

30p

What's Doing

FEBRUARY 2004



The Manchester Beer Drinker's Monthly Magazine

LEES LAND MILLSTONE

Lees Brewery have added the Millstone Hotel on Thomas Street, Manchester city centre, to their tied estate. The building has been decorated in the brewery's livery and good quality Lees bitter and GB mild are available on handpull. Nothing has changed inside, so the Millstone still has its 'local feel.'

Lees are now back up to three city centre pubs. The new acquisition replaces the John Willie Lees in the recently demolished half of the Arndale Centre, which was noted for its 'on-board ship experience' and porthole windows. The Millstone is also a real ale gain, as the pub's previous owners only had the proper stuff now and then.



Andy and Lynn welcome you to

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12 noon - 10.30pm Sunday

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

Cask

Neil Worthington

Another new bar has opened in the Castlefield area. This time, though, cask ale is on offer and just to prove the point, it's called Cask. The premises are at 29 Liverpool Road, on the corner of Barton Street and just across the road from Upper Campfield Market, erstwhile venue of the National Winter Ales Festival.

Cask is a new venture, created out of a building that had stood derelict for many years. It's Grade Two listed on account of its fine brickwork (Flemish bond, apparently). The interior is open, airy and light, with pale wood laminate flooring. There's a small beer garden at the back, in an enclosed yard.

A brewery loan means that, for now, the ale range is a little predictable: John Smiths bitter plus a guest from the brewery's approved list (Charles Wells Bombardier on a recent visit), both at £2 a pint. John Smiths bitter may be replaced soon by the same brewer's Magnet, a rather more flavoursome drink. In the longer term, it is hoped beers from local microbrewers will be featured.

Landlord Rob once worked at the Sandbar on Grosvenor Street, and his business partner is still involved with Morgen Rot Chevalier, the noted beer importers. Not surprisingly, foreign beers feature largely: German and Belgian bottles, plus De Koninck Antoon Blond, Dentergem Wit and Krombacher on draught. There is also a respectable range of wines.

Opening hours are a little haphazard as the pub finds its feet, but should be 12.00 noon to 11.00pm Mondays to Fridays, and 4.00pm to 11.00pm on Saturdays. The pub is closed on Sundays until the weather improves. Food is limited to lunchtime sandwiches, Mondays to Fridays.

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

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

Pub gone

The Waggon and Horses (Tetley) on the corner of Liverpool Road and New Lane, Peel Green, was demolished in November 2003. The pub was a landmark, but sadly run down and it hadn't sold real ale for years.

Boggart Bulletin

Moston's own brewery has confirmed that a barrel of the 14% Rocket Fuel reached a lucky watering hole over the festive season. More was planned, but the Boggart and Harry the Elf were too busy getting a new pale ale ready. This 3.9% beer is called Traggob. (Think about it.) There will also be a new 4.5% 'dark one', as yet unnamed.



Marble Award

The Marble Brewery, based in the Marble Arch pub on Rochdale Road, has achieved the distinction of having all of its four pubs in the 2004 Good Beer Guide. These are the Marble Arch and the Knott in Manchester, plus the Bar and the Marble Beer House in Chorlton-cum-Hardy. CAMRA branches will present an award at the brewery on Tuesday, 24th February, starting about 7.30pm.

Wigan in brief

Dave White

The **Victoria Hotel** on Wallgate could soon be restored to something like its former glory. The pub will close for three weeks while the bar is improved, with bedrooms to follow later in the year. The Vic, which has looked decidedly ragged in recent years, is having a quarter of a million pounds spent on it, according to the local press, and the emphasis will be on real ales when the bar reopens. This part of town is a bit of a dead hole for decent pubs, with only the nearby **Swan & Railway** worth missing a train for. So here's hoping.



