realise that the pub is there! He complains that potential customers are going across the road to Major Wilds, because that place easier to see. Why is it that in family-run breweries, the 'youngsters' in the family are given marketing roles and come up with absurd ideas like that - not to mention the Grandad Roberts tour.

One gets the feeling that if young William has his way, Lees could soon be catering for lager swilling under-25s in disco-like theme pubs and the traditional Lees pub will be a thing of the past. Perhaps Rochdale Council will study the proposal to mess about with the exterior of the Boars Head and keep a close watch on JWL's future planning applications.



## Beer Guide review

Steve Smith

### Out Inn Cheshire

*Published by Cheshire CAMRA, 144 pages + colour plates. £4.95*

After several years of waiting, out at last! 'Out Inn Cheshire' is a great improvement on the thinner 'Cheshire Ale' book. A foreword by Martin Bell and all under a fiver, too. There is a selection of 'flagship' entries, complete with flag symbol, a photograph and a detailed description. However, in order to accommodate these, some of the shorter descriptions have been crammed in and it is not always clear which pubs belong to which towns. All pubs are included, real ale or not, which is something I favour strongly in guides of this kind.

A nice Roman typeface has been used for the main pub details, although it is a little small. Pub names are in bold capitals and a larger, underlined typeface is used for the locations. There's a good selection of photographs, including a colour section, but do we really need four pictures of the White Lion at Barthomley? (They haven't sponsored the book, have they?) The main map is a little obscure and the town plans are much the same as before, with pubs marked by pint symbols and numbers (although the plan of Nantwich has no numbers on it and some towns don't have plans).

There are some good articles on topical subjects to break up the main body of the book and a useful index to the pubs in the book. I can only find one pub listed under Hollins Green, even if the others don't sell real ale, and some pubs have been listed twice under different locations, but perhaps I am being too critical, for the editors have done a much better job than before and a lot of hard work has gone into the publication. I thoroughly recommend it to anyone who plans to visit pubs in the county.

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### Greater Odds

The Oddfellows in Clifton is to be extended to occupy the entire block in which it is located. Other premises, including the off-licence, have recently become vacant. Developments here are in sharp contrast to the other end of the top road, where pub closures have been a recent pattern.

### Highgate trip

Highgate Brewery in Walsall is celebrating its centenary this year. All CAMRA branches have been invited to tour the brewery and we hope to arrange a trip from Manchester. Watch this space. Highgate has been independent of Bass since 1995.

## Home Brewing Revisited

*Humulus Lupulus*

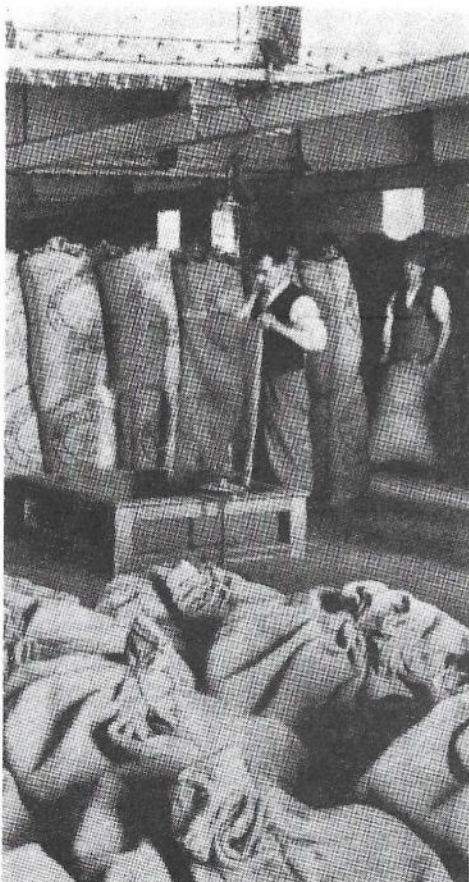
### Part Twelve - Hops (2)

Since I started brewing over thirty years ago, the choice of hops has greatly increased. My first book (1965) by H. E. Bravery (1) just referred to 'hops' and advised 'If you want a bitter bitter, the answer would be to use more hops.' By 1967, Ken Shales (3) mentioned Fuggles, Goldings and three continental types.

As early as 1970, C J J Berry (2) was aware of about 23 varieties, but many were not available to the home brewer. In 1974, T E Belt (15) saw fit to mention only four, whereas Dave Line in 1976 (5) listed 14 sorts and in 1978 (8) he saw there were about one dozen available for home use. In the same year, Wilf Newsome (6) mentioned about 26, including continental, North American and experimental strains.

