

25p

What's Doing

DECEMBER 1998



The Manchester Beer Drinker's Monthly Magazine

NEW PUBS FOR HOLTS

January marks the beginning of Holts' 150th anniversary year and to get proceedings off to a good start they will be opening the Sun & Castle in Stockport (*below*) and the Globe in Leigh.

On Tuesday 24th November the company launched DBA Premium Bitter in the Ape & Apple, one of their flagship outlets in the centre of Manchester.



Assembled dignitaries gave the new ale a good send off. DBA will be available in an increasing number of suitable pubs during December. Around 62 of Joeys' own outlets will be selling the new brew, which has an ABV of 5% and sells at 129p per pint. Very good value by today's standards.

As December is traditionally the beginning of winter and cold dark evenings are all too familiar, drinkers of mild and bitter quite often need something extra to warm them up. Only a few years ago (perhaps three) Holts tried selling handpumped Sixex, their strong 6% ale, in a few outlets to see how it would go in comparison to the bottled variety. Sadly, the experiment was not deemed a success. The pubs where it was on sale were not advertised and the beer was only available in 22 gallon casks. Those who were able to try handpumped Sixex were very impressed and wished it was on draught during all forthcoming winter months.

I have known Holts drinkers order a pint of mild or bitter and a bottle of Sixex. After a mouthful or so of the pint has been consumed, it is then replaced with an equal portion from the Sixex bottle. In this way the drinker obtains the benefits of the handpumped beer and the warming effects of the strong ale. The practice may upset purists, but as there is no cask version of Sixex it is a tradition for many!

Stewart Revell

More Marble

Following the success of Spooky Marble over Halloween, the Marble Brewery's 8.2% Christmas beer is already brewed and maturing in the cellars. It's delightfully reddish in colour and almost akin to a fine light port wine, it says here. The beer will feature at the National Winter Ales Festival in January.

The four barrels of Spooky Marble were drunk within as many days, so it's likely to be back next October. It's a good session beer (3.8%) and not as heavily hopped as the regular beers.

Mayfair sold

Mayfair Taverns, the company that owns such gems as the White Hart on Oldham Road, the Lower Turks Head, Shudehill and the Auld Lang Syne, Ancoats, has been sold for £37m to Enterprise Inns.

Mayfair (formerly Ascot Holdings, formerly Belhaven) had an appalling record of letting their pubs go to rack and ruin. Maybe their remaining pubs will fare better under Enterprise.

Bridge building

Inntreprenuer say that the Bridge at Blackford Bridge, Bury, which was destroyed in a gas blast nine months ago, will be rebuilt.

New Sawyers

The Sawyers Arms on Deansgate in Manchester is now designated a John Barras House (a ScotCo brand) and is an improvement on the dingy Sawyers of the past. The curved exterior of cream and maroon tiling remains the highlight of the comfortable, but unremarkable pub. Food is served most of the day.

Jolly Carter

Greene King's Jolly Carter at Winton has been extended to incorporate what was a separate outbuilding to the left of the original pub. There is now a spacious lounge with a couple of raised, fenced-off areas and pictures of old aircraft around the walls. The rest of the pub has also had a makeover and to the right there is a traditional vault area with dominoes tables and a dartboard. Food is being served again, with several vegetarian options including samosas and lasagne.



The regular beers are Websters Green Label (3.2%, 99p), Greene King XX Dark Mild (3%, 140p), IPA (3.6%, 150p) and Triumph (4.3%, 160p). There is also one of twelve 'King's Court' seasonal brews, currently Captain Christmas at 4.6%.



Ten years in the Guide

As yet uncelebrated consecutive entries in the Good Beer Guide are the Union Tavern in Salford (eleven years), the Queens Arms, Red Bank (twelve years) and the Castle in Manchester (ten years). The lack of gongs might be an oversight because of changes of licensee, but no doubt plaques are being prepared as you read.

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**21-23 JANUARY 1999
THE CAMPAIGN FOR REAL ALE**



Real ale on the Quays

The area of Salford Docks, now known as Salford Quays, has in recent years seen more pubs and bars open than any other part of the city. Ian Kenny has undertaken a real ale survey...

To begin with, I decided that there were two bars just over the Manchester Ship Canal which merited inclusion. The first was Manchester United's **Red Cafe**, located in Old Trafford's new North Stand. 'Third floor,' the receptionist said on my arrival. One lift journey later, no real ale. My next port of call was **Samuel Platts** on Trafford Wharf Road. Boards outside proclaimed Boddingtons was available but to my surprise none was to be found, only Jennings Cumberland Ale at £1.65. Excellent it was, too. There was also a smooth beer on sale, dispensed from what at first glance resembled a hand pump.

Over Trafford Bridge and into Salford, on the left is Banks' **Old Pump House at Salford Quays** (to give the full title). However, you have to walk a hundred yards further on to the access road for the cinema before doubling back to the pub. Inside, Banks' bitter on metered dispense was available, which the manager confirmed was cask conditioned, contrary to the report in October's WD. A solitary handpump offered chilled Camerons Strongarm but I was told this had now been withdrawn owing to poor sales. The mild, now known as Original, was smoothflow. On the other side of the cinema can be found **Waterside**. No real ale here, just fizzy Bass rubbish.

