

30p

What's Doing

SEPTEMBER 2003



The Manchester Beer Drinker's Monthly Magazine

BAZENS' DOUBLE

Beers from Bazens' Brewery of Salford won two awards last month. **Black Pig Mild** took the Bronze Medal in the Mild Category at CAMRA's Great British Beer Festival held in London, and **FlatbaC** was judged Beer of the Festival at the Stockport Beer Festival. The photo shows John Clarke, Chairman of the Stockport & South Manchester Branch of CAMRA, with Jude and Richard Bazen at the presentation on 15th August, the brewery's first birthday.



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Cask Beer Week

19th-28th September 2003

This year's Cask Beer Week will be kicked off on 16th September, when teams from Manchester and Stockport's family brewers tour the four breweries on the world's largest bike.

The proposed route is Lees to Holts to Hydes to Robinsons, then on to the Gateway, Wilmslow Road, Didsbury, for the press launch at 1.30pm. The total distance is around 21 miles. Each brewery is supplying 13 members of staff to man the 26-seater bike, with the first two teams pedalling from Lees to Hydes and the second two from Hydes to the Gateway.

After Cask Beer Week, the brewers will be getting together again for the Manchester Food and Drink Festival on 3rd and 4th October. Festival-goers will have the opportunity to sample the local brews, and as an introduction to the joys of cask beer, two free pints will be on offer in certain pubs.

Salford Brewery Syndicate

Bazens' latest brew on the Zodiac theme (for Leo) is **Lionbrew** (4.4%), a pale bitter using a single variety of hop, Styrian Goldings.

The other half of the syndicate, David Facer, has reformulated **Landslide** so that it is stronger, paler and more hoppy, and the beer is now known as **Landslide 1927**.

New Spread

The **Spread Eagle** on Manchester Road, Kearsley, reopened on 8th August. The vault and 'best side' have gone, replaced by a smart new open-aspect interior with a central bar. Two handpulls were serving Tetleys (£1.80) and Old Speckled Hen (£2), both in fine condition. A guest ale may be introduced.

Food is served 12-2.30 and 5-7.30 Mon-Thurs, all day until 7pm Fri, Sat and Sun. A beer garden has been created at the rear of the pub.



In the City Part Three: The Canal Crawl

Taking advantage of the recent good weather, Arthur Dent crawls along the canal towpath, calling at pubs with outdoor drinking areas...

Right in the heart of Castlefield and opposite the Lock Keeper's Cottage is **Dukes 92**, with its courtyard drinking area beside the Rochdale Canal. The handpulled ales were Crouch Vale Anchor Street and Wye Valley Butty Bach, 'the friendly pint', according to the pumpclip. Both were £2.50 a pint. The ground floor area of Dukes 92 doubles as an exhibition area for abstract paintings and a metal spiral staircase leads to the first floor area with leatherette seating. The Annex is mainly used for private functions, and a restaurant is soon to be built on part of the courtyard.

Along the towpath, just before the Deansgate tunnel and up the slope on the right is the **Knott Bar**, one of the Marble Beer Group of pubs. Here there is a balcony with bench seating, where one can watch all the hustle and bustle around the Deansgate junction. I sampled a refreshing pint of Manchester Bitter for a reasonable £1.85. Given the location of the Knott Bar, the prices of most of the beers are decent. The nearby **Atlas Bar** also has an outdoor drinking area at the back, but sadly it no longer sells real ale.

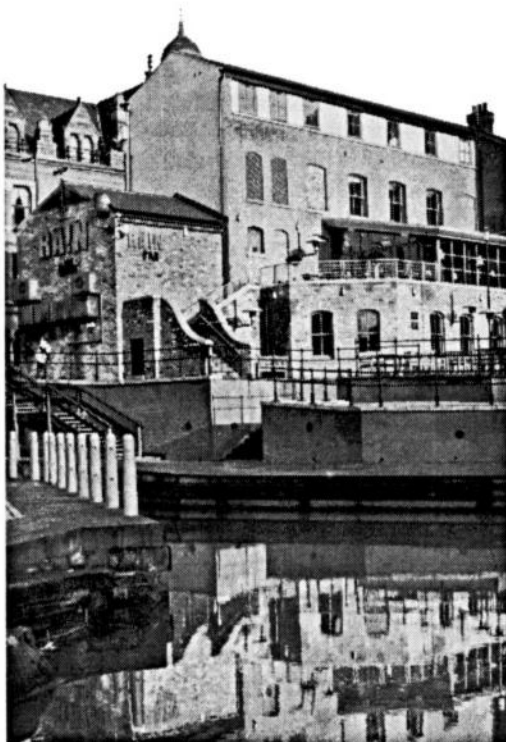
I went back down the slope and through the Deansgate tunnel, passing the Comedy Store and all those trendy bars at Deansgate Locks, and along to Tib Lock, near to what used to be the Hacienda. Over the little bridge is the **Rain Bar**, J W Lees' flagship pub in the city centre. It has two contrasting drinking areas on two floors, with



the third floor used mainly for private functions. The first floor has a balcony, while the split level patio allows one to sit beside the canal. Beware the beer prices, though. A pint of Lees bitter is £1.98 and I was quoted an astonishing £3.03 for a pint of Moonraker.

