

30p

# What's Doing

DECEMBER 2003



The Manchester Beer Drinker's Monthly Magazine

## BETTER BODDIES BITTER

Last month CAMRA members were given an advanced taste of the new version of Boddingtons Bitter in the Brewery Tap on Great Ducie Street, Manchester. The tasting was hosted by Mark Barrow, Quality Team Leader at the Strangeways Brewery, who is pictured here with Wendy Hill at the Brewery Tap. *See centre pages.*



*Andy and Lynn welcome you to*

# **The Hare & Hounds**

400 Bolton Road West,  
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**S&N Retail North West  
Cask Ale Pub of the Year 2003**



The **Moon Under Water** on Deansgate is the largest of the many Wetherspoons pubs in the city. It was formerly the ABC Cinema and has a spacious ground floor with two bars, and a balcony area with a colourful stained glass feature depicting a moon under water. I paid two visits early in November. The first was on a lively Saturday night and coincided with one of their beer festivals, and I was very surprised to see beers being sold from stillages in the middle of the floor.

I sampled Tring Colley's Dog, an exceptional pint from the handpulls; dark, very drinkable, with a dry finish and overtures of malt and walnuts. The Badger Best off the stillage was served a little flat. The price was £1.29 a pint.

Several nights later, on a midweek evening, I sampled Smiles Golden Glow and this was slightly warm. It was not a beer festival night and that most popular sign, 'Sorry

Not Available,' was displayed on numerous handpulls. It was in stark contrast to another Wetherspoons I recently visited, the **Bankers Draft** in Sheffield. On a busy Saturday there were fifteen different beers available.

Further down Deansgate, the **Hogshead** had two real ales, Adnams bitter and Deuchars IPA. The IPA was fine to drink, but £2.20 a pint!

**Corbières**, the underground bar in Half Moon Street, had only one real ale on my visit, Bazens Pacific. The beer was well kept, but again the price was questionable - £2 a pint. At two outlets in the other city (Salford), Bazens beers sell for between £1.50 and £1.80 a pint.

Over on **Swan Street**, a 'For sale' sign has appeared on the Smithfield Hotel. Fear not, the sign refers to the building freehold, not the pub, so it's business as usual.

Finally, in reply to John Bull's letter concerning my description of the **Britons Protection** (WD Oct & Nov). In my original draft I often write about the quality of beers, but my comments are usually edited.



# THE CRESCENT

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# MERRY CHRISTMAS

*to all our customers from  
Idy, Sal and all the staff*

**Function/Party Room available for free hire**  
**Buffets or hot meals provided on request**  
**T.V. and Games Room open for darts**



## CAMRAmbing through Cheshire - update

*In the September issue there was a rather vague description of a pub crawl along the Bridgewater Canal between Heatley and Dunham. Fortunately, John Ison kept notes of the different beers and he's finally remembered which trouser pocket he left them in...*

The **Railway** at Heatley had Cains Mild, Taylors Landlord and three guests. The **Barn Owl** at Agden Wharf offered Marstons Bitter and Pedigree, Phoenix Midsummer Madness and Jennings 1828. **Ye Old No.3** near Little Bollington sported John Smiths Bitter and Old Speckled Hen. The **Stamford Arms** at Little Bollington surprised us all with Caledonian Deuchars IPA, Wadworth 6X and a guest beer - we'd been led to believe this pub was keg only.

On the other side of Little Bollington, the **Swan with Two Nicks** also had Deuchars, plus a house special from Coach House in Warrington. The **Vine** in Dunham Massey is, of course, a Sam Smiths house featuring Old Brewery Bitter. And our last stop was another slight surprise: the **Rope & Anchor** on the edge of Dunham Massey offered a guest beer alongside the expected national bland. John's notes tail off at this point. All we remember is that it was a very pleasant surprise in a pub noted hitherto for its food rather than its ale.



The moral seems to be that, however much they're geared to families and foodies these days, pubs in Cheshire haven't forgotten the needs of drinkers. There are some good ales to be found if one remembers to check the full length of the bar. Don't assume that the only handpump you can see is the only cask beer they sell!

## Correction

The new manager at the City Arms, Kennedy Street, Manchester, is Sean Piatt, not Platt. Apologies. The editor's Optical Character Recognition facility is due for an upgrade. He may also have his eyes tested.