By 1980, Dave Line's (9) score had risen to 19, and in 1993 (13) Graham Wheeler & Roger Protz named 17 of the 'most common varieties'. The same authors in 1995 (11) gave tables with 22 types. Brupaks (12), suppliers to home brew shops, in their 1997 'Guide To Hops' listed 31 available varieties. Lupofresh (14) (commercial suppliers) were offering 21 types in their 1996 portfolio.

No decent series in What's Doing would be complete without a list. So far in this set of articles, I have avoided hard-core listing, but for hop-tickers, lupulophiles, completists and those who simply adore lists, the table gives, in alphabetical order, all the varieties and strains which I have been able to glean from the literature. No claims are made for accuracy; some may have been experimental strains long since extinct; others may have existed only in the minds of early home brew



authors, and no doubt there are many that I have missed.

Of course, such a list on its own is absolutely useless to the home brewer attempting to produce a particular hop character in the finished beer. Fortunately a lot more information about the characteristics of individual strains is now available to us which should take a lot of the guesswork out of recipes.

First, hops can be broadly characterised as either aroma hops or bittering hops. The former are all high in the essential oils, and usually of low (4%) to medium (8%) Alpha Acid. Alpha Acid, or Humulon, is a soft resin which accounts for most of the bitter taste in our beer. Beta Acid, or Lupulon, is present in comparable quantities to the Alpha, but has only one-tenth of the bittering power and is generally ignored.

Bittering hops, at the other extreme, can have Alpha Acid contents of 11-14%. They do not necessarily have good flavour or aroma and are best seen as cost saving ingredients.

In between, there are Dual Purpose hops; these have usually medium Alpha Acid content (7-9%) but also, it is claimed, a respectable aroma.

I personally have not done much experimenting with hop varieties; as I said last month, good quality Goldings and Fuggles will serve most beer styles well and can be used in generous quantities without fear of unpleasant flavours. Home brewers do not have quite the same cost restraints as commercial breweries. However, in 1980 I bought 2oz of

## Hops - The List

Admiral  
Bramling (Goldings)  
Bramling Cross  
British Columbian  
Brewer's Gold (Hallertau)  
Bullion  
Canterbury (Goldings)  
Canterbury Whitebine  
Cascade  
Centennial  
Challenger  
Chinook  
Cluster (Oregon)  
Cobbs (Goldings)  
Colegates  
Concord  
Defender  
Density  
Early Bird (Goldings)  
Early Choice  
East Kent (Goldings)  
Eastwell (Goldings)  
First Gold  
Fuggles  
Galena  
Goldings  
Hallertau  
Herald  
Hersbrucker (Hallertau)  
Janus  
Keyworth Midseason  
Liberty  
Malling  
Mathons (Goldings)  
Mount Hood  
Mittlefrüh (Hallertau)  
Northdown  
Northern Brewer  
Northern Brewer (Hallertau)  
Nugget  
Omega  
Phoenix  
Pioneer  
Pride of Kent

## Hops - The List

*continued*

Pride of Ringwood  
Perle (Hallertau)  
Progress  
Quality  
Saaz  
Saxon  
Spalt Select  
Styrian Goldings  
Sunshine  
Talisman  
Target  
Tettnang (Hallertau)  
Viking  
Whitbread Golding Variety  
Williamette  
Worcester Goldings  
Wye Challenger  
Yakimas  
Yeoman  
Zenith

Bullion hops. Even though I used as little as half an ounce in a 5-gallon brew, a most objectionable flavour came through. I think this strain is almost extinct, but Galena (USA - 14% Alpha) is said to resemble it.

A sensible approach to hop experimentation would seem to be a combination of dual purpose hops in the long boil, with aroma hops used late in the boil or for dry-hopping.

Aroma hops include: Worcester Goldings (5%), East Kent Goldings (7%), Fuggles (4%), W.G. Variety (7%), Bramling Cross (7%), Progress (6%), First Gold (Dwarf, 8%), Hersbrucker (4%), Mittelfrüh (5%), Tettnang (5%), Perle (8%), Spalt Select (5%), Styrian Goldings (5%), Saaz (4%), Mount Hood (5%), Williamette (5%), Cascade (6%) and Liberty (4%).

Dual purpose hops are: Challenger (9%), Northdown (9%), Centennial (8%), Pioneer (Dwarf, 8%), Nugget (13% but said to have good aroma), Brewer's Gold (6%) and Cluster (7%).

Bittering hops: Target (13%), Admiral (12%), Chinook (13%), Northern Brewer (11%) Herald (Dwarf, 12%) and Galena (14%).