Opposite the Rain Bar, the **Peveril of the Peak** has some benches outside and I thought I'd call in for a quick pint. The guest beer was Moles Tap Bitter and the price £2.05, which was high for a weak (3.5%) beer.

Back on the towpath, I headed towards Oxford Street and then turned down Oxford Road for the **Kro2 Bar**. This is set in a modern, glass-panelled building, formerly the National Computing Centre. There is an outdoor drinking area with canopied and overhead heated tables beside the Mancunian Way flyover, plus pavement seating at the front. I sampled John Smiths Magnet and Jekylls Gold, both excellent and well kept beers, before heading back to the canal towpath.



Going under Oxford Street, I walked up to Princess Lock and concluded the crawl with a half-pint of Lees at the **Rembrandt** on Canal Street. One can sit by the canal here, providing the beer is in a plastic glass!

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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Bury News

Alex Koval

Someone recently pointed out to me that it is summer, so I decided it might be time to leave my bar stool at the **Arthur Inn** and have a wander. It was not easy, considering the choice of Porter beers, guest ales and real cider the Arthur offers, but let no one say I shirk my responsibilities.

By the time you read this, exciting alterations to the **Hare & Hounds** in Ramsbottom will be complete. Licensee Andy has installed water cooling for all his handpumps, meaning up to ten real ales will always be available at their ideal temperature. If that's not enough, take a stroll down to the **Footballers** in Summerseat. This charming village local, excellently run by Ged and Jo, boasts the Cask Marque, but more importantly, it's been tested by me. It has a beer garden and terrace, boules and even a golf driving range. Then there are the six cask ales. On a recent visit, I noticed several dogs had taken their owners for a walk there. Funny how they always do that! Was it mention of Black Sheep that had them wagging their tails?

Bury was recently host to the World Pedal Cycle Speedway Championship. This gave me an excuse to check out the pubs on Manchester Road as we made our way back into the centre. Thwaites' **Swan & Cemetery** is under new management and has gained another handpump. It now offers the seasonal ale alongside ordinary bitter. Further up, the **Staff of Life** has an eclectic range of seating to choose from. Swivel chairs really do take the strain out of walking



from table to bar. Oh, and the Lees is pretty good as well. Further on still, the **Waterloo** was disappointing. Cask Thwaites was available, but was far too warm on a summer's day to be appealing. No such problem in the nearby **Rose & Crown**. Martin may be starring at the **Trackside**, but he hasn't taken his eye off quality here. Although the pub was quiet, the Deuchars IPA was excellent.

Next up was the much busier **Trafalgar** and Burtonwood Bitter. This is not my favourite tipple, but the pub serves a decent pint. Next door, the **Jolly Waggoners** has had a much needed makeover and looks much better for it. On my last visit, cask had returned in the form of Boddingtons and Flowers. This time, however, none was available. The situation forced us into an early rendezvous with the aforementioned **Trackside** and then **Wyldes**. Here, they are persisting with Holts seasonal beers, regardless of poor sales. Despite what I've read elsewhere, I can't say I've been impressed with them myself and it seems Bury drinkers agree with me.

Finally, the future of the World Bury Black Pudding Throwing Competition has been secured. When the **Corner Pin**, the competition's spiritual home in recent years, was boarded up, things looked bleak. There was even talk of holding the event in Australia, where there are leading exponents of the sport. However, I'm glad to report that the **Royal Oak** in Ramsbottom has proved triumphant and battle will commence there shortly. So get practising now!



Organic Beer Guide

The range of organic bottled beers continues to grow at Chorlton's Unicorn Grocery. And they've now published a handy guide to their beers, with tasting notes, alcohol content and details of the brewery. Apart from the Black Isle and Pitfield ranges, they've added beers from other English and Scottish breweries, plus imports from Belgium, France, Germany and the Netherlands. For something really unusual, try Kelpie Seaweed Ale from Heather Ales in Lanarkshire - brewed from barley and bladderwrack.

