

30p

What's Doing

AUGUST 2001



The Manchester Beer Drinker's Monthly Magazine

BOLTON BURTONWOOD

The York on Newport Street in Bolton has been refurbished in line with the pub's proclaimed status as one of Burtonwood's 'traditional pubs of character and distinction.'

The woodwork is lighter, the wall and ceiling colours are bolder; a chimney breast has been removed to give more circulation space, but there are still four distinct drinking areas (including tables and stools in a non-smoking zone) as well as the pool room. There is a new U-shaped bar and in July the cask ales were Burtonwood bitter and Top Hat and Morrells Varsity, the guest from the monthly Cask Collection.





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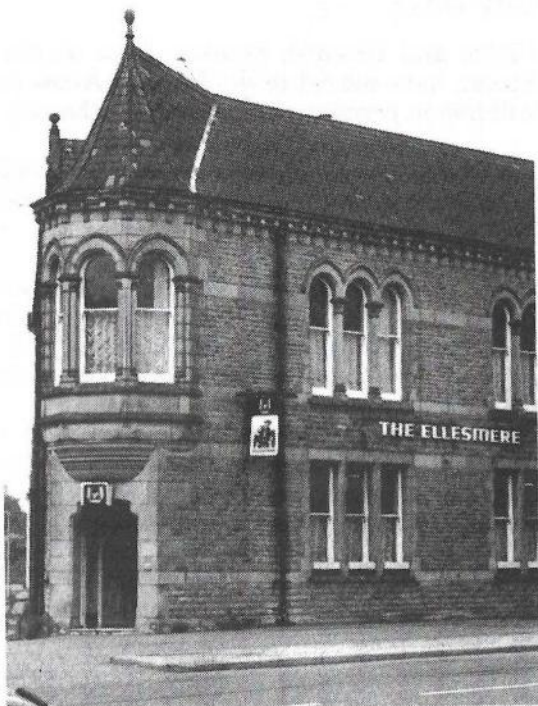
M E M B E R

SETTING *professional* STANDARDS

Pub no more

The Ellesmere on Walkden Road in Walkden has been sold to a company called the Development Processes Group, who intend converting the Grade Two listed building into offices. This is a substantial loss to Walkden town centre, which now has only two pubs, the Bulls Head and the Stocks.

The reputedly haunted Ellesmere latterly sold traditional Tetleys bitter, although in the past it had a much more extensive range of real ales.



Hair of The Dog

Former North Manchester CAMRA member Steve Willmott has established the Doghouse Brewery in a former kennel block in Cornwall. Three regular beers will be produced - Wet Nose (3.5%), Doghouse Bitter (4%, with a hoppiness to give it extra bite) and Bow-Wow at 5%. Appropriately for a canine theme, the brewing equipment came from the former Flea & Firkin brewery in Middlesbrough.

Steve has been involved with Skinners Brewery at Truro and Steve Skinner helped him set up Doghouse by lending him his lorry to bring in the equipment. Brewing is due to start soon, so visitors to the South West in the autumn should be able to sample the beers in a range of outlets. With Sharps, Skinners, Doghouse and the first two JDW outlets under construction (Falmouth and Newquay) the beer scene in Cornwall is definitely improving.

Steve was at Salford University in the 1970s and regularly attended meetings at the Nelson at Ringley.

Pub award

The Sedge Lynn pub in Chorlton has won CAMRA's 'Conversion of the Year' award. The former billiard hall on Manchester Road, with its stained glass windows and clock tower, was converted by Wetherspoons.

City Desk

Mike Goode

Claire and Howard, familiar faces at the **City Arms** on Kennedy Street, have moved to the **Burton Arms** on Swan Street, where they will live in penthouse luxury above the pub.

Let us hope that Punch Taverns will have the good sense to leave the City Arms as it is. Apparently the **Wetherspoons** next to the City opens in November.

There has been another change on the beer front at the **Peveril of the Peak**. Tetleys has been replaced by Charles Wells Bombardier. If only they would swop Boddies as well! Still, a regular changing guest, Pedigree, Bombardier and B...s make a visit to the Pev worthwhile.

Now, for the benefit of those who read a certain freebie CAMRA monthly, but like the full story: the **Mauldeth** on Kingsway is owned by Mike Dilger, long time owner of the **White Lion** on Liverpool Road. Hence the 'White Lion Pub Co.'

Saddleworth Museum

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Around and About

with Daddy Bell

Let's deal with past pleasures before we come to present joys.

First, festivals. Accrington was a delight, not just because of the company of Tony Molyneux, but because I had been invited to join the judging panel. Roosters Yankee was an utterly convincing winner, but Holdens Best Bitter was a very welcome palate adjuster before and after the process; and a taste of Three B's Knocker Up afterwards was enough to make one want to follow this newish micro's progress more closely and enthusiastically.