As well as Alpha Acid, another measure of bitterness is the EBU, or European Bittering Unit. Whereas Alpha Acid indicates the bittering potential of the hops, the EBU measures the bitterness of the finished beer. According to Graham Wheeler, the relationship is expressed as:

$$\text{EBU} = \frac{\text{Hops (grams)} \times \text{Alpha Acid (\%)} \times \text{Utilisation}}{\text{Brew Volume (litres)} \times 10}$$

Utilisation only applies to hops given the long boil, and is typically 25%.

EBU of a typical mild might be 22, of a stout such as Guinness 45, and specials such as Thomas Hardy's Ale as high as 75.

Converting to metric in the above formula, if I make 5 gallons of bitter using Golding hops at 5% Alpha (2oz in the boil, 2oz late copper) then I should get

$$\text{EBU} = \frac{(2 \times 28.3) \times 5 \times 25}{5 \times 4.546 \times 10} = 31.2 \text{ EBU's}$$

Finally, having attended the Hop Seminar at CAMRA's 1997 AGM, I believe we are going to see more and more of the new Dwarf varieties of hop such as First Gold, Pioneer and Herald, grown in the UK. The advantages from the grower's point of view are many: higher density of hop cones, ease of harvesting, easier access of predators to pests and a cost reduction of up to 50%. First Gold, in particular, is worthy of the attention of the home brewer, having a fine, slightly spicy aroma combined with good bittering ability.

*Next time, yeast.*

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## Ginger Spice at Marble

The latest brew from the Marble Brewery is a ginger beer - a hefty 6% and £2.25 a pint. Brewer Mark Dade has decided to put it in kegs (albeit unfiltered and unpasteurised) and serve it under gas pressure, which he feels suits the beer style.

Up and coming for the traditional cask beer drinker is Liberty IPA. This brew uses American Liberty hops and Mark hopes it will attain 'fifty units of bitterness'.

## Closed and Boarded

The Cheshire Cheese off Every Street, Ancoats, has been closed for some time. Inevitably the roof has begun to disappear, making reopening impossible. This area once boasted a number of thriving pubs and now there is just one.

A fire at the Rawsons Arms, Farnworth, last month caused considerable damage. The pub remains shut.

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Contributors to this issue: Paul Roberts, Pete Cash, Roger Hall, Michael Lynn, Mark McConachie, Steve Smith

## 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/Argus Books
- 6 *The Happy Brewer* by Wilf Newsome, Amateur Winemaker
- 7 *All About Beer and Home Brewing* by Bob Pritchard, Argus Books, Hemel Hempstead.
- 8 *Brewing Beers like those you Buy* by Dave Line, Amateur Winemaker
- 9 *Beer Kits and Brewing* by Dave Line, Amateur Winemaker
- 10 *Woodwork for Winemakers* by C J Dart & D A Smith, Amateur Winemaker
- 11 *Brew Classic European Beers at Home* by Graham Wheeler & Roger Protz, CAMRA
- 12 Brupaks, 2 Kennedy Avenue, Fixby, Huddersfield HD2 2HJ (suppliers to home brew shops)
- 13 *Brew Your Own Real Ale at Home* by Graham Wheeler & Roger Protz, CAMRA
- 14 Lupofresh Ltd, 138 Alexandra Road, Wimbledon, London SW19 7JX. 0181 947 8551/3
15. *Brew Your Favourite Pub Beers* by T Edwin Belt, Amateur Winemaker.

## Letter

### Brewpubs

Sir - I read with interest the article about the Cask & Feather brewpub in Rochdale (WD June) and their keen pricing policy. Even better value, perhaps, is the Church Inn at Saddleworth (train to Greenfield then a pleasant, if uphill, walk) where the cheapest beer is £1 (bitter) and dearest is £1.30 (Shaftbender). There are no beer mats or other point-of-sale items, though - not even a sign to say it is a brewpub.

Why can't the 'Firkin' pubs follow these examples of pricing? The company must enjoy economies of scale, especially as - notably in London - one Firkin will brew for several other non-brewing ones. I have been to many Firkins, but a minus point for me is the (usual) over-abundance of fruit and other machines and students playing them. I was a student myself for four years, but eschewed the delights of the union bar (Bass Allbright, Watneys Starlight) for a quiet Gales pub with older customers).

A plea: I have a small collection of pub glasses, including local ones from the Vine, Peveril of the Peak, Manchester, and the Clifton Arms, Bolton. Pub glasses aren't exactly common, so can readers advise of any other pubs in the WD area which use them?

*Kim Rampley, 3 Frank St, Halton View, Widnes, Cheshire WA8 0AQ*

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### Closed and Boarded

The Northumberland (Mayfair) on Chester Road has suffered severe fire damage following a period of closure. This pub (*pictured in the 1960s*) had the dubious distinction of being one of the few remaining with a 'Sports' theme interior.



