

WHAT'S DOING

AUG
1978

THE MANCHESTER BEER DRINKER'S MONTHLY MAGAZINE



BIG DERBY CLOSES



After what must have been its busiest night for many years, the Big Derby in Ordsall closed on Sunday 22nd July. Salfordians were encouraged to pay their respects by Wilsons' gesture in selling mild and bitter for 20p a pint. It is expected that the building will be demolished quite soon. Now only the Welcome on Ordsall Lane remains of the pubs compulsorily purchased by Salford Council in the Ordsall Redevelopment Area; no date has yet been set for its closure. Following a reappraisal of the Council's policy, the Welcome's neighbours - the Bricklayers Arms (Holts) and the Albion (Tetley) - were withdrawn from the CPO nearly two years ago and are to remain, although the Bricklayers is soon to be 'modernised'.

Good News - It is understood that Wilsons are to stick by their promise to Gordon Watson, made when he moved from the Big Derby to the Angel, Chapel Street, Salford, eighteen months ago; the beer engines are to be transferred from the Derby to the Angel, allowing cask beer to replace the chilled and filtered version available there.

Robin Bence



SAVED

Wilsons have announced their decision not to sell the Old House at Home, Blackley, to ICI. In a statement published in the Manchester Evening News Mr Villiers of Wilsons brewery said that the company's decision was influenced by the pressure of public opinion. Much of the credit must go to the 'Save the Old House at Home' committee, who did such a marvellous job of publicising the SOHAH campaign and drawing support for the old pub.

HARTLEYS IN PENDLEBURY

A handpump selling Hartleys XB bitter will soon be blessing the bar of Whitbread's Golden Lion in Pendlebury. Several other Whitbread pubs, all ex-Duttons houses, are expected to follow suit.

BURTONWOOD IN BOLTON

The Swan on Bradshawgate, Bolton is now selling handpumped Burtonwood beer, replacing the Bass Charrington selection, following the purchase of the pub by an independent catering company.

WILSONS CASK

In Reddish, Wilsons are to put cask mild on at the Ash, and cask bitter and mild at the Carousel. In Hugo Street, Moston, a new pub - still unnamed - will be selling traditional ales.

MORE BODDIES IN MANCHESTER

The St Ann's Tavern, the Henekey Inn in St Ann's Square, is now selling Boddingtons bitter through electric pumps alongside their keg range.

HANDPUMPS RULE

The Britannia, Wilsons new pub in Bank Lane, Irlams o'th' Height, is currently awaiting handpumps to replace the existing 'illuminated box' electric outlets. Apparently the pub went on to bright beer for a spell whilst new drains were being dug and customer reaction was not favourable. Happily all is now well and the handpumps should be installed soon.



LOVELY Jackie McDarmaid

WHAT'S DOING IN TRAFFORD & HULME

I feel a little divorced from reality at the moment having spent the evening listening to the Moelwyn Male Voice Choir on a Sunday in Criccieth with the pubs shut all day. Luckily the hotel has a bar which happily ignores the fact I'm in 'dry' Wales and the owner ordered a few extra crates of Guinness by request!

However, today's 'Sunday Mirror' reminded me that I ought to be composing another literary gem for What's Doing when page 20 featured photographs of sexy barmaids including

one of Jackie McDarmaid of the Mancunian in Hulme. The beer there (Marstons) is consistently good and I have had favourable reports of the lunchtime snacks so there are more than two good reasons for calling in.

As forecast in last month's column, the Victoria Tavern, Stamford Street, Altrincham, is now very much a changed house. First things to go were the pool table and juke box; surprising how many people fell over when they discovered too late there was no slot for their 10p. After lying in a heap in some puzzlement for a while, the pool and noise addicts have gone elsewhere leaving the Vic a place where you can sit and talk without being deafened. All it needs now is a 'real' bitter to go with the Bass 4X mild and it will soon be a thriving pub. Lunchtime food is also to be introduced as soon as the kitchen is ready. I wish tenants John and Eileen Grundy the best of luck in their new venture.

Last month's meeting in Clyne's Wine Bar, Cavendish Street, Hulme, was quite successful and thanks are due to Mr & Mrs Griffin for allowing us the use of the lounge bar. On reflection we should have made it clear to the regular customers that they were more than welcome to join in. We must watch this point in future as the very people whose views we wanted disappeared into the vault!

With the above point in mind, we would welcome any responsible drinkers on our next coach trip to Castle Donnington and Nottingham on Saturday, September 16th. Here is a chance to try a wide variety of brews without the worry of driving home afterwards. Details of times and cost will be available at the August branch meeting or from me after that date (see Branch Diary).

Lunchtime will be spent in Castle Donnington, perhaps best known for motor racing and its airport, but the main attraction for us will be the Cross Keys, a former Bass Charrington house, which is now run by Nick and Mary Hawkins (Nick having formerly served on the CAMRA National Executive). The range of beers varies as Nick keeps one pump free for 'guest' brews; however, the choice will be something like: Hoskins bitter, Everards Beacon and Old Original, Marstons Merrie Monk, Kimberley mild and Lloyds Derby bitter (brewed at John Thompson's brewery). Mary provides good food - the ploughman's lunches are excellent - so no need to take your own inch-thick, tomato ketchup butties.

One pub which should not be missed is the Jolly Potters (Worthington Best Bitter and M&B mild), a small, old pub full of character. The other 'real ale' outlets are the Nags Head (Marstons Pedigree), the Lamb (Pedigree), the Turk's Head (Bass) and the Priest House (Ruddles County).

When Castle Donnington has had enough of us we all fall into a big heap and the driver pitch forks us back on to the bus for Nottingham where you can be a football hooligan or storm the castle, go shopping or make friends with a park bench until the pubs open again. There is of course a good selection of eating places for those with strong stomachs and a leaning towards obesity.

