

30p

What's Doing

MAY 1999



The Manchester Beer Drinker's Monthly Magazine

REAL ALE IN THE ALBERT

Real ale has returned to the Albert Vaults on Chapel Street (formerly signed as 'One of Tetley's houses', then apparently Burtonwood), first in the form of handpumped cask Tetley bitter (£1.20 per pint, compared with £1.35 for the smoothflow version), but now also with the most local of brews - Barton Ale from Bridgewater Ales Ltd (again £1.20 per pint - as against £1.30 for the weaker Navigator in the Kings Arms in Bloom Street).



Ales of Two Cities

Salford

Daddy Bell

Just off Chapel Street in Salford, the **Church** on Ford Street has reopened. The boards may have come off, but there is still no real ale in evidence.

Elsewhere in Salford, Lees' Archer Stout is currently to be had at a bargain £1 per pint in the **Welcome**. This is more of a bitter brown ale than a classic stout and it has apparently found favour with some drinkers usually more wedded to lager, whereas more conservative customers are sticking to their favourite mild or bitter.

Beer festival

The **Smithfield** on Swan Street in Manchester has been pulling in the usual suspects of the scooping/ticking/copping/scratching/gricing persuasion with a range of new or newish brews from (mostly) new breweries. All have been passable, but few outstanding. The beers from the Warwickshire Beer Co seem among the most promising. Of the rest, Liberation Champion was a golden 4.7% beer with an apricot-jam sweetness, and Gold Dragon (5%) from Ceredigion was richly satisfying, with a hint of ginger.

Holts trip

The North Manchester CAMRA visit to Holts Brewery on 7th April was memorable, not just for the very thoroughness of the tour (guided expertly and keenly by Dick Venes, the Underbrewer), or for the opportunity to survey the Greater Mancunian nocturnal cityscape from the roof, but for the chance for some cherished myths surrounding Holts to be debunked or confirmed. It is a pity that Holts does not draw more attention itself to its Green credentials, including the apparent suitability for vegans of the bottled Brown Stout (pasteurised but not fined).

During the tour, and over the pies and peas (and pints) afterwards, Dick Venes revealed his enthusiasm for Holts and its distinctiveness, including its use of yeast without any recourse to acid-washing, centrifuge or other treatment (other than the addition, I think, of a soupçon of zinc). (The same top-fermenting yeast is used for the lagers as for the ales.) We marvelled at the crammed hop store (a year's supply bought in at a time - one of the Chairman's characteristic policies) and at the range of hops (seven or eight, including Challenger and Target for bitterness and Hallertau Hersbrucker for the lagers) - no single varietal specialities for Holts! One intriguing possibility for the future would be a return to the use of well-water for brewing: present chlorine levels in the mains supply create perceptible problems for brewers and drinkers.

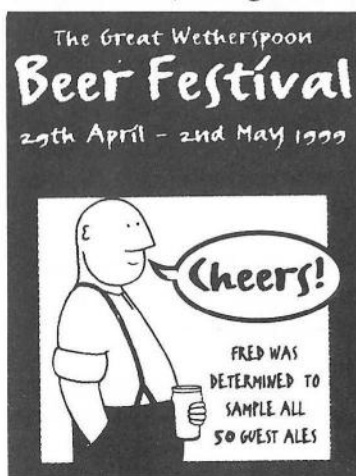
Out and About

with Grogard

So the Oldham Beer Festival is come and gone and those who visited it, left, feeling much better for the experience. All the beers I sampled were on top form, my personal favourite being Shropshire Stout, as brewed by Hanby. The guests were a little thin on the ground at times, though that might have been due to the rotten weather, but that's what Oldham's all about. So my thanks to all who braved the climatic rigours to take that long, scenically scarifying pull up the A62 from the swamplands of Manchester to the windswept heights of the Civic Centre.

Incidentally, here is a grumble. I don't like the Civic Centre. It has all the architectural merit of an old shoe box. The only building I can call to mind which is even uglier is the Tricorn Centre in Portsmouth. (With so many foul public buildings around, why should Oldham be singled out for special attention?) The setting for the previous beer festivals was the Music Rooms at Werneth Park, redolent of the self-confident wealth of Victorian times but now, sadly, looking rather tatty. Yet the Council seems reluctant to fork out some of its Council Tax accumulations on a restoration job. Meanwhile, priority is given to a road (improvement?) programme worthy of Imperial Rome: anti-speed bumps like the carcasses of dead hippos, cycle lanes, bus lanes, road narrowing (believe it or not) and a spectacular series of pedestrian bridges, notably the one over the 'Magic Roundabout' at the top of Ashton Road. That's where half the traffic lights have bags on their heads.

Fortunately Wetherspoons is in a pedestrian area (apart from those sneaky little road-cleaning carts with Damon Hill at the wheel). Here will be the next beer festival, 29th April to 3rd May. The guest ales will be £1.39, though I don't have a list as yet. What I do have is a



question. What is the difference between a Saturday beer festival at Wetherspoons and a Saturday CAMRA beer festival? The answer is, of course, that Wetherspoons don't close for three hours or more in the middle of all the fun. No doubt there are reasonable justifications in plenty for these extenuated shut-outs, but to punters who don't live locally or have to work in the morning, it is a big put-off. Anyway, a lot of people prefer the Saturday afternoon to the evening when supping a few pints, especially family men like myself. What's the use of trotting off to the Stockport Beer Festival on Saturday



5th June when the soonest I can arrive is 2-ish and last orders are called at 4? Better to look forward to the Stalybridge Station Beer Festival, which is open all day, though (naturally) is on the same weekend as Wetherspoons. Now that Buffet Bar is a piece of Victoriana which has not been allowed to go tatty. Stalybridge I mean - not Wetherspoons.

Ales from John Willie

The May seasonal ale from John Willie Lees is Fudger (4.5%), described as deliciously creamy with a little fudge added. (Yes, really.) The fudge comes from that epicentre of world fudge production, Anglesey.

