

What's Doing

APRIL 2003



The Manchester Beer Drinker's Monthly Magazine

N/4 BEER

Part of National Beer Week, the Four Corners Beer Festival ran from 27th February to 2nd March. Dave Hallows sampled some beers on the Saturday...

Taking a deep breath, I first visited the **Beer House**. Maybe it isn't the pub it once was, but I was pleasantly surprised. I found ten handpumps on and the available beers were Humpty Dumpty's Nord Atlantic and Butt Jumper, Titanic Mild, Stone Kettle Porridge Stout, Bullmastiff Thoroughbred, Khean Caught Behind, St Peter's Fruit Beer, Orkney Raven Ale, Uley Brewery Old Spot and the usually available Greene King IPA.

There was chilli and rice to eat and the landlady told me that food is back on at lunchtimes from Tuesday to Saturday! The beer quality was excellent; the Khean Caught Behind was a rich and roasted stout and Orkney Raven Ale was a superb session bitter.



Andy and Lynn welcome you to

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N/4 continued

Onward to the **Pot of Beer**. I was in the Pot on the Wednesday and they had already started the festival! Harvey's beers made a rare appearance. Sussex Best Bitter was on, bursting with taste, but unfortunately I missed the Armada. Mine hosts Paul and Sue had apparently rung Harvey's for a missing beer badge. The response was, 'How come our beers got up North?' But back to the Saturday foray. There was an experimental 4.5% brew from Boat with no name, Lichfield St Michael and a very pleasant Durham Amarillo.



I marched in to the **Marble Arch**, where there was a Scottish theme - tartan ribbon around the handpumps and bar. Liquid sustenance consisted of Bindmans Brewery Mine Beer bitter, a new beer from Atlas at 4.2% as part of a 'name the beer' competition, Fyfe Brewery Northern Quarter (Marble's N/4 was available as well, just to confuse the punter), Harviestoun Old Engine Oil and Aviemore Brewery Highland IPA, along with Old Lag and Manchester Bitter. One of the nicest aspects of the Marble is that you can often see and chat to the brewer, James Campbell.



Finally, I took advantage of the free minibus service running between the pubs to visit the **Queens Arms** on Red Bank. Worthy of note were the landlady's miniskirt and the landlord's award winning beard. On offer was Burton Bridge Golden Delicious, Ventnor Innbred Ale, Freeminer Tormentor, Sarah's Hophouse Indian, RCH Steam Lovers, Osset Golden Pride, Dave Harvey's Bronze Ale and Tigress Hopdemon.

First Night, First Draught

Dave Hallows

Facer's First Draught made its first appearance at the Queens Arms, Cheetham, on 27th February during National Pub Week and the N/4 Beer Festival. Hand-made in Salford, using Bazens' equipment, the beer was brown in colour, malty and had a fruity finish. It was Dave Facer's first noble attempt at brewing on a small scale and committed drinkers were asked to fill in a questionnaire so that he could gauge reaction to the new beer.

In a foreword to the questionnaire, Dave wrote: *I have been a brewer for longer than I care to remember, starting at Wilsons in Newton Heath, moving on to Joshua Tetley in Leeds, Chesters in Salford and then Boddingtons, where I have been head brewer for the last four years. Craft brewing, however, is new to me. First Draught is literally the first beer I have brewed on a micro scale (hence the name!). To brew First Draught I used a 100% malt grist comprising Optic Pale Ale Malt and Crystal Rye malt. I used a hedgerow hop variety called 'Jenny' for bittering, with a generous late addition of Bramling Cross for aroma. I fermented the brew using traditional ale yeast renowned for its clean palate. It was fermented down to 4.1 ABV. So now we know!*



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Yates's bow out

J W Lees have taken over the former Yates's Wine Lodge on Yorkshire Street, Oldham, and renamed it the Town Hall Tavern. The change marks the end of an era for Oldham and for Yates's, since the very first Yates's Wine Lodge was established in the town when Simon and Peter Yates bought an old pub called the Angel in 1884.

