

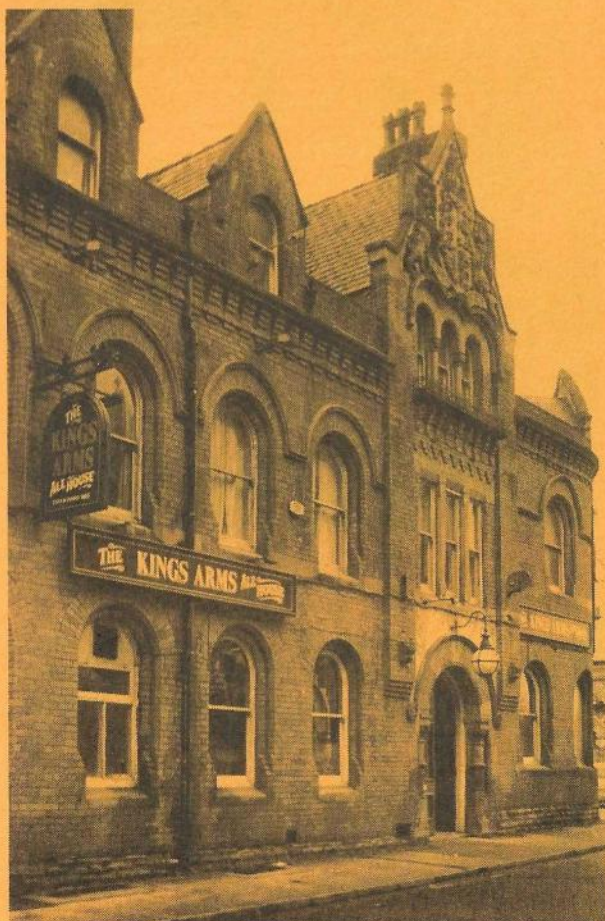
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# What's Doing

AUGUST 2002

**CAMRA**

The Manchester Beer Drinker's Monthly Magazine



## KINGS RETURNS

The Kings Arms on Bloom Street, Salford, is now under the wing of Corbieres, and it reopened on 8th July with a new slimline manager. The floors are now bare and the main room has been redecorated in a raspberry, custard and cream scheme. (On 11th July, painting was continuing in the pinball room, to the left of the entrance.)

The five beers on offer in July ranged from Smiles' Maiden Legover (3.5%) to Taylors Landlord at £1.70 and Marstons Pedigree at £1.90.

*Daddy Bell*

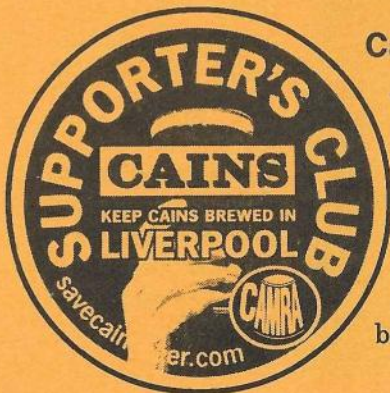
## Beer House

Steve Smith

Despite rumours regarding the pub's demise, the Beer House in Manchester has seen a change of ownership and is under new management. Jeni Bradley and her partner Geoff have come from the Hogshead on High Street and are hoping to recoup some, if not all, of the previous style of the pub.

Already there has been a return of draught ciders, fruit wines and, despite some limitations, ales from microbreweries. There has been a marked reduction in the alcopops range and these will give way to fruit beers in the near future. Food will also be returning (including the free chip butties) when the preparation area has been revamped.

The character of the Beer House remains as before, offering more than ten handpulled ales.



## Cains

Cains Brewery in Liverpool has been sold to an outfit called Gardner Shaw, a Midlands-based drinks distribution company.

They aren't known for brewing, but say the brewery, pubs and beers will continue and they plan to move their base to Liverpool.

## In the City

Mike Goode

Wetherspoon's latest is the **Waterhouse** on Princess Street (also backing on to Kennedy Street, next to the City Arms). Named after Alfred Waterhouse, the Town Hall architect, this is clearly a flagship development for the company. Several rooms, lots of modern art on the walls and a somewhat bizarre metal sculpture at the back. There is only one bar, which was packed at the time I visited. There seemed to be eight draught beers available (the usual culprits) but I didn't have the patience to wait and sample any. The shortened price list showed Boddies at £1.40 per pint, so presumably the rest (the likes of Summer Lightning and Exmoor Gold) are below £2 a pint. None of the outside signs indicates opening hours - no doubt an oversight which will be corrected very quickly! I suggest people form their own opinions and then go to the **City Arms!**



Here and elsewhere in the city there are new notices forbidding drinking outside. It would seem our forward-thinking Council and police are banning the activity throughout the city centre. Whether this is for the duration of the Commonwealth Games or permanent, remains to be seen. So much for the 24-hour, cosmopolitan city we are all supposed to be promoting...

**Cox's Bar** (left) - more recently Grand Central Station and Baty's - has been boarded up, presumably as part of the adjacent work on the Free Trade Hall. So another old Manchester pub vanishes. Talking of which, the **Crown** on Deansgate, one of Manchester's oldest pubs, has reopened as an Irish theme pub called **Galvins**. There is a solitary handpump on the bar, with nothing on it at the time I called.

