

30p

What's Doing

OCTOBER 2000



The Manchester Beer Drinker's Monthly Magazine

KINGS CLOSURE

The Kings Arms on Oldfield Road, Salford, closed early in September. Within days, all trace of its Holts ownership had been removed, exposing the previous Wilsons livery. Now notices from Holts have appeared in the windows, regretting the closure, thanking customers for their support and welcoming them to nearby Holts outlets - the Union, Bricklayers Arms, Eagle and Hyde Park Corner. Curiously, these establishments are described in the notices not as pubs but as 'sites'. Is this a euphemism, a neologism, or approved trade terminology?

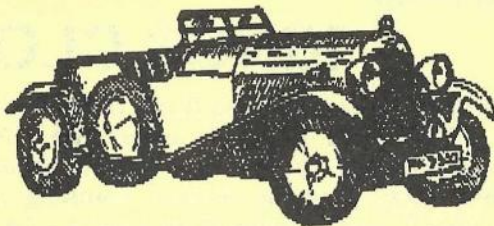


Marble goes organic

Mark McConachie

Manchester's Marble Brewery launched an entirely new range of beers in September. The names will be familiar, but the recipes are different. All four regular beers are now made with wholly organic ingredients - organic pale malt, organic Saaz hops and even a new organic yeast, specifically cultured for them. In October, when the brewery stops using isinglass to settle and clear the beers, they will become vegan, too.

The new organic/vegan range is N/4 (and Chorlton) at 3.8%, Bitter (4%), Amber Kitchen Ale (4.7%) and IPA (5%). Totally Marbled, McKenna's Revenge Porter and Dobber have gone for now but specials are promised in future. Old Lag (5.5%) will make an appearance during the month. (The 'Old Lag' in question is a recently-restored 1927 Lagonda, which will be on view when the beer is launched at The Bar in Chorlton on 10th October.)



One cannot help comparing the new brews with the Marble's pre-organic beers, and given the restrictions that organic ingredients imposed on the makeup of the beers, the results are very impressive indeed.

N/4 ABV World Tour

This tremendous event takes place between 19th and 22nd October. The original eight pubs - Bar Fringe, Beer House, Castle, Centro, Hogshead, Marble Arch, Pot of Beer and Queens, have been joined by the Smithfield. Masses of cask and foreign beers are promised, together with food and entertainment.

Altrincham Brewing Company

After a prolonged journey from Italy, via Belgium and Dover, Dave Ward's brewery has finally arrived in Altrincham.

Italian holidays, fuel strikes and blockades all combined to delay matters, but Dave is expected to start brewing in early October, with a target launch date of 21st October. He initially plans to brew three barrels per week. The barrels and all the raw materials are ordered, so good luck, Dave!

Good Beer Guide 2001

Next year's Good Beer Guide was launched in September, and with it a 'Beer Drinkers' Manifesto' - points for ale aficionados to raise with brewers, pub groups, MPs, MEPs, etc. The manifesto is aimed at saving breweries, halting the loss of rural pubs, encouraging the development of organic beers and stopping mergers and takeovers that threaten choice and diversity. Some of the points are...

Mergers

The Department of Trade and Industry should have a policy for protecting beer drinkers' interests and investigate mergers which threaten choice and the closure of brewing plants.

Guest Beers

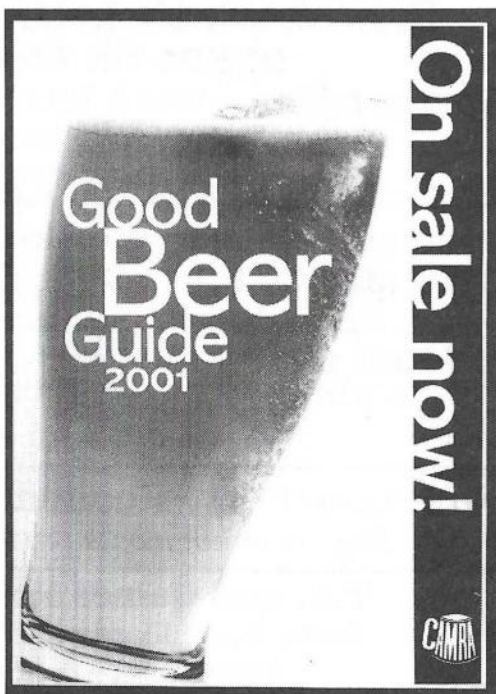
The government should bring pub groups within the provisions of the Beer Orders so that licensees can sell guest beers from regional and microbreweries. At present the Beer Orders cover only tenanted pubs owned by national brewers and since most nationals have converted their pubs to management, they are outside the scope of the Orders. Pub groups, such as Punch Taverns and Japanese bankers Nomura, do not have to offer guest beers and so they just flog heavily-discounted brands like Tetleys.

Excise Duty

The Chancellor of the Exchequer must bring excise duty on beer down to the EU average within a decade. CAMRA believes this would reduce the amount of cheap booze imported from France and increase domestic beer production. It would not lead to a loss of government revenue as duty, income tax and VAT would rise as British beer sales increased.

Country Pubs

These are currently closing at the rate of six a week. Rate relief should be given, in line with the provisions for post offices and other key rural services.



