

30p

What's Doing

MARCH 2002

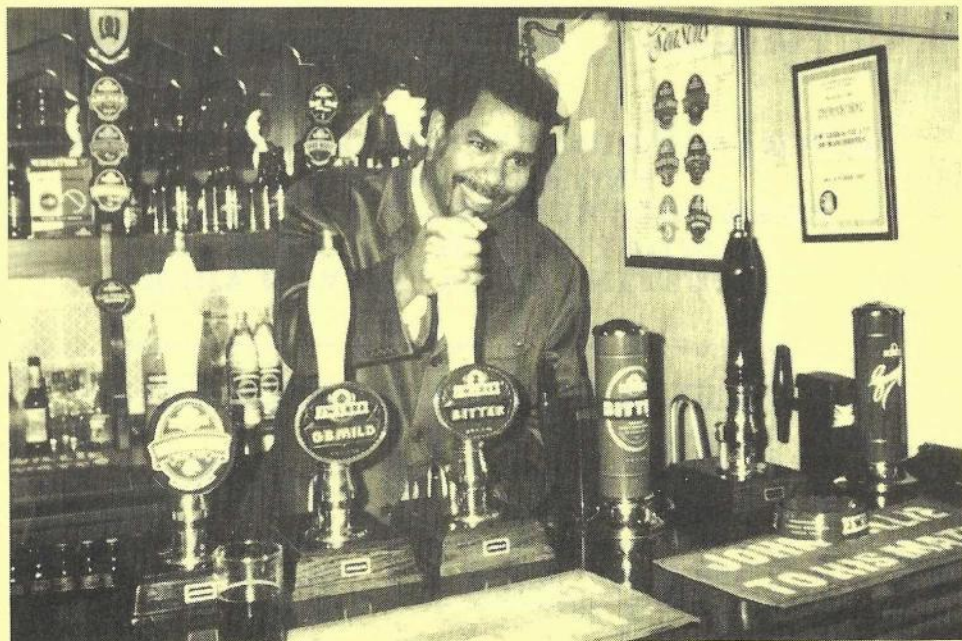


The Manchester Beer Drinker's Monthly Magazine

JOHN WILLIE'S AMERICAN BEER

On 18th February J W Lees celebrated a joint venture with the Brooklyn Brewery of New York with a presentation at the Greengate Brewery. Brooklyn's Head Brewer, Garrett Oliver, was over here with his team to create a 5% brew in the American tradition, using American hops and the facilities of J W Lees Brewery.

Garrett (*below*) gave a splendid talk on the history of brewing in the USA. In





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M E M B E R

SETTING *professional* STANDARDS

about 1900 there were around 40 breweries in Brooklyn, but all of them closed, mainly due to Prohibition. The Brooklyn Brewery started in the early 1980s at a time when the trend was for corporate breweries offering nothing but bland, insipid beers throughout the USA. It is a 30 hectolitre plant and the extensive range of beers includes Brooklyn Lager, Brown Ale, Black Chocolate Stout, East India Pale Ale (6.8%) and Brooklyn Ale.

Lees are producing a 100-barrel brew of Brooklyn Best and the beer will be available in the following pubs in early March:

Boat and Horses, Chadderton
Duttons, Chester
Golden Pheasant, Knutsford
Kingfisher, Northwich
Pack Horse, Bury
Rain Bar, Manchester
Rose of Lancaster, Chadderton
Royal George, Greenfield
Spread Eagle, Lymm
Spring Inn, Rochdale



Giles Dennis, Head Brewer at Lees, will be flying over to the Brooklyn Brewery early in March to brew a special ale based on a recently rediscovered 1884 recipe for a J W Lees beer called Star.

After Brooklyn Best, the next Lees seasonal ale will be **Scorcher** (4.2%), the 'golden, light beer with a citric fruit aroma', available in May and June. Next will be **Sprinter Ale** (4.3%) to celebrate the Commonwealth Games in Manchester. New Zealand hops will give a 'thirst quenching ale with exotic fruity flavours'.



The rich, ruby coloured **Ruddy Glow** (4.5%) is promised for September and October. It will be brewed with a high percentage of crystal malt to give a sweet ale with a hint of liquorice. Target hops will provide the bitterness and Styrian Goldings hops the aroma.

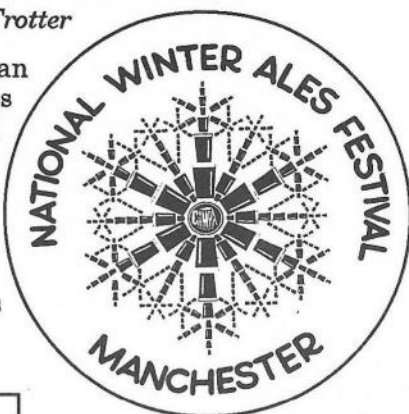
In November and December there will be **Plum Pudding** (4.8%), 'a rich dark beer with a hint of fruit that will warm up the coldest of winter nights'.



At the Festivals

Trotter

The 2002 beer festival season began with the National Winter Ales Festival in the Upper Campfield Market, Manchester. As usual, the event incorporated the Champion Winter Beer of Britain competition and I was pleased to see that one of my favourite stouts, Dorothy Goodbody's Wholesome Stout, was voted Supreme Champion.