## Wigan and district

Dave White

I haven't had too much to say about Ashton-in-Makerfield in recent months, so a party of us recently visited some pubs on the edge of town. At Bryn Gates, the **Bryn Hall Hotel**, Lily Lane, has been blitzed. This multi-roomed local with a serving hatch has now gone all open-plan, and although the pub may have been a bit grotty, the cask Burtonwood bitter was always on form. Sadly, when I checked the Bryn Hall out, the handpumps were unmarked and not in use; 'awaiting a delivery,' I was told. Burtonwood bitter has gone from the **Harrow Inn** at Edge Green Lane (Mansfield smoothflow only, I'm afraid), while on Bolton Road the **Caledonian Hotel** is down to one cask ale, John Smiths bitter.

The centre of Ashton is a real ale-free zone, apart from the **Sir Thomas Gerard** (Wetherspoons), so we headed out towards Haydock. The **Bay Horse**, Warrington Road, has stopped selling guest ales, but still offers Courage Directors and Theakstons bitter. Still, the evening wasn't all doom and gloom, thanks to the **Angel**, just over the branch border on Ashton Road, Golborne. The new licensees have added a guest beer alongside the cask Tetley bitter (a fine pint of Adnams Broadside on this occasion) and the place feels more like a pub. Worth a visit.

There seem to be more boozers opening than closing at present. The **Water Wheel**, a keg Thwaites house at the foot of Brook House, Scholes (*right*), has closed, and the word is out that the pub will be converted into a bingo hall. In Higher Ince, the reopening of the (**New**) **Engineers Arms**, Belle Green Lane, turned out to be a non-starter, as the pub closed again inside of a month (*see WD Oct 03*).

The **Crawford Arms** on Red Rock Lane, Haigh, is currently closed for major refurbishment. I don't know when this canalside pub is due to reopen, but let's hope that the guest ale policy survives the changes.



On the plus side, the **Griffin Hotel**, Standishgate, is back in business after a brief closure (*WD Nov 03*). Meanwhile, over in New Springs, the **Commercial** on Cale Lane is still open after a fire and the **Crown Hotel**, Wigan Road (*see WD Oct 03*), is open again. It's still owned by Burtonwood and there is no real ale.

## Salford

The long closed **Britannia** on Bank Lane at Irlams o'th'Height has been demolished. Of the remaining pubs in the village, all on Bolton Road, the **Dog & Partridge** (Bass) remains resolutely keg, but the three Holts pubs - **Red Lion**, **Wellington** and **Waggon & Horses** - are all worth a visit.

A laminate flooring contractor's van, together with a skip, was recently spotted outside the **Brass Handles** on Edgehill Close, Pendleton. On closer inspection, it appeared that the long-closed pub was being refurbished, but not, apparently, as licensed premises.

Planning permission is being sought to erect ornate wrought iron grilles to all the downstairs windows of the **Oxford** in Bexley Square, off Chapel Street. The place has been shut for the last couple of years, so a change of use seems imminent.

## John Willie in Swinton

John Willie Lees bitter is now on sale for £1.73 at the **White Horse**, Worsley Road, Swinton, alongside the regular Theakstons and Boddingtons bitters. The beer is selling well and as a result regulars say that the pub appears busier.

## Cask Marque

Pubs which have recently received the 'Cask Marque' accreditation include the **Wellington**, Cathedral Yard, and **Sam's Chop House**, Chapel Walks, both Manchester City Centre; **Blundell Arms**, Chorley Old Road, Horwich; **Hare & Hounds**, Bolton Road West, Ramsbottom (*below*); **Boathouse**, Ferry Road, Irlam; **Farmers Arms**, Brinnington Road, Stockport; **Lowes Arms**, Hyde Road, Denton, and the **Dog & Partridge**, Wilmslow Road, Didsbury.





## Forty Years On

Neil Worthington

The Society for the Preservation of Beers from the Wood celebrates its 40th anniversary this year. SPBW predates CAMRA and while it doesn't have anything like the same level of membership, it's still going strong, though it's mainly active in the South East of England.

