

# What's Doing

MARCH 2005



The Manchester Beer Drinker's Monthly Magazine

## PUB UNDER THREAT

The outfit involved in the Whitefield town centre redevelopment has received government approval to build a Morrisons supermarket, which is bad news for the Church Inn. Dransfield Properties' application to build the supermarket and relocate the Cafe Roma (the premises next to the Church Inn, on the left of the picture) were passed by Bury Council last October, subject to the approval of the Secretary of State.

Holts don't want the Church Inn relocated, so Dransfield's next step will probably be to apply for a compulsory purchase order on the land. If that happens, the development will be the subject of a public inquiry.





## Salford Brewery Syndicate

Pete Cash

**David Facer's** current English Literature beer is **Cold Comfort** (3.9%) from the novel featuring the Starkadders' family farm. It is a light bronze colour with an orange-citrus palate. **Cupid** (3.8%) made a special appearance for Valentine's Day - a dry hopped (E Kent Goldings) version of Northern County.

**Twin City Dark Mild** (3.3%) made its debut at the National Winter Ales Festival and is unusual (unique?) for a mild in employing a little fresh ginger late in the boil to add 'a note of exotic spice'.

**Richard Bazen** has launched a lower gravity version of Knoll Street known simply as **Bazens' Porter** (4.5%). It has proved extremely popular and extra batches had to be brewed to meet demand.

With the recent additions to the mashing and fermenting capacity, the existing brewery building is just about full. Although it is very early days, the question of expansion is being considered.

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## Eccles alehouse

The Golden Lion on Barton Lane, Eccles, is going from strength to strength under new owner Ken Phoenix. Four sets of handpumps have been installed to sell a range of beers including Marstons Pedigree, Spitfire, Wells Bombardier and Boddingtons. Upcoming guest beers include Orkney ales.



The Golden Lion has live music every weekend and a musicians' jam night is being set up. Ken is inviting old and new customers to his birthday party on Saturday 12th March. He promises real ale, live music, food and the odd surprise or two.

## Boggart Bulletin

*Dave Hallows*

The Boggart Hole Clough Brewery in Moston has followed up the success of the two regulars (Angel Hill and Boggart Brew) at the National Winter Ales Festival in January with a new special, Wee Bam (4.2%). Brewer Mark Dade tells me it is a pale, fruity lemon citrus beer. No doubt casks will be found in the Bar Fringe, Swan Street, Manchester, and the Aston Arms, Clegg Street, Oldham.

## No smoking

The whole of Sinclairs Oyster Bar in the city centre is now a no smoking zone. Smokers will still be allowed to buy drinks, but they will have to sit outside and sip their beer from flimsy plastic containers. Trade doesn't seem to have been affected to any serious degree and Sam Smiths Old Brewery Bitter can still be enjoyed at £1.35 a pint, and that's cheaper than the Holts at the nearby Crown & Anchor.

## Hydes seasonal

The Dutton on Park Street, Cheetham, now sells the Hydes seasonal beer alongside the bitter. The current seasonal is Perfection (4.8%), brewed to celebrate the centenary of the first meeting of Messrs Rolls and Royce.

## One for the Tickers

With setting-up underway at the National Winter Ales Festival, the CAMRA crew, on a well-deserved break, ventured into the nearby Beer House on Angel Street to sample a rare Phoenix brew.

Tram Driver (3.8%), the house bitter for the Kings Head in Llandudno, was light amber in colour and gloriously flowery, hoppy and fruity in flavour and aroma. The bitter is so called as the pub is right by the Great Orme Tram Station.



## Ted & Ade's Awards 2005

The *City Low Life Awards* are now in their fourth year. The **City Arms** on Kennedy Street, Manchester, is Pub of the Year. Most Improved Pub is the **Beer House** on Angel Street and The Best Kept Secret is the range of bottle conditioned beer at the **Market Restaurant** on High Street.



## Pub of the Season

*Brian Taylor*

Trafford and Hulme CAMRA have chosen the Beech Inn, Chorlton-cum-Hardy, as their Spring 2005 Pub of the Season. The pub is less than ten minutes' walk from the bus station on busy Barlow Moor Road. Turn right into Beech Road and the Beech is at the end on the right hand side.