Supreme Champion:

Dorothy Goodbody's Wholesome Stout

2nd: Bath Ales Festivity

3rd: Robinsons Old Tom

Old Ales & Strong Mild

Gold: Bath Ales Festivity

Silver: Rudgate Ruby Mild

Bronze: Beartown Black Bear

Stouts & Porters

Gold: Dorothy Goodbody's Wholesome Stout

Silver: Ringwood XXXX Porter

Bronze: B&T Edwin Taylor's Extra Stout

Barley Wines

Gold: Big Lamp Black Out

Silver: Robinsons Old Tom

Bronze: Adnams Tally Ho!

Among the ales I tried were the rich, malty Burton Bridge Old Expensive and two from Scotland, Dark Island from Orkney, and the full bodied, bitter-sweet Ossians Ale from the Inveralmond Brewery, Perth. One that I had to sample was the Museum No.1, at 10.5% the strongest at the festival. This dark beer is brewed in summer and fermented in casks for twelve months. My overall favourite of the festival was the Rudgate Ruby Mild, nutty and rich and brewed in Yorkshire.

From the NWAFF it was over to the BBBB - Bent & Bongs Beer Bash - the beer festival organised by CAMRA in association with Atherton & Tyldesley Round Table. A

couple of ales were laid on for the staff during the setting-up period - the award winning Afterglow from Triple FFF and Moonlight Oak from Lees, an old fashioned dark mild first brewed in May 2001.

A lot of the ales at the BBBB are fairly strong and one that impressed me was the 6% Empress of India. There was a new brew from Museum, Hop Pit, with a marked fruity aroma, and a premium ale from O'Hanlons in Devon, Blakeleys Best. Sarah's Hop House in Golborne was represented by Wheels of Fire, a 4.7% porter.

Some draught German beers were available, including Augustiner Eidelstoff and Liefmans Kriek. The cider selection included the 10% Bin Laden's Downfall, which according to the programme was made at a secret Somerset location. Like the man himself, the brew soon disappeared.



Salford pubs

After sixty-odd years, the **Oakwood** on Lancaster Road may have seen its last days as a pub. Plans are afoot to build housing on the site. The pub was built by Threlfalls in 'Brewers' Tudor' style and opened in February 1938. The main feature was the 'Palm Court' (*below*), extending almost the whole length of the building. The bowling green went in the 1960s and the vault disappeared twenty years ago when the building was converted into a Beefeater Steakhouse.



Meanwhile, the **Racecourse** on Littleton Road is being done up. Bets are off as to how long it will survive once it's open.

Over in Eccles, Cloudy's (aka **Golden Cross**, Holts) is closed and up for sale.

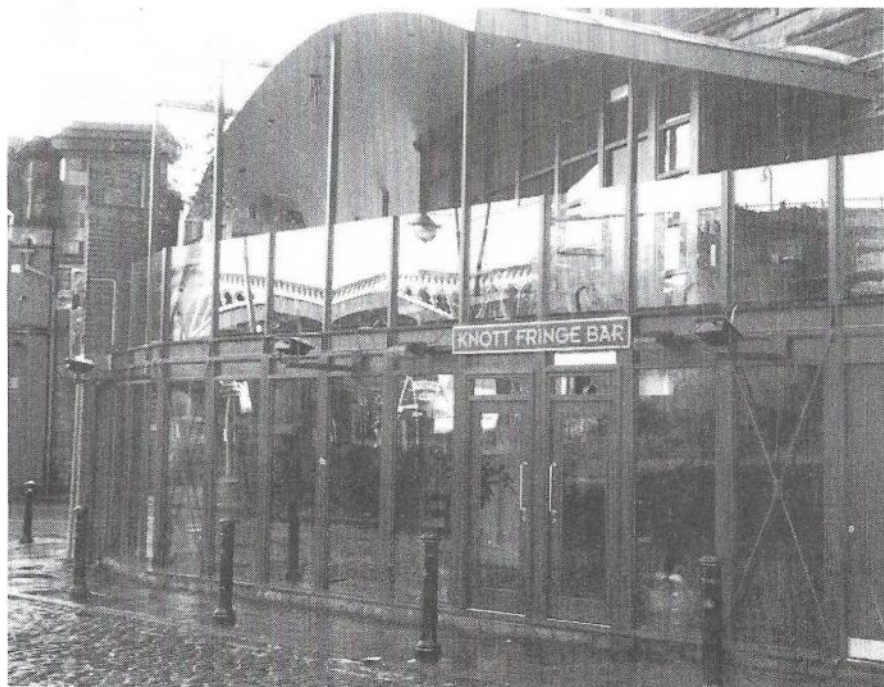
Here and there

with Daddy Bell

Beer festivals, like religion, have their cultured despisers; but they also - if the National Winter Ales Festival is anything to go by - attract a host of satisfied customers, and demand much hard work, in preparation and execution, from a remarkably small band of talented enthusiasts. What with issuing glasses and doing an unprecedented stint behind a bar, I didn't have much chance myself to sample the wares at the NWAFF. I did, however, make several pilgrimages to the foreign beer bar, for a fairly comprehensive selection from the Irish and German draught beers, and picked out a few stouts and porters for special attention on the English front, the most satisfying of which came from Big Lamp, Crown (Hillsborough), Museum and West Yorkshire.

I had to give the coincident pub-based festivals a miss as well, which was a pity, as I can't report on the goodies on offer at the **Smithfield** and elsewhere. I remain ignorant about the products of Faint Hope brewery, or whether Golden Leadmill did represent a quantum leap forward in quality and interest.