In Nottingham, nearly every Home or Shipstone house serves 'real ale', but avoid the Miltons Head and New Vic. Particular pubs of interest are Ye Olde Trip to Jerusalem, the oldest inn in England (Bass, Sam Smiths and Ruddles County); the White Hart (Hardy Hansons bitter - only outlet in Nottingham) in the town centre; the New Market (Home) the local CAMRA haunt; the Sir John Borlace Warren and Crystal Palace (both Shipstones). Maps will be available and a long piece of string to tie to the coach so you don't get lost.

Mick Rottenbury



THE MOSS SIDE BREWERY

Part 4

The original Moss Side Brewery was built in the 1870s. It was known as the Albert Brewery until 1894 when John Henry Lees purchased the premises from the trustees of William Brookes. An official receiver was appointed in 1913 and John Henry Lees Ltd went into liquidation. The brewery was sold and a company called Lees Moss Side Brewery Ltd later formed. In 1920 the Moss Side Brewery Company Ltd was registered to continue the business of J H Davies, then Chairman of Walker & Homfrays Ltd, who had acquired the concern sometime after 1916. Later that year the Palatine Bottling Company Ltd, another Walker & Homfray controlled business, was formed. The Moss Side Brewery Company Ltd went into voluntary liquidation in 1930, leaving Palatine to continue trading at Moss Side. The Red Tower Lager Brewery Ltd was created on July 12th, 1933, with a capital of £225,000, to take over lager brewing from Palatine, who continued as owners of public houses and hotels.

Red Tower brewed a standard lager, a pilsner lager and 'Gretel Pilsner Lager De Luxe'. Apart from the range of lagers, they also produced an extra strong stout and a special export ale. In 1949 Walker & Homfray's (two directors of W&H were also on the board of Red Tower) merged with Wilsons Brewery Ltd to form Wilson & Walker Breweries Ltd. Red Tower did not come under the control of Wilsons and functioned independently until 1956.

Scottish Brewers Ltd had been formed in 1931 from the amalgamation of William



Younger & Co Ltd, Wm McEwan Ltd and Wm Lindsay & Son Ltd. Eager to expand, they made an offer of 39,600 fully paid shares in May, 1956, and in due course Red Tower became their subsidiary. Later, yet another merger resulted in the formation of Scottish & Newcastle Breweries Ltd. Together with Guinness and John Courage, S&N formed a partnership to brew Harp lager at Moss Side, (hoping to put out a few fires). Each held about one third of the equity, Greene King & Sons holding the balance of 2%.

Looking more like an ICI chemical plant, the Harp lager brewery was opened in 1962 after extensive redevelopment and modernisation. Following an agreement signed in December, 1975, brewing of Kronenbourg lager commenced on the site. In 1976 combined sales of Kronenbourg and Harp exceeded 2 million barrels. (Harp and Kronenbourg are brewed at both Alton and Manchester). Today the brewery is being enlarged even further to cope with extra demand generated, perhaps, by heavy advertising campaigns. Once a 'woman's drink', high priced lagers now seem set to dominate the market.

130 years of progress at Moss Side Brewery? The ghost of William Brookes might not agree.

Alan Gall

Thanks are due to Keith Osborne of the Labologists Society for his donation of beer labels.

LARGEST BOTTLERS IN THE DISTRICT.	THE PALATINE	Enquiries Invited from the WHOLESALE TRADE.
	BOTTLING COMPANY, LIMITED.	
CITY 7680.	.. Moss Side .. Manchester ..	CITY 7681.

FOR DRIPS

The British Beer Mat Collectors' Society is to hold its annual meeting in the Houldsworth Hall, Deansgate, Manchester on Friday and Saturday 8th and 9th September. There will be a collectors' display and a sale of assorted items (referred to in some circles as breweryana), and the meeting is open to the public. CAMRA will be running a bar at lunchtime and early evening on both days, with beer from several local breweries. The meeting is sponsored by Boddingtons, who have issued a special drip mat to advertise the event.

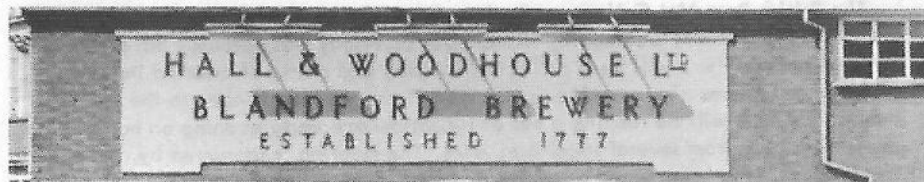
THE PURE DROP IN DORSET



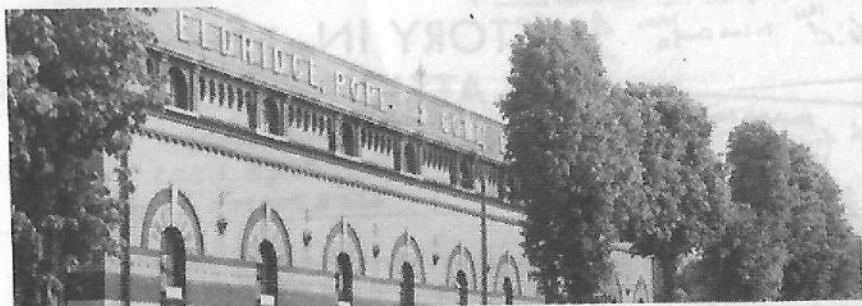
There can, I assure you, be few places more calculated to thrill the senses than Dorset in the early summer. (I have principally in mind the aesthetic levitation of spirit beloved of Mr Periwinkle rather than the trough-like lewdness and drunken abandon of baser humanity). It starts with the landscape. You enter the county along undulating roads, whose verges are thickly carpeted with bluebells and cowparsley as in some botanical dreamworld. Whether journeying inland down limestone vale, over rolling downland or brooding heath, or exploring coastal pathways, the wayfarer is continually presented with fresh and arresting vistas. He cannot fail to be struck by the unspoilt beauty of thatched cottages and villages, built often from the local honey-coloured 'ham' stone, and by the charm of the market towns, which stubbornly retain their homely character despite urban spread. You are in Hardy country and walk in the footsteps of characters fictional and historical, pastoral, comical and tragical. You savour the retiring melancholy of Jacobean and Elizabethan manor houses. You storm the ancient fastness of Maiden Castle with Vespasian's Second Legion. And, of course, you make bloody sure you end up in a good pub.