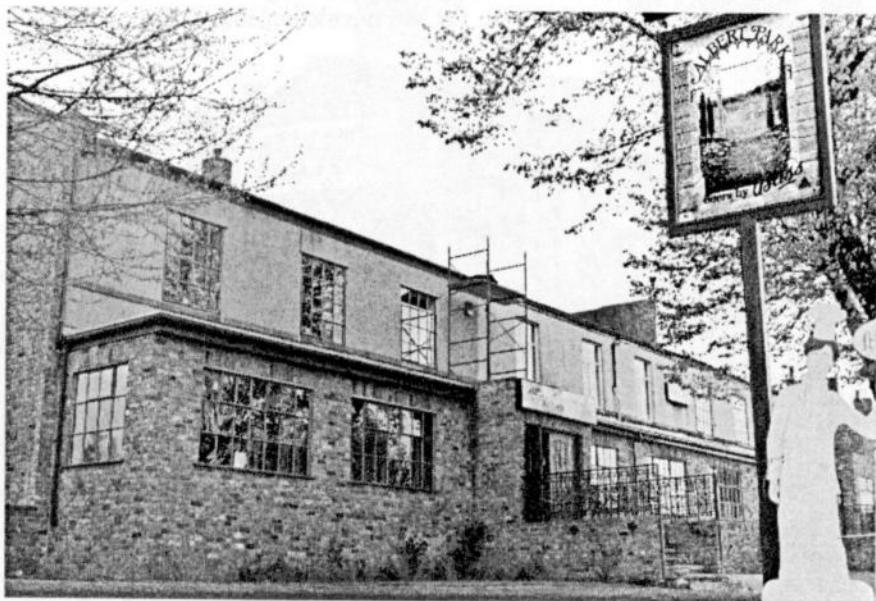
Last month I reported that the **Kirkless Hall Inn** had been closed when I passed by. Fellow Wigan CAMRA member Valerie Hollows had more luck getting in and informs me that the pub still offers a guest ale, though the rest of the beers in this Burtonwood pub would appear to be keg.

In the Club

The Ellesmere Bowling, Tennis, Croquet & Sports Social Club (rear of Cock Hotel, Walkden) has had a change of beers. The Hydes range has been replaced by J W Lees. The Theakstons Traditional Bitter has gone, but weekly guest beers continue to be available. A few years ago, the club was voted Greater Manchester Club of the Year.

Broughton

The **Albert Park** on Great Clowes Street was closed and boarded before Christmas. There are now very few pubs in Broughton. There's the **Dover**, just behind the Albert Park, a cluster of three (**Carlton**, **Prince of Wales** and **Bridge**) at the other end of Camp Street, the **Star** and the **Horseshoe** on Back Hope Street and the **Church** on Hilton Street.



Apart from these, there's nothing. A far cry from the days when Broughton could host two or three different pub crawls, taking in



gems like the **Sun**, the **Papermakers Arms** and the **Post Office**. The **Albert Park** may not have been the most traditional pub in the world, but its demise is just one more step on a journey which may soon mean that no inner city pubs remain.

Cafe moves

The **Yadgar** has moved from its cramped, wedge-shaped premises on High Street to Thomas Street, near the Millstone. The **Kabana**, which used to be next to the Millstone, moved some time ago to the corner of Back Turner Street and John Street, behind the **Al Faisal**.



The **Cafe Yaqub**, which formerly occupied these premises, moved into the **Lahore** on Union Street and then closed. The **Shalimar**, which was once on Back Turner Street and is now on High Street, has been refurbished, but is still a long way off being posh.

Burtonwood

The Burtonwood PubCo has unveiled its guest beers for the year. Two guests are now available to the company's tenants, one on a quarterly basis and one monthly.

Quarterly:

Jan-Mar: Moorhouses Black Cat
Lightning

April-June: Wadworth 6X

July-Sept: Hop Back Summer

Oct-Dec: Brains Rev Jones

Monthly:

Feb: Jennings Snecklifter

Mar: Coachhouse Cromwells

April: Belhaven 70/-

May: Batemans Dark Mild

June: Yorkshire Terrier

July: Hardy Hansons Ye Old Trip

Aug: Nimmos XXXX

Sept: Lees Dambuster

Oct: Everards Original

Nov: Archers SSB

Dec: A beer from the above list voted

for by participating licensees



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Entertainment = Bad Back (Rock/Blues)

FRIDAY 5th MARCH

12 till 3pm (£1.00) and 5.30pm till 11pm (£2.50)

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SATURDAY 6th MARCH

12 till 4pm (£2.00) and 7pm till 11pm (£2.00)

Entertainment at Lunch (12 to 4pm) =

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Entertainment at Night (7pm to 11pm) = Deja Voo Doo

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Smithfield festivals

The Lancashire Beer Festival and the Winter Beer Festival at the Smithfield on Swan Street, in Manchester's Northern Quarter, were both extremely successful.