The Marble Brewery's much heralded Manchester Bitter came on stream in the **Knott Fringe Bar** on 24th January. Its launch was somewhat informal: when I took temporary leave from the Upper



Campfield Market to taste it (almost for the first time) a sneaky quintet had already done the honours. By mid-February James Campbell had done a sixth brew of what has proved a best seller, so I join many others in urging you to drink it whenever you get the opportunity. It has been said of it that 'it looks like B----'s and tastes like beer,' certainly it is a fine clear gold in hue, with a lingering bitterness. Comparing notes and palates one day with the Beer Monster™, I struggled to pin down its spiciness - mace, nutmeg, a hint of ginger? I was rightly reproved for detecting an echo of anchovies.

That's the trouble with being invited on to judging panels or being inveigled into official tasting expeditions: you end up risking fantasy or self-parody as you ransack your memory for apt analogies in describing the taste and other attributes of a beer. My notes on the strong milds and old ales we had to appraise at the NWAF sound quite restrained compared with some critical effusions: 'ultimately bodiless'; 'pencil-sharpenings flavour'; 'dandelion and burdock'. I won't identify which of these I applied to what we later discovered to be Bath Festivity, which won gold in this category, and overall silver in the championship.

However, I might as well mention a few other beers I have encountered lately, most of which I would gladly drink again and recommend to others. In the **Bar Fringe**, just before Christmas, I was proffered a generous sample of the Chouffe Bok (6.66%), which had an immense nose but an unrelated taste (musty grapes?) and a thin finish: despite all that, it was rather good. In the **Crescent**, on 9th February, the Banana Bread Beer from Charles Wells was a light chestnut in colour, with an intense banana aroma and a bitter banana-skin taste - not, perhaps, a conventional session beer. In the same pub, on 4th February, I applauded Brunel's Bitter from Cottage, but found most satisfaction in Green Jack Winter Warmer (6%), a very fine brown in colour with a flavour which recalled both tincture of myrrh and a slightly burnt dark fruit cake.

Since then, Idy and Sal have been serving up more potable pleasures at their mid-February Crescent festival, where over forty beers attracted the usual, and not a few unusual, suspects. Let me pick out a few favourites: Oakleaf Maypole Mild (3.8%), which straight from the cellar seemed thin and peppery, but on handpump



emerged with a beautiful roast grain aroma and flavour; Beowulf Crackling (3.8%), very bitter and with a hint of burntiness; the astringently grassy bitter Crouch Vale Snowdrop (4.2%); the liquoricey kick of Harviestoun All Blacks (4.1%). Burton Bridge seem to be experimenting with fruit porters: I had already met one from them made with damsons, but this time it was a 5% Bramble Porter, appropriately dark and brambly, and an interesting contrast to the paler Bridge of Allan beer laced with blackberries which I had enjoyed in the Crescent back in November. B&T's Lewis Shepherd Ale (4.5%) was a fragrant clear gold, and a very good new entrant in the 'gold' style stakes. The only disappointment this time was Milk Street Gulp (3.5%), so phenolic it made me grimace as well as gulp.

Finally, back to the **Marble Arch**, where four guest beers, not necessarily organic, are now featured alongside the Marble Brewery's own range. From Dublin have lately come some very impressive beers from Messrs Maguire. The 5% Extra is a classic bitter stout, dense and complex; Rusty is a very good 4.6% red ale; the 5.2% Rotes Weiss is an opaque dark orange in colour with orangey notes in its taste; best of all, perhaps, is the Mild (yes, an Irish mild!), dark, soft and dry with an unmistakable malted oat content.

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Wingates

Dave White catches the 715 from Wigan to Wingates...

Our first port of call was the **Greyhound** on Manchester Road, an open-plan pub with several partitions of wood-and-glass and two different drinking areas. The sports trophies are in the lounge next to the bar, whereas the big-screen TV and seats with tongue-and-groove backs are in the vault. The juke box is on the loud side, and the carpets and upholstery have seen better days. A request for Tetley bitter (the only real ale) was met with a lunge for the smoothflow, so be sure to ask for cask. This is perhaps the only pub I've been to that boasts a 'beer yard'.

At least the Greyhound still sells cask beer. The **Windmill** on Chorley Road used to sell a tasty drop of Walkers Best. Nowadays there's nothing but fizzy stuff on the bar and an emphasis on meals.

Sticking with Chorley Road for the rest of the night, we moved to the **Waggon & Horses**. The pub has a Tudor feel to it, in the form of brickwork, beams, doorways and arches. Over the fireplace is a rather graphic depiction of the celebrated Westhoughton cow, trapped in the gate and having her head sawn off. The stained glass windows portray scenes from the history of the town through the ages. There are special dining offers, but book beforehand. The sole cask ale, Burtonwood Top Hat, was in pretty good nick, and this was probably the most pleasant pub-stop of the night (apart from the cow).

The next stop, however, was the most surprising. We walked up to the **Gates Restaurant & Bar**, expecting to find a food-orientated hostelry with keg beer, but were proved wrong on the second point. Tetley bitter and Taylors Landlord were on offer, the latter at a fairly reasonable £1.80 a pint. Split-level rooms, Tiffany lampshades, bamboo seating and unobtrusive background music. As you'd expect, there is a large dining area, but the menu is imaginative, with above-average cuisine for vegetarians. The bar caters for all age groups, children included, and the beer wasn't bad, either.

