

What's Doing

NOVEMBER 2003



The Manchester Beer Drinker's Monthly Magazine

NEW MANCHESTER MICRO

There are plans to open a brewhouse at the **Ace of Diamonds** on Oldham Road, Miles Platting, early next year. Derek Adams, the owner and licensee (who also runs a demolition firm on site) and his brewing consultant, Julian Taylor of the Saddleworth Brewery, are setting up the Diamond Brewery.

Derek is building a new brewhouse on the side of the Ace, which is a first time entry in the 2004 Good Beer Guide.



Derek originally purchased the former Bird in Hand, a neglected keg Bass house, in order to knock it down and make room for the expansion of his demolition business. Then Julian's mother, Carol Taylor, who had been a publican in Lees, Oldham, suggested that it would make 'a nice little pub'.

The result is a renovated, comfortable pub that shines like a beacon, serving beers from Holts, Thwaites, Moorhouses and Saddleworth. Derek freely admits to knocking down a fair few pubs in his time, but he is definitely enjoying himself now, serving quality beers in a quality pub.

Andy and Lynn welcome you to

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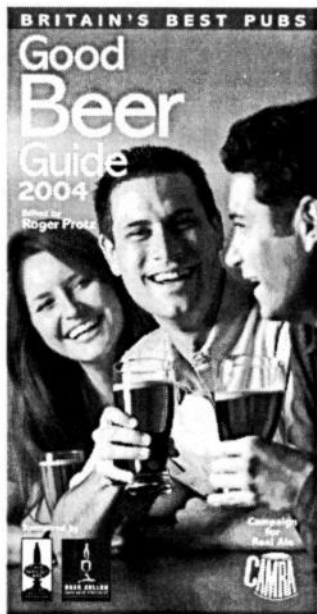
**Recently awarded
S&N Retail North West
Cask Ale Pub of the Year 2003**

Good Beer Guide 2004

Neil Worthington

Last month saw the launch of the 2004 edition of the beer lover's Bible, the *Good Beer Guide* (£12.99 from all good booksellers and some of the better public houses). As always, there are some familiar names and a few 'new entrants' around Greater Manchester.

Perhaps the most remarkable aspect is the success of Marble's little group of pubs. The **Marble Arch** itself, home of the brewery, and the **Marble Beerhouse** in Chorlton have featured in previous editions. This time round, though, they're joined by the **Knott** near Deansgate Locks and the **Bar**, the group's other Chorlton



outlet. This means that all the brewery's pubs are now listed in the GBG. Is this a record? Is there any brewery that has more pubs **and** has them all in the Guide?

Just up the road from the Knott is the **Britons Protection**. It returns to the Guide as a full listing in its own right after a few years as an 'Inn Brief' or 'Try Also'. The pub has long been recognised as a building of architectural and historic interest. After some time in the shadow of near neighbours, the Rain Bar and the Peveril of the Peak, it's now noted for its beers too. Look out for guest beers from Warrington micro, Coach House, which aren't often seen in Manchester.



Speaking of the **Rain Bar**

and the **Peveril of the Peak**, they're both back in the Guide. But the Peveril has picked up an independent gong too - it's the latest winner of the *City Life* **Pub of the Year** award.



Also back in the fold is the town of Sale. After some years' absence from the Guide, it returns with a completely new entry, the **Kings Ransom**. The name refers to the cost of building this relatively new pub, not to the price of the drinks! It's a modern pub between the canal and the Metrolink line, catering for a wide range of drinkers and diners with a stylish, upmarket atmosphere. Firmly part of Sale's town centre drinking circuit, it nonetheless appeals to ale aficionados with a range of beers including Kimberley Bitter from Nottingham's Hardy & Hansons.

Interbrew

Munich's largest brewing concern is the latest to fall victim to the Interbrew takeover trail. Only a couple of years ago, Löwenbräu and Spaten Franziskanerbräu merged. Now Interbrew has swallowed them up.