The Winter Festival offered real ales from 35 breweries, from the Orkneys to Somerset. The pub was packed and Jenny and her staff seemed to be working non-stop. All the beers (I tried them all) were in first class condition and I was particularly pleased to see Remergence Ale from the original Three Tuns Brewery in Shropshire.



The Smithfield has had a chequered past. I remember way back when it was a Greenall Whitley pub. It was a rough place, with psychopathic customers! In more recent times, the Smithfield was transformed by Alison Philpot. The present licensee, Jennifer Poole, thoroughly deserves her CAMRA award.

Little known fact: The Smithfield once had a piano and that same piano is now in the Hare & Hounds on Shudehill.

Manchester mania

In the January edition of CAMRA's *What's Brewing* newspaper, I came across the following statement: 'Manchester has consolidated its reputation as Britain's microbrewery capital following the opening of its 15th independent microbrewery.'

For many years, Manchester has been claiming towns outside its boundaries, and to add to the confusion we have the 'phoney' county of Greater Manchester. The city has its limits, like everywhere else in the country.

So where, in fact, are these 15 microbreweries? Bank Top is in Bolton, Leyden in Bury, Lowes Arms in Denton, McGuinness and Pictish in Rochdale, Millstone in Mossley, Phoenix in Heywood, and Ramsbottom Brewery in Ramsbottom. Forget Greater Manchester - all these are in Lancashire. Bazens' and Facers of Salford are also in Lancashire. Shaws of Dukinfield is in Cheshire and Saddleworth is in the West Riding of Yorkshire.

Manchester does have the Marble Brewery, which brews for the Marble Arch and two outlets in Chorlton cum Hardy, the Bar and the Marble Beer House. Further north, there is the Boggart Hole Clough Brewery. The city has some long-established brewing companies - Boddingtons, Holts and Hydes - but not Lees, which is in Middleton Junction, Lancashire.

How many microbreweries are there really in Manchester? Certainly not fifteen!

Salford Brewery Syndicate

Bazens' Zodiac beers come to an end with the appearance of **Riverside** (Aquarius - 4.5%) early this month. Future seasonals will last for two months each, based on a theme yet to be decided. There is an addition at the top of the range, with **eXSB** at 5.5%.

Some of the award winning **Black Pig Mild** has found its way to a beer festival in Helsinki. Apologies for last month's error - it is of course **Knoll** Street Porter (Knowles Porter was an earlier version brewed at Agecroft).

Facers' have a new beer in the 'English Literature' theme; **Prancing Pony** is 3.9%, very pale with 100% Halcyon malt and high alpha Galena hops. The Prancing Pony is the name of the inn in Bree (Lord of the Rings), where the hobbits first met Aragorn.

Taylors

Timothy Taylors have stopped brewing their Porter. This was believed to have been a blend of two of their other beers, but the brewery's new racking line no longer permits this.

Another Marble Arch

One of Salford's old pubs, the Corporation (ex-Wilsons) at the top of Cross Lane, has become the Marble Arch. However, before drinkers get too excited, it should be pointed out that the place hasn't functioned as a pub for a few years, and is now an Indian Restaurant and takeaway.

Session in the Hare & Hounds

Dave Hallows

The Hare & Hounds on Shudehill is a fine example of an old fashioned Manchester pub with a welcoming atmosphere. I went on a Friday night at 9.00pm to take in one of the few folk clubs left in the city centre - the Full Circle Folk Club, led with vigour by Kevin Tapey.

