

30p

What's Doing

SEPTEMBER 2004



The Manchester Beer Drinker's Monthly Magazine

MORE PUBS TO GO

Local residents have objected to the demolition of the former **Griffin Hotel** on the corner of Great Cheetham Street West and Lower Broughton Road in Salford. Developers want to replace it with an eight-storey apartment block. The locals would prefer to keep the building as a centre for the community. And that was the purpose it served when it sold beer.

In Clifton, planning permission is being sought to demolish the **Clifton Park**



Hotel (ex Gay Willows, Andertons Bars, etc) on Manchester Road, to make room for three blocks of flats. The public bar sells real ale (Hydes, Theakstons or guests) and is the only outlet for decent cask ale in the area.

In Irlam, there is an application to demolish the former **Red Rose Inn** at 665-667 Liverpool Road, Irlam, and replace it with - yes, that's right - a block of flats.



A brewer and a baby

Dave Hallows

David Waller from Adnam's Brewery in Suffolk will be giving a talk on brewing and beers at the Rose & Crown, Manchester Old Road, Bury, on Tuesday 21st September from 8.00pm. The talk will be followed by a quiz with prizes and free tasting.

Mine hosts Ken and Sam have graced the walls of the Rose & Crown with pink 'It's a girl' balloons and bunting to celebrate the birth of Ellie Rose. The stats are: Born at 21.48 hours, 24th July. Weight: 5lb 12oz. There was a 'guess the baby's weight' competition for customers, the prize being a free night on the beer.

Ken has asked me to mention that the pub's musical evening - Jammin' Night on Thursdays - is packing them in. After all, babies are expensive!

Contributors to this issue: Andy Jenkinson, Dave Hallows, Roy Bullock, Pete Cash, Dave Crookell, Ian Kenny, Stewart Revell, Dave White, Roger Hall, Paul Warbrick, Neil Worthington
Photos: Valerie Hollows, Andy Jenkinson, Neil Worthington

Winter Ales Festival

Just after the August edition of *What's Doing* went to press, CAMRA headquarters requested that the Festival be held a week later than originally planned. The new dates are:

Wednesday 26th to Saturday 29th
January 2005.

Provisional opening times are:
5.30pm - 10.30/11pm Wednesday

4.00pm - 10.30/11pm Thursday

12.00 noon - 10.30/11pm Friday and Saturday.



MANCHESTER 2005

The strong winter ales will not be available until after the judges have picked the winners on Thursday, but there will be many beers, including some strong ones, on sale from the start.

The festival will be in the New Century House, Corporation Street.

CAMRA members wishing to help (including setting up from 22nd January) should contact Brian Taylor at 1 Gloucester Drive, Sale, Cheshire, M33 5DH. (Tel. 0161 962 2396.)

Holts Corner

Stewart Revell

Last month the new, award winning **Humdinger** went into over 200 Tesco stores. The 3.5% bottled beer will be available for an initial period of three months and retails at 139p per bottle.

This isn't the brewery's first chain store contract. Booth's supermarkets have been selling bottled **ThunderHolt** (5%) and the same beer will soon be available in Co-op shops nationwide.

The nearest Booths stores to our part of the world are in Chorley and Knutsford. Most can be found in the Preston - Lytham St Annes - Blackpool area, and northwards to Lancaster and the Lake District. Which is fine, if you happen to be on holiday in the vicinity. For a full list of Booths stores, see:

<http://www.booths-supermarkets.co.uk/imap.html>

Booths were selling ThunderHolt for 99p a bottle - somewhat cheaper than the 165p a bottle in Holts pubs. The handpulled, traditional pint (4.5%) was, I think, 145p. I'm told that Booths will be putting the price up when they get their next delivery.

Holts' annual price increase for their draught beers is due at the end of September or start of October. Bitter at 140p a pint?

stewart@revell62.freemove.co.uk

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Licensing

By the end of 2005, responsibility for liquor licensing will be in the hands of local authorities. On 7th February they will begin processing licensing applications under the new regime. In November 2005 the new licences will take effect.

After that date, Magistrates' Courts will hear appeals against Local Authority decisions and will continue to grant betting and gaming licences.

For a new system to be superior to the system it is replacing, it should meet a number of criteria which would certainly include cost, speed, reliability, flexibility and the quality of the service provided.

The Magistrates' Courts have for centuries provided a service which meets these criteria. In Salford, for example, the Transfer Sessions are held every month to deal with transfers of licences, new licences, alterations, occasional permissions and revocations. A weekly court deals with protection orders (temporary licences), occasional licences, extensions and club renewals. There are special courts set up to deal with contested applications or contested revocations. The weekly court is usually of no more than half an hour's duration and the monthly court is often concluded in a morning.

All this is staffed and administered by one legal adviser and two clerical assistants, all of whom have other duties. The entire process is quick, cheap, efficient, flexible and of high quality. Decisions tend to be consistent, based on precedent, appeal court cases and best practice guidelines.

Local Authorities are currently advertising for licensing teams to fulfil their new roles. Rochdale, for example, will have a team of seven, which is approximately four times the staffing of a typical Magistrates' Court, for substantially the same function.

So it won't be cheaper. Will it be quicker and will the decisions be fairer, more consistent and less susceptible to political influence and pressure? We'll have to wait and see. Information from licensees comparing the two systems would be appreciated.



Upbeat North

The 2004 Good Beer Guide shows a small increase in the number of North Manchester entries, and some areas are still quite well populated with pubs serving good real ale, as Staggerin' Man found out....

First off, a big surprise. The **Old House at Home** on Bottomley Side, by the Hexagon Tower in Blackley, was very much an out-of-the-way place, frequented by those in the know in its heyday in the 1980s. Now a new housing estate is going up on the Slack Road end, so the pub is having a makeover. The exterior has been rendered, given new signage and redecorated. The pub has two rooms and the one real ale is in the vault - Websters Yorkshire Bitter. It was in a lot better form than on my last visit; semi-chilled, but very tasty. The bigger, comfortable lounge is usually open in the late afternoons and evenings, but there's no handpump on the bar. It is good to see that the owners are putting some money into a hostelry that has been largely ignored in recent years, despite its fame in North Manchester.