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Beer Garden now open

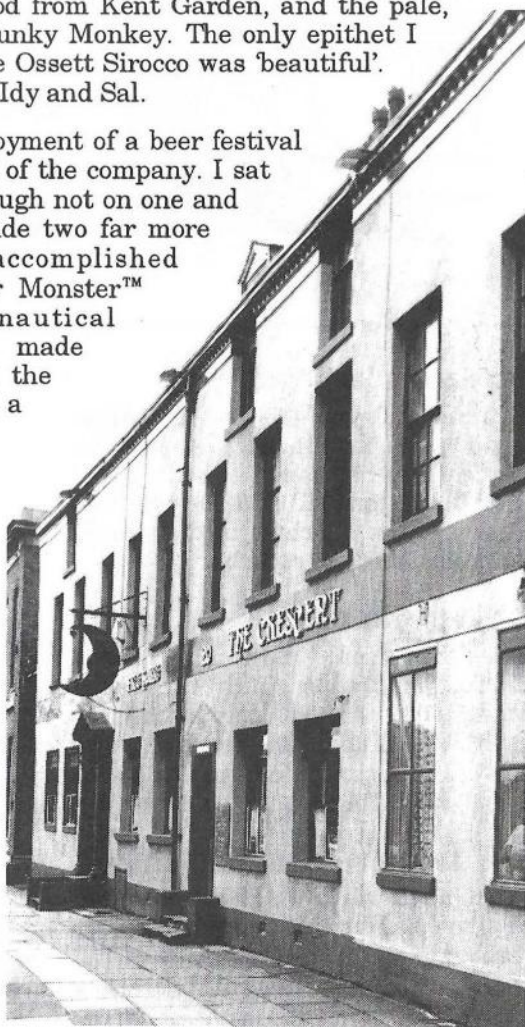
Drinking Diary

Daddy Bell

Alas, there is very little to report this month. My professional commitments have been such as to preclude much itinerant imbibing. Ulverston, Sheffield, Tamworth, Shrewsbury - even Stoke - I had to give a miss to these and other, further-flung festivals. However, I did contrive to appear, faithfully and systematically, at Idy and Sal's late August Bank Holiday Festival at the **Crescent**. There were few disappointments, and many pleasant discoveries, in the thirty or so beers, whether on handpump, on gravity in the vault, or brought up expeditiously on request from the cellar. Among the highlights (for me at least) I would rate a very fine dark mild from Bank Top, a pleasingly jammy Summer Capers from Hogs Back, the deeply hoppy, dark gold Wild Wood from Kent Garden, and the pale, dryly hoppy Milk Street Funky Monkey. The only epithet I can find to note against the Ossett Sirocco was 'beautiful'. So - once again - well done, Idy and Sal.

Of course, much of the enjoyment of a beer festival is derived from the quality of the company. I sat ensconced in the vault (though not on one and the same occasion) alongside two far more knowledgeable and accomplished amateurs of ale, the Beer Monster™ and our favourite nautical chaunter. The former made judicious choice of pints; the latter attempted to drink a dozen halves in series. (As befits my calling, I essayed a middle course.) My thanks to both for their conversation and companionableness.

A word of praise for Mark Dade and the new range of organic beers from the **Marble Brewery**. Such was the quality (and variety) of their organic predecessors that the tasting evening on August 22nd was a testing experience. I am not sure that the new range (all brewed with a much more limited range



of malts and hops than previously) showed to the best advantage at the launch, so I have made a point of sampling them on at least a weekly basis since then. Certainly, the Amber Kitchen Ale and the IPA continue to impress me; and the fifth and strongest beer, the Old Lag, should prove an intriguing and genuinely chocolatey fireside drink. Now Mark faces the further hurdle of dispensing with finings

and still ensuring clarity and freshness: if he is successful in this vegan objective, and if a wider choice of organic ingredients becomes possible, it will be a considerable achievement.



I never thought to be a centrefold (*Sept WD*) but our editor has done me proud. I shall try to live up to the jauntiness of his image of me, even if my sartorial eccentricities are of a less well-cut or gentlemanly kind.

Squizzy's less fizzy

Squizzy Taylor's (ex-Merchants, right) on Oldham Street in Manchester has taken to selling real ale. Theakstons XB and John Smiths Cask are the offerings in the mainly stand-up, modern-style bar.

Club of the Year

The Ellesmere Bowling, Tennis, Cricket & Croquet Club, the North Manchester branch nomination for CAMRA's 'Club of the Year', has won the first round for the Greater Manchester Region.

The 1st Horwich Beer Festival

From 28th to 30th September the Squirrel at Horwich is hosting a beer festival in aid of Rotary Club charities. Sixty different beers are promised.



Wigan in brief

Dave White

Platt Bridge is now a real-ale-free area. The handpull for Theakstons Best at the **Railway** is still there, but no longer in use, and the **Commercial** on Victoria Road has also converted to fizz. The other four pubs in the centre of Platt Bridge are either keg or closed and boarded up. This news may be greeted with a sigh of relief by CAMRA members (usually just me and the missus) who feel duty-bound to survey the sticks when they could be supping good ale in comfortable surroundings, nearer to the town centre.

Over in Ince, the **Cottage**, Ince Green Lane, appears to be closed. The pub, known until recently as the **Bird in Hand**, has been shut for most of the last decade, a trend that has not been bucked by a change of name.

The Definitive Beer Festival Website

Graham Mason, former Chairman of the Rochdale, Oldham & Bury Branch of CAMRA, has set up a website devoted to the promotion of beer festivals. Most festivals produce a programme listing beers that are expected to appear, but problems with printing deadlines, suppliers unable to obtain certain beers, etc, can often mean that the programme is out of date by the time it is printed. A website can be updated the day before a festival opens, or even when it is open.

Pub beer festivals are included and the website is currently hosting pages for a number of pubs including the Beer House and the Hogshead (High Street) in Manchester, the Crescent in Salford and Stalybridge Station Buffet Bar. Out on the Lancashire border at Horwich, the Squirrel is holding the first Horwich Beer Festival in September. It is planned to include other Pub Beer Festivals in Sheffield, Derby and Rugby in the near future.

For the 'beer spotter', the site includes freehouse beer lists where appropriate, and these are updated regularly - sometimes weekly or, in busy pubs, daily.

There are links to special offers, including vouchers for meal discounts and even free beer. The Hogshead chain is currently giving away 10,000 pints and links are provided so that vouchers can be printed out for this offer.

The Definitive Beer Festival Website includes links to local CAMRA branches with their own websites, and offers a design service and a hosting service for those that don't have their own.