In theory, this should be no problem with four breweries actually in Dorset and, in fact, there is a healthy sprinkling of real ale outlets. There is a local good beer guide and the national GBG is generally less inaccurate than usual. The principal bugbear is not keg but top pressure, and it is distressing to see all four breweries so wedded to this form of dispense, particularly when they can all demonstrate the quality of their beers from handpump and on gravity. In several Palmers' pubs I saw kilderkins stillaged behind the bar as for gravity, yet on top pressure. There seemed no sense in this - in terms of either 'hygiene' or 'ease'. It was just 'policy'. Indeed, it is a sad comment on a brewery such as Eldridge Pope, which markets a 'traditional' image, that its GBG-recommended outlets in its home town of Dorchester are outnumbered by those of another brewery.

Reflections on the quality of beer are purely subjective, but the following impressions are hazarded: the delicious freshness and 'bite' of all IPAs (when on form) and the consistently good quality of Devenish (Weymouth)'s Wessex Bitter; the equally consistent insipidness of Palmers' Best Bitter (the other breweries' lower gravity bitters aren't much better) and, needless to say, the lamentable absence of mild (the rather scarce Whitbread (Romsey) mild is pitiful stuff). This is mere nitpicking, however, so a few, albeit eclectic, suggestions to get the autumn holiday brigade scrambling for their brochures.



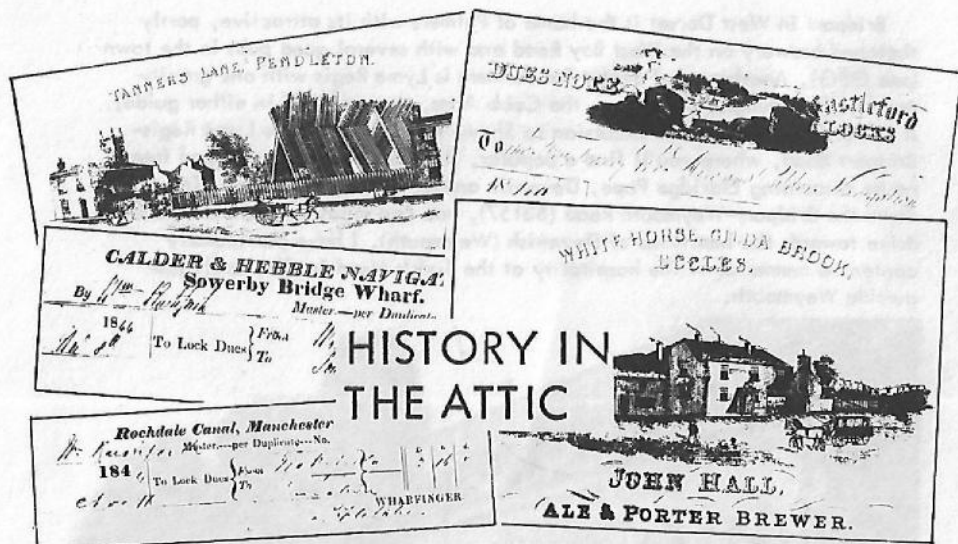
Bridport in West Dorset is the home of Palmers with its attractive, partly thatched brewery on the West Bay Road and with several good pubs in the town (see GBG). Another good centre for Palmers is Lyme Regis with one gravity and two handpumped pubs (one, the Cobb Arms, unmentioned in either guide). It is worth making a rural excursion to Shawe Cross north of the Lyme Regis-Bridport Road, where you'll find a popular, thatched and stone-flagged free house dispensing Eldridge Pope, Devenish and/or Bass on handpump. Travelling down the Bridport-Weymouth Road (B3157), you can enjoy a splendid seascape drive towards the heartland of Devenish (Weymouth). I have particularly contented memories of the hospitality at the Turk's Head in Clickerell just outside Weymouth.



If you're in North Dorset, make a point of going to Sherborne simply for the beauty of the place. Eldridge Pope have brought out a special barley wine as their contribution towards the restoration costs of the abbey. But be careful your alien manners don't arouse any slumbering xenophobia in the Digby Tap (gravity Bass). Further down the Dorchester Road (A352), you encounter that unmistakable specimen of prehistoric hillside graffiti, the Cerne Abbas Giant. You are unable to gauge his vital statistics - or rather statistic - at close quarters but any sudden feelings of inadequacy might be dispelled by the gravity Devenish at the Royal Oak in Cerne Abbas itself. Charles II's fugitive wanderings after the Battle of Worcester are said to explain the numerous Royal Oaks in Dorset and, a few miles down the road at Godmanstone, the Smith's Arms claims that its original licence was granted by the thirsty monarch to the blacksmith who had shod his horse but was not empowered to serve him a pint. It also claims to be the smallest pub in England. Certainly it can claim to have a most hospitable landlady, a twinkling and homely interior and some delicious gravity Devenish. Dorchester itself has its bibulous and, despite its restaurant-type ambience, the Royal Oak on High West Street has some excellent handpumped Eldridge Pope. Incidentally, EP are bottling a Hardy Ale brew this month to coincide with the Hardy Festival. As these festivals seemingly occur once every ten years, this is no mere commonplace event for bottle collectors. Bottles can be ordered by post from the brewery off-licence but at vast expense.

From Dorchester you can go east to either Blandford Forum or Wimborne to sample some first-rate Hall and Woodhouse, and the Tolpuddle Arms (at Tolpuddle) is worth a stop on the way.

One could ramble on endlessly - Spetisbury, Shaftesbury, Sturminster Newton, not to mention the more urbanised areas of Weymouth, Poole and Bournemouth. When you open up the map in the local guide, a fair constellation of possibilities presents itself. You can only go yourself and trace your own route in this heavenly terrain.



