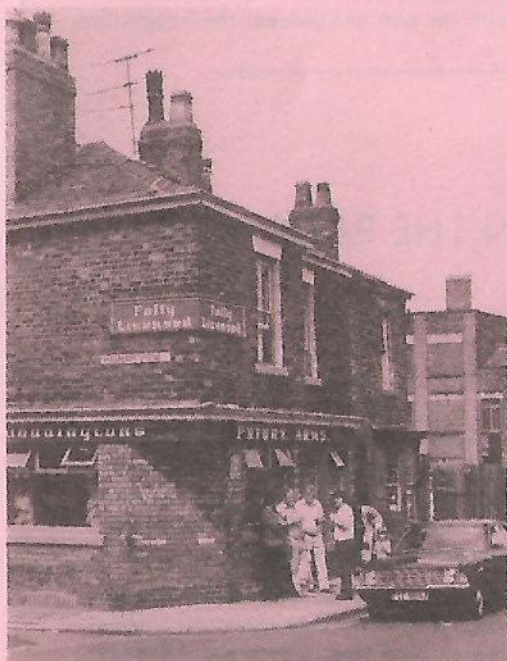


# WHAT'S DOING

MAY  
1978

THE MANCHESTER BEER DRINKER'S MONTHLY MAGAZINE



## THE PRIORY

The Priory in Gardner Street, Brunswick, has appeared in the Good Beer Guide since 1975, not only because of the consistent quality of the beer but also because it is a good example of a particular type of pub. The Priory is a popular, thriving community pub and is one of the few remaining 19th century, street-corner, working-class pubs in the City. It was not therefore particularly surprising to learn that Salford's planners wanted to demolish it. A Compulsory Purchase Order has been made on the pub as an unfit dwelling and a Public Enquiry took place on the 18th April.

Boddingtons had objected to the CPO but despite offers of assistance in fighting CPOs from the North Manchester branch of Camra they had not approached Camra for help. Philip John McLean Boddington affected ignorance when asked if he knew that the Priory was in the Good Beer Guide and was embarrassed when Roger Hall gave evidence which praised the pub, the beer and the brewery. (This was not the time to carp about Boddingtons' architectural Philistinism or the fact that their beer does not always live up to the reputation of its excellence).

As usual, the blinkered planners wanted to start with an empty plot of land to build their bed spaces and of course the pub was in the way. No thought was given to whether a scheme could be devised to incorporate the Priory as part of the redeveloped Brunswick. No, it was in the way of the scheme drawn up on their pretty maps and had to come down. They'd learnt

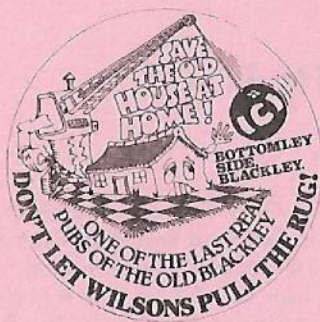


a bit from previous CPO enquiries and didn't send along little girls who wouldn't know rising damp from Reginald Perrin. In fact they did a fair job of enumerating the structural faults of the building so that you wondered why the place hadn't fallen down in 1890.

Boddingtons had brought their own battery of experts including a Mr Warbrick, who marks examination papers for the Chartered Surveyors Institution. He made a fair case and treated the enemy like backward students who'd put their little models in the wrong place.

Roger Hall mentioned the qualities of the pub and how the actions of the planners had already eroded choice in Salford and were likely to continue to do so. Two other pubs in the area, the Railway and the Unicorn, are blighted because of uncertainty about a road scheme. The demolition of the Priory would mean that the only real ale in the area would be Wilsons, if the road widening went ahead. The Priory could act as one focal point for the development and regeneration of a new community in Brunswick. Its loss would sever many links with the past and prevent the integration which is essential to any community.

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## SPY IN THE PATH

The Campaign to save the Old House at Home continues: ICI have published their plans for the site, and in order to gauge the usage of Bottomley Side have installed a magic eye which gives an audible click as people walk past. A noisy public meeting in Blackley elicited little information from ICI but perhaps convinced the Company of the strength of opposition to their proposals.

Wilsons are playing it canny. Their attitude is somewhat ambivalent. On the one hand they do not want to appear as though they don't care about the wishes of their customers and on the other hand they must be seen to care about employment prospects in Blackley. Consequently they can't carry out any positive act which would alienate any section of the public. Wilsons would probably be best pleased if the Old House were classified as a listed building. There would then be little point in not allowing the building to continue in existence as a pub; the customers would be happy and no accusations could be levelled at the brewery.

ICI have not yet applied for planning permission and they will meet considerable opposition when they do. The regulars of the Old House are documenting the pub's history to support any request for having the pub classified as a listed building and to substantiate objections to ICI's plans at the inevitable Public Enquiry.

Roger Hall

## WHAT'S DOING IN TRAFFORD AND HULME

After returning from the CAMRA Annual General Meeting Brainewashed and full of campaigning spirit I've been nicely brought down to earth. All the young drinkers I've been trying to wean on to Holts have insisted on ordering cider and lager mixed - perhaps I should have started gradually and tried them on Boddies first - and my friendly neighbourhood Whitbread landlord assured me his regulars preferred bright beer and that going back to casks was a retrograde step and a waste of time and money. He wouldn't let us leave the pub until we downed a half each 'on the house' with the memorable statement, 'You won't get beer like that out of a handpump!' A minute after leaving, my bike broke in half. Must be a moral there somewhere!

On a more serious note, our efforts to increase the outlets for cask conditioned Wilsons in the area seem to be gaining little ground. Of the six Wilsons pubs in Sale, only the Woodcourt on Brooklands Road serves the real stuff (including Brewers Bitter last time I was in). The Bechers, Vine, Waggon and Horses, Sale Hotel and Little B are all on tanks. The cellar inspector visited the Vine, Washway Road, where there is a possibility of Brewers Bitter being added as an alternative to the tanked mild and bitter, but cellar space is very limited; and the Waggon and Horses on Cross Street has the room for returning to casks, but Wilsons seem to be reluctant to spend money on changing over.