Visitors can be sure of a warm welcome from Joanne, John, Barry and the staff. The beer selection is of a very high standard, with Taylors Landlord and Best Bitter and Deuchars IPA always on handpump. Three guest beers are usually available.

The Beech has been run by the same family since 1990, when Joanne's mother became 'mine hostess', and it has been in the Good Beer Guide continuously for 12 years.

The pub has a double-sided bar serving the front room and vault area at the rear, and there is also another room on the right. Irish music features on Monday evenings and a popular quiz night is held on Thursdays, when the back room often has an overflow. The top sporting events are shown on a large TV screen in the back room.

The Pub of the Season presentation will probably be in April (details next month) and all who can make it will be assured of an excellent pint in pleasant surroundings and good company.





## Wigan and district

Dave White

The once-mighty **Bird i'th'Hand**, Gidlow Lane, Springfield, has gone over to keg beer. For years the pub was a permanent fixture in the Good Beer Guide because of its exemplary Tetley mild, bitter and guest ales, and was a classic two-roomed local. Now the cask ales, like most of the dividing wall, have gone. The handpumps were still there on a recent visit, though, so beware.

Elsewhere in Springfield, the **Prince of Wales** on Woodhouse Lane has not yet become a Thwaites house, despite the predictions of the local press (*see WD Feb*). One pub which has, however, is the **Rock Ferry**, Warrington Road, Lower Ince. The 'Little Rock' has had a number of owners in recent years (Wolverhampton & Dudley and Vaux, to name but two) and had not sold real ale for some time. It still doesn't. The Blackburn brewery has only a handful of pubs in the Wigan area, and given its lacklustre record on cask-conditioned beer, perhaps it's just as well.

Speaking of Thwaites, the company has sold the leasehold of the



**Water Wheel** to an unnamed pubco which hopes to reopen it in the spring. The pub, on the ground floor of Brook House in Scholes, has been closed for over three years and at one point faced conversion into a bingo hall.

The **Roundabout**, Ormskirk Road, Skelmersdale, has reverted both to real ale (Boddies bitter) and its former name, the **Railway**. There hasn't been a railway in Skem for nearly fifty years; but then, when did you last see a pit pony in Ashton-in-Makerfield, or a white lion in Upholland, Pemberton or, for that matter, anywhere else?

The **Norley Hall Hotel**, Severn Road, Norley Hall is to reopen within a few weeks as the **Avenue** (see Feb WD). A representative for the Chorley Pub Company spoke in the local press about big screen TVs, a games area and live acts, but there was no mention of what kind of beer the pub would sell. We shall see,

News in brief: the **Wellfield Hotel**, Wellfield Road, Beech Hill, is closed and up to let by Punch Taverns. This used to be a pretty good estate pub selling a decent pint of Greenalls, but has been on keg beer for years... the **Ship Hotel** at the top of Millgate (*pictured*) is boarded up and awaits demolition as this part of the town centre is redeveloped. The pub has had umpteen different names in recent years, and hadn't sold real ale for yonks... the **Amberswood Tavern**, Manchester Road, Higher Ince, should have reopened by the time you read this. I'll be in there, the first chance I get.

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## Yates's

Yates's in Swinton had a new licence refused by Salford Magistrates on 14th February. The premises in the centre of Swinton have had a chequered history. Last March there was a brutal killing outside, which resulted in the conviction of a number of people including doorstaff for manslaughter.

The police brought revocation proceedings, but withdrew these on the basis that Yates's would apply for a new licence with conditions which included: no late hours, no drink promotions, CCTV and shatterproof glasses. Yates's must have thought this was a done deal. However, an objector put forward persuasive evidence about the history of disorder at the premises and the application was refused.

Yates's have appealed to the Crown Court. If the appeal fails, the police will bring revocation proceedings. If the licence is revoked, Yates's can appeal against this decision. In November the 2003 Licensing Act will be implemented and the licence will be under the jurisdiction of Salford Council across the A6.

## Good news from Irlam

*Sean Kilgarriff*

In a time of decreasing choice of real ale and real ale outlets, it is nice to report that **Irlam Steel Club** on Liverpool Road has added handpumped Tetley bitter to complement its John Willie Lees bitter. At the time of writing, the Tetleys is priced at an 'introductory' £1 per pint. It will go up to £1.35, the same price as Lees. This is a thriving club thanks to Derek, Beryl and all the staff.