The Definitive Beer Festival Website is at **www.beer-festival.com**

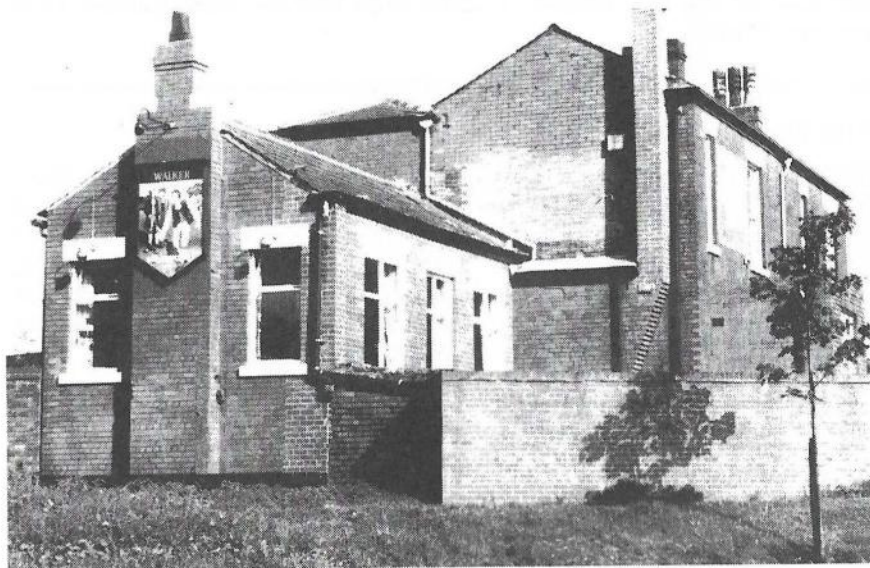
Bolton news

Trotter

Howcroft

The largest pub beer festival in the country will be held at the Howcroft Inn (*below*), Pool Street, Bolton, from Wednesday 11th to Sunday 15th October.

Landlord Clive Nightingale set up his first beer festival - 'The Alternative Bolton Beer Festival' - in 1994 to replace the CAMRA event that used to be held at the now-demolished Silverwell Street Sports Centre. Six years later the beer festival at the Howcroft is one of the best, non-CAMRA organised events in Britain (though several local CAMRA members do assist at the festival).



This year around 200 beers will be available, and no doubt Mr Feeney will be showcasing his new Bank Top Mild. Ciders and foreign bottled beers will be available in addition to the real ales. Proceeds will go to the Bolton Lads' and Girls' Club, as usual.

An open and shut case

The Malt & Hops Ale House, next to the Swan Hotel on Bradshawgate, reopened briefly earlier this year, but now this basic real ale bar appears to be closed permanently. What are Regent Inns up to? A little more promotion and more variation in the available ales might have increased the patronage.

Smooth Rose

The Moss Rose (ex-Wilsons, ex-Vaux) on Manchester Road, Kearsley, has been refurbished by Pubmaster. There is now a beer garden next to the pub, but no real ale.

Letters

Pump clip sale

Sir - Through *What's Doing* I should like to thank all those who supported the pump clip sale at the Kings Arms in Bloom Street on September 9th. A group of enthusiastic collectors, small in number but generous in their spending, raised £100 for the Ordsall Community Trust.

Thank you to Alan Gardner for facilitating, publicising and presiding over the event, and to Christine and Mike for hosting it and for their keenness that a local good cause should benefit from it. Thank you to those licensees and others who supplied the pump clips and other beery memorabilia.

Revd Robert Bracegirdle, The Rectory, Ordsall

The Big Chill

Sir - 'Tis with a heavy heart that I send this cutting from the Daily Mail of 5th September.

I accepted that serving real ale at 10 degrees instead of 12 degrees to appeal to the lager drinker was worth the risk, but this announcement leaves me speechless. Such phrases as 'below freezing', 'guaranteed to stay ice-cold right to the bottom of the glass', '...ice crystals around the gas bubbles. These keep it cooler longer,' at first made me check the date to see if it was 1st April.

The first time I wrote to *What's Doing* was to send a cutting about beer in Siberia (I think it was by Whitbread - I'm not sure) and I said that the only reason Whitbread beer could be liquid at Siberian temperatures was because it was under

British lager puts the freeze on warm beer

Sub-zero pint that is sure to keep its cool

By James Chapman
Science Correspondent

WE are known the world over as the land of warm beer.

But British scientists have broken the tradition to invent the first sub-zero pint.

The draught lager is stored and served at a temperature below freezing - and is guaranteed to stay ice-cold right to the bottom of the glass.

Its makers, Bass, hope it will capitalise on the growing taste for chilled beers, which has seen the traditional warm pint increasingly abandoned in favour of imported lagers.

The company's scientists spent three years developing the drink, called Arc.

The secret is not in any chemical additives but a system which harnesses the natural phenomenon of crystallisation and stores the lager at an optimum temperature of -2°C (28°F).

Because it is kept under high pressure, the freezing point of the liquid is lowered. Bar staff

1 Glass on rotating base is chilled by spray of cold water

2 Lager stored at -2°C but does not freeze as it is under high pressure

3 As lager is poured, drop in pressure allows ice to form

4 Burst of ultrasonic waves creates clusters of fine lager ice crystals around gas bubbles

5 Ice crystals continue to form, keeping drink cooled



Campaign for Real Ale, was undermined by the breakthrough, however.

'Beers served at these temperatures will have no taste whatsoever,' he claimed.

'This sounds more like a marketing gimmick than anything else.'

Brewing expert Dr Keith Thomas, of Sunderland University, said: 'This is the first sub-zero pint as far as I am aware.'

'Traditionally beers have been served at around 11°C (52°F), the temperature of a cellar underground.'

j.chapman@daily-mail.co.uk

pressure, as none of their beers has an appreciable alcohol content. I was only joking. My words have come back to haunt me, as this 'Arc' beer has to be kept under pressure in the keg so that it is liquid at minus 2 degrees!

My Irish colleague says with glee that this mental anguish is my comeuppance from the gods for slagging off Irish beer. At least on my visit to Ireland the Smithwicks was not so awful and the friendly locals, the craic, the sound of the bagpipes and the view of M'Gillicuddy's Reeks made it somewhat enjoyable. In fact, compared to this offering by Bass, it must have been heaven.

My tears are falling into the keyboard as I type. In fact it's starting to make a funny fizzing n-#[&<ESC>\$A*a

Albert Onejug, The Atomic Research Labs, Haslingden.

Closed and Boarded

A number of Oldham pubs have been closed of late, including the Unicorn on Charles Street, Werneth; the Cranberry, Cranberry Street, Glodwick; the Shakespeare and the Royal, Horsedgate Street, and the Malt & Hops (*below*), Lees Road. The Commercial on West Street has been converted into flats.