Patricroft

The Diamond XX, a former Wilsons pub on Liverpool Road, has been closed for several weeks and work going on inside has been evident. The good news is that it was due to reopen as a pub at the time this issue went to press. Whether it will sell real ale (which would be a gain) remains to be seen. At least it won't be joining the list of recently lost Eccles pubs. These include the Golden Cross, the Crown & Volunteer and, most recently, the Church.

Salford Quays

Two of Salford's newest pubs closed recently. The **Waterside** (formerly **Pier Six** Cafe Bar and Grill, opened 1989) was demolished a couple of months ago, and last month the **Old Pump House** (Banks's, opened 1992) was empty.



Wigan and district

Dave White

Wigan town centre has recorded a rare real ale gain in the form of the **Last Orders** on Wallgate. Formerly the **Bees Knees**, the pub has been a bastion of keg for over twenty-five years, but now sells handpumped Worthington best bitter and Central Park from Coach House brewery, at around a pound a pint. There is a 'Last Orders' in Tyldesley, and a more recent conversion in Atherton, so expect other outlets in the area.

Fluctuating fortunes in Lower Ince, as the **Rock Ferry Inn**, Warrington Road, reopened recently. The pub, known as the 'Little Rock', now sells draught Bass and Marstons Pedigree. Time, on the other hand, may well have been called on the **Rock Hotel**, or 'Big Rock', just down the road. The pub, known latterly as **Bridie Donnelly's**, has been closed for some months, and now has a 'change-of-use/former public house' sign hanging outside.

The end is in sight for the **Railway Hotel**, Leigh Road, Hindley Green. Plans are afoot to demolish the pub, known locally as 'The Rubber', and build houses on the site. It sells keg Tetleys and seems to be closed whenever I go past. Meanwhile, in Platt Bridge, the **Platt Bridge Inn** on Walthew Lane has finally been bulldozed, after months of speculation (see WD April 2003). Going, going, gone, as Philip Larkin might have said.

Finally, the **Red Lion**, a keg emporium on Ladies Lane, Hindley, has been renamed the **Pheasant Plucker**. Oh, how we laughed...

Porter's 1,000

Dave Porter recently achieved 1,000 different brews and to celebrate he has produced a stronger version of Sunshine, namely Silly Sunshine (6.4%). Word has it that there is a pin at the **Arthur Inn**, Bury. Also at the Arthur recently was Kinder Garten (Reception Class) at 4% from Edale Brewery. This light pale ale supports 'a new village hall in Edale' according to the beer badge. Porter's Cloudy Wheat Beer is rumoured to be making a return after a long absence.

Holts seasonal

Stewart Revell

The next seasonal beer from the Derby Brewery will be **Patterson**. The name reflects the connection between the Holt family, the Christie Hospital and the Patterson Research Institute at Withington. For every pint of Patterson sold, 20p will go to the Christie Hospital charity.

The new beer has been tested and the recipe finalised, but its launch has been delayed owing to problems with the design of the pump clips. The 4% Patterson will be reddish in colour, brewed with Challenger hops and a touch of honey. I'm told the style and taste is quite different from any of the previous seasonals.

CAMRambling through Cheshire

Neil Worthington

The Trafford & Hulme branch of CAMRA had an enjoyable day out in rural Cheshire recently, checking out pubs in the border country between their branch and North Cheshire branch. It was so enjoyable that I cannot now remember just which beers we had and where indeed we ended up.

We started off just over the county boundary in Heatley, east of Lymm. Most of us were on Greater Manchester All Bus, All Day tickets (£3.30) which by rights were only valid to the River Bollin. A kindly bus driver let us stay on to the next stop, the **Green Dragon**, where we alighted. The Dragon sells real ale but it is more of a restaurant than a pub these days. Our destination was a short walk away up Mill Lane, the **Railway**.

This GBG listed pub is a little gem (and I don't mean a lettuce). It's very much a traditional pub, with a bar and tap room to the right of a central corridor, a cosy lounge to the left and a number of smaller rooms for pool and the like to the rear. It offered Cains Dark Mild, Taylors Landlord and a few others, including something intriguing with honey. Food is also available here, most of it home made. Carrot soup and a tuna roll were particularly good value at £3. A request to the chef for a maple leaf on the 'Canadian Pot Pie' brought a miniature Canadian flag on top of this very filling ham and chicken concoction.

The pub is alongside the former Stockport - Lymm - Warrington railway line, now part of the Trans-Pennine Trail and suitable for walkers, cyclists, horse riders, people using wheelchairs, people using prams, even people with several beers inside them. But we chose to carry on up Mill Lane to the Bridgewater Canal and the **Barn Owl**. This is a relatively modern pub. It started off as a cafe on the canal bank and gained a liquor licence a few years ago. There's a ferry across the canal when staff can be spared from behind the bar. Here we enjoyed a seasonal beer from Jennings, '1828'.



