

30p

What's Doing

APRIL 2005



The Manchester Beer Drinker's Monthly Magazine

AROUND THE MEDLOCK

To mark the recent National Pubs Week, Trafford & Hulme CAMRA had a short crawl around the side streets off Oxford Street and Oxford Road, taking in pubs such as the Salutation and the Salisbury. Neil Worthington was there...

On the way we visited two very modern establishments which show how the pub is being re-invented for the 21st century. The increasingly popular **Font Bar** is on New Wakefield Street, in the shadow of Oxford Road railway station.

This is very much a modern bar: lots of lights and music, not an etched window to be seen, and catering predominantly for students, of course. But it also has a good reputation for cask ale. It's Manchester's only regular outlet for beers from York Brewery, for one thing. And for another, it's got a keen landlord who's prepared to put in the time to look after



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his ale. Dominic put on a special beer for our visit, a new porter from the Three Bs Brewery in Blackburn. It didn't even last two nights, such was the interest - or the sales pitch. ('It's a bit like Guinness, only much better!') Coming soon: Bank Top beers from Bolton.

From there we struck out for the **Salutation**, which had a useful range of beers on, but disappointingly no Tetley dark mild. Apparently many of the regulars have complained about this, and it is expected back on sale soon.

And so on to the nearby **Royal Northern College of Music** to see what was on offer. There are six handpumps, but on this occasion there was only one cask ale, Tetley Bitter. This is a remarkable venue. It is what it says, a college, but the bar is open to the public during the evening and whenever there's a concert on. It's another bright, light and airy venue, very modern, almost cafe-ish in style, and it's completely smoke free, a distinct bonus in Manchester.

Talking to Reg, the manager, we learned that the beer range fluctuates in line with the drinking habits of different music lovers. His advice is to look at the concert programmes and always go by what's on in the concert halls. If it's brass bands, trumpets or jazz, there'll be a good range of ales, but if it's string quartets or madrigals, he only seems to sell white wines and ginger ale, so he doesn't bother putting much ale on as it would only go to waste.

The month of March features the heaviest drinking session of the year, to wit St David's Day, when the Welsh Male Voice Choirs set out to sing more and drink more than anyone else in town. To keep them happy, the bar was stocked with Wadworths 6X, Fullers London Pride, Brains Reverend James, Batemans XXXB and, inevitably, Tetley Bitter. Concerts aside, the opening hours vary, but the bar is generally open from 5.30pm to 11.00pm.

As time was pressing, we had to skip the **Church** on Cambridge Street, but I can report from an earlier visit that this is still a classic local with a warm welcome and a good pint of Lees bitter. We headed back over the Medlock to Oxford Street, briefly checked out the **Grand Central** (no cask ale) and thrust our way into the extremely busy **Salisbury**. This is the pub to target if you like strong ales such as Theakstons Old Peculier. There are usually four or five cask ales on offer. Sadly, I can't remember them all, though Youngs Special and Thwaites Thoroughbred have been there at times. If the evening crowds and noise have put you off visiting this fine boozer, try during the daytime, it's much quieter and more relaxed then.

Contributors to this issue: Dave White, Pete Cash, Dave Hallows, Roger Hall, Neil Worthington, Stewart Revell
Photos: Phil Stout

Holts Corner

Stewart Revell

There has been a slight delay in production of the next seasonal beer from the Derby Brewery, the ever popular **ThunderHolt**. It is now expected to be delivered to selected Holts outlets in late March or early April. No doubt the price will be influenced by the recent budget increase.

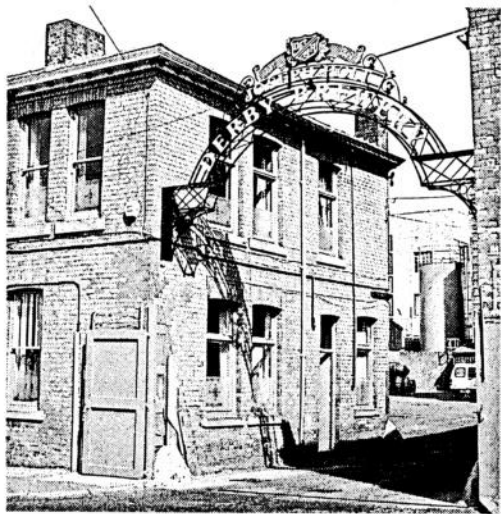
The 3.5% **Joeys** seems to be doing well, where it's available.