Interbrew wanted a recognised Weizenbier and Spaten's Franziskaner Weißbier is the largest brand in Germany. Interbrew will market this throughout its empire and says the two breweries will continue as before. As the two are literally next door to each other, the temptation to shut one will no doubt soon be too much for Interbrew. They are very close to the city centre and land prices in Munich are among the highest in Europe.

Eccles News

The **Ellesmere**, Patricroft, is under temporary management following the departure of Sue Jackson. Sue tried to reintroduce real ale a couple of years back (Ushers seasonals) but was let down by inconsistent supplies. During the interregnum, the Ellesmere will only open from 4.00pm onwards.

Sue's previous pub was the **Diamond XX** across the road. Work was much in evidence three months ago and the word was that it would reopen as a pub. However, the windows are still whitewashed and nobody has been seen going in or out for about eight weeks.

In Winton, work has begun on the **Jolly Carter**, a recent J W Lees purchase. Windows are being replaced and there will be new toilets and an overall refurbishment, but the pub will not close.

In the centre of Eccles, much more substantial changes are happening at the **Albert Edward** (Sam Smiths). The place is covered in plywood panelling and surrounded by scaffolding. Word at the Wellington next door is that it won't reopen until New Year.



Contributors to this issue: Paul Warbrick, Dave Hallows, Rob Magee, Leo King, Phil Stout, Pete Cash, Neil Worthington, Mike Goode, Roger Hall, Paul Roberts, Dave White

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City Arms

The new manager of the City Arms on Kennedy Street, Manchester, is Sean Platt. He was brought up in Stockport, became a CAMRA member, worked in the Lass o'Gowrie for a while and then headed for the bright lights of London, where he worked on helping to set up new Firkin pubs. Now he has returned to his roots to manage his first pub.

Sean is married with a new baby and despite that (or because of it?) he has decided to open the City for longer. It is now open all day Saturday, and Sundays 12-3 and 6-10.30. He is also trying food midweek evenings. The beer range will continue as in the past with one slight change - a 'guess the beer' competition, with a prize for guessing the brewery and a prize for guessing the beer.

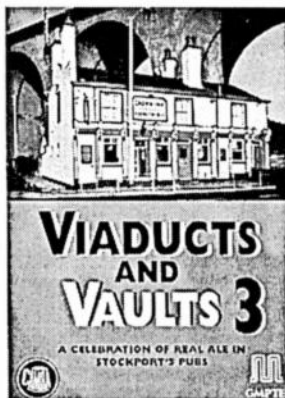
Lancashire Festival

Tradition has it that the county of Lancashire was established on 27th November, over 1,000 years ago. The anniversary will be celebrated again this year with the 3rd Lancashire Beer Festival at the Smithfield Hotel on Swan Street, Manchester.

Forget about phoney counties such as Cumbria, Greater Manchester and Merseyside - celebrate Lancashire at the Smithfield. The festival starts on Thursday 27th November and continues until the beer runs out.

Viaducts and Vaults

Copies of the Stockport real ale guide are still available for £4.95 including p&p. Send cheques payable to CAMRA Stockport & South Manchester to Jim Flynn, 66 Downham Road, Heaton Chapel, Stockport SK4 5EG.



Rose & Crown

Dave Hallows

At the end of September Martin Jones finally left the Rose & Crown on Manchester Old Road, Bury. Since December he had been running both the Rose & Crown and the Trackside at the East Lancs Railway Station.

Martin said he had plenty of tears for his regulars at the Rose & Crown, but nothing but jubilation at finally saying goodbye to the pub's owners, Pubmaster! The pub chain had insisted that four of the eight handpumps be removed and more branded fare made available. Martin, who does nothing by halves, reacted by opening the very successful Trackside, which has nine handpumps for beers from all over the country and beyond.

The new mine hosts at the Rose & Crown are Ken and Samantha Sumner. The four handpumps have gone, but I found Caledonian Deuchars IPA, Jennings Cumberland Ale and Morland Old Speckled Hen on when I called. Coming next are Thwaites Daniels Hammer and Wells Bombardier, among other guests. The pub was closed for 24 hours one Monday for filming - of what, I do not know! A pink settee has been added to the back room and provides a feminine touch in what is a very masculine watering hole.