SPBW was inaugurated on Friday 6th December 1963, at a meeting in the Rising Sun, Epsom, following the publication of a letter in the Financial Times of 30th November. I'll quote a bit of it, because its topicality is surprising:

*Sir, In recent years the larger breweries have been swallowing up the smaller ones and merging among themselves. They have turned over to 'keg beers' blown up out of sealed dustbins. They operate trading agreements. They no longer compete. This has been done without any consideration whatsoever for the consumer. He apparently doesn't count any longer...*



Wood for the beer. Coopers Tom O'Dowd and Eddie Cooney working on a cask at Holts Brewery in 1972.

*It is quite obvious that the brewers no longer consider the customer's requirements. The customer is going to be allowed to drink the beers that the brewers are prepared to sell him. Alternatively he can go without. It will just depend on the area, who owns the sealed dustbin in the cellar.*

And so the Society was set up, with the following aims:

1. To stimulate the brewing and encourage the drinking of beers drawn from the wood.
2. To denigrate the manufacture and sale of beer in 'sealed dustbins' and to discourage its consumption.

The Society's aims are much the same today,



but they no longer insist that casks must be made of wood. Otherwise they would be stuck with drinking Sam Smith's Old Brewery Bitter and precious little else. They concern themselves, as do CAMRA members, with the contents of the cask, and the method of dispense, rather than the cask itself.

Their website ([www.spbw.com](http://www.spbw.com)) says that: 'SPBW recognises naturally-conditioned beer, drawn by gravity, electric pump and traditional handpump, but rejects the use of gas pressure dispense. Thus, our aims are similar to those of CAMRA, but because of the entirely voluntary set-up the emphasis is on activity within its autonomous branches. This is mainly of a social nature, visits to breweries being particularly popular.'

One of the Society's earliest achievements was the retention of real ale in the historic George Inn, Southwark, on the south bank of the Thames. The George (*below*) had served traditional beer since at least 1598 (though the present building dates only from 1676). Whitbread, who leased the pub from the National Trust, thought keg beer would be so much simpler. Thanks to SPBW and the Trust, the George survives today as Britain's last remaining galleried inn. You can easily imagine the stage coaches rolling in as you sup a foaming pint of proper beer - the house bitter is from Adnams. And yes, it's listed in the *Good Beer Guide*.



Membership of SPBW costs £4 a year, for which you get a quarterly newsletter and the chance to join in branch events.

The branches rejoice in some outlandish names, such as **Ponds**, **Mayday**, **Middle England** and, most famously, **Special**. The nearest branch to us in Greater Manchester is the West Riding branch, based in Leeds. For more information write to Roger West, Four Winds, 70 Chalfont Road, Seer Green, Beaconsfield, Buckinghamshire, HP9 2QP.

## Trackside News

*Dave Hallows*

During the Halloween celebrations, a notable milestone was reached at the Trackside on the East Lancashire Railway at Bury. The bar served its 500th different beer, a 4.3% special from Bazens' Brewery of Salford called Big 500. I found it a stunningly crafted golden beer; crisp, dry, flowery and well hopped.



The pub opened on December 13th last year and now it's in the Good Beer Guide 2004. Next year, on 13th-14th February there is going to be a beer festival on the station platform, with over a hundred beers. There will be some special prices at the charity event, with half the proceeds going to the railway and half to Bury Rotary Club. The barrels of beer will be sponsored by firms, organisations and individuals at £100 a go.

For further details, contact Martin Jones at the Trackside:  
0161 764 6461.

## Star hours

The popular **Star Inn**, Back Hope Street, Salford, has added another hour to its opening times. Opening is now 1.30-5.30, 8.00-11.00 Mon-Thurs; 1.30-11.00 Fri; 1.30-6.00, 8-11.00 Sat and 1.30-6.00, 8-10.30 Sun.

Meanwhile, 15 paces across the road, work on the refurbishment and large new extension at the **Horseshoe** is moving well. Reopening is expected to be at the beginning of December. Rumour has it that the place is going to be an Irish bar with restaurant upstairs. One hopes that real ale will return.

## Breweriana Day

The seventh annual get-together for brewery historians and breweriana collectors will be held at the Crescent, Salford, on Saturday 13th December, starting at noon.

There will be an auction to raise money for Manchester Children's Hospital. Organiser Graham Lawley is asking for the donation of brewery items - beermats, pump clips, labels, bar towels, glasses, etc - to be auctioned, raffled or sold at the stall.

Contact Graham on 01743 850821.