A slightly more encouraging response came from Bass North West as a result of a lengthy letter expressing concern over the Victoria Tavern, Stamford Street, Altrincham. The landlady there is leaving and there is a distinct possibility that the only 'real' Bass outlet in Trafford could disappear. At present only the 4X mild is served in traditional form and we would naturally like to see the range of unpressurised cask beers increased. To quote the public relations manager, 'The future of the Victoria depends upon two main issues; the calibre of the new tenant, and the amount of capital expenditure that can be justified for altering and improving it.' He goes on to say, 'Perhaps when we have found a new tenant and formulated some specific ideas, we can get together and discuss plans.'

That would seem to be an encouraging sign that Bass NW are prepared to listen





to the consumer's point of view. Time alone will tell. Meanwhile, draught Bass fanatics can enjoy a good pint at the Nag, just over the southern boundary of Trafford where the main Chester Road crosses the M56. The other beers are 'fizzy'.

At our last branch meeting, Maurice Fitzgerald, secretary of Boddingtons Breweries, was the guest speaker. The following are some of the points that came out of the question and answer session:

In the pub swaps (mainly St Helens), Greenalls took eight from Boddingtons, who in turn took ten from Greenalls. Sales in the new Boddies outlets went up 70% whereas (surprise, surprise!) the new Greenalls pubs lost trade.\*

Boddingtons have no intention of expanding into the Midlands - the trading area is to remain within a 70 mile radius of Manchester. Liverpool is gaining its first outlet.

Bitter accounts for 70% of sales; Whitbread Tankard and Heineken total about 6% between them.

Boddingtons hold just under 10% of the shares in Holts with a view to making a takeover bid should the occasion ever arise (Heaven forbid!). On completion of the new brewhouse at Strangeways, Boddingtons could absorb the workforce at Holts' Derby Brewery in Cheetham Hill, but with Holts now investing in new plant themselves, their future seems a little more secure.

After much discussion on Boddingtons' pub 'renovation' (or 'ruining') policy and the sex discrimination act - apparently some Boddies landlords still do not serve ladies in their vaults (I know that's true because I asked for one in The Bridge last week - landlord said there was no demand for them) - the meeting closed with a categorical denial that Boddingtons had reduced the o.g. of their beers in the last ten years.

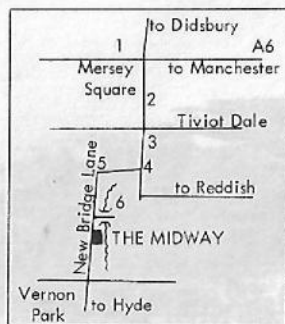
Mick Rottenbury

\* Roy Walker of the Central and North Cheshire branch of CAMRA writes to point out that the Greenalls marketing manager recently ruled out the possibility of any future swaps involving Greenall Whitley on the grounds that the exchange had 'benefitted neither company'. The C&N Cheshire branch is campaigning against Greenalls' virtual monopoly in the Northwich area, but it would seem that the brewery is still licking its wounds from its first venture.

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## BEER EXHIBITION

The North Manchester Beer Exhibition at the Salford May Day Gala attracted thousands of people due to publicity on Radio Manchester, Radio Piccadilly and the local press. Beer was available from 14 brewers who operate in Metropolitan Salford, including the new cask conditioned beer from Whitbread. Inevitably, Boddingtons proved to be the most popular beer with a queue of the only four people in the tent when the exhibition opened at 11 o'clock. Beer sales were swift and members of the public were able to sample a wide variety of beers. Insofar as the exhibition attracted a wide cross section of the general public and introduced them to real ale it was extremely successful. The success was however marred by the loss of 7 casks, 3 of which were emptied and 4 stolen, which meant that the exhibition was not the financial success it should have been.



- 1 GEORGE
- 2 SWAN WITH TWO NECKS
- 3 BUCK AND DOG
- 4 KINGS ARMS
- 5 ARDEN ARMS
- 6 COACH AND HORSES

## THE MIDWAY, STOCKPORT



In an almost forgotten backwater of Stockport, standing alone alongside the River Mersey is a free house called the Midway.

The pub is an ex-Wilsons house and is situated at the Vernon Park end of New Bridge Lane. The quality and presentation of the beers here never fail to amaze me. I am a frequent drinker in the pub and have yet to have anything but a perfect pint there.

For those who would like the experience of a mini-beer-exhibition in the one pub, this is the place, as you will find the following beers available: Thwaites bitter, McEwans 80/-, draught Bass (handpumped); Pollards bitter, Thwaites mild and Boddingtons bitter (electric pumps).

The quality of the pint is due to the superb cellar work of the owner, who is said to spend about 5 hours daily nursing the casks.

It is one of those pubs where even slightly hazy beer is not sold until it is in perfect condition.

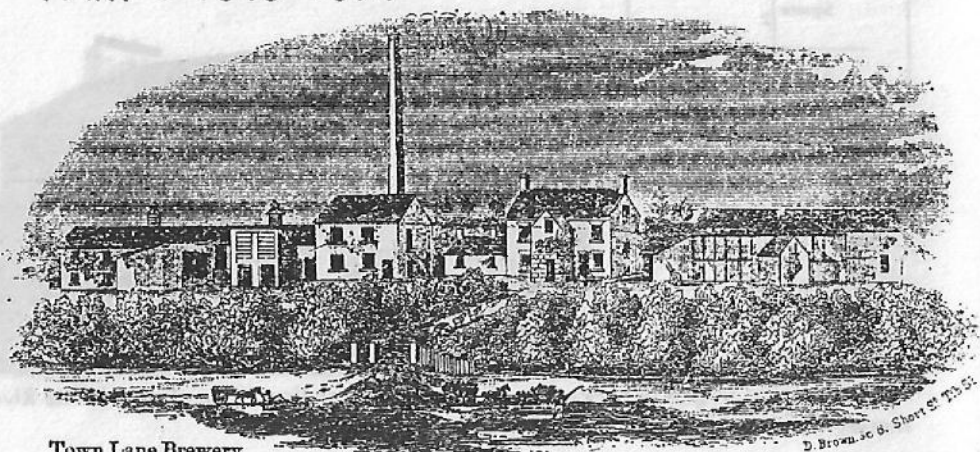
The pub is easily reached from Stockport's Mersey Square. Take a 330, a 383 or any bus that goes to Vernon Park. Get off there and the Midway is about 300 yards up New Bridge Lane.