In spite of the handpumps, the **Royal Oak** was keg only, so we ended the night at the **Brinsop Arms**, a bustling, popular boozier with the biggest range of real ales in the area. Food is also served. There are several drinking areas, although the lounge, with its large open fireplace, is probably the focal point. On this occasion the beers were Boddingtons bitter, Taylors Landlord, Hydes bitter and Jekyll's Gold, and Phoenix Arizona.

Contributors to this issue: Paul Warbrick, Mike Goode, Steve Smith, Dave White, Stewart Revell, Roger Hall, Pete Cash, Roy Bullock

Wigan and district

Dave White

Real ale returns to King Street for the first time in ages. This part of the town centre has been at the heart of the teen circuit for several years, and the opening of yet another bar on the thoroughfare did not augur well. The **Orange House**, however, has bucked the trend, at least for now. I haven't been in yet, but I am told that the place has been tastefully done up, and is even bigger than Wetherspoon's Moon Under Water on nearby Market Square. The traditional beers, Theakstons Best Bitter and Websters Yorkshire Bitter, aren't exactly the last word in excitement, but give the Orange House time and things might improve.

Two neglected watering holes are about to be extensively refurbished. The **Bellingham Hotel**, Wigan Lane, Swinley, has been bought by local businessman Arthur Silcock, who also owns the Bel Air hotel and restaurant up the road. In recent months the public bar of the Bellingham, the Touchdown, has sold only one real ale, Tetley bitter. One hopes this situation will change for the better. Meanwhile, in Poolstock the **Beer Engine** has been sold to the Punch pub company. Former owner John Moran will, however, lease the premises back from Punch and remain licensee. The Beer Engine could usually be relied upon for a couple of interesting guest ales; we will have to wait and see which beers Punch allow to be sold.



Things are looking up at the **Jarvis Bar**, Billinge, where licensee Ken Jarvis now sells two guests. Recent offerings have included beers from Clarkes and Mayflower, not your usual meat-and-two-veg. The atmosphere in the former **Pavilion** is more congenial than it has been for some time, and Ken may stock a third guest ale, depending on demand. Elsewhere on Main Street, alas, the **Foresters Arms** has closed. This Burtonwood pub may have slipped a bit since its days in the Good Beer Guide, but it remained a friendly local and I hope that its demise is but temporary.

One pub that has reopened is the **Griffin Hotel** on Standishgate, Wigan. Don't be taken in by the handpump for Tetley bitter, though, it's redundant.

City news

Mike Goode

Manchester City centre is getting another Wetherspoons. The **Waterhouse** (named after the architect of the nearby Town Hall) is set to open in April, according to notices on the hoardings surrounding the site. The pub will front Princess Street and go round the corner into Kennedy Street, next to the **City Arms**. Whilst the City has undergone subtle changes under its new ownership, and will undoubtedly be more expensive than Mr Martin's latest, there will be no prizes for guessing where your correspondent will continue drinking...

The **Circus** on Portland Street had another change of ownership at the end of January. The hope is that the pub will be open more at weekends.

Altrincham

Remember the Coronation, Blackpool winning the Cup, Bill Haley and hula-hoops? Well, get on down to the Tatton Arms in Altrincham. This former GBG pub is offering cheap beer (50p reduction) to those who can prove they are over 60 and can get there Monday to Saturday, 12 noon to 5.00pm.

Easter in Paradise

The Paradise Brewery at Wrenbury is holding a beer festival from Friday 29th March to Monday 1st April. Thirty beers are promised, mostly from small brewers. The Crewe & Shrewsbury Passengers' Association is arranging for the 11.33 Manchester to Cardiff train to stop specially at Wrenbury on Friday 29th and Saturday 30th March. A train will stop at Wrenbury at 5.05 for the return. The trains will stop at Stockport on the Friday, but not on Saturday owing to engineering work.

Andy and Lynn welcome you to

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Around the Northern Quarter

Steve Smith

Starting at the Rochdale Road end of Swan Street, there is the very popular **Smithfield Hotel & Bar**, a residential free house with television lounge and pool room bar. Regular beers are Greene King XX mild and Smithfield bitter, brewed by Phoenix of Heywood, supplemented by three or four guests. Next door but one is the **Burton Arms**, a free house with up to six handpulled beers such as Draught Bass, Flowers Original, Ind Coope Burton Ale and Marstons Pedigree. The pub has a long, narrow, dimly-lit interior, with a plethora of television screens, piped music, hop sacks on the ceiling, ships' artefacts and such like. There is a rear entrance and an area at the back for pool.

The third pub along this thoroughfare is across the road and a little further up, easily picked out by its yellow 'De Koninck' canopy. **Bar Fringe** is Manchester's true continental beer house. Tall metallic founts dominate the bar and there are many Belgian and German draught and bottled beers. Hidden amongst these are handpumps for

a Bank Top brew from Bolton, plus a house beer, Jack's Nasty Face (don't ask why!), from local micro Boggart Hole Clough. Other guest beers can come from the Marble Brewery's organic stable and other independents. Bar Fringe attracts a variety of customers, and there is a reverberating jukebox and a well-used pinball machine.



For a slight detour or a later foray, between the last two hostelryes lies the **Hat & Feathers** on Mason Street, a back street pub with some neat external and internal tiling. There is a large lounge, which may be noisy at times with loud karaoke, disco music and singalongs, but there is also a separate vault and up to three real ales - Greene King IPA, Joseph Holt bitter and Moorhouses Black Cat.