Next door, the very large and imposing **Ship Hotel** boasts four different beers on handpumps, but at the time of calling (mid-February) only the ubiquitous Boddingtons Cask was available at £1.81. The Ship, however, does offer great value B&B, with an excellent breakfast.

Further west along Liverpool Road, the **Railway Inn** has had a makeover. The vault is much larger, having been extended into the former private quarters. The lounge, and toilets in particular, are a pleasure to use. Approaching the bar, I saw a solitary handpump which had a charity collecting box tied to it. I needn't have asked and the reply wasn't a surprise. The landlord is waiting for 'things to be done' before real ale is flowing again. Watch this space.

Up on the Moss Vale estate, aka 'The Bird Sanctuary', the **Tiger Moth** is shifting Holts bitter via handpumps as fast as it goes into the cellar. If the Tiger Moth is a Holts house, and a lot of people seem to think that it is, then it should have been on Stewart Revell's list in





February's *What's Doing*. If it is a free house, then well done to Seamus and Eileen for keeping the bitter at £1.40. Sadly the mild is now smoothflow, but the customers like it that way and drink gallons of it.

The **Boathouse** on Ferry Road has Boddies Cask as the house bitter, with Theakstons mild and a rotating guest beer. The pub had Holts' Nuts and Holts as a guest beer last year, but it was over £1.80 a pint.

That is the current state of real ale in Irlam. Some years ago the whole area of Irlam and Cadishead was just **one** outlet **short** of 100% Real Ale. Halcyon days indeed!

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## Trotter's Independent Trophies

Although the man himself claims he is in retirement, the TIT Awards carry on...

### BEST CAMRA BEER FESTIVAL:

Southport. Runner-up: Fleetwood

### BEST NON-CAMRA BEER FESTIVAL:

The Black Horse New and Rare Beers Festival, Darwen

### BEST MILD: Cains Mild

BEST BITTER: Old Bear Original from Old Bear Brewery

### WHAT'S DOING READERS' BEST

BEER: Black Bear from Beartown.  
Runner-up: Old Man Ale from Coniston

### BEST BREWERY TRIP OR SOCIAL:

Hart Brewery (Southport Branch).  
Runner-up: Hook Norton (Wigan Branch)

BEST BOTTLED BEER: Blonde  
Premium Beer from Isle of Arran

### MOST UNUSUALLY NAMED ALE:

Betty Swollocks Bar-B-Q Bitter from Hanby.



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Contributors to this issue: Paul Warbrick, Alan Gall, Dave Hallows, Sean Kilgarriff, Tony Flynn, Ian Kenny, Brian Taylor, Stewart Revell, Dave White, Roger Hall, Pete Cash

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IN GOOD BEER GUIDE 2005

## The Kings

*Dave Hallows*

To think that it was only three years ago that the doors of the Kings Arms on Bloom Street, Salford, almost closed for good. At the eleventh hour the Dorbieres pub chain came to the rescue and now the pub is back in CAMRA's Good Beer Guide.

The Kings has a growing reputation for its real ale and food, and also as an arts centre. Studio Salford promotes events such as plays, live

bands, comedy, poetry and cinema nights in the upstairs function room at weekends. There is also a Wednesday night Jazz Club. A lot, if not all, of these events are free!



There are up to six beers on offer with a keen price range of £1.60 to £1.90. Beers from the Salford Brewery Syndicate (Bazens' and Facers) feature prominently.

Pacific and Black Pig Mild are nearly always available, as is Caledonian Deuchars IPA. On my last visit there

was William Greenwood Brewery Fat Prop (5%), a winter ale with a dark oak colour with ruby hues. It had a roasted malt and a spicy/fruity taste and aroma. There was also one from the new Leigh Brewery, Merlin, called Astley Gold (3.8%). This is a damn good, well-balanced session bitter and it was on song here. The ever-popular Moorhouses Pendle Witch was also on offer.

