

30p

What's Doing

NOVEMBER 2004



The Manchester Beer Drinker's Monthly Magazine

GOOD BEER GUIDE AWARD

Holts' upmarket city centre pub, the Crown & Anchor, has been named the best new entry in the North Manchester section of the 2005 Good Beer Guide. The photo shows licensees Dave and Yvonne Farnsworth receiving the award from Phil Stout. With them are Graham Huntley (Holts tied trade manager) and Mark Norbury (tied trade operations).



THE CRESCENT

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CAMRA and Boddies

Pete Cash

CAMRA is opposing the closure of Strangeways Brewery (WD last month) under the slogan 'Save The Cream'. The campaign, in partnership with the Transport & General Workers' Union and the Boddingtons workforce at the brewery, aims to keep the brewery open and for all Boddingtons beers to be brewed there.

CAMRA Chief Executive Mike Benner said, 'To close the brewery after nearly 230 years shows little regard by InBev (formerly Interbrew) for Britain's beer heritage or the people of Manchester. Despite their claim to be the "World's Local Brewer," they are riding roughshod over British brewing. Only by keeping the brewery open and investing in its future can they demonstrate real commitment to the cask beer market.'

Manchester Regional Director Steve Prescott says beer drinkers in Manchester are not going to take this lying down: 'InBev's own marketing for Boddingtons links it with Manchester, so to close Strangeways is a strange move indeed.' In the just-published Good Beer Guide 2005, editor Roger Protz calls Boddingtons 'a Manchester legend': 'We must not sit back and let that legend fade in the hands of a faceless global brewer.'

The Strangeways brewery was founded in 1778 and acquired by the Boddington family in 1835. It was sold to Whitbread in 1989 and became part of Interbrew in 2000. The water is taken from wells 200 feet below the brewery. Thanks to the initiative of brewery staff, the quality of the famous cask bitter was significantly improved about a year ago and increased in strength. Today it is well regarded by real ale drinkers.

A campaign website has been set up at www.savethecream.co.uk, where more information is available and where a petition can be signed.



Sessions in the Star

Staggerin' Man

The Good Beer Guide **Star Inn** on Back Hope Street, in the Cliff district of Higher Broughton, is an ideal venue for a session. The pub has a tiny bar and vault, where the imbiber is greeted by a range of Robinsons beers.

Sunday night is a good time to visit the Star, as it's quiz night and there is an excellent atmosphere. I chose the best bitter, which was renamed Unicorn when the brewery relaunched its most popular beers in the spring. At 4.2%, it's a good strength and the tangerine bitterness makes it a classic.

Real mild is a dying style of beer in the streets of Salford and in most of the pubs. The Star is an exception - Hatters mild is always on. It is light oak in colour, has a fruity aroma and a bitter aftertaste that's light on the palate. At a mere 3.3%, mild is an excellent session beer. I have enjoyed many an afternoon supping it with no ill effect.

One of the joys of drinking at the Star is experienced when a new Robbies seasonal arrives. The last one was Kick Off (4.2%) and a number of barrels were soon emptied. The light amber beer was fruity, with a mellow Robinsons-style bitterness. I enjoyed copious quantities whilst stationed in the vault, which can hold eleven people seated and a couple more standing. When the vault is full (which happens a lot) there's always the long saloon, with its ink green leather-covered long benches.

James and Cath Crank have been mine hosts at the Star for over three years and were drinkers at the pub for nearly twenty. Everybody is on first name terms; a rarity these days! There's always a welcome, and that makes most pub-goers return again and again.



Lancashire Beer Festival

The Fourth Lancashire Beer Festival will be held at the Smithfield Hotel, Swan Street, Manchester, from Thursday 25th November. Lancashire Day is 27th November - the county was founded over 1,000 years ago on that day (at 9.00pm) and dedicated Lancastrians the world over will be raising their glasses to the Queen (the Duke of Lancaster) and the County Palatine.

Strictly Stretford

Last month's WD contained an interesting article from Alan Gall on the Empress Brewery. However, I must point out that Alan, like so many people, lost track of this former brewery's address. It was on the corner of Chester Road and Empress Street, Old Trafford, Stretford, not Manchester. In fact, the



Municipal Borough of Stretford had its Corporation Yard and offices on Empress Street.



There are not a lot of pubs in Stretford and you sometimes have to walk a long way to find one. When you do come across pubs in the town, they tend to vary in size from large to very large. The Northumberland on Chester Road (*above*), opposite the former Empress Brewery, was an exception. The large ones include the Trafford Park Hotel, (*left*) Shrewsbury,

Quadrant, Throstles Nest, Tollgate, Trafford, Robin Hood, Melville and Gorse Hill.