In July it will be time for Scorchers Summer Ale (4.2%), a 'golden, light beer with a citric fruit aroma and a wonderfully refreshing hop finish'.

Come September, when the sloe berry ripens in the Elysian groves of Middleton Junction, there will be Sloe berry Fruit Beer (4.4%), 'a complex and challenging English beer' brewed in Belgian style.

John Willie's last seasonal beer of 1999 is, you guessed it, Millennium Celebration Ale. This will be available from November and is described as a 4.7% winter warmer.

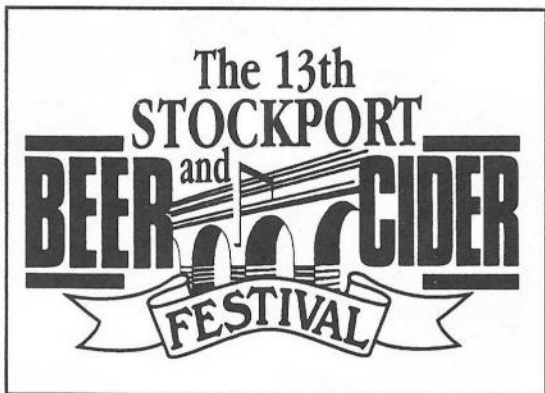
Beer Festivals

Stockport

The 13th Stockport Beer Festival is on Thursday 3rd - Saturday 5th June at Stockport Town Hall. Opening times and entrance prices are:
Thursday 5.30-11.00 (£2)
Friday 11.30-3.30 (£1) and 5.30-11.00 (£3)
Saturday 11.30-4.00 (£1) and 6.30-11.00 (£2)
CAMRA members get in free at all times.

There is music at all sessions except Saturday lunchtime.

This year, for the first time, the organisers are selling tickets in advance. A group booking of five or more gets a 25% discount for the Thursday or Saturday evening sessions.



For group bookings contact Dave Hanson on 0161 224 8052.

Frodsham

The Seventh Frodsham Beer Festival is on Friday 28th May (6-11pm) and Saturday 29th May (12 noon to 11.00pm) at the Community Centre, Fluin Lane.

Tickets are £3.50 Friday, £3 Saturday (£3.50 from 7.00pm) and are available on the door or in advance from the Helter Skelter Bar, 01928 733361, or from Dave Brown, Joiners Cottage, off High Street, Frodsham WA6 7AN.

Please make cheques payable to 'Rowlands Care'.

Sponsored Walk

The High Peak & North East Cheshire Branch of CAMRA is organising a 15-mile sponsored walk in aid of Christie's Hospital. The route takes in seven Good Beer Guide pubs:

Shepherds Arms, Whaley Bridge (start); Navigation, Buxworth; Royal, Hayfield; Little Mill, Rowarth; Oddfellows, Mellor; Travellers Call, Lane Ends, Marple Bridge; Sportsman, Hyde (finish)

Contact Tom Lord 0161 427 7099 (h) for further details.

Leigh Round Table



Live Entertainment

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**Over 50 traditional
cask bitters
milds & ciders**

Many Beers from Micro Breweries

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£1.50**
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Includes
commemorative
glass and
Program

In association with Camra at

The Royal British Legion, Windermere Road, Leigh.

Thur 27th, Fri 28th & Sat 29th May

Doors open 7.00pm

For further information call David Hutton 01925 224681

Real Ale along the Ravenglass and Eskdale

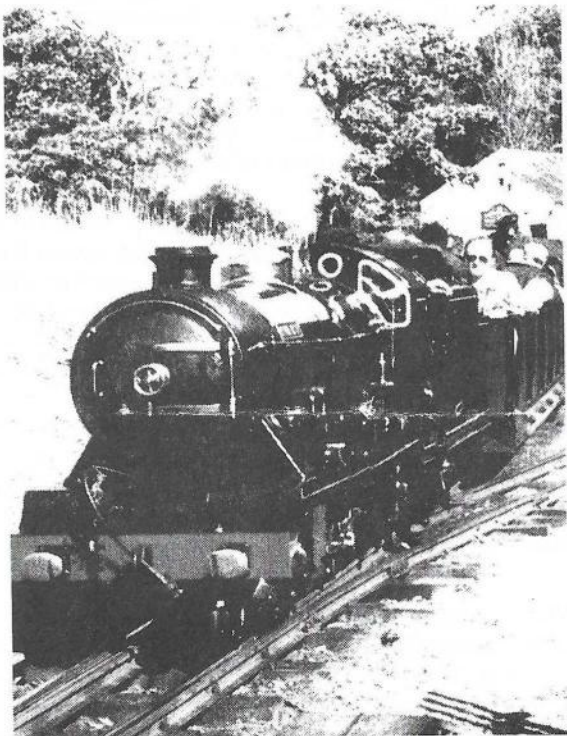
Dave Crookell

The Ravenglass and Eskdale narrow gauge railway in West Cumbria was established in 1875 to transport iron ore, slate and granite from mines and quarries in Eskdale to the Furness Railway on the coast. The track had fallen into disrepair by the 1950s but in 1960 it was bought and restored by a group of enthusiasts who formed the private company that now operates the line. Steam locomotives haul both open and enclosed carriages on 15-inch gauge track along a scenic seven-mile route, and a museum at Ravenglass tells the story of the railway and its part in valley life.

Ravenglass is now a quiet fishing village with low cottages lining the cobbled pavements of the single main street that leads to the waterfront. At the top of the street stands the **Pennington Arms**, a rambling early Victorian hotel, which sadly closed in 1994. The hotel had two lounges, a separate dining room, a games room and no fewer than forty bedrooms, but by 1994 it was decidedly threadbare and in need of a serious revamp. It was an unpretentious place, frequented by fishermen and bird watchers.