Wigan and district

Dave White

Further to last month's report, **Last Orders** (formerly the **Standish Arms**), High Street, Standish, reopened on 16th October. Unfortunately there is no real ale.

Elsewhere in Standish, the **Black Bull**, an atmosphere-free boozer on Market Street, has stopped selling real ale. Burtonwood bitter has been the only cask beer. Meanwhile, the **Charnley Arms**, not far away on Almond Brook Road, Shevington Moor, has won a Cask Marque award. Ales on offer are Theakstons Best and Courage Directors.

The rest of this column is dedicated to pubs that have closed recently. The **Griffin Hotel**, Standishgate, in the town centre, was shrouded in darkness on a Saturday night in mid-October. Two wooden table-benches remain outside, making the pub appear rather spooky.

In Higher Ince, the **Park Hotel** on Manchester Road is closed and boarded up. Charred furniture can be seen outside the pub, suggesting a fire.

The **Farmers Arms**, Chorley Road, Bispham Green, closed recently for refurbishment. The pub is, so far as I know, the only one in the district to have a mounting block for horses. I'll concede that the block doesn't get much use nowadays, but it would be a shame to see it go - so let's hope it survives the transmogrification.

The **Running Horses**, Bolton Road, Aspull, has closed. The news is less of a surprise, as this dismal barn of a building never seemed very busy when it was open. There are several pubs in this part of town, and if the Running Horses were to reopen it would have to offer something pretty special to get the punters in. As a totally unbiased suggestion, how about several guest beers from microbreweries?



Letters

Hen & Chickens

Sir - The Hen & Chickens, Deansgate, Bolton, has been omitted from the 2004 Good Beer Guide. How can this be? It is a popular town centre pub, serving excellent real ale. Was it an oversight by the publishers of the Good Beer Guide?

I know for a fact that the Hen & Chickens was one of the fifteen pubs in the Bolton area selected for inclusion. What is the local CAMRA branch doing to rectify the omission? I can assure them that the pub continues to provide a high standard of service.

Angry Albert

Smell the hops

Sir - I don't know who Arthur Dent is, but I think he's been forced to listen to too much Vagon poetry!

He asks in your last edition why the

Britons Protection has not been given a full entry in this year's *Good Beer Guide*. Leaving aside the fact that it has achieved this honour in the new, 2004, edition, I find it strange that Mr Dent gives no reason whatsoever why this pub should appear in the Guide. He cites various attributes which I daresay would endear it to the editor and readers of the *Good Pub Guide*, a rival publication. But ornate tiling, leaded windows, beer gardens and other architectural features, interesting though they are, have no bearing on the quality of the ale. Strangely, Mr Dent informs us that he sampled one of the pub's two guest beers - but doesn't bother us with his opinion of its quality! Was it Good? Was it Not Good? Those who do not know the Britons may well assume that it was a pretty dodgy pint to merit no comment whatsoever.



Wake up and smell the hops, Arthur! as our American cousins do not quite say. The clues are in the book's name. It's about Beer, which is why only half the book lists pubs and the other half lists beers and breweries. And it's specifically about Good Beer. Pubs don't get in on

the strength of their architecture, the taste of their food, the cleanliness of their lavatories or even the comeliness of their bar staff. They get in by consistently offering the best beer in their area - end of story.

John Bull

Pedants' Corner

Sir - Allow me to point out an unfortunate error in the October issue of *What's Doing*. You used a picture of a Ruston traction engine to illustrate the article about Glossop's Victorian weekend. The model dates from around 1910. So it ain't Victorian. Just thought you'd like to know.

Pedantic Percy

New Kings

The Kings Arms on Bloom Street, Salford, reopened in early October after a refurbishment. There have been no structural changes, but a complete redecoration with maroon and purple the predominant colours. The most noticeable change is to the floor: the old surface has been replaced by wood laminate floorboards and slate tiles in front of the bar. The upstairs room has been restored and is available for functions. Lunchtime food will be continued and evening meals are a possibility.