Of course, one can always get there on foot via a pub crawl. Starting from Mersey Square, call in at The George (now called the Manhattan) for some Higsons and draught Bass (handpumped), then the Swan with Two Necks for Robinsons (electric) in Mersey Way Shopping Precinct. After that go to Bridge Street, Tiviot Dale, for some handpumped Boddingtons at the Buck and Dog. Turn left along Warren Street until you come to the Kings Arms (handpumped Boddingtons), and cross over the main road into Millgate where you'll find the Arden Arms, a handpumped Robinsons pub which is in the Good Beer Guide. You are now at the Stockport end of New Bridge Lane and it is an easy matter to walk (or stagger!) down it until you come to the Midway. If you want more Boddingtons after leaving the Arden Arms, then just before the Midway is a footbridge over the Mersey. Cross this and at the bottom of the street is a pub called the Coach and Horses (Boddingtons from electric pumps). Mind you don't fall in the river on the way back!

Jack Hopwood

# THE MOSS SIDE BREWERY

## PART 1 1848-1894



**Town Lane Brewery**  
1848.

1848 was the year of Karl Marx's Communist Manifesto, Dickens was preparing his immortal story of David Copperfield and in Denton, Lancashire, James and William Lees were initiating the chain of events that would culminate in the construction of the Harp Lager Plant at Moss Side.

The Town Lane Brewery of James and William Lees was certainly not a back street enterprise. The head brewer had spent many years previously with a large Burton brewery and the output was sixty barrels per brew at a time when few local breweries of the time had a capacity exceeding 50 barrels per brew. Lees's mild and bitter were much esteemed and their 'Invalid Stout' was famed for its 'invigorating and nutritive qualities'. It was in 1888, ten years before William Lees (son of one of the founders) converted the brewery into a farm, that John Henry Lees decided to set up in business for himself.

The Wellington Brewery in Openshaw had been operated by John Battersby since about 1867. The Wellington Inn adjoined the brewery and John Battersby was also listed as the licensee from 1881. In May 1889 Chesters Brewery Co Ltd increased their capital, by a special issue of shares, in order to buy the Wellington Brewery. The sum involved was £100,000 and in 1890 the complete business of John Battersby was also acquired. Incidentally, in the same year Chesters acquired Richard & Goodall of Altrincham and John Foster of Ardwick.

John Henry Lees probably bought the Wellington Brewery from Chesters and he reconstructed the establishment, fitting up-to-date equipment. Mild, bitter, strong ale, porter and stout were all produced for distribution in an area which extended up to twenty miles away. The brewery was apparently noted for its neatness, cleanliness and efficiency. A large stable of horses occupied part of the brewery yard, as did numerous sheds and outhouses.

For whatever reason, John Henry Lees was to spend only a little over five years in Openshaw before, once again, moving on.

Alan Gall

## THE RED LION, DOVER LOCK

The Red Lion is a large Greenalls pub on the Leigh branch of the Leeds-Liverpool canal, where the A575 crosses it. It is known locally as the Dover Lock; there was a lock of that name on the canal some years ago but land subsidence made it unnecessary and all trace of it has now disappeared. On display in the pub are several fine examples of canal wares collected by the landlord, Harry Barlow, who gave us the following information on the pub.

Like many towns in the area, Abram owes its existence to the development of coal mining and a history of the Abram Coal Company refers to cottages not far from the present pub, which were once known as the White Lion. In 1833, the licence was transferred to 'a more substantial building' - the present Red Lion. The cottages and nearby stocks were demolished over 100 years ago.

There is a photograph in the pub taken about 1900 showing the old stone bridge over the canal and one taken in 1925 showing a Magees fascia and brewery dray.

There have been very few structural alterations inside the pub. One unusual feature which was removed some years ago was a fireplace in what is now the vault. The fire was under the window and the flue ran diagonally up the wall. Beneath the pub, the former cellar has been sand-blasted and turned into a disco and Bier Keller popular with the over 20s. It is said that this part of the building was in existence long before the coming of the canal, when there was a convent on the site, although there is no firm evidence.

The Red Lion was built to cater for travellers along the main Wigan-Warrington Road and visitors to nearby collieries. Like many pubs of its size it has ceased to be residential as improved modes of transport have removed the need for overnight stops. Unlike some hotels, however, the Red Lion has successfully made the transition to the twentieth century without losing its character. Its several rooms cater comfortably for both locals and passing trade. The landlord serves well-kept Greenalls traditional mild and bitter both in the pub and in the disco downstairs.

NR



Right: Football team 1921/2



# PEAK CONDITION

In case our existence may have slipped the attention of some in this area (be they Area Organisers or lesser mortals), we are delighted to contribute to these fire-breathing columns and testify to our continuing health and vigour. Subscription increases threaten to ravage any branch's membership but we have developed a fair-sized, regular and growing core of support. We are perhaps handicapped by an overlarge area and have necessarily had to pursue more modest objectives than those of a larger branch, but, by and large, these have been attained and are being built upon. We can even boast some unique features in the Manchester area (Wards, Hardys & Hansons, gravity Ind Coope and Robinsons' Dark Mild, for instance); so, perhaps this summer, you will be persuaded to forsake your essentially sordid, urban haunts and follow the noble quest in surroundings of unrivalled rural squalor.

Recently at the White Gates, Hyde, we had a talk from Stuart Evans of the Victorian Society, which helped to focus a strongly felt interest in the preservation of the pub environment, a matter for real concern where local brewers (no names) are eager to explore the frontiers of aesthetic horror. With the aid of an antique projector and one of landlord Jack Eastwood's sheets, we learnt of the architectural adventures of Manchester's Victorian brewers with a strange succession of styles, neo-classical, Georgian, Tudor-Gothic and Renaissance. Curiously, it was largely encouraged by technological developments in interior decor - in glass-and-mirror ware, lighting, ceramicware and machine-cut woodwork. Images of decorative but functional beauty contrasted with sottish brawling and vice - things don't change much in your real pub. The worthy (Crown and Kettle), the unlikely (Plymouth Grove Hotel) and the damned (Threlfalls' Lass o' Gowrie) were all held up for equal admiration. However, in the 1890s, architectural competition brought several brewers to bankruptcy, something their present-day descendants might well reflect upon.