Perhaps I would find more success at the **Copthorne Hotel** bar, but no. This time it was keg Theakstons. Further down Trafford Road is **Hanrahans**, again no real ale. Next door at **Frankie & Benny's** it was the same story. Continuing down Trafford Road and going in the old docks entrance, I turned right by the new Metrolink extension to Eccles and then left along Ontario Basin to the **Quay House**. This is basically a Beefeater restaurant but it does have a reasonably sized drinking area on the ground floor. I was greeted by a bank of five handpumps dispensing



Marstons Pedigree, Castle Eden Ale, Flowers Original and Boddingtons bitter. Each of the beers was in good condition. I retraced my steps to Trafford Road, turned to go past the petrol station and then left into Aubrey Street. Continuing along King William Street I soon came to Joseph Holts' **Broadway** (pictured), where I found both the bitter and mild in excellent condition.

It was an interesting afternoon and I found more real ales than expected - eight in total, half of them from independent breweries - and it takes only fifteen minutes to walk between the four pubs offering real ale.

Castle repels smooth

The licensee of the Castle on Oldham Street has refused to sell Robinsons Best through the brewery's nitrogenator system to create 'real smooth'. Landlady Kath is of the opinion that allowing this space on the bar would compromise the pub's credibility as a cask beer house - it does, after all, sell all seven Robinson's beers. If only other licensees would follow suit!

Chop and Change

Greenalls Inns has applied for listed building consent to alter Mr Thomas's Chop House on Cross Street and enlarge the restaurant.

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Out and About

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They never taste who always drink - Matthew Prior (1664-1721)

Some years ago, I was meandering through Manchester centre with time on my hands and 'No particular place to go,' as Chuck Berry used to sing, when I was propositioned by a lady in a suit outside one of the Yates's wine lodges. Not only that, but also it was free, gratis and for nothing. So, overcome with temptation, I entered through the portals and there they were, laid out and waiting for me on a table, four halves of ale. All that was required of me was to sample them and comment on the flavours, awarding them points on a scale of one to ten. I might then finish them at my leisure; a free liquid lunch, one might say. Little did Madame Survey realise that she had picked a consumer from hell.

The beers had obviously been filtered and chilled in order to remove any interesting or enjoyable taste and what was left was easily described. Beer One was dusty - one out of ten. Beer Two was coppery/metallic - one out of ten. Beer Three was faintly caramel - one out of ten. Beer Four was sugary with a hint of orange, rather like a very weak Kia-Ora. I gave that two out of ten because I didn't want to appear too negative. I then declined the opportunity of finishing them and resumed my stroll. Apparently Yates's were thinking of selling their 'own brand' of bitter, but I never heard any more about it. Perhaps these four masterpieces of the brewer's art failed with the other 'elbow benders' from off the street.

This old anecdote dropped into my conscious mind when I had the opportunity to take part in a seminar on taste-training at the Beer House on Rochdale Road, Manchester. However, this time the ales were not ruined by negative technology. Various strengths were tasted, compared and individual flavours noted. There are about fifty flavours found in beer (though not all at the same time or in the same beer); some desirable such as nutty, malty, floral and fruity; others definitely unwelcome, such as sulphuric, cooked veg, rancid, mouldy and catty. Different styles of beer obviously have different flavour characteristics. For example, a bitter should have noticeable hop character, while a strong mild would have a caramel/toffee/liquorice dominance.



The subject is quite a complex one, once you get into it, and takes patience,

concentration, a good palate and of course lots of practice. The dedicated student of beer tasting must be prepared to sacrifice valuable time which could be better spent in painting by numbers, listening to old 'Bros' tapes or canvassing for the Liberal Democrats.

Most important is the choice of venue for your research. A one-beer pub is a waste of time (even if it's your favourite ale) with no opportunities for comparison. Three or four choices is better, especially if you don't sample them on a regular basis; more than that and you tend to forget what you're there for. Drinking half-pints aids concentration and those extra bar trips help burn off the calories (don't you wish).

The Church Inn at Uppermill (*below*) is nearly ideal for the purpose. Situated next to St Chad's Church, half way up the hill between the village centre and the 'Pots and Pans' war memorial, it has a steep climb of over half a mile (Manchester 'flatlanders' be warned) that bestows a healthy thirst on the weary traveller.