Today in Manchester there are three pubs together in the city centre - Wetherspoon's Waterhouse, the City Arms and the Vine Inn. Years ago there were three pubs together on the Hulme/Old Trafford border on Stretford Road. The Platford was in Hulme, the Talbot straddled the border and the Exhibition was in Old Trafford. The Exhibition came to an untimely end when it was bombed by enemy aircraft during the Second World War.

It was said that the owners of the Talbot paid rates to Stretford Council for the vault and to Manchester Council for the room. When the Stretford side closed at 10.00pm, the drinkers moved to the room, which closed at 10.30pm. This meant overcrowding on the Manchester side and in the Platford.

The nearby Luxor Cinema on Erskine Street was also on the Hulme/Old Trafford border. The front stalls and screen were in Stretford and the rest of the building was in Manchester.

The Marlborough pub on Lower Moss Lane was on the Hulme side of the border and the Prince of Wales was nearby, on the corner of Bold Street and Lever Street, Stretford. As closing time at the Prince of Wales approached - well, you know the rest.



Wigan and District

Dave White

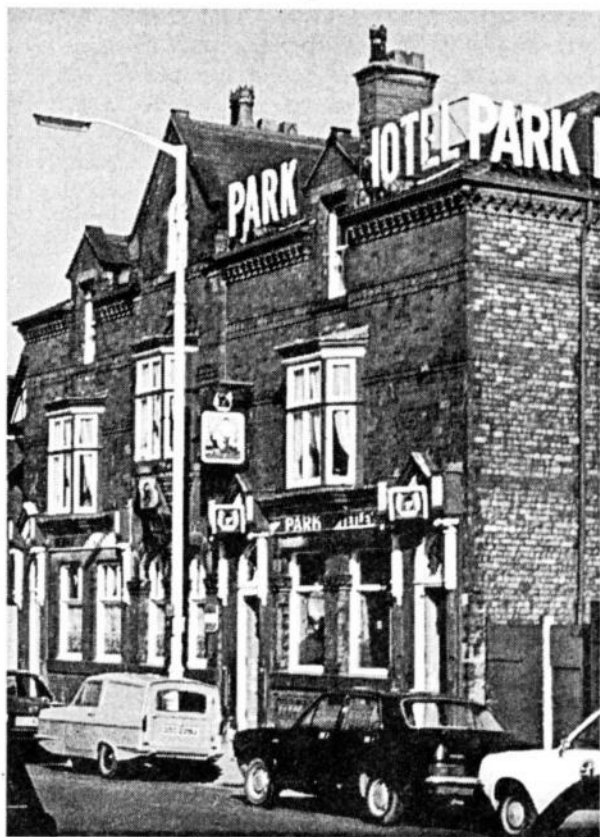
Wigan Leisure and Culture Trust, in partnership with the Council, has decided that the Wigan Pier complex as we know it has run its course, and that certain features, such as Opie's Museum of Memories and The Way We Were, are to be phased out over the next three years as part of a major reconstruction.

'What has all this got to do with the price of fish?' I hear you ask. Well, the remains of the once-mighty **Park Hotel**, late of Hope Street in the town centre (*below*), were cobbled together in a ghastly travesty of a pub at The Way We Were, and so presumably will go the same way as the rest of the hotel, which was closed in 1985. The far-reaching plans also include a renovation of Trencherfield Mill, the home of the Wigan Beer Festival since its inception in 1988. Will this ticker's paradise go the same way as Opie and the Park? We shall see.

It's been an eventful few weeks for pubs called the **Park Hotel**. I reported last month that the one on Manchester Road, Higher Ince, had reopened, but that I hadn't been able to get in to check it out. It was a case of third time lucky, but unfortunately the pub doesn't sell real ale.

Yet another **Park Hotel**, this time the one on Wigan Road, Landgate, has also reopened, selling Burtonwood bitter and a guest ale. This represents a real ale gain, welcome indeed on a rather arid stretch of the A49.

Three more pubs in the Wigan area have closed. There was a skipful of rubbish outside the **Railway Inn**, Liverpool Road, Platt Bridge, on the eve of copydate, and all the signs had





been removed from the exterior (apart from the pub's name imprinted on the lamp over the door).