**Dukes 92** has been refurbished and was recently selling an excellent, but expensive, pint of Barnsley Bitter - worth a visit.



**Altrincham**

Wayne Reece (of Old Market Tavern fame) has opened a Belgian Bar, **Le Trappiste**, on Greenwood Street in the market area of Alty. Seven draught Belgian beers are available, plus a solitary traditional

British one. There is food in the evenings, very much in the Belgian style, and booking is recommended as this is already very popular. Opening hours are a little variable (particularly at lunchtimes), so until trade settles down, it's best to ring ahead - 07801 758282. Le Trappiste is a terrific gain to the Alty drinking scene and well worth a visit.

*Finally, a big thanks to Rupert for devoting so much valuable editorial space last month to the trials and tribulations of 'Smarmford & Slutch'. As one of the TWO members that have soldiered on over the years, his remarks are very timely - just as some 'new blood' is revitalising the branch... Doubtless he will be turning up to support their efforts?*

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**Wigan briefly**

*Dave White*

The **Forresters Arms**, Main Street, Billinge, has reopened after several months. I don't know what it's selling yet, but it's a Burtonwood pub.

The **Swan Hotel**, a bastion of keg on the corner of Atherton Road and Swan Lane, Hindley Green, is closed and boarded up.



## Beers laid on at Leyden's festival

*Barbara Shelton*

Around eighty different real ales were available during the fortnight of the June beer festival at the Lord Raglan, Nangreaves, Bury, home of Leyden's Brewery.

Various beers from the Leyden stable were there, of course, including Referee, On me 'ead son, Extra Time and Posh - all something to do with that World Cup business.

The furthest travelled beer was Criffel from Sulwath Brewery in Dumfries and Galloway and the strongest was Crowning Glory (6.8%) from Leyden. Others that tickled my palate were Joule's Buzz and Derwent Pale Ale. During the beer festival there was a variety of entertainment and special events such as live music, a classic car rally and a midsummer walk. The next festival is planned for November 2002.

Brewer Brendan Leyden regularly has up to seven of his own beers on at the 'Lord Rag'. His beers can often be found around Bury - in the Hare and Hounds at Holcombe Brook, the Garsdale near Burrs and the Footballers, Summerseat. In Bolton, they appear at Bob's Smithy and the Howcroft.

Between twelve and fifteen special ales are brewed each year - this month there is Forever Bury, in support of the 'aleing' football club.

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## New bars

A new bar for fashionable folk, called **Simple**, has opened on Tib Street near the corner of Church Street in the city centre. The situation regarding real ale is simple. There isn't any.

The **Kro Bar 2** is due to open in the National Computing Centre on Oxford Street; a further development is planned at the Manchester Museum.

Yates's have sold **Squizzy Taylors** (ex-Merchants Hotel) on Oldham Street in Manchester to Enterprise Inns, who have renamed it the Late Lounge. No real ale.

## Hop House

The **Railway** at Golborne has been sold to a company called Province, who want to turn the pub into a restaurant. Sarah's Hop House Brewery, which is in a separate building in the pub car park, remains in business.

## Around and about

*with Daddy Bell*

'For a limited time only: catch this bitter before we run out.' So read the posters for Holts' Baton beers, but it's not at all clear that they have caught on. In some Holts outlets, the weaker of the two (the Silver) is supposedly available, but the pubs seem to have caught the Wetherspoon habit of not reversing pumpclips when a beer is in fact not on sale. I tracked down the ordinary 3.6% Baton on 28th June in the **Lord Nelson**, Pendlebury, where I had great fun with a trio of sexual innuendo specialists. The principal wag among them deemed the beer to be called Baton 'because you take one mouthful and then pass it on.' It seems too pale and thin for a Holts beer, reminiscent perhaps of the unmentionable Boddies, but has been popular in a shandy, especially with ladies.

Undaunted, I moved on to test the Baton in the **Newmarket**, where conversation (with an octogenarian retired factory worker) was more serious and the Baton cleared more quickly. Its overall taste, however, was still of weak pineapple juice with a hint of butterscotch.

Never let it be said, however, that I give up on a beer too quickly: I pronounced it 'OK' in the **Lamb** in Eccles on 29th June, at its standard price of £1.20. Then, on 8th July, I finally caught up with the Baton Gold (4.3%, £1.28) in the **Crown & Anchor** on Cateaton Street, Manchester. According to the barman, it was going down well enough, especially with a slice of lemon. I declined the latter, as the beer seemed quite citric already. It needed more zing, though, and could have been clearer: a pale beer such as this is less forgiving of clarity deficiencies than Holts' standard mild and bitter.

The next day I sampled the Baton Gold again in the **Pepper Alley** in Bolton, where it was a clear deep gold, immensely toffeeish in aroma and flavour throughout. I still think, on balance, that I'll stick to Holts' usual duo, especially when the bitter is as blisteringly bitter as it was in the **Broadway** (the Salford one, not Holts' new acquisition out Moston way) on 11th July.