Crossing Swan Street and turning right into Oldham Street brings one to the **Castle**, Robinsons' only

city centre outlet and the only one which offers all nine of the company's beers, including the rare Hatters (dark) mild and the seasonal ale. There is a front room bar with original tiling, a middle parlour and rear room with pool table and pinball machine.

For a drop of J W Lees, there is **Gullivers** across the street, with bitter and GB mild; comfortable rooms, but a tad noisy.

The other pubs on Oldham Street, the City and the King, are keg; so are the numerous bars and the Wheatsheaf on Oak Street, once a Burtonwood real ale outlet. In Tib Street, behind Oldham Street, there is the **Bar Centro**, with its café bar clientele and real ales from Hydes (Jekylls Gold and seasonal), plus a house beer from Boggart Hole Clough called Tib Street Tipple, and maybe a guest. Continental draught and bottled ales can also be enjoyed on the upper and lower drinking levels.

Opposite is **Cord** on Dorsey Street, a narrow, one room designer bar, with brown corduroy upholstery and seating down both sides, more like a café than a pub: pastel wall coverings, strip lighting and some odd tiling. There is light background music and the bar tries its best with a real ale, usually Timothy Taylor Landlord.

A good pint of Draught Bass, supplemented by Stones bitter, can be had in the **Unicorn**, the Bass house on Church Street. The layout has been opened up, with light wood panels and surrounds, leatherette button-back seating and pleasant decor.

Next, the **Millstone** on Thomas Street, which has recently reintroduced real ale. The one room bar has wooden rafters and beams attached to the ceiling, bric-a-brac, quotations on the walls and television screens placed high up. The piped music tends to drown out the programmes. The real ale here is Theakston Cask.



The **Hogshead** on High Street was the first Manchester Hogshead, converted from its former incarnation as Bensons some years ago. It is a cavernous affair, with the usual bare boards and wooden surrounds. There is always something here to whet the drinker's appetite; regular beers Boddingtons bitter and Wadworth 6X are supplemented by a number of changing guest beers on handpump or gravity. Some of the prices are high for this area. For a complete contrast there is the **Hare & Hounds** on Shudehill, a classic pub now part of Punch Taverns. It has some neat wood-panelled areas, leaded glass panes and superb tiling. Superb beers too, with Joseph Holt bitter and Tetley bitter at some of the lowest prices in town.

Shudehill leads on to Rochdale Road and here, on Angel Street, is the much revered **Beer House**. There are at least twelve handpumps, with regulars John Smiths Cask Bitter, Taylors Landlord and usually a Titanic brew from Burslem, plus continental offerings and cask cider. A recent change of ownership dulled down the rock-orientated jukebox with more sombre recordings, but the beer range has not been dimmed. The Beer House has a basic drinking room and an upstairs room, and it was the venue for a great many in-house beer festivals. Maybe there will be more to come in the future.

Further up Rochdale Road, at the corner of Gould Street, is the **Marble Arch**, a pub with a brewery which uses organic ingredients in all its beers. The beers are sometimes cloudy, owing to the omission of isinglass finings, and are suitable for vegetarian and vegan consumption. Try the N/4 Bitter, Cloudy Marble, Uncut Amber (a mild) and Old Lag. For summer there is Ginger Marble and for winter the Chocolate Heavy. The pub has a splendid Victorian interior - a sloping mosaic floor, barrel vaulted ceiling and ornately tiled walls. There is some seating in a rear corridor and a back room with views of the brewing vessels. The pub may also have some non-organic real ales as well.

The **Pot of Beer** on New Mount Street used to be a Marstons pub called the Harp & Shamrock (Thumbs Up). Once it wasn't easy to find, being hidden from the main road, but parts are now visible and the pub has an illuminated side wall. It is a free house with opened-out rooms of varnished wood fittings and bare brick, and specialises in Polish food at lunchtimes and early evenings. The regular beers are Boddingtons bitter and Robinsons Hatters mild, and Moles Black Rat is a permanent cask cider (6.7% and reasonably priced at £1.76p per pint). There are three or four guest beers, handpulled or on gravity, and one or two continental offerings.

It is quite a hike, downhill then uphill, to the final pub, the **Queens Arms** on Honey Street at Cheetham. Not strictly within the boundaries of the Northern Quarter, but included here as it takes

part in the annual N/4 beer festival. The pub has a good selection of real ales and continental beers, cheap bar meals and a wonderful view of the Irk valley from the beer garden. Inside there are two rooms, a pinball machine and a rock jukebox. The beers are Phoenix Bantam Bitter and Taylors Landlord, supported by an array of guests.

That completes the N/4 round-up of the area, but Holts aficionados may wish to head either for the **Derby Brewery Arms**, the brewery tap on Cheetham Hill Road, or the **Crown & Cushion** (Muckmans) on Corporation Street. Both these pubs are a short stroll from the Queens Arms.



Boggart Brewery News

One or two brews from the Boggart Hole Clough Brewery will have come and gone by the time this What's Doing appears. Notably the dark Pitch Black (4.1%) in January, an IPA (4.6%) featured at Bar Centro and the Crescent, and Clough Ale (3.9%), a limited edition light brewed festival special bitter for the Brunswick in Derby.

A refreshing spring beer, Humphrey Boggart (4.3%) is due out any time, and will possibly be at the Wigan Beer Festival. A mild may be produced in April.

The Brewery Workshops have been successful and there have been plenty of advanced bookings.

Albert ales

Recent guest beers at the Albert Vaults on Chapel Street, near Salford Central Station, have been Bishops Tipple and Charles Wells Bombardier. The Albert also serves a Phoenix ale and is well worth a visit.