Further along the A58 in Hindley, the **Hindley Arms** on Market Street is being advertised by InnPartnership as a 'business opportunity', but appears to be closed. On a visit earlier this year, it was almost empty, looked down-at-heel, and served no real ale, contrary to the sign at the back of the pub. Then again, the **Prince of Wales** across the road came back from the dead, so there's always hope.

Meanwhile, over in Pemberton, the **Travellers Rest**, Orrell Road, recently closed and has since been subjected to an arson attack. It wouldn't have done for the traveller to be fussy about his beer here, as the pub had served only keg ale for some time.

One for the Tickers

Boggart Brewery's beer distribution sideline has recently been of benefit to drinkers in the Ashton Arms on Clegg Street, Oldham. The pub was selling Flying Winger (3.6%), a light session bitter from a brand new brewery, William Greenwood. The beer was well-balanced, with hoppiness and lemon fruits, a lingering bitterness and a fruity finish.

Ship shape?

Work has been going on at the Ship on Cross Lane, which was damaged by fire some months ago. But will it reopen as a pub?

Hikin' Man

Pete Cash

I've just bought a new pair of walking boots, my first serious outdoor footwear for thirty years. I still have the receipt for the last ones, dated 1st August 1974 - FEB mountain boots from Ellis Brigham on Cathedral Street - price £18.20. They have been in constant use ever since, though they've seen two new sets of soles. They'll still get occasional use whilst I break the new ones in (also from Ellis Brigham - now on Deansgate and with a big new place behind the Ox on Bridgewater Street).

As well as taking me through hundreds of miles of open country, the boots have led me to a fair number of pubs. This is the first of an occasional series, designed to guide the thirsty walker (usually at the end of the day) to a suitable real ale watering hole. In recent years I have made much use of the Manchester - Sheffield Hope Valley railway. Throughout the year a series of guided walks of varying difficulty takes place, nearly always on a Saturday.

A recent one of these took us to Hathersage, from where (somewhat unusually) we did a circular 10-mile walk. From a real ale aspect, Hathersage is one of the best stations on the line at which to finish the day. Just five minutes' walk from the station is the excellent **Little John**, a large, family-friendly, corner freehouse with good value meals and a selection of real ales, mostly from micros. Our previous visit had been lubricated by a full range of Abbeydale beers; this time there was just one of these plus three from Archers,



including the dark mild. The pub is also popular with rock-climbing groups who practise on the nearby Stanage Edge.

Despite an hour spent in the **Little John**, by the time I was nearly home I was thirsty again, so I called in my local Robinsons house. Here I had a beer called Kick Off, which I could not believe had been made by the same people who make the rest of the range. Now I like Robinsons beers, but they are not noted for their strong hop character. This was different; full of hops which you could still taste long after you had put down the glass. The landlord was of the opinion that, with a modest increase in strength, it would make a good permanent addition to the regular beer range.

Boggart Bulletin

There has been plenty happening at Mark Dade's Boggart Hole Clough Brewery recently. Most notable is the introduction of a new regular to replace Bog Standard Bitter. Standard Pioneer (4%) is a light session bitter with a lemon citrus taste and aroma. The Moston writer Ben Brierley is celebrated in a new special called B&B (4.1%). The beer is copper coloured, with a floral and spicy aroma and perfumed hoppy flavour. A dark mild at 4% and another beer entitled Hillock (3.7%) have also been produced.

No doubt all these brews will be found in the Bar Fringe, Swan Street, Manchester, and the Ashton Arms in Oldham. Both pubs are in the CAMRA Good Beer Guide 2005.

TIT Awards

The annual TIT (Trotter's Independent Trophy) Awards are almost upon us and this year Trotter is going interactive.

Readers are invited to vote for the best bitter they have tasted during 2004. The winner, along with the rest of the awards, will be announced in the New Year.

There are two ways to vote...

The email address is:

thecrow1961@yahoo.co.uk

Or text to 07944500174, beginning with the word BEER



Eccles and Salford Pubs

Pat Town & Charles Ryeckroft

Our thanks go out to Rupert and his pals for taking us on a tour of Eccles and Salford pubs. It wasn't half as dangerous as Ian Kenny suggests (*WD last month*), but he's right about the decline of real ale in Eccles. We've now got to go back and record the beers whilst sober.