## The Junction Bears

The Junction Inn on Queens Road, Harpurhey, is getting more customers to try Beartown's strong mild, the 5% Black Bear. A superb beer, at £1.40 a pint. A smoky and roasted aroma leads to a double smoky/roasted taste with fruits. The dark brown/ruby red beer is warming and dangerously moreish.

Beartown Brewery of Congleton bought the pub last September and it is now

tenanted by Gill Martindale. There is also Bearskinful bitter and, occasionally, Kodiak Gold.

## Holts Briefly

Paterson's, the current seasonal beer from the Derby Brewery, has been well received by Holts bitter drinkers. It's the same price (134p a pint) and strength (4%) as bitter. A few 'mild only' drinkers have also given the beer a try and hundreds of pounds have been raised for the Paterson Institute and Christie Hospital. The brewery donates 20p to the charity for every pint sold.

Paterson's will be available into the New Year, when the cycle of seasonal beers starts again with ThunderHolt.

stewart@revell62.freerve.co.uk

## Better Boddies Bitter

*Pete Cash*

On November 11th, Trafford & Hulme and North Manchester CAMRA members were met in the Strangeways **Brewery Tap** by Mark Barrow, the brewery's Quality Team Leader. The purpose was to tour the brewery and also get an advanced taste of the new version of Boddingtons Bitter, just before its launch.

Whilst waiting for everybody to arrive, we tried a pint of the standard Bitter. This is a product which I have avoided for quite some years now. It underwent several dreadful changes for the worse following its heyday in the 60s and early 70s. However, I was surprised how good it was - quite dry, bitter and with a good body. Whether this was because we were in the brewery tap, I don't know. As Mark said, the brewery no longer has any pubs, so has no control over the quality of its beer at the point of sale.

We left the Brewery Tap and walked across the yard with the huge (now gas fired) chimney dominating. Entering the brewery, we first came to one of the mash rooms. A lot of the brewing is now done at high gravity; Gold Label and other products are sent away for kegging and canning. Here were three hundred-year-old mash tuns (50 barrel), with domed copper lids. There are also two 100-barrel stainless steel mash tuns which we didn't see. All the brewing water comes from two wells, which go down 150 metres to an aquifer which





extends to the Peak District, and doesn't need much salt treatment in the brewery. Dry ingredients include pale ale malt, crystal malt for colour and torrefied wheat for head retention.

After mashing and sparging, the wort is boiled in one of the four 160-barrel coppers for between one and one-and-a-half hours. Weekly throughput is 24 brews x 480 barrels per week, 11,520 barrels. After using leaf hops for many years, pellets are now used exclusively. Our next visit was to the yeast room, a clinically clean place where thirteen cylindrical tanks store the yeast as a slurry. The old days of pressing with exposure to the atmosphere are gone.

The mill room was too noisy for us to enter, but we got a view through a window. Here was a computer screen with schematic flow diagrams of the brewery. On to the fermenting room: 45 fermenters, each 480 barrels except for two (240 barrels) and all fully enclosed. Here the worts arrive about eight hours after the mash. Most have a gravity of 1055, with the standard bitter at 1035 and the new bitter at 1039/40. After a week, the high gravity brews will have fallen to 1009 and are sent in tankers to Samlesbury or Magor. The cask brews at 1007 stay at Strangeways for casking.

Back in the pub, we were treated to another pint of the standard bitter before trying the new brew. Referred to only as '4.1', which is its alcoholic strength, it will simply replace the standard brew and be sold as Boddingtons Bitter. Apart from the 4.1% on the pump clip, there doesn't seem to be any new presentation material.



The new brew was slightly paler than the other; the torrefied wheat has been dropped. This is a 100 % pale malt brew with Fuggles and Goldings hops. It was also drier, and my overriding impression was of the way the hop flavours remained on the palate long after putting down the glass. If the standard of cellarmanship and presentation of the Brewery Tap is equalled in all its other outlets, then I am sure the new Boddies will be well received.

## Crescent Credentials

*Staggerin' Man*

The Halloween weekend saw another beer festival at the Crescent in Salford. Over forty new beers were on offer over four days. I first tried Brown Cow Mantra, which was straw-coloured, full-bodied and bittery. Tigertops from Wakefield had Lyndsey Mix, a 'light and fluffy' lager. The German De Koninck Original (5%) on handpull was unusual; brown, malty and semi-sweet, but pleasant enough. Wolf Brewery had Straw Dog, which, of course, was straw in colour. It was an excellent, easy drinking, clear wheat beer with a mellow taste.