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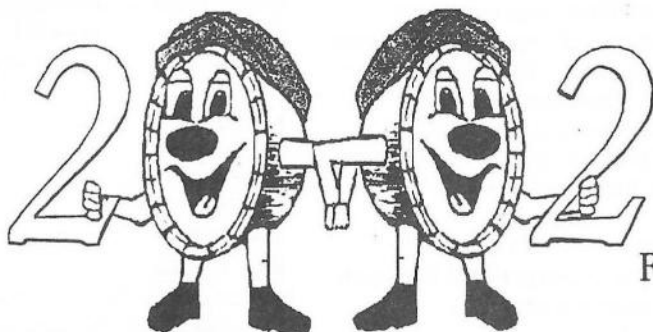
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No Entertainment - Just Booze

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Entertainment at Lunch (12 till 4pm) = Chas Hooper & The Boys

Entertainment at Night (7pm till 11pm) = StreetLevel

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5 minutes walk from the Railway and Bus stations



For more information visit
www.camrawigan.org.uk



The Holts List

Stewart Revell updates the record...

Abbey, Hard Lane, St Helens

Angel, King Street, Knutsford

Ape & Apple, John Dalton St, Manchester

Ashley Brook, Liverpool St, Salford

Atherton Arms, Tyldesley Rd, Atherton

Bay Horse, Parr Lane, Unsworth

Bird in Hand, Liverpool Rd, Patricroft

Black Dog, Church St, Belmont

Blue Bell, Manchester Rd, Bury

Blue Bell, Moston Lane, Moston

Bolton Castle, Tonge Moor Rd, Bolton

Bradford Inn, Bradford Rd, Miles Platting

Bricklayers, Ordsall La, Salford

Bridgewater, Liverpool Rd, Patricroft

Bridgewater, Manchester Rd, Hollinwood

Brigadier, Firsway, Sale

Broadway, Broadway, Salford

Brooklyn, Green La, Bolton

Cart & Horses, Manchester Rd, Astley

Chapel House, Stockport Rd, Denton

Cheadle Hulme, Station Rd, Cheadle Hulme

Church, Bury New Rd, Whitefield

Church, Gaskell St, Newton Heath

Claremont, Claremont Rd, Moss Side

Cleveland, Crumpsall La, Manchester

Coach & Horses, Bury Old Rd, Whitefield

Cock o'Budworth, Warrington Rd, Great Budworth

Cricketers, Manchester Rd, Swinton

Cross Yates, Whitworth Rd, Rochdale

Crown, Chorley New Rd, Horwich

Crown & Anchor, Cateaton St, Manchester

Crown & Cushion, Corporation St, Manchester

Crumpsall Hotel, Bury Old Rd, Cheetham Hill

Derby Brewery Arms, Cheetham Hill Rd, Cheetham

Doffcocker, Chorley Old Rd, Bolton

Douglas Bank, Woodhouse La, Wigan

Duke of Wellington, Weardale Rd, Higher Blackley

Duke of York, Marlborough Rd, Hightown

Dukes Gate, Cleggs La, Little Hulton

Eagle & Child, Higher La, Whitefield

Eagle, Collier St, Salford



Edington Arms, Ladies La, Hindley
Egerton, Hanlon St, Cheetham Hill
Ellesmere, King William St, Winton
Foresters, Bury New Rd, Prestwich
Fox, Old Market St, Blackley
Friendship, Scholes La, Prestwich
Frigate, Thatch Leach La, Whitefield
Gardeners, Hollins La, Middleton
Garratt, Pink Bank La, Longsight
Globe, Bradshawgate, Leigh
Goats Gate, Radcliffe New Rd, Whitefield
Golden Lion, Old Market St, Blackley
Grafton, Grafton St, Chorlton-on-Medlock
Grapes, Liverpool Rd, Peel Green
Griffin, Wilmslow Rd, Heald Green
Griffin, Didsbury Rd, Heaton Mersey
Grove, Ashton New Rd, Clayton
Halfway House, Manchester Rd, Droylsden
Hare & Hounds, Outwood Rd, Radcliffe
Hipp, Lathbury Rd, Harpurhey
Hyde Park Corner, Silk St, Salford

Kings Head, Market St, Droylsden
Kingsway, Moseley Rd, Levenshulme
Lamb, Regent Street, Eccles
Legh Arms, Northenden Rd, Sale Moor
Lord Nelson, Bolton Rd, Pendlebury
Lord Nelson, Stretford Rd, Urmston
Melville, Barton Rd, Stretford
Millhouse, Ballater Drive, Padgate
Morning Star, Manchester Rd, Swinton
Mort Arms, Elliott St, Tyldesley
Mosley, Red Lane, Breightmet
Navigation, Drake St, Rochdale
New Grove, Bury New Rd, Whitefield
New Market, Bolton Rd, Pendlebury
Northgate, Sholver Green, Oldham
Old Blue Bell, Bell Lane, Bury
Old Bulls Head, Church St, Eccles
Old Cross Inn, Eton Hill Rd, Radcliffe
Old House at Home, Whit Lane, Pendleton
Old Monkey, Portland St, Manchester
Orion, Burton Rd, Withington
Ostrich, Bury Old Rd, Prestwich
Pack Horse, Ashton Old Rd, Openshaw
Papermakers, Church St E, Radcliffe