HISTORY IN THE ATTIC

The Wellington Hotel, a Boddingtons pub on Regent Road, Salford, has a modern front extension which conceals the fact that it is most likely the oldest pub on the road. A recent remarkable discovery by landlord Len McMullen proves that the building was standing when areas such as Ordsall and Hanky Park were being built. When he was cleaning out the attic rooms of the pub early last month, Len uncovered a hoard of letters, bills and other documents dating from the 1840s.

The papers were mostly connected with three people: James Sidlow, an early licensee of the Wellington; James Goodier, a mill owner of Weaste, and William Rushforth, a canal boatman and carrier for James Goodier. Some of Sidlow's papers are bills for beer, beer barrels, veterinary fees and plumbing and joinery work. Many of the documents have finely engraved designs on them typical of the period. One document which may be unique is a bill from a long defunct Salford brewery - Benjamin Joule's, a family now better remembered for their famous scientist son. In common with many pub owners of that time, Sidlow shopped around for his beer and there is also a bill from John Hall, a brewer at the White Horse, Eccles.

Goodier owned the Mode Wheel wheat mills on the old Mersey and Irwell Navigation and Rushforth appears to have transferred his raw materials and products between Liverpool and Yorkshire. There is a letter postmarked 15th August, 1842, to Goodier from relatives in Dewsbury describing their fears of violence in what was probably a Chartists' demonstration. Rushforth's papers provide a record of the canals and navigations he worked between Lancashire and Yorkshire. Again, finely engraved billheads were found from such companies as the Barnsley Canal Navigation, the Aire and Calder Navigation and the Calder and Hebble Navigation, along with bills from ship's chandlers and stabling bills.

The documents are interesting in themselves but even more so as they provide a foundation for research into several aspects of commercial life in Salford at that time. We will be presenting a fuller record in the next edition of 'Salford's Pubs'.

Neil Richardson & Tony Flynn

'Salford's Pubs No. 1' is available for 60p (inc. p&p) from Tony Flynn, 18 Gilda Crescent Road, Eccles.

REAL ALE in STOCKPORT



ADSWOOD

Adswood Hotel	Adswood Lane West	Robinsons	BM, BB(E)
Cross Keys	Adswood Road	Hydes	M, B(E)

BRAMHALL

Ladybrook	Fir Road	Boddingtons	M, B(E)
Victoria	Ack Lane East	Boddingtons	M, B(E)

BREDBURY

Cow and Calf	Bents Lane	Robinsons	M, B(E)
Greyhound	Bents Lane	Robinsons	M, B(E)
Sportsman	Bents Lane	Robinsons	M, B(E)
Travellers Call	Stockport Road	Lees	M, B(E)

BRINNINGTON

Cheshire Cat	Brinnington Road	Robinsons	M, B(E)
Farmers	Brinnington Road	Boddingtons	M, B(E)
Horsfield Arms	Ashton Road	Robinsons	M, B(E)
Jack and Jill	Brinnington Road	Robinsons	M, B(E)

CHEADLE

Crown	High Street	Hydes	M, B(E)
Highgrove	Silverdale Road	Hydes	M, B(E)
Printers Arms	Stockport Road	Robinsons	BM, B(E) OT(G)
Queens Arms	Stockport Road	Robinsons	BM, B(H)
Railway Inn	Manchester Road	Boddingtons	M, B(E)
Red Lion	Stockport Road	Robinsons	BM, B(H)
Royal Oak	Stockport Road	Robinsons	BM, B, OT(H)
Star	High Street	Hydes	M, B(E)
Vine	High Street	Wilsons	M, B(E)
White Hart	High Street	Boddingtons	M, B(E)

CHEADLE HULME

Church Inn	Church Road	Robinsons	M, B(H)
Junction Hotel	Station Road	Holts	M, B(H)

DAVENPORT

Blossoms Hotel	Buxton Road	Robinsons	M, B, OT(H)
Dog and Partridge	Buxton Road	Robinsons	M, B(E)
Duke of York	Buxton Road	Robinsons	M, B(E)
Travellers Call	Buxton Road	Robinsons	M, BB(H)
Wheatsheaf	Buxton Road	Wilsons	M, B(E)

EDGELEY

Alexandra	Northgate Road	Robinsons	BM, BB(E)
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Armoury	Greek Street	Robinsons	M, B(E)
Church	Mosely Street	Robinsons	M, BB(H)
Grapes	Castle Street	Robinsons	BM, BB(H)
Greyhound	Chapel Street	Boddingtons	M, B(E)
Jolly Crofter	Castle Street	Wilsons	M, B(E)
Pineapple	Castle Street	Wilsons	M, B(H)
Plough	Shaw Heath	Wilsons	M, B(E)
Swan	Shaw Heath	Wilsons	M, B(E)
Windsor Castle	Castle Street	Wilsons	M, B(E)

GATLEY

Horse and Farrier	Altrincham Road	Hydes	M, B(E)
Prince of Wales	The Green	Hydes	M, B(E)

HAZEL GROVE

Anchor	London Road	Robinsons	BM, BB(E)
Bird in Hand	London Road	Robinsons	BM, BB(E)
Cock	London Road	Robinsons	BM, BB(E)
Crown Hotel	London Road	Robinsons	M, BB(E)
Five Ways	Macclesfield Road	Greenalls	M, B(E)
Grapes	London Road	Robinsons	BM, BB(E)
Grove Inn	London Road	Robinsons	BM, BB(E)
Rising Sun	London Road	Wilsons	M, B(E)
Royal Oak	Commercial Road	Robinsons	BM, BB(E)
Three Tuns	London Road	Robinsons	BM, BB(H)
White Hart	London Road	Robinsons	BM, BB(E)
Woodman	London Road	Robinsons	BM, BB(H)

HEATON CHAPEL

George and Dragon	Manchester Road	Boddingtons	BM, B(E)
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HEATON MERSEY

Crown	Didsbury Road	Robinsons	BM, BB(E)
Dog and Partridge	Didsbury Road	Boddingtons	M, B(E)
Griffin Hotel	Didsbury Road	Holts	M, B(H)
Moss Rose	Didsbury Road	Hydes	BM, B(E)