From the Barn Owl we followed the road, though we could as easily have followed the canal towpath. I have a vague recollection of visiting the **Old Number Three**, the **Swan with Two Nicks** in Little Bollington and eventually the **Vine** at Dunham Town. Beer was consumed and a new euphemism was accidentally coined. I distinctly remember that when I said I was going into a field to see a cow, I was indeed intent on looking at the local cattle. But others chose to misinterpret me.

From Dunham we could have continued along the canal bank, perhaps finishing off at another **Railway** in Broadheath. But discretion is the better part of valour, and so we boarded another 38 bus to return to Altrincham. We had discovered some very splendid rural pubs - even if we cannot now remember much about them.

Boggart Bulletin

There is just one special this month from Boggart Hole Clough Brewery. Branch (5%, richly brown with a pleasant, smoky but citrus taste) is only available at the **Bar Fringe** on Swan Street. The usual Boggart summer beer makes a reappearance - Summer Sun (4.4%) is pale and fruity.

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Lancashire Trip

Pete Cash

One Saturday in August, some members of CAMRA North Manchester caught an X44 bus to Rawtenstall and points north. A £5 Rambler ticket (buy it on the bus) is valid all day on Burnley & Pendle and Lancashire United buses as far as Barnoldswick. Another option for over-60 travellers is the concessionary Wayfarer at £3.75, which will get you to Burnley.



Our first stop was at Rawtenstall, not for beer as we know it, but to drink in the delights of **Fitzpatrick's Temperance Bar** (the last in England). As well as dispensing a range of thirst quenching drinks at 50p a glass or 86p a pint, this unique establishment is a cornucopia of herbal nostrums and other natural products, most of which are for sale. Amongst the offerings sampled were: Black Beer & Raisin, Dandelion & Burdock, Ginseng & Lemon and Sarsaparilla. The last named also comes with added Chinese Seaweed, but this wasn't available on the day.

On to Burnley, where we found the **Sparrowhawk** offering several Moorhouses beers, plus others. The normally available Black Cat had been temporarily replaced by Banks & Taylor Black Witch, which unfortunately was well past its 'sour by' date and undrinkable. Wadsworth Summersault was on offer at £1.60 and was fine: most other beers were just under £2 and were also OK. These were Moorhouses Premier, Pendle Witch and Blonde Witch; Cains Dr



Duncan's IPA, Copper Dragon Golden Pippin and Triple Hop; Wadsworth 6X and Cotleigh Tawny.

Still in Burnley, the **Garden Bar** is an unusual pub in a pedestrianised area. The single large room is dominated by a central octagonal

dance floor and the one real ale is Lees bitter. The first pint was a bit warm, the rest cooler.

A brisk walk out of town took us to the **General Scarlett**, opposite Moorhouses brewery. It was good to observe something which has become rare nowadays. Most of the regulars were drinking Premier, so before we



were presented with our beers, a pint of the Black Cat and a pint of Pendle Witch were drawn off and discarded. The **Coal Clough Hotel** on Coal Clough Lane is an ex-Massey's pub where we were particularly impressed by the Massey's Bitter, now brewed by Bass Museum to the original recipe. Other beers here were Adnams Broadside and Regatta; Wells Bombardier; Worthington and Cains bitters.

The **Ministry of Ale** is the home of the Moonstone Brewery, a two-and-a-half barrel plant contained in a ground floor room of the pub. The mild (Black Star) was a very acceptable black offering, not quite as rich in flavour as Black Cat. We tried Crouch Vale Golden Duck and Phoenix Arizona, and Nethergate Umbel was also available.

On the side of the Leeds & Liverpool Canal we found a Hardy Hanson pub, the **Inn on the Wharf**, which was offering three of the brewery's beers - Kimberly Bitter, Frolicking Farmer and Olde Trip.



Heading homewards, we stopped off at **Crawshawbooth**, where the **White Bull** offers a good range of Beartown beers: Blarney Bear, Bearskinful, Black Bear and Spindle Dick's (Kodiak rebadged just for the pub). Down the road from here is Jack Slater's shop, which specialises in all things to do with crown green bowls.

Letters

Wetherspoons

Sir - I was astonished to read (WD Aug) that Wetherspoons in Tyldesley was criticised for having 'only' Boddies, Landlord, Spitfire and Titanic White Star on draught. Boddies aside, and irrespective of anyone's opinions on Wetherspoons as a chain, they are some of the finest beers in these islands. What do these people want - blood?