The Kings Arms is a good marriage between a local and a cafe bar with that late night feeling. The splendid oval main room and bar has a deep purple decor and rubber plants. The side snug is comfortable and quieter. There is good value hot and cold food at weekday lunchtimes and Sunday lunches are available. This is a Salford pub suitable for the old and the new Salford.

## Name Your Poison

*Continued*

At the beginning of 1901 there had been 2,000 reported cases of beer poisoning in Manchester and almost 1,000 in Salford. Independent reports had identified the source as brewing sugar contaminated with arsenic, supplied to local breweries by a Liverpool firm, Bostock & Company.

Legal proceedings followed, with local authorities in Lancashire, Cheshire and further afield using the Sale of Food and Drugs Act (1875) to prosecute beersellers. The pub and beerhouse tenants were hardly to blame, but the cases had the effect of bringing their bosses, the brewers, to court.

Groves & Whitnall of Salford, one of the region's biggest breweries, was involved in one of the first cases in January 1901. The tenant of the Rifle Volunteer on Medlock Street, Hulme, was found to be selling beer containing an eighth of a grain of arsenic per gallon. In the same week, an inquest into the death of Mary Jane Dyer was told that she was a regular customer at the Black Mare on Cannel Street, Ancoats, another Groves & Whitnall pub. Mr Groves, who also happened to be a shareholder in Bostocks, represented the brewery.

In Bolton, the landlord of the Man & Scythe, Kearsley, was prosecuted after a barrel of Groves & Whitnall 'fourpenny' beer was found to contain a fifth of a grain of arsenic per gallon. The court was told the barrel had a label certifying that the beer was 'absolutely pure'.

Also in January, an inquest into the death of Maria Weaver was told





she was in the habit of taking two or three glasses of the Manchester Brewery Company's 'fourpenny' ale in the Globe on Regent Road, Salford (*below left*). Threlfalls Brewery was implicated in the death of Alice Booker of Seedley, a regular customer at the Langworthy Hotel.

The landlord of the Duke of Wellington in Pendlebury (*below*) was prosecuted for selling contaminated beer from Richard Seed & Co, Radcliffe. In Little Lever, the landlord of the Grapes was found to be selling contaminated beer from Hamer's Brewery, Bromley Cross. Further afield, three Preston publicans (Prince Albert, Fulwood; Saddle, Lea; and Golden Lion, Broughton) were fined 40/- each. In Nantwich, the licensee of the Railway Vaults was fined £4 and the North Cheshire Brewery (of Macclesfield) £30.

Many of the Manchester victims had been seen at the Workhouse Infirmary, but beer poisoning was not limited to the working class. A report published in February stated that 88 cases had been identified by private medical practitioners. Each patient drank more than half a gallon of beer a day and seven of them owned up to drinking a gallon or more a day.

Brewery employees were also susceptible. Draymen who drank one or more gallons a day were 'exceptionally affected.'

The arsenic-in-beer scandal gave rise to a movement which wanted legislation to control the ingredients in brewing - a 'Pure Beer Law'. The movement had a lot of support in the newspaper columns of 1901, but it did not succeed. The history of brewing in the twentieth century might have been a little different if it had.



## Edale and Gray's Beers

*Hikin' Man*

So far, all the pubs I have featured as places to end a day's hiking in Derbyshire have sold quality real ales as well as being good hostleries and convenient for return trains. Edale is probably the most famous village along the Hope Valley line, its biggest claim to fame being the official start of the Pennine Way, one of the earliest established long distance paths. In fact, one of its two pubs, the **Old Nags Head**, is right at the start (or finish, if you are walking south) of the route. This is about ten minutes' walk from the station, but the other one, the **Rambler**, is right next to the railway. This was called the **Church** when I first knew it and it was a bit up-market - hikers invariably headed for the Nags. Then it changed to the **Jolly Rambler** and more recently ceased to be jolly.

There is nothing wrong with either pub and they both sell three or four real ales. However, I never look forward to finishing in Edale and often we catch the train straight home and slake our thirsts in one of the Manchester or Salford pubs instead. The reason is that both the Edale pubs sell **Gray's** range of beers, with Draught Bass of varying quality putting in an occasional appearance. They are owned, I understand, by the **Dorbière** pub group, who are based in Patricroft, quite near where I live. This group also distributes Gray's beers.