First though, the beer of the night. Good quality Holts bitter is always on, but I stayed with the Tetley bitter. The Hare & Hounds is listed in the Good Beer Guide and serves a fine pint of this national brew from Carlsberg-Tetley, the Leeds based giant. It was amber, dry, with a very tasty bitterness along with citrus fruits. Microbreweries produce exceptional beer, but there is still a place for the nationals, which brew in massive quantities and are popular with the general public.

The Hare & Hounds is a three-roomed, Grade II listed building with original tiling, mahogany and leaded glass. The folk club meets upstairs in the comfortable function room every Friday night. It was singer's night, headed by Kevin and Steve, singer-songwriter Dave Edwards and a superb violinist named Terence, among others. The room was packed with a polite and appreciative audience. Aided by copious quantities of Tetley bitter, it was one of the best evenings out I've had in a long time.

The musical theme continues on Wednesday and Sunday evenings with a sing-song at the piano by the bar. Entrance to the Folk Club is free on singer's night, otherwise it is usually £3 when there is a paid act on. The next date is February 20th, when Jim Schofield & Bonz are due to appear.



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Trotter's Independent Trophies

The second annual TIT Awards feature some new categories...

Best CAMRA Beer Festival

1st: Fleetwood Beer Festival

Joint 2nd: Liverpool Beer Festival &
Southport Beer Festival

Best Non-CAMRA Beer Festival

Howcroft Beer Festival, Bolton

Best Mild

Cains Mild

Best Bitter

Phoenix Arizona

Best Brewery Trip or Social

Salford Brewery Syndicate (North
Manchester branch)

Runner up: Sheffield Crawl (the thank-
you social for Accrington Beer Festival
staff)

Most overpriced pub

Rain Bar (J W Lees)

Best Pub Refurbishment

Spread Eagle, Kearsley, Bolton

Best Bottled Beer

Uncle Sam's Bitter, Cropton

Best Pub Animal

Fang, at the Crescent, Salford



Hydes4X

Pete Cash

The future of this 6.8% strong ale is in doubt, according to CAMRA's Stuart Ballentyne. Sales have fallen to such a level that it is becoming uneconomical to brew it. The beer is currently on special offer to the free trade - 'Buy one, get one free' - just mention Paul Jeffries' conversation with Stuart on 16th December.

I was just thinking that I hadn't seen it on sale anywhere for a few years when I entered the Crescent after spending a cold day in the Derbyshire hills, and there it was! The first pint soon warmed me up (it tasted more like 7.5%) and I wanted more, but at this strength it isn't a quaffing beer. I discovered that it makes an excellent 'split' with the Bazens' Black Pig Mild, which is a regular beer in the Salford pub.

It would be a shame if 4X, which goes a long way back, were to disappear. We should all drink more of it - it really is quite delicious.

More Choice for Patricroft *Pete Cash*

When I first started visiting Peel Green and Patricroft in the late sixties, you could sample a good selection of real ales along the A57 without ever reaching Eccles.

The **Unicorn** had Wilsons and Draught Bass, there was Tetleys at the **Waggon & Horses** and Holts at the **Grapes**. Opposite the Grapes was an off licence selling draught Hydes, and there were two more Holts off licences before you got to the Boddingtons at the **Packet House**.

Across the canal were Tetleys at the **Spinners Arms** and Greenalls at the **Oddfellows Arms**, with Holts at the **Bird in Hand**, Stanley and Bridgewater. A short diversion found Boddingtons at the **Red Lion** and **Queens Arms**. Back on the A57, the **Golden Cross** had Holts, the **Black Boy** and the **Diamond XX** were Wilsons and the newly built **Ellesmere** (1966) had Boddingtons.



In January 2003, apart from the surviving Holts pubs and with the notable exception of the new cask Boddingtons at the **Queens Arms**, real ale has all but disappeared. Signs outside the **Packet House, Spinners** (now Burtonwood) and **Oddfellows** would have you believe they still sell it, but a quick look inside leads to disappointment. The **Waggon** and the **Golden Cross** have closed and after a spell of real Banks's Bitter at the **Black Boy**, this too went brewery conditioned.