Reflecting that I had been a little dismissive of Buxton in my comments in last month's *What's Doing*, I returned there on 25th June, heading first along St John's Road to **Ramsays Bar and Carvery** in the three-star Buckingham Hotel. It was a pity that I had overlooked it on my previous visit. The beer, like the food, is pricey (£2.25 for a pint of 4.4% Church End View's Ruin) but the bar deserves its 2002 GBG listing for the range (up to six real ales, from independents and micros) and quality of its beers, in very comfortable surroundings. The best

beer of the day, however, was in the **Bakers Arms**, where Deuchars IPA (£1.90) was both bitter and buttery, and there was the same ample measure as before of Falcon Bayerskt. The cheapest refreshment in Buxton remains the water, whether you bottle it freely yourself or spend £1.80 immersing yourself in its limpid warmth in the excellent swimming pool.



Three microbrewers provided an entertaining evening in the **Crescent** on 10th July (see *Microbrewers speak out, elsewhere in this issue*). Richard Bazen updated us on the imminent opening of Bazens' Brewery in the Agecroft Enterprise Park, Anthony Firman gave us the background to the LAB in Denton and we had a knockabout performance from James Campbell of the Marble Brewery.



Fifty-two brews down the line, Anthony is rightly proud of his beers: Broomstars Bitter and Haughton Weave are old homebrew favourites of his, while Frog Bog is a hoppy, but not overpowering, brew designed to wean people off Boddies (and to be cheaper). Further changes to the beers can be expected as Anthony perfects his hop utilisation techniques.

James Campbell has some very precise brewing principles, including eschewing fish bladder finings, and employing high mash temperatures and 'boiling the hell out of' the wort. He likes clean flavoured beer, without odd flavours, and aims for that in his organic products, part of the largest growing section of the drinks industry.



James finds the Manchester area one of the luckiest places to live for beer drinkers; and he hopes, like Anthony and Richard, to be brewing in perpetuity.

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*Contributors to this issue:* Mike Davey, Neil Worthington, Daddy Bell, Paul Warbrick, Barbara Shelton, Pete Cash, Dave White, Steven Prescott, Roger Hall, Steve Smith, Dave Hallows and John Cresswell

*A familiar face returns - Yvonne (ex-Beer House) with Phil at the Marble Arch*

## Letters

### Tasting phenomenon

Sir - When I am in a Wetherspoons (Bolton, for example) and I'm given a tasting glass of a different brew to try, the taste can be excellent and full of flavour. But when I buy a pint of the stuff, it can be totally different and I sometimes wonder if it is the same brew!

Is this something to do with the concentration of a small, fresh amount of beer in a small glass, compared to a great big pint, or is it something more mysterious? Has anyone else experienced this, and does anyone know the answer?

*Trevor Crookell*

### Circus plans

Sir - I am a regular visitor to the Circus Tavern on Portland Street in Manchester and usually enjoy a few pints of Tetley bitter every Sunday lunch. It never ceases to amaze me how many new visitors are attracted to the pub, with its small bar and relatively unchanged interior. The character as well as the atmosphere draws people from far and wide.

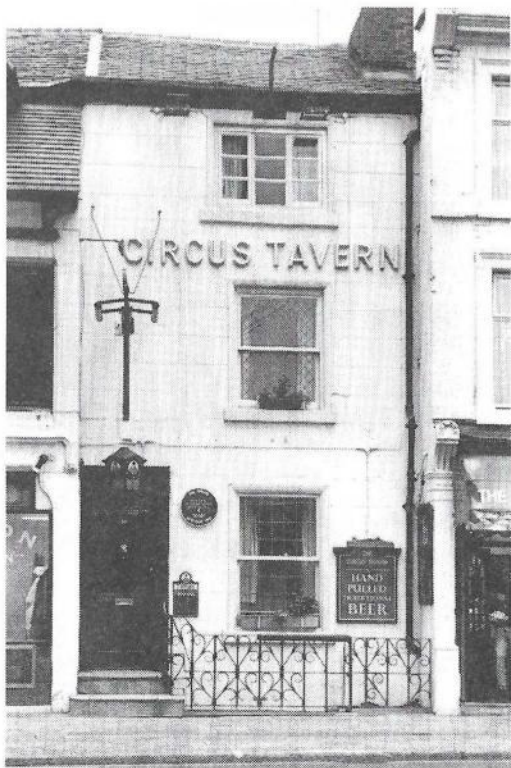
It therefore came as a surprise to hear that there are plans to alter the interior by removing one of the partition walls. Why can't the owners learn from previous mistakes and leave this heritage pub alone?

*Gary Page*

### Shelf Life

Sir - The Wellington (Holts) in Eccles has an interesting way of displaying *What's Doing*. A library of issues dating back six months is presented on a well lit shelf behind the lounge bar. Finishing off the presentation is a collection of cocktail glasses sporting straws and umbrellas. Nice touch.