At least ten beers were available from cellar stillage each day. I took in two of the locals. Bazens' L.s.d. was golden, mellow and had a certain citrus fruity flavour. Next was the superb Shaw's of Dukinfield Integrity; richly golden, quaffable, with a well-balanced citrus taste leading to a bittery finish. Integrity was the best beer of the festival for me, closely followed by Cheriton Russet, an elderberry fruit beer, with a pleasing red-brown colour and a slight bitter aftertaste. Back to the handpumps, I tried Cottage Jack Frost, a brown, mellow complex beer.

Throughout the festival, landlady Idy Phillips and partner Sal were ever-present (as they usually are), along with their excellent staff. Idy was a legend at the Beerhouse before she came to the Crescent to continue her winning formula. She doesn't like her customers to go hungry. On the Sunday lunch of the festival, I enjoyed a roast beef dinner with very generous portions at £3.40. Every Wednesday it's Curry Night, where for the same price one can relish up to five curries (including veggie options). Idy and chef pride themselves on their interesting fresh herbs and spices, so you can expect some exceptional tastes.

The revamping of the festival vault continues and it is now being redecorated. I'm told the walls will be a warm red. Over the last couple of months the vault has seen settees, coffee tables and dining tables of various shapes to suit most occasions. The Crescent has ten handpumps for real ale, a number of ciders and a perry, plus genuine continental beers. Oh, how we all supped!



## Community Pub of the Year 2003

*John Ison*

After surveying over 1,200 pubs throughout the country, a panel of judges from several breweries has chosen the Wendover in Brooklands (Trafford) for this prestigious award.

This welcoming pub, run by Aileen and John Beasley, is the hub of the community, welcoming young and old. It hosts many activities, from kids' outings to OAP tea dances.

This is a far cry from ten years ago, when it was known as the Pear Tree and was shown on television as one of the worst pubs, owing to the gangs, drugs and guns associated with the place. Aileen and John took over twelve months after that and, having lived in the area all their lives, they decided the pub needed to serve the local community.

There were a few teething problems in the early days, but the Wendover (they decided a name change would lead in the right direction) has gone from strength to strength.

Although Banks's bitter is the sole cask ale, it has a high turnover and has been on good form on several recent visits. John says that he is considering putting on a guest beer, as several of his customers have shown interest. In fact, he has already been in touch with the brewery. Marstons Pedigree was tried once but it was not a good seller.

All in all, the Wendover is definitely a good community pub and it is well worth visiting.



## Poor Dick's *Stewart Revell*

The **Antelope** on Manchester Road West, Little Hulton, also known as **Poor Dick's**, has been boarded up for several weeks and now has a 'for sale' sign. It remains to be seen whether the building will see service as a pub again - doubtful, but perhaps not impossible.

Over the last five years, several pubs in the area have ceased to trade. First to go was the **Kenyon Arms** (S&N), which was demolished following problems with the clientele. Eighteen months ago the **Lancastrian** had to be closed because a minority of unsuitable customers were creating intolerable conditions. This pub was built in the 1960s as a keg Bass outlet, then a few years ago it was taken over by Hydes in a multi-pub purchase. After closure, the building suffered an arson attack before it was demolished.



Now the Antelope is closed, it is to be hoped that the authorities will take some precautions against a similar fate. Many years ago, the pub was owned by Tong's Brewery of Bolton (*above*). It was rebuilt by Shaw's of Leigh and it still has some magnificent 'George Shaw' etched windows. For the time being these are protected by the boarding up, but will they survive?

## Beer Orders

The takeover of Pubmaster by Punch Taverns will result in a group with over 7,000 pubs. All the Beer Orders seem to have done is increase concentration in the industry, but in two segments. Brewing has been largely separated from retailing and is highly concentrated globally rather than nationally. Retailing is also highly concentrated, with a small number of players dominating the industry.

There are few signs of economies of scale benefiting the hapless consumer. Prices keep rising, pubs keep closing and regional brewers disappear. Are a few micros and a few dedicated real ale pubs enough to keep us happy? There's no going back, but there may be a better way forward.