The next pub isn't far away. Just past the Imperial (Lees) on Delaunays Road, one comes to the rear entrance (now closed) of the **Millstone**. The front door is on Blackley New Road. This small pub still has its back room, separate and intact. There is only one real ale, Burtonwood Bitter, much improved since my last visit. In fact, it was bang on song.

Just past the **Fox Inn** (Holts, and to be recommended), is the excellent **Golden Lion** (also Holts, below) on Old Market Street. The pub is in the Good Beer Guide and it still has its bowling green. Needless to say, the beer was brilliant, both bitter and mild (the handpump is in the vault). Manager Bob Jasinski has really turned the pub round, but the brewery should put some money into the place,

as rooms need redecorating and the sun patio needs a revamp.



Another Holts house worthy of a visit is the **Duke of Wellington** on Weardale Road, on the fringe of Crab village in Higher Blackley. It is always reliable, lively and busy, and it sells a lot of mild.

The **Three Arrows** is at the Heaton Park

end of Middleton Road, just off the M66. It is more of an eatery (five dining areas and a no smoking room), but there are three real ales: Old Speckled Hen, Wells Bombardier and Boddies. I've been here a few times and the quality of all the beers has been good, especially the Boddies. There is a large beer garden (plastic glasses only).

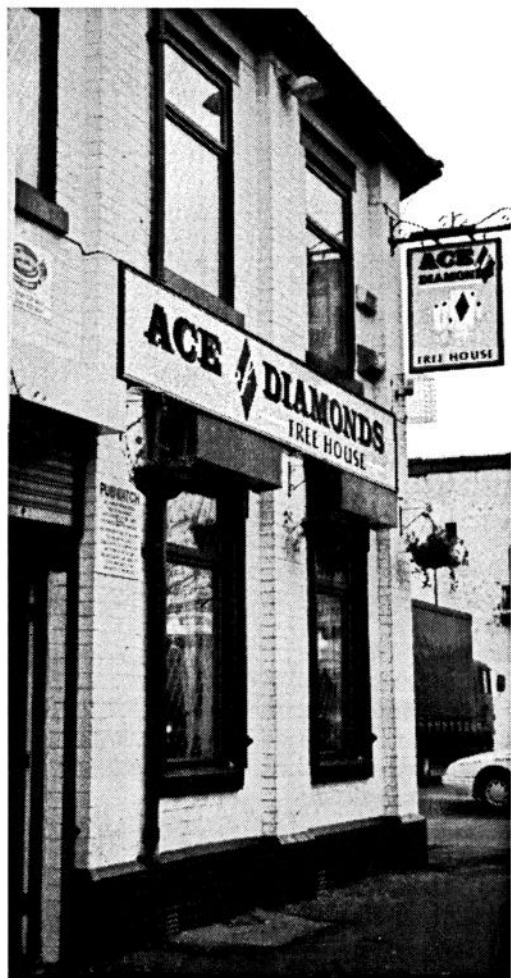
Over on Hendham Vale in Harpurhey, the **Junction Inn** has a growing reputation for excellent and inexpensive ale. The pub sells very tasty Bearskinful and Black Bear, a strong mild and not to be taken lightly.

Just across Rochdale Road is one of my favourite North Manchester watering holes. **The Hipp** on Lathbury Road has, to my mind, THE best Holts bitter in Manchester. It can't be beaten for the blast of bitterness which goes up the nose and then to the back of the mouth.

You can still taste it when you gets home! Okay, the place isn't much to look at, being a former Whitbread 1970s estate pub, but it has so much heart and each visit is always memorable.

The **Ace of Diamonds** on Oldham Road in Miles Platting appears in the Good Beer Guide for the first time this year. The beers are Thwaites bitter, Holts bitter and Moorhouses Pendle Witch, plus one or two guests (usually a Holts seasonal, one from Coach House or from Saddleworth Brewery). All were on top form on my last visit.

Back in Blackley, the **Charlestown** (Lees) on Charlestown Road is another fine pub. It has a good-sized vault, well supported by regulars, and a massive lounge with a stage, plus a patio at the rear. The beers are bitter & GB mild, which is gradually getting darker and darker.



Wigan and district

Dave White

There's quite a bit of news this month about pub closures up and down the branch area, so let's start with **Kennedy's**, a keg emporium in Kitt Green. Once a thriving community pub called the **New Inn**, the renamed, revamped hostelry never seemed particularly busy, in contrast to its neighbours on City Road, the **Brookhouse Inn** and the **Miners Arms**, so I suppose its demise was inevitable. And who was Kennedy anyway? Jack? Bobby? Edgar? I never did find out.

In Hindley, the **Worthington Hotel** on Market Street is also closed and shuttered up. In recent years this pub, a shadow of its former self, was so dark inside that it gave the impression that it was closed. Well, it is now.



Things are no better in Ashton-in-Makerfield, where the **Fleece**, a keg den of many years' standing on Warrington Road, is closed and boarded up. Further up the A49 in Landgate, the **Park Hotel**, Wigan Road, is closed for refurbishment. As I mentioned in July, this part of town is a real ale desert: so come on, Burtonwood - put that redundant handpump to good use.

Ince-in-Makerfield has more than its fair share of closed pubs, so it's good to report that the **Park Hotel** on Manchester Road looks set to reopen. This is another part of Wigan devoid of real ale - cask conditioned beer at the Park would increase the number of outlets selling the stuff in Ince by 100% - so watch this space. Which reminds me: the recently reopened **Anderton Arms**, Ince Green Lane (*August WD*) still sells just keg Thwaites.