Holts corner

Stewart Revell

Since the introduction of Holts smooth-type mild several months ago, there has been a considerable amount of correspondence in these columns with reference to bar staff dealing with a request for a 'Pint of mild, please.' There have been many instances of the bar person rushing off to the smooth dispenser, rather than asking whether traditional or smooth was preferred.

Over the last six months or more, I have brought these incidents to the attention of the powers that be at the brewery. The company policy has always been to provide the purchaser with the mild of choice. There shouldn't be any Holts pubs where only smooth is dispensed and the traditional mild handpump unused. After all, it comes out of the same barrel; the smooth takes on extra gas on its way to the bar.

Several individuals have been driven to telephone the brewery to complain, which is not the way Holts like to deal with customer complaints. The most effective way is by (polite) letter, outlining the circumstances - pub name, time of day and what happened.

Letters addressed to the brewery should be marked 'For the attention of the Area Manager of _____ (pub)'. All area managers have been asked to convey the message about offering a choice of milds to their outlets, so there should be no misunderstandings.

Eagle

Angela Mallon (licensee) and Muriel Greig have taken over at the Eagle on Collier Street in Salford. They replace Joe and Shirley, who were there for many years and the pub often featured in the Good Beer Guide. The Eagle is one of the Holts pubs that does not have smooth mild.

Price rise

Around this time of year Holts put up their prices. So expect to pay a few pence more for mild and bitter soon.

Pot extension

Ken Birch has only been at the Pot of Beer a few weeks, but he has already taken the decision to open the pub on Sundays for the first time in years. Initially it will be from 1pm to 7pm; food is also being served on that day.

Fringe changes

John Henley has stepped down as licensee of the Bar Fringe in order to pursue other interests. (Very mysterious...) In his place is the ever amiable Carmen (aka Charlie), so all-in-all, it is status quo.

GBG 2000 *The Millennium Trail*

Part Eight

Strike action by some of the region's bus operators slowed them down a bit, but Steve Smith and Mark McConachie press on with their tour of Greater Manchester's GBG pubs, determined to complete the assignment in the allotted twelve months...

We began at the **Morning Star** (right) on Manchester Road, Wardley, a red-brick hostelry done up in the usual Joey Holts style. Some years ago the pub was extended to provide extra lounge accommodation and there is a neat and tidy vault. Bitter and mild are available.

Several buses heading in the Salford direction pass the front door and we headed via Swinton. The excellent **Football** is situated on Swinton Hall Road between the rail station and the civic centre. It is a smart, three-roomed pub, run by a couple who have been there for some time and who have resisted the temptation to go for the youth market which frequents the nearby Yates's and Bulls Head. The beers are from Boddingtons and Tetleys and include the latter's Dark Mild.



Back into Salford next (via train to Salford Station or bus to Chapel Street) for the **Kings Arms** on Bloom Street. The reputation of this thriving free house has grown over the years, even though there have been a few licensee changes; it is a 'try also' entry in the guide at present. Beers include the products of the region's independents (Phoenix, Pictish, etc).

Walking from the King's Arms through one of Salford's areas of post industrial decline, we came to the **Eagle** on Collier Street, a Victorian beerhouse. This is another of Joey Holt's oases for cask ale lovers (mild and bitter), also known as the 'lamp oil shop'.

Finally for this tour, we looked into the **Hogshead** on High Street, Manchester's first Hogshead conversion, with real ale on handpump



and on stillage behind the bar. The regulars are the ubiquitous Boddingtons bitter, Marstons Pedigree and Wadworth 6X. Some of the guests can be rather expensive.

Trafford

A day trip to some of the pubs in Trafford was more like a Metrolink tram trail than a Good Beer Guide one. Most of the pubs we visited are easily reached from the network and we began at the southern terminus, Altrincham, where there are three GBG entries. Nearest the station is the popular **Malt Shovels** (*below*) on Stamford Street, a roomy hostelry opened out to provide four drinking areas. It is a Sam Smiths house and the one cask ale is Old Brewery Bitter at a very reasonable £1.21 a pint for a town centre local.

Going up Stamford Street, we came to the Old Market Place, complete with new pavement, stocks and memorial. An ever-changing, innovative range of guest beers can be consumed in the splendour of the



Orange Tree (*below*), along with Marstons Pedigree and Ruddles Best Bitter. The pub has two rooms on split levels, pictures of bygone Altrincham on the walls and a commemorative cabinet to the former Wilsons Brewery.

Next door is the **Old Market Tavern**, formerly a Whitbread Hogshead. This is now a free house and incorporates the Altrincham Brewery Company, a micro operation expected to go into production in October. The pub has up to nine guest beers, with tubs of ciders racked behind the bar. Beers can come from Hopback, Woodfordes, Morrells and Freeminer. Boddingtons bitter is the regular.

The other pubs on our day's agenda are scattered around the Trafford Metropolitan Borough, so there was a lot of to-ing and fro-ing. A one-stop train ride took us south of Altrincham to Hale and the **Railway**, conveniently located opposite the station and new millennium clock on Ashley Road. This is a posh four-room pub with a traditional vault and a cleverly laid-out garden area. The beers are Robinsons Hatters Mild, Best Bitter, Hartleys XB and the seasonal offering.

Returning to Altrincham, we took the bus to Dunham Massey, where we had to linger awhile owing to the infrequency of the No.38 to Warrington. The GBG entry here is the **Rope & Anchor**, a former Boddingtons House on Paddock Lane. A makeover a few years ago resulted in the loss of the traditional vault and there is now a



collection of rooms around a central bar. The pub is very popular with foodies wanting lunchtime and evening meals and there is an expanse of outside seating at the rear. The beers are Marstons Pedigree and Boddingtons Bitter.

With time on our hands, we walked a few hundred yards down Station Road and into the **Vine Inn**, a Sam Smiths non-GBG pub with Old Brewery Bitter at a reasonable £1.22. This fine, country-style pub appears to be trading well. Conveniently, there is a bus stop outside, so it was back to town again and another bus to Timperley.