Finally, in an attempt to recapture the rustic note struck earlier, some up-to-date news. That ubiquitous brewing Figaro, Mr Pollard, now has his mild and bitter on handpumps at the Sycamore in Birch Vale and the Globe Inn in Duckinfield, whilst his bitter has penetrated that longstanding bastion of keg, the Little Mill in Rowarth. Visitors to Broadbottom can expect a pressing welcome from the landlord of the Lord Clyde (he dragged one hesitant branch member in off the street), where Lees bitter and Thwaites mild and bitter are available on handpumps. Bredbury Hall members and guests are now able to lubricate their otherwise unwholesome activities with hand-pumped Boddingtons and Burtonwood bitter.

High Peak and North East Cheshire Branch of Camra

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## LETTER

Sir,

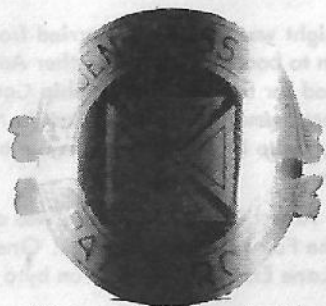
I read your recent report on pubs on Stockport Road, Levenshulme. The pub I find you gave a bad report about was the Victoria. In almost five years of drinking in that pub I have not found the staff surly or unsociable. I can only conclude that at the time of your visit that you were under the influence.

Yours sincerely,

Michael Heneghan

P.S. Good luck with CAMRA





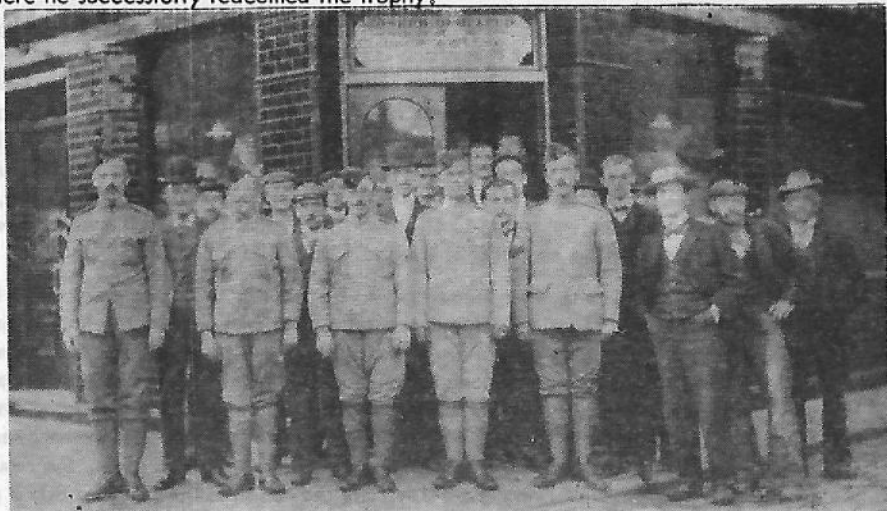
## THE OLDFIELDS OF ECCLES

When we have been looking through old records concerning Eccles pubs, we have come across several licensees named Oldfield at the end of the last century and in the early 1900s. The family left the trade many years ago but a recent article in the Eccles Journal put us in touch with Thomas Oldfield, now aged 65, the last surviving member of the family. Mr Oldfield's father was the last of the line of Oldfield licensees. Thomas himself did not go into the trade, but has worked in Eccles all his life and very kindly gave us an account of his family's history.

His grandfather, Adam, had three pubs, the Golden Cross, the Spinners and the Duke of York. While in the Golden Cross, he looked after four horses which were used by Eccles Fire Brigade. When Adam moved from this pub, the rolling stock was bought by a former Mayor of Eccles, Mr Peters. Many years later, Mr Peters met Thomas by chance and gave him an etched glass bearing the name of the pub, a detail of which is reproduced here.

Adam's brother, Joe, had the Fox Vaults and can be seen on the photograph (in the doorway). The photograph was taken when the soldiers had just returned from the Boer War and Joe roasted a side of beef in the back yard for the occasion. More regular examples of his generosity earned him the nickname of "Ave one with me."

One interesting tale from the Fox at that time was of the theft and recovery of the pub's football cup. Some time after its disappearance, Joe heard from the governor of Strangeways that a prisoner had confessed to taking it. Joe met the man as he came out of the prison gates and offered him his breakfast in return for a trip to the pawnbroker's, where he successfully redeemed the trophy.



Joe also ran trips from the Fox and a common sight was beer being carried from the pub through Lane End to the canal to be loaded on to boats. With his brother Adam, Joe had earlier witnessed the cutting of the first sod for the Manchester Ship Canal by Lord Egerton and their names can be seen on the commemorative plaque now in Monks Hall Museum. Also present was Joe's son, Timothy, who later had the Star Inn at Eccles and then the Old Greyhound at Boothstown.

Adam's son, Albert, (Thomas's father,) ran the Albert Edward. His wife was also familiar with the trade, having been barmaid at the Fox for nineteen years. One pub which is no longer standing was the Irwell Inn in Lane End and this was run by a cousin, Tom Oldfield.

By the time the present Mr Oldfield was born, the family was no longer involved in the trade. Two generations of Eccles licensees had become part of the town's history.

Tony Flynn & Neil Richardson



Brewing Museum, Brussels

## BRUSSELS BEER Impressions of a Belgian Weekend

A few Friday afternoons ago, four intrepid Camra members, inspired by readings of Michael Jackson's 'World Guide to Beer', set off from Wigan for a British Rail mini-weekend in Brussels. This is a record of our impressions of the ale and the cafe scene there.