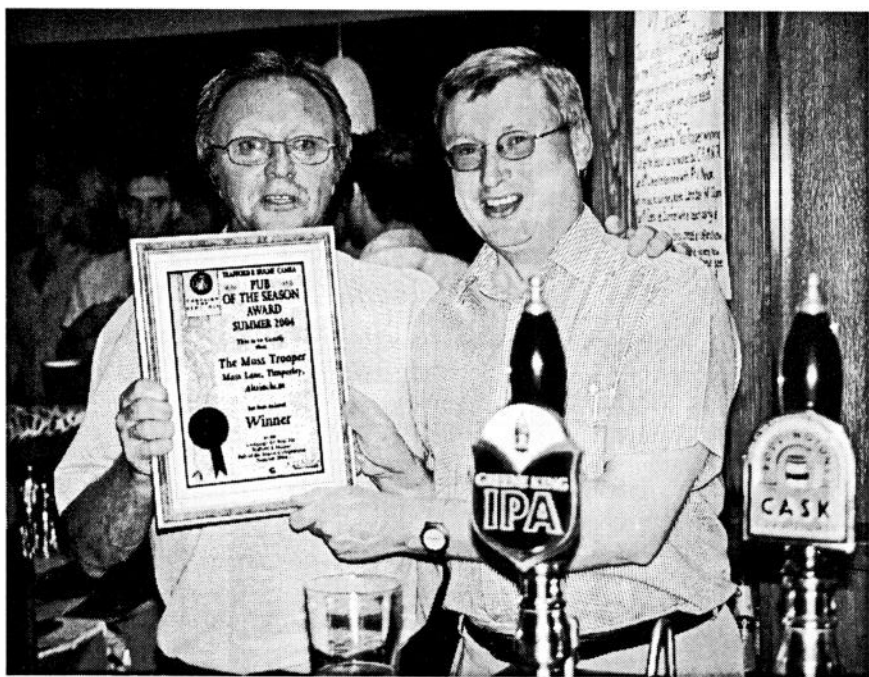
The **Beacon Inn**, Beacon Lane, Dalton, could well have reopened by the time you read this. However, the word is out that it will be more of a restaurant than a pub. This is a pity, since the Beacon was one of the few outlets for Jennings beers in the area. At least there's still the **Prince William** (Burtonwood) down the road.

While we're on the subject of pub closures, the **Angel Hotel** on Ashton Road, Golborne, has joined the **Railway Hotel**, Church Street, and the **Manor Inn**, High Street, and is now shut. Evidently my impassioned plea in May to CAMRA members to use the place came a bit too late. Heigh-ho...

Pub of the Season

CAMRA Trafford & Hulme's summer Pub of the Season is the Moss Trooper at Timperley. The photo shows landlord Vince Millar (left) being presented with the award by branch chairman Neil Worthington.

The award is in recognition of Vince's commitment to serving quality real ale and also the transformation the pub has gone through in recent times. It was reopened by the Spirit Group just a year ago after a refurbishment which turned a sub-standard estate pub into a large, airy suburban hostelry that everyone wants to visit. Vince serves three regular cask ales and three ever changing guest ales.



Petanque corner

Plans are being drawn up to provide a petanque court (a what?) at the rear of the **Cross Keys** on St Mary's Road in Eccles. The derelict land was formerly the site of the Citizens' Advice Bureau.

Salford crawl

Fancy a virtual pub crawl around old Salford? Local historian Roy Bullock is giving a talk entitled 'Bygone Boozers, Salford Pubs' at 2.00pm on Wednesday 8th September at the Guild Hall, Guild Avenue, off Memorial Road, Walkden. Admission is just £1.

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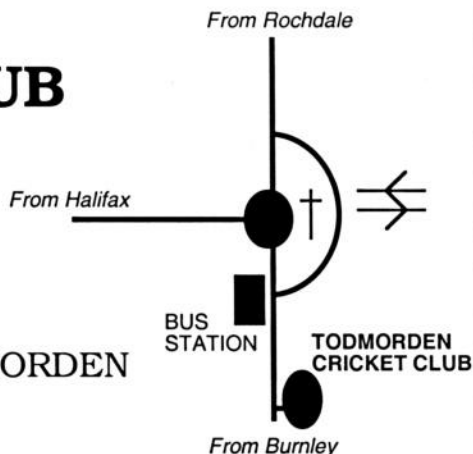
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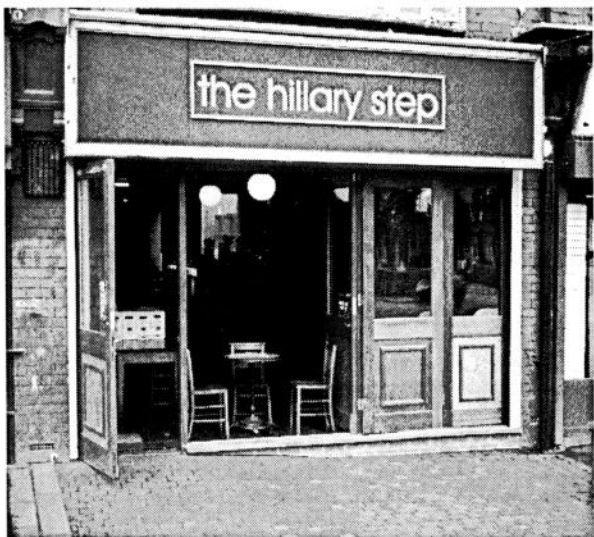
Hillary Step

Neil Worthington

Whalley Range's new no-smoking cask ale bar, where there isn't even a kitchen with a chip pan to sully the smoke-free atmosphere, opened in July.