The definitive lists are as follows:

Eccles

Albert Edward, Church Street
Barge, Parrin Lane
Barton Inn, Cawdor Street
Bird in Hand, Liverpool Road
Black Boy, Liverpool Road
Blue Bell, Monton Green
Bridgewater, Liverpool Road
Brown Cow, Worsley Rd, Winton
Chestnut Lodge, Trafford Road
Cross Keys, Church Road
Devonshire Arms, Liverpool Rd
Diamond XX, Liverpool Road
Dog & Partridge, Church Street



Drop Inn, Monton Road
 Duke of York, Church Street
 Dutton, Barton Road
 Egerton, Worsley Rd, Winton
 Ellesmere, King William Street
 Ellesmere, Liverpool Road
 Finn McCouls, Church Street
 Golden Lion, Barton Lane
 Grapes, Liverpool Road
 Hare & Hounds, Church Street
 Jolly Carter, Worsley Road
 Kings Head, Barton Lane
 Lamb, Regent Street
 Maroon Lounge, Church Street
 Oddfellows, Church Street
 Oddfellows, Liverpool Road
 Old Bulls Head, Church Street
 Packet House, Liverpool Road
 Park Hotel, Monton Road
 Queens Arms, Green Lane
 Rock House, Green Road
 Royal Oak, Barton Lane
 Ship Canal, Barton Lane
 Spinners Arms, Liverpool Road
 Stanley Arms, Liverpool Road



Star, Liverpool Road
 Top House, Church Street
 Town Hall, Church Street
 Unicorn, Liverpool Road
 Wellington, Worsley Road
 Wellington, Church Street
 White Lion, Liverpool Road



Salford

Albert Inn, Short Street
Albert Vaults, Chapel Street
Ashley Brook, Liverpool Street
Beehive, Holland Street
Black Horse, Chapel Street
Black Lion, Chapel Street
Brass Handles, Edgehill Close
Bricklayers, Ordsall Lane
Bridge Inn, Lower Broughton Road
Broadway, Broadway
Carlton Inn, Camp Street
Church Inn, Hilton Street
Church Inn, Ford Lane
Church Inn, Ford Street
Coach & Horses, Eccles New Road
Crescent, Crescent
Dog & Partridge, Bolton Road
Dover, Fenney Street
Dover Castle, Highclere Avenue



Duke of York, Marlborough Road
 Eagle, Collier Street
 Egerton Arms, Gore Street
 Flat Iron, Fitzgerald Way
 Flemish Weaver, Belvedere Road
 Grey Mare, Eccles New Road
 Horseshoe, Back Hope Street
 Hyde Park Corner, Silk Street
 Kings Arms, Bloom Street
 Mark Addy, Stanley Street
 Old House at Home, Whit Lane
 Paddock, Cross Lane
 Palatine, Edward Street
 Pint Pot, Crescent
 Prince of Wales, Lower
 Broughton Road
 Priory, Gardner Street
 Quay House, The Quays

Racecourse, Littleton Road
 Red Lion, Bolton Road
 Rovers Return, Chapel Street
 Salford Arms, Chapel Street
 Star Inn, Back Hope Street
 Stowell Spire, Eccles New Road
 Ugly Duckling, Eccles New Road
 Unicorn, Broughton Road
 Union Tavern, Liverpool Street
 Waggon & Horses, Bolton Road
 Wallness, Wallness Lane
 Weaste, Tootal Drive
 Welcome, Robert Hall Street
 Wellington, Regent Road
 Wellington, Bolton Road
 White Horse, Gilda Brook Road
 Winston, Churchill Way
 Woolpack, Belvedere Road