## A Look at Little Lever

Frank Booth

Travelling from Moses Gate, the first pub is the **Jolly Carter** on Church Street. This is very much a community pub, with a large vault/games room with pool and football tables. Extensions to the side have created a spacious lounge/restaurant area and evening meals are served until around 9pm.

There are usually four beers available on handpull - Boddies, Taylors Landlord, Old Speckled Hen and one from Bank Top - but on my visit the choice was limited to Landlord or Boddies. I opted for the Landlord, which was adequate. The Jolly Carter won the Enterprise Inns Best Pub Business Award for 2002/03.

Right in the centre of Little Lever is the **Canary**. Since my last visit the bar has been extended and there is a brighter decor in the open aspect interior. The games area is still to the rear of the pub. A decent enough pint of Joseph Holts bitter is available.

The **White Horse**, a large, imposing pub a little further up the road was to be my next stop for a pint of real ale, but only smooth was available. The solitary handpump was not in use, despite a sign outside saying 'Cask ales served'. Surely a case for the Trades Descriptions Act? I've noticed quite a few pubs with deceptive signage.

It was a short stroll to the **Queen Anne**, a large, friendly pub that also has a tap room. The real ale here is courtesy of Thwaites, so be sure to ask for cask or handpulled bitter, as the smooth, keg version is also available. Note the brass elephant heads along the bar handrail.



## Fog On The Tyne

*Ian Kenny*

Some months ago Scottish Courage, one of the top ten brewers in the world (volume wise), announced that they were selling the Theakston beers back to the Yorkshire family brewers who originally owned them. The brand had been acquired when S&N took over Blackburn brewer Matthew Brown in 1987. Whilst this is good news for the real ale drinker, in that quality should be assured from Masham, ScotCo will retain a small shareholding in Theakstons, continue to brew 'Theakston' beers in Newcastle and distribute the true Masham portfolio.

ScotCo will no doubt market the beers as if they all originated from the same brewery (ie. Masham). So how will one know which beer one is drinking? No distinction is being made between the two products. Could drinkers shy away from 'Theakstons', as it is more than likely that they would be offered the Newcastle product? The Masham brewery would be best served if they could indicate which beer they had brewed themselves.

Even more bizarre is the fact that the Tyne brewery has decided that it is no longer viable for them to barrel their beers. In future, all the keg beer produced in Newcastle (including keg Theakstons?) will be transported to the Federation Clubs Brewery, over the river in Dunston, for racking. The cask ales will be taken by tanker to the John Smiths plant at Tadcaster, thirty miles further on from the Yorkshire brewery, for the same process!

## Church Inn

Much to his regret, licensee Bill at the Church Inn, Flixton, has dropped the Greenalls bitter. Quality was becoming very variable. In its place, for a trial period, is Theakstons Best Bitter. If that doesn't take off, Hydes bitter may make an appearance.

## Christmas in Paradise

The Paradise Brewery in Wrenbury is holding a beer festival on Saturday 27th December, Monday 29th and Tuesday 30th. Opening hours for the three days are 11am-11pm. Around 30 beers are promised.

There will be no direct train from Manchester to Wrenbury this year because of engineering work. Wales & Borders Trains suggest the 11.27 from Manchester, change at Stoke on Trent and change again at Crewe, arriving at Wrenbury at 13.25.



## Book Review

Phil Stout

**Salford Pubs Parts 1, 2 & 3** by Neil Richardson. £5.75 each

Wallow in nostalgia as you travel through 200 years of Salford's history street by street. Part 1 covers around Chapel Street, Greengate and Adelphi; Part 2 includes Islington, Ordsall Lane, Oldfield Road, Regent Road and Broughton, and in Part 3 is the famous (or should that be infamous) Cross Lane, plus Broad Street, Hanky Park, the Height, Brindleheath, Charlestown and Weaste.

These volumes are a complete update of a work begun in 1978 and provide an amazing insight of life in and around the pubs, most long gone, some recently gone and a few still remaining. It hardly seems possible now that there have been forty-five pubs on Chapel Street and thirty-four on Regent Road, for example.

Reading them from cover to cover may seem a bit daunting, so for readers who wish to flit between pubs, Part 3 has a complete index of all the licensed houses, streets and licensees. Every page is packed with interest and the text is liberally interspersed with excellent photographs from the 1870s to the 1990s. There are also street plans based on nineteenth century and early twentieth century Ordnance Survey maps.