*Dave Hallows*



## Grime gripe

Sir - Congratulations to the organisers of the Independents' Day Bar Trek. It was an excellent tour of some of Manchester's finest pubs and ales. As an out-of-towner, one sour note. One of the ten 'clued' pubs was not only untidy but filthy. No names, but I'm sure your readers will know the place. How does it manage to get in the Good Beer Guide, grime and all?

*A Tyke*

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## Eccles

The **Grapes** (Scottish Courage) on Church Street, Eccles, has closed and been converted into an Italian restaurant called the Parmesan and Pepper.

Banks' **Black Boy** on Liverpool Road, Patricroft, appears to have closed, albeit temporarily, whilst the nearby closed Golden Cross (aka Cloudy's), already has damage to the upstairs windows.

The **Rock House** on Peel Green Road, Barton, appears to be in the process of a refurbishment.



## Salford

The **Black Lion** on Chapel Street has reopened after a refurbishment which has resulted in the removal of the handpump and the Worthington Best Bitter. The nearby **Crown** on Blackfriars Street remains shut.

The **Griffin** on the corner of Lower Broughton Road and Great Cheetham Street West had steel shutters attached to the doors and appeared closed recently (although the windows were not boarded up).

The **Oakwood** on Lancaster Road (*WD last month*) has been demolished following seven separate arson attacks since March. No doubt the planning application for residential development on the site will now go ahead. Another planning application for development into residential use is being sought for Halligans (ex-New Cross Inn) on Swinton Hall Road, Swinton.

Several skipsful of rubbish have been removed from inside the **Widows Rest** on Eccles New Road. It remains to be seen whether this pub revives, with or without real ale.

The **Quay House** on Salford Quays has had a makeover as a Beefeater grill and bar. Real ale (even though it was under pressure) seems to have been a casualty.

The **Ellesmere** on Walkden Road, Walkden, is back on the market after its conversion to office premises (*WD Aug 2001*). As there is a dearth of real ale in the town, maybe the Grade Two listed building will be bought by someone who will return it to its proper use.



## The 2002 Independents' Day Treasure Hunt

*Reviewed by the Mike and John, the Raving Mad Bastards (2001 winners, 2002 setters)*

Despite threats of rain, the weather stayed dry on Saturday 6th July, which probably helped the excellent turn out. Nineteen teams, around seventy people, set out on the Bar Trek, and most of them made it back at the end. The popularity of this event seems to grow each year, and we thank everyone who made the time to come.

The reasons for the change of venue to the Marble Arch have been discussed enough and we need not go into them here. The new location, if straining a little at the seams, coped with the mass of people reasonably well. It was a bit of a tight squeeze when it came to announcing the winners (we missed the luxury of the Beer House's upstairs room) but just think of it as 'cosy'.

It was a tough quiz and the teams rose to the challenge admirably. The victors were the 2000 winners, the Castle Knights, who won themselves ten pints, a 12-month ownership of the trophy, and the pleasure of setting next year's challenge. Despite their insistence that they were not out to win, they were first out of the traps, and back a good twenty minutes before the other teams. They are obviously a team at the peak of their game!

In second place were Two Dead Goldfish, another previous winner and last year's joint-second, who went away with six pints for their trouble. This team are obviously chomping at the bit for another win, and we look forward to giving them a run for their money next time. Not that we're overly competitive or anything...

The general consensus seemed to be that the quiz was hard, but just about do-able. This was intentional as we had the impression that many people had found the previous year perhaps a little too easy. There was one (rather rude) gentleman who obviously found it tougher than he would have liked, and made his point publicly clear, but the rest of the feedback we received was generally positive. It is a quiz, not just a pub

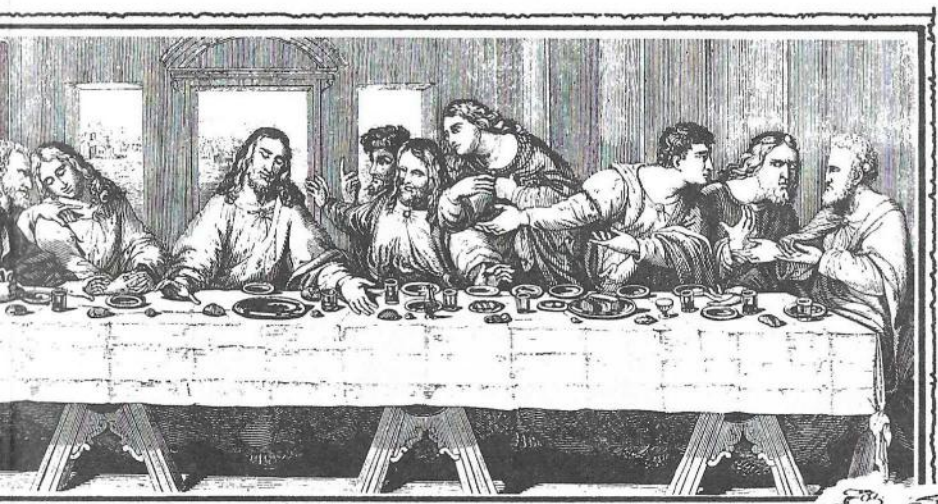


crawl (although it could be treated as one) and we feel a certain level of complexity is warranted.