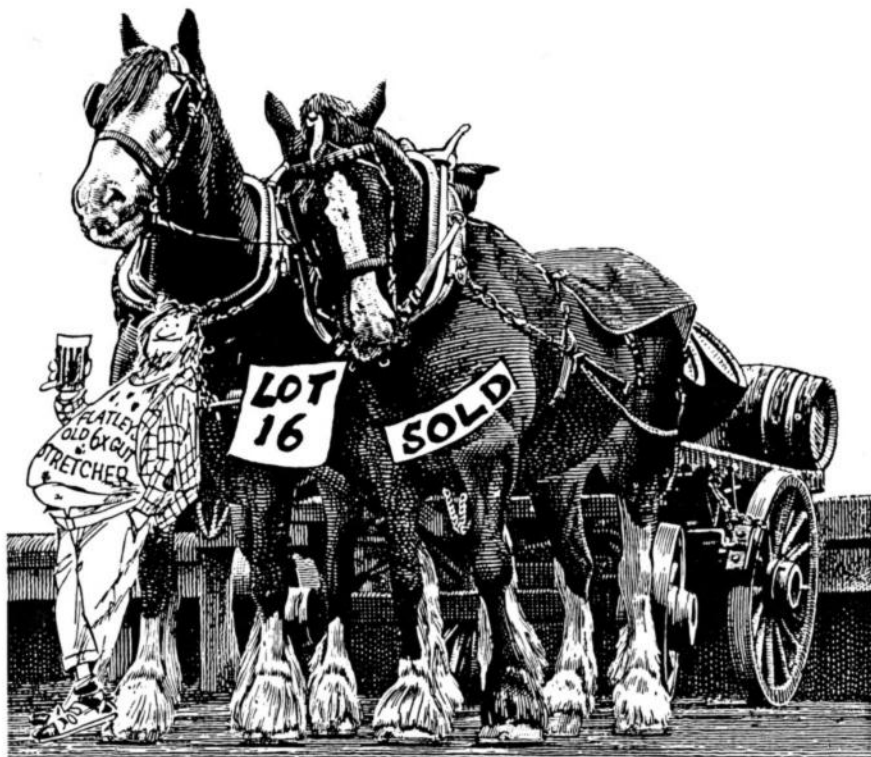


Contributors to this issue: Dave Hallows, Alan Gardner, Pete Cash,
 Paul Warbrick, Brian Gleave, Stewart Revell, Roger Hall, Dave
 White, Roy Bullock

Photos: Brian Taylor, Sue Hyde, Stewart Revell, Salford Local History
 Library

Breweriana Day

The tenth annual gathering for breweriana collectors is on Saturday 11th December at the Crescent in Salford, starting at 12.00 noon. There will be a raffle, an auction and a stall selling beer mats, pump clips, labels, bar towels, glasses and other beer and brewery-related items.



As usual, proceeds will be donated to the Manchester Royal Infirmary Children's Hospitals Appeal. Last year's event raised a record £310 for the charity.

The event is open to all. Donations of breweriana are always welcome. For further information contact Alan Gardner on 01772 455536.

To let

There is a 'Pub to Let' sign on the Swan & Railway, opposite North Western Station in Wigan. The classic, largely unspoiled pub is one of the few in the area where you can still get a good pint of Banks's beer on handpull.

Pub of the Season

The Old Market Tavern in Altrincham is Trafford & Hulme CAMRA's Pub of the Season (*WD October*). The photo shows licensee Anne-Marie Holbourne with branch chairman Neil Worthington.



Clubs to close?

Rumour has it that Pendleton Bowling Club on Eccles New Road, Salford, is to close. The RAFA Club, further along the road, has been sold and may shut soon.

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.

Jacks Closed

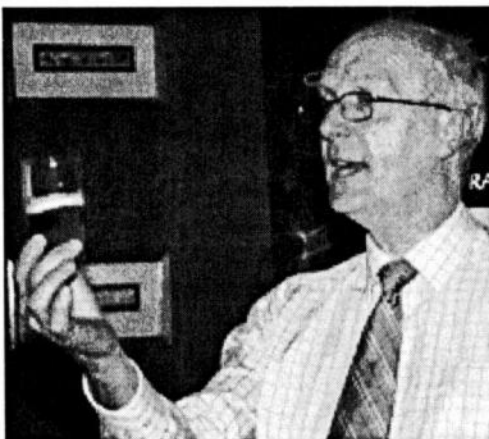
Some months ago it was reported that the House that Jack Built (*below*) on Bury New Road, Higher Broughton, was in danger of closure owing to police complaints. The former Wilsons pub was boarded up at the beginning of October. Maybe it is no coincidence that the building is in the middle of a redevelopment area designated 'Broughton Green'. Yes, you've guessed it, yet more apartments! The plans have angered a lot of residents in the nearby Cliff district.



Bury Real Ale Show

Sixty drinkers enjoyed a night at the Rose & Crown on Manchester Old Road last month, when Ken and Sam Sumner hosted the visit from Dave Waller, head brewer at Adnams Brewery in Suffolk. An illustrated talk on brewing was followed by a display of dancing by the Horwich Prize Medal Morris Men. After a question and answer session with Dave, there were tastings of Adnams bitter and the classic Broadside, and a quiz with prizes of Adnams beers and T-shirts. A free buffet was laid on.

The Rose & Crown is in CAMRA's 2005 Good Beer Guide.