Still, I'm glad they enjoyed their day out looking at unique designs of door hinge. After all, everyone should have an interest in life.

Rhys P Jones

Graffiti corner

Sir - A graffito first spotted in Eccles in the 1970s has made it into the Guardian crossword. Next to 'Oedipus, phone your mother' in the Duke of York was the memorable, 'I'd rather have a full bottle in front of me than a prefrontal lobotomy.' OK, it's changed a bit and it's attributed to Tom Waits (*Who he? Ed*), but it's there. What chance, 'I choked Linda Lovelace' (Port St Mary, 1976)? Seem to remember Bogbrush doing a column about graffiti back in the pre-Cambrian era. Oh, god!

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Letter

Check your facts

Sir - I wish to leap to the defence of Neil Worthington in his description of the Wilsons trademark as a chequerboard I. Had Neil used any of the following terms: checkerboard, chequered board, checkered board or even just chequer, he would have been correct. My dictionary (Chambers 1998) gives these definitions:

Checkerboard: A checked board on which checkers or draughts is played. Chequer: A chess board. Checkered: Variegated, like a chess board. Chequered: Variegated, like a chess board

I always thought a chessboard and a draughtboard were essentially the same thing. However, all this reminded me of something which happened a few decades ago. Most Wilsons houses were then decorated in green and gold (check out the urinals in the Peveril of the Peak) and the checkerboard had complementary green and yellow squares. Then they decided to go for a new look, changing all the greens to red, but keeping the gold/yellow.

Unbeknownst to Wilsons, Bass had already registered a red and yellow checkerboard as one of the very first trademarks, along with the famous Red Triangle (Draught Bass) and Red Diamond (Bass Number One). The fact that they had not used the checkerboard for donkey's years, if ever, mattered not a whit. They complained, and Wilsons were obliged to paint over the offending logos in most of their many pubs.

Even More Pedantic Pete (Cash)



Set in stone (or, to be pedantic, rendered in cement): the Wilsons trademark on the Britannia, Churchgate, Stockport

Smithfield Beer Market

Mine hosts Jennifer and Terry Poole have made the Smithfield Hotel on Swan Street, Manchester, an attractive venue for real ale drinkers with a liking for new, rare and unusual beers and breweries. Staggerin' Man was one of the many who headed for the pub's summer beer festival, where 28 real ales were on offer...

Many breweries were completely new to us, having been established this year. Like the An Teallach Ale Company from Ullapool in the Highlands of Scotland, Copper Dragon Ales from Skipton, North Yorks; the Hidden Brewery of Wylde, Salisbury; Hoggleys of Northamptonshire, Wold Top Brewery of Wold Newton, North Yorks; Whitley Bridge of Wakefield and Whittingtons of Newent, Gloucestershire.

The first beer I tried was the 4.4% Rapture from Facers Brewery of Salford. It was light, hoppy and citrus tasting. Next on my list was Whittington Cat's Whiskers (4.3%); amber coloured, well-balanced, fruity and with a flowery nose. I moved on to two breweries set up with help from Dave Porter, renowned brewer from Haslingden. Leek Brewery of Staffordshire had two new beers on: Black Grouse (4.4%), a black and roasted stout, and Happy Jenny (4.2%). From Blythe Brewery, Rugeley, Staffordshire, I tried a glass of Chase Bitter (4.4%); pleasingly brown, malty and with a fruity finish.

The festival special was from Black Isle Brewery of Ross-shire. Lightning (4.2%) was light and fruity with a pleasant taste of apples. Next was Hoggleys Northampton Bitter (4%), which was straw coloured, nice and bitter. To finish the session, I had Bazens' Ruby Sunset (4.4%), which was golden, bitter and with a flowery nose. An excellent beer from another Salford brewer.

Also worthy of mention were the three brews from Far North Brewery of Thurso, two from Frankton Bagby from Warwickshire, two brews from Hill Island Brewery, Durham City and one from Upper Agbrigg Brewery of Huddersfield.



Crown and Anchor Night

Pete Cash

Kelly's Manchester & Salford Directory for 1940 lists three Crown & Anchor pubs. Two are still there today and the third was on Bury Street in Salford, close to the Cook Street Brewery. It was a Boddies pub and closed during the slum clearances of the 1950s.

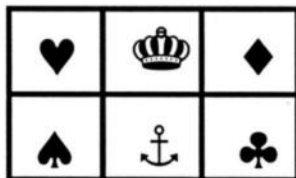
'Crown & Anchor' is a common pub name, but it is also the name of an old dice game which is said to have originated in the British Navy. The rules of the game are very simple. The playing 'board', usually a roll-up cloth, is divided into six areas, each with a symbol: Hearts, Clubs, Diamonds, Spades, Crown and Anchor. A set of three dice, each marked with the same six symbols, makes up the kit. Players place their stakes on one or more of the symbols, the banker throws the dice then pays out - one, two or three times the stake according to the number of times a winning symbol turns up.