This building (*right*) was pulled down in the 1920s and replaced by a new wine lodge. The company also had a bakery behind the pub, where pork pies, cakes and wholemeal bread were made. One could eat a sandwich of beef from Yates's farm, smoke a hand-rolled cigar from Yates's tobacco mill in Manchester and finish off with a sherry direct from Cadiz!

In 1983 the wine lodge was halved in size and renamed the Angel, then three years later Yates's moved to the former Barclays Bank

on Yorkshire Street. In 1997 there was another move to the former Halifax Building Society premises on the other side of the street, which is the building now occupied by John Willie Lees.



Boggart Bulletin

Once again; as springtime is upon us, Humphrey (4.3%) makes an appearance. Named after Humphrey Boggart, the actor, this pale ale was on sale at the Bar Fringe.

Brewer Mark Dade has produced a special beer for the Bar Fringe. Called Multiple O (3.8%), it can be described as light, fruity and hoppy.

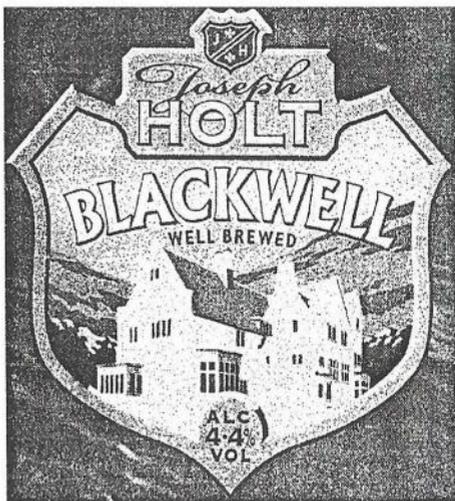
The Boggart Hole Clough website is highly recommended. To find it, log on to www.boggart-brewery.co.uk

Holts Corner

Stewart Revell

Blackwell, the latest seasonal beer from the Derby Brewery, has been available for over a month now. My first encounter with it was at the **Derby Brewery Arms** on 25th February (my birthday, as it happened). The beer had just been given the go-ahead as it had settled extremely well and was ready for sale.

My initial reaction was to compare it with ThunderHolt, the previous seasonal beer, and I was surprised to find just how different they are in taste and style. The 4.1% Blackwell has a more rounded flavour, with hints of caramel and fruit, a slightly nutty palate and a lingering aftertaste. Extremely well balanced, perhaps even more so than ThunderHolt.



More recently, on 15th March, I had further tastings at the **Dukes Gate** in Little Hulton. Friends who tried it out on my recommendation were so impressed that each got a further round in! The beer had taken several days to 'drop clear' before being ready for dispense and I have heard that this extra time (compared to normal bitter or mild) may be due in part to the use of lager yeast in the brewing process.

ThunderHolt and Blackwell have their own unique characteristics, but I would say that Blackwell is marginally ahead in flavour/taste and overall satisfaction.

Reports so far received from others who have tried it are encouraging. The first cask of Blackwell at the Dukes Gate lasted only a few days and the locals seem to have taken to it more than they did to ThunderHolt.

The next seasonal, Edwards, will be available around June. Blackwell is going to be a difficult one to follow, but I'm sure the brewers at Joeys will manage it.

stewart@revell62.freemove.co.uk

Contributors to this issue: Paul Warbrick, Steve Larkin, Dave Hallows, Rob Magee, Roger Hall, Pete Cash, Tony Flynn, Dave White

Wigan and District

Dave White

Stewart Thompson of Mayflower Brewery in Standish is looking for new premises following a decision to build houses on the former bleachworks site off Chorley Road (see *WD9/02*). Stewart intends to remain brewing and Mayflower could be relocated at a site off High Street in the centre of Standish, close to two regular outlets for the ale: the **Dog & Partridge** and the **Beeches Hotel**, both on School Lane.