Four home-brews are on offer (plus Websters Pennine and John Smiths, but never mind about these), produced by Julian Taylor using local spring water. Saddleworth More (3.8%, £1) is described as a mild bitter; dry, dark, with a flavour of chocolate malt. Hopsmacker (4.1%, £1.20) is a floral, aromatic bitter. Ayrton Ale (4.1%, £1.20), named after Julian's son, who was named after Ayrton Senna, is a bitter with additional strawberry and blackberry flavourings. Finally, there is the remarkable Shaftbender (5.4%) at the remarkable price of



Good Beer Guide 1999

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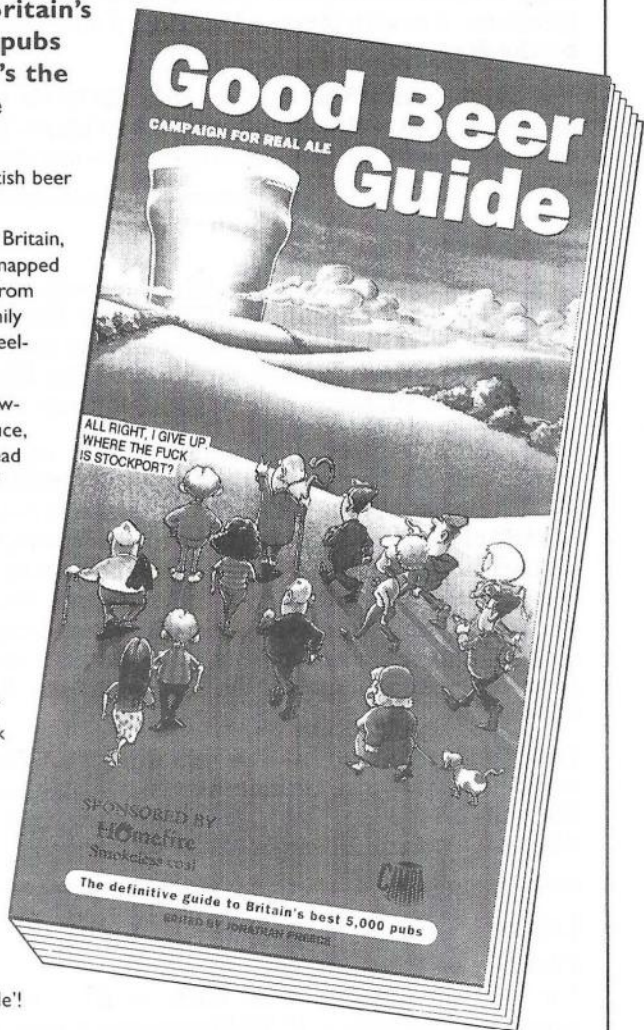
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The Good Beer Guide is the book no beer lover can afford to be without and is ideal for holidays, business trips, days in the country or nights on the town.

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£1.30, an old-fashioned, black porter, full of complex flavours and known locally as 'truth-drug'.

One distraction at the Church Inn is the foody aroma but there is a side room which is also non-smoking. Other interesting features are: a log fire (not the type you turn on), an impressive collection of malt whiskies, seventeen cats (three indoors, the rest in the barn), several dogs, a shire horse and a troop (if that's the correct collective term) of peacocks. I nearly forgot - last time I was there a collie pup was left on the doorstep.

You might ask, 'What has all this got to do with beer tasting?' The answer is 'Not a thing,' but it's nice to know. However, one fact is for certain - these four beers won't be given one out of ten.

Wetherspoons

Paul Roberts

The Heywood Wetherspoons (the old Kwik Save on the main street) opened on 24th November. JDW's latest list of outlets indicates that Ramsbottom will open soon, but this has now been put back and the next to open in the Manchester area looks like being the one at 587 Stockport Road, Longsight, in late February 1999.

Some JDW outlets around the north east of the city (Ashton, Middleton, Oldham and Rochdale) have reduced the price of several bottled beers - Becks and Holsten Pills are both 99p, as are the large bottles of Newcastle Brown, thus highlighting the huge mark-up on bottled beers. The offers are valid all opening hours seven days per week. Czech Kozel at £1.41 and Löwenbräu Weizenbier at £1.53 (both per 500ml bottle) are also excellent value, compared to the £2+ prices usually charged for half litres of German and Czech beers. Local licensees will be none too thrilled about the £1.49 price for a pint of Guinness!

The Monday Club offers - 99 pence per pint for a different drink each week (Directors and Guinness have recently been offered) - help to fill the pubs on the quietest night of the week. The offers apply across the whole JDW chain throughout the country.

Letter

Picking on Paul (2)

Sir - Surely not a Monica? (*Letters, Nov*) Paul Roberts' infatuation appears to be with J D Wetherspoons. I like JDW pubs as much as anybody, but it's going a bit far to give them credit for every clean toilet in the country! (*Piccadilly Goose, WD Nov*) After all, it's part of the job of any good manager to ensure that toilets are clean and presentable, particularly in a pub which serves food.

Mrs Gander

Swinton & Pendlebury

Ian Kenny

More bad news I'm afraid. **Halligans** on Swinton Hall Road has a new manager and Tetley cask bitter disappeared within days of the arrival of smooth. Tetley cask bitter also vanished from the **Britannia** on Bolton Road, although Websters Yorkshire Bitter remains on sale. This means that within just four years the Tetley estate in Pendlebury has been reduced from six pubs selling cask beer to only one. It's an appalling record, and when one adds to these three more losses in Swinton, it would appear that Tetley's commitment to real ale in the area is virtually non-existent.