Now Gray's is not the name of an existing brewery and I can't find out who currently brews it. I believe it was originally made under contract by Mansfield Brewery (now shut) and I suspect it has moved home several times since. It was always sold at a low price, and tasted as though it had been brewed with minimum cost a priority - it still does, in my opinion. Look in the current *Good Beer Guide* and you will not find Gray's listed, nor is it in any volume of recent years. I asked about it at a CAMRA Greater Manchester Regional Meeting and nobody knew. The name Findlater & Mackie was mentioned, but this, too, is not a working brewery.



After a recent hike and with half an hour before the train on a cold, windy, winter's day, I went in to the Rambler and bought a half of Gray's Best Bitter. The pub was warm and welcoming enough, but the beer, although in perfectly good condition, tasted just bitter and thin, despite being 5%. It wasn't cheap, either, at £2.50 a pint. In mitigation, I have had a reasonable pint of Bass in here in the summer when turnover was much higher.

## Letter

### A Bitter Bitter

Sir - There has been an overwhelming and enthusiastic response to the suggestion from Mr Onejug that Holts brew a really **bitter** beer. (WD last month) The idea has been recommended to the brewing department at Holts.

Later this year, on 21st October, there will be the 200th anniversary of a very famous event. (See 21 Oct 1805). It would be an ideal time to brew a special bitter beer of the type that, when tasted, makes grown men weep into their glasses.

*Stewart Revell*

### Wetherspoons

Sir - So Pete Cash couldn't find evidence of display holders containing CAMRA information in Wetherspoon's city centre pubs (WD January). So why didn't his CAMRA group make themselves known to the managers of each pub on the survey, point out the omission and hand over a display holder?

CAMRA members should then frequent these places regularly and keep the holders stocked with promotional leaflets, thereby showing non-CAMRA customers what they are missing out on.

*Jon Arbuckle*

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### Clifton

The proposal to demolish the Clifton Park Hotel (ex Gay Willows) on Manchester Road and replace it with a block of flats (see WD Sept 2004) has been rejected by Salford Council, as it would be a loss of an amenity for local residents. At the nearby Robin Hood, cask Tetley bitter has disappeared and the pub is keg only.

**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'.

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

**To join CAMRA** send £18 to Membership, CAMRA, 230 Hatfield Road, St Albans, Herts AL1 4LW.

## Doing the Card

*Staggerin' Man*

The Trackside at Bolton Street Station on the East Lancs Railway is one of Bury's finest pubs. Christine Egan (formerly a long-time member of the bar staff at the nearby Rose & Crown) and her staff have continued to run what was a brave venture when it opened in 2002. It turned out to be a sound investment and the bar quickly established a good reputation for nine guest beers, real ciders and perry, genuine continental beers in bottle and good food. The bar is actually on the station platform, so steam and vintage diesel trains can be seen pulling in and out of the station. To demonstrate the range of real ales on offer, I set out to do them all on one visit:

**Robinsons Hatters (3.3%):** A deep copper, malty mild with fruity undertones. There is nearly always a mild on in the pub.

**Slaters Bitter (3.6%):** From Eccleshall Brewery of Staffordshire. A pleasing session bitter with a lemon bitterness. Golden yellow with a fruity aroma and yeasty undertones. Excellent.

**Buffy's Bitter (3.9%):** An amber coloured, spicy, roasted and smoky malted beer. Flavoursome with a hoppy aroma and fruity finish. Tantalises those taste buds!

**Slaters Original (4%):** Dry and tawny coloured, with a full-bittered and hoppy, fruity taste. Very good.

**Hart Cartford Bridge Bitter (4.2%):** Light oak colour. Roasted malts with a sublime bitter and fruity taste which lingers on. A warming winter bitter and bang on song.

**Robinsons Unicorn (4.2%):** A distinctive amber best bitter. Astringent tangerine bitterness throughout.

**Derwent Withwell & Mark IPA (4.4%):** Pale with a good bitter character. Hoppy flavour and aroma. A grower.

**Moorhouses Witchfinder General (4.4%):** A strong, golden bitter with a dry lemon citrus taste.

**Halifax Steam Luftkissenfahrzeug (4.6%):** I love a brewery with a sense of humour, as this is German for 'air cushioned vehicle'. The beer has been on here before, which is good, as many customers like to try something familiar as well as something new. Golden, dry, very fruity with a zesty hoppiness.