HEATON MOOR

Crown Hotel	Heaton Moor Road	Boddingtons	M, B(E)
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HEATON NORRIS

Bridge Inn	Georges Road	Robinsons	M, B
Club House	Didsbury Road	Boddingtons	BM, B(E)
Gardeners Arms	Heaton Lane	Robinsons	M, B(E)
Huntsman Tavern	Brinksway Road	Boddingtons	BM, B(E)
Nursery	Green Lane	Hydes	BM, B(E)

OFFERTON

Emigration	Hall Street	Robinsons	BM, BB(E)
Finger Post	Hempshaw Lane	Robinsons	BM, BB(E)
Gardeners Arms	Little Street	Boddingtons	BM, B(E)
Strawberry Gardens	Offerton Lane	Wilsons	M, B(E)
Victoria	Hall Street	Wilsons	M, B(E)
White House	Hempshaw Lane	Wilsons	M, B(E)
Wrights Arms	Marple Road	Wilsons	M, B(E)

REDDISH

Grey Horse	Broadstone Road	Boddingtons	BM, B(E)
Union Inn	Broadstone Road	Robinsons	BM, BB(E)
Unity	Houldsworth Square	Robinsons	M, B(E)

STOCKPORT

Arden Arms	Millgate	Robinsons	BM, BB(H)
Black Lion	Hillgate	Boddingtons	M, B(H)
Bridge	Chestergate	Robinsons	BM, BB(E)
Bridgewater	Chestergate	Wilsons	M, B(E)
Buck and Dog	Bridge Street	Boddingtons	M, B(H)
Comfortable Gill	King Street	Boddingtons	M, B(E)
Crown Inn	Heaton Lane	Boddingtons	M, B(H)
Flying Dutchman	Hillgate	Robinsons	BM, BB(E)
Gladstone	Hillgate	Tetley	M, B(H)
Golden Lion	Hillgate	Burtonwood	M, B(H)
Grove	Norbury Street	Wilsons	M, B(H)
Kings Head	Warren Street	Boddingtons	M, B(H)
Manchester Arms	Wellington Road South	Robinsons	BM, BB(H)
Midway	New Bridge Lane	Free (Bodd, Pol, Wil)	(H)
Nelson's Ale House	Wellington Road South	Wilsons	M, B(E)
Nicholsons Arms	Lancashire Hill	Robinsons	BM, BB(E)
Old King	Gt Portwood Street	Bass	M, B. Bass(E)
Pineapple	Didsbury Road	Robinsons	BM, BB(E)
Red Lion	High Street	Robinsons	BM, BB(E)
Rock House	Great Egerton Street	Robinsons	BM, BB(H)
Spread Eagle	Lower Hillgate	Robinsons	BM, BB(E)
Star and Garter	Hillgate	Robinsons	BM, BB(H)
Swan with Two Necks	Princess Street	Robinsons	BM, BB(H)
Three Tuns	Great Egerton Street	Robinsons	BM, BB(H)
Unity	Wellington Road South	Robinsons	BM, BB(E)
Waterloo	Waterloo Road	Robinsons	BM, BB(H)

WOODFORD

Davenport Arms	Chester Road	Robinsons	BM, BB(H)
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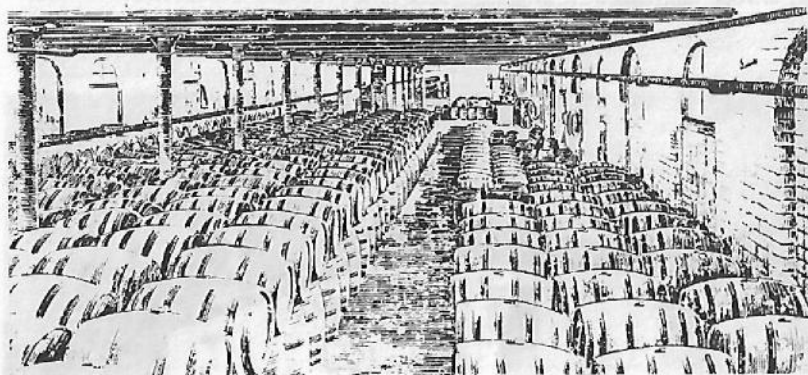


PUBS AND PLANNERS

The Planners of Salford Corporation have come to the conclusion that the old Salford pubs serve the community much better than the new buildings. They have now decided that future developments in Salford will incorporate the old locals where possible. (The crashing shut of stable doors could be heard in Little Hulton) So after the current Public Inquiry results are known on the Duke of York (York Street), the Carlton (Camp Street) and the Priory (Gardner Street), we might expect some let-up in the mindless destruction of the city's pubs.

Unfortunately, it is not all up to Salford's Planners. The Greater Manchester Council are responsible for road building, and are currently engaged in demolishing much of Cross Lane, Regent Road and Eccles New Road. Public Inquiry results are awaited on the Grey Mare and the Old Veteran on Eccles New Road.

Some pubs, once threatened, are safe, however - the Duke of York (Marlborough Road), the Dover (Fenney Street) and the Osborne (Eccles New Road). The latest news is that there is to be a Public Inquiry into the fate of the Trafford, Trafford Road, on 15th August, and it is fairly likely that the Welcome, Ordsall Lane, will close in the next two months.



STRONG ARGUMENTS

Part 1 A Question of Gravity

Whenever the strength of beer is discussed, particularly 'in camra', the OG or original gravity is frequently quoted as though it indicated the potency of a particular brew.

Whilst OG is a true measure of the amount of 'goods' used by the brewer, it does not on its own tell us how much alcohol is in the finished beer. To understand why this is so, we have to look briefly at the brewing process...

After the malt grains have been mashed and sparged and the liquor boiled with the hops, and after any addition of sugar and water has been made, the 'wort' as it is now called is cooled and the density, or specific gravity, is measured. This figure, which is the OG, tells the brewer (and the excise man!) how much dissolved maltose, sugar and other substances are contained in the wort. It is the quantity used to charge the excise duty and the one which appears in the back of the Good Beer Guide.