The **Beer House's** Flaming June Beer Fest included a quartet of O'Hanlon's beers, which reminded me how much better they taste since the brewery moved out of London. I devoted most attention to comparing the O'Hanlon's Wheat Beer (4%) with the 5% Celis White (devised in Texas by the founder of Hoegaarden but brewed under licence by Brij) and Hoegaarden itself. Allowing for temperature difference, my conclusion (reached in conjunction with a much more seasoned wheat beer drinker) was that the Celis was clearer and richer than the rather fuzzy Hoegaarden, but the O'Hanlon's was smoother and grainier.

From Ian Casson to Idy and Sal: the **Crescent** held a mini-festival from July 6th to 8th. The initially hot weather meant the festival vault was not in use for dispensing beers on gravity; but Sal & Co were busy with the traditional cellar run. What do I remember most? The immensely hoppy and bitter Crouch Vale 5x5 (4.2%), and the even more aggressively hoppy and bitter Ben Nevis, a 4% organic ale from Bridge of Allan. I had unaccountably omitted this beer at Accrington, but at the Crescent I returned to it again and again. It was so unlike what one expects a Scottish Ale to be - so hop-accentuated as to be a superheated Slaters - but with hints of heather and sweet malt to authenticate its origins.

In Eccles, where we are still getting used to living without the Crown & Vol, the **Wellington** has installed a kitchen, which should be in commission early in August. I look forward to sampling good value food, served between noon and 2.30pm, Monday to Friday. Another favourite haunt of mine, the **Kings Arms** in Bloom



Street, Salford, goes on its merry way, with Mike and Chris always springing surprises both conversationally and in the range of beers.

Daddy Bell (and Mummy Bell) are now in West Cumbria. What is there to report to date? On the downside, foot & mouth restrictions have made it impossible for me to immerse myself in some of my favourite mountain streams and limpid pools. (And, obviously, far more serious and lasting misfortunes have befallen local farmers and traders, publicans among them.)

The **Screes** at New Wasdale is in new hands - those of Rachel (from Gosforth) and Nick (from Eskdale). The food is as good as ever, so is the beer (at present, a trio of Yates bitter, Black Sheep bitter and Worthington Draught). Best of all, the pub is open all permitted hours - if the door's shut, just ring the bell.

I write this on my second visit, enjoying the Yates - today it's in smokily malty mode. (It's a boisterously windy day, so I'm drinking inside, out of the sun, and as to prevent this manuscript from blowing away - eg, into the open-evenings-only Strands Hotel - Robinsons - across the road.)

In Eskdale, the **King George IV** has abandoned Cumberland Ale ('no demand for it') so one is reduced to the lacklustre products of ScotCo (Theakston BB and Cool Cask, Courage Directors). The food is still good, but from a reduced menu. I haven't yet found the **Woolpack** open, but at Boot the **Brook House Inn** (*right*) and the **Burnmoor Inn** seem to be thriving. In the former, Derwent's Carlisle State Bitter was on good form, while Jennings' Crag Rat was the best I've yet found it in the Burnmoor.

At the **Wasdale Head Inn**, the tradition of only Cumbrian real ales continues: here was my first, belated



encounter with the re-created Whitwell, Mark Pale Ale (4.4%) from Derwent. I had a tour of the pub's own brewery, where most of the kit is now installed and test brews are imminent. Derwent's Frank Smith has had a hand in shaping its progress, so we look forward to the products of the Great Gable Brewing Co.

In Gosforth, the **Wheatsheaf** has reopened, though its range of Pedigree, Ruddles Best, Theakston Best and Directors is hardly one to get over-excited about. The **Mary Ellens** (pseudo-Irish) was shut at lunchtime; but **Ye Olde Lion and Lamb** continues to serve huge portions of food (including improved real chips) and to have the widest beer range of Gosforth's pubs - Ruddles Best, Smiths, Jennings bitter, Theakston Best, McEwan 80/- and (the one I went for) Hogs Back Summer This - my cheapest pint this holiday at £1.65.

The **Gosforth Hall Hotel** has reopened, in the hands of the splendidly named Jill Barwise: Theakston BB and Boddies are fixtures, with Wells Bombardier as the guest (they change every few days) when I called.

More gain than loss, then. I even hear tell of a decent pub in Maryport... thanks to West Cumbria & Western Lakes CAMRA's new newsletter, *What Ales?*

The next few weeks are very promising - and there's always the Celtic Ocean to swim in, for that freshly irradiated feeling...



Wigan and district

Dave White

After several months of closure and refurbishment, the **Inn Between**, Appley Lane South, Appley Bridge, reopened as **Sam's Bar**. Bare floorboards, chrome and noise are the order of the day here, and I was actually relieved to find that there was nothing but keg products on the bar. Meanwhile, the **Old Station**, down the lane, was down to just one real ale, the ubiquitous Tetley bitter, when I called in. Hardly worth missing a train for.

Another pub to open its doors again is the **Abbey Lakes Hotel**, Orrell Road, Orrell. The place has been pleasantly spruced up and offers a range of cask ales including Tetley and Boddies bitter, and Greene King Abbot. Sadly, the vestiges of Wilsons Brewery in the gents' loo have been removed, but you can't have everything and the pub is a marked improvement on the nearby **Stag/Q's** at Orrell Post. A little further up the A577 into Upholland, the **Owl Inn** on School Lane has a guest ale alongside traditional Greenalls bitter, as Marstons Pedigree alternates with Wadworth 6X.