For anyone with a feeling for history and an interest in pubs, these books are highly recommended.

*Salford Pubs Parts 1, 2 and 3 are available from Salford libraries and Manchester bookshops.*

# For the best pubs throughout the UK

2003  
Good Beer Guide  
was one of  
*The Guardian*  
Books of  
the Year

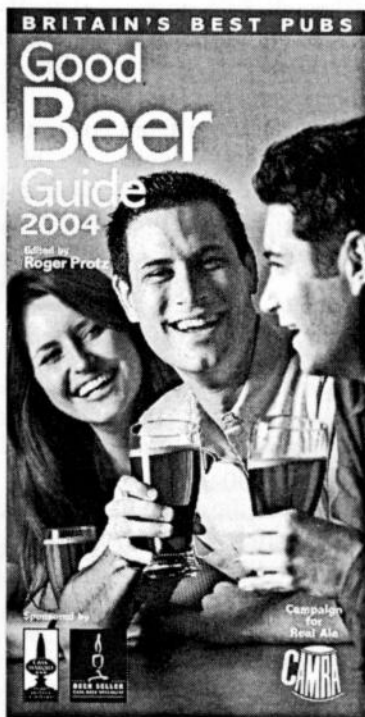
## Good Beer Guide 2004

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](http://www.camra.org.uk)  
01727 867201





## **Foodie corner**

Last month CAMRA and the Campaign for Real Food (yes, there really is one) announced the winner of their nationwide competition to find the best pub sausage and mash. Over 100 pubs were nominated by members of the public and six finalists took part in a head-to-head cook-off. The Old Inn, Kilmington, Devon, was the clear winner. The Old Inn serves beef and beer sausages, accompanied by horseradish mashed potatoes and red onion gravy. The sausages come from a local butcher who uses locally reared beef mixed with Draymans Best Bitter from Branscombe Vale Brewery.

The White Hart on Stockport Road, Lydgate, Oldham, was one of the six finalists.

The Campaign for Real Food was established in 1996 to encourage people to buy and eat food made from seasonal, fresh, local British ingredients. They also support local producers, independent retailers and establishments which are committed to producing and serving the finest British food. Members are updated with all the latest food issues through the Campaign website and bi-monthly newsletter, *What's Cooking?*

## **Peveril of the Peak**

The week after licensee Nancy became the well-deserved recipient of the *City Life* 'Pub of the Year' award, she went down to London with her family to pick up a Lifetime Achievement award from the Unique pub company.

The ceremony was held at the Imperial War Museum and the award was presented by Bruce Forsyth. Nancy's acceptance speech was said to be short and sweet - along the lines of 'About time, too.'

## **Gong to Pot**

The Pot of Beer on New Mount Street, Manchester, has won Ted and Ade's biggest prize, 'Best Local 2004'. The award joins the pub's 'Best Small Toilet 2003' and both can be seen behind the bar.

## **Boggart Bulletin**

As the festive season approaches, there are plenty of seasonals and specials from Boggart Hole Clough, Moston's own micro. Darkest Night, a 5% porter, is joined by Boggart Mild, a strong 4.4%. For Christmas there will be Bogsleigh at 6% and a completely new beer, yet to be named, that will only be available to good boys and girls.

## **Bridge Street**

The Bridge Street Tavern in Manchester City Centre is closed for extensive renovations. The bar has been completely stripped and all seating and partitions have been removed.

# Rupert

'About time, too.' Bunty began his oft-practised diatribe against the judiciary, born largely, I feel, of his serial treatment at their hands. This time it was the licensing magistrates who were the targets of his venom.

'For years we've been subject to the caprices of bigoted amateurs who dictate whether we can have public houses or not, where they should be, how they can be altered and who can and who cannot be a licensee. I, for one, will be glad to see the back of them. OK, it may be slightly more expensive, but at least it will be a professional, integrated service in the hands of the local authorities. Just look at how well other services are run. Suggestions that the process will become subject to undue influence, not to say bribery and corruption, are ill founded.

Councils will be able to separate out issues of business rates and the granting of licences without any difficulty. Lobbying is unlikely to take place and making premises and individuals have separate licences makes things a lot simpler. If a licensee proves to be a bad egg, then revoke their

licence just as you do with a motorist. After all, when a motorist is disqualified, you don't have his car crushed as well.'