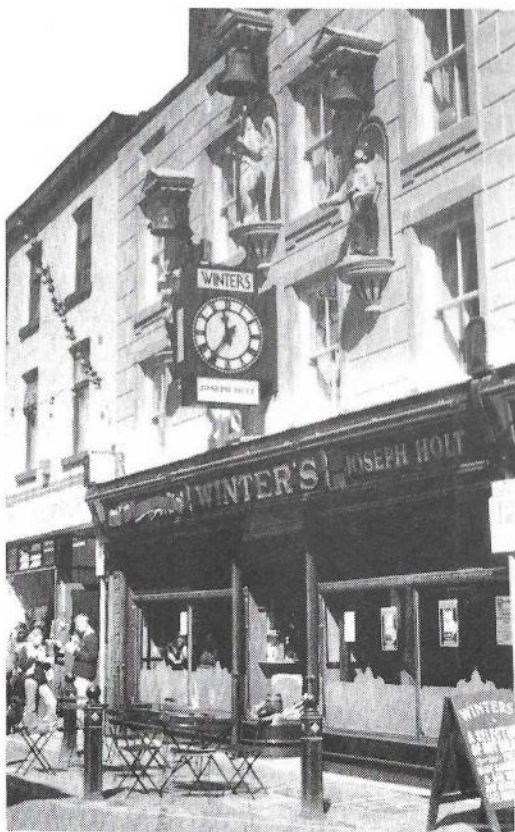
Park, Monton Rd, Monton
Park, Worsley Rd, Swinton
Pepper Alley, Crown St, Bolton
Queens, Waters Green, Macclesfield
Railway, Dean Lane, Newton Heath
Railway, Manshaw Rd, Hr Openshaw
Railway, Egerton St, Moses Gate
Railway, Lapwing La, West Didsbury
Red Lion, Bolton Rd, Irlams o'th'Height
Red Lion, Bury New Rd, Prestwich
Red Lion, Robins La, St Helens
Roebuck, Church Rd, Flixton
Rose Hill, Leigh Rd, Westhoughton
Royal Oak, Barton Lane, Eccles
Rumworth, Wigan Rd, Bolton
Seven Stars, Ashton Old Rd, Beswick
Sidings, Broom La, Levenshulme
Silverwell, Darlington St E, Wigan
Sir Charles Napier, High St, Golborne
Spread Eagle, Wilbraham Rd, Chorlton-cum-Hardy
Stanley, Liverpool Rd, Patricroft
Starkey, Manchester Rd, Heywood
Sun & Castle, Middle Hillgate, Stockport
Tamar, Wigan Rd, Leigh
Three Crowns, Mill Green, Macclesfield
Union, Liverpool St, Salford
Volunteer, Cross St, Sale
Waggon & Horses, Hyde Rd, Gorton
Waggon & Horses, Bolton Rd, Irlams o'th'Height
Welcome, Bury Old Rd, Whitefield
Wellington, Church St, Eccles
Wellington, Bolton Rd, Irlams o'th'Height
White Horse, Bury New Rd, Prestwich
White Lion, Liverpool Rd, Patricroft
White Lion, Market St, Westhoughton
White Swan, Worsley Rd, Swinton
Wilton, Coronation Rd, Radcliffe
Winters Wine Bar, Little

Underbank, Stockport
Woodthorpe, Bury Old Rd, Prestwich

The launch of the brewery's series of special brews has been delayed for a few weeks whilst a new 30-barrel plant from Grange Engineering is being installed at the Derby Brewery. This will be better suited to producing the small batch runs of 'specials'

Meanwhile, Joeys have entered the Brewing Industry International Awards competition at Burton-on-Trent and are awaiting the results.

stewart@revell62.freemove.co.uk



The What's Doing List

What's Doing is available in the following outlets...

Altrincham
Old Market
Tavern

Bolton
Hen & Chickens
Old Man & Scythe
Pepper Alley

Bury
Arthur Inn
Rose & Crown

Cheetham
Derby Brewery
Arms
Queens Arms

Delph
Royal Oak

Eccles
Lamb Hotel
Wellington

Farnworth
Britannia

Flixton
Church

Heywood
Wishing Well

Holcombe Brook
Hare & Hounds

Irlams
o'th'Height
Red Lion
Wellington

Little Hulton
Dukes Gate

Manchester
Bar Fringe
Beer House
Britons Protection
Burton Arms
Castle
City Arms
Crown & Anchor
Crown & Cushion
Grey Horse
Hare & Hounds
Hat & Feathers
Hogshead, High St
Jolly Angler
Marble Arch

Ox
Peveril of the Peak
Pot Of Beer
Sinclairs
Smithfield
Unicorn
White House

Monton
Drop Inn
Park Hotel

Oldham
Buck & Union

Patricroft
Ellesmere
Queens Arms
Stanley Arms
White Lion

Peel Green
Grapes

Pendlebury
Lord Nelson
Newmarket

Prestwich
Ostrich
Red Lion
Welcome

Rochdale
Cask & Feather

Salford
Crescent
Eagle
Kings Arms
Welcome

Swinton
Cricketers Arms
White Lion
White Swan

Uppermill
Cross Keys

Wardley
Morning Star

Westhoughton
HereToPleaseYou
off-licence

Whitefield
Coach & Horses
Eagle & Child

Winton
Ellesmere

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'.

BACK NUMBERS: 15p per copy. Send stamped addressed envelope to Roger Hall, 123 Hill Lane, Blackley, Manchester M9 6PW.