However, the story of brewing does not end there. Yeast is pitched into the wort and begins to convert the maltose, etc, into alcohol. Alcohol has a much lower density than wort and as more maltose is converted, the gravity of the brew gradually falls. At some stage when most of the fermentation has taken place, the beer is racked into casks and delivered to the pub cellar. After a small degree of further fermentation (conditioning) and settling, it is ready to serve.

What would we find if we were to go into the pub armed with a hydrometer to measure the gravity of the finished beer? If all the dissolved goods had been changed into alcohol then the gravity would be less than 1.000, the density of water. But in fact we would discover that the gravity was more than 1.000 and that not all the constituents of the wort had been fermented.

It is an essential part of the character of real ale and other beers that a proportion of the sugary and starchy ingredients should remain unchanged in the finished beer. These contribute to the sweetness and body of the brew and are necessary to balance the bitterness of the hops. Without such balance the beer

would taste extremely thin and 'dry'.

The actual amount of body varies from beer to beer and accounts in part for their different characteristics. The reasons for this variation are quite complex and could form the basis of a separate article. It will suffice here to say that mash temperature, the types of malt, adjuncts and sugars, the type of yeast, the degree of yeast removal and the length of conditioning time can all have an influence.

But what has all this to do with the strength of the beer? Well, the alcohol is produced only from the substances which have been fermented; those which remain unchanged to form the 'body' contribute nothing to the strength. Before going any further it would be useful to define a few terms.

OG has already been discussed. A typical OG for bitter might be 1.038. This is often written as 38, which is a handy abbreviation. The gravity of the finished beer I will call Final Gravity, or FG. This might be 1.007 for the same bitter, or 7 in shorthand form. The difference between OG and FG is known as the attenuation, which in this case would be 38 minus 7, equals 31.

Now because OG tells us how much was dissolved in the original wort, and FG how much is left, the difference or attenuation tells us how much has fermented and hence the strength. The attenuation divided by 7.46 gives the alcoholic content. In the case of the typical bitter above, this would be 4.2% by volume.

So how do we know what the FGs are, and how do different beers compare? Next month I will describe how I carried out the measurements and reveal the strengths of many local and a few not-so-local brews.

Pete Cash

WHAT'S DOING IN SOUTH MANCHESTER

The month opened with a trip to Whitbread's Cook Street Brewery. About twenty members turned up at the brewery where we were met and taken round by Mr Warton, the Assistant Brewer. Most people were impressed by what they saw. I had always imagined Cook Street to be one of the newer type 'stainless steel and ceramic tile' breweries, but no. Far from this, Cook Street is still a very old, tower-type, traditional brewery. Down in the sampling room we tasted a pin of Chesters mild. Unfortunately, due to a mix-up of dates, it had only been set up the day before and was not on the best of form, so we were told. All in all, it was very encouraging to see that Cook Street would have no problems in producing real ale by traditional methods, and we hope that they will go ahead and do so.

The July branch meeting was taken up by a discussion of the 1979 Good Beer Guide entries. Dedicated committee members spent the next two weeks staggering round various pubs and the final decisions were made at the informal meeting in Levenshulme.

That ties up July, so I'll look forward to seeing you at one, or all, of the August meetings. Cheers.

Barry Pryme

LOCAL BEER GUIDES

The are now seven local beer guides available.

REAL ALE IN HIGH PEAK AND NORTH EAST CHESHIRE -

A comprehensive guide to real ale in Marple, Hyde, Ashton, Audenshaw, Dukinfield, Stalybridge, Mossley and Denton. 10p + s.a.e.

REAL ALE IN SALFORD - A comprehensive guide to real ale in Salford, Swinton, Eccles, Worsley and Irlam. 150 pubs, maps, photographs. 25p + s.a.e.

REAL ALE IN TRAFFORD AND HULME - A comprehensive list of pubs selling real ale in Hulme, Altrincham, Sale, Stretford, Urmston, etc, with maps. 10p + s.a.e.

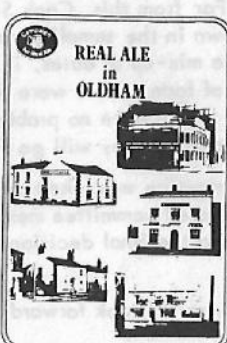
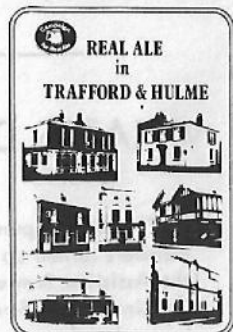
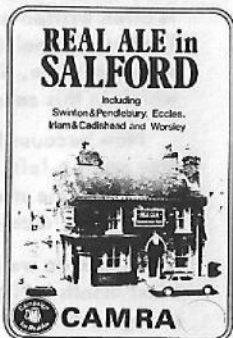
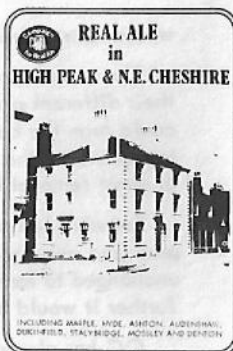
REAL ALE IN ROCHDALE - A comprehensive list of pubs selling real ale in Rochdale, Heywood, Milnrow, Littleborough and Middleton. 10p + s.a.e.