It is, however, not easy to assess just what people will find hard. Some of the questions we thought difficult were answered correctly by almost everyone, yet some of what we'd thought were simple questions went over some teams' heads. Tellingly, though, there were only two questions that no team managed to solve. Many got over half correct, and seven teams passed the 70% mark. The winners missed only four of the thirty-five questions (88%, using our scoring system) and we have been accused of being on similar wavelengths - a thought probably as frightening to them as it is to us!

We would not presume to tell the Castle Knights how to set next year's quiz, but we hope that they don't go too far the other way regarding the level of complexity. It's nice to have the brain challenged on occasion.

Thank you to Phil and the rest of the staff of the Marble for being so helpful, and to the other pub landlords and landladies for being so understanding (a lot of them will be getting used to it by now). At the end of the day people seemed to have enjoyed themselves. We hope they enjoyed the pubs, and more importantly, enjoyed the beer. After all, that's what it's all about!



## Holts corner

*Stewart Revell*

Well, the two versions of Baton Bitter have been out for several weeks now, sufficient time for Holts drinkers to sample each and make their minds up about the usual attributes - value for money, taste, quality, colour, etc.

I have had mixed reports about the 3.6% Baton beer. Some find it quite acceptable for a lowish strength beer, while others are none too keen on it. The 4.3% Baton Gold, on the other hand, is looking very promising and it is only 4p a pint more than Holts bitter. I tried the Gold at the **Cart & Horses** in Astley and found it very palatable and full-bodied. It was 1.30pm and several customers were ordering meals, so, not to miss an opportunity, I decided to partake of the steak and kidney pie, chips and peas, together with a further glass of Gold, in the (no smoking) dining area.

The beer was really on form, the meal was excellent value at £2.50 and 1960s hit singles were playing in the background. Just perfect! I must call again very soon. No wonder the pub is in the Good Beer Guide.

The refurbishment of the **Dukes Gate** on Cleggs Lane, Little Hulton (*below*), is just about complete and around twenty specially commissioned prints are due to be placed on the walls. These are copies of paintings of local scenes by the well known local artist Ernest Holden. I have seen some of the pictures, and they are really good. The Dukes Gate is hoping to have Baton Gold on soon, to replace Baton bitter, which wasn't taken up by the locals with any enthusiasm; they preferred the normal bitter.



The indications are that Holts drinkers are a conservative lot (still complaining, several years on, about the price of a pint going over the £1 barrier), but they would pay an extra 4p a pint for a stronger beer, rather than 4p less for a weaker one. Baton is £1.20, Baton Gold is £1.28 and Holts bitter (4%) is £1.24.

The names of the next beers to be brewed have been chosen, but the strengths and types of brew are as yet unknown. **Edward Amber** is expected to come out in time for Cask Ale Week at the beginning of October, when Holts and the other three independent family brewers in the Greater Manchester area are hoping to repeat last year's success. Another new brew **ThunderHolt** (yes, really) is planned for later in the year.

There was a story doing the rounds that Holts were going to make a beer with added honey for 2003. After they had stopped laughing, I was told that no-one in the brewer's office had heard of that one! Where had the rumour started?

Stewart@revell62.freemove.co.uk

Saddleworth Museum

*presents its*

# 11th Beer Festival

*organised by the friends of the museum as a fund raising in aid of the museum with generous assistance from CAMRA*

**Friday 13th & Saturday 14th Sept 2002**  
**at the Museum, High St, Uppermill**

Open Friday 7pm - 11pm, Saturday 11.30am - 5pm and 7pm - 11pm

Friday night music: Roger Higgins Blues Band  
Saturday night music: Clive Yeadon and Jazz Trio  
*(small admission charge)*

**10 beers from 8 breweries local to Saddleworth and surrounding area**  
(Saddleworth, Shaws, JWLees, Pictish, McGuinness, RiverHead, Phoenix, TTaylor)

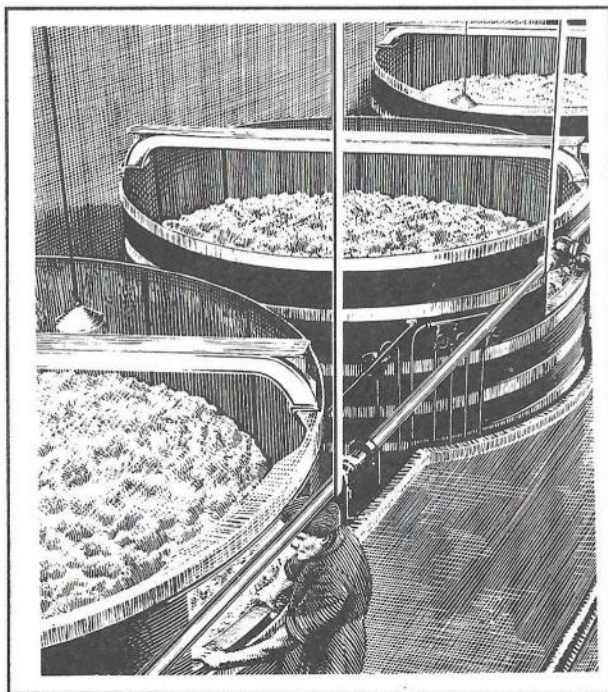
For travel information, phone 01457 834093

## Microbrewers speak out

*The July meeting of CAMRA Greater Manchester branches was enlivened by guest speakers from three local microbreweries. Pete Cash took notes...*

The first speaker announced a new brewery about to come into existence. Richard Bazen is setting up **Bazens' Brewery** (full name Rhys-Bazens', to include his partner's name, and with the apostrophe after the s to distinguish it from an earlier Bazen's brewery).