Fluctuating fortunes in Appley Bridge. Situated in pleasant surroundings on the Leeds & Liverpool Canal, the **Railway Hotel** on Appley Lane North should have been a goldmine, but struggled for years, and has now been closed and de-licensed. Real ale, on the other hand, has returned to the **Star** on Bank Brow at nearby Roby Mill. Taylors Landlord has recently been on sale here, making the uphill slog from Appley Bridge railway station to the **Fox Inn** on Farley Lane that bit more bearable.

Last month I reported that the **Hare & Hounds**, Ladies Lane, Hindley, had reopened selling cask beers. A guest ale has since been added to the range, quite often from Bank Top Brewery. However, I incorrectly reported that a manager was running the pub. In fact, Tom and Lynn Mercer are in charge and they half-own the Hare & Hounds with Ian and Donna from the **Anvil** near Wigan bus station. I apologise, therefore, for the error.

News in brief. The **Royal Oak**, Standishgate, Wigan, has been mentioned frequently in this column in recent months, and is now likely to reopen in May or June... The eponymous **Platt Bridge Inn**



on Walthew Lane is to be demolished. The pub closed a few years ago and had become dilapidated... The **Hesketh Arms**, Hesketh Drive, Almond Brook, has not sold real ale for some time. However, I understand that the redundant handpumps are to be reconditioned and that cask conditioned beer should return in the not-too-distant future.

Finally, many thanks to the hundreds of thirsty punters who made the sixteenth Wigan beer festival such a success. Around 1,344 gallons of beer were shifted and, despite a replenishment of beer supplies on Saturday morning, the last pint was pulled at around ten o'clock that night. Beer of the Festival was Gales Festival Mild, sales of which increased significantly once the word 'mild' was removed from the front of the cask. Over £500 was raised at the festival, to be donated to the Francis House Children's Hospice in Manchester.

Bury's Beer Leek

Dave Porter's help in setting up Leek Brewery in Staffordshire has reaped dividends for the **Arthur Inn** on Bolton Road, Bury. Staffordshire Gold and Bitter made their first appearance in the town and went fast. I missed the Bitter, but thought the Gold was hoppy, bittery and with a dry finish.

Also seen at the Arthur was Blythe Bitter from the promising Blythe House Brewery. I found it light in colour, well-balanced and with a bittery finish. Porter's Timmy's Ginger Beer will make another visit and will not last long!

Along at the **Trackside**,

there was a surprise of Hydes Spank'n'Hide (3.5%). I did not know this beer was coming out. It drank like a light brown luncheon ale and was very pleasant. Mine host Martin Jones (aka Baron Arkwright) is getting some more Swedish beers in.



Bolton in Brief

Trotter

The Alma Inn on Bradshawgate is selling Belhaven 80/- on handpull. A former Greenall Whitley pub, the Alma was acquired by Burtonwood in 1980 and it is now frequented by rock gods/goddesses, who descend on the place when bands are playing there.

The Farmers Arms on Chorley Street was selling Joey Holts as a guest beer at the beginning of March. Other beers on handpull were Greenalls bitter and Boddingtons bitter.

Jean Lawson, one of Farnworth's long-serving landladies, died in February. She began in the pub trade as a barmaid at the now demolished Man & Scythe on Manchester Road, Kearsley, and until recently she was at the Britannia in Farnworth. A follower of Swinton RLFC and dedicated fan of Cliff Richard, Jean will be missed by all she served.



Letter

Space exploration

Sir - Albert Onejug's letter about Daddy Bell and the Lake District (*WD March*) made me reach for my pocket calculator. Statisticians may be interested to learn that the March edition devoted equal space (about four-and-a-half pages or 18.75% each) to advertisements, out-of-town stories (Beinlos, Trotter, Daddy Bell) and articles about CAMRA or the brewing industry as a whole, rather than matters Mancunian. Throw in a page of Rupert, and you are left with just nine-and-a-half pages of local news, including letters - slightly less than 40% of a 24-page magazine.

The remedy, dear reader, is in your hands. There must be something going on in your neck of the woods, so get writing! The out-of-towners could take a back seat, and jaded hacks like me wouldn't have to put pen to paper quite so often.