On the face of it, it looks as though the odds are entirely fair, but this overlooks the fact that on some throws, no winning symbol will turn up. A Canadian gentleman called Darryl Luff (1) has meticulously worked out that the average loss, if you play against the bank all night, will be 7.8% of your stake. Of course, if the bank is rotated amongst all players, things even out.

It occurred to us that we could combine the two genres, pub and game, by holding a pub crawl between the two Crown & Anchors and



playing a few rounds of the dice game en route. After much searching for a kit, I turned to our friends at Wizard Games (2) who had run a very successful display at the various Manchester Winter Ales Festivals. So, equipped with a smart green baize playing cloth and two sets of C&A dice, we approached our starting point, the **Crown & Anchor** on the corner of Hilton Street and Port Street.



In the 1970s and early 80s, this Whitbread pub was done out with all manner of tatty, plasticky artefacts with a vaguely 'marine' connection. Then about 1982 it was transformed by managers Dave and Evelyn Glass, when all the tat was thrown out and a good range of cask ales installed. For several years after their departure it remained an excellent place to visit and an essential part of any pub crawl of the area. More recently it has had its ups and downs but we knew it still sold real ale so we entered in hope.

This was soon dashed by the sight of all the hand pump clips turned away from the customer. The barmaid confirmed that there was no cask beer available. Because this was a meeting point which had been well publicised we were reluctant to leave, so I perused the bottle shelf. About the only thing worth drinking was Becks, but knowing this can be expensive, I asked the price. She did not know. 'The only way to find out is to put it through the till, but then you will have bought it.' 'But where is your price list, which by law you are obliged to display for the benefit of your customers?' I asked. She then said she thought it was £2.25. 'Can you show me a price list which confirms that?' At this she suggested we leave and drink in a pub 'which does have a price list.' We left, and standing outside, deflected all our colleagues as they arrived.

We settled down to our first game of C & A in the excellent **Castle**, which was selling the new Robinsons seasonal, Northern Glory. To play for money would have been illegal, as C&A is not one of the 'permitted' games (for small stakes) allowed in public houses. Fortunately the kit also came with a bag full of coloured plastic chips, of which we drew ten each. Taking it in turn to be banker and limiting the stake to two chips each, it became apparent after many turns that we could play all night with no clear winners or losers. No doubt for Jack Tars, perhaps betting a week's wages on the turn of a die, the game provided excitement enough, but by mutual consent we put the game away and moved on.

Our next intended stop was the Good Beer Guide listed **Centro** on Tib Street, but there was no real ale owing to a breakdown of the cooling system. We went to the **Smithfield**, where I was much taken

with the Archers Honey & Lemon bitter - not at all like a cold cure as some of our party feared. Down Shudehill in the **Hare & Hounds**, the usual Wednesday crowd of older customers were in high spirits around the piano. A superb 'local'.

We had a quick pint of Sam Smiths (now Manchester's cheapest pint?) in **Sinclairs** before going to the other **Crown & Anchor** on Cateaton Street. This was also a Whitbread pub in the 1970s, selling Chesters mild and Bass Red Triangle. It underwent several identity crises, becoming Mister Chester's and Chester's Pie & Ale House, including the daft idea of turning the cellar into a drinking area, before it was bought by Holts, who restored the name and much else, later expanding into the building next door.



It has recently reopened after an extensive makeover and has clearly gone upmarket, in keeping with its newly posh surroundings of Selfridges and the like. Some people complain that it is a change for the worse, but I was favourably impressed by the clean lines and airiness of the place. We felt we had to get the C&A kit out one more time, but to liven things up, we started with only five chips each, allowed unlimited betting, and used six dice. The results were startling. Within about ten minutes I owned all the chips, having bankrupted the other players. Now one of my locals is called the Cricketers Arms...

References

- (1) <http://www.snakegully.nu/darryl/gamb/canda.html>
- (2) Wizard Games: Andy Marsh, Unit 10, Lion Works, Palatine Street, Denton, M34 5LY. 0161 834 1291. Fax 839 2353.

Thank you to Salford Local History Library for the photograph of the Crown & Anchor, Bury Street.

Nantwich Festival

The Nantwich Food and Drink Festival takes place on Friday 26th and Saturday 27th September. Sixty locally-produced beers and a range of local ciders will be featured at Nantwich Civic Hall, Beam Street. Opening times and admission prices (including glass) are:

Friday 26th: 6pm - 11pm, £3.