To join CAMRA send £16 to Membership, CAMRA, 230 Hatfield Road, St Albans, Herts AL1 4LW.

Rupert

Sometimes the smallest pebbles cause not ripples but megatsunami. Such a pebble was a simple request to provide a pub crawl for a forthcoming St Allballs book of such crawls. Not such a difficult request, you might think, for an area like Grotley which prides itself on its independent beer purveyors and the quality of its hostelries, inns and taverns. Well! First of all came suspicions of nest-feathering of the sort that gave Eddy his soubriquet. Wholly undeserved.

In the past we may have been less than enamoured with tomes like 'A Day in the Life of a Hop', but, under the guidance of Billy Bog and Nora Tackler, both of whom learned to read before taking the job, all has been fine. Authors have not lined their pockets, but merely received accolades and fame from their peers for their selfless devotion to the cause. So, storm in a teacup there, then.

So, what of substantive matters? At one time Grotley was the beer mecca of the Universe and conventional wisdom had it that Slumley Parva had the best pub crawl anywhere. Beinlos and his acolytes would do the Drabs 11 tour and end up in some curry house near the Noble Robin's emporium. Those days are no more. The Noble Robin has long since gone and Drabs have begun selling off their less frequented



taverns to Scrotes apologists and their ilk. Even the hostelries belonging to other brewers which created variety have converted to nitrosmooth and the arrival of Eunuchramforks and the iron horse has not added much.

So where? The rest of Slumley and much of Grotley is even worse. You could die of thirst walking from one decent pint to the next, let alone string together a crawl of premises selling palatable ale. So it's off to the fringes of Grotley centre where the café bars have not yet arrived. The best crawl in the world is now around half a dozen places which serve perhaps 40 different beers between them. The paradox here is that you don't need a pub crawl to sample a range of brews; you can get quite a few in one outlet.

The nature of the pub crawl has inevitably changed from a pleasant stroll round half a dozen pubs serving good quality local ales to a frenzied box-ticking visit to a small number of free houses parading the ever changing wares of parvenu microbrewers. So good luck to Bazza Bell and his forthcoming thin but interesting tome.

Branch Diary

Regional AGM

10 April, Stalybridge Station Buffet (*High Peak to host*)

North Manchester

www.camra.org.uk/nmanchester

Wed 6 Mar, GBG non-City selection: Beer House 8pm prompt.

Wed 13 Mar, Swinton Crawl: Football, Swinton Hall Road, 7.30. Bulls Head, Cricketers, Manchester Road, 8.30. White Lion, Park Inn 9.30. Staff of Life, finish White Swan, Worsley Road.

Wed 20 Mar 8pm prompt, **Branch AGM**: Approval of Accounts, Election of Officers, etc, Crescent.

Tues 26 Mar 6pm onwards, What's Doing collation, Queens Arms, Honey Street.

Wed 27 Mar, Peel Green & Patricroft Crawl: Grapes 7.30, Bird In Hand, Stanley, 8.30. Bridgewater, White Lion 9.30 finish.

Contact Roger Hall 0161 740 7937

Rochdale, Oldham & Bury

Tues 5th Mar 8.30pm, Branch Meeting, Eagle & Child, Higher Lane, Whitefield

Sat 9th March, Coach Trip, Phoenix Brewery Celebration Magical Mystery Tour. Branch contact has details.

Tues 26th Mar 8.30pm, Committee/What's Doing Collation, Rose & Crown, Manchester Old Road, Bury

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

email: P.Alexander@Virgin.net

Wigan

Thur 7th to Sat 9th March, Fifteenth Beer at the Pier, Trencherfield Mill, Wigan. See advert for details.

Wed 13 March 8pm, Branch meeting and Beerfest post mortem, Anvil, Dorning Street, Wigan.

Contact: John Barlow (01257) 428016 (w), 427595 (h)

email john@misltd.co.uk

Oldham Beer Festival

The 16th Oldham Beer Festival takes place at the Queen Elizabeth Hall, West Street, on 22nd and 23rd March, offering sixty real ales, foreign bottled beers and traditional ciders. Opening hours are:

Friday :12 noon - 3pm, 5pm - 11pm

Saturday 12 noon - 4pm, 6pm-11pm



Dave and Sue welcome you to

THE QUEENS ARMS

HONEY STREET, CHEETHAM

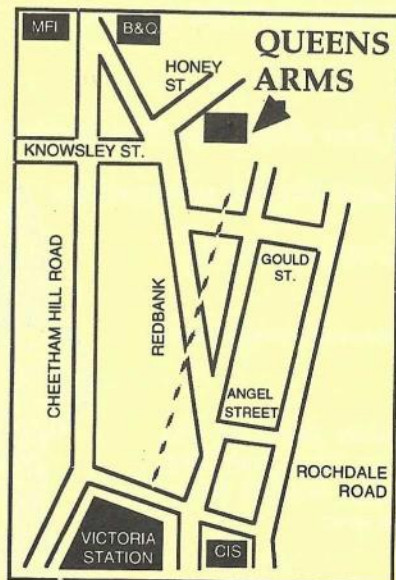
Try the fine range of beers supporting
independent brewers in their excellent free house!

Bantam Bitter £1.30 a pint
Taylors Landlord Championship Beer
plus
Bottled beers from various countries

Open:

12 noon - 11.00 p.m. Monday - Saturday

12 noon - 10.30 p.m. Sunday



Beer Garden

Families Welcome

Hot & Cold Food

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Good Beer Guide
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