Beers continue to disappear from pubs in Clifton, too. On Manchester Road, Boddingtons smooth has replaced the cask version at the **Golden Lion**, which is now keg only. The guest beer, which was usually Marstons Pedigree, has also gone from the nearby **Robin Hood**, though the Tetley bitter remains, but for how long? At **Magowans Beehive** on Queensway, Theakstons Best Bitter has been removed and Websters Yorkshire is the sole real ale. The **Albert** on Bolton Road, however, has replaced Poachers bitter with Greenalls Festive, selling at £1 a pint. The refurbishment at Holts' **Lord Nelson** is ongoing.

In Swinton, the **White Lion** has seen the introduction of Robinsons' smooth version of their Best Bitter. The system in operation involves sucking traditional beer from the cask by a gas-operated pump and injecting it with a nitrogen/carbon dioxide mix to force it to the bar. So although the beer starts off as cask conditioned in the cellar, it can't be classified as real ale because of the method of dispense. It is unlikely that the Old Tom will be returning to the White Lion and Frederics and Hartleys XB will be alternating alongside Hatters Mild, Old Stockport and Best Bitter.

At the **Moorside Farm** on Moorside Road, the handpump is now dispensing Camerons Creamy Bitter with the traditional mild and bitter on electric pumps. On Worsley Road, the **White Horse** has seen the removal of Greenalls bitter in favour of Marstons Pedigree, whilst at the **New Ellesmere** on the East Lancs Road, the current guest beer is Batemans XXXB selling at £1.70.

Stark choice

There is a new bar on Oxford Street - Elemental. It is very stark in appearance, with much use made of plain galvanised steel. It's stark, too, on the beer front - no cask ale.



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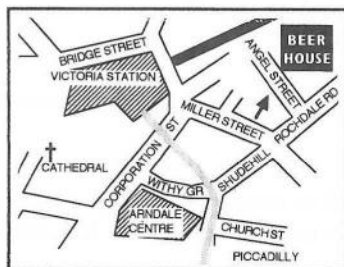
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Wigan and District

Dave White

A real ale drinker out in the sticks of Wigan is more likely to spend money on bus fares than on beer, as the number of outlets for amber nectar continues to fall at an alarming rate. A recent survey of Ince-in-Makerfield was particularly depressing, as the village had lost three outlets for cask since the last time I went around there. The **Amberswood Tavern** (Burtonwood) on Manchester Road, the **Bush** (Burtonwood), Ince Green Lane - both Higher Ince - and the **White Swan**, Warrington Road, Lower Ince, have all gone over to nitrokeg.

Worse, the White Swan, which belongs to a pub chain I can't remember the name of, has had its interior walls knocked in as well as losing Greenalls bitter. Elsewhere, the **Old Hall Hotel**, Warrington Road, Spring View is now a B&B with no public bar, and the **Conquering Hero**, a free house underneath Ince railway station, is closed and boarded up. Real ale is available in just one inn, the **Park Hotel**, Manchester Road, Higher Ince. Wilsons bitter may seem scant consolation, but after calling at sixteen other pubs, it was good enough for me.

The stretch of the A49 between Wigan and Ashton-in-Makerfield is almost as bad. The latest defectors to 'smooth' are the **Bulls Head** (Tetley) and the **New Inn** (Greenalls), both Warrington Road, Marus Bridge. Further up the same road, but at Goose Green, the **Ben Jonson** (Tetley) and the **Wheatlea Park** (Whithead) no longer serve traditional beer. Nearer yet to Ashton, and the **Cranberry Lodge**



Hotel has lost its solitary pump for Tetley Dark; the **Park Hotel** (Burtonwood) has also gone over to nitrokeg. Both pubs are on Wigan Road, Landgate. Nearby, the **Golden Ball** was closed when I called by (is this pub ever open?) and the **Red Lion**, a cheerless Burtonwood pub next to the Cranberry, looked very closed indeed. In Bryn, the **Bath Springs Hotel**, a 1998 Good Beer Guide entry, is now down to one real ale, Tetley bitter.

Swings and roundabouts in Poolstock. The **Honeysuckle Inn**, Swan Meadow Road, now operates a guest beer policy. Not so long ago this was Clark's Burglar Bill, alongside the Boddies bitter which is usually on offer. The beer is on the cold side. Lovers of rock megastars The Verve may know already that the band played their first gig at the Honeysuckle. The **Tippings Arms**, Poolstock Lane, has, on the other hand, lost its Lees bitter, though the Tetley bitter and dark mild remain on form.

News in brief. Further to November's article, the **Royal Oak** on Standishgate in the town centre now sells cask ale, though there wasn't much of the stuff being shifted when I visited the pub. Draught Bass and Burtonwood Top Hat were on ... a new pub-cum-club has opened in King Street West, but with keg beers. **Number Fifteen** used to be the Liberal Club ... the **Seven Stars Hotel**, Wallgate, is back on cask Thwaites mild and bitter, courtesy of the new management, and is well worth a visit ... the **Bird i'th'Hand**, Wigan Road, Hindley, is now sporting a new exterior logo, but it was too dark to tell what when I drove past. Previously the Bird had been a Matthew Brown pub, selling processed beers. More news next month.

Silver Jubilee

The North Manchester branch of CAMRA is 25 years old in February 1999. To celebrate this milestone, a special event is to be held on the afternoon of Sunday 21st February at the Marble Arch. A jubilee ale will be brewed with an original gravity coinciding with the atomic number of silver. (Good job it's not a plutonium jubilee.) There will also be plenty of grub available.