Next to the narrow gauge terminus within the former Furness Railway station building is the **Ratty Arms** (from the nickname of the railway - La'al Ratty. I am not sure of the derivation but it is from either 'Little Rat' or 'Little Rattler', and having travelled the railway on several occasions, I'd guess the latter).

Anyway, the Ratty is a popular pub with an assortment of railway memorabilia on display, including locomotive nameplates, station signs and lamps, etc. There is a choice of



handpumped real ales in the form of Websters Yorkshire Bitter, Ruddles Bitter and Theakstons Bitter, together with a range of bar meals.

Leaving Ravenglass, the line runs alongside the estuary of the River Mite and passes the seventeenth-century Muncaster Water Mill, which the railway company bought and restored in 1975. The line continues around Muncaster Fell to reach Irton Road Station, about half a mile north of which is the **Bower House Hotel**. This old inn has been extended and converted into a well appointed, fairly upmarket establishment complete with conference facilities and helipad. It appears to be aimed at the corporate market of the nearby BNFL sites. Theakstons and Boddies bitters are advertised, although they are unlikely to be cask conditioned.

There is a better prospect at the next station, Eskdale Green; a short walk south leads to the imposing **King George IV**, a split-level, multi-roomed pub with separate games room. Beers are draught Bass, Theakstons Bitter and XB.

The journey terminates at Dalegarth, close to the picturesque Eskdale village of Boot, where the first pub is the **Brook House Hotel**, selling handpumped Theakstons Bitter and XB. There is a recently opened 'traditional' Poachers Bar, with alcove seating and solid wooden tables, a separate games/family room and a more formal dining room. In the centre of Boot is the **Burnmoor Inn**, a typical old Lakeland hostelry with a real fire, pool table, juke box and locally brewed beers in the form of Jennings Bitter and Cumberland Ale.

Approximately one mile further up Eskdale on the Hardknott Pass road is the **Woolpack Inn**, offering again handpumped Theakstons Bitter and XB. This is a small but comfortable hotel with a separate walkers' bar containing a pool table and juke box, and it serves bar meals that I can heartily recommend. While on a walking holiday with my two sons, we had just returned late and hungry after becoming temporarily disorientated (all right then - lost) in mist on the summit of Scafell Pike. The owner, Chris Morrison, provided a meal of home-made lamb casserole with rosemary flavoured dumplings, cauliflower cheese, roast spuds and veg, washed down with XB (and Coke for the boys) - it was a delicious end to a memorable day.

The complete journey from Ravenglass to Eskdale takes approximately forty minutes and some early morning and late evening trains are diesel-hauled. Ravenglass is just off the A595 between Broughton-in-Furness and Whitehaven and is served by North Western Trains on the Lancaster - Carlisle via Barrow route.

Holts Corner

Stewart Revell

Joeys have produced a special limited edition bottled ale called '1849' to mark the brewery's sesquicentenary. Only 17,000 (!) 500ml bottles, or the equivalent of 50 barrels, have been filled and are selling at £1.50. Of this, 25p goes to the Christie Hospital/Holt Radium Institute fund. '1849' has a unique recipe, known only to a few members of the brewing staff. But if you think in terms of 80% DBA and 20% mild, you won't be far wrong. The strength is 4.5% and the beer is intended for the take-home trade in non-returnable bottles. Sorry, it is not bottled conditioned.

Sixex is on discount offer at the moment - 59p for a nip bottle (170ml). Once the stock has been sold, it looks as though there will be no more Sixex in this size. It may be possible for Holts to adopt the next bottle size up - 275ml - but can they keep the cost below the £1 barrier? We shall see. (Mature What's Doing readers, not yet *au fait* with such measures, may care to note there are 568ml in a pint, so 275ml is just short of half a pint.)



The Union Tavern on Liverpool Street in Salford has been in the Good Beer Guide for twenty-two years and on 14th April there was a presentation at the pub. The photo shows licensee Danny Grayson (left) with former licensee Josh Cadugan (Danny's son-in-law).

This year's Oldham Beer Festival was part of the celebrations marking the 150th anniversary of the borough and I booked in to help on the last night so that I could listen to the Oldham Tinkers once again. Conveniently, I was allocated the part of the bar that covered brewers with initials H to O. Holts had generously donated a

barrel of DBA to help with the Mayor of Oldham's Appeal and this was set up for handpump dispense. I pulled quite a few pints during my session behind the bar and heard several good comments about the DBA. From about 8.00pm I was able to listen to the two performances by the Oldham Tinkers, and very enjoyable they were too.

E-mail: Stewart@revell62.freemove.co.uk

Farnworth

The Britannia on King Street (facing the bus station, *below*) is currently selling Moorhouses Premium and Trophy Bitter at a very reasonable £1.22 a pint. Old Speckled Hen is £1.65. The pub is hosting a beer festival and barbecue at the end of May.



Drinkers who enjoy beer in a bottle should check out the B&M Discount Store in the precinct. Thwaites Daniels Hammer (5.2%) is 99p for 500ml and the premium Czech lager Budweiser Budvar is 69p for 330ml.