The ale is as pure as the air, which is no great surprise, given that the man in charge is Dave Yuill, last seen managing the Marble Beerhouse further down the road in Chorlton. Thwaites Thoroughbred and Thwaites Lancaster Bomber are the house beers and there are two handpumps for microbrewery beers from near and far - Phoenix, Pictish and Exmoor have been spotted recently. There is also a German wheat beer on draught - Konig Ludwig Weissbier. Prices are what we've come to expect for an upmarket bar in South Manchester, £2 to £2.20 for a pint.

The bottled beers include organic lagers from Sam Smiths and Oko Krone, real Czech Budweiser, a range of Belgian beers and even a Polish beer, Zywiec. There's wine by the glass (from bottles, not bags in boxes), 13 malt whiskies, an assortment of coffees and even herbal teas.



The bar has got off to a good start, despite the lack of

students in the summer months, and it's been very busy on weekend evenings - so much so that it can be difficult to sustain a conversation. The place quickly gets crowded and it can be tricky manoeuvring round the bar carrying a few glasses. The noise is perhaps a result of the simple decor and rather hard surfaces - wooden furniture, wooden floor, bare brick on one wall, brightly painted plaster on another. Or it may be down to the fact that the front wall is all French windows, opened right out on warm nights. Whatever the reason, it's not music - there's no TV, no juke box, no background music - at least, not yet.

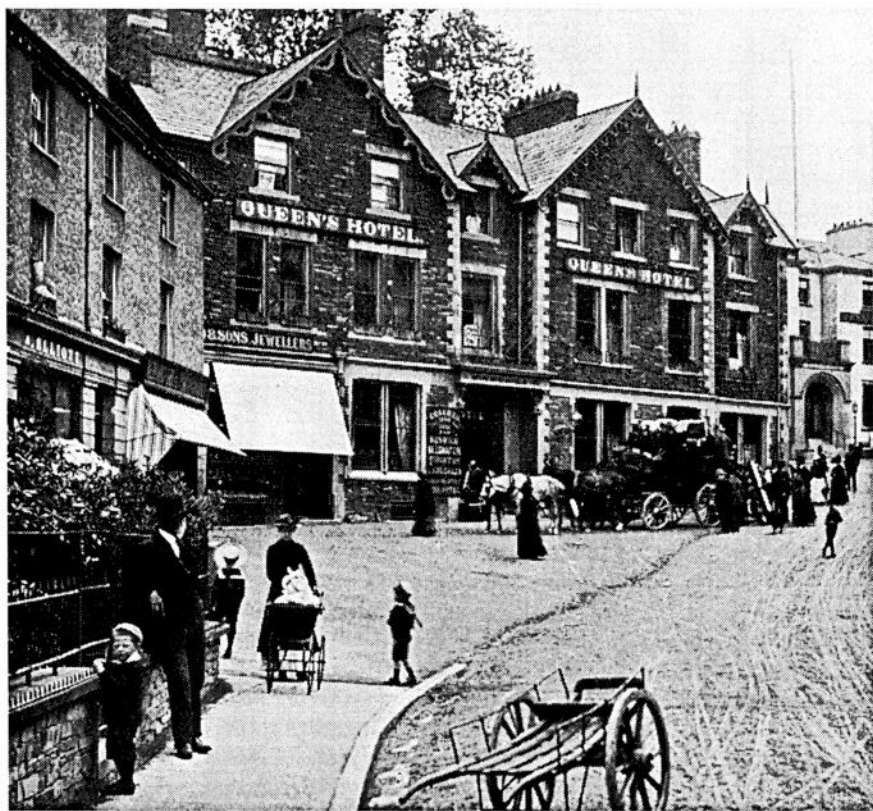
Opening hours are (roughly) 4.00pm to 11.00pm Monday to Wednesday, 12 noon to 11.00pm Thursday to Saturday and 12 noon to 10.30pm on Sunday. They may go to all-day opening once work on the beer garden is complete.

Letters

Pub to Pub (1)

Sir - In response to the musings of Rupert about pubs that closed, were used for other purposes and then turned back into pubs (*WD July*), may I suggest the Queens Hotel, Ambleside? OK, I know it isn't in the Manchester area, but it fits the criteria.

Built in the centre of Ambleside around 1850, the hotel was taken over by the Royal College of Arts during WW2 as a safer location for its staff and students than London. On their return to London, the building was purchased by the YHA, who used it as a hostel until they moved to larger premises at Waterside. The building then reverted to being the Queens Hotel. Since then, it has had several owners and received several refurbishments.



A regular entry in the Good Beer Guide since 1996, the hotel has six handpumps dispensing two regular beers, Jennings bitter and Yates bitter, and four changing guests from local micros and the occasional regional brewery.

Dave Crookell

Pub to Pub (2)

Sir - With reference to Rupert's request for information about pubs which closed, were used for other purposes and then reopened (*WD July*).

I know of one in the market town of Brigg in North Lincolnshire. The Yarborough Hunt in Bridge Street was originally the brewery tap of A M & E Sergeant & Co Ltd. The brewery was founded in 1832 and became a limited company in 1928.

The firm was taken over by what these days would be called a regional brewer, Hewitt Brothers Ltd of Pasture Street, Grimsby. Hewitt's were big in the takeover stakes and acquired, amongst others, Moors & Robson of Hull and Norton & Turton Ltd of Lincoln. Sergeant's continued brewing until 1968, when they and Hewitt's were closed by parent company Bass.

As for the Yarborough Hunt, it was closed some decades ago and had a career as a grocer's shop and a hardware outlet before reopening as a pub in 2003. I understand it will feature in the 2005 Good Beer Guide.

Graham Larn

Number crunch

Sir - Not so many years ago Salford had four or five times as many pubs as Eccles. Eccles has gained a few (Wetherspoons, Barge, Chestnut Lodge) and lost a few more (Airport, Waggon & Horses, Church, Cloudy's, Crown & Volunteer, Red Lion). In the same time, Salford must have lost a hundred or so and gained, perhaps, one. It won't be long before the numbers are the same.