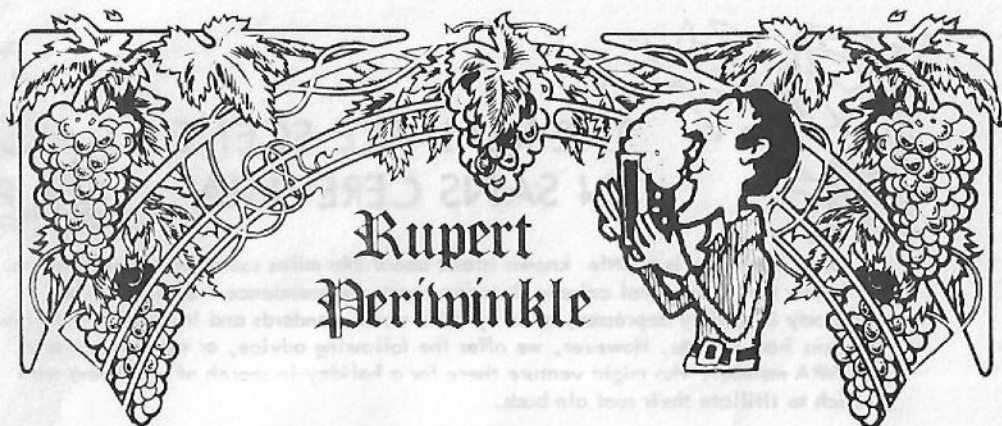
REAL ALE IN OLDHAM - A comprehensive list of pubs selling real ale in Oldham, Failsworth, Royton, Chadderton, Saddleworth, Shaw, etc. 10p + s.a.e.

REAL ALE IN MANCHESTER CENTRAL - A comprehensive guide to real ale within 1 mile of St Peter's Square. Over 100 pubs, map, and over 50 photographs. 20p + s.a.e.

REAL ALE IN BURY - A comprehensive guide to real ale in Bury, Ramsbottom, Radcliffe, Tottington, Whitefield and Prestwich. 10p + s.a.e.

All the above publications are available from Roger Hall, 123 Hill Lane, Blackley, Manchester, who would like to hear from readers of any changes in the lists so that they can be kept up to date.





Events happen with such rapidity that it's difficult to know where to start. Reading about Barry Prime's unsuccessful search for malt in Malta, I met Ag and Alistair who had returned from an equally abortive trip to Scunthorpe. As we waited in the Cuckolds Arms for Tish and Fiona, we discussed the latest changes in the campaign. What with Jimmy Slyme jacking it in and taking up brewing and DemysRoussos taking up the mantle of supreme responsibility as our glorious leader, even Boddington and the noble Robin have got a piece of the action by joining the National Executive to replace Slyme and Wadworth the dog.

Tish soon dragged the conversation down to the level of the sordid by relating some defamatory gossip she picked up in the gutter rag she takes. According to Tish a god almighty row had broken out at HQ about payments to one Mrs Pepper. Apparently our leaders had decided to give an honorarium to the aforementioned person for her work in organising a raffle which raised £15,000 for the movement. This doesn't seem to have appeared in the accounts. Jimmy Slyme wanted to chuck the good sergeant off the NE for doing sweet FA and Brian Sheridan, described as a drunk, is trying to organise an EGM to have our Barry deposed. How much truth there can be in these accusations I don't know, but it would be interesting to know what Demys and the noble Robin think.

On a more encouraging note, I'm pleased to see that the local small brewers are emulating the discriminating employment practices of their larger brethren. Cobblers had agreed to employ as assistant brewer one of the more prominent of the Smarmford and Slutch members. This unsuspecting fellow gave up his insecure job with a large oil company and turned up to see David Cobbler at the brewery. Such was the perspicacity and astuteness of Mr Cobbler that he noted his new employee's total lack of aptitude for brewing within ten minutes and suggested that he should try his hand at selling. It was evident after a couple of hours that he wasn't cut out for that either and was dismissed by Cobblers with 50p expenses. It is worth bearing in mind that the fact that Cobbler's brother had been made redundant by Boringsods brewery and wanted a job had absolutely nothing to do with the decision in any shape or form at all. It was a commercial decision, made in the light of a rational assessment of an employee's abilities by a dedicated and caring employer.



THE REAL ALE SCENE IN SANS CEREVISIA



Sans Cerevisia is a little known island about 240 miles south west of the Azores. A former Portuguese penal colony, it today boasts independence - of a sort. The economy is terribly depressed, even by third world standards and it receives very few visitors from outside. However, we offer the following advice, or warning, to any CAMRA members who might venture there for a holiday in search of new beers with which to titillate their real ale buds.

The island does not receive a mention in Michael Jackson's 'Good Beer Guide of the World'. This is probably due in part to its extreme obscurity and in the remainder to the fact that it is well nigh impossible to find a drink even vaguely resembling beer.

For serious night time drinking the local Sans Cerevisian brew 'Huano' is probably the best bet, being marginally less revolting than the rest. The precise formulation is a closely guarded secret, but it owes its essential characteristic to the one commodity which the island has in abundance: sea birds, or rather their droppings.

The whole of the former fortress prison has been converted into a gigantic gull farm-cum-brewery. The birds are encouraged to nest in the ramparts of the fort, which makes the daily collection of droppings a simple task. These are boiled with spring water and a handful of seaweed is thrown in to add bite and assist in clarification. The rich extract is augmented with sugar from the local plantation and fermentation is started by adding the juice of an over-ripe coconut. Fermentation complete, the brew is racked into open gourds about two pints in capacity, which serve both as storage and drinking vessels. As may be imagined, this can be a somewhat hit-and-miss process, especially in an equatorial climate, but it does lend a certain unpredictable quality to the brew which is so loved by the cognoscenti.

It may not compare with Boddies or Holts, but it is served without top pressure and at only 2½p a gourd it represents good value. At least it's a quart!

CAMRA BRANCH DIARY

CAMRAMBLES

26th August: Hope, meet in village centre between 11.00 and 11.30am

Contact: Ian McDermot 775 2601 ex3579

TRAFFORD AND HULME

Branch Meeting: Thurs Aug 17th, 8.00pm. Malt Shovels, Stamford Street, Altrincham.

Social: Thurs Aug 24th, 8.00pm. Stamford Arms, Bowdon.

Coach Trip: Sat 16th Sept to Castle Donnington (lunch), Nottingham (evening).

See 'What's Doing in Trafford and Hulme'.

Branch Meeting: Thurs Sept 21st, 8.00pm. Railway, Ashley Road, Hale. Speaker

Chris Hutt, Executive Director of CAMRA Investments Ltd.

Contact: Mick Rottenbury 969 7013 (home)

SOUTH MANCHESTER

Branch Meeting: Thurs Aug 10th, 8.00pm. Southern Hotel, Chorlton.