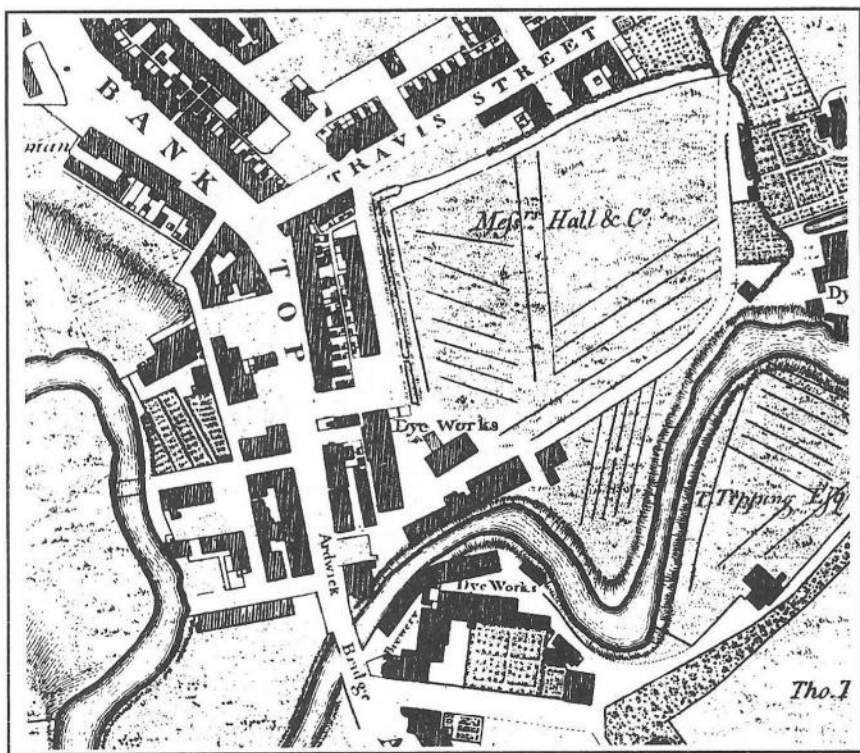
On Market Street, the former Scarlett's Showbar has been cleaned and gutted and you can now see the pub's original name, the Rose & Crown. There are plans to reopen the place as another late night venue, but there is considerable opposition from local residents short on sleep. The licence has already been refused once.

William and James Joule

Alan Gall

In last month's article on Joule's brewery of Salford I mentioned that William (junior) and James of the Ardwick Bridge Brewery were sons of William Joule. This came from an article by Dave Pickersgill in the Salford City Reporter (December 1990). However, according to the family tree which appears in a biography of the physicist James Joule, his grandfather William did not have a son called William. He did have a son called James, but this one died in 1816. So he cannot have been involved with the business in 1823! One explanation is that the William and James who ran the Ardwick Bridge Brewery came from the Staffordshire side of the family. By 1781 there were a number of Joules trading in Manchester and so their exact identities remain to be uncovered.

In 1830, William lived at Plymouth Grove, whilst James lived in Levenshulme. By 1836 William does not appear in directories and James had moved to Ardwick Place. After 1836 no further listings are to be found for the Ardwick Bridge Brewery.



The map shows the Bank Top area (now London Road) two hundred years ago, with the brewery next to Ardwick Bridge. It is all a bit different now, but Travis Street still exists.



We're in the 1999 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

THWAITES BEST BITTER £1.05

WADWORTH 6X

MOORHOUSES PENDLE WITCH

plus

9 EVER-CHANGING GUEST BEERS

including A GUEST MILD



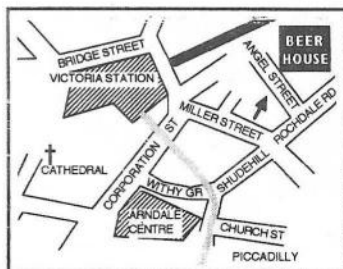
TWO TRADITIONAL CIDERS ALWAYS AVAILABLE
DRAUGHT BELGIAN KRIEK, LEFFE BLONDE, HOEGAARDEN &
MANY BOTTLED BELGIAN and other FOREIGN BEERS

★ **LUNCHTIME FOOD SEVEN DAYS A WEEK**

★ **EVENING MEALS 5 - 7 FRIDAY**

★ **THURS 5 - 8 CHOICE OF SIX CURRIES**
(VEG AND MEAT) + RICE £3

★ **HALF PRICE MENUS MONDAY LUNCH**



HOEGAARDEN £1.50
ALL DAY SUNDAY

OPEN ALL DAY
MONDAY to SUNDAY

FREE PARTY ROOM AVAILABLE

WE NOW HAVE SKY SPORTS UPSTAIRS

Mild Marathon

Pete Cash

Saturday 8th May is CAMRA's National Mild Day. To celebrate this event, North Manchester members have organised a Mild Marathon and invite anybody who is interested to join in.

About fourteen different milds are available around the city centre, although nationally the beer is said to be in decline. We start at the Beer House at midday, where at least one mild is always available thanks to their Guest Mild policy.

For anybody who can't make the start, the full timetable and other details are given below. Note that we shall be returning to the Beer House when the Marathon is all but complete, where landlady Idy will provide sustenance in the form of a curry.

The final leg involves a long hike to the Crown at the far end of Deansgate to sample Vaux mild. Those too exhausted by this time could perhaps just stay in the Beer House?



The table gives the arrival time at each pub (A), departure time (D.T.), number of furlongs to the next pub (F), the mild(s) on sale, cumulative pints (C.P.) and cumulative furlongs (C.F.).

A	PUB	D.T.	F	MILDS	C.P.	C.F.
12.00	BEERHOUSE	12.20	0.5	Various Guests	.5	0.0
12.22	POT OF BEER	12.32	3.5	ROBINSONS DARK	1	0.5
12.45	QUEENS ARMS	13.00	3.2	TAYLORS DARK	1.5	4.0
13.07	CROWN & CUSHION	13.20	2.5	HOLTS	2	7.2
13.28	SMITHFIELD	13.40	2.0	HIGHGATE DARK	2.5	9.7
13.46	EDINBURGH CASTLE	13.58	0.4	CHESTERS DARK	3	11.7
13.59	LORD NELSON	14.10	2.7	WEBSTER GREEN LABEL	3.5	12.1
14.18	JOLLY ANGLER	14.30	3.2	HYDES DARK	4	14.8
14.40	CASTLE	14.55	0.2	ROBINSONS HATTERS	4.5	18.0
14.56	GULLIVERS	15.10	1.9	LEES G.B.	5	18.2
15.13	HOGSHEAD High St	15.30	0.8	BATEMANS DARK	5.5	20.1
15.33	HARE & HOUNDS	15.45	2.0	TETLEY DARK	6	20.9
15.51	BEER HOUSE	16.40 say	10.0	Various Guests	6.5	22.9
17.15	CROWN Deansgate	17.30 on	end	VAUX	7	32.9