# Rupert

The increasingly frail Sir Josiah Drab was helped to his feet by young Perry. 'This is our 149th AGM and my 73rd,' he told the assembled freeloaders. Next year we're going to celebrate by...' Sir Josiah collapsed back into his bath chair and the loyal shareholders were left in ignorance as to how East Grotley's most loved amber nectar purveyors would be making sesquicentennial whoopee.

'Perhaps a redecoration of all their hostelrys with new spittoons and fresh sawdust,' was Fiona's response, but most aficionados were looking forward to something a little more spectacular. Perhaps the celebrations will coincide with Duke's nuptials. The happy chappie, we are told, is deeply in love and looks likely to tie the knot soon.

Happy times, too, for Eastwood Chef, who's kept off the pop long enough to hold down a job. Methinks he may be rich enough to rejoin the Campaign and double the numbers in Lower Slumley. No news, though, of Trev 1 who lives nearby. He must be spreading happiness and light elsewhere.

But, what news of Jamie Frotter? I understand he lives in the capital of Jockley, yet a cutting from the Tenniston Herald with the byline

'Orinoco Womble' catches my eye. It must be a coincidence, someone with the same name, before the beak for Gary Glittering down south. The mistake is reinforced by Jamie himself, who denies his involvement.

Back in Grotley, news of intercenine (© Dermatrash 1979) strife between two local tavern keepers. 'The Pub', with its unique name, shared by fewer than 60,000 premises in the nineteenth century, is feuding with Carse von Spädspring, proprietor of Leech's, who is opening premises in Smarmford with Snoot, and wants to entitle his new premises - wait for it - 'The Smarmford Pub'.

Gary Ripley is, understandably, incensed as this will undoubtedly cause confusion and make people think that both premises are owned by the same people. It's difficult not to agree. Before we know where we are we'll have a proliferation of Red Lions, Crowns and White Horses and not know where we are. I'm pleased to report the argument is not going to result in blows. Gary and Carse have agreed to meet halfway (in the 'Tankard of Ale') and settle their differences in true Grotley fashion, under a pint.

P.S. I understand Sir Josiah has made a full recovery.

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## Break building

Wetherspoons have applied for planning permission to convert the snooker club at 21a Manchester Road, Chorlton, into a wine bar. What's your view, Paul Roberts?

# Branch Diary

## **Rochdale, Oldham & Bury**

Tues 30 June 8.30pm, What's Doing collation, Flying Horse, Town Hall Square, Rochdale

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

## **North Manchester**

Tues 30 June 6pm, What's Doing collation, Queens Arms, Honey Street. Followed by a visit to the Marble Brewery, 8.15pm. Numbers are limited, so book with Mark McConachie - £1.

Wed 1 July, Gardens crawl of Monton. Barge Inn 7pm, Brown Cow 8.30pm, Queens Arms, Green Lane, 9.30pm.

Sat 4 July, Independents' Day Treasure Hunt. Meet Beer House 12 noon. £2 per team.

Wed 8 July 7.30pm, Committee & Social, Ape & Apple, Manchester

Wed 15 July 8pm, Branch Meeting, Crescent, Salford

Sun 19 July 12.30pm, Organising meeting for National Winter Ales Festival/Manchester Beer & Cider Festival, Beer House, Manchester.

Wed 22 July, Branch Mystery Tour

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

Wed 29 July, Barbecue at the Queens, Cheetham

Wed 5 Aug, Bolton Crawl, Howcroft 7.30, Hen & Chickens 8.30, Sweet Green Tavern 9.30

Contact: Roger Hall 0161 740 7937

## **Trafford & Hulme**

Thurs 16 July. Survey of Knutsford. Meet at Builders Arms, Mobberley Road, at 8.15. Cross Keys, King Street, at 9.30.

Branch activists meet on all other Thursday nights. For details contact Dave Ward, 0161 980 1170 (h)

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**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.

**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.

*Dave and Sue welcome you to the*

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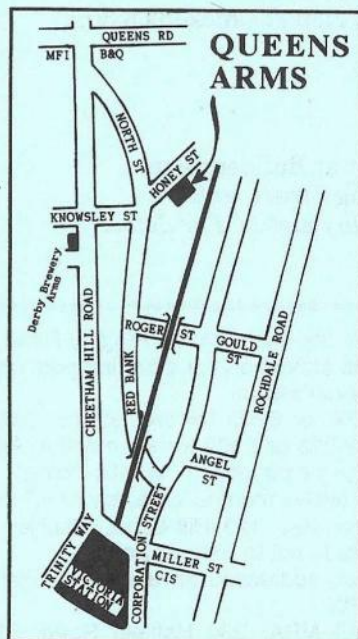


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