Our protestations about a succession of dodgy licensees in squeaky clean premises went unheeded, as Bunty continued in full flow. 'It's a free country, or at least it ought to be. Why should our liberties be constrained by a bunch of middle class do-gooders who wouldn't know what drinking ten pints was like if it bit them on the bum?

All the decent boozers we've lost over the years is down to them trying to impose ridiculous standards on an institution they can't begin to understand. The golden era of the 1830s and 1840s came to an abrupt end when beerhouses fell under their control and their snotty pretensions held sway. Perhaps once again we'll see pubs determined by the market, not by petty bourgeois demagogues. Pity they're going to remain as an appeal court against the decisions of local authorities. I can't see them having much work to do.'

We sat in silence, dumbfounded. I went to the bar for the last round.

**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'.

# Branch Diary

## **Regional Meeting**

Wed 14 Jan 2004, 8pm: Waldorf, Manchester

**Regional CAMRA under 26 event:** Fri 5 Dec, 8pm. Cider Night, Marble Arch, Rochdale Road, Manchester. 9pm Pot of Beer, New Mount Street. Meet by CAMRA sign.

davehallows2002@yahoo.co.uk

## **Wigan**

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

email: john@misltd.co.uk

## **Rochdale, Oldham & Bury**

Tues 2 Dec 8.30pm, Branch Meeting, Eagle & Child, Higher Lane, Whitefield

Tues 9th Dec 8.30pm, Christmas Social, The Trackside, East Lancs Railway, Bolton Street, Bury

Mon 30 Dec, Drown the Turkey Social, Manchester centre

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

email: p.alexander@virgin.net

## **Trafford & Hulme** [www.camra.org.uk/trafford](http://www.camra.org.uk/trafford)

Thurs 4 Dec 8pm, Branch Meeting, Orange Tree, Altrincham

Thurs 11 Dec, Visit to Hydes Brewery. Details at Branch Meeting

Sun 14 Dec, Branch Christmas Curry at Essence, Broadheath. Details at Branch Meeting

*Contact: Dave Ward 0161 980 1170*

## **North Manchester** [www.camra.org.uk/nmanchester](http://www.camra.org.uk/nmanchester)

Wed 3 Dec 7.30, Heaton Park Pub Crawl. Meet Royal Oak (Hydes), Whittaker Lane, by Heaton Park Metro

Wed 10 Dec, Swinton Crawl. White Horse, Worsley Road, 7.30.

Moorside Farm, Moorside Road/Priestley Road, 8.30, then Ellesmere (if open), Staff of Life, Swan.

Wed 17 Dec 8pm, Branch Meeting, Hare & Hounds, Shudehill.

Sat 27 Dec. Northern Quarter Crawl and Curry. Bar Fringe 1pm, Pot of Beer 2.30, Marble Arch, Queens Arms, Saffron.

Wed 7 Jan 8pm, Preselection Meeting for 2005 Good Beer Guide. Kings Arms, Bloom Street, Salford (upstairs room).

*Contact Roger Hall 0161 740 7937*

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*Contributors to this issue:* Neil Worthington, John Ison, Stewart Revell, Dave Hallows, Mike Goode, Phil Stout, Ian Kenny, Pete Cash, Valerie Hollows, Roger Hall. Photos: Andy Jenkinson, Stewart Revell



*Dave and Sue welcome you to*

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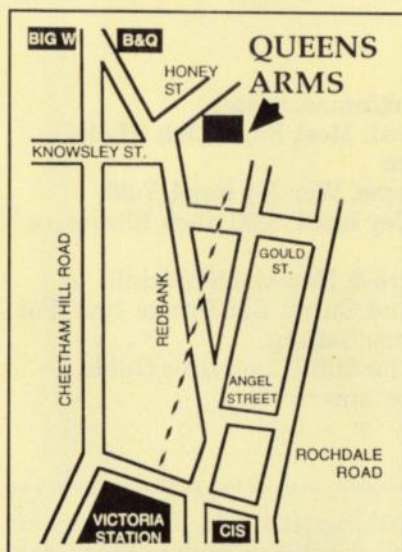
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## PUB QUIZ

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**