The **Quarry Bank Inn** is a suburban Hydes house on Bloomsbury Lane. It was refurbished recently and now has a central bar with various drinking areas, a tiny snug and a much larger vault. There is a bowling green in the shape of a chicken wing. Bitter and mild are the beers.

From Timperley tram station it was on to Brooklands for a look at the converted station building, the **Brook**, a lively Lees outlet selling bitter and (usually, but it wasn't on) the seasonal beer. The pub has a split-level interior and a restaurant upstairs.

By the time we reached Manchester we were gasping for our ninth pint, so on alighting at St Peter's Square we went round the corner into Great Bridgewater Street for the **Peveril of the Peak** (*below*). The wedge-shaped pub, with its oddly-shaped rooms, carved wooden surrounds and extensive stained glass was a good place to conclude our day's lubrications. The beers are Marstons Pedigree, Boddingtons and Tetley bitters and the rarely seen (these days) Websters Yorkshire Bitter, all on handpumps.



Pints North

The next time we set out on the GBG trail a national fuel crisis was playing havoc with public transport, so we concentrated on some localised hostelries. As this entailed a fair bit of walking, we donned our fell boots and, armed with sticks, trekked across to the **Pleasant Inn** on Chapel Lane in Blackley. Very pleasant it is, too, even though the pub is in the throes of a refurbishment and encased in scaffolding. The beers are Robinsons Hatters Mild and Best Bitter.

From the Pleasant we walked to the tram station at Bowker Vale (the Metrolink system was unaffected) and journeyed to Prestwich. On Bury New Road is the 'try also' **Red Lion** with its cobbled forecourt, possibly the oldest building on the road. A careworn but well patronised pub selling Joey's mild and bitter.

Back on the tram and to Heaton Park, where the **Woodthorpe** (*below*) on Bury Old Road is a short distance from the station. This former home of the Holt family is a residential hotel, set in well-tended grounds on a kopje (look it up). Unfortunately the real ale range has been reduced to bitter only.

Walking back to the tram station, we came to the **Royal Oak** on Whittaker Lane, a sporting pub if the trophy cabinet in the vault is anything to go by. There is a comfortable lounge and the beers are Hydcs mild and bitter.



Afrodisian update

Dave Crookell

In August we returned to Paphos in sunny Cyprus and I had the chance to revisit the Afrodisia Cybeer brewing company (see *WD Sept 99*). Ex-Moorhouses man Trevor Sproule is still producing a bottled version of Pendle Witch and now has two outlets in the tourist area of Kato Paphos: the Stoa Bar and the Old Shack Taverna, where he has also supplied Pendle Witch in draught form, but with little success. According to the owner of the Old Shack, his customers found Pendle Witch too heavy to quaff and insufficiently thirst quenching for the heat of the Eastern Mediterranean. It was also relatively expensive at CY£1.80 a pint (about £2), compared to the locally produced Keo - a Pilsner-style 4.5% lager at around CY£1 for a 630ml bottle. The combination of heat and low turnover also meant that significant quantities of Pendle Witch became undrinkable. However, there is an increasing number of outlets for the bottled version in Limassol, including the British Services Bar.

Somewhat disappointingly, the company is diversifying into the alcopops market. A bottling plant is being installed with the intention of producing a Cypriot version of Red Square 'energy drink', using imported ingredients and local vodka from the Keo distillery. Trevor expects to be able to beat the imported alcopops on price as there is less duty to pay on locally produced booze and he will aim his version at the younger drinkers who flock to the rave scene of Agia Napa.

White Lion

The extension to Robinson's White Lion, (aka 'The Open As Usual'), Swinton Market Place, is complete. The work involved the demolition of an adjoining nineteenth century cottage which for many years had been hidden behind an advertising hoarding. A new bottle store with a self-contained flat on the first floor was built and a small patio for alfresco drinking added at the rear of the pub.

An attempt has been made to harmonise the extension with the rest of the frontage by repainting the lot, including the newsagent's next door, in the customary cream, with window ledges, cornerstones, etc in dark green. Presumably in order to recreate the original appearance of the pub, the advertising hoarding has been re-erected to conceal most of the extension.

Albert's ales

Following the demise of Bridgewater Ales, the Albert Vaults on Chapel Street, Salford, is selling beers from the Phoenix Brewery, Heywood. Currently these are Oak Best Bitter (3.9%, £1.25) and Arizona (4.1%, £1.30).

Lancashire Breweries of the Twentieth Century

This list of large, medium and some small breweries which have existed in Lancashire since 1900 has been compiled by Leo King. It covers the real Lancashire and so includes towns and cities in the 'administrative areas' of Greater Manchester, Merseyside and Cumbria.

Airey's Victoria Brewery, Wigan. Acquired by Walker Cain in 1926.

Albion Brewery, Wigan. Acquired by Threlfalls in 1919.

Almond's, Standish. Acquired by Burtonwood in 1968.

Armitage & Co, Adelphi Brewery, Salford. Brewing had ceased by 1904.

Ashburner's, Dalton in Furness. Sold in 1901.

Astley's Nelson Brewery. Acquired by Massey's Burnley Brewery in 1924.

Atherton & Johnson, Crown Brewery, New Springs, near Wigan. Brewing ceased in 1940.

Barker's Huyton Brewery. Acquired by Walker Cain in 1926.

Baxter & Co, Haslingden. Acquired by Baxter's of Waterfoot in 1922.

Baxter's Glen Top Brewery, Waterfoot. Acquired by Beverley's of Wakefield in 1952.

Beck Brewing Co, Crown Brewery, Liverpool. Wound up in 1900.

Bentley's, Ardwick. Acquired by Threlfalls in 1913.

Bentley's Milshaw Brewery, Accrington. Acquired by John Smiths 1926.

Bent's Brewery, Liverpool. Acquired by Bass Charrington in 1967. Brewing ceased 1975.

Birkdale Brewery, Southport. Closed about 1935.

Blackburn Brewery Co, Blackburn. Taken over by Duttons in 1928.

Bleazard's, Everton. Acquired by Walker Cain in 1921.

Boardman's United Breweries, Hulme, Manchester. Went into liquidation 1946.

Boddingtons, Strangeways Brewery, Manchester. Acquired by Whitbread but still brewing.