Manchester Pubs - a history

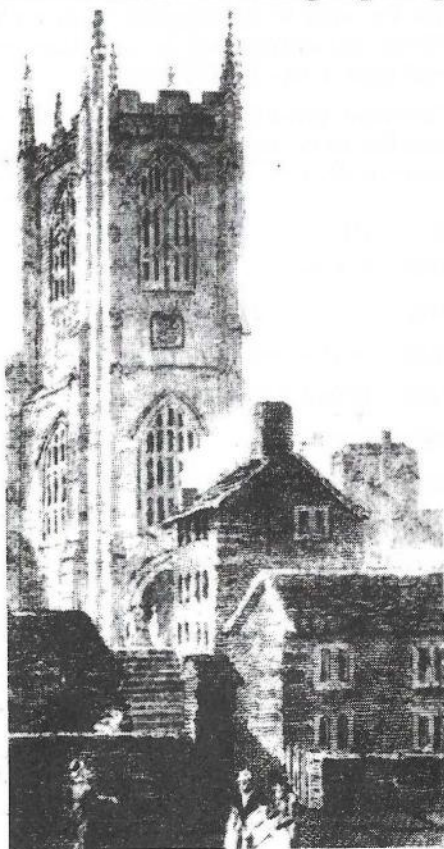
Part Seven: Entertainment

A hundred years ago there were over a dozen theatres in the centre of Manchester, where on a Saturday night you could see anything from opera to performing donkeys. The 'What's On' columns for one week in 1899 advertised the D'Oyly Carte Opera Company at the Theatre Royal, a play by Conan Doyle at the Princes Theatre, Vesta Tilley at the Palace, six star turns at the Tivoli, Professor Crocker's Educated Animals in the Large Free Trade Hall and the New Bioscope (moving pictures) at the Lesser Free Trade Hall.

Fifty years before that the Theatre Royal was putting on Shakespeare, but there were few purpose-built halls for popular entertainment and pub concert rooms were venues for free-and-easys and paid music hall artistes. Hardy's Concert Room was at the Dog Inn on the corner of Quay Street and Deansgate and typical of the turns advertised in 1856 was Ben Williams, who gave popular comic readings from 'Hamlet'. Light relief from the serious stuff going on up Peter Street at the Theatre Royal.

Putting on 'low comedy' had its risks and those concerned with public morals could get public licences suspended, especially if they thought that the entertainments were attended by what were termed loose women. Mindful of this, Mr Hardy stipulated that ladies were only admitted if they were escorted by gentlemen.

One proprietor who overstepped the mark and lost his licence was Ben Lang, who ran the Victoria Music Saloon at the Trafford Arms at the top of Deansgate, next to Victoria Bridge. After he had been fined a few times, he lost his public house licence in 1843. Ben obtained a beerseller's licence, continued to run the music hall for another twenty years and regularly tried to get his spirits licence back, but he never did.



Across Victoria Bridge Street from the site of Ben Lang's, Victoria Street sweeps along from Deansgate and past the front of the Cathedral towards Great Ducie Street. In the early nineteenth century there was only a footpath here, with some buildings between the path and the river. One of these was the Ring o'Bells (*below, left*), handy for wedding parties coming out of the church. A writer recalled a long room upstairs and from the window you could look down on boats on the river. In the room, old, worm-eaten and dilapidated, he saw 'step-dancing in perfection, and the beat of a Lancashire clog seems an excellent accompaniment to the violins...' The Ring o'Bells was shut in 1833, with the comment that the place had been 'most infamously conducted for a long time'.

In earlier times, Manchester's inns and alehouses were the venues for a wide range of gatherings, from edifying lectures to more basic forms of entertainment. In March 1788 the Lower Swan Inn on Market Street offered a three-day course on experimental philosophy, including a discussion on electricity. Or you could see one of the shows at the Kings Arms at Smithy Door (near Shambles Square, as was). In 1784 there was an exhibition of trained animals there. This included a pig that could tell the time by a watch, country dancing by six turkeys, and three cats which imitated the Italian manner of singing.

Some Manchester pubs exhibited 'curiosities' to bring in the customers. When James Stell took over at the Crown & Mitre on Spear Street (where the bus station on Lever Street is now) he installed a collection of stuffed birds and exotic artefacts in the music room. Admission to his museum was free, but there was a stern warning at the bottom of the advertisements: 'No person allowed to enter the room in a



That the present Age may no longer treat the Accounts of GIANTS as merely Romantick,

MR. FURMSTON, the modern living Colossus or wonderful GIANT, will exhibit himself to the View of the Curious, at the *Rose and Crown*, in *Deansgate*, *Manchester*, during the *Holy-days* and to such other Persons as are desirous of see-

An advertisement from 1752. The Rose & Crown was near Blackfriars Bridge

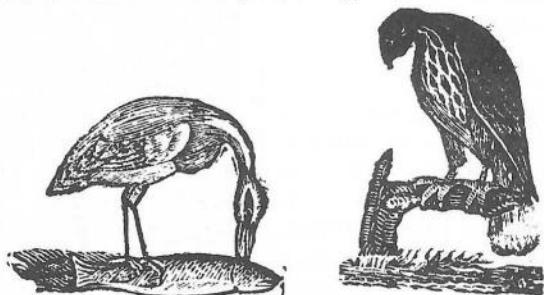
state of intoxication'. Mr Stell eventually took his stuffed birds to bigger premises in Collyhurst and after that it was downhill for the Crown & Mitre. The pub lost its licence for being an exceedingly badly conducted house.