Attendance is by ticket only and is limited to 50 people on a first come, first served basis. The ticket price includes food and two pints of Jubilee Ale (or whatever it's called). Tickets are £5 each and available from Roger Hall. Cheques should be made payable to CAMRA North Manchester. A special welcome is extended to members of our daughter branches, Rochdale, Oldham & Bury and Bolton, which were at one time included in North Manchester

Salford observations

Daddy Bell

The **Coach & Horses** (Sam Smiths) on Eccles New Road, Weaste, has reopened. The windows look a bit different, but at least the pub is back in business. The **Waverley** (still covered in scaffolding) is apparently being turned into some kind of oriental eatery.

In the vicinity of Salford Central station, nothing more has been done to the **Pen & Wig**, so far as one can tell, and refurbishment activity inside and out seems to have ground to a halt at the **Brown Bull**. On the other hand, the **Kings Arms** in Bloom Street shows every sign of thriving, beerwise, foodwise, and musically.



While many pubs (including some which ought to know better) have gone over to nitrokeg, one Salford free house has become even more real than it was before. At the **Crescent** (*above*), 'draught' Guinness has been replaced by Hanby Shropshire Stout, offering much better value and a more distinctive taste at £1.65 a pint for a 4.4% beer. Customer response has been favourable. Bottled Guinness (alas, no longer sedimentary anywhere) is still available for the less adventurous. Licensee Ruth Broomfield also deserves credit for the Crescent's guest mild policy, which has proved popular with the regulars.

Flat Orange

The Dumplington shopping complex got its first 'proper' pub last month, when The Orangery opened. It stands out well, being painted white, has a neo-classical look and dolphins spew forth water in the fountains at the front. By contrast, the interior is stylish and modern, with furnishings to match. All that is missing is cask beer. So that's another reason to avoid the Trafford Centre.

Man & Scythe

Dave Crookell

Ye Olde Man and Scythe (aka t'cider 'ouse) on Churchgate, Bolton, reopened during April following a restoration of the main bar to a layout and colouring believed to be closer to that which existed in the nineteenth century.

The inn is claimed to be the fourth oldest in England and tradition says it dates from 1251, the year Bolton received its royal charter and became a market town. The original building had a timber frame, with wattle-and-daub walls and a floor of beaten clay, overlaid with ashes and cobblestones. It is believed it was rebuilt in 1636, when the walls were converted to the present brickwork. The flag floor in the front bar dates from the nineteenth century. During the 1920s the building was extended by roofing over the space between the main structure and the present toilet and kitchen, which were used as the licensee's quarters in Victorian times.

In the Museum Room - one of two separate drinking areas to the right of the entrance - is a cabinet containing a chair which tradition says was used by James, the unlucky seventh Earl of Derby. In 1651 he was beheaded in the market place outside for supporting the Royalist cause during the Civil War.

The current licensee of the Man and Scythe, John Jewitt, was responsible for the recent restoration and gives historical tours of the inn on request. He is amassing a collection of customers' tankards and there's the incentive of a pint on the house if you let him keep yours on display!



There are three regular beers - handpumped Holts Bitter, Boddies Bitter and Flowers Original - together with a frequently changing guest. Recently there have been Adnams Hill Billy (4.2%), a pale, hoppy bitter, and Fullers Red Fox (4.3%), a sweetish, ruby coloured beer with a taste of liquidized blackcurrants and raspberries! There is also a selection of ciders.

Now and Then

Rob Magee

No.108

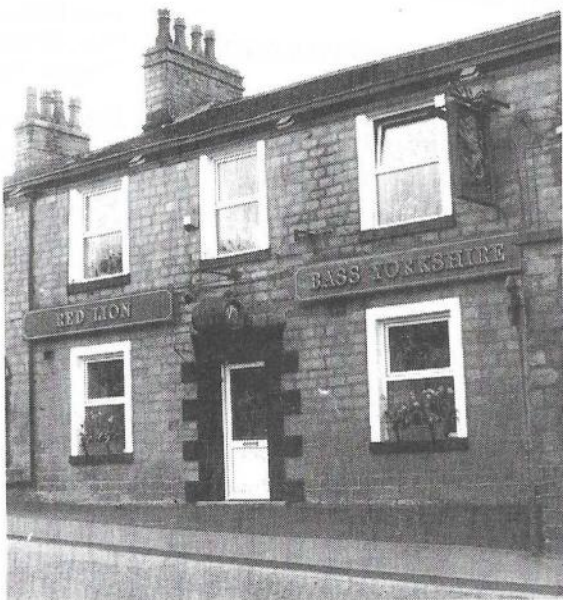
Red Lion

Huddersfield Road, Austerlands

The Red Lion opened about 1840 on what was then a new section of road between Birks and Austerlands, built to replace the winding Old Lane. The new, straight stretch was laid between Austerlands Mill and its chimney and 'Austerlands Chimney' can still be seen in the fork of the old and new roads. The Red Lion was built by Robert Kenworthy, who was in business both as a victualler and a carrier, and the pub stayed in his family for many years.