Ashton-in-Makerfield now, and the **Britannia** at Wigan Road, Bryn, has reopened. The pub looks and sounds much the same as before and remains keg. Cask Greenalls bitter has returned to the **Oddfellows Arms**, Downall Green Road. Around half-past-nine on a recent Friday night I had to wait some time for the ale to be pulled through, which doesn't augur well for its future. On the other side of WN4 at Stubshaw Cross, the **Cross Keys**, Golborne Road, now sells a guest ale to complement cask Burtonwood bitter. At the time of writing, it was the concoction masquerading as Morrells Varsity; still, it isn't long ago since the pub offered no real ale at all.

Over in Hindley, the **Prince of Wales** on Market Street has been on keg beer since the beginning of time; but now at weekends, courtesy of Bank Top Brewery, real ale returns. The pub exterior is pretty tatty and trade will need to buck up a bit before the handpump sees regular use, but 'from little acorns', as they say. Elsewhere, on Wigan Road, Hydes bitter has replaced that of Peter Yates at the **Wiganer**. The real ale in here is surprisingly good; no-one else ever seems to be drinking it when I call in.

News in brief... **Addisons** on Millgate has been rebadged as **Yates' Wine Bar**. No real ale, and no pub, once the town centre redevelopment plans get the go-ahead ... the **Fox & Goose**, Wigan Lane, Swinley, now sells traditional Tetley bitter alongside the Holts.

Swan upping

The GBG 2001-listed White Swan on Worsley Road, Swinton, is in the throes of redecoration. There don't appear to be any structural alterations taking place.

Holts Corner

Stewart Revell

Four months ago an article in *Opening Times*, the South Manchester CAMRA publication, took Holts to task about the way the smooth mild and bitter was served at the new Railway in Didsbury, and CAMRA's relations with Holts took an undeserved tumble.

At the Railway, there were four handpumps for traditional mild and bitter with the usual pump clips attached. Smooth mild and bitter (cask conditioned beer with gas added on the way to the bar) could be had at a higher price from two unmarked handpumps. CAMRA believes that serving smooth beer via handpump is a misuse of the traditional, real ale dispense method.

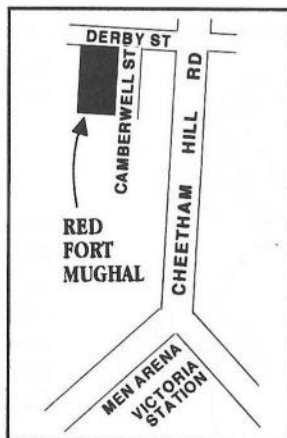
As CAMRA's relations with Holts deteriorated, the Campaign's chairman, David Goodwin, went to see the powers-that-be at the brewery and friendly discussions took place. Now, despite the *Opening Times* article, the method of dispensing smooth beer at the Railway has been changed to a more appropriate type.

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Letters

Guide Gripe

Sir - Not all the same pubs get into the Good Beer Guide every time, according to the Dray Twins in their letter printed last month.

I decided to do some research, covering editions of the Good Beer Guide back to 1996, and here are my findings.

Out of 25 city centre, Salford and Eccles pubs listed in the current Guide, 18 have appeared in four or more of the six editions, well over half the quota. Out of the 18 pubs, six have appeared in four editions, two in five and ten have appeared every year from 1996 to 2001. No doubt these same 10 will be in the 2002 Good Beer Guide!

Isn't it about time more CAMRA members went out to survey and nominate their favourite pubs and vote accordingly? Only when we have broken the monopoly of the top ten pubs will we have a broader view of where CAMRA members drink in the area.

Ray Batty

Wrenbury Beerfests

Sir - Thank you to all those who travelled to the recent Bhurtpore Inn and Paradise Brewery beer festivals. A total of 560 passengers arrived at Wrenbury by train during the events and 278 arrived on the Saturday - probably the highest number of passengers ever seen at Wrenbury Station. A bus link was provided between the two festival sites.

Paradise Brewery was celebrating its first anniversary and between the two festivals, over 120 ales were available. The brewery will be hosting another festival between Christmas and New Year.

*John Cresswell, Crewe & Shrewsbury
Passenger Association*



Pepperally

Sir - I read that Holts' new pub in Bolton will be called the Pepperally after an old street (WD July). Are you sure? Sounds to me like a member of Sergeant Bilko's platoon: Henshaw, Barbella, Dobermann, Fleischman, Ritzic, Pepperally, etc.

If Joeys have run out of steam on their Monkey/Ape theme, Fort Baxter will provide enough new pub names to keep them going for a year or two.

Col Hall

In the City

Trotter's tour continues...

First stop was the **Sir Ralph Abercromby** in Bootle Street, adjacent to the Police Station. The ales available were Boddies, Castle Eden, Wadworth 6X and Pedigree; the Cains bitter pump was turned round.