Dave White

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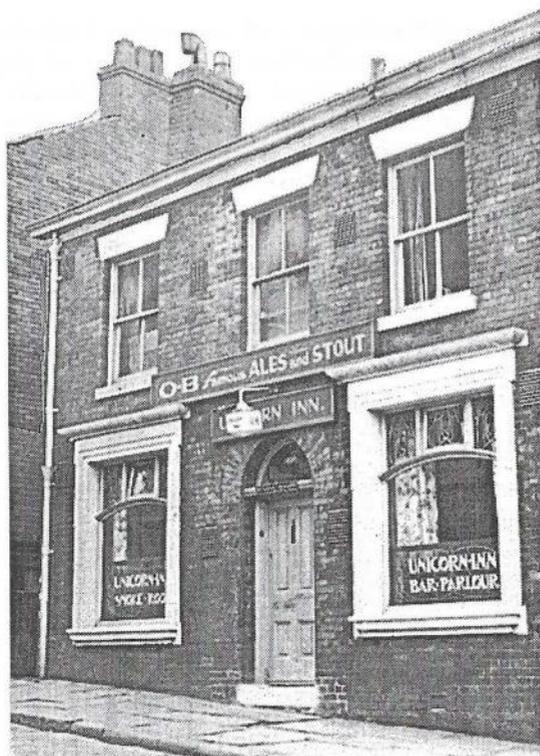
Buffets or hot meals provided on request

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Notes from Werneth

On 1st March Sue Green took over as landlady of the **Queens Arms**, Manchester Street, Oldham (*right*). (Robinsons Best Bitter, Old Stockport and Hartleys XB.)

It's Sue's first pub, but she is not without experience in the licensed trade, having been a barmaid at the Woodman, Friendship, Rose of Lancaster, Plough and Unicorn in Oldham. And at the Filho, Bowling Green,



Boat & Horses, Britannia (now the Washbrook) and Spring Bank in Chadderton. Quite a record!

The Werneth area of Oldham lost another pub recently. The **Friendship**, also on Manchester Street, will probably be converted into a shop. Years ago it was an Oldham Brewery house; it was sold to Matthew Brown in the 1980s and more recently was owned by a smaller company.

Nearby, another former Oldham Brewery pub, the **Unicorn** on Charles Street (*left*), has become a kitchen factory shop after being closed for many years.

Ales from the Crypt

Trotter

On Saturday 22nd February I was in Liverpool and first stop was the Organic Beer Festival at the **Head of Steam**. The beers were priced between £2 and £2.50 a pint and I started the day with a half of East Kent Goldings from Pitfield Brewery, an organic, light brew with a lingering citrus flavour.

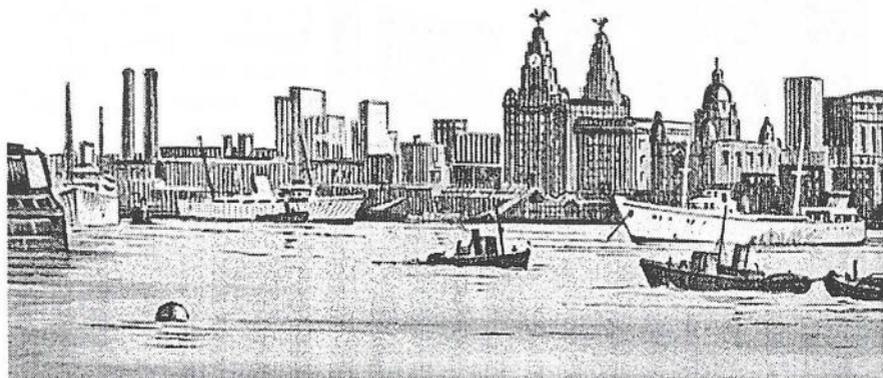
Next, a ten minute walk up Brownlow Hill to await the midday opening of the **Liverpool Beer Festival** in the Crypt Hall. The beers were served in half-pint glasses only, so I began the session with a half of Brown Cow Bitter from Selby. At this point I was joined by Buckét, my drinking companion for the day. I sampled Ballard's Midhurst, a nutty mild, Essex Boys Bitter from Crouch Vale, and Islander, a strong golden ale from Hebridean Brewery, Isle of Lewis.