We reckon there are 49 in Salford and 44 in Eccles. Get that idle Rupert to go and check and provide two of your renowned lists.

Pat Town and Charles Ryecroft

New pub?

An application has been made to change the gallery and shop at 35/37 Thomas Street in Manchester into a public house. The nearby **Millstone** is now owned by John Willie Lees and **Bluu** opened not long ago. Both are real ale establishments, making this part of the city centre much more attractive to the discerning drinker.

Co-op brews

The Co-op Superstore at Irlams o'th'Height continues to add the unusual to its range of bottled beers. The most recent is yet another special exclusive, a 5.3% wheat beer from Arcobrau of Germany, at £1.55 per 500ml. Weston's traditional cider (5%) has also appeared on the shelves, at £3.99 for 2 litres.

Real Ale Trinity

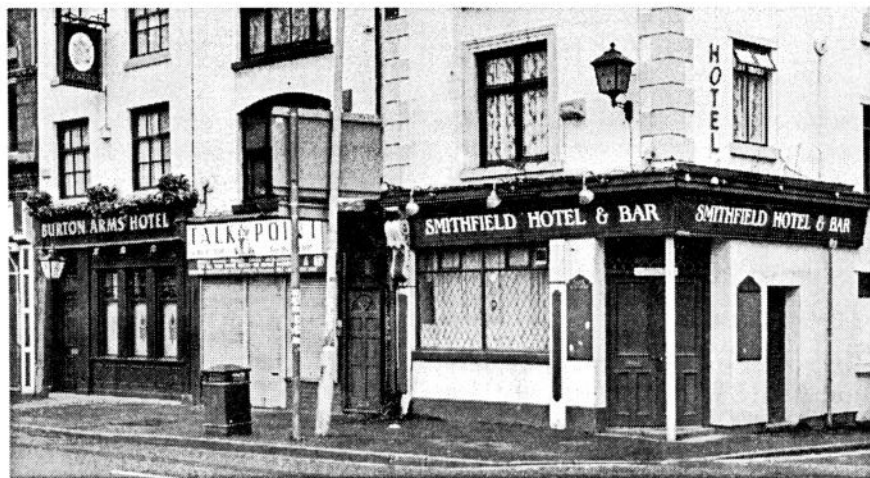
Dave Hallows

The Smithfield Hotel on Swan Street, Manchester; the Lowes Arms on Hyde Road, Denton, and the Cheshire Cheese in Hyde, a recent addition to the Beartown Brewery estate, held a three-way festival back in July. It was called the 201 Festival, as the bus of that number serves all three hosteries. The beer menus offered a vast array of new brews from new and little-known micros all over the country.

Four Alls Brewery was represented by a 3.8% session bitter, described as malty with bitterness that leads to some sweetness with fruits. Then I tried Maiden's Puck's Folly at 4.2%; a light beer, nicely bitter and with a citrus lemon taste. It had just won Beer of the Festival at CAMRA's Maldon Festival. Burrington's AzzaNewt from North Devon was golden, flowery and well balanced.

Black Isle Brewery from Munlochry had a number of ales at the festival. I opted for Scotch Ale (4.5%) and found it flavoursome and tawny, with subtle malt and cinnamon. Next, I tried Beecham's Bar & Brewery Crystal Wheat Beer (5%) from St Helens College. This was a light, clear, malty wheat beer that would have been improved by making it cloudy, as it lacked a wheaty taste and aroma. Swan from Kent was well represented by Bewick (5.2%): dark brown with handsome copper hues, giving a lingering bitterness with malt undertones.

Waveney Brewery's Great White Hope (4.8%) was at the Lowes Arms, where there were also some interesting brews from Westenham Brewery - British Bulldog, Black Eagle and Sevenoaks 7X, among others. The Beartown range at the Cheshire Cheese was complemented by the likes of BOB (Butlers Oxfordshire Bitter) and Skylark from Butlers Brewery and Wolvers Ale from Newmans Brewery.



Broadheath

The **Old Packet House** in Broadheath (or is it, strictly speaking, in Altrincham? It's on the south side of the canal) has changed hands. The pub has seen a number of different managers over the past few years and now the lease has been sold on.

Terence Hardman took over a couple of months ago and is slowly but steadily refurbishing this historic, low-ceilinged pub. He's kept the raised no-smoking area to the left of the bar and the only real change has been the replacement of Tetleys with Hydes bitter. Two other handpumps offer Boddingtons and Charles Wells Bombardier.



Change of use

The closed and boarded Red Lion, Chapel Street, Patricroft, was raided by police recently and found to contain 70-80 cannabis plants together with heating, lighting and watering equipment. Maybe the pub was trying to get an entry in the Good Weed Guide?

Cake mix

The **Land o'Cakes** on the corner of Great Ancoats Street and Lever Street in the city centre has been transformed into a café bar called the Lord Atterbury.

Lime scale

An application has been made by the owners of **Lime**, 2-6 Booth Street and 1-7 Kennedy Street in the city centre, for a seven days a week, 24-hour licence.

Salford Brewery Syndicate

Pete Cash

Bazens' Icicle Jimmy (4.6%), a hoppy blond beer in the series of seasonals, was delayed slightly but will be putting in an appearance at the **Crescent** festival at the end of August, the **Kings Arms**, Salford, and a few other outlets. The regular **Pacific** was featured at the Great British Beer Festival in London. **Black Pig Mild** will soon have a big brother, **Wild Boar** strong mild at 6%, which will be slightly lighter in colour than the Black Pig.

David Facer's competition for readers/drinkers to guess the literary source of his beer name in the English Literature series, **Loll's Summer Love**, was won by Mike Robertson of Eccles. The answer, of course, was 'Cider With Rosie'.

The next competition should be easier, especially for *What's Doing* archivists. Simply list all seven beers, in order, in the series so far.