On arrival, we made our way to the Grand Place for a look at the nearby brewing museum. The architecture of this place is particularly striking, but it was closed, so we could proceed to the main business. Having compared some of the well-displayed prices, we plucked up the courage to try our French. The result was a success: 4 bottles of Rodenbach. This is an uncarbonated dark beer, usually served slightly chilled, but it's hard to detect the presence or otherwise of sediment because of the colour. I was in a minority of one in liking it, as it has a sour, cidery taste, the nearest British equivalent being Castletown. We were to try Rodenbach several times and found it one of the cheapest at around 35p to 40p a bottle.

Our next visit was to what turned out to be the star turn, the Cafe de la Becasse, just off the Rue des Fripiers. This place sells lambic beer from the Brabux brewery in Wolvertem. Lambic beers are 'wild' in that, at the stage of brewing when yeast is added, they just open the windows and leave the rest to nature. At the Becasse, it's served by a mock-gravity system which probably uses something similar to an electric free-flow pump because there is not the slightest hint of gassiness in the beer. After being pulled into earthenware jugs, you pour it into your own glass, the result being a superbly smooth drink, very more-ish. The drawback is the price of 80p a pint!

By this time, however, we were used to the amazing price levels and the beer was so good that we stayed for several 2-litre jugs.

There was by now a serious danger that we would not reach the evening in an upright position, so we slowed down by doing our only tourist thing of the trip, namely visit the Atomium. Even here there was a pleasant beer surprise in Chimay Capsule Blanche. Chimay is the commonest of the Abbey or Trappist brewers represented in Brussels. They produce three different uncarbonated, bottle-conditioned beers, red, white and blue top, in ascending order of alcohol content. I had tried the red top in this country and both this and the blue top are strong, sweet brews, not entirely to my taste. The white top at the Atomium bar, however, was almost unique in being strong (7% by alcohol according to Jackson) but bitter. Those who are importing Chimay should concentrate on this one - it could be a hit over here. Most of the Trappist beers were in the 50p to 70p a bottle range, which is generally more than I've paid over here for bottles of Chimay in the London area.

Food hasn't been mentioned yet: we hadn't got over the shock of the prices to eat much! A plastic cheese roll and a cup of coffee would easily set you back over £1.50 - perhaps the ales mentioned now seem comparative bargains. Consequently we were pleased to find a 3-course, set Chinese meal for 'only' £2.50. Thus fortified, it was time for the evening's drinking. At our first stop we tried, among others, a bottle of Orval, another Trappist beer. This is not 100% real, because it's very lightly carbonated, even though there was a very deep layer of sediment present. However, a few minutes saw all detectable traces of fizziness disappear and we were able to taste a beer that doesn't have the slightest resemblance to any British one. The only way to describe it is 'ineffable'.

Armed with several bottles to take home, it was time for a return visit to the Cafe Becasse for some more irresistible lambic. In the event, we spent the rest of the evening there supping many litres of the stuff, with just the occasional bottle of something different. The only change worth mentioning is Westmalle, another Trappist beer with a heavy sediment but not to be recommended for two reasons, a high level of carbonation and a price of 80-odd p a bottle - dear even by local standards.

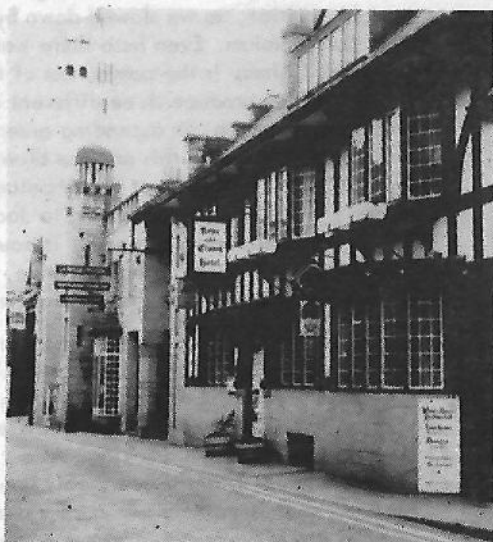
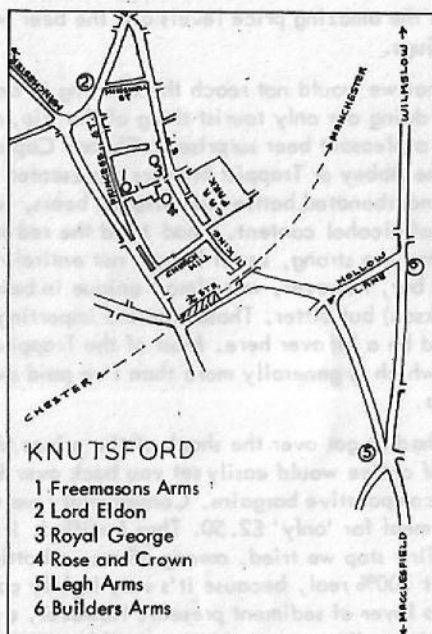
Westmalle brings me to our other failures of which there were, perhaps not surprisingly, quite a few. The two worth mentioning (because Jackson gives them a good write-up) are Mort Subite, a Gueuze beer, and Timmerman's kriek or cherry beer. Both are wellworth avoiding as their extreme fizziness disguises any taste which might be present.

Here's hoping that this article helps to guide the reader in the right direction when in Brussels. One last thought, very relevant in view of a certain decision taken at the Camra AGM in Cardiff, Belgium seems to be crying out for an equivalent of Camra. All the brewers mentioned here are smallish, independent concerns, but, to quote the 'World Guide to Beer', 'Pilsener beers have more than 70% of the market. One pils brand, Stella Artois, has more than a third of all beer sales in Belgium'. There have also been many takeovers and closures. It's disturbing to see the old-timers nearly to a man supping their cold, fizzy drinks and to note the number of times a cafe proprietor had to visit his cellar just because we'd ordered something from the 'real' range. So, if any of you decide to earn some of the riches available to the large expatriate British population working at the EEC, try forming a Belgian Camra branch - a good place to start is at the Becasse, one place at least where one can find young people drinking real ale.

Kevín Pardoe



## REAL ALE IN KNUTSFORD



Knutsford is quite well served for real ale, the products of four breweries being available. Surprisingly, none of the pubs is served by the smaller breweries of Greater Manchester.