Mike Hayes is the new manager and Bazens' beers will continue to be sold, plus guests. On a recent visit, Black Pig Mild, Pacific and Best Bitter from Bazens', plus Fullers London Pride and Deuchars IPA were available.



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Holts briefly

Stewart Revell

The annual Joseph Holt price increase was implemented in the week beginning 13th October. Mild and bitter have gone up 5p a pint. Prices of other drinks have also gone up.

Joey's latest seasonal beer, Patersons, is now available. It has the same strength as their bitter (4%) and the price is also the same, 134p. For each pint of Patersons sold, 20p will be donated to the Christie Hospital.

Holts bitter is well known for being one of the most 'bitter' of bitters available in the North West. Patersons is quite the opposite, having a pleasant, 'sweet' taste, no doubt derived from the touch of honey used in the brew.



Salford Brewers' Syndicate

Bazens' next Zodiac beer will be based on Libra (the scales). A possible name is **£ s d.** (the £ sign is a stylised capital 'L' which stands for Libra, the Latin for 'pound' and still used in our weights system - 'lb'). It will be a 'brown bitter' at 4.3%, using Crystal hops.



Bazens' sponsored North Manchester CAMRA's efforts to recruit at the Salford University Freshers' Fair; the first forty joining the Real Ale Society got a free pint of Freshers' Special (5.5%) in the Crescent on October 2nd.

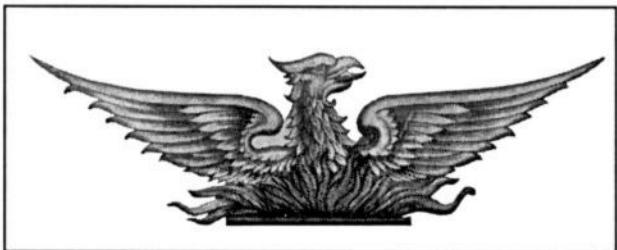
Facer's seasonal beers all have a literary connection. The autumn one is **Keats** ('...season of mists and mellow fruitfulness') at 3.9%. The Christmas one will probably have a Dickens connection. (Who else?) There may be a Bonfire Night special, with a smoky flavour. David has increased his distribution radius from 10 to 20 miles, now taking in places such as Blackburn, Congleton and Warrington.

The two breweries will produce a joint Green Beer which will use 50% malted wheat. The next major investment at the brewery will be a larger diameter mash tun. This will allow full advantage to be taken of the two ten-barrel fermenters, which are only threequarters full at present.

Wishing Well

Staggerin' Man

The Wishing Well, on York Street, Heywood, is regarded by many as the brewery tap for Phoenix beers, which is understandable as the pub is close to the renowned micro. For a long time, the hostelry has been something of an institution and a must for nomadic real ale drinkers.



Moreover, it is once again in the Good Beer Guide. The Wishing Well

has a good-sized lounge bar boasting eight handpumps, all serving beers from micros and interesting ones from the regionals. When I called I found three from Phoenix. Wigwam Bitter (a mere 3.5%) was straw coloured and drank like a light dinner bitter. Navy (3.8%) was golden, mellow, with fruits and a bittery finish, while White Monk (4.5%) was light in colour, with a flowery nose and bittery.

I then took in the Moorhouses Millersbrook Best Bitter (4.2%), which was deeply golden, with a citrus bitterness to savour. Also on offer were Black Sheep Best Bitter, Skipton Brewery Copper Dragon, Thwaites Daniels Hammer and Taylors Landlord. Prices are keen at £1.40 to £1.80.

There is a side room with adjoining games room. Behind these are two connecting back rooms, one housing a TV and the other a shrine to groups from the 60s-80s, where heavy rock bands play. Having both a good local and a passing trade, the Wishing Well is welcoming to all, as well as being biker friendly. Simply a must.

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

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

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

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

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

Salford Brewery visit

On a fine, sunny Saturday in late September, a number of CAMRA members visited the Salford Brewery Syndicate on Knoll Street, Higher Broughton. Paul Warbrick was one of them...