The good news is that the recently refurbished **Ellesmere** (*see last month*) is to feature real ale again. Hosts Steve and Vicky have promised to bring back the handpumps. New beer lines were installed in January and it is expected that by May or June there will be one regular and one changing guest cask ale. The



regular will most probably be the new Boddingtons bitter, which is appropriate for an ex-Boddingtons pub which still has the Boddies barrel and bees logo etched into some of the windows.



I remember going to this pub on its first day. The old pub (*above*) occupied the car park area close to the road and closed after the lunchtime session. The new one opened its doors at 5.30pm and I was part of a darts team from the White Horse in Swinton. The landlord there, Fred Paget, was friendly with the licensee of the Ellesmere and had arranged a special opening night match. The beer must have been good because I can't remember who won!

Holts briefly

This year's **Pubs Week** is from 21st to 28th February and Holts will be entering into the spirit of the event by putting up posters and distributing a large quantity of beermats around their tied and free trade outlets.



The last batch of **Patersons** was about to be brewed as WD went to press. It will be replaced by a new brew of last year's seasonal, **Thunderholt**.

stewart@revell62.freerve.co.uk

Contributors to this issue: Roger Hall, Pete Cash, Sean Kilgariff, Paul Warbrick, Dave Hallows, Neil Worthington, Dave White, Stewart Revell, Brian Gleave

A Big Day Out

On 11th January, Paul Warbrick joined colleagues who worked at the Southport Beer Festival for their Festival Social...

After the coach picked me up at Preston we headed for Little Eccleston and the **Hart Brewery**, situated at the rear of the **Cartford Hotel**. After a drink in the pub (Archers Hagley Hall), the Sandgrunder Beer of the Festival Award was presented to the brewery for the 4.8% Valediction. In the brewery, we sampled Maysons Premier, a nice 4% session beer.

Next, it was over to Chipping and the **Sun Inn**, reputedly a haunted pub in a prize-winning village. We sat by the roaring fire in the lounge and sampled Black Sheep Best Bitter, which was OK. Other beers available were Boddies, Flowers IPA and Theakstons mild.

Back on the charabanc and on to Mitton, right in the heart of the Ribblesdale valley, where we had a late lunch stop at the **Aspinall Arms**, a typical country pub. The landlord is also the chef and he is building a reputation for good food and ale. I had the excellent roast beef and Yorkshire pudding and my choice of the guest beers was Copper Dragon from the Skipton Brewery. Others available included Phoenix Thirsty Moon and Snowbound.

It was dark and damp as we made our way to Whalley for the first of two unscheduled stops. The **Dog Inn**, right in the centre of the village, had two guest beers from Highgate, Special Bitter and Saddlers Best Bitter; Pedigree and Morland Original Bitter were also on.

Next, the **Royal Hotel** on Station Road at Great Harwood, the home of the Red Rose Brewery. Brewer Peter Booth took some of the party down to the cellar to see the brewery plant. Out of the six house beers on handpump, I sampled Bowley Best (3.7%), a mid-brown, slightly tangy beer, and Old Ben. The others were Cold Turkey, Old Demdyke, 34th Street and Old Rum. I was tempted to try the Hart Dish Debbie, but we still had another pub to visit.

This was the Grade II listed **Victoria Hotel** on St Johns Street, Great Harwood. It is a gem of a pub, with the main bar area decorated with cream and green art nouveau tiling and four other rooms, including a cosy parlour. The blackboard beside the bar listed five real ales: I tried the Bowland Monk and then the Phoenix White Monk, and both were in good condition.

After six pubs and two breweries, it was back to Preston, where I managed to get a train back to Manchester at 10.30pm. It was a long day out and a memorable trip.

Letters

Topless barmaids

Sir - The reference to topless barmaids in Bolton's **Millstone** in 1996 (*WD last month*) brought back memories of enjoyable nights that could be had in Atherton town centre at around the same time. We would get the train from Swinton and begin in the **Atherton Arms** (Holts), the spacious former Labour Club that had the attraction of a full size snooker table in the vault.