Taking the railway station as a starting point (although there is a large car park off King Street) a good first port of call is the Freemasons Arms in Silkmill Street, just off Princess Street. The turning for this pub is just beyond the Electricity Showroom and is to the right. The ale is electric pumped Greenall Whitley of sufficient quality to get a mention in the national Good Beer Guide. Food is available at lunchtime in both the lounge and the public bar.

The next port of call is the (Lord) Eldon, a Wilsons house. On leaving the Freemasons, turn right on to Princess Street and walk up to Canute Square. Bear right past the Poste Chaise, and across the road is the Eldon. A comfortable pub, with real fire and pork scratchings, it has two large, lounge-type rooms and a smaller room for darts and dominoes. Wilsons Great Northern Mild and Bitter are available from handpumps. Good meals are available at lunchtime.

Coming from the Eldon, one is faced by a precipitous hill called Minshull Street. Turn right (not in a car) away from the Angel and pass the White Lion (Tetley). The Royal George is a large, ex-coaching inn with a bar for non-residents opening on to King Street. Bass and Wilsons Great Northern Bitter are served through handpumps. The Bass tends to be of variable quality and the prices are a bit higher than in the other pubs. Once again there is food available at lunchtime.

\*Leaving this pub and turning right, a short walk will lead to the Rose and Crown, another Greenalls pub which backs on to Silkmill Street. The bitter, from Warrington, is served from a handpump. The mild is the ersatz variety. This pub also has a range of grub available at lunchtime. There is a large, partly divided lounge, and a

smaller bar with dartboard.

That completes the guide to the pubs in the town centre, but there are further joys a short walk away. Turn right out of the last pub and walk under the railway bridge. Bear left and head towards the traffic lights. Now for the dilemma. The Builders Arms is small and fills up early on, but it is next to a fish and chip shop and is hence a good place to finish. The Legh Arms is larger and has more space available later on. If one proceeds straight up the hill, towards Macclesfield, the Legh Arms is found at the top of the hill, on the right. There is a very large room with a real fire and a central bar. Here Marstons Burton Bitter and Pedigree are available from handpumps. The mild is unfortunately keg. Lunches are served at the appropriate time of day, snacks at all times.

From the Legh Arms, cross the road and walk up Mobberley Road. On the right is the Builders Arms, another Marstons establishment, which is small and friendly. The lounge and bar fill up quickly, hence the Legh is an alternative for the legweary in search of a seat. An alternative route to the Builders from the traffic lights is to bear left up Hollow Lane. You can't miss it! Here Marstons Burton Bitter and Mild are on handpump, reasonably priced. The roof of the public bar is low and the beam near the dartboard shows evidence of what happens when people such as I go for a double top on an off day!

Next to the Builders is The Friary, a chip shop. It is about ten minutes' walk down the hill to the station, the last train to Manchester leaving at 11.16pm. Cheers!

David Shelton



OPENSHAW The Napoleon, the Good Beer Guide Tetley pub, is to be pulled down soon. The handpumps, though, will be taken to the Garibaldi, Lees Street, Abbey Hey.



The enjoyment of the May Day beer exhibition was marred for me by the behaviour of the milling, beer swilling peasants who came. The rotund Robin wouldn't let me serve, perhaps because of the unkind things I'd said about him which had put paid to his aspirations of semi-deification. I was therefore on the consumer side of the fence as it were and was continually jostled by people whose only concern seemed to be to drink themselves senseless on anything. It would perhaps have been more appropriate to have had pins and firkins of various beers for the cognoscenti and connoisseurs and barrels of Brobdingnags bitter for the rest. As a guide to the ignorant I have drawn up the following guidelines for correct behaviour at ongoing beer exhibition situations.

1. Take a half pint glass. If there are 40 beers on show most people would be inebriated as a rodent if they drank a pint of each.
2. Remember that the object of drinking beer is not to obfuscate the mind and bring about a state of radiant bonhomie but to savour the delicate nuances of different brews, to appreciate the subtle promise of hoppiness or the malty aftertaste of different beers.
3. Discuss the beers you are drinking with other knowledgeable persons. Learn to detect whether a beer is dry hopped, whether inverted sugar is added, if the water has been Burtonised and whether malt extract has been used.
4. Carry a hydrometer, measure the final gravity of the beer, compare this with the original gravity and discuss the attenuation factor and how this affects the thinness or body of the beer.
5. Make a list of the brews on show and tick them off as you drink them, making notes for future reference.
6. Remember that singing, telling jokes, staggering about and generally having a bloody good time is not the kind of behaviour which is expected at a beer exhibition. If you want to enjoy yourself go somewhere else.
7. Beer exhibitions are run for the benefit of beer experts, not to provide a service for the public, hopefully introducing them to the desirable features of real ale.

I hope these guidelines may prove useful to future exhibition visitors so that in future we may see behaviour more akin to wine tasting than a six hour swill.

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Footnote: Jimmy Slyme has a dog called Wadworth. How long before the ever trepdy Robin brings his parrot Boddington along to meetings with him.





## PUB NAMES AND SIGNS (2) THE EGERTONS

One of the most influential names in the Greater Manchester area has been for many years Egerton, the family name of the Dukes of Bridgewater. The first member of the family to achieve fame was Thomas Egerton, who became Lord Chancellor in 1617. His son, John, was the first Earl of Bridgewater and succeeded to the family estates at Worsley which had originally belonged to the Breretons. The earldom was converted to a dukedom in 1720, and it was Francis, the third duke, who built the Bridgewater Canal in 1759-61 to carry coal from his collieries in Farnworth and Worsley to Salford and Hollinfare. By then, the family coat of arms was well established - a red lion rampant between three black arrows.