Not far from Mr Stell's museum was the Britannia Inn on Newton Street. In 1840 Thomas James opened the Albert Saloon in the first-floor club room. He installed a piano and engaged a comic singer and some musicians to entertain. The Albert Saloon was short-lived and a more refined type of entertainment was tried by a later licensee. This was John Bolton Rogerson, a local literary figure who renamed the pub the Britannia Inn and Poet's Home. In April 1857 he advertised a celebration of Shakespeare's birthday: tickets were free and available at the bar. The turnout may have been disappointing as Mr Rogerson left two months later.

Of the present-day pubs which advertised music saloons, the Millstone on Thomas Street claimed to have one of the largest in town, capable of holding two hundred patrons. An unusual feature in the centre of the room was a large 'branch fountain' with an ornamented glass basin and a constant supply of water for the convenience of spirits drinkers. A free-and-easy with some of the best amateurs in the city was promised every Saturday night at the White Hart on London Road (the predecessor of Monroes). The show was hosted by Peter Malley, Irish comic and sentimental singer'. On Sundays, customers were treated to a concert of church music.

The music room at the Mechanics Arms on Chorlton Street (now Churchills) was quite smart. When

CROWN AND MITRE INN, Spear-street, Stevenson's Square, Manchester.—JAMES STELL (late of Bolton) begs to acquaint his Friends and the Public in general that he has entered on the above Inn, and hopes by strict attention to the comforts and convenience of his customers to merit a share of public patronage. His stock of Foreign and British SPIRITS, WINES, &c. will be found of a very superior quality.



THE MUSEUM.

J. S.'s MUSEUM of NATURAL and ARTIFICIAL CURIOSITIES, consisting of Spears, War-clubs, Javelins, Darts, Oars, Paddles, Bows, Quivers, &c. &c. from the following Islands, viz.:—Fejees, Navigators New Zealand, New South Wales, Society, Otaheite, Solomon's, Friendly, New Holland and Bathurst; with a variety of Birds, Animals and Insects, from various other places.

The Museum will be open three nights a-week, with Music and Singing.—Admittance gratis. — No person allowed to enter the room in a state of intoxication.

the pub's fittings were sold in 1842 there was a grand piano and adorning the walls were a few oil paintings and engravings. The Mechanics also had a table for bagatelle, a pub game which was popular then. A bagatelle table was about ten feet long, half the width of a billiard table, had a slate bed and was covered in green cloth like a billiard table. At one end were nine numbered holes in a circle. There were several versions of the game, which usually involved potting four red and four white balls after first hitting the black.

Bagatelle had the advantage of taking up less space than billiards and some tables were hinged in the middle so they could be folded up and put away. There was one at the Rising Sun on Queen Street and at the Oxnoble on Liverpool Road a room upstairs was for a time designated the bagatelle room.

Among the pubs which had billiard rooms were the Town Hall Hotel on Tib Lane (Copperbutts) and the Royal Central on Windmill Street, where Charles Cox (of Cox's Bar) was an early promoter of billiard matches in Manchester. There was a skittle alley at the Hanging Bridge Hotel, which was in the building with the 'Hanging Bridge Chambers' datestone in Cathedral Yard, near the Mitre. This beerhouse lost its licence in 1904 because it was also a venue for the less salubrious pursuits of prostitution and drunkenness.

Manchester even had an American-style bowling hall over a hundred years ago. The building in Back Mosley Street had a beer licence and claimed to be the biggest bowling hall in Europe. There were five alleys downstairs (3d a game) and two private alleys upstairs (6d a game). The proprietor promised 'health, exercise and recreation' but the sport didn't catch on and the hall closed after a few years.



Home Brewing Revisited

Humulus Lupulus

Part 20: Torrefaction

The March article was the last of the step-by-step descriptions of home-beer making. From now on there will be occasional pieces touching on odd aspects of the process.

To 'torrefy' is defined in my dictionary as 'to scorch or parch; to dry or roast with intense heat' (Latin *torrere* to parch, *facere* to make).

I came across torrefied barley many years ago; it somewhat resembles popcorn and I have always put it whole into the mash. It is a very large grain and is said (by Dave Line (5)) to give porosity to the mash during sparging and create conditions for maximum wort extraction. He describes it as giving a 'woody' taste, whilst Ken Shales (4) opts for 'nutty'.

Graham Wheeler (11) throws a bit more light on the subject. The grains are rapidly heated either by microwaves or red hot sand, causing the endosperm to explode. The starch is gelatinised, rendering it open to attack by the mash enzymes **without further treatment**.

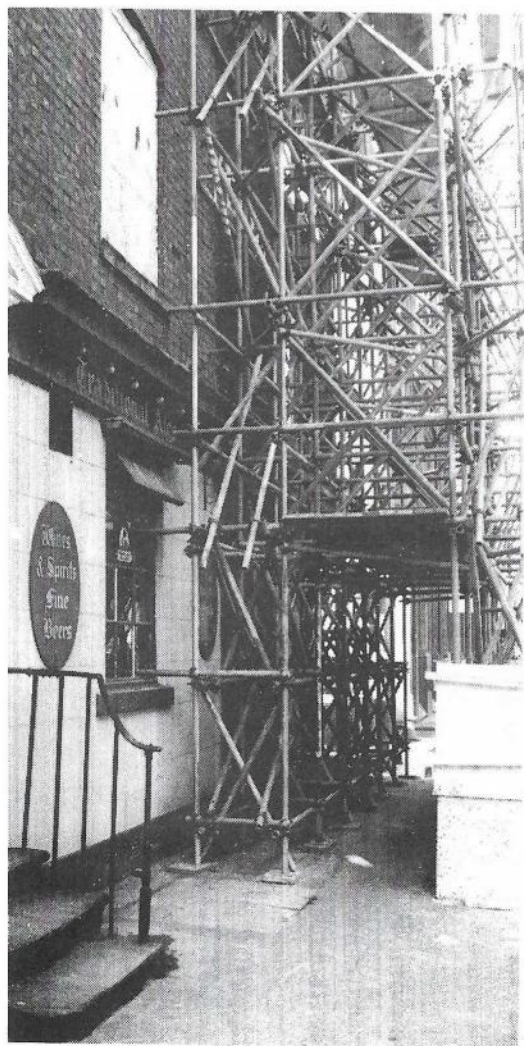
I emphasise this last comment because it supports the idea of using grains **whole**. However, during visits to various regional and micro breweries in recent years, I have encountered torrefied *wheat*; in all cases it was used *crushed* in the mash. I have just obtained some of this grain from my local home brew shop and this was also crushed.