The Syndicate is a joint venture between Richard Bazen and David Facer. Richard continues to brew the regular beers he produced at the smaller Agecroft unit, while David (formerly of Boddingtons) brews his own distinctive ales.

When we arrived, it was straight to the beer. The first to be sampled was **Bazens' Best Bitter**, the new, improved version, and as this was the first batch, it was extremely hoppy. Next, we were treated to a tour of the brewing plant, and a demonstration of how barrels are cleaned, using a wooden cask fitted with glass panel ends.

Then it was on to sampling our second beer, **Facer's Keats**, a 3.9%, mellow, fruitful, golden beer, brewed for autumn. Finally, as a special treat, we were given the opportunity to sample an unknown, strong porter.



To commemorate the visit, Richard and Jude Bazen and David Facer were presented with a signed certificate of appreciation by members of the North Manchester branch of CAMRA.

Now and Then

Rob Magee

No.121

Egerton End

2 Egerton Street, Oldham

In 1866 John Dunkerley appeared before Oldham's licensing magistrates to apply for a music licence. His beerhouse had opened only a few years before and it didn't have a name, so the chairman advised him to call it the Dunkerley Arms, which he did.

The name didn't suit the next licensee, Thomas Bradbury, who was also the owner. The property was at the bottom of Egerton Street; there was already an Egerton Arms higher up the street, so he called it the Egerton End. A survey in 1886 noted that the building was in good condition, but the stables at the back were 'filthy'! There were five drinking rooms, two bedrooms and two horses could be stabled in the yard, which was shared with the cottage next door.

The Egerton End remained in private ownership until the beginning of the twentieth century, when it was acquired by Wilsons Brewery. From the 1930s until it closed, the beerhouse was run by members of the Rostron family. Thomas B Rostron took the licence in 1934, Lily Rostron in 1941 and another Thomas in 1946.

The Egerton End closed in 1965 and the site today is where St Mary's Way crosses the end of Egerton Street. The beer licence was put into suspension, upgraded to a full licence in 1971 and in 1974 transferred to a new pub, the Yarn Spinners (later the Werneth Arms) on Manchester Road.

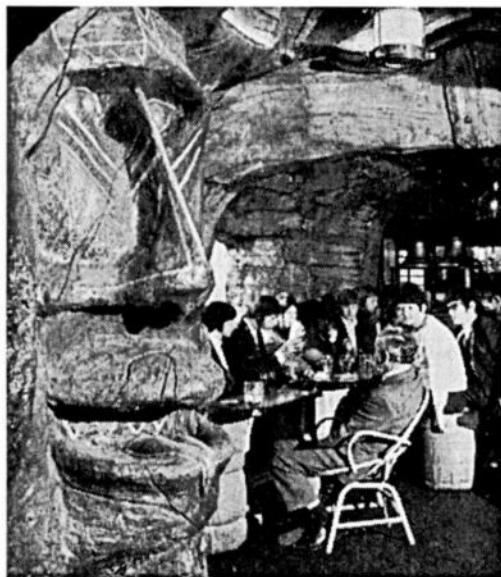


Lion & Lamb

Since the last licensee did a moonlight flit, leaving the customers to help themselves, the Lion & Lamb on Victoria Avenue, Blackley, has remained closed and boarded. There is now an outline planning application from an outfit called Pyramid Pub Management for 'means of access to development of 16 residential units.'

Shame. It's the oldest licence in Blackley, dating back to at least the early years of the seventeenth century. The present pub replaced a much earlier building in Blackley village (*below*), known originally as the White Lion and later as the Lion & Lamb when the New White Lion was built on the then new Middleton Old Road.

The Lion & Lamb suffered a decade (late sixties to late seventies) as the Wrecker (*above*). It was sold by Wilsons to Banks's, whose record of pub owning in Manchester has not been too successful. It's a long way to the nearest pub, the Berkshire, and there are plenty of houses around. Perhaps suburban pubs of this size have had their day.