Richard was brewer at the popular but short-lived Bridgewater Brewery, followed by a spell at Phoenix. New plant is being built in Oldham. The brewery, which will have an initial capacity of four barrels, will be in the Agecroft Enterprise Park in Salford. Regular beers will be Navigator (the Bridgewater's most famous beer) and a new Blond Flatback, named after a Gibson mandolin which Richard owns and plays.



There will also be monthly specials, which, in a unique twist, will change mid - month, thereby straddling two months each. Beer will be stored and conditioned in 'a huge fridge cabinet'.

Sales will be confined to a few selected outlets with reasonably large turnover; single one-off firkins will not be available. Look out

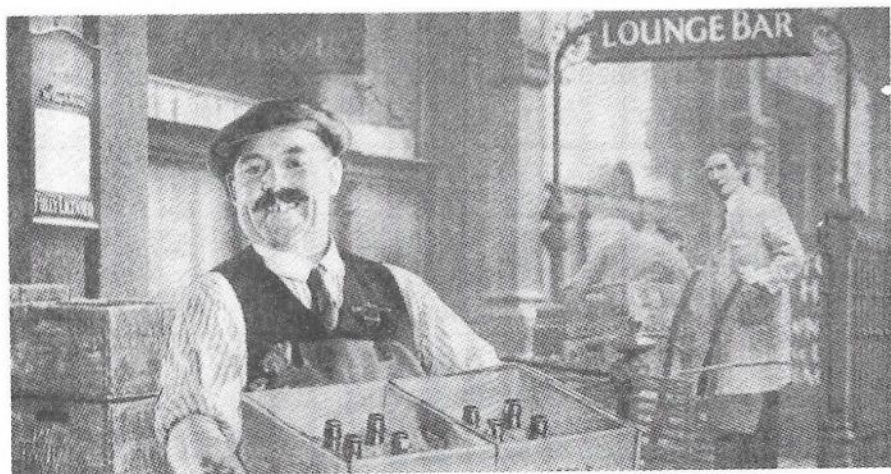
for the beers at the Crescent, Albert Vaults and possibly the revamped Kings in Salford, the Smithfield in Manchester and the Wishing Well in Heywood.

Next up was Anthony Firman from **LAB**. (Lowes Arms Brewery in Denton) who arrived at the meeting directly from Denmark! Anthony told us how he came to be running a brewery. Always a keen home brewer, he had spent five years in the USA, where he visited lots of brewpubs. On his return he met David Porter, with whom he shares an accountancy background. He also runs a computer company, so decided a brewpub with a modest capacity would best suit him.

The two-and-a-half barrel plant is in a tiny cellar in the Lowes Arms, which affords very little scope for increased capacity. The aim was to brew beers which would initially find favour with the pubs' regulars. Recent successes have been Jet Amber Mild and a Jubilee special which will probably be relaunched at a higher strength. Old recipes for 'Ashton Home Made Ales & Stout' have been turned up, including an Invalid Mild (emphasis on the first syllable). Recently he had a visit from Customs & Excise, who had some interesting information on the amounts of beer being thrown away by certain breweries.

The session was rounded off with a contribution from James Campbell from the **Marble Brewery**, who took over when Mark Dade left to form Boggart Hole Brewery. Organic/vegan brewing was already established when James arrived after having worked for a few other breweries in recent years. With such a background, his philosophy needed to be mutable and a lot of initiative was needed. At last, however, he was doing something he believed in.

People who have known the Marble beers since they first went



organic will know that one major effect which James has had is to produce clear beers. Indeed, some of the names, alluding to the haziness of the product, are now misnomers. Isinglass isn't used because of the vegan stricture, and Irish Moss isn't used in the boil because of difficulty in certifying its organic origins - hence there is no cold protein break. Clarity has been achieved by a combination of a high mash temperature, and extremely long boil to remove protein as hot break, and cropping the yeast from the bottom of the fermenter.



James was scathing about the 'rubbish' talked about beer by certain pubs' customers - one well known free house in Sheffield being a prime example where off-flavours such as 'apple' and 'butterscotch' were extolled as being a desirable part of the spectrum of real ale tastes.