From here it was over to the **Peveril of the Peak** on Great Bridgewater Street, as featured in 'Cracker' (photo of Robbie Coltrane on the wall) and 'Cold Feet'. The green tiled, triangular pub has three rooms separated by wood and glass panelling in a layout dating from the early twentieth century. The tiles in the gents still have the old Wilsons chequerboard trademark and the brewery name can still be seen in big letters on the back wall. The Pev's real ales were Boddies, Bombardier and a guest, Tom Wood's Old Timber (4.5%, £2.10).

Next stop was **Paddy's Goose** in Bloom Street, opposite the coach station (currently under reconstruction), an open aspect pub with wicker baskets and old gas lamps hanging from the ceiling. The ales available were Taylors Landlord, Robinsons bitter, Lees bitter and the Theakston Cool Cask Ale.

Finally it was into the **Wetherspoons** outlet on Piccadilly, which seems dinky compared to the Moon Under Water. Here I ended the evening by trying Kiwi Pale Ale, brewed by Cotleigh.



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Beer Garden

A grand day out

Mark Charnley

The annual North Manchester CAMRA Treasure Hunt was held in Manchester city centre on Saturday 7th July. As last year's winners, we (the *Castle Knights*) had the task of arranging this year's pub perambulation. We would like to report that it was a success.

Eighteen teams, a total of sixty-six people, signed up for this glorified pub-crawl. All the teams got back in the evening, which we understand was a first! Another first was the use of colour pictures for some of the clues, although we must stress we were not trying to set a precedent, just trying to make it more original. Next year, no pictures at all could be the new Technicolor.

There were 71 points on offer this year and the competition was very close run. The winners were the 1999 winners, the *Raving Mad Bastards* (pictured below) with 70.5 points. They went away with a magnificent trophy, twelve even more magnificent (and possibly more valuable) beer tokens and the dubious honour of setting next year's Treasure Hunt. Joint second, and receiving six beer tokens each, were *Legalise Cano'piss* and *Two Dead Goldfish* with 70 points apiece. Both teams accepted defeat with good grace.

We would like to thank all the teams for their enthusiasm and sporting spirit, which went to make it a splendid day enjoyed by all. Thank you also to all the pub landlords/ladies and their staff, who gallantly allowed sixty-six drunks to blunder about their premises, inspecting walls, ceilings, and possibly even a couple of floors later on, very closely. Thanks also to Ian at the Beer House for providing the food for free - the entry fees went on paying for the beer token prizes.



The Millennium Pub Trail

Part Sixteen: Manchester, the suburbs

The Dray Twins head north...

Blackley once saw much industrialisation (cables, chemicals, crematoria, etc) and has since begotten a sprawling mass of housing, from high-rise tower blocks to the conservation area village in the Crab Lane district.

The mock-Tudor frontage of the **Duke of Wellington** is on Weardale Road, which was the old road through Higher Blackley to Middleton, close to the A6104. The pub is a large building with a traditional vault, snug and spacious lounge, and always seems to be well patronised - no doubt partly because of the cheap Joey Holts mild and bitter. The Duke of Wellington has its own war memorial - a brass plaque commemorating those brave souls who served King and Country in Two World Wars - a unique feature in a British pub, perhaps?

Newton Heath is another densely populated area to the north of the city, and here is another Joey Holts house, the **Railway** on Dean Lane, opposite the railway station and close to the main Manchester to Oldham A62. This imposing, detached pub, selling Holts mild and bitter, has a large lounge with high ceilings and some original etched windows on a locomotive theme; there is also a traditional vault. The Railway is one of the few real ale outlets left around these parts.

For a complete contrast, we headed east and then south, first to Longsight and a recent Wetherspoons creation, the **Sir Edwin Chadwick**, fronting the A6 Stockport Road. The pub has a long bar counter and a split-level room, with much light wood and pastel colours; it takes its name from the public health reformer who was born nearby. It may be in one of the less salubrious



areas of Manchester, but this place has become something of a real ale oasis. Other establishments have either been closed and boarded or sell keg only. Much patronised by locals, it is the only pub in Longsight to boast a beer garden - in fact, there are two! One roadside, one rail-side. The beer range consists of Boddingtons bitter, Greene King Abbot and guests, and sometimes there are cheap promotions. In June there was the tasty Cotleigh Kiwi Pale Ale (3.9%), containing New Zealand hops. It was a snip at 99p per pint.

A short bus ride away is Rusholme, dominated by one of the largest selections of curry houses in the country. Amongst all this, on Walmer Street, off the main B5117 Wilmslow Road, is the **Albert**, an always popular Irish community local. A makeover a couple of years ago gave the pub leather button-backed seating; wood, tiled and carpeted floors in an open-plan lounge and vault-type rooms were retained. Guinness memorabilia and other allusions to the Emerald Isle are in evidence. It is a Hydes pub and, unusually, the traditional bitter is sold from both handpumps and electric pumps. Jekylls Gold is also available.