Now, concerning the recent correspondence about the 'bitterness' of Holts Bitter. Many aficionados of Holts beers, mild and bitter, are of the opinion that in recent years the bitter has mellowed somewhat. It lacks the bitterness that once grabbed you by the throat after the first sip or two. A spokesperson in the brewing department has provided the following information...

Until the late 1990s there was a vast stock of hops in store, for use as and when various beers were brewed (mild, bitter, beers for bottling, etc). During the time the hops were in stock, the alpha acid content changed into beta acid and it was this that gave Holts bitter the bitterness that many of us fondly remember.

In more recent times the brewery's hop store has not been as overstocked as it was. So the hops that are used in brewing today are fresher and the alpha acid content does not have time to change to beta acid. So, for bitter drinkers in particular, the bitterness is not quite what it was. Nevertheless, the beer still has 38 points of bitterness, as it always has. My brewing department source says that it is very unlikely they will in future brew a bitter with the old taste.

And now for something completely different. Seen at the Dukes Gate in Little Hulton: a hand-made sign on a keg-type font, offering 'Smooth Bitter'. I believe this is a trial to see if there's a demand for the product (normal cask conditioned bitter with added gas). At the moment, the beer is the same price as the handpumped version. The Crown in Horwich is also believed to be trying out the smooth version.



Cheshire Ring

Dave Hallows

Just over a year ago, CAMRA members Rachel and Duncan Ward took over the Cheshire Ring on Manchester Road, Hyde. Beartown Brewery of Congleton has renovated the pub inside and out and the place hasn't looked better since its heyday as a real ale emporium in the 1980s.

What first impresses is the original tiling next to the bar hatch in the corridor. There is a saloon bar, a separate pool room and a large, comfortable side lounge.

On a midweek evening when I called, Beartown's Kodiak Gold, Polar Eclipse, Wheat Beer and Bruins Ruin were all on song. The pub also sells Westons Old Rosie cider on handpull, plus Erdinger Wheat Beer, Krombacher and Budweiser Budvar, all on draught. Rachel told me that the Wheat Beer is selling well and the pub is proud to have Budvar on draught all the time, which is rare for the top-class Czech lager.

Guest ales are served at weekends and there are food specials such as Hungarian Food Nights. There is also an extensive tapas menu.

Letter

Wetherspoons

Sir - I rather think Jon Arbuckle (*Letters, March*) was missing the point concerning the lack of CAMRA dispensers in Wetherspoons pubs. CAMRA branches are never consulted when these 'national agreements' are made. We were never asked to supply the dispensers, nor was there any discussion on who should keep them topped up.

We are somewhat cynical about these top-level arrangements, having been let down by Wetherspoons over several years in respect of National Mild Day (May 7th this year, starting at the Beer House at noon). They had agreed 'nationally' to have a mild available, but on the day none was to be seen and the multiple layers of management in each of the houses seemed to know nothing about it. We do not even include Wetherspoons pubs on our route these days.

We do put CAMRA dispensers and leaflets in quite a number of Manchester pubs within our area. If Jon Arbuckle wants to volunteer to cover all the Wetherspoons too (all but one of those we visited are in other branch areas, by the way) then we will arm him with the necessary materials.

Peter Cash, North Manchester CAMRA

Whitefield and beyond

If the developers get their way and the **Church Inn** closes (*WD last month*), there will be six former pubs along Bury New Road in Whitefield. Not far from the Church Inn, the **Royal Oak** (Robinsons) closed a few years ago and remains boarded up. Going towards Manchester, the **Red King** (Boddies) is now a solicitor's office, the **Masons** (Whitbread) is a cake shop and the **Junction** (Whitbread, then Tetley) is an Indian restaurant.



Continuing along Bury Old Road through Cheetham Hill, the **Robin Hood** (Wilsons) has become the Ferdowsi Iranian restaurant, and the **Griffin** (Wilsons) is now Bhatti Fabrics.

If closures continue at the same rate, in a few years' time the only pubs left on the road to Bury will be Holts houses.