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# THE CRESCENT

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ROOSTERS SPECIAL - PHOENIX THIRSTY MOON

*Plus 8 guests including a Mild*

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Food served every lunchtime from 11.30am (12.00 on Sundays)

Free Chip Barms Mondays 5-6pm

Wed 5-8pm Choice of Six Curries (Veg & Meat) + Rice - £3.20

Function/Party Room available for free hire

Buffets or hot meals provided on request

TV and Games Room

Open for darts and table football

## Trotter's Ales

A new Wetherspoons pub has opened over in Westhoughton, so on 6th July I visited the **Robert Shaw**, named after the actor who was born in the town. The pub is on Market Street, on the site of a house called Mount Pleasant and later a Co-op supermarket. It is set out in bright, modern style, with the bar on the left and a raised area with three drinking booths complete with book racks at one end. I tried two of the guest ales - Ryburn Numpty and Nethergate Augustinian - and ended the session with a half of Abbot Ale.

While in Cowyed City, I decided to call in the Holts pub at the other end of Market Street, the **White Lion**, for a pint of Baton Bitter. I found the new brew to be a smooth, drinkable ale, and it seemed to have found favour with some of the regulars. This old pub (*below*) has an unspoilt interior with a cosy bar/parlour and other drinking areas. The most attractive feature is the curved, island bar.



## In the City

On Saturday 13th July I met up with Rock Chick, Old Dick and friends in the **Ape & Apple** for a pint of the 4.3% Baton Gold. We strolled over to **Corbieres**, the cellar bar near St Ann's Church. Two real ales were available - Pedigree and Tetleys Imperial, a 4.3%

premium beer. We opted for the Imperial, but at £2.20 it may be prudent to take out a loan before buying a round.

The Corbieres jukebox was blasting out, so we headed towards the Cathedral and the **Mitre Hotel** for an excellent pint of Lees bitter. Both the **Wellington** and **Sinclairs** were overflowing with drinkers, so we next opted for Joeys in the **Crown & Anchor**, where I had another pint of Baton. I finished off the evening with a pint of Bass in the **Unicorn** on Church Street, which also has Stones on handpump.



## Rose & Crown

Martin Jones, landlord of the Rose & Crown on Manchester Old Road, Bury, is leaving the pub as a result of problems with the owners, Pubmaster. In an open letter to his customers, he states, 'For some considerable time I have been under a lot of pressure to remove handpumps, replacing real ale with more standard fare.' He is taking a holiday and then hopes to return to a pub in the area and continue selling a selection of real ales.

Four of the Rose & Crown's eight handpumps will probably be removed and 'more standard fare' means Boddingtons bitter, Flowers IPA and John Smiths Cask.

## Another South Cheshire Beer Festival

The Nantwich Festival of Local Food and Drink takes place on Friday and Saturday, 27th-28th September and an important part of the event will be, of course, a Beer Festival. A wide range of locally produced real ales and ciders is promised and there will be live entertainment at the evening sessions.

The venue is Nantwich Civic Hall and opening times are:

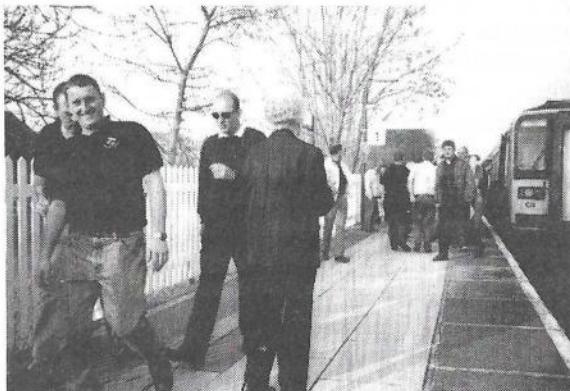
Friday: 7pm-11pm, admission £3

Saturday: 1pm-5pm, admission £2. 7pm-11pm, admission £3

The 1133 Manchester - Cardiff express will stop specially at Nantwich on the Saturday and a through train will return from Nantwich at 1713. There is a limit of 500 at the Civic Hall and tickets can be reserved in advance. For further information, the Festival Hotline is 01270 537779, or contact Paradise Brewery on 01270 780916.

So far this year, the Crewe & Shrewsbury Passenger Association has recorded a total of 935 passengers arriving at Wrenbury for the various beer festivals - not bad for a small country station. 80 arrived on the 1133 express for the Bhurtpore Festival on 13th July - a record for one train at Wrenbury.

Later, 76 caught the 1837 to Crewe and as there were about 10 passengers already on board, this was the first time a train has left Wrenbury full!



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## Boggart Brews News

*Steve Smith*

Two brews from the Boggart Hole Clough Brewery which appeared at a recent Crescent beer festival were Excalibur (3.4%), a light session beer, and Special Branch (5%), malty, hoppy and strong.

Another festival brew, Boggart Hole, a sweetish, blow yer 'ead off 7.1%, has been concocted for Bar Fringe. A new 4.4% pale summer ale, as yet unnamed, will appear in August.