Finally, to fashionable Didsbury, where four Hogsheads are to be found within the metro limits. The **Hogshead** on Wilmslow Road is a new development, amid the other café bar creations which have sprung up, aimed at the student/Didsburyite populace. There is a formidable beer range, with Boddingtons bitter, Marstons Pedigree, Wadworth 6X and guests such as Taylors Landlord and Moorhouses Black Cat. The large, split-level, opened-out interior has one long bar and music dominates. But it is not too loud and if the pub is really busy, drinkers spill out on to the canopied pavement, alfresco style.

Next - a little bit of Rochdale and riot-torn Oldham.

New Bolton pub

An outfit called Luminar Leisure Ltd has been given the go-ahead to build a pub in Nelson Square, next door to the Spinning Mule (Wetherspoons) and next-door-but one to Red on the Square (Thwaites).

Luminar say that the Orange House will be designed like a traditional pub, combining wood surfaces, different styles of seating and some nice fabrics. There will be an emphasis on food. But will there be real ale? We'll see.

Albert ale

Theakstons Cool Cask has been removed from the Albert Vaults on Chapel Street in Salford. The Phoenix Arizona is still selling well.

Independents Day

The annual Rochdale, Oldham & Bury CAMRA coach trip, celebrating, supporting and supping the beers of independent brewers available in the branch area, was on 7th July. Mark Herdman organised the event...

Fifty thirsty and enthusiastic drinkers gathered at the **Phoenix Brewery** in Heywood for an early pre-lunch start. Sue and Tony Allan greeted the visitors in their usual generous and welcoming manner before they, too, joined us on the trip. The modern-day Phoenix Brewery is housed in only a small part of the old premises, which nonetheless remains a fine example of a traditional-style brewery. Beers available were equally fine, with Tony offering his White Mark and Midsummer Madness, both at a nice starting strength of 4.5%.

From Heywood to Middleton for a lunch stop at the **Old Boars Head** on Long Street, a Lees flagship pub, the most historic building in Middleton and listed in CAMRA's inventory of historic pub interiors. This was the first time I had had the opportunity for a good look round; the Sessions Room was particularly impressive. Lees mild and bitter, together with lunch from a reasonable and well-priced menu, were taken and enjoyed by all.

Then onward to ROB's newest brewery, and the contrast with Phoenix could hardly have been more pronounced! The **Pictish Brewery** is housed in an industrial unit in Rochdale and does not advertise itself in quite the same way; fortunately one or two of those on the coach had scouted the ground beforehand. We were greeted by Richard Sutton, who offered us his Brewers Gold (3.8%), Beer of the Festival at last year's Oldham Beer Festival, and Siren (4.1%). The weather was still fine, so some of the party took advantage of the stop for a canalside drink, as the Rochdale Canal runs alongside the brewery unit.

Oldham next, and the **Royal Oak** on Manchester Road, Werneth. Robinsons Hatters Mild and Best Bitter were on offer in what is still a very traditional end-terrace, multi-roomed pub. It was mid-afternoon and the pub appeared to be doing a reasonable trade even before our arrival. The locals were not too put out by the large-scale invasion and we were given a warm and friendly welcome.

A very short trip down the road, accompanied by dark skies and lightning, took us to the **Bridgewater Hotel**, a typical new Holts pub of the 1980s/1990s. No hard feelings seemed to be held against us following Groggnard's comments in these pages a couple of months ago and the brewer's staple fare of mild and bitter were enjoyed.

From Hollinwood to Bury, a journey certainly made much quicker by the new stretch of the M60. The **Dusty Miller** at the Crostons Road/Tottington Road junction is always a popular stop on these trips and the usual excellent range of Moorhouses beers was available. The pub now offers a guest beer, sometimes from a local micro, or a nationally distributed independent brewer's beer.

The next stop was the **Arthur Inn** on Bolton Road, not too far away, and since the weather was better in Bury than in Oldham, some of the group headed off in advance. The Arthur is one of Porter's more recent houses and seems to be doing well, selling the usual representative sample of beers from the Haslingden-based brewery. The excellent Sunshine, though aptly named for the early evening sunshine, was by now probably a bit heavy going at over 5%!

At this point the Bury-based contingent departed (or remained) and the depleted ranks set off for the final pub, the **Cask & Feather** on Oldham Road, Rochdale. While numbers (and capacity!) had decreased, the usual welcome was extended and the range of McGuinness beers sampled.

The day was a success, both as a social event and as a campaigning event, raising the profiles of CAMRA and independent brewers. This was my last Independents Day as organiser, as I am moving out of the branch area, so once again I would like to thank the Lees, Leyden, Phoenix, Pictish, McGuinness and Saddleworth breweries, together with the licensees of all the pubs we have visited over the past several years, for their support.

Deansgate Bar

That's the name of a new bar due to be opened later this month by John Henley of Fringe Bar fame. The building (ex-Nowhere, ex-Smart Bar) is on the corner of Castle Street and Deansgate and real ale will be available in the form of three cask beers.

Wetherspoons

JDW's fourth Manchester pub opened on the corner of Portland Street and Oxford Street on 18th July. It's called the Paramount and, appropriately, there is a cinema foyer look about the place.