Answers to: Facer's Brewery at Salford Brewers' Syndicate, Unit 6, Knoll Street Industrial Estate, Salford M7 2BL. Once again there are six bottles of **Landslide** to be won.

The next in the series will be **Tono-Bungay** (3.9%) from the novel by H G Wells. Pale and with an 'autumn berry' hop character.

David intends to brew a 'green hop' beer using hops straight from the bine, without drying. Earlier attempts were frustrated by delays in getting the hops from field to copper; speed is essential if they are not to spoil.



Boggart Bulletin

The latest from Mark Dade at the Boggart Hole Clough Brewery is Pioneer. No details yet, but the beer will be found in the **Bar Fringe** on Swan Street soon enough. One never knows what the Boggart will be brewing next.

Extra time

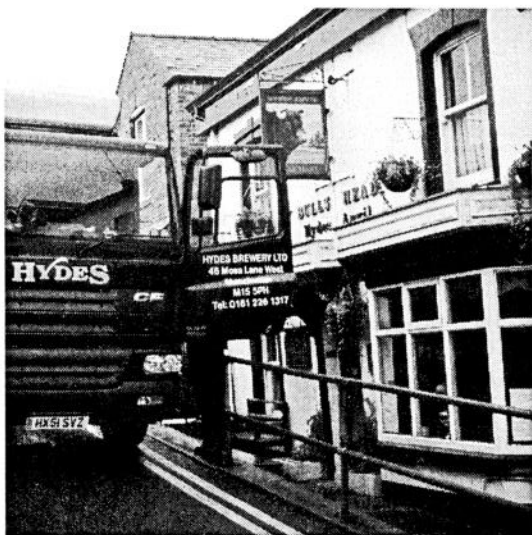
The **Bowling Green** on Bolton Road, Pendlebury, has applied for a Special Hours Certificate so that it can stay open until midnight, Friday to Sunday. If granted, the extension will apply from 10th September.

Lymm notes

Neil Worthington

The **Jolly Thresher** in Broomedge, near Lymm, has been refurbished and classed as one of Hydes' Heritage Inns. (The others are the **Old Hall** in Altrincham, the **John Millington** in Cheadle Hulme, the **Horse and Farrier** in Gatley and the **Coach and Four** in Wilmslow.) Most of the money has been spent in the kitchens rather than the public areas, and there's a new menu. The real ales are mild, bitter, Jekyll's Gold and the seasonal (currently Tickety Boo).

In Lymm itself, another Hydes pub is being restored. Two years ago there were plans to do a 'barn conversion' at the **Bulls Head** on the main street, next to the canal bridge. From the artist's impressions on display at the time, this would have taken away all the charm of the old fashioned place. Happily, the powers-that-be decided on another course and changed the Bulls Head from a managed house to a traditional tenancy. The new landlord is doing most of the redecorating himself, which explains the restricted opening hours of late; it will normally be open all day.



Bolton briefly

The **Anchor Inn**, Union Buildings, Bradshawgate, is the latest victim of the town centre bar wars. Metal shutters adorn the pub, which sold draught Bass.

The **Hen & Chickens** on Deansgate is now open all day on Sundays, although food is not available.

In Farnworth, the **Wellington** is now serving real ale.

Crown & Kettle

The Ancoats Buildings Preservation Trust is having a Heritage Open Day on Saturday 11th September, between 12 noon and 4.00pm. The events include an exhibition in Waulk Mill, Bengal Street, and guided tours every half hour from Waulk Mill (Redhill Street entrance). Of particular interest will be the opening of the Crown & Kettle on the corner of Oldham Road and Great Ancoats Street.

Home Brewing Revisited

Humulus Lupulus

Part 33: Cider News

All three of the ciders I made last year have been allowed to continue fermenting in bulk throughout the winter and spring. All now have specific gravities below 1.000 and are very dry. They all fell clear except for the bottom one-fifth of the pink one. When this murk was examined it was found to be a large wodge of jelly (pectin). This was put in a separate container (about threequarters of a gallon) and treated with pectolase enzyme. It has since cleared and will soon be bottled to join the rest of the batch.

The other two, Bulmers Norman and the unknown one, which I have named Squirrels Choice, are still in bulk. The Stockport Beer Festival always has a good Cider bar, with several experts in attendance, so I took along some samples for their appraisal. In addition to the dry Squirrels Choice, I made two blends with the original unfermented apple juice, three gallons of which have been sitting in the bottom of my freezer. These contained 20% and 35% apple juice, labelled medium and sweet respectively. Opinions were united that I had used too much at 35%: it tasted just like apple juice! The 20% was quite sweet enough for most tastes and I have since made a 10% blend which takes the very dry edge off but still has a 'kick'.

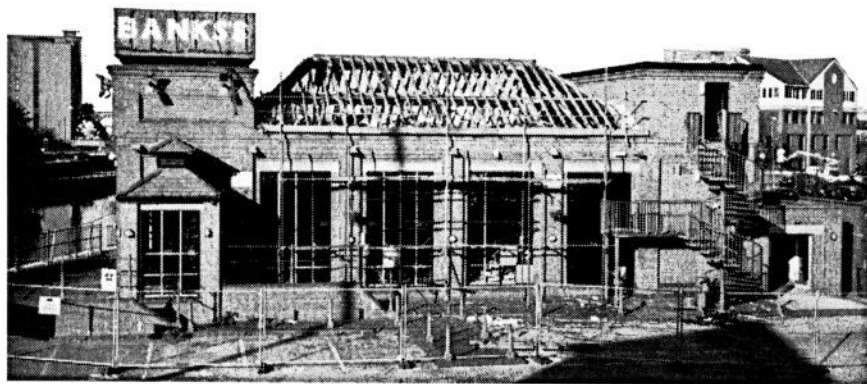
A few days after the gallon of juice had been out of the freezer, I noticed it had started fermenting vigorously. This juice has never had a sniff of the Champagne yeast used for the main ferment, so it must have been the natural wild yeasts on the apples, which my bisulphite treatment had stunned but obviously not killed! I didn't want this to happen just then, so I stuck it back in the freezer. I was most impressed by the way it continued fermenting even when there was a large amount of ice in the container. I have decided that I will eventually re-thaw it and allow it to continue its progress towards a true 'farmhouse' style cider.