Then it was over to the delights of the **Kings Head**. Now it is part of the Last Orders chain, but back then it was a garish 'fun' pub, keg only, but with partially clad serving wenches on Wednesday nights. So we would risk quick halves for an eyeful.



I recall taking a work colleague from the other side of town on one occasion who, I suspect, didn't believe my tales of such debauchery out in the sticks. He was certainly convinced as a shapely blonde turned and asked what he would like.

Anyhow, we would finish our trip to 'Bent' (or is it 'Bongs?') with the short walk over the road and down a ginnel to Moorhouse's **Pendle Witch**.

Unfortunately the last train back to Swinton was, and still is, at 22.34, so it usually meant a sprint back to the station to catch last orders in the **Weavers Arms**. What an anticlimax that was.

Dave Crookell

PS. In addition to the Millstone and the Kings Head, topless barmaids were also to be found in the **Cattle Market**, Cross Lane, Salford, and the **Miners Arms**, Manchester Road, Astley. I don't have first hand experience of the Miners; I just spotted a sign in the window.

Hen & Chicks

Sir - With regard to Dave Crookell's comments about the pricing policy at the Hen & Chickens in his About Bolton article (*WD Jan*). It is obvious that Mr Crookell doesn't frequent the Hen & Chickens on a regular basis, otherwise he would have known the prices of the guest beers. The maximum price for any beer above 4.5% is £2.10.

Also, the Davenports Bitter, which he declined, is brewed by Highgate Brewery and is worth sampling.

Angry Albert and the staff of the Hen & Chickens, Bolton

Breweriana Day

Sir - Many thanks to all who advertised, donated or turned up at the Breweriana Day in December. £310 was raised and forwarded to the Manchester Children's Hospital.

The 2004 Breweriana Day is on 11th December, 12 noon start. The venue is again the Crescent, Salford. Donations of brewery related items are wanted. Contact Graham Lawley on 01743 850821.

Happy supping all.

Alan T Garner

Rose & Crown: The New Era

Dave Hallows

The Rose & Crown on Manchester Old Road, Bury, continues to improve under the guidance of Ken and Samantha Sumner. The big surprise was that there were seven real ales on my last visit.

Caledonian Deuchars IPA,
Thwaites Good Elf,
Camerons St Nicholas Ale,
Archers Blackjack Porter,
Greene King IPA, Youngs
Winter Warmer and
Jennings Cumberland Ale
were on offer. I tried Good
Elf and found it of good
quality.

The new tenants have tastefully redecorated, without making major changes. Subtle shades of green, blue, red and cream adorn various walls in the five drinking areas and the windows have new, classy drapes. It's the best redecoration I've seen anywhere for years!



Part 31: Cider Making (conclusion)

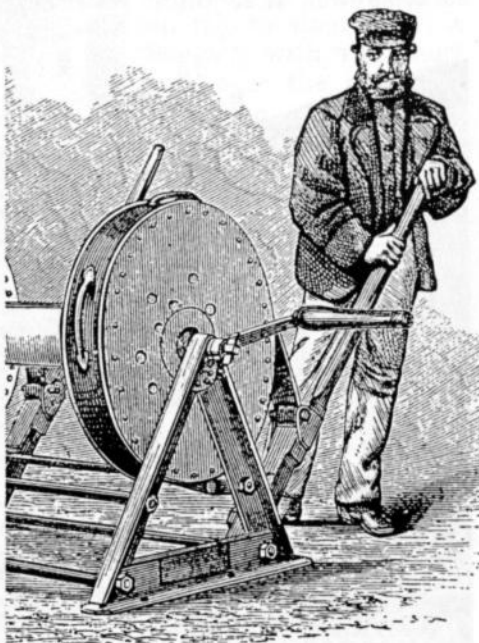
All apples for 2003 have now been converted to juice, most of which has been started fermenting with Champagne yeast. Three single variety ciders will be produced. I may carry out some tasting and blending tests with the matured products, but that is some time off. For now, the table below shows the relevant figures for this year's crop.