New folk at the Pot

A couple who did a two week stint at the Pot of Beer prior to Ken Birch's tenure are now back at the pub. Dave and Tam Wroe have returned to Manchester from a Thwaites pub in Bradford. Food hours have been extended from 12 till 4pm, all else remains the same.

Beinlos Abroad

Paul Roberts

Beer protesters silence wedding bells

This month I will be touring Northern Bavaria and taking in the Lohr Spessartfestwoche, which I wrote about last year. However, a year is a long time in beer drinking and the excellent Lohr Brewery recently merged with Würzburger Hofbräu. All bottom fermented beers are now brewed at Lohr, then sent in a tanker on an hour's drive to the Würzburger brewery for fermentation. The top fermented Keiler Weißbier is still fermented at Lohr. This interference with the beer has greatly upset the locals. Unusually in that part of Unterfranken, Lohr is the only brewery for several miles and therefore has an intense local following.

The brewery is owned by the Stumpf family and Daniela Stumpf, who must have been one of the most eligible Fräulein in Bavaria with (apart from her own brewery) long blond hair and film star looks, recently got married. As a protest, beer campaigners climbed the bell tower and muted the bells with foam during her nuptials! More conventional protests have included a boycott of the Lohr Brewery products wherever there is an alternative, such as in the *Getränkemärkte* (the beer supermarkets where most Bavarians stock up with their crates).

The whole of Germany now has only 1,270 breweries - fewer than Bavaria itself had just a few years ago. However, it is reassuring that the vast majority of European breweries are still located in the world's most famous beer state.

S&N to swallow Becks?

Becks, Germany's fifth largest brewery, with annual sales worth around £850 in 120 countries, is looking to sell out. Unlike other beers which are 'badge-brewed' around the world, Becks is brewed only in Bremen and is subject to the Reinheitsgebot, the German 'pure beer' law, so in a lot of UK pubs it is the only beer worth drinking.

Becks is in private ownership and valued at around £900 million. The four main contenders are S&N, Interbrew, Anheuser-Busch and South African Breweries. As these are all breweries with terrible histories of badge brewing, the future does indeed look bleak. AB and S&N are the two most likely to succeed.

Although there has been a recent price rise in JDW outlets, taking the price of a bottle of Becks to a staggering £1.09, Wetherspoons is still one of the cheapest places to drink the beer. Many other pubs charge well over £2.00 a bottle. Drink it now - the 'real' Becks will not be around for much longer!

Tales of Old Glossop

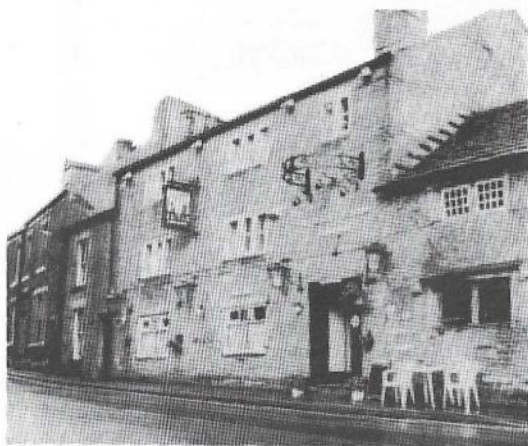
Pete Cash & Phil Stout

Following a guided walk over the Derbyshire hills from Chinley to Glossop at the end of June, we decided to take our evening meal in the excellent Bulls Head. As reported in the February 2000 *What's Doing*, this pub is unusual in having a fully functional Rusholme-style Indian restaurant within its walls.

After an 11-mile walk, the first need is to replace lost fluid, which we did in the Star Ale House next to Glossop station. If anything, this pub had improved since our last visit; we had the last two pints of Pictish Brewers Gold, although the final one was full of yeast and exchanged for Arizona. This latter beer is so pale that it could have been brewed with lager malt; does anybody know? Later we sampled Plassey bitter and Taylors Landord.

Leaving the Star, we turned left and walked up Norfolk Street then right on Hall Meadow Road. A little way further on the left is the Bulls Head. A pint of Robinsons Old Stockport preceded our meal. We had expected to dine in the non-smokers' Red Room, but were surprised when head waiter Mahoud led us through this room into a smaller room set out with just four tables. This is at the front of the pub, with its own door to the street, and is the two-storey building nestling to the left of the main pub.

Landlady Thea explained that the extension had been created by knocking through into property which the brewery had owned for years but never exploited. Along with a total renewal of the kitchen, the combined cost was some £120,000. Needless to



say, the food was up to its usual excellent standard, with prompt and courteous service. There is a good train service to Glossop; half-hourly during the day and hourly after about 8.00pm.

Brit Beer Bash

The Britannia in Farnworth will be hosting its 12th Biannual Beer Festival over the August Bank Holiday weekend. The first ales will be available on the Friday evening, 24th August, and a total of about twenty will be served during the festival. There will be food in the form of a barbecue.