## Part 34: Cider Roundup

All three of the ciders I made in 2003 are now some 15 months old. The pink one has been bottled and there are about 5 gallons each of the other two left, still in bulk under airlock. In the meantime, I have had further assistance, from Charlotte Bulmer and Roger Lowe, in identifying the apple types used. The definitive position appears to be this: **Bulmer's Norman** was already known and remains the same. **The Squirrels' Choice** (my own invention) now appears to be **Court Pendu Plat**, whilst the red one (**Bloody Turk/Wisley Crab**) is in fact **Jersey Mac**. Thanks to all concerned.

Last year's crop was non-existent so far as I was concerned, but I consoled myself by picking eight pounds of elderberries and combining these with 2.2 gallons of juice from **Court Pendu Plat** (rescued from my freezer). The whole was made up to 3.5 gallons with 6.5 pounds of added sugar, with the aim of producing a wine with an original gravity of 1.111 and an alcohol potential of about 15% by volume. A commercial wine yeast is essential for this strength and in fact it is still fermenting, having fallen to an SG of 1.017 (mid-February).

I recently went to sample the **Court Pendu Plat** cider and noticed that the water in the airlock had evaporated. The cider was connected directly to the atmosphere and a thin crust had developed on the surface. I pushed my sampling tube below the crust and drew off a pint of perfectly clear cider; if anything, it was even drier than before. Now those familiar with the production of **fino sherry** will know that a very similar thing occurs: after the main fermentation has finished, the sherry is deliberately exposed to atmospheric oxygen and a **sherry flor** crust is formed which further works on the wine beneath and results in the mouth-puckering dryness of a classic **fino**.

I am not claiming to have produced the cider equivalent, but it was interesting to observe. I refilled the airlock with water and will monitor any further changes.



# Rupert

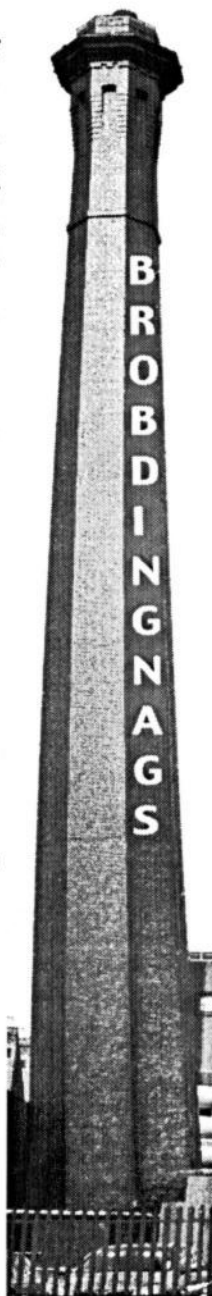
'It's exactly the bloody same!' Bunty was unequivocal. The rest of us had sipped our pints non-committally. We had sought out, using quasi-reliable intelligence gleaned from a network of draypersons, the first hostelry to serve the first brew of the new Brobdingnags after the move from Strangleways. It would be some weeks before we drank the last of that. Dire prognostications had preceded our sampling and imbibing. Some had expressed the view that Burtonised tap water from Thirlmere would be no substitute for well water from deep aquifers. Others believed that the yeast would undergo a metamorphosis as it crossed Grotley. All of us had wished the beer would improve. But no. There was a sense of disappointment that it was much as before.

None of us had anything positive to say about Efrem Brobdingnag and his treachery. We did, however, think it a cruel irony that Grotley Council, in a fit of spite, had refused to grant planning permission to turn Strangleways ale manufacturing plant into

luxury loft dwellings. Perhaps Efrem might have lived here into his senility. The premium price would, of course, have been a serendipitous happy windfall profit unconnected with the decision to close the brewery. This decision had been blamed on pure logistics. What possible sense would it have made for Megatrink to brew in Grotley where most of its wares would be consumed? It was surely more convenient to relocate to Moldova and Paraguay, where labour costs are significantly cheaper.