Saturday 27th: 11am - 4pm, £2. 6pm - 11pm, £3.

A Regional Food Fair will be open on Mill Island from 10am on each day of the festival. Entry is free. A Made in Cheshire produce fair will be held in the Town Square on the Friday.

The Paradise Brewery will be launching a new range of beers during the festival. The beers will be available only at the brewery, which is a seven-minute trip by train from Nantwich.

The Crewe & Shrewsbury Passenger Association has arranged for the 10.33 Manchester Piccadilly to Cardiff express to make a special stop at Nantwich on Saturday 27th September. For the return, a through train will depart Nantwich at 17.13 for Crewe, Wilmslow, Stockport and Manchester Piccadilly.

Pub Award



Neil Worthington, Chairman of the Trafford & Hulme Branch of CAMRA, presents Andy and Sue of the Orange Tree, Altrincham, with the Pub of the Season Award.

Smooth operation

Pubs fitted with a Cellarstream converter can offer real ale and smooth from the same cask. Holts sell their smooth mild this way, and say so on the dispenser, but in at least three of their outlets smooth Blonde Bier is served via a handpump, which is misleading. Robinsons use the converter for a number of their products, and charge customers up to 10p a pint for the added gas.

Barry Fitzgerald of Headmaster Ltd has provided some information on the Cellarstream converter...

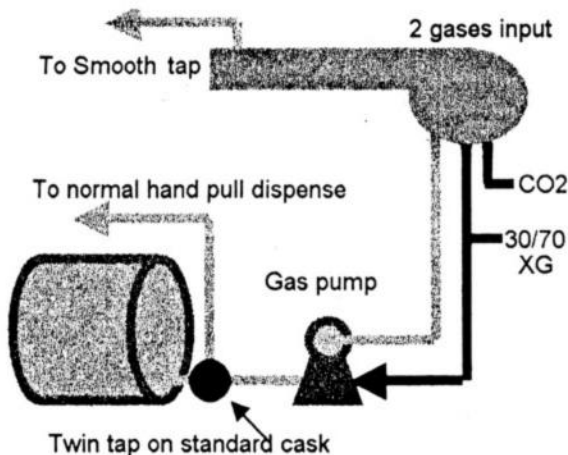
A pint of real ale typically contains one pint of dissolved CO₂ and some 10mg/litre of nitrogen, which came from air dissolved during processing/filling at the brewery. The beer will have consumed the oxygen in this dissolved air, leaving behind dissolved nitrogen.

Smooth beer typically contains between 1 and 1.4 volumes of CO₂ and 40-50 mgs/litre of nitrogen and is dispensed through a 'creamer disk' to knock out most of this dissolved gas during dispense. The beer in the glass will then contain around 0.8 volume of CO₂, plus 10mg/litre nitrogen, the extra gas going to make the thick, creamy head on the beer.

Normally vented casks in the cellar undergo a slow but steady CO₂ decline from about one volume to as low as 0.7. This low level causes the beer to have a thin and tired taste. Dispensing cask ale through a handpump and tight sparkler will produce an excellent appearance, but it can't correct for low CO₂ levels. Traditional beer needs to be drunk within a few days of the cask being tapped to avoid age-related problems such as loss of CO₂, air-borne infections and oxidation.

Some people are not happy using CO₂ breathers - applying low pressure CO₂ to the cask - because this can cause over-carbonation. The Cellarstream system adds CO₂ and nitrogen from two separate gas feeds or from a 60%/40% CO₂/nitrogen mixed gas feed. The subsequent cask beer will contain around 1.2 volumes of CO₂ and 40mg/litre nitrogen, depending on the gas pressure applied.

The company reckons that their system of adding CO₂ ('bubble-less transfer') produces a beer which looks like smooth but retains more of the taste of real ale.



Rupert

Undeterred by our previous experiences, we decided to continue our exploration of hostelrys other than our accustomed haunts. We resolved to visit entries in the Topers' vademecum which, according to Fiona, were there 'out of a misplaced sense of pity rather than merit.'

We began with Trig's on the edge of Grotley city centre. Just as Bunty had pronounced the ale barely drinkable and Ophelia had suggested that the premises demanded a new word to encompass mega-squalor, the whole place was crowded with a flash mob of hip hop gangsta rap lookalikes with bling bling accoutrements. They arrived at 8.07 in black suits with gold chains and carrying violin cases. They ordered 47 halves of bitter, drank them and disappeared at 8.22 in different directions as swiftly as they had arrived. World weary as we have become, we were still surprised.