One of the best customers the Red Lion has ever had was Daniel Whitehead, the last of the Whitehead line who sold the family's farm in 1868 and went on a spending spree. He became known as 'Brass Dan' and it was said that he used to throw handfuls of coins under the taproom seats just to watch the other customers scrambling and fighting for the money.

When his money ran out it was 'Brassless Dan' and he was barred from the Red Lion because he kept pestering people to buy him a drink. One day he smashed the pub windows and eventually he was committed to the workhouse.



There was an interesting case at the petty sessions concerning the Red Lion in 1878. Daniel Chadwick of Lees ordered some drinks, refused to pay and then swore at the landlord's sister. He was charged with 'profanely cursing', but when his words were repeated in court they were judged to be obscene language, not swear words, and the case was dismissed!

Robert Kenworthy's trust was wound up in 1878 and his property sold. The Red Lion, some cottages and land were bought by the then tenant for £1,600. (I wonder what they would go for now!) Twenty years later Gartsides Brewery of Ashton-under-Lyne were the owners and in the 1960s it became a Bass pub.

This friendly local has been run by John Illingworth since 1982.

Good Beer Guide pubs

Ever thought about compiling a list of all the pubs which have appeared in all 26 editions of the Good Beer Guide for, say, the North Manchester area? Ian Kenny has, and here it is...

Twenty-two years in the GBG
Union Tavern, Salford

Twenty years in the GBG
Jolly Angler, City Centre

Nineteen years in the GBG
Lamb, Eccles

Seventeen years in the GBG
White Swan, Swinton

Sixteen years in the GBG
Old House at Home, Blackley

Fifteen years in the GBG
Dean Brook, Newton Heath

Fourteen years in the GBG
Castle, City Centre
Park, Monton
Pot of Beer, City Centre (12 years as
Harp & Shamrock)

Thirteen years in the GBG
Eagle, Salford
Unicorn, City Centre

Twelve years in the GBG
Crescent, Salford
Newmarket, Pendlebury
Pleasant, Blackley
Stanley, Eccles

Eleven years in the GBG
Queens Arms, Cheetham
Railway, Newton Heath

Ten years in the GBG
Crown & Kettle, City Centre (closed)

Queens, Patricroft
Welcome, Salford (4 years as
original pub)
White Horse, Swinton
White House, City Centre

Nine years in the GBG
Boathouse, Irlam
Dun Mare, Little Hulton
Star, Broughton
Grapes, Peel Green

Eight years in the GBG
Beer House, City Centre
Blue Bell, Moston
Cricketers, Swinton
Crown & Volunteer, Eccles
Moming Star, Wardley

Seven years in the GBG
Black Boy, Eccles
Braziers, Salford
Derby Brewery Arms, Cheetham
Dock & Pulpit, Salford (4 years as
Borough)
Farmers, Swinton (1 year omitted
by mistake)
Royal Oak, Eccles
Spinners, Salford (demolished)
White Lion, Eccles

Six years in the GBG
Duke of York, Eccles
Egerton, Winton
Football, Swinton
Hare & Hounds, City Centre
Kings Arms, Bloom Street, Salford
Marble Arch, City Centre
Prince of Wales, Newton Heath
(demolished)
Priory, Pendleton

Five years in the GBG

Cheetwood, Cheetham (closed)
Duke of York, Hightown
Dutton, City Centre
Horseshoe, Broughton
Junction, Harpurhey
Red Lion, Irlams o'th'Height
Robin Hood, Newton Heath
Wellington, Irlams o'th'Height
Wheatsheaf, City Centre
Ye Olde Nelson, Salford

Four years in the GBG

Ashley Brook, Seedley
Burton Arms, City Centre
Castle & Falcon, City Centre
(demolished)
Church, Broughton
Dukes Gate, Little Hulton
Fox, Blackley
Golden Lion, Blackley
Grosvenor, Newton Heath
King, City Centre
Mitchell Arms, Ancoats
Peel Park, Salford
Prince of Wales, Oldfield Road,
Salford
Royal Oak, Boothstown
Sinclairs, City Centre
Smithfield, City Centre (1 year as
Walkers)
Three Legs of Man, Salford
Waggon & Horses, Irlams
o'th'Height
White Horse, Irlam
White Lion, Little Hulton
White Lion, Swinton

Three years in the GBG

Buckley, Swinton
Coach & Horses, Irlam
Cross Keys, Ancoats
Crown, Salford
Crown & Anchor, Hilton Street, City
Centre
Drop Inn, Monton
King William IV, Salford
Lion, Cadishead

New Crown, Newton Heath
Park, Swinton
Prince of Wales, Lower Broughton
Road, Salford
Smiths Arms, Ancoats (closed)

Two years in the GBG

Black Friar, Salford
Bricklayers, Salford
Britannia, Irlams o'th'Height
Crown & Cushion, City Centre
Egerton, Salford
Greyhound, Ordsall (demolished)
Kenyon Arms, Little Hulton
(demolished)
Kersal Hotel, Kersal
Lord Nelson, Pendlebury
New Moston, New Moston
Old House at Home, Pendleton
Red Lion, Eccles
Royal Oak, Pendlebury
Waterloo, Cheetham