Efrem's done us all a favour really. He's allowed a global outfit to buy up and close down antiquated breweries. At the same time some people's favourite amber nectar is still being manufactured in Grotley. Of course, it is very likely that, because Sikh's is a small brewery with lower unit production costs, prices of Brobdingnags bitter will fall to the same as, say, Brassos or Drabs.

A good deal all round. I can hardly wait for the heirs of Boringsods, Brassos, Drabs and Sikhs to take the Megatrink shilling and flog their breweries off. Trouble is, who'll brew these brews when we've no breweries left? Step forward the micros.



# Branch Diary

## **Regional Meeting**

Sat 9 April 12.30pm: Hare & Hounds, Shudehill, Manchester

## **Regional CAMRA Under 30 Social Group**

Fri 4 Mar. Visit to Three Rivers Brewery, Reddish. Minibus £4.

Booking essential.

Contact: davehallows2002 @yahoo.co.uk. Mobile: 07931750108

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

Wed 2 Mar 8pm: Good Beer Guide 2006 Final Selection, other areas pubs. Marble Arch, Rochdale Road

Wed 9 Mar: Worsley Village Social. John Gilbert 7.30pm, Barton Arms 8.15pm, Bridgewater (if reopened) 9pm

Wed 16 Mar 8pm: Branch Annual General Meeting, Beer House, Angel Street

Wed 23 Mar: Social, Crescent, Salford. 8pm (earlier for curry)

Contact Roger Hall 0161 740 7937

## **Wigan**

Wed 2 Mar: Beer Festival set-up, Trencherfield Mill.

Thu 3 - Sat 5 Mar: Last Beer at the Pier.

Sun 6 Mar: Beer Festival clear-up, followed by beer and buffet at the Orwell, Wigan Pier

Wed 9 Mar 8 pm: Beer Festival post-mortem, Anvil, Dorning St, Wigan

Wed 16 Mar 8 pm: Branch Meeting, Swan & Railway Wallgate, Wigan

Contact: Valerie Hollows 0161 629 8243 (weekdays);

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

## **Rochdale, Oldham & Bury**

Tues 1 Mar 8.30pm: Branch Meeting, Wylde's, Market Place, Bury

Tues 15 Mar: Branch 30th Anniversary Social, Wishing Well, York Street, Heywood. Details from Branch Contact

Sat 19 March: Coach Social. Colne Valley & Huddersfield, including Sair Inn. Details from Branch Contact

Contact: Peter Alexander 0161 655 4002 (h)

email: [peter@peteralexander.plus.com](mailto:peter@peteralexander.plus.com)

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

Thur 3 Mar 8pm: Branch Meeting, Town Hall Tavern, 20 Tib Lane, Manchester. Also GBG 2006 final selection meeting

Wed 9 Mar 8pm: Sale Social. Meet at the Brook, Brooklands, Sale (adjacent to Metrolink station)

Sat 2 April noon onwards: Socia. Meet at the Oldham Beer Festival

Contact: John Ison 0161 962 7976



*Dave and Sue welcome you to*

# THE QUEENS ARMS

HONEY STREET, CHEETHAM

Tel: 0161 834 4239

[www.queensarmsmanchester.co.uk](http://www.queensarmsmanchester.co.uk)

Try the fine range of beers supporting independent  
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**Bantam Bitter £1.50 a pint**

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*plus 6 Ever Changing Cask Ales*

Wieckse Witte, Affligem Blonde (Trappist Beer)

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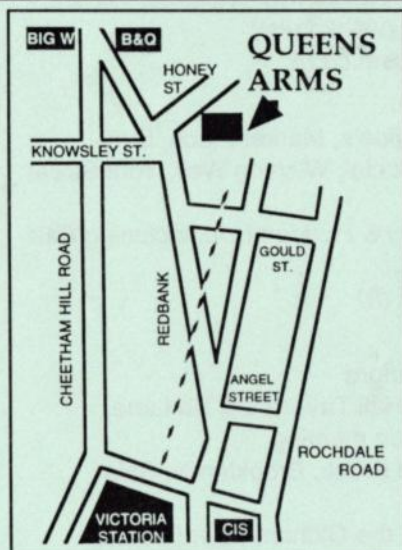
*Bottled beers from around the globe*

**Quality Doubles Bar plus Malt Whiskies**

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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 2005**