Wigan and district

Dave White

In recent months, I've reported that Thwaites have been acquiring more pubs in the area. Well, they've been at it again, the latest being the **Prince of Wales**, Market Street, Hindley. The exterior of the pub advertised 'Cask Ales' - still does, for that matter - so you'd think Thwaites would have installed at least one handpump for traditional bitter. But no. Across the road from the Prince of Wales, the **Hindley Arms** remains closed and boarded up.

Over in Standish, the word is out that the **Globe** on High Street will reopen in time for Easter. Will real ale survive the changes? Watch this space...

Boggart Bulletin

Easter has just gone and so has the Moston micro's Easter special, Bunny Boiler (4.4%) - pale, with a lemon citrus aftertaste. Two one-offs which nearly passed us by were the Valentine special, Bogheart (4%), a pale, hoppy bitter with blackcurrant undertones, and Turkish Delight (see *Forever Bury* in this issue).

Pub gone

The former Coach & Horses, London Road, was knocked down at the end of January. The pub had been closed for about fifteen years and in 1991 was the subject of a CAMRA initiative to preserve the building.



Forever Bury Beer Festival

Dave Hallows

It was Forever Bury's turn to organise this season's beer festival at Bury Football Club. Forever Bury is a fan-based group intent on keeping the club as a going concern, bringing on young players and helping the local community.

Leyden Brewery of the Lord Raglan, Nangreaves, picked and managed a squad of 35 real ales in the social club. The event was a great success, with 200 turning up on the Friday night alone. The breweries were: Leyden, Halifax, Derwent, Fernandes, Pictish, Hart, Boggart, Sulwath, Bushy, Brunswick and Holts. Also on the bench were Western Hereford perry and Thatchers Cheddar Valley Medium cider.

Leyden supplied seven brews. Joining favourites Forever Bury, Nanny Flyer and Black Pudding mild were Shakers Bitter, Extra Time, On Me Head, Son (which last appeared during World Cup 2004) and Referee. The last named was a 3.7% mild described as 'a dark malty ale which is smooth with a fruity flavour.' Another surprise was Boggart's Turkish Delight (4.2%), a one-off special that was golden and bittery with a lemon fruitiness and hoppy aroma.

The full-colour programme cost £1 and was informative as well as concise. The beers were sponsored by businesses near and far and by local pubs. The illustrations of beer badges and pots of ale for each brew were good, but sometimes the colour of the beer did not match what was actually served. But that is just nit-picking, really.

I tried Halifax Lilly Fogg (4%), which was blonde and very fruity, followed by Bushys from the Isle of Man, Their Manannan's Cloak (4%) was a mid-brown fruity beer. Fernandes' Wakefield Pride (4.5%) was recommended to me. It turned out to be blonde, dry, fruity and hoppy. Superb. Brunswick Triple Hop (4%) proved to be a splendidly pale and hoppy bitter. I finished with one from the Leyden stable, the On Me Head, Son at 4.1%. It had a dark ruby colour and a fruity aroma.



Doing the Card

Staggerin' Man

The Smithfield on Swan Street has long been regarded as one of Manchester's premier houses for quality real ales. Indeed, there have been many beer festivals featuring new and rare brews. Visitors can stay the night, as the Smithfield does B&B, but it is advisable to book early. One weekend, I decided to do all the beers on offer in one sitting...

Robinsons Dark Hatters (3.3%): The ordinary mild darkened with caramel. It's rare, but it is always on here and can also be found at the Castle round the corner. Dark oak with ruby hues, flavoursome malts and fruits.

Phoenix Smithfield Bitter (4%): The session house bitter - a snip at £1.45. Tawny, with good bitterness and lemon fruit throughout. Nice, dry and hoppy.



Millstone Three Shires (4%): Very pale and fruity. Dry and lager-like. Very refreshing.

Shaws Brewers Gold (4.2%): Sublime dry lemon bitterness that's as mellow as it is refreshing. It gives one 'a lift.'

Cottage Chamflower Ale (4.2%): Billed as a medium colour ale (mid-brown) with a hoppy aroma and finish. There's a balance between sweetish malt and hops. Good hoppy aftertaste.

Greenfield Dobcross Bitter (4.2%): Amber, well-bittered and hoppy. Excellent.

Milk Street Brewery Stargazer (4.3%): Golden, with a good bitterness and a pleasant yeasty/fruity flavour. Quaffable.