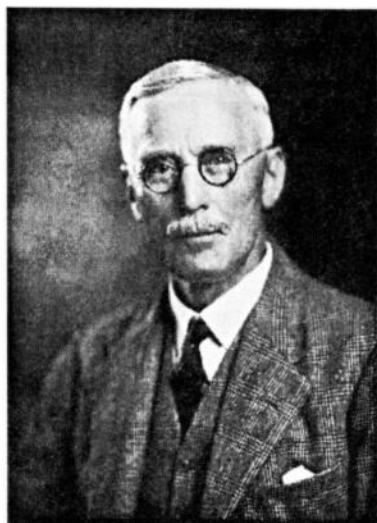
Welcome Brewery

The Welcome Brewery was behind the Welcome Inn on Henshaw Street in Oldham. There were a few tied outlets and the firm supplied free trade clubs in Oldham and further afield. For most of its life, the brewery was run by the Hyde family and this new book is based on the diaries of Charles Frederick Hyde. The author, Sue Hyde, is his granddaughter.

C F Hyde's mother was the licensee of the Malcolm Inn on Ashton New Road, Openshaw, and he was brought up on the premises, surrounded by beer. He was apprenticed to a brewer in Bolton and eventually, in 1893, he was appointed Head Brewer at Chesters in Ardwick.

It was he who devised the recipe for one of the North West's celebrated brews, Chesters Fighting Mild.

In 1912 C F Hyde went into partnership with a friend and bought the Welcome Brewery in Oldham. He had six sons and he trained each of them in the art of brewing, with variable success. As well as running the Welcome, the Hydes were involved with several other breweries up and down the country.



The Welcome Brewery history is a lively tale of beer and brewing folk. C F Hyde's diaries are an entertaining source of information. For example, his description of an office clerk as a 'fat-fart' is not the sort of thing one usually comes across in the more scholarly works on the brewing industry.

C F Hyde (left) died in 1951 and the brewery closed when the sons decided to retire in 1959. They sold out to

Hope & Anchor Breweries of Sheffield (later part of the Bass Charrington empire) and the Welcome Inn survived until 1968.

The History of the Welcome Brewery, price £5, can be obtained from the Oldham Chronicle shop on Union Street and other local outlets. Copies will be available at the Breweriana Day at the Crescent in Salford on Saturday 11th December.

Right: Gilbert Hyde at the Swan Brewery, Ardwick.

Holts Briefly

Stewart Revell

The annual price increase took place on Tuesday 12th October, when the beer went up by 5p a pint. Many regular Holts drinkers are already moaning about this, and some of the die-hard types are still regretting the time when the price of a pint of Holts went through the £1 barrier, many years ago.

But the good people of Hyde have something to be cheerful about. Holts have bought the **Queens**, their first acquisition in over twelve months. It is a fairly large pub and will be closed for a few weeks before Christmas for a makeover.

The latest seasonal beer, **Nuts and Holts**, has appeared in a few outlets. Initial reports say that it's rather on the sweet side and the same price as the normal bitter. I've heard that many Holts aficionados would like to see a really BITTER pint, brewed with lots and lots of hops, as an alternative to the normal bitter. Do readers have any thoughts on this?