Not surprisingly, the greatest concentration of pub names connected with the Egertons was around Worsley and Eccles. Many of the old pubs are still there, although the Bridgewater Arms on Worsley Street, Pendlebury closed in 1940. The Bridgewater Hotel in Worsley itself was a posting house, and at one time was known as the Grapes Inn. This was in fact a misnomer, since the decoration outside the pub was not grapes at all but a bunch of hops. One family, the Lomaxes, ran the Bridgewater Hotel, Liverpool Road, Patricroft from 1891 until 1934, and the Isaac Lomax who was landlord in 1891 moved across the road from another pub connected with the Egertons, the



The Grapes, Worsley

Ellesmere Inn. Trade must have been quite good in the early 1900s, since the council received £102/15/3d in arrears of rates from the landlord in 1907. Many of the pubs connected with the Egertons were large houses which served food as well, like the Red Lion at Ellenbrook and the Red Lion on Chorley Road, Swinton, another pub which was run by the same family, the Entwistles, for over forty years from the 1860s onwards. Among the smaller pubs which had beer-only licenses were the Red Lion, Chapel Street, Patricroft, known for a pigeon club kept by a landlord in the 1930s, and the Egerton Arms, Winton. Near the Egerton is the Ellesmere, a Holts house on what is left of King William Street. Pubs of this name tend to be later in foundation, since the title was not created until 1846. Its first holder was Lord Francis Leveson-Gower, a great nephew of the third Duke of Bridgewater who adopted the name of Egerton and the family arms when he succeeded to the estates.

The Egertons owned land all over Manchester, and pubs named in their honour can be found in most areas. In 1938 there were at least six pubs connected with the family in Hulme alone. The Red Lion on Chapel Street and the Egerton on Gore Street, Salford

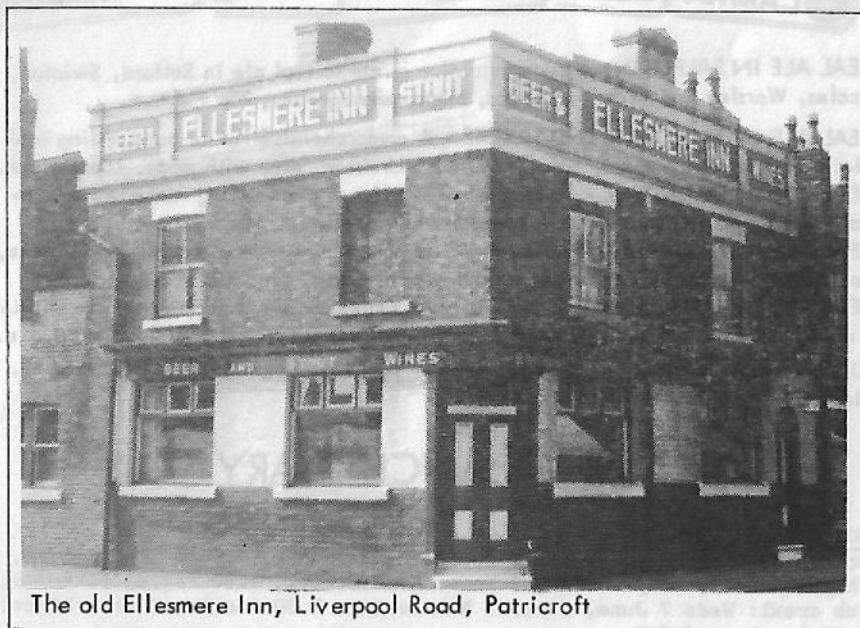


Left: The Egerton Arms, Winton  
Below: The Ellesmere, Winton



still stand although the Egerton on Ordsall Lane has long since disappeared and nothing remains of the Ellesmere Hotel on the corner of Water Street and Dawson Street but a few tiles.

The other symbol on the family shield, the Three Arrows, is often found in territory once owned by the Earls of Wilton, with whom the Egertons were also connected. The seat of the Wiltons was at Heaton Park and the Boddingtons pub near there called the Three Arrows was probably so called after their coat of arms. There was once another Three Arrows on Deansgate about where Kendals is now, and a third on Hyde Road, Gorton in 1938. There is still a pub called the Wilton Arms in Prestwich and one in Blackley until about five years ago. Others once existed in Cannon Street, Manchester until 1938 and Cross Lane, Salford until 1969.



The old Ellesmere Inn, Liverpool Road, Patricroft

## NEWS

**LEVENSHULME** George Grierson of the Union says he will oppose any plans by Boddingtons to remove the handpumps, even though electric pumps are waiting in the cellar

**LONGSIGHT** The Springbank, one of the last Tetley houses in the area to sell real beer, has now gone over to keg. Apparently the cellar is not big enough for extra stillages to be installed to cope with the demand for real Tetleys. The brewery has changed over to keg beer so that they could get more barrels in. There must be a method in their madness, somewhere.



## PUBLICATIONS



**REAL ALE IN SALFORD** - A comprehensive guide to real ale in Salford, Swinton, Eccles, Worsley and Irlam. 150 pubs, maps, photographs. 25p + s.a.e.

**REAL ALE IN TRAFFORD AND HULME** - A comprehensive list of pubs selling real ale in Hulme, Altrincham, Sale, Stretford, Urmston, etc, with maps. 10p + s.a.e.

**REAL ALE IN ROCHDALE** - A comprehensive list of pubs selling real ale in Rochdale, Heywood, Milnrow, Littleborough and Middleton. 10p + s.a.e.

**REAL ALE IN OLDHAM** - A comprehensive list of pubs selling real ale in Oldham, Failsworth, Royton, Chadderton, Saddleworth, Shaw, etc. 10p + s.a.e.

**REAL ALE IN MANCHESTER CENTRAL** - A comprehensive guide to real ale within 1 mile of St Peter's Square. Over 100 pubs, map, and over 50 photos. 20p + s.a.e.

All the above publications are available by post from Roger Hall, 123 Hill Lane, Blackley, Manchester.

## CAMRA BRANCH DIARY

### NORTH MANCHESTER

Branch Meeting/Brewery visit: Wednesday 17th May. 6.00pm Lord Nelson, Chapel Street, trip round Whitbread Cook Street, 9.30 Eagle, Collier St.  
Pub crawl: Weds 7 June, Central Manchester. 7.00 Castle, Oldham Street, 8.00 Castle and Falcon.