St Helens College (Beechams Bar & Brewery) Wheat Beer (5%): A sexy and clear beer. It was on song, but I could have done with more wheaty taste. Perhaps the brewery could try it cloudy.

Beers in Bamford

Hikin' Man

With the activation of the Countryside and Rights of Way Act ('Right to Roam'), large rural areas are open for the first time in many years. Recently we did a circular walk from Bamford, taking in Bamford Edge and Bamford Moor, where some of the best views in the district have been denied to the public for the past two hundred years.

After the walk, we headed for Bamford village, where two pubs await the thirsty ramblar. The main street, leading down to the station, is quite steeply sloped in the middle of Bamford and the higher pub, on a rather awkward bend in the road, is the **Anglers Rest**. This sells two cask beers from the Wolverhampton & Dudley stable: Banks's Original (aka mild) and Marstons Burton Bitter. Coffee is also available.

The pub has a long frontage along a side road just off the main street. On the far right of the entrance is a separate area for dining. Then comes the bar with a surrounding lounge. Further to the left is a smaller drinking area, partially opened out into the lounge. Finally, on the far left is a fair sized pool room. The place is comfortable and welcoming and Geraldine was particularly impressed with the cleanliness of the ladies' toilets.



Further down the road, on the same side, is **Ye Derwent.**

This is a more upmarket, 'four-square' building with bay windows occupying the front corners. The vault is on the left, the lounge on the right. Behind the vault is a pool room, and there is another room behind the lounge. One room is non-smoking.

The cask beers on offer at our visit were Thwaites



Lancaster Bomber, Morland Old Speckled Hen (brewed by Greene King) and Red Heart (for Valentine's Day) without a brewer's name on the clip. We were told it was from Elsecar (the home of the old Barnsley Brewery), so it was probably Acorn Brewery from nearby Wombwell, which has continued some of the recipes.

Bamford Station is about threequarters of a mile away, so allow fifteen minutes from the Derwent or about twenty from the Anglers, to be sure of catching the train.

Travel News

Thomas the Tank Engine

The Passenger Transport Executive (PTE) recently took a hammer to its piggy bank and didn't like what it saw, so public transport fares had to be revised. Some rail and bus fares went up in January, concessionary fares went up at the end of February, and of course we now have a new railway operator (Northern). So it's high time we had another review of the best options for getting to and from favourite pubs. This is all assuming that you're travelling in and around Greater Manchester. If you stray over the border, there might be better deals on offer, such as Northern's 'Duo' tickets (two for the price of one on routes like Altrincham to Chester).

The most useful ticket for many of us is probably the System One Daysaver. This covers all the buses, regardless of operator. It costs £3.30 before 9.30am, Mondays to Fridays, and £3.00 at any other time. Buy it on the bus, but make sure you ask for the all-bus ticket, otherwise you might get an operator-specific ticket. These, incidentally, have gone down a bit as they weren't much cheaper than the all-bus option. Stagecoach, for instance, have been charging just £2.50 for their day ticket, and Arriva only £2.60. First are still trying to get away with £3 in the peak and £2.80 off peak.

On the trains you can get a similar day ticket (after 9.30am Mondays to Fridays, all day Saturday, Sunday and Bank Holidays) for £2.70 (GM Day Ranger). Or for £3.80 you can get all the trains and all the buses, too.

What about the trams then? Try a Metromax ticket - again, all day travel after 9.30am in the week, anytime at weekends. For reasons I've never fathomed, the price varies from one station to another;



anything from £2.40 at Stretford and Eccles to £3.40 at Altrincham, but the tickets are still valid over the whole network.

Again, you can mix and match to some degree. Train + tram = £5. Full Monty (trains, trams and buses) = £6.50. Feeling really flush? Get a Wayfarer ticket for £7.80 (or £11 for a weekend) and travel by train, bus or tram all over Greater Manchester, plus large chunks of Lancashire, Cheshire, Derbyshire, and the Peak District.

The best bargains, though, for anyone contemplating just an evening excursion are on the railways. Between 6.30pm and 9.00pm you can buy a Cheap Evening Return or an Evening Ranger at half the normal price - so you can't pay more than £1.35.