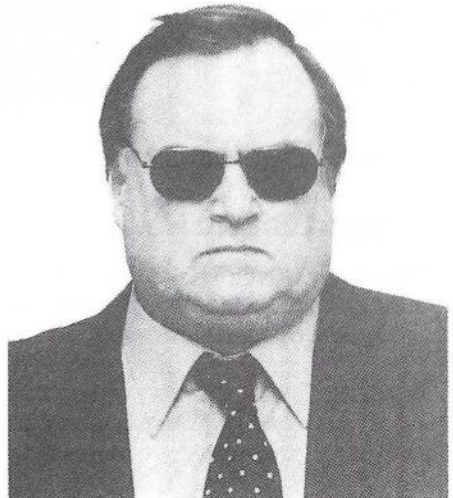
# Rupert

What's happening at *Opining Tripe*? Has Mary Poppins lookalike Charlie Super lost his grip? Alefiend no more? Perhaps he's taken the quack's advice to stop throwing ale down his neck like there's no tomorrow, although, from my observations at amber nectar shows, half of it went down the outside. I suppose there comes a time in most campaigners' lives when they reflect on where they are and where they want to be. After twenty years of relentless dedication to the consumption of amber nectar, many run to fat and develop social habits and interpersonal behaviours which do not make them attractive to members of the opposite sex. Inevitably, some try to remedy this, often through mindless experimentation with magic snake-oil remedies from a range of charlatans.

So it was with a group of forty-something Campaign members who'd heard of the quick-fix properties of pheromones. Sadly, they did not check the provenance of the supplies they bought in phials for £1 a go from Sid in the Marquis St Excrement. Pheromones they were all right, but stolen from Grotley University Entomology Department. To a man, liberally sprayed with this sham aphrodisiac, they were soon festooned with thousands of dung beetles. The smell was unbelievable and the Marquis was closed for a fortnight. One hopes they'll learn from this and either accept their destiny as obese no-

hopers or change fundamentally, which might mean deserting the well-hopped amber nectar.

Talking of the Marquis reminds me of my commitment to update the Grotley Guide. Here are the first few amendments. The Dockers Wedge on Eczema Ginnel is now Wedgies and the address is Harbour Mews. It still serves Drabs bitter but the mild is now nitrokeg. The Dose of Clap has been rebadged as the Aids Tavern and still serves draught meths alongside Drabs mild and bitter from the wickets. The Dog and Spit is unchanged. The authenticity of the Gungesmealers Arms has suffered somewhat as a result of several refittings following riots and arson attacks, but its ambience of squalor remains unparalleled. Ratties, Skunkies and Toadies are the latest names for three of Drabs' most unprepossessing Grotley outlets. Sadly the name changes have done little to improve the customers or the atmosphere.



# Branch Diary

## **Rochdale, Oldham & Bury**

Tues 6 Aug 8.30pm: Branch Meeting, Gardeners Arms, Millbottom, Oldham

Sat 17 Aug: Coach Social to Yorkshire Dales. Details from Branch Contact

Tues 27 Aug 8.30pm: Committee/What's Doing Collation, Horton Arms, Streetbridge, Oldham

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

## **North Manchester**

[www.camra.org.uk/nmanchester](http://www.camra.org.uk/nmanchester)

Wed 7 Aug 8pm: Social, Racecourse Hotel, Littleton Road, Salford

Wed 14 Aug: Continental Beer Crawl. Sand Bar, Grosvenor Street, Manchester, 7.30pm. Centro, Tib Street, 9pm. Bar Fringe, Swan Street, 9.30pm

Wed 21 Aug 8pm: Branch Meeting, Crescent, Salford

Tues 27 Aug 6pm: What's Doing Collation, Queens Arms, Honey Street

Wed 28 Aug: Farnworth Crawl. Railway, Moses Gate 7.30pm.

Britannia, opposite bus station, 8.30. Clock Face, Old Hall St, 9.30.

Wed 4 Sept 8pm: Social, White Swan, Worsley Road, Swinton

Contact Roger Hall 0161 740 7937

## **Wigan**

Sun 18 Aug 1pm: Branch Meeting-cum-Barbecue, Bowling Green, Wigan Lane, Swinley

Contact: John Barlow (01257) 478816 (w), 427595 (h)

email [john@misltd.co.uk](mailto:john@misltd.co.uk)

**WHAT'S DOING** contributions should be sent to the editor c/o 88 Ringley Road, Stoneclough, Radcliffe, Manchester M26 1ET, to arrive no later than first post on the 20th of the month for inclusion in the next month's issue.

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*Dave and Sue welcome you to*

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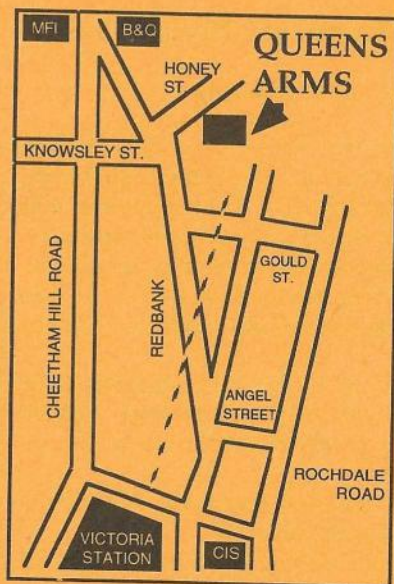
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