stewart@revell62.freemove.co.uk



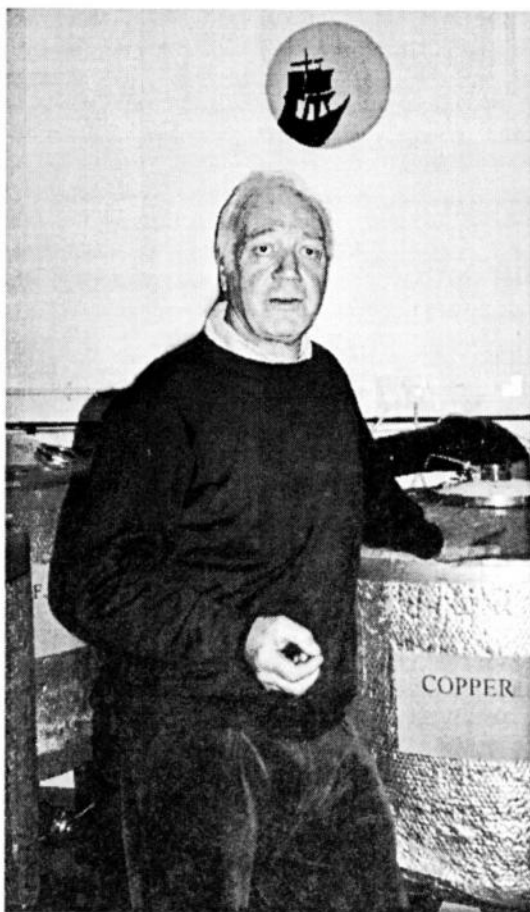
Mayflower Brewery

Pete Cash

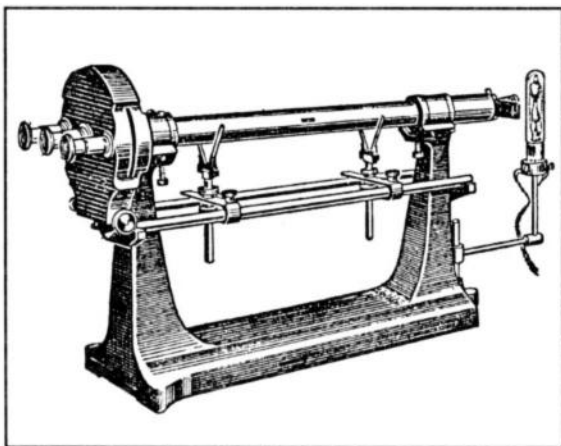
In October, CAMRA members from North Manchester visited Stewart Thompson's Mayflower Brewery in its new home in the Royal Oak, Standishgate, Wigan. Situated at the back of the pub, the brewery is a simple and compact affair. A pin of specially dry-hopped **Myle's Bitter**, renamed **Full Back** (3.8%), served as the hospitality beer, whilst at the bar **Special Branch**, using 50% lager malt, 30% Maris Otter malt and Challenger hops, was very pale and smooth. Stewart explained that he was trying to find tree-connected names for the beers, although the Myle's Bitter was named after Myles Standish, captain of the Mayflower.

Back in the brewery, Stewart eschewed the normal description of the brewing process (which he felt we had all heard many times) in favour of a display of part of his collection of old brewery instruments. The first of these was a **Long's Refractometer**. When a ray of light passes from a less dense to a more dense medium, it is bent (refracted) at an angle depending on the relative densities. At a critical angle, it suddenly disappears, being internally reflected inside the prism. Now if a thin film of sugar solution is trapped between two prisms, this will affect the critical angle, depending on the molecular weight and concentration of sugars. This instrument was used to monitor solutions of sugars for the Copper and for priming the casks.

Next was an **alcoholometer**. The finished beer was boiled, but to prevent loss of alcohol (which would cause a steady rise in boiling point) the alcohol in the vapours was condensed and returned to the boiler (refluxed).



By comparing the boiling point with that of water (100°) and using tables to compensate for the unfermented sugar content, the alcohol in the beer could be calculated.



Stewart then opened a mysterious large box and asked us to guess the function of the object within. Nobody could! He then revealed it was a **polarimeter**. Ordinary light is passed through a Nicol prism of Iceland Spar which polarises it in one plane. When it is viewed through another Nicol prism, the brightness varies from maximum to minimum for every 90° in which one prism is rotated. If a 10cm long glass tube of sugar solution is placed in between the two prisms, then depending on the density and type of sugar, the position of the maximum (angle of rotation) is changed, either to the right or to the left. This was used to monitor any changes to the sugar contents of the wort.

A small, crafted wooden box held a **Sykes' Hydrometer**. Unlike most, this was made of brass, but gold plated to protect it from the acidic wort, and had a selection of add-on weights allowing many different ranges to be covered by a single instrument. A small microscope was also on display, and the walls were decorated with massive thermometers for dipping into the mash or the fermenters of a full sized brewery. There was a perfect model of a European style copper on the overhead shelf along with other memorabilia. Our thanks go to Stewart for a very interesting brewery visit with a difference.

Atherton Ale

The **Wheatsheaf** on Market Street in Atherton has been nicely refurbished and is now the smartest pub in Atherton. It has a new name - **Old Isaac's** - and is majoring on beer and food. The latter comes from Phoenix: Bantam at £1.80 and Old Isaac's (Navvy) at £2.

Pub of the Year

Popular free house the **Crescent** has won the City Life Pub of the Year Award for 2004.

Rupert

It was a delight to be able to accompany two of WD's correspondents on a trip round the surviving sordid hovels of Slumley and Slumley Parva. I was a little jaded after the gay wedding celebrations, but didn't feel in the least intimidated, perhaps because of Bunty's presence. In Ax's (formerly the Axe Murderers Arms) I was looked at in a sneering manner by the locals, who seemed to be plotting an armed robbery, but their attention quickly turned to a group of worthy middle class urban hikers with little rucksacks who'd popped in for a half of the landlord's best bitter before continuing on their way. Things could have got nasty, but they suddenly all disappeared in three white BMWs after a phone call and then Plod arrived.