Bolton Brothers, Warrington. Acquired by Greenall Whitley in 1931.

Bolton Free Brewery Co, Spa Road, Bolton. Succeeded by Howcrofts in 1937.

Bramley's Wellington Brewery, Toxteth. Acquired by Hope & Anchor Breweries in 1948.

Breakell's Victoria Brewery, Preston. Acquired by Catterall & Swarbrick in 1947.

British Lager Brewery Co, Liverpool. Wound up 1902.

Brown, Matthew, Lion Brewery, Blackburn. Closed early 1990s.

Burnley Clubs Brewery - became Lancashire Clubs Brewery.

Burton, Bell & Co, Rose Brewery, Wavertree. Acquired by Cain's in 1907.

Bury Brewery Co, George Street. Acquired by Thwaites in 1949.

Cain & Sons, Mersey Brewery, Toxteth. Merged with Walkers of Warrington in 1921 to form Walker Cain. Brewing transferred to Warrington in 1923 and Mersey Brewery sold to Higson's

Case's, Cavendish Brewery, Barrow in Furness. Acquired by Hammond's United Breweries in 1959, then closed by Bass in 1972.

Catterall & Swarbrick, Queens Brewery, Blackpool,

Acquired by Bass Charrington in 1961.

Chadwick's Walmersley Brewery, Bury. Taken over by Manchester Brewery Co in 1927.

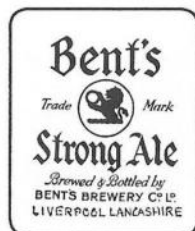
Chesters, Ardwick Brewery. Merged with Threlfalls in 1961 to form Threlfall Chesters Ltd. Brewery was demolished in 1966.

Chorley Brewery. Acquired by Wilkins of Longton in 1904.

Clarke's Reddish Brewery, Stockport. Acquired by Boddingtons in 1963.

Copple Brothers, Eccleston. Closed about 1939.

Cornbrook Brewery, Manchester. Acquired by Charringtons in 1961. Brewing ceased about 1973.



Crabtree's, Victoria Brewery, Clitheroe. Acquired by Blackburn Brewery in 1920.
 Cronshaw's Alexander Brewery, Hulme. Acquired by Groves & Whitnall in 1899. Brewery closed 1932.
 Cross, W M, Preston. Acquired by Chester's Brewery in 1944. Brewing ceased in 1950.
 Crown Brewing Co, Bury. Acquired by Dutton's in 1959.
 Crowther's Star Brewery, Bury. Taken over by Wilsons in 1925.
 Cunningham's, Warrington. Merged with Howcroft's of Bolton in 1969 and closed.



Dickinson's, Old Brewery, Formby. Acquired by Tetley of Leeds in 1949.
 Dutton's, Salford Brewery, Blackburn. Acquired by Whitbread in 1964. Closed 1978.
 Edenfield Brewery. Acquired by John Kenyon Ltd of Barrowford in 1913.
 Edge Lane Brewery and Bottling Co. See Fletcher Travis & Co.
 Ellis, Warde & Co, Bath Spring Brewery, Ormskirk. Acquired by Walker Cain in 1929. Brewing continued until about 1952.
 Empress Brewery, Old Trafford. Acquired by Walker Cain in 1929.
 Fairhurst's, Wigan. Wound up in 1921.
 Farrimond's, Wigan. Acquired by Swales of Manchester in 1946. Brewing ceased in 1961.

Fletcher Travis & Co, Edge Lane Brewery, Royton. Wound up in 1916. A reconstructed company was operating as the Edge Lane Brewery and Bottling Co until about 1939.

Fort & Son, Colne. Closed about 1907
 Fylde Home Brewery, Fleetwood. Destroyed by fire in 1903.
 Gartside's Brookside Brewery, Ashton-u-Lyne. Acquired by Bent's of Liverpool in 1939 but continued to brew Gartside's ales until acquired by Bass in 1975 and closed.
 Greenall Whitley, Warrington & St Helens. Brewing ceased in 1980s.
 Grimshaw's, Keirby Brewery, Burnley. Taken over by Massey's in 1928.
 Groves & Whitnall, Salford. Acquired by Greenall Whitley in 1961. Brewing ceased in 1972.



Hall, Hale & Co, Preston. Acquired by Matthew Brown in 1920. Brewery demolished in 1964.

Halliwell & Son, Alexandra Brewery, Bolton. Ceased trading about 1912 and pubs acquired by Magee Marshall.



Hamer's Volunteer Brewery, Bromley Cross. Acquired by Dutton's in 1951.
 Harding & Parrington, Brunswick Brewery, Liverpool. Acquired by Cain & Son in 1920.
 Hardy's Crown Brewery, Hulme. Acquired by Bass Charrington and demolished in 1965.
 Hartley's, Ulverston. Acquired by Robinsons of Stockport in 1982.
 Heath's Devonshire Brewery, Barrow in Furness. Acquired by Hammond's United Breweries in 1959.

Higson's, Mersey Brewery, Toxteth. Acquired by Boddingtons and closed in late 1980s.

The new Cain's company now uses the brewery.

Holden's, Nova Scotia Brewery, Blackburn. Acquired by Matthew Brown in 1920.

Holt's Derby Brewery, Manchester. Still brewing.

Horsfall's Brierfield Brewery. Taken over by the Blackburn Brewery in 1925.

Howcroft's Brewery Ltd, Spa Road, Bolton. Merged with Cunningham's of Warrington in 1969 and closed soon after.

Hull's Brewery, Preston. Acquired by Boddington's in 1900.

Hyde's Brewery, Manchester. Still brewing.

Issott's, Ardwick. Taken over by Wilson's Brewery in 1903.

Jackson & Sons, Spa Road, Bolton. Acquired by Shaw's of Leigh in 1927.

Jones & Co, Knotty Ash Brewery. Acquired by Higson's in 1937.

Joplin's Brewery, Liverpool. Acquired by Cain & Sons in 1906. Closed 1907.

Kay & Whittaker, Britannia Brewery, Hulme. Acquired by Wilson's in 1903.



Kay's Atlas Brewery, Manchester. Acquired by Robinson's of Stockport in 1929 and closed in 1936.