Stillages lined one side of the Crypt Hall and by now we had reached the bottom end, where we started sampling the Wapping Ales from Liverpool. Buckét tried the Blonde, as he said he knew a whopping blonde, and I had the Wapping Bitter, which had a light chestnut colour and a lingering aftertaste. I finished the session with a half of Don Pedro from the Tiger Tops Brewery, Wakefield.

This year's Crypt Hall festival proved to be the most popular yet, with advance ticket sales breaking all records.

We resurfaced from the depths of the Crypt and, protected from the glare of the sun by our dark glasses, embarked upon a tour of city centre pubs. Along with several other festival stalwarts, we headed down to Campbell Street, off Duke Street, to check out a new venture, **Colin's Bridewell**. As the name suggests, the pub was originally a police lock-up, but for us it was a case of lock-out - the place was closed.

So it was over to the **Carnarvon Castle**, in a side street off the main shopping area. The pub has a narrow front room and bar, and a compact lounge at the back. It gets quite crowded, but the friendly



atmosphere is always tempting, as is the real fire. Here we had Cains Bitter.

We next moved to the Cavern Quarter and at No.4 Rainford Gardens is the **White Star**. The front bar has a part-tiled floor and pictures of ocean liners on the walls, plus two TV screens showing sport. Here I tried Goffs Tournament and my companion the Kelham Island Easy Rider. The beer range at the White Star varies.

It was then up to the **Dispensary**, which won a Pub of Excellence award at the recent Liverpool & District CAMRA awards evening. A traditional Victorian corner pub, it serves the complete range of Cains ales as well as guest beers. It was here that we met up with Idy and her coach party from the Crescent in Salford.

To end the day we made our way to the **Globe** near Central Station. This was another award winner - a Pub of Merit - and it was where the Merseyside CAMRA branch was formed back in 1974. The sloping floor can catch out customers who've had a few, but not us.

Many more Liverpool pubs could have been visited, but it was getting late and we had to get our trains back home.



Golding Fleece 4.4% (March/April)

Pacific Bitter 3.8%

Flatbac 4.2%

Best Bitter/Flying Zebra 4.5%

Black Pig Mild 3.6%

Knoll's Porter 5.2%

Regular outlets include The King's Arms and The Albert Vaults, Salford, the Trackside, Bury, Waters Green & The Sun, Macclesfield, The Knott Bar, Corbieres & Bar Centro, Manchester.

For more info, please see www.bazensbrewery.co.uk, phone

0161 708 0247

or email enquiries@bazensbrewery.co.uk

A Tale of Two Crawls

Dave Hallows

On 22nd February I met members of the Salford University Real Ale Society for a Salford pub crawl. Seven of us gathered at the obvious starting point, the **Crescent**, which is near the university and a legendary pub.

There were noteworthy highlights on the crawl and, sadly, one low point. Unfortunately there was no real ale on at the **Olde Nelson**, because the landlord was leaving and the pub was due to close later in the week for refurbishment under new management. One hopes that real ale will survive in this classic pub. The next pub was better - the **Kings Arms** on Bloom Street. I recommended Bazens' and the Black Pig Mild was well received.

We visited the **Eagle** (known as Lamp Oil's) on Collier Street for Holts and then, slightly behind time, we arrived at the **Mark Addy**, the pleasant riverside pub. It was quiet, which is no bad thing, as it does most of its trade during the day. I was disappointed that there was only one real ale on, and it was a Friday night! But it was in good nick and interesting - 21 Today from Blackpool Brewery, celebrating the 21st Fleetwood Beer Festival.

The last Salford pub on the crawl was the characterful **Albert Vaults**. I hadn't fully realised what a good pub this is. On offer was Bazens' Black Pig Mild and the magnificent Phoenix Arizona, which was on superb form. The group was entertained by some impromptu unaccompanied singing by fellow customers.