Social: Weds 16th Aug, 8.00pm. Forrester's Arms, Openshaw.

Pub Crawl: Weds 23 Aug. White Hart, Cheadle, 7.30pm; Vine, Cheadle, 8.30pm

Social: Thurs 7th Sept, 8.00pm. Blossoms Hotel, Stockport.

Branch Meeting: Thurs 14th Sept, 8.00pm. Gateway Hotel, Parrswood. Guest

Speaker - Mr Cole, Head Brewer from J W Lees Brewery

Contact: Barry Pryme: 061-225 4949

NORTH MANCHESTER

Social/Committee Meeting: Weds 9th Aug, 8.00pm. Blue Bell, Moston Lane

Branch Meeting: Weds 16th Aug, 8.00pm. Unicorn, Church Street, Manchester.

Speaker from Bass-Charrington.

Pub Crawl: Weds 7th Sept. Pendlebury. 7.00 Oddfellows, 8.30 Newmarket.

Social/Committee Meeting: Weds 14th Sept, 8.00pm. Cross Keys, Church Rd, Eccles.

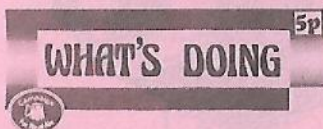
Branch Meeting: Weds 21st Sept, 8.00pm. Britannia, Robert Street, Newton Heath.

Contact: Robin Bence 434 4051 (home) 236 4571 (work)

HIGH PEAK AND NORTH EAST CHESHIRE

Branch Meeting: 16th Aug: Royal Oak, High Lane, 8.30pm

Contact: Tom Lord 061-427 7099



Editor: Neil Richardson, 51 Lime Street,
Farnworth, Bolton.

Subscriptions: £1 for 6 issues from Roger
Hall, 123 Hill Lane, Blackley, Manchester.

COPYDATE for the September edition is 31 August

CAMRA

Camra is a national consumer organisation concerned with maintaining the choice of beer and preserving the variety of pubs throughout the country. Until recently takeovers by the six major brewing companies resulted in the closure of local breweries and the loss of many draught beers. The threat is still there but as a result of Camra's efforts many pubs have gone back to serving cask-conditioned beer, and the big brewers are slowly realising that there is a demand for good beer in traditional pub surroundings.

If you want to preserve your right to choose what you drink fill in the membership form below. 'What's Brewing' is the Campaign's newspaper, sent free to members every month, and keeps them in touch with news and events throughout the country.

Application for membership

I/We wish to become a member(s) of the Campaign for Real Ale Limited. I/We agree to abide by the Memorandum and Articles of Association of the campaign.

I enclose £4 (£6 Overseas) for full membership ☐

We enclose £5 for husband and wife membership ☐

Application for Associateship

I wish to become an Associate of CAMRA Ltd.

I agree to abide by the aims of the organisation and enclose my fee of £1 ☐

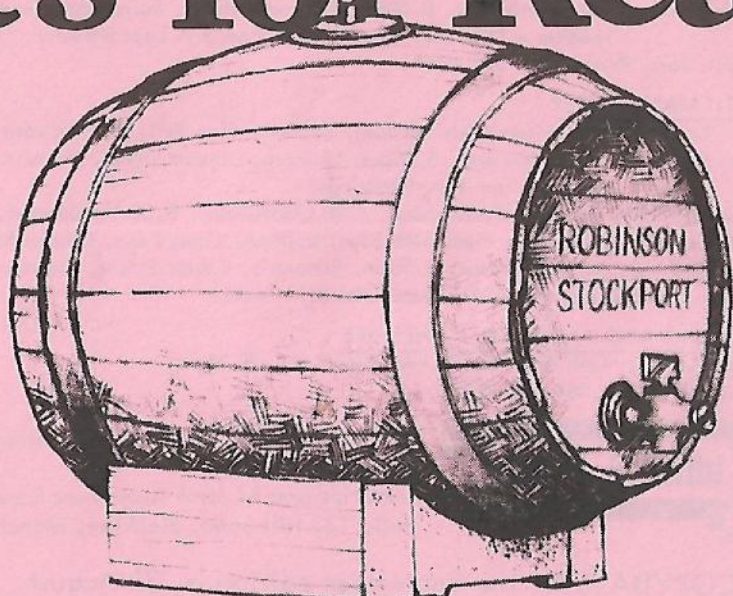
FULL NAME (Block capitals)

FULL POSTAL ADDRESS (Block capitals)

SIGNATURE..... DATE.....

Cheques should be made payable to Campaign for Real Ale Limited. Applications should be sent to Membership, CAMRA, 34 Alma Road, St Albans, Herts. AL1 3BW.

It's for Real



We, at Robinson's, think that what matters most about beer is its flavour. That's why we are still brewing beer the same way that we did a hundred years ago. Natural ingredients, the same time-honoured brewing ways, even on the same site — not many can say that!

And you can buy at least one, usually two and sometimes more of the traditional Ales listed here in any Robinson's pub within 100 miles of Stockport. Not many can make that sort of claim either.

Now you can have Real Ale at home for parties or just for your own enjoyment. Available in Firkins and Pins*, complete with tap, stillage and detailed instructions. You can order

from any Robinson's On or Off-Licence or Unicorn Wine Shops.

Always available from Unicorn Wine.

Old Tom Ale
Best Bitter Ale
Bitter Ale*
Best Mild Ale



Lower Hillgate, Stockport, (just by the Brewery) 061 480 6571. And its the cheapest way of buying beer. A little more trouble perhaps but we think you will agree with us that it is worth it.

There are deposits on the casks, stillages and taps, returnable in full when you bring them back. You can borrow glasses, paying only for those you break or fail to return providing you also make appropriate purchases of items to fill them.

We strongly recommend that you place your order as soon as possible for Christmas or New Year use.

It's Robinson's . . . for Real.

*Bitter Ale not available in Pins.

**When you buy any of these Robinson's Ales,
you are buying Traditional Draught Beer
-at its very best.**