We moved on to the nearby Boringsods' emporium, where at

9.13 we were victims of yet another flash mobbing. This time, over a hundred people with hair curlers, scarves and pinnies took part in a Nora Batty dust-in. They went over the entire premises with feather dusters and car vacuum cleaners and vanished into the dying light at 9.17 precisely. We didn't dare go anywhere else in case it happened again. We had not published our intended peregrinations, so we concluded that it must be coincidence.

We had hoped to sample Brobdingnags' new super strength bitter. Efreem must be frothing at



the teeth on his funny farm, now that they've altered the formula of an ale which he swore on a stack of bibles had not been changed since the time of Gladstone. Sadly, our experience of what might once have been called happenings prevented our moving on and the experience will have to wait. I do wonder whether those who have been bellyaching for years

about the lacklustre blandness of Brobdingnags' offerings both pre and post the birthright sale to Dillons will welcome the change. I doubt it. Some people are never happy.

Contributors to this issue: Pete Cash, Stewart Revell, Dave Hallows, Paul Warbrick, Phil Stout, Roy Bullock, Alex Koval, John Cresswell, Dave White, Brian Taylor, Neil Worthington

Branch Diary

Regional U-26 event

Fri 5 Sept 8pm, SOS2 - Sit Outside Social, Pot of Beer, New Mount Street (behind Nawaab Restaurant, Rochdale Road, Manchester). Meet by CAMRA sign.

email: davehallows2002@yahoo.co.uk

Wigan

Wed 17 Sept 8pm, Branch Meeting, Anvil, Dorning Street, Wigan

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

email: john@misltd.co.uk

Rochdale, Oldham & Bury

Tues 2 Sept 8.30pm, Branch Meeting, Woodthorpe Hotel, Bury Old Road, Prestwich

Tues 23 Sept, Evening Coach Social, Robinsons Brewery, Stockport

Tues 30 Sept 8.30pm, Committee/WD Collation, Two Tubs, Market Street, Bury

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

email: p.alexander@virgin.net

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

Thurs 4 Sept 8pm, Branch Meeting, Old Market Tavern, Altrincham

Sat 20th Sept 1pm, Survey and Social. Meet in the Railway, Hale.

Thurs 2 Oct 8pm, **BRANCH AGM**, Old Market Tavern, Altrincham.

Written nominations and motions should be sent to the Branch

Secretary at 1 Gloucester Drive, Sale, M33 5DH

Contact: Dave Ward 0161 980 1170

North Manchester www.camra.org.uk/nmanchester

Wed 3 Sept 8pm: Social, Bradford Inn, Bradford Road, Bradford

Wed 10 Sept: Trinity Crawl, Kings Arms, Bloom Street, 7.30pm;

Albert 8.30, Eagle 9.30

Wed 17 Sept 8pm: Branch Meeting, Crescent, Salford

Wed 24 Sept: Family Brewers' Crawl of City Centre: LEES Rain Bar,

Great Bridgewater Street, 7.30. HOLTS Old Monkey, Portland Street,

8.15. HYDES Grey Horse, Portland Street, 8.50. ROBINSONS Castle,

Oldham Street, 9.45pm.

Sat 27 Sept, daytime: Salford Brewery Syndicate trip. Contact BLO:

0161 794 5143

Tues 30 Sept 3-7pm: What's Doing Collation, Queens Arms, Honey

Street, Cheetham

Wed 1 Oct, Two pub social: White Swan, Swinton 8pm, White Lion

9.30.

Contact Roger Hall 0161 740 7937

Dave and Sue welcome you to

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HONEY STREET, CHEETHAM

Tel: 0161 834 4239

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

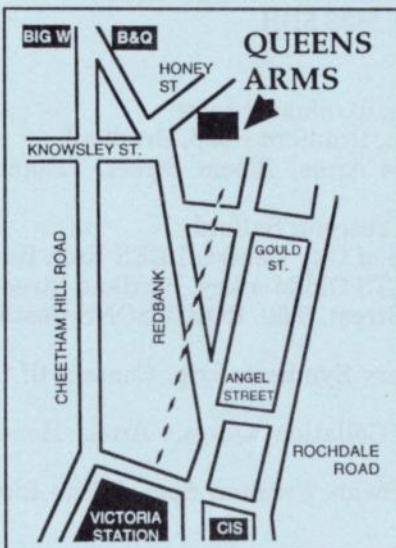
Bantam Bitter £1.40 a pint

Taylor's Landlord Championship Beer
plus 6 Ever Changing Cask Ales

Wieckse Witte, Affligem Blonde (Trappist Beer)
& Früli Strawberry Beer 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

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**GOOD BEER
GUIDE 2003**