The news on the 2004 apple crop is not good. I have counted fewer than six apples on the Bulmers Norman and Squirrels Choice trees combined. The bland Golden Delicious type nearby is equally bereft. In fact the only exceptions are the five 'Bloody Turk' ornamental trees which are heavily laden (early August). I have found a description in one of my wine making books which equally fits this apple - *'Wisley Crab opens wine-red flowers in April and follows with dark red fruit, large for a crab. The bronze foliage makes it eye-catching all summer'*. I am going to try to get fruit and foliage samples this year.



Salford Quays

Banks's **Old Pump House** on Clipper Quay has been demolished. The pub, which once sold real ale, had been closed for the past year and was showing signs of dereliction and vandalism. It was the second pub in the Quays development to disappear - the nearby **Pier Six** (Bass) was the first.



Chorlton Festival

Plans are well advanced for the Chorlton Food & Drink Festival, which will run from 1st to 11th October. The **Marble Beerhouse** will be taking part with a 'Request-a-Fest' - a beer festival where the beers are chosen by popular demand. Ale aficionados are invited to put forward their favourites. Nominations close at noon on Thursday 2nd September.

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

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

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

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

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

Anglo Dutch Brewery

Last month a group of local CAMRA members crossed into West Yorkshire to visit the Anglo Dutch Brewery in Dewsbury. Paul Warbrick gives the overview, while Pete Cash considers the ester and trub situation. Valerie Hollows took the pictures.

First stop was the West Riding Refreshment Rooms on Dewsbury Station. The real ales included Black Sheep bitter and Riggwelter, Taylors mild and Tabatha from Anglo Dutch.



We were met by Paul Klos, who drove us the short distance to the brewery. Paul worked as a manager

for Mike Field, who runs the Refreshment Rooms, until a suitable building was found. The building is a former dyehouse, and the metal beams that held the block-and-tackle for lifting the lids of the dyepans were cut up, welded and now form the platform for the fermenters.

The first test brew of Ghost on the Rim was delivered to the Refreshment Rooms on 10th November 2000. The 18 gallons lasted just four hours and the official launch of the Anglo Dutch Brewery took place on 27th November 2000.

Regular beers include Best Bitter, Imperial Pint, Kletswater, Ghost on the Rim and the 6% Tabatha the Knackered, a Belgian-style Tripel, powerful and warming, which is a favourite with the strong ale brigade at beer festivals.

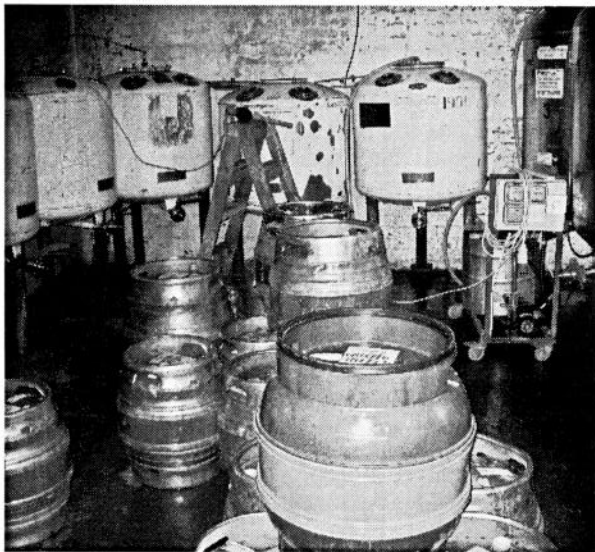


The brewery currently has a five-barrel capacity, though there are plans to increase this to ten barrels in the near future. There were two beers to sample. **Ghost On The Rim** (4.5%) was a traditional pale bitter, served on gravity from an ex-cider plastic barrel which had obviously been stored in the cool room until our arrival. The other was an experimental Belgian-style cloudy wheat beer, **Yorkshire Wit** (4.5%), which was served under pressure from a keg-like arrangement, although the beer itself was not filtered or pasteurised.

Opinions were divided as to which was better. To me, the Wit was too sweet and fruity (it actually contains added lactose) but others preferred it. It is fermented with one yeast, then dosed with a different one in the keg. Dried, proprietary yeasts from Danstar of Canada are used - 'Nottingham' and 'Windsor' - both described as British Ale Yeasts. I came across these a few years ago at a trade fair in Sheffield, and still have 5g samples, plus 'London', sealed in foil, with expiry dates in 1998 and 1999. 'Nottingham' is supposed to give high attenuation and low fruity/ester flavours, whilst 'Windsor' does the opposite. 'London' is midway between, and there is a fourth, 'Manchester' strain for complex, woody old ales.

Hops are all pelletised; First Gold for the main boil and Fuggles as a late copper hop. No centrifugal action is needed to remove the trub: it settles quite well and the clear hot wort is drawn off from just above the bed on the bottom of the copper. When whole hops were used in the past, cleaning the copper was a chore.

The most unusual feature was the wort cooler. The paraflow used at first was abandoned. Now a network of 22mm copper pipes runs up and down the length of the ceiling. These carry cold water. Inside them, carrying hot wort in the opposite direction, are 15mm pipes. An ingenious special olive allows these to make a brief appearance at the end of each length, before they turn 180° and disappear again inside the outer jacket. In the early days this system extended inside the cool room, but resulted in dramatic warming of the latter and so was moved outside!



Rupert

Eddie has asked me to provide a definitive list of all the hostelrys in Slumley and Slumley Parva to satisfy some readers' spat. The gang and I will be reporting back shortly.