Meanwhile, there's good news for anyone worried that their train or bus might not turn up. You can now get real time information over a mobile phone. Telephone 0161 228 0322 for rail information - this links you to Digital Doris who'll tell you when the next trains will be leaving your local station. You need to tell her what your local station is, of course, which you do by keying in a code or the first four letters of the station name.

For technical reasons beyond my ken, this works fine and dandy for all the little local stations but not for the city centre ones like



Piccadilly and Victoria. For these, and indeed any station on the national network, you can use TrainTracker™ instead. You need to be on the O2, Orange or Vodafone networks. Just send a text message to **48 49 50**, with the name of the station you want to travel from or to. (Full information and a demonstration are available at <http://nrekb.nationalrail.co.uk/textme_traintracker/>.) You can still just phone them up, of course, and speak to a human being instead of a robot - 08457 48 49 50.

Not to be left out, the buses have a similar system. Just text your bus stop code to **84268** and you'll get a reply telling you the next three scheduled departures. It's not real time information but it's better than nothing. What do you mean, you don't know your bus stop code? Doesn't everyone? Oh well, look at the bus stop flag. There should be a new bit of shiny green vinyl there now, with the stop code on it.

I should warn you that all these text messages do cost money - 25p, plus whatever the standard charge is with your operator.

Again, you can still speak to a human being if you want to, by calling the PTE on 0161 228 7811, or **traveline** on 0870 608 2 608 - but only up till 8.00pm, when both services knock off and go for a jar like the rest of us.

Leigh

The Hippodrome theatre on Leigh Road has been sold, and rumour has it that J D Wetherspoon have bought it. Recent attempts to transform the building into a nightclub have foundered after a few months, but perhaps Tim Martin will have more luck.

Salford Brewery Syndicate

Both brewers are featuring a spring beer this season. **David Facer** has brewed **Lencten** (3.9%), which is made from lager malt and uses Green Bullet hops. **Richard Bazen** is producing **Spring Surprise**, which is due out at the beginning of April.



Nuptial News

Long time hosts of the Crescent in Salford, Idy and Sal, are getting married on 16th July.

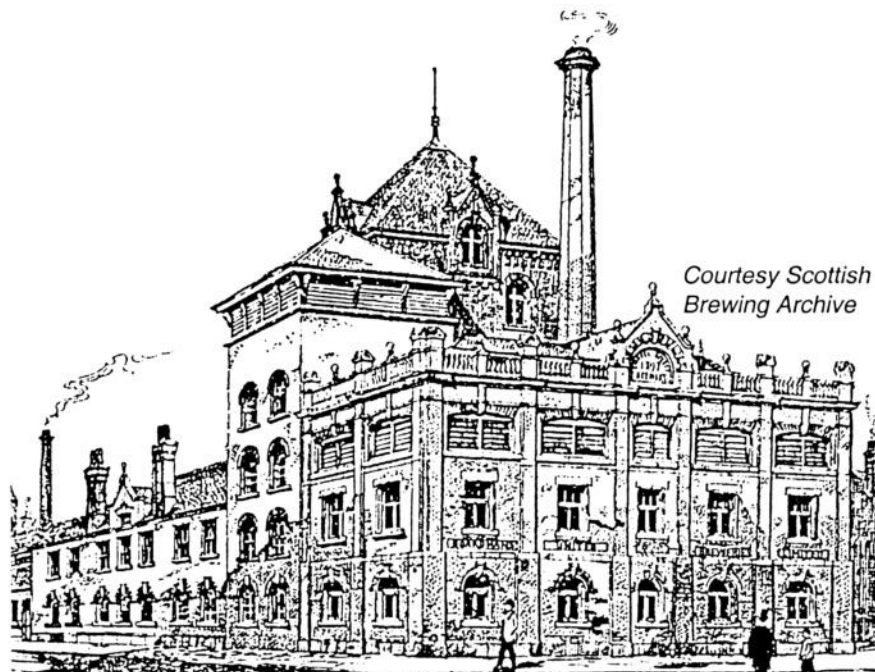
Boardman's Best Bitter

Alan Gall

In Victorian days, two separate Boardman breweries stood in Manchester. One outlived the other by almost 50 years, but no doubt confusion sometimes arose during the time they coexisted. William Boardman founded his brewery in Cheetham, whilst Ellis Boardman (no relation) operated from Ancoats. These enterprises developed in quite different ways. The Ancoats brewery stayed as a small, family-run business until death duties forced its sale. William Boardman's firm, on the other hand, expanded by acquisition, came under the control of shareholders, merged with another local brewery and finally disposed of the Lancashire pub estate to concentrate on its Yorkshire trade.