So one of the alleged benefits of the whole grain, an 'open' mash, is lost. I would be interested to know why there is a trend away from the whole grain. In a large brewery which crushes its own malt I can see possible difficulties in incorporating a minor ingredient uniformly following milling. However, many micro breweries obtain their malt ready crushed and here it would not be a problem to mix in whole torrefied wheat or barley.

References

- 4 *Advanced Home Brewing* by Ken Shales, Amateur Winemaker
- 5 *The Big Book of Brewing* by Dave Line, Amateur Winemaker/Argus Books
- 11 *Brew Classic European Beers at Home* by Graham Wheeler & Roger Protz, CAMRA



Nicklebys

The Samoyed no longer suns itself on the pavement outside, for Nicklebys is no more. The Dale Street pub was replaced by a hole in the ground last month.

It was one of Manchester's oldest surviving pub buildings, originally called the Haunch of Venison. The name was changed to Nicklebys in the Watney-Wilsons era of the early 1970s, when daft names were the fashion.

Puzzle Corner

with L Headsore

Brewery anagrams

1. Stir No Brace
2. Josh the Slop
3. Wet Baron
4. Easel Did
5. A Laden Icon
6. Dry Lies

Answers next month

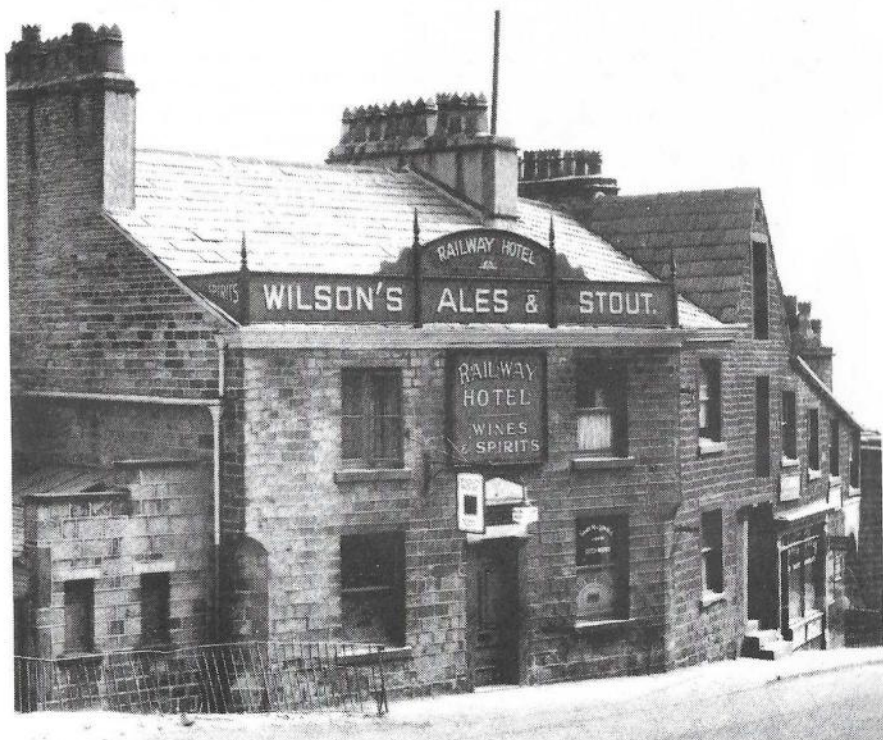
Now and Then

Rob Magee

No. 111 **Railway Hotel** Shaw Hall Bank Road, Greenfield

When passenger trains began running between Manchester and Huddersfield in 1849, Thomas Morris was appointed the first station master at Greenfield. After three years of watching the trains go by he saw the potential for a pub nearby and he obtained a beer licence for a new, double-fronted building behind the station. The career change appears to have been a successful one, as Thomas also managed to get a full publican's licence.

A later tenant, Frank Mallalieu, ran the Railway Hotel until February 1876, but a matter of some unpaid bills resulted in a court appearance the following month. Shaw & Bentleys Brewery of Bardsley, Ashton, sued him for £8/10/6d plus £4/10/-. Frank refused to pay the second amount because he said it was a discount that was due to him, but the company said they only gave discounts if beer was paid for within a month of it being delivered. They had delivered beer



to the Railway in April 1874 and it hadn't been paid for until July 1875.

Frank protested that he had offered to pay the amount due on more than one occasion, but the brewery rep had told him there was no hurry. The rep admitted that this was what he had said and the case was dismissed. There was plenty of competition among local brewers to supply the area's pubs and the rep no doubt wanted to keep well in with Frank Mallalieu and keep the account!

The next tenant was Alfred Holmes and one of the first things he did was install a billiard table. No doubt this brought in the customers, but there were one or two Alfred could have done without. On Wednesday 28th March 1883 a gentleman nicknamed 'Whistling Duck' appeared in the police courts charged with refusing to leave the Railway Hotel, assaulting a police constable and breaking his lamp. Duck was rather obstinate and he had to be locked up. The court fined him 15/- and said if he didn't pay he would go to jail for six weeks. He was also ordered to pay 2/6d for the damaged lamp. It came at the wrong time for Whistling Duck, since he was due to get married the following Monday morning.

About 1891 Wilsons Brewery bought the Railway Hotel for £5,800. In the early decades of the twentieth century most of their tenants left after a year or two and the departure of one, Noah Randall, was brought about as a result of a police surveillance operation. On May 1st, 3rd, 4th, 5th, 6th, 7th, 9th and 10th 1904 he was observed serving a police officer with liquor whilst on duty. It was a serious offence and poor Noah was fined a total of £16/7/-.