<i>Apple Variety</i>	<i>Weight (pounds)</i>	<i>Juice Volume (gallons)</i>	<i>S.Gravity</i>
Bulmer's Norman	110	8.3	1.042
Bloody Turk	37	2.7	1.044
Unknown Variety	282	21.4	1.055
TOTALS	429	32.4	1.051aver.

The first two juices had an alcohol potential of only 5.6 to 5.8%, so sugar was added to give a starting gravity of 1.060, equivalent to 8.1%. The third juice was sufficiently strong to give 7.5%, so no additions were made.

Because there was so much juice available from the third type of apple, I decided not to turn **all** of it into Cider. Three and a quarter gallons were stored in plastic containers in the freezer (which by now also contained food again!). Some of this juice will be blended with next year's elderberry juice and fermented into wine. Elderberries are low in both natural sugars and acids, but rich in flavour, colour and tannin and are thus perfectly complemented by apple juice.

My other idea is to blend the rest of the apple juice back into some of the finished cider. All ciders, where a vigorous strain of yeast was used, would, if left to themselves, end up as very dry. This suits my particular taste, but many people prefer a sweeter product. Practically



all of the natural sugars in apple juice are fermentable (unlike beer worts, which contain higher molecular weight carbohydrates giving sweetness and body to the finished beer), so to get a sweet cider some intervention is necessary. Jo Deal, in *Making Cider*, recommends racking off the yeast sediment when the gravity reaches 1.020, adding Campden tablets to deactivate the yeast, then racking several times more to obtain a sweet but admittedly lifeless product. The alcohol would be only about 5.5%.

'Farmhouse' ciders rely on the natural wild yeasts present on the apple skins. These are not as vigorous as a commercial wine yeast, nor do they have the same alcohol tolerance, so fermentation can often stop before all the sugars have been converted, resulting in a sweet or medium cider. Whilst no doubt superb ciders are produced in this way, to my mind it is a bit 'hit and miss' for the amateur at home. When using a yeast such as Champagne, it may be possible to monitor the gravity of the fermenting cider and drink it when it is between 1.020 and 1.005. It would be very cloudy with active yeast in suspension and the drinking season could be limited to just a few days, since these commercial yeasts are so powerful. Some writers have suggested adding sugar or artificial sweeteners to dry ciders just before drinking. It struck me that a more natural way of doing this, having produced a clear, stable, dry cider, would be to blend in a portion of sweet, unfermented apple juice. By trying and tasting different blends, it should be possible to produce a range from medium-dry to sweet.

It will be some time before I can put this to the test. By mid-January the fermentations had slowed and the gravities had fallen to 1.001, 0.999 and 1.003. The last (unknown variety) was still very cloudy, but the Bloody Turk had fallen to a delightfully clear rose. In a few weeks I shall rack them off the yeast deposits, then mature them for several months, as is normal with cider.

Next time - Beer from the 2003 hop harvest.



Rupert

'You'll end up in limboland like that Killjoy-Sick fellow, if you're not careful, going on like that.' Fiona was late and we had to explain to her that we were discussing, not how some Arab regimes treat some of their citizens, but how Josiah Drab treats its tavernkeepers.

Ophelia had been arguing that it was all very well letting them drink as much as they want, but that this didn't really address the miserable remuneration and in addition led to problems of alcoholism and bizarre conduct.

I wondered whether Perry Drab talked to staff through an office window as his father and grandfather had done, or whether he was more enlightened. Bunty, who doesn't normally carry a torch for communism, thought it disgraceful that Drabs would not talk to the National Union of Managers and Barpersons, to which 70% of their staff belonged, and which was trying to negotiate conditions of employment more in keeping with the twenty-first century than the nineteenth.

I had always thought that the profitability of the Drabs empire was a result of thoughtful investment, sensible asset management and a reputation for quality

which obviated the need for expensive advertising.

It came as a rude awakening to realise that their success may be entirely due to an older tradition, the capitalist exploitation of labour. It may be that, if they can't accept the new order of things, they'll call it a day and sell out to Globofizz. Then what would happen to their tavernkeepers? On the scrap heap, that's what. Perhaps they should think themselves lucky working for a local brewer who really cares about its beer and pubs and treats its staff like children.