Boardman's United Breweries Ltd

William Boardman was the licensee of the Derby Arms on Derby Street, Cheetham, in the 1850s. By 1860 he had started brewing on Cheetham Street (now Collingham Street). William's son, Harry, trained in medicine and his stated profession on the 1881 census was that of a general practitioner. However, he described himself as a brewer when he married Emma Richmond, the daughter of an ironmonger, in 1876, and she is listed as 'brewer's wife' in the 1881 census. Harry succeeded his father in control of the business and was one of the main shareholders on the formation of Boardman's United Breweries Ltd in 1896.



1895 saw Boardman's acquisition of the pubs and premises of the Bolton brewers John Atkinson & Co Ltd. This concern had begun as William Atkinson in Water Street, Little Bolton, and when William died, his son John continued with the business, by then at the Commission Street Brewery. It became a limited company in 1882. Boardmans kept the Commission Street Brewery running until 1898.

Boardman's United Breweries Ltd was formed on 25th June 1896 to bring together the interests of several wine and spirit merchants and brewers. The shareholders for this venture were Harry Boardman, Edwin Alfred Rothwell (bringing the Russell Street Brewery in Hulme), John Greenwood (a wine and spirit merchant from Halifax), Fred and John Young Greenwood (the Greenwood Brothers, brewers of Bradford) and John Saynor, a gentleman from Bury with some money to invest. Other businesses acquired were J O & J Wood of Denholme, the Crown Brewery Company of Bradford, and Piccadilly (Manchester) Ltd. One immediate effect of the merger was the removal of the registered office from Cheetham to the Russell Street Brewery.

Boardman United presumably had plans to stay in Manchester, since they commissioned an architect to design a new building for Russell Street (*pictured*). If this did go ahead, little use was made of the facility, since by 1900 the premises had been turned into a yeast factory. The yeast maker, Ernest Augustus Hamlyn, was well known to Manchester brewers. His father had founded a business at London in 1859 to process brewery and distillery by-products. Hamlyn & Co expanded over the years, establishing branches at Manchester and Dublin.

Ernest Hamlyn made frequent visits to Manchester. He ran the Moss Side Brewery on Denmark Road for a short time around 1915 and was well acquainted with the directors of the Manchester Brewery Company Ltd. Hamlyn provided testimony in 1897 on behalf of the MBC when a House of Lords appeal decided that the North Cheshire & Manchester Brewery Company Ltd of Macclesfield had to remove the word 'Manchester' from their trading name.

Boardman's United Breweries sold its Lancashire properties to the Cornbrook Brewery in 1899. The Greenwood Brothers' Caledonia Brewery in Bradford became the headquarters and yet another move was made in 1903 to the Denholme Gate Brewery at Denholme (a village between Halifax and Keighley). The Caledonia Brewery passed to Stretton's Derby Brewery. By 1905, Boardmans had ceased brewing and took supplies for the remaining pubs from other brewers. This continued until 1921 when the Yorkshire properties, including 62 pubs, were taken over by Bentley's Yorkshire Breweries Ltd for £170,000. Finally, the company went into voluntary liquidation during May 1946.

The following pubs were controlled by Boardman's of Cheetham:

Anchor Inn, Union Buildings,
Bradshawgate, Bolton
Bridge Inn, Droylsden Road,
Newton Heath
Britannia Inn, Rayson Street,
Blackley
British Volunteer, Stockport Road,
Cheadle
Buck Inn, Green Lane, Ashton-on-
Mersey
Derby Arms, Derby St, Cheetham
Exile of Erin, Goulden Street,
Oldham Road
Finch Tavern, Camp Street,
Manchester
Fox Tavern, Bury Street, Salford
Greyhound Inn, Deansgate, Bolton
Griffin Inn, Great Moor St, Bolton
New Crown Inn, Great Jackson
Street, Hulme
Old Red Lion, Charter Street,
Manchester
Queen Adelaide, Stockport Road,
Hyde
Wilton Arms, Mill Bank, Blackley
Woodman Inn, George Street, Hyde