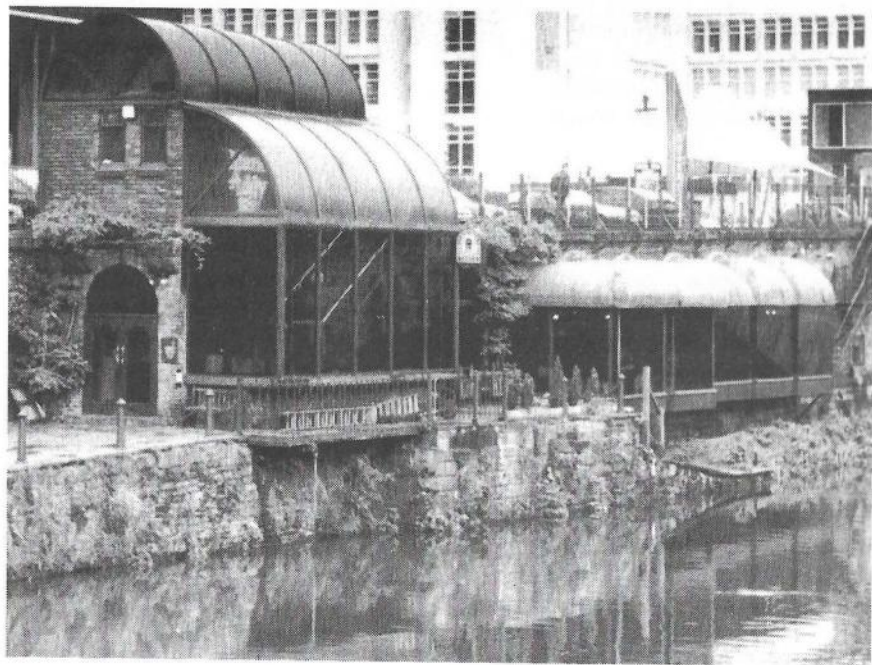
Mark Addy

Paul Warbrick

The Mark Addy, off New Bailey Street and near Salford Central Station, is an ideal starting point for an evening in the Deansgate/Castlefield area of Manchester. The cavernous pub is located on an old riverside landing and is reached by a canopied stairway from Stanley Street. Scenes from the history of the area decorate the entrance and the booths on the left hand side, which are set under the original arches. The right hand side has lounge-style seating next to windows which afford views of the Irwell, Albert Bridge and the Pumphouse People's Museum across the river.

On my visit the three guest ales were Moorhouses Black Cat, Wessex Sup from Cottage and Lady Godiva from the Warwickshire Brewing Company. The pub has a separate food counter, specialising in cheese and paté.

Outside, there is a paved wharf where one can have a drink and observe ducks and rowers going by.



Contributors to this issue: Roger Hall, Paul Roberts, Paul Warbrick, Steve Smith, Mark McConachie, Mike Goode, Daddy Bell, Pete Cash, Ian Kenny, Mark Charnley

Bhurlpore beer bash

Ian Kenny

Reaching the Bhurlpore Inn Beer Festival at Aston, near Nantwich, was a nightmare for those who travelled by train from Manchester on Saturday 14th July. With the route via Stockport closed for engineering work, trains for the south were supposed to be diverted through Mauldeth Road. Unfortunately, the overhead power lines had been vandalised and brought down, so that route was not available. The consequence was that Piccadilly Station was a scene of absolute chaos. Eventually, after travelling via Newton-le-Willows and Warrington, festival attendees reached Crewe in time to catch a delayed connection for Wrenbury, arriving at the festival at around 1.45pm, over an hour later than expected.

Fortunately the extended trip proved worthwhile, with a number of unusual and exotic beers available from microbreweries as far afield as Valhalla, Shetland and Triple F, Hampshire. There were also locally brewed Boggart's Steaming Bitter, Leyden's Crowning Glory, Moorhouse's Summer Blues, Pictish Summer Solstice, Sarah's Hop House Black Mamba Mild and, from Macclesfield, Storm's Wind Gatherer, Storm Damage and Desert Storm.

New breweries represented were Brysons (Heysham), Goldthorn (Wolverhampton), Holland (Nottingham) and Salamander (Bradford). Two other breweries were Millennium and Pinchinthorpe, but I was unable to discover their origins. Beers from the Paradise Brewery were also available, but it was decided that they would be sampled later at the brewery tap, which is almost adjacent to Wrenbury Station. One brewery making a very welcome return was the Old Swan, Netherton, in the West Midlands (the legendary Ma Pardoe's), which ceased brewing about ten years ago. Their beers were Pardoe's Original, Dark Swan and Swan Entire.

Unfortunately this year's festival was the last in the old format. A number of improvements are being made at the pub, particularly with regard to the festival bar, which will be moved into the kitchen area. Simon, the licensee, hopes that the alterations will be completed in time for the 2002 festival.

Patricroft news

Scaffolding was removed from around the Stanley Arms at the end of June and the pub now has a new roof. This excellent, small Good Beer Guide pub is unusual in being a tenanted rather than a managed Holts pub.

Down the road at the Star, the Gibbs Mew signage has been replaced with a smart Carlsberg-Tetley frontage. The interior has been given the treatment, too, but all the beers are strictly of the gassy variety.