News from Scousely. Bogbrush has retired from his role as indoctrinator of young minds. He's broke, so all contributions would be gratefully received. He'll also have time on his hands, so he can pick up his old career as ale hack.

It's a long time since WD has published one of his lengthy epistles in tortured prose, bemoaning the passing of some institution or other.

I look forward to Eddy Nestfeather appointing Bogbrush as official Scousely correspondent to keep WD readers reliably informed as to what's happening at the other end of the East Lancs Road. This will help to keep Grotley on its toes and ensure its place as the location of the Regional Assembly.



Branch Diary

Regional CAMRA Under-26 event

Fri 6 Feb 7.30pm, Social at the Old Vic, Chatham Street, Edgeley, Stockport (behind rail station). *Contact Dave 0161 708 9151.*

davehallows2002@yahoo.co.uk

North Manchester www.camra.org.uk/nmanchester

Weds 4 Feb 8pm, Social, Jolly Carter (Lees), Winton

Weds 11 Feb, Higher Blackley. Duke of Wellington, Weardale Rd, 7.30; Pleasant, Chapel Lane, 9pm

Weds 18 Feb 8pm, Branch Meeting, Crescent, Salford

Tues 24 Feb 3-7pm, What's Doing collation, Queens Arms, Honey St.

Followed by award presentation at Marble Arch, Rochdale Rd, 7.30pm

Weds 25 Feb 8pm, GBG 2005, City Centre Final Selection, Crescent, Salford

Wed 3 March 8pm, GBG 2005 Other Areas Final Selection, Marble Arch, Rochdale Rd

Contact Roger Hall 0161 740 7937

Rochdale, Oldham & Bury

Tues 3 Feb 8.30pm, Branch Meeting, Whittles, King Street, Oldham

Tues 17 Feb 8.30pm, Committee Meeting, Railway Hotel, Oldham Road, Royton

Sat 21 Feb, Train Social to Liverpool. Details from Branch Contact

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

email: p.alexander@virgin.net

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

Thurs 5 Feb 8.00pm, Branch meeting, Orange Tree.

Thurs 19 Feb 8.00pm, GBG 2005 final selection - meet Orange Tree

Tues 24 Feb 7.30pm, GBG presentation at the Marble Arch, Rochdale Road, Manchester

Thurs 26 February, Sale Survey/Social, Kings Ransom 7.30pm; Legh Arms 8.30pm

Contact: Dave Ward 0161 980 1170

Wigan

Weds 11 Feb 8pm, Good Beer Guide selection and Beer Festival organisation, The Orwell, Wigan Pier

Weds 18 Feb 8pm, Branch Meeting. Treasure Trail information. The Anvil, Dorning Street

Tues 24 Feb 8pm, National Pubs Week Quiz, Bowling Green, Wigan Lane

Weds 25 Feb 1.30pm, Wigan Beer Festival Launch, The Orwell, Wigan Pier

Contact: Valerie Hollows 0161 629 8243 (day); 07889 898955 (mob)

email: vhollows@peel.co.uk

Dave and Sue welcome you to

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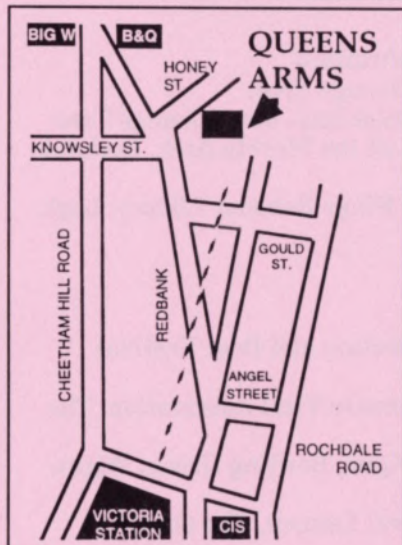
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City Life Manchester Food & Drink Festival

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 2004