I've been fairly busy recently, what with sorting out the estate and winning the world stoat staring championships, which had not been won by a human being since the heady days of the Great Narcosis in the late 1960s.

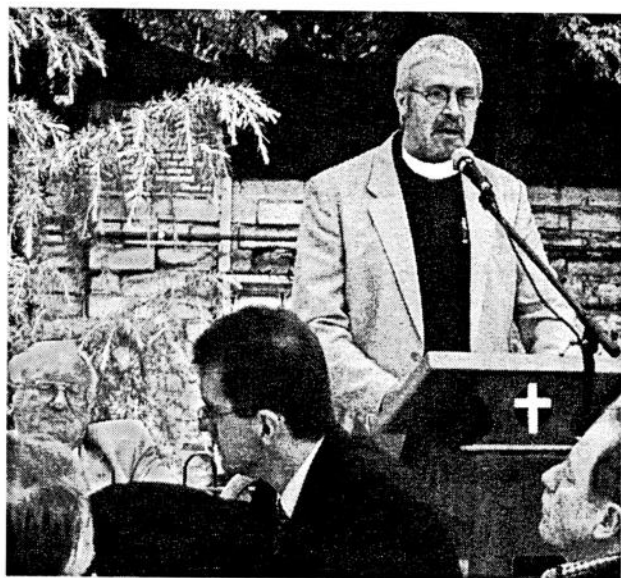
It seems that Boris Pratt might have acquired some of his powers. He was not one of the competitors and I don't consider him a rival in any sense, but it seems from his recent activities that the inducement of catalepsy is not beyond his powers. Boris started his working life as a Leninspart hack on the *Untermensch Bugle*, but has gradually transformed

himself and his opinions in line with his acquisition of wealth and status. Apart from occasional outbursts of 'transport rage', there is little evidence of his Bolshevik beginnings.

Perhaps the climax to his embourgeoisment and espousal of establishment opinion came not through his writing for broadsheet newspapers, but through his ordination as a Christian priest.

The photograph shows the Reverend Boris Pratt preaching at a multi - denominational convocation in Kew Gardens. Asleep at Boris's side is the former barrel-shaped accountant, or rather barrel-shaped former accountant, who did so much to shape the Campaign in its early days. What news of his ectomorphic sibling?

Finally, a plea. Political correctness is ruining our traditions of ale consuming. Last year Czech, Irish, German, Austrian and Belgian drinkers drank more beer than we did. We were only third in expenditure because the brewers rip us off and Gordon helps as well. Now the Russians are catching up. So, for God's sake, don't be a Pratt. Put that Chateaufeuf du Pape away and drink more Drabs before we're overtaken by Vanuatu, Haiti and Saudi Arabia.



Branch Diary

Regional CAMRA Under 30 Social Group

Fri 3 Sept. Social in the Beerhouse, Angel Street, off Rochdale Road, Central Manchester

Contact: davehallows2002@yahoo.co.uk

North Manchester www.camra.org.uk/nmanchester

Wed 1 Sept 8pm: Social, Beer House, Angel Street, Manchester

Wed 8 Sept: Metrolink Crawl. Tram from Victoria at 7.09pm to Whitefield.

Church (Holts) 7.30pm, Eagle & Child, Higher Lane, 8.30pm. Finish at Coach & Horses. Return trams from Besses at 10.31pm & every 12 min

Sat 11 Sept: Social at Southport Beer Festival, 12.30pm. Trains: Victoria 10.57am, Swinton 11.10am. Wigan 11.35am.

Wed 15 Sept 8pm: Branch Meeting, Crescent, Salford

Sat 18 Sept, noon for 12.15pm start: NWAFF Meeting, Crescent

Wed 22 Sept: Swinton Crawl. Farmers Arms 7.30pm. Cricketers, White Lion 8.30. Park, Staff of Life, White Swan 9.45.

Tues 28 Sept 3pm-7pm: What's Doing Collation, Queens Arms, Honey St

Wed 29 Sept 8pm: Social & Presentation (GBG 2005 New Entry) at

Crown & Anchor (Holts), Cateaton Street, Manchester

Contact Roger Hall 0161 740 7937

Wigan

Wed 15 Sept 8pm, Branch meeting and Pub of the Season presentation, Dog & Partridge, Standish

Contact: Valerie Hollows 0161 629 8243 (weekdays);

07889 898955 (mob). email: vhollows@peel.co.uk

Rochdale, Oldham & Bury

Tues 7 Sept 8.30pm: Branch Meeting, Welcome, Bury Old Rd, Whitefield

Thur 16 Sept: Evening coach social to Millstone Brewery, Mossley & Stalybridge. 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

Thur 2 Sept 8.00pm: Branch meeting at the Orange Tree

Thur 9 Sept: Little Bollington survey/social. Swan with Two Nicks 8.00pm, Stamford Arms 9.00pm.

Wed 29 Sept: Queens Arms social, meet by ticket office at Victoria Station, 7.00pm.

Fri 8 Oct: **BRANCH AGM**, Wheatsheaf, Manchester Road, Altrincham

Contact: Dave Ward 0161 980 1170

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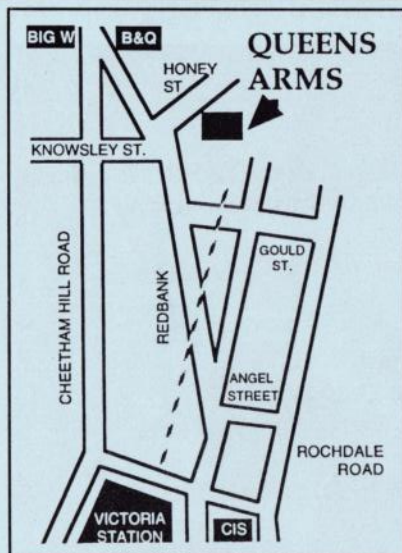
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