Rupert

I can't imagine what Drabs are up to. No sooner has old Mr Drab popped his clogs than young Mr Perry Drab starts flogging off their star hostelrys. They've lost the odd premises in the past, but this was usually the result of gang warfare or drug dealers in the most unprepossessing parts of inner Grotley. To lose a tavern in deepest Slumley Parva, the amber nectar aficionado's nirvana, surely smacks of carelessness. No road works, no compulsory purchase, no protection rackets. Just the cut and thrust of commerce, such that a bunch of ambulance-chasers can make better use of it. A sad sign of the times. What next, the sale of the Simian and Satsuma?

Mind you, Slumley Council seem to have lost what marbles they had left. In the name of urban regeneration, they have reversed their previous policy. Instead of a programme of wholesale tavern destruction, they are buying up any redundant, vandalised ex-hostelry and paying handsomely for the privilege. As most Drabs premises, open or not, fall into this category, this could be an ideal opportunity. Go on, Perry, carpe diem! Your dad would be proud.

Please let us know when the transactions are to take place, so that Eddy can photograph himself outside each soon-to-be-knocked-down ale purveyors. Didn't his younger self look fetching in last month's WD? More recycling and more lists, that's what we want.

The Campaign is now 30 years old and a fitting celebration is being held down in Smokeley at a very reasonable sixty-two guineas a head. Doubtless it will be all very worthwhile. After a trip on Beardie's lovely iron horse and a kip in the Dorchester, there should be plenty of change out of five hundred quid. Fiona and Buntly reacted in a characteristically unsympathetic way, going on about bloated hypocritical turncoats and condemning what they described as conspicuous consumption as symptomatic of what has gone wrong with the Campaign. They have decided to organise a rival event - a Drabs tour of Slumley Parva followed by biryani, vindaloo and bombay duck at a total cost of £17.50. Why they can't compromise, and visit Wedgie's and Ratties at Slumley Marina, I don't know. I suppose that they want to enjoy nostalgia now, before it's too late.

Wetherspoons for Cow Yeds?

Discussions are ongoing regarding the purchase of the old Co-op store on Market Street, Westhoughton, for a Wetherspoons. Nothing has been agreed so far.

Last year JDW pulled out of developing the former Nibblers night club and snooker hall in Horwich, saying the conversion of the Edwardian building would be too expensive for a town the size of Horwich.

Branch Diary

North Manchester

www.camra.org.uk/nmanchester

Wed 1 Aug 8pm, John Gilbert (Hardy & Hanson), Worsley Brow

Wed 8 Aug, West Swinton Crawl. Brook Tavern (A6) 7pm, Moorside Farm, Moorside Rd/E Lancs, 8pm; Staff of Life, White Swan 9.30pm

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

Sun 19 Aug 12noon, Winter Ales Festival Meeting, Crescent, Salford

Wed 22 Aug, Church, Whitefield 7.30pm; Coach & Horses, Besses o'th'Barn, 9pm

Wed 29 Aug, Rain Bar, Great Bridgewater St, Manchester, 8pm; Peveril of the Peak, 9.30pm

Contact: Roger Hall 0161 740 7937

Rochdale, Oldham & Bury

Tue 7 Aug 8.30pm, Branch Meeting, Buck & Union, Union Street, Oldham

Sat 11 Aug, Coach Social, Halifax and district and the W.V.R. Details from Branch Contact

Sun 26 Aug, Saddleworth Rushcart Festival, Uppermill. Details from Branch Contact

Tue 28 Aug 8.30pm, Committee/WD Collation, Ashton Arms, Clegg Street, Oldham

Contact: Peter Alexander 0113 232 4023(w), 0161 655 4002 (h)
email: P.Alexander@Virgin.net

Wigan

Sun 19 Aug 1pm, Branch meeting followed by barbecue at Bowling Green, Wigan Lane, Swinley

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.

WHAT'S DOING ADVERTISING: Full page £52.50 or £210 for six months, half page £36.75 or £157.50 for six months, quarter page £26.25 or £105 for six months. All adverts must be accompanied with payment. Cheque payable to 'What's Doing'.

SUBSCRIPTIONS: £3.30 for six months, £5.80 for twelve months. Send cheque/PO together with your name and address to Roger Hall, 123 Hill Lane, Blackley, Manchester M9 6PW. Cheques made out to 'What's Doing'.

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Dave and Sue welcome you to

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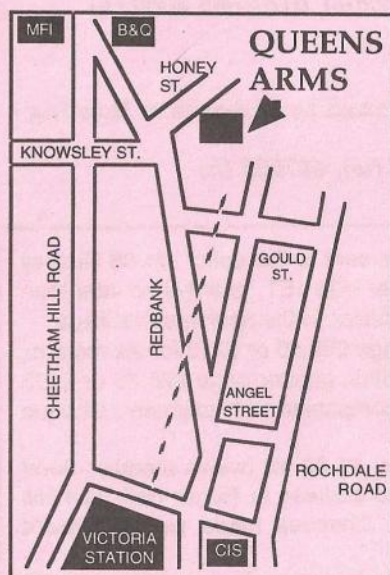
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