CAMRA U-26's most recent event was the Retro Crawl on 7th March. 'Retro' means the fashionable sort of café bar with bare floors. Christine Keeler type chairs are popular, as are old school tables and chairs. Or stainless steel and glass furniture.

We met in the **Sand Bar**, Grosvenor Street, where there were three real ales and a wide selection of genuine continental beers on draught, including a very pleasant Konig Pilsener Lager. Next was the **Kro Bar 2** on Oxford Road, formerly the foyer of the



National Computer Centre. This Danish-style flagship was busy and they did have the rare John Smiths Magnet, which I tried, whilst the others opted for Taylors Landlord. In all, five handpumped beers were on, though the two we had were hopelessly cold, yet well-kept.

A short walk up Oxford Street brought us to the **Cornerhouse**. We went into the ground floor cinema bar, where there is a good selection of continental beers on draught, but no real ales. The bar had been completely refurbished since I had been there last. Now opened out on to the main concourse of the cinema complex, there is a 'retro lounge' feel with the bar at the back of a large L-shaped room. Leffe Blonde, DeKoninck Antoon and Bitburger Pils were tried and found to be excellent and expensive.

A walk down Whitworth Street brought us to **The Knott**. Now a firm Marble Beers outlet, the Knott also sells guests. The Lagonda India Pale Ale, Ginger Marble and Bazens' Flatbac were tried and found very good. As we were leaving, we bumped into 'the man with the crimson face'. He must have been there since a week last Thursday, when I saw him at the Lagonda Launch Night. The management had given him a comfy armchair and a small table right by the bar. I tried to introduce him to the party, but he was fast asleep and just groaned.

We hopped on a tram to Piccadilly. Last trains had to be boarded, so the last call was at the **Waldorf**, as it was near the station and serves good real ale. Our party was down to two, so we ran to the **Centro** on Tib Street and sampled the very good Pictish Brewers Gold, as the wonderful Bazens' Pacific had just sold out. I had planned visits to the **Cord** and **Bar Fringe**, but trains and bad weather had beaten us. Next time, eh?



Uncle Mort pronounces on Southern Ale

From "Uncle Mort's South Country" by Peter Tinniswood and broadcast by BBC Radio

"Bloody 'ell, Carter, she must have been bathing the Great Dane in this, and by the taste of it she didn't take its collar off neither!

Do you know, Carter, they've no idea how to brew ale in these parts, have they?

True Ale should be strong and creamy, and make your knees throb on Friday nights. It should engender rings down the side of the glass, denoting each of the drinker's swigs like the rings on a tree denote its age.

It should stain old ladies' dentures and rot the stitches in the welts of industrial boots.

True Ale, Carter, should be **Northern Ale**. It should have muscle and sinew, and give you backache on Sunday mornings when it's time to fill up the coal scuttle.

It should be honest and assertive, masculine and dominant. It should grab you by the goolies and demand to be drunk in an atmosphere redolent of sawdust, spittoons and waistcoat pockets bulging with congealed treacle toffees.

Not like this stuff! Why, this stuff's for tarts with dangling earrings. It's for managers of gas showrooms and silly buggers who ask questions on Gardeners' Question Time. It's for tennis players and Japanese tourists with flash attachments and too many teeth.

It's for antique dealers, train spotters, Yanks, Frogs, Wops, makers of hamburgers, purveyors of hurricane lamps, lady javelin throwers (of both sexes), Micks, Taffs, Jocks. People with big ears, people with boil scars on thin necks. Aussies, A-rabs, Spicks and people with threads of spittle glowing between their lips.