Kenyon's, Rossendale Brewery, Barrowford. Acquired by Masseys in 1928.

Knowles & Sons, Snig's Foot Brewery, Ormskirk. Acquired by Burtonwood in 1947.

Lancashire Clubs Brewery, Burnley. Acquired by Yorkshire Clubs Brewery in 1950.

Lawrence & Son, Higher Ince Brewery. Wound up in 1914.

Leach's Albert Brewery, Bolton. Brewing ceased after 1937.

Lees & Co, Greengate Brewery, Middleton Junction. Still brewing.

Littleborough Brewery Ltd. Acquired by Hammond's United Breweries in 1947.

McKenna's Harpurhey Brewery. Acquired by Walker & Homfrays in 1903.

Magee Marshall, Crown Brewery, Bolton. Acquired by Greenall Whitley in 1959. Brewing ceased in 1970.



Manchester Brewery Co, Ardwick. Acquired by Walker & Homfrays in 1912.

Marton Brewery Co. Acquired by Burtonwood in 1913.

Massey's Burnley Brewery. Taken over by Charrington United Breweries in 1966.

Mellor's, Liverpool. Acquired by Walker Cain in 1946.

Mercer's, Plough Brewery, Adlington. Acquired by Duttons in 1929.

Mitchell's, Lancaster. Closed 1999.

Moorfields Ltd, Atlas Brewery, Wigan. Demolished in 1970.

Moorhouses, Burnley. Still brewing.

Morton & Sons, Ince Brewery. Acquired by Cunningham's

of Warrington in 1931.

New Preston & Fylde Brewery Co, Preston. Acquired by Hall, Hale & Co in 1906.

Nuttall's Brewery, Blackburn. Acquired by Matthew Brown in 1927.

Oldfield Brewery, Wigan. Acquired by Walker Cain in 1926

Oldham Brewery. Acquired by Boddington's in 1982 and closed.

Openshaw Brewery, West Gorton. Acquired by Hope & Anchor Breweries of Sheffield in 1957. Brewery demolished 1968.



Phoenix Brewery, Heywood. The original company was acquired by Cornbrook Brewery in 1939. Today's Phoenix Brewery uses the same premises.

Pletts Borough Brewery, Burnley. Closed 1923.

Pollard's, Reddish, Stockport. Started in 1975 and closed in 1980s.

Preston Breweries Ltd. Acquired by Thwaites in 1955.

Preston Labour Clubs Brewery. Closed in 1962.

Pye & Sons, Longton. Acquired by Walmesley's of Preston in 1905.

Ribble Brewery Co, Preston. Acquired by Matthew Brown in 1943.

Rimmer's Reciprocity Brewery. Acquired by Thorougood's of Liverpool in 1906.

Robinson's Brewery, Liverpool. Acquired by Ind Coope in 1920 and closed about 1930.

Robinson's Carlton Brewery, Hulme. Ceased brewing about 1939.

Rochdale & District Clubs Brewery. Closed after 1939.

Rochdale & Manor Brewery. Acquired by Sam Smith of Tadcaster in 1948. Brewery closed in 1974

Rothwell's, Newton Heath. Acquired by Marstons in 1961. Closed about 1968.

Ryrie's Swan Brewery, Ardwick. Ceased brewing about 1925.

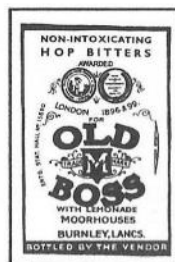
Saynor's, Heaton Norris. Closed in 1921.

Schofield's Portland Brewery, Ashton-u-Lyne. Acquired by Robinsons in 1926.

Seed's Spring Lane Brewery, Radcliffe. Acquired by Dutton's in 1938.

Settle's, Rose & Crown Brewery, Bolton. Acquired by Dutton's in 1951.

Sharman's, Mere Hall Brewery, Bolton. Acquired by Shaw's of Leigh in 1927.



Shaw & Bentley, Bardsley Brewery, Ashton-u-Lyne. Acquired by Rothwell's, 1902.
 Shaw, George & Co, Leigh. Acquired by Walker Cain in 1931.
 Shaw's, Salford New Brewery, Blackburn. Acquired by Thwaites in 1923.
 Smart & Co, Castle Brewery, Liverpool. Closed after 1937.
 Smith, Samuel, Dog & Snipe Brewery, Bolton. Closed about 1935
 Smith, Samuel, Original Bay Horse Brewery, Horwich. Closed after 1937.
 Southport Brewery Co. Acquired by Ellis, Warde & Webster in 1919.



Spring Vale Brewery, Darwen. Acquired by Allsopp's in 1898, who sold brewery to Nuttall's in 1901.
 Sumner's, Fulwood. Closed 1915.

Swales & Co, Naval Brewery, Hulme. Acquired by Boddingtons in 1970.

Tarback's Brewery Co, Liverpool. Acquired by Walker of Warrington, 1913.

Taylor & Co, Ancoats. Acquired by Walker & Homfrays in 1929.

Taylor & Lees, Serjeant at Arms Brewery, Oldham. Brewing ceased about 1960.

Taylor's Eagle Brewery, Greenheys, Manchester. Ceased brewing in 1924. Company acquired by Marston's in 1958.

Thompson's, Barrow in Furness. Acquired by Whitbread in 1966.

Thoroughgood's, Burscough Bridge. Sold in 1922.

Thoroughgood's Lion Brewery, Waterloo. Acquired by Threlfalls in 1925.

Threlfall's Brewery Co, Liverpool and Cook Street, Salford. Merged with Chesters in 1961. Acquired by Whitbread in 1967

Thwaites, Star Brewery, Blackburn. Still brewing.

Tong's Diamond Brewery, Bolton. Acquired by Walker Cain in 1923.

Tower Brewery Co, Liverpool. Closed 1901.

United Clubs Brewery (Fleetwood) Ltd. Closed in 1922.

Unsworth's Balmoral Brewery, Hindley. Acquired by Matthew Brown in 1924.

Victoria Brewery, Nelson. Closed 1905.

Walker & Homfrays, Woodside Brewery, Salford. Merged with Wilsons Brewery in 1949.