One year in the GBG

Bar Fringe, City Centre
Beehive, Pendleton (closed)
Bridgewater, Worsley
Britannia, Newton Heath
Broadway, Salford
Buskers, Salford (demolished)
Church, Newton Heath
Church, Pendleton
Crown & Anchor, Cateaton Street,
City Centre
Duke of Wellington, Patricroft
Hogshead, City Centre
Kings Arms, Oldfield Road, Salford
Live and Let Live, Salford
(demolished)
Milan, Harpurhey
Oxford, Salford
Packet House, Patricroft
Pied Piper, Little Hulton
Red Bull, City Centre (demolished)
Royal Oak, City Centre (demolished)
Wellington, Patricroft
Windmill, Pendlebury

Home Brewing Revisited

Humulus Lupulus

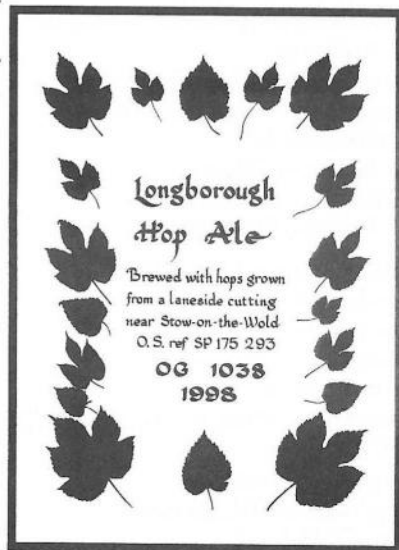
Part Sixteen - A Recent Brew

Three years ago, whilst on holiday near Stow-on-the-Wold, Gloucestershire, we came across a hop plant growing wild at the side of a lane. It was well established and bearing hops so we took a cutting which was successfully rooted on our return home. Last year it produced a handful of hops; not worth using in a brew, but this season there were obviously a lot more, though it was hard to estimate the crop.

It was late October and a few of the hops were starting to turn brown on the bine. I resolved to use them immediately, but how much beer to make? I guessed at a yield of one-and-a-half ounces (dry weight) and mashed three pounds of pale malt to produce two gallons of wort at about 1040 gravity. Whilst the malt was mashing, I picked the hops which took nearly two hours. It had rained the day before and the total weight including rainwater was eighteen ounces. Ten minutes in a spin-dryer (inside a nylon mesh bag) reduced this to fifteen ounces, but how did this relate to a dry weight?

I had decided not to dry the hops as I was going to use them immediately and did not want to drive off any aroma elements. However, I carefully weighed out just two ounces (damp weight) then spread these out on a microwave turntable and applied minimum power for fifteen minutes, turning occasionally. This proved to be quite an effective method; the hops were fully dried and looked none the worse for the process, with aroma still pronounced. Reweighing now tipped the scales at seven drachms, giving a wet:dry ratio of 4.6:1. Applying this to my total crop I discovered I had the equivalent of three-and-a-quarter ounces of dry hops.

Now even for lupulophiles like myself, this is too much for two gallons, but my mash was already due for sparging. I had in stock some 'glucose chips', so I added one pound to the boil - this would extend the length to three gallons. Normally I would never make such a brew where 30% of the fermentables came from added sugar. However on this occasion I ended up with three gallons at og 1038.



Not having any active brewery yeast, I had already made a starter with DCL 'Safbrew S-33' in a 10 gram sachet. This proved effective in fermenting the wort in about three days, after which it was racked into a glass carboy fitted with an airlock. Several days later, although most of the yeast had fallen, the beer was still cloudy and as it was needed for consumption in about two weeks I resorted to isinglass finings. At first, the yeast coagulated into gelatinous lumps which stayed in suspension. Then suddenly, overnight, it all dropped clear. The beer was siphoned off, primed and bottled, but a little was kept back for tasting.

I am delighted to report that there was a powerful but very clean hop taste and aroma. I do not know what variety we have, but I would guess at something like Fuggles. There were no seeds so it would seem there are no male hops in the neighbourhood. Next year should see an even better crop, since hop plants take a few years to become established.

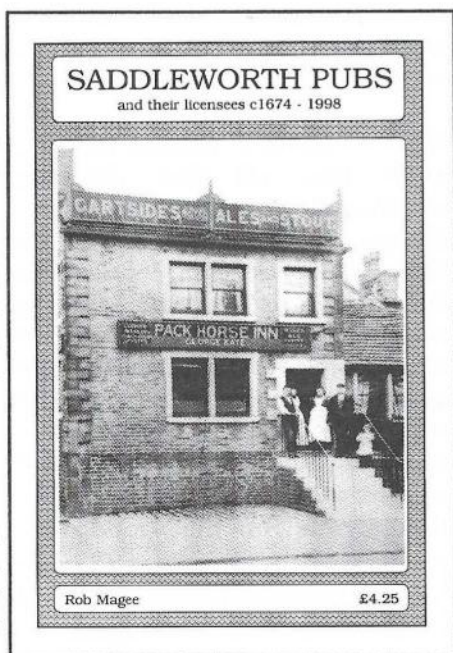
Holts

There have been quite a number of changes in the Holts estate recently. Alan and Margaret Townley have moved from the Royal Oak, Eccles, to the Park at Monton. Prior to that they were at the Dukes Gate, Little Hulton. Still in Eccles, the Crown & Volunteer has been taken over by Margaret Bowden. Although this is her first licence, she has worked in Holts pubs for fifteen years, most recently at the White Lion down the road.