Social/Committee meeting: Wednesday 14th June. Derby, Derby Street, Salford  
Contact: Robin Bence 434 4051 (home) 236 4571 (work)

### HIGH PEAK AND NORTH EAST CHESHIRE

Branch meeting: Tues 9th May, 8.30pm: Organ, Hollingworth: Illustrated talk by Mr Julian Bryant, Curator of Bass Museum, Burton.

Provisional trips to East Lancs (evening), Bass Museum, Burton, and to Redcar races (dates to be finalised).

Contact: Tom Lord 427 7099 (home)

### CAMRAMBLES

Sunday May 28th: Hayfield. Meet in square near church, river bridge, in village centre at 11.00am.

Contact: Ian McDermott 775 2601 ex3579

### TRAFFORD AND HULME

Branch Meeting: Thurs May 18th 8.00pm in the Melville, Barton Road, Stretford.

Coach Trip: Sat May 20th to West Midlands and Stafford. Picking-up points:  
Manchester City Centre (9.00am), Stretford (9.10am), Sale (9.15am)  
Altrincham (9.20am)

'Mild' Social: Thurs May 25th in the Carters Arms, Northenden Road, Sale Moor.  
Marstons ordinary mild and Merrie Monk available.

Pub Crawl: Sat June 10th: Salford. 7.30 Old Ship, Chapel Street, 8.30 Brown Bull,  
Chapel Street.

Branch Meeting: Thurs June 15th, 8.00pm in the Malt Shovels, Stamford Street,  
Altrincham.

Contact: Mick Rottenbury 969 7013 (home)

#### **SOUTH MANCHESTER**

Branch Meeting: Thurs 11th May, 8.00pm in the Gateway Hotel. Film show/talk on  
Victorian architecture.

Social: Mon 29th May 8.00pm. Three Tuns, Hazel Grove.

Coach Trip: Sat 3rd June. Ulverston/Lancaster.

Branch Meeting: Thurs 8th June 8.00pm. Gateway Hotel. Guest speaker Mr Neil  
Hyde of Hydes Brewery.

Contact: Barry Pryme 225 4949 (home)



Editor: Neil Richardson, 51 Lime Street,  
Farnworth, Bolton.

Subscriptions: £1 for 6 issues from Roger  
Hall, 123 Hill Lane, Blackley, Manchester.

**COPYDATE** for the June issue is Thursday 1 June

### **CAMRA**

Camra is a national consumer organisation concerned with maintaining the choice of beer and preserving the variety of pubs throughout the country. Until recently takeovers by the six major brewing companies resulted in the closure of local breweries and the loss of many draught beers. The threat is still there but as a result of Camra's efforts many pubs have gone back to serving cask-conditioned beer, and the big brewers are slowly realising that there is a demand for good beer in traditional pub surroundings.

If you want to preserve your right to choose what you drink fill in the membership form below. 'What's Brewing' is the Campaign's newspaper, sent free to members every month, and keeps them in touch with news and events throughout the country.

#### **Application for membership**

I/We wish to become a member(s) of the Campaign for Real Ale Limited. I/We agree to abide by the Memorandum and Articles of Association of the campaign.

I enclose £4 (£6 Overseas) for full membership ☐

We enclose £5 for husband and wife membership ☐

#### **Application for Associateship**

I wish to become an Associate of CAMRA Ltd.

I agree to abide by the aims of the organisation and enclose my fee of £1 ☐

FULL NAME (Block capitals) .....

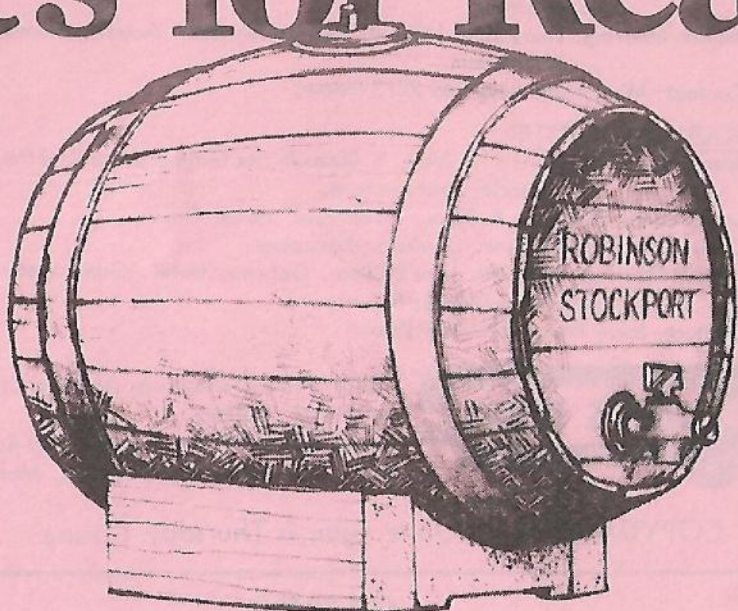
FULL POSTAL ADDRESS (Block capitals) .....

SIGNATURE..... DATE.....

Cheques should be made payable to Campaign for Real Ale Limited. Applications should be sent to Membership, CAMRA, 34 Alma Road, St Albans, Herts. AL1 3BW.



# It's for Real



We, at Robinson's, think that what matters most about beer is its flavour. That's why we are still brewing beer the same way that we did a hundred years ago. Natural ingredients, the same time-honoured brewing ways, even on the same site — not many can say that!

And you can buy at least one, usually two and sometimes more of the traditional Ales listed here in any Robinson's pub within 100 miles of Stockport. Not many can make that sort of claim either.

Now you can have Real Ale at home for parties or just for your own enjoyment. Available in Firkins and Pins\*, complete with tap, stillage and detailed instructions. You can order

from any Robinson's On or Off-Licence or Unicorn Wine Shops.

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Lower Hillgate, Stockport, (just by the Brewery) 061-480 6571. And it's the cheapest way of buying beer. A little more trouble perhaps but we think you will agree with us that it is worth it.

There are deposits on the casks, stillages and taps, returnable in full when you bring them back. You can borrow glasses, paying only for those you break or fail to return providing you also make appropriate purchases of items to fill them.

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\*Bitter Ale not available in Pins.

**When you buy any of these Robinson's Ales,  
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-at its very best.**