Walker's, Warrington. Merged with Cain's of Liverpool in 1921 and Tetley of Leeds in 1960. Brewery now closed.

Watson, Woodhead & Wagstaffe, Salford. Merged with Walker & Homfrays in 1912 and wound up in 1923.



Welcome Brewery Co, Oldham. Acquired by Hope & Anchor Breweries in 1959.

Whewell's Victoria & Albert Breweries, Blackburn. Acquired by Nuttalls in 1925.

Whitefield Breweries Ltd, Besses o'th'Barn. Wound up in 1905.

Whittle Springs Brewery. Acquired by Nuttall's of Blackburn in 1928.

Wilkins Ltd, Longton. Acquired by Groves & Whitnall of Salford in 1952.



Wilson's Brewery, Newton Heath.

Acquired by Watney's in 1960. Brewing ceased in 1980s.

Wood & Sons, Prince Arthur Brewery, Bolton. Closed about 1916.

Worsley Brewery Co, Pendlebury. Acquired by Walker Cain in 1925. Brewing ceased in 1929.

Yates & Jackson. Acquired by Thwaites in 1985.

Yates Castle Brewery, Manchester. Acquired by John Smith's of Tadcaster in 1961.

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Rupert

Well, it's vademecum time again - the newest version of the guide to hostelrys which purvey ales of excellence is in the bookshops. This 'must have' tome has come a long way from the cobbled together first version back in 1974, but there are those who think it will eventually come full circle. Let me explain. That first edition was put together by a small group of dedicated enthusiasts who travelled far and wide to seek out real ale taverns serving quaffable ale and sharing this information with others. In those days decent real ale was as rare as rocking horse do-dos and you needed to know where to find it. For example, Slumley Parva, the recent nirvana of Drabs aficionados, had one premises serving beer which could be consumed and a dozen others selling vinegar of varying acidity. Most alehouses were keg and a handpump was no guarantee of excellence. A guide was essential if you were not to make serious mistakes.

Of course, that first vademecum was not entirely accurate - there were one or two fictitious entries - nor was it pretty or bookcase-friendly. Over the years, the guide has grown, the accuracy of the entries has improved and it's become glossier and less portable.

At the same time it's become less necessary. In the 1990s you could walk into almost any pub, anywhere and if there were handpumps on the bar, get an acceptable pint of real ale. So, for the real ale drinker intent on finding a decent drink wherever he or she happened to be, it was not an essential accompaniment to travel. It became something of a scratchers' I-Spy book, albeit a coffee table version.

But now, so the argument goes, with the creeping spread of nitrosmooth and the removal of many of the real ale gains of the last decades of the twentieth century, the much-revered Good Beer Guide may reassert its original function. It is not unusual today to find yourself in a strange town, pop your head into half a dozen pubs and not spot a single amber nectar from the wickets. Clearly some help is needed. Perhaps Boris Pratt needs to reassess his mission. Most underground newspapers have disappeared, to be replaced by rebel websites which disseminate vital information to sympathisers. As real ale has become thin on the ground yet again, the prestigious Beer Guide in its current format will become less relevant. It is already apparent that some branches are scraping the barrel to fill their allocations. That, at least, is the argument. I don't believe it.

Contributors to this issue: Paul Warbrick, Dave Crookell, Pete Cash, Steve Smith, Mike Goode, Stewart Revell, Daddy Bell, Dave White, Mark McConachie, Rob Magee, Roger Hall.

Branch Diary

Rochdale, Oldham & Bury

Tue 3 Oct 8.30pm, Branch Meeting, Royal Oak, Manchester Road, Werneth, Oldham

Sat 7 & Sun 8 Oct, Travellers Inn Microbrewery and North Wales Pubs Weekend Coach Trip. Details from Branch Contact

Tue 24 Sept, Committee/What's Doing Collation/Bury Beer Festival Organisation Meeting, Ashton Arms, Clegg St, Oldham

Sun 29 Sept, Tandle Hill 10K Fun Run. Details from Branch Contact

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

email: P.Alexander@Virgin.net

North Manchester

Wed 4 Oct 8pm, Social, Marble Arch, Rochdale Road (organic beers).

Wed 11 Oct 8pm, Branch Meeting, Crescent. Note early date.

Wed 18 Oct 8pm, Mikron Theatre Presents 'Beer Street' at Theatre Upstairs (Cleggs Lane/Manchester Road East, Walkden), £4. Contact Stewart Revell for tickets (0161 790 0650).

Tues 24 Oct 6pm, What's Doing collation, Queens Arms, Honey Street, Cheetham

Wed 25 Oct 8pm, Castle, Oldham Street, Manchester. New guide progress review.

Wed 1 Nov 8pm, Social, Lamb, Eccles.

Contact: Roger Hall 0161 740 7937

Wigan

Sun 1st Oct, Branch Social at the Railway Hotel, High Street, Golborne. A 660 bus leaves Wigan bus station at 13:01 from Stand C.

Wed 11th Oct 8pm, Branch Meeting, Holt Arms (Foot o'Causeway), Crank Road, Billinge. (Please confirm date with branch contact.)

Thur 9th Nov, Trip to Beartown Brewery, Congleton. Coach departs from the Orwell, Wigan Pier, 7 pm. Cash up front. Contact Deano on (01942) 323034

Contact: John Barlow (01257) 426464 (w), 427595 (h)

email john@misltd.co.uk

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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Dave and Sue welcome you to

THE QUEENS ARMS

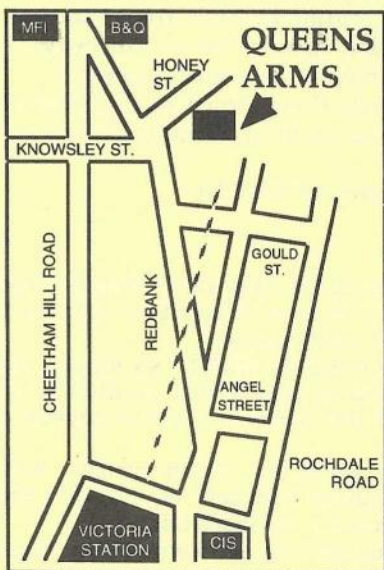
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