Mike and Julie have moved from the Orion at Withington to the Ellesmere, Winton, and at Irlams o'th'Height, the Red Lion is now being run by Andy and Alison Hill.

New book

The latest in Rob Magee's series of pub histories is 'Saddleworth Pubs'. The book is available from pubs in the area or from good bookshops.



Rupert

I don't know what all the fuss was about. There were only 1,100 errors in the toppers' vademecum, which works out at fewer than two per page. A mere bag of chips (© Scargill, 1984). I'm sure that now Boris Pratt's in charge again, it'll be perfect for the millennium. He's already trying to reduce the number of entries, which will reduce the scope for faux pas and allow extended descriptions of all the well hopped amber nectars. Just what we need, eh?

Many people have written to point out that Grotley City Centre has sixteen and not ten entries. This was a printing error which ensured that the sentence seemed sarcastic rather than revelatory. A doubling does mean something, but exactly what even Fiona cannot conceive.

What on earth is Beinlos doing? I know that all that drinking wouldn't do him any good. I don't always see eye to eye with Rumpleshirtscream, but I'm delighted he's seen fit to remonstrate with Beinlos for whingeing on about expensive amber nectars in Grotley. As he well knows, all our free houses, which together form the highest concentration of quality purveyors of real ale in the world, are

renowned for their value for money. Not content with this denigration, Beinlos has now taken to licking the bottom of one of the naughtiest big brewers in the world. Their new Peckbottom may be highly wonderful, but what about their other Grotley hostelries? What do you say about that, then, Beinlos?

Now that the poet laureate has croaked, there's obviously a vacancy. I'm not sure Ami Drab is suitable for that position, but surely we can have a What's Doing resident poet. This would enable us to record moments of moment such as the retirement of Seamus Spud or the erroneous incarceration of a hapless stalwart of the Campaign on trumped up charges. I've made representations to Eddy and he's agreed to look into this with a view to incorporating the odd stanza from Ami from time to time.

The Slumley undergraduate, mobile riddle-me-ree seems to have died a death. Fear of being set upon by footpads may have something to do with it; after all, Slumley's a dangerous place. In its stead, Slumley's foremost tavern is introducing beer tasting evenings for our young intellectual élite. Whether discreet spitting in a bucket will be replaced by projectile vomiting in the road remains to be seen.

Contributors to this issue: Rob Magee, Pete Cash, Mark McConachie, Dave Crookell, Michael Lynn, Roger Hall, Ian Kenny

Branch Diary

National Winter Ales Festival

(All at the Beer House, Angel Street)

Planning Meetings (both 12.30pm): Sun 6th Dec, Sun 20th Dec

Postering Day: Sat 2nd Jan. Meet at noon - Social later

Rochdale, Oldham & Bury

Tues 1 Dec, Branch Meeting, Eagle & Child, Higher Lane, Whitefield

Tues 15 Dec, Christmas Social/Committee Meeting, Cemetery Hotel, Bury Road, Rochdale

Tues 29 Dec, Drown the Turkey Crawl/WD collation. Venue TBA

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

North Manchester

Wed 2 Dec Blackfriars Crawl. Crown, 7pm; Eagle, Collier Street, 8pm; Kings Arms, Bloom Street, 9.30pm

Wed 9 Dec 8pm, Committee & Social, Dutton, Park Street

Wed 16 Dec 8pm, Branch Meeting, Crescent, Salford

Tue 29 Dec 6pm, What's Doing collation, Queens Arms, Honey Street

Wed 30 Dec Christmas Crawl & Curry. Smithfield Hotel, Swan Street, 7pm. Beer House 7.30, Pot of Beer 8pm, Marble Arch 8.30, Nawaab 9pm.

Wed 6 Jan 8pm, Crescent, Salford. GBG 2000 Shortlisting.

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.

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

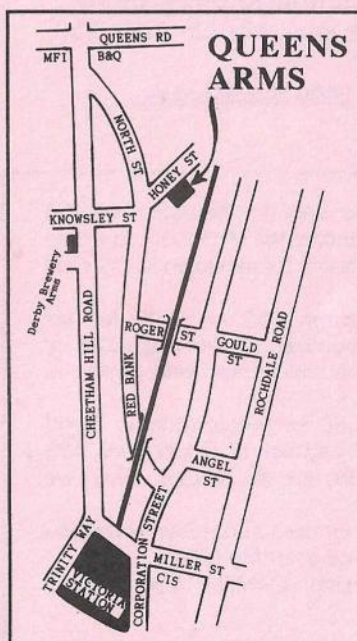


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families are welcome inside or in the
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Bar Billiards, Backgammon,
Chess, etc.

General Knowledge Quiz Night
Tuesday. Beer Prizes

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