Beinlos in Bavaria

Paul Roberts

As the 170th Oktoberfest drew to a close at 22.30 on 5th October, the 6.3 million visitors (up from 5.9 million in 2002) had drunk over 6.1 million litres (up 400,000 on last year).

72% of the visitors were from Munich or Bavaria, with another 13% coming from other parts of Bavaria. Of the remaining 15%, the Italians provided the largest contingent.

The number of *Bierleiche* (requiring Red Cross help in sobering up) was 538, compared to 493 last year.

The highlight of the 2003 fest was the fact that the prices had not risen - the first time in 34 years that there had not been an annual increase. Another feature this year was the hour of extra drinking - opening time was 09.00 instead of 10.00.



Record temperatures of over 30° attracted over one million customers during the first weekend - another new record.

Cheaper bus fares

Greater Manchester's bus operators have come up with a new fare which should be just the ticket for pubgoers. It's an Off Peak version of their Day Saver ticket, priced at £2.95 instead of the normal £3.30.

The Off Peak Day Saver ticket can be used on any bus, regardless of the operator, throughout Greater Manchester. It is valid between 0930 and midnight, Monday to Friday, and all day on Saturdays, Sundays and Bank Holidays. This ticket costs only a few pence more than individual operators' own tickets, but it gives the user much more flexibility. This is particularly helpful on routes that have one operator in the daytime and a different operator for 'tendered' services in the evenings. And of course, it will be very handy on that famous long distance route, the 22, jointly operated by First Manchester and Stagecoach. The 22 links Stockport and Bolton by way of the Heaton, Chorlton, Eccles and Swinton, all excellent locations for pub crawls.

Centro Refit

Dave Hallows

Bar Centro on Tib Street, in the heart of Manchester's Northern Quarter, reopened on 8th October. The bar has been bought by the owner of the **Cord** bar on nearby Dorsey Street. I am told that the same staff as before is looking after the beer at the Centro and the choice of three real ales and a rotating real cider will continue. On the opening night there was Bazens' Freshers Special, Facers Crabtree and Pictish Brewers Gold, along with Janet's Jungle Juice cider.



The refurbishment is extensive, with a completely new bar in textured black wood and an unusual black striped mirror on the back wall. The decor is in the upmarket, cafe retro lounge style: black wooden panels, with cream and dark purple walls. The furniture comprises leather and tubular steel comfy seats and pouffes. Downstairs has more of the same and a grey slate wall by the food servery. The light grain wooden floor gives the place a late night feel. Food is still good value and always available. The Centro is licensed until 1.00am, while the Cord was recently denied an extension because there were objections from local residents concerned about noise late at night.

Boggart Bulletin

The 4.5% Boggart Light is this month's special, and described as pale and fruity. Also, did you catch Clough Brew (4.1%) recently at the Bar Fringe on Swan Street?

For the best pubs throughout the UK

2003
Good Beer Guide
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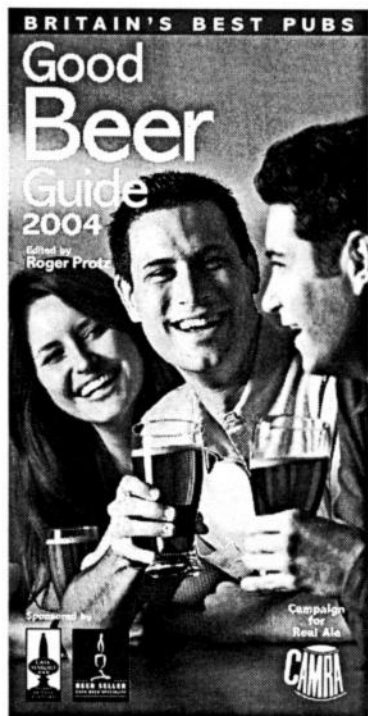
Good Beer Guide 2004

This best-selling guide provides details on 4,500 of the best pubs in Britain today. All pubs listed within the guide serve good-quality real ale and are visited and inspected throughout the year to ensure a consistently high standard.