In 1960 Wilsons were taken over by Watney Mann. Around this time the old 'Railway Hotel' signboards were taken down, the etched windows depicting railway locomotives were replaced, the pub was given the standard Watney-Wilsons signboards and the name was shortened to 'The Railway'. The pub was then being run by Eric Dawson, who had the licence for twenty years until 1976. Watneys became part of the Grand Metropolitan group in that year and the Railway was subsequently transferred to the Innentrepreneur Estates company.

Since 1995 the Railway has been run by Pauline Duddle and the beers are now Wilsons and Taylors Landlord.

Contributors to this issue: Rob Magee, Dave Crookell, Paul Warbrick, Roger Hall, Michael Lynn, Alan Gall, Stewart Revell, Daddy Bell, Ian Kenny

Rupert

I read that a novel hostelry opens in Tykeley. It's been designed by women and features glamorous lavatories and table pegs to hang your handbag on. Bazzing! The conversion was a snip at half a mil. But why should such ideas be confined to women? What about other disenfranchised groups for whom the traditional tavern is a terra horribile? I suppose that persons of the homosexualist proclivity are well catered for, particularly in Grotley where anal treet is a sort of nirvana. Even here there's room for improvement; how much lap dancing or tea bagging do you see, for example? I'd always believed that lesbian mud-wrestling was designed to appeal to straights. I'm not of that persuasion, but what is straight about naked women cavorting in gunge is a matter of conjecture.

Disciples of the Marquis de Sade are likely to face continual disappointment. The paucity of facilities is quite appalling. There are few cages, whips and shackles and a total absence of pudenda nailing tables in Grotley's finest taverns. And how many establishments can you think of in Slumley where we can drink a stirrup cup? Members of the Vile Splatting Hunt are invariably dismayed at the poor facilities in their stamping ground.

And what about Methodists, Rechabites and other assorted teetotallers? Public houses are forbidden territory to them and one should ask 'Why?' Is it too

much to ask that alcohol is removed from all beverages and that some premises at least serve only Tizer, Irn Bru and Dandelion and Burdock? With a few minor alterations such beacons of enlightenment could also serve the needs of another seriously disadvantaged group - children. How many hostelries have been designed with them in mind? When did you last go to an inn where bouncy castles, rooms full of balls, jelly eating competitions, loud, mindless music, fish fingers, beans and chips and clowns were the order of the day? It's high time that children were allowed to design their own pub. I'd bet that with 500K to spend they'd make as good a job of it as the women in Tykeley did.

I suppose there is one danger in encouraging groups of disenfranchised people to design their own pubs and that is that the existing customers will become displaced. Where will all the rowdy young people, fat old men with red noses and hoorays go as more and more licensed premises cater for women, sado-masochists and children? Perhaps they, in turn, will become disenfranchised and therefore qualify to design their own public house. It'll certainly keep the designers in business. Can we look forward in 2006 to a range of premises including 'The Sad Git', 'The Beer Bellied Bore' and 'The Sup a Pint Quietly in Reasonable Comfort and Have a Chat with Your Mates'? Let's wait and see.

Branch Diary

Rochdale, Oldham & Bury

Tues 4 May 8.30, Branch Meeting, Gardeners Arms, Millbottom, Waterhead, Oldham.

Sat 8-Sun 9 May, Coach Social, Slaters Brewery and West Midlands Weekend. Details from Branch Contact

Tues 18 May 8.30pm, Committee Meeting, Hunt Lane Tavern, Middleton Road West, Chadderton.

Tues 25 May 8.30pm, What's Doing Collation, Cask & Feather, Oldham Road, Rochdale.

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

North Manchester

Wed 5 May, Higher Irlam Crawl. Boat House, Ferry Road, 7pm; White Lion, Liverpool Road, 8.30.

Sat 8 May. Mild Marathon. Start Beer House, 12 noon. See feature.

Wed 12 May Crescent Social, preceded by Chapel Street walk. Kings Arms, Bloom Street, 7pm; Old Nelson 8.30pm. Crescent 8.30 onwards

Wed 19 May 8pm, Branch Meeting, Old Nelson, Chapel St, Salford.

Tues 25 May 6pm, What's Doing collation. Queens Arms, Honey St.

Wed 26 May, Middleton Crawl. Britannia 7.30, Old Boars Head, Long Street, 8.30; Ring o'Bells 9.30.

Wed 2 June, Whitefield and Besses Crawl. Wheatsheaf 7.30, then Church, Red King, New Grove 8.30, Coach & Horses 9.30.

Contact: Roger Hall 0161 740 7937

Trafford & Hulme

Thur 13 May, Chorlton Crawl. 8pm Bar One, 9.30 Marble Bar, 10.30 Beech.

Thur 20 May, Knutsford Excursion. Builders Arms 8.15; Legh Arms 9.00; White Bear 10.30.

Branch members meet most other Thursday nights. For details contact Dave Ward, 0161 980 1170 (h)

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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To join CAMRA send £14 to Membership, CAMRA, 230 Hatfield Road, St Albans, Herts AL1 4LW.

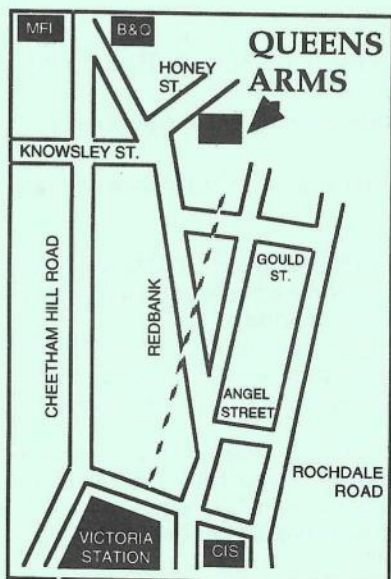
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