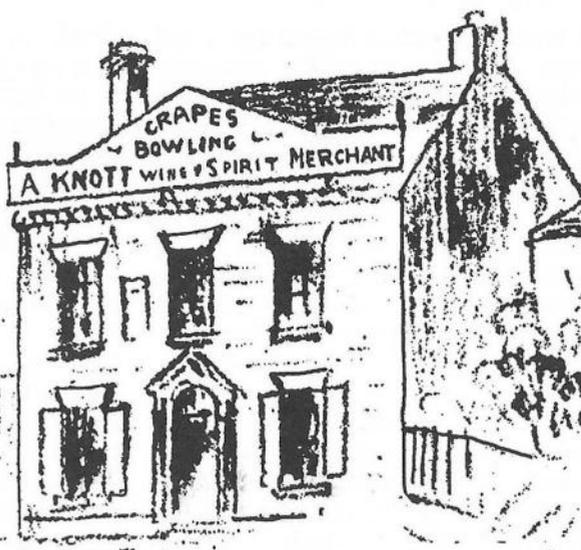
I'm not a prejudiced man. Carter, but this ale's not a patch on the muck what we get at home, is it?"

Carter: "No. Do you fancy another one?"

"Too bloody true! Hey, and think on this time will you. Ask her to liven it up by putting a few mouse droppings in it, eh?"

Birthday

The Grapes at Peel Green is a hundred years old this month (or maybe next month). It was built in 1903 by Holts Brewery at a cost £3,500 (money went a bit further in them days) and replaced a smaller pub which had been there for about seventy years. This drawing of the original building was made in the 1880s and the advertisement below comes from the same period.



THIS DAY (Saturday.)

S P A R R O W S H O O T I N G .

GRAPES INN, PEEL GREEN, Patricroft.

A SPARROW SHOOTING HANDICAP on SATURDAY, Jan. 8, when the landlord will add £1. To shoot at six birds each, 1½ oz. shot, 18 to 21 yards rise, 40 fall. Entrance 3s., including birds.

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'.

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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

'I was a feminist before the word was coined, but this certainly takes the biscuit. I think I'll resign.' Fiona was reflecting on the news that Nora Tackler was now bossperson of the Campaign.

'You'll have to top yourself then, Fiona,' said Bunty. 'You're a life member. Don't do it. She's not worth it, as people have often said to me, pre-fight.'

'I know, I know,' Fiona almost wept into her pint of Drabs. 'She nearly bankrupted the whole of Grotley with that ill-conceived Manky Ale, which Eddie Nestfeather's esteemed organ had to rescue and bankroll. Can she really only be that old? She must have been under age when Billy Cosh snogged her at the amber nectar show.'

'You're rambling again, Fiona,' Bunty responded. 'It's all part of the emasculation of society which we've seen recently. Positive discrimination has resulted in women and limp-wristed excuses for men taking over everywhere. With the noted exception of Hattie Nightingale, none of them could drink more than fourteen pints without falling down drunk. It's hardly surprising that we've fallen to sixth in the ale drinking league. 228 pints each! That's four pints a week. My Auntie Dorothy used to

drink more than that every day and she was almost teetotal. I see it as inevitable to satisfy political correctness that we should have a boss woman.'

'Bunty, as usual, you're confusing the particular with the general. There is absolutely nothing wrong in any walk of life with women rising to the top. They are as able as men and often more conscientious and more committed. One monstrous woman does not constitute a monstrous regiment of women. I maintain my concerns, yet I think I may have been a little hasty in my judgement, as you have. Everyone should be allowed to make gross errors of judgement early in their careers without this marring forever their chances of future preferment.

So should it be with Nora. A great deal of ale has flowed since those early days in Grotley and the callowness of youth is by now, surely, tempered by experience. I believe that we should all put away our prejudices, suspend judgement and give her both the benefit of the doubt and our full support unless and until she lets us down again.'



With that, Fiona stood up and dragged me off to the bar to bring another round back. As I left, I heard Bunty mutter, 'That'll be about a fortnight, then.'

Branch Diary

Sat 5 April 1pm: **Regional AGM**,
Hare & Hounds, Shudehill, M/cr

CAMRA U-26 and Salford University Real Ale Society.

Lees Brewery visit, Wed 30 April. £2 donation to Real Ale Soc.

Bookings only from Tim Jackson on 07779641681 (evenings only).