Every entry contains contact details for each pub as well as descriptions and information on the choice of real ales, food and suitability for families. This beer lovers' bible also contains information on all Britain's breweries with tasting notes for real ales brewed in the UK.

Edited by The Guardian Beer writer Roger Protz, the Good Beer Guide 2004 is available now from all good bookshops and also direct from the Campaign for Real Ale, RRP £12.99.

www.camra.org.uk
01727 867201



Part 29: Cider Making (continued)

As I mentioned last month, there has been a record apple crop this year. Thanks to Roger Lowe, of CAMRA's **APPLE**, I now know which main apple types I am using.

The most prolific is a cider apple, **Bulmer's Norman**: similar to Cox, with red vertical stripes on a yellow background. It has a good acid content and excellent flavour. Mature fruits can reach the size of a commercial Cox, but most are snooker ball size. There is only one tree, but growing very close to three other varieties. This year I've collected 110 pounds of apples; the tree is now bare and all usable windfalls have been gathered.

The other varieties are a small crab-apple, **Red Sentinel**, whose fruit are too small and few in number to use; a large, green-fruited tree as prolific as the Bulmer's Norman, but with inferior flavour and which haven't been used this year, and one which I intend to use but haven't yet identified nor finished picking. This last tree has many apples which are small, hard and circular, with a shiny unblemished skin. About the size of golf balls, they ripen directly from green to a red blush on one side, with no yellow stage. Moderately acid, they have a high tannin 'bite' and should blend well with the Bulmer's Norman. There are still apples on the tree (late October) and so far I have gathered 15 pounds.

The other type is also a cider apple, **Bloody Turk**. These have deep red skins with pigment extending inwards into the outer flesh as they ripen. There are many misshapen fruits and extensive scab which doesn't affect the fruit beneath. I believe the trees were planted to be ornamental; there are four with darker leaves and pink blossom. The apples have a good flavour, with fair acid content. All have now been gathered in; 37 pounds in total and mostly windfalls. I am keeping these separate from the rest in the hope of producing a pink cider.

Next month I will describe how I have processed all these apples and report on how the fermentations are going. Meanwhile, anybody going to the **Crescent's Festival** (30th October - 2nd November) will find four traditional ciders on offer each and every day. Finally, this year's hop harvest yielded a fresh weight of 3lb 8oz, the equivalent of 1lb 3oz dry weight. More of this in a later chapter.



Rupert

It was Ophelia Hampton rather than Bunty who confronted Fiona about her Vegan/Aledrinking hypocrisy. The use of swim bladders from domestic goldfish, the importation of Kenyan giraffes and monkeys for hop-stringing in Bohemia and the use of Clydesdales for ploughing on Dumfries organic barley farms and pulling drays for our local ale purveyors were all tripped out.

Fiona was not fazed. She was used to hypocrisy. After all, she had made a bid for the papacy when she was neither celibate nor religious and had embraced lesbianism whilst still enjoying the lifestyle which had brought her numerous indelicate soubriquets. Her chagrin, however, at not being beatified alongside 'that money-grubbing Mother Teresa', as she put it, in the Pope's pre-croaking bout of activity was, I think, genuine.

Indeed, we all feel overlooked in the Honours system as a whole. No Sir Boris Pratt or Baroness Tackler for services to Real Ale. Oh, no. Mind you, not much chance with the present regime. ER probably drinks G and T like her mother and

sister, but not to the same extent. Phil the Greek drinks Ouzo. And would you want Charlie boy in your pub trying to play darts and engage in banter? If he got Alzheimers, how could they tell? And when that red-haired one who doesn't look much like his dad popped down the boozier for a few swift halves, he got stamped on.

And what about our political leaders? Dubya would probably have done less harm as a drunk driver than as a teetotal president. The Reverend Blair is toe-curlingly holier-than-thou and the Tories' baldy wimp wouldn't know a pint if it jumped up and bit him. Their last baldy boss lost more esteem for claiming he used to drink 15 pints than he did for wearing a baseball cap. Ken Clarke loves a pint but doesn't win the popular vote. In the tradition of Churchill, that red-headed Scottish bloke with little shoulders likes the odd snifter. Mind you, it's the wrong tippie, but it's part way there.