Of course, we took in our usual haunts like Ratty's and Wedgie's, but we also visited some long-forgotten places. I think I can say without fear of contradiction that they are at least as awful as I remember them. Full of socio-economic group Zs (© Duncan Busman) and pervaded by the lingering aroma of illicit substances, many of them seemed not to have been decorated since the early 1980s. If anything had changed, it was that instead of serving real ale with echoes of dishwater, many had abandoned the pretence entirely and served keg beer to a declining clientele.

We've always believed that the attrition of Grotley's pubs must slow down and stop, but from our Slumley experience, that doesn't seem likely. The number of hostelrys has halved every decade since the 1970s and I, for one, would not be astounded if there were only 30 taverns left in Slumley by 2015. Of course, there's always the possibility that gentrification may reverse the trend, but the Dockley development doesn't support that contention. Perhaps, as Fiona suggested, 'the post-industrial landscape of our inner cities will, for the first time, be publess.' Tish suggested a WD competition. From the list of Slumley pubs, choose 5 which will have closed by Christmas 2005. The winner will receive a gallon of amber nectar from the wickets, to be consumed in one sitting at a hostelry of his or her own choice in January 2006.



Branch Diary

Regional CAMRA Under 30 Social Group

Fri 5 Nov from 8pm. Social in Corbieres, Half Moon Street (off St Ann's Square). 9pm FAB Cafe, Portland St, Central Manchester.

Thur 18 Nov: Visit to Hydes Brewery. Pre-booking is essential.

Contact: davehallows2002@yahoo.co.uk. Mob: 079317 50108

North Manchester www.camra.org.uk/nmanchester

Sat 30 Oct: Beer Miles event. Starting Smithfield 12 noon, returning at about 6pm

Wed 3 Nov: City Crawl. Unicorn, Church Street, 7.30. Gullivers, Castle 8.30. Bar Fringe, Smithfield, Beer House 10pm.

Wed 10 Nov: Two pub City Social. Corbieres, Half Moon Street, 8pm. Abercrombie, Bootle Street, 9.30pm

Wed 17 Nov 8pm: Branch Meeting, Crescent, Salford.

Wed 24 Nov: Social at Junction (Beartown), Harpurhey, 7.30pm. (Happy Hour until 8pm).

Tues 30 Nov 3pm - 7pm: What's Doing Collation. Queens Arms, Honey Street

Wed 1 Dec: Eccles Crawl. White Lion 7.30, Royal Oak, Wellington, Albert Edward 9pm. Lamb 9.45pm.

Contact Roger Hall 0161 740 7937

Wigan

Wed 17 Nov 8pm: Branch Meeting, Bowling Green, Wigan Lane, Swinley

Contact: Valerie Hollows 0161 629 8243 (weekdays);

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

Rochdale, Oldham & Bury

Tues 2 Nov 8.30pm, Branch Meeting, Bank Top Tavern, King Street, Oldham

Fri 19 & Sat 20 Nov, Bury Beer Festival, The Metro, Derby Hall, Market Street, Bury

Sat 27 Nov, Coach Social to Concertina Band Club and South Yorkshire. 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 4 Nov 8pm: Branch Meeting, Old Market Tavern, Altrincham

Thurs 18 Nov: Broadheath Survey. 8pm Railway, then Packet House

Sun 28 Nov: Curry Night at Essence, Broadheath. Contact Joan.

Contact: John Ison 0161 962 7976

Dave and Sue welcome you to

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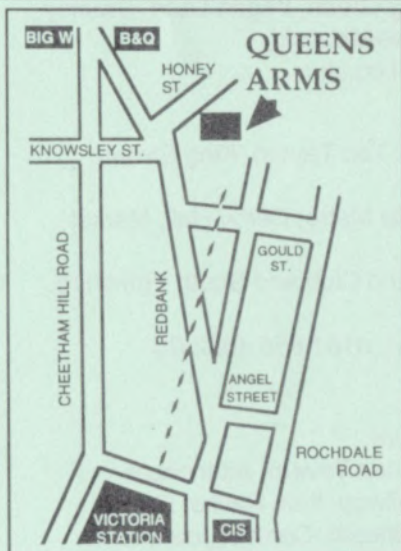
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PUB OF THE YEAR 2002-3



PUB QUIZ

Tuesday, 9.30pm start

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with children's play area

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WELCOME**

**HOT & COLD
FOOD**

Sunday Roast

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