Details from Dave Hallows. email: davehallows2002@yahoo.co.uk

Rochdale, Oldham & Bury

Tue 1 Apr 8.30pm, Branch Meeting, Wishing Well, York St, Heywood

Sat, Sun, Mon 26-28 April, Weekend Coach Social to Oakham

Brewery and Kings Lynn. Details from Branch Contact

Tue 29 April 8.30pm, Committee/What's Doing Collation, Cask & Feather, Drake Street, Rochdale

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

email: P.Alexander@Virgin.net

Trafford & Hulme www.camra.org.uk/trafford

Thur 3 April 8pm, Branch Meeting, Old Market Tavern, Altrincham

Thur 25 April 8pm, City Centre Social Crawl. Meet in the City Arms

Thur 1 May 8pm, Branch Meeting, Old Market Tavern, Altrincham

Contact: Dave Ward 0161 980 1170

Wigan

Wed 6 April 8pm, Branch Meeting, Black Bull, Hardybutts, Scholes

Tues 27 May 8pm, Branch/Annual General Meeting, Orwell, Wigan Pier

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

email: john@misltd.co.uk

North Manchester www.camra.org.uk/nmanchester

Wed 2 April: Crawl of Ancoats area. Jolly Angler, Ducie Street, 7.30; White House, Great Ancoats Street, 8pm; Land o'Cakes 8.30, Bar Fringe 9pm, Smithfield 9.30.

Wed 9 April: Social at the Plough, Rainsough Brow (new free house). Bus details: No.93 @ 7.30pm from Cannon St to Kersal Vale. (note no return bus 93). No.92 @ 7.31 Pendleton Precinct or 7.32 Maypole on Broughton Rd. Note that evening route avoids Kersal Rd, so alight Moor La/Kersal Rd junction and walk Kersal Rd, or stay on via Bury New Rd until Hilton La/Sandy La junction and walk down Hilton La. Return 92s @ 9.51 and 10.51 (Pendleton 10.04 and 11.04).

Wed 16 April 8pm: Branch Meeting, Crescent, Salford

Wed 23 April 8pm: Two Pub Social: The Star, Back Hope Street, Broughton, 8pm. Also visiting the Horseshoe

Tues 29 April 3pm to 7pm: What's Doing Collation. Queens Arms, Honey Street, Cheetham

Wed 30 April: Peel Green to Patricroft Crawl: Grapes 7.30pm. Bird in Hand 8.15pm, Stanley 8.45pm. Finish White Lion 9.30pm

Contact Roger Hall 0161 740 7937

Dave and Sue welcome you to

THE QUEENS ARMS

HONEY STREET, CHEETHAM

Tel: 0161 834 4239

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

Bantam Bitter £1.30 a pint

Taylor's Landlord Championship Beer

plus **6 Ever Changing Cask Ales**

Vlaamsch Wit and St Louis Kriek on draught

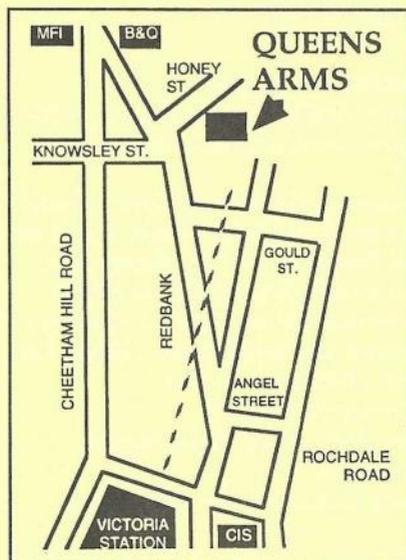
Bottled beers from around the globe

Quality Doubles Bar

Open: 12 noon-11.00pm Mon-Sat. 12 noon-10.30pm Sun

City Life Manchester Food & Drink Festival

PUB OF THE YEAR 2002-3



PUB QUIZ

Tuesday, 9.30pm start

BEER GARDEN

with children's play area

**FAMILIES
WELCOME**

**HOT & COLD
FOOD**

Sunday Roast

We're in the
**GOOD BEER
GUIDE 2003**