It's about time we got a monarch and a leader of a credible political party who enjoy a few amber nectars from the wickets. Only then will we get the recognition we deserve. Roll on Lords Bluto, Badloss and Bence to join Lord Bogg in the House.



Branch Diary

Regional CAMRA under 26 Fri 7 Nov at 8pm. 1st Birthday Bash, Centro, Tib St, Northern Quarter, Manchester.
Weds 12 Nov. Hydes Brewery visit. Bookings only. Contact Dave Hallows on 0161 708 9151.
Sat 22 Nov at 1pm. Bury Beer Festival Visit, The Met, Market Street, Bury Town Centre. Contact Ian Kenny on 0161 728 3642 davehallows2002@yahoo.co.uk

Wigan

Wed 12 Nov 8pm, Branch Meeting, Royal Oak, Standishgate, Wigan
Contact: John Barlow (01257) 478816 (w), 427595 (h)
email: john@misltd.co.uk

Rochdale, Oldham & Bury

Tues 4 Nov 8.30pm, Branch Meeting, Royal Oak, Manchester Road, Wemeth
Sat 8 Nov, Coach Social, Ossett Brewery & West Yorkshire. Branch Contact has details
Fri 21/Sat 22 Nov, Bury Beer Festival, The Met, Market Street, Bury
Tues 25 Nov 8.30pm, Committee, Woodhouse Gardens, Medlock Road, Failsworth
Contact: Peter Alexander 0113 232 4023(w), 0161 655 4002 (h)
email: p.alexander@virgin.net

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

Thurs 6 Nov 8pm, Branch Meeting, Orange Tree, Altrincham
Fri 14th Nov 7.30/8pm, Joint Social with Stockport Branch. Meet at the Ducie Arms, Lloyd Street North, then continue along Oxford Road.
Contact: Dave Ward 0161 980 1170

North Manchester www.camra.org.uk/nmanchester

Wed 5 Nov 7.30pm, Bonfire Night social: Queens Arms, Honey Street, Cheetham
Wed 12 Nov, Salford Crawl: Hyde Park Corner, Silk Street, 7.30pm. Eagle, Collier Street, 8.15. Kings Arms, Bloom Street, 9pm. Finish, Crescent.
Wed 19 Nov 8pm, Branch Meeting, Crescent, Salford,
Tues 25 Nov 3pm - 7pm, What's Doing Collation, Queens Arms, Honey Street, Cheetham
Wed 26 Nov 8pm, Social: Beer House, Angel Street. Possibly visiting the Pot of Beer and Smithfield.
Wed 17 Dec 8pm, Branch Meeting, Hare & Hounds, Shudehill.
Contact Roger Hall 0161 740 7937

Dave and Sue welcome you to

THE QUEENS ARMS

HONEY STREET, CHEETHAM

Tel: 0161 834 4239

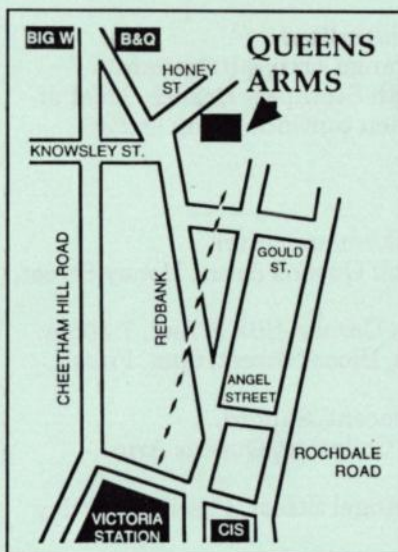
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Taylor's Landlord Championship Beer
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Wieckse Witte, Affligem Blonde (Trappist Beer)
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Open: 12 noon-11.00pm Mon-Sat. 12 noon-10.30pm Sun

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**