To be continued

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

Rupert

Bunty was incensed. The rest of us were secretly relieved, notwithstanding our expressions of disappointment at the result. Bunty had been hoping to follow in the footsteps of his maternal grandfather and his pal Seamus Fergal O'Flaherty and this was well nigh impossible. Dicky Dunn and Fergie were boxing champions in respectively the Grenadier and Irish Guards. Their exploits are still remembered in the garrison town where they were stationed in the balmy days before the Great War. On one occasion Fergie, emerging from a hostelry after a number of libations, espied a dray horse munching its oats. 'Look at me, horse!' he commanded. The horse continued munching. 'Don't ignore me, horse!' he cried, striking it forcibly on the side of its head with a closed fist. The horse fell unconscious in the shafts, breaking them and overturning the dray and all its contents. Fergie was arrested, reduced to the ranks and spent seven days in the glasshouse.

It was, however, for their membership of the 'Clockies' that Bunty held them in such high esteem. This involved drinking beer continuously for 24 hours. Many people died in the attempt, but Dickie and Fergie succeeded in this most commendable of feats, which Bunty wished to emulate. It was

estimated that the average consumption of beer was around 50 pints, and beer was stronger then.

Not a single Grotley hostelry had applied for 24-hour opening, thereby denying Bunty the opportunity he had long sought, unless he went to Smokeley. 'Oh, how disappointing.' 'Defence of the Realm Act,' '24/7 society, like as if!' we muttered in sympathy and in line with CAMRA orthodoxy. We had not been swayed by press-fuelled tales of binge-drinking and the related violence. We still believed in freedom of the market, in the adulthood of the populace, in the undesirability of a nanny state and in the God-given right of everyone to drink real ale from the wickets at any time of day or night. Consequently, we were vocal in support of Bunty, our campaigning leader. Underneath and unexpressed, perhaps we were secretly glad that we didn't have to consume foaming amber nectars at 5.30am like we do at the airport when we fly to Marbella.



Branch Diary

Regional Meeting

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

Regional CAMRA Under 30 Social Group

Fri 8 April 8pm, Social in Cask, Liverpool Road (by Castlefield Museum). 9.30 Knott Bar, Deansgate, until 1.00am

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

WINTER ALES FESTIVAL VOLUNTEERS

All volunteers are invited to a 'Thank you' party at the CRESCENT on Saturday 16th April. 4pm onwards

North Manchester www.camra.org.uk/nmanchester

Wed 6 April 8pm: Social, Ashley Brook, Liverpool Street, Weaste

Wed 13 April: Castlefield Crawl. Cask 7.30, White Lion, Ox 8.30; Galvins Bar, Knott 9.30

Wed 20 April 8pm, Branch Meeting: Beer House, Angel Street

Tues 26 April 3pm: What's Doing Collation, Queens Arms, Honey St

Wed 27 April: Crown & Cushion 7.30, Ducie Bridge, Dutton 8.30;

Eagle, then Kings Arms or Albert Vaults finish.

Wed 4 May 8pm: Social, Golden Lion, Blackley

Contact Roger Hall 0161 740 7937

Wigan

Tues 26 April 8pm: Branch Meeting, Old Pear Tree, Frog La, Wigan

Sat 30 April: Minibus to Eagle & Child beer festival, Bispham Green. £10 per person

Contact: Valerie Hollows 0161 629 8243 (weekdays);

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

Rochdale, Oldham & Bury

Fri 1 / Sat 2 April: Oldham Beer Fest, Queen Elizabeth Hall, Oldham

Tues 5 April 8.30pm: Branch Meeting, Regal Moon, Butts, Rochdale

Thur 7 - Mon 11 April: Long weekend coach social to Belgium. Details from Branch Contact

Fri 29 April: Evening Social: Bazens'/Facer's Brewery visit, Salford.

Details from Branch Contact

Contact: Peter Alexander 0161 655 4002 (h)

email: peter@peteralexander.plus.com

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

Sat 2 April noon onwards: Social at the Oldham Beer Festival

Thur 7 April 8pm: Branch Meeting, Orange Tree, Altrincham

Thur 14 April 8pm: Dunham Massey Social. Meet at Rope & Anchor

Tues 19 April 8pm: Spring Pub of the Season presentation at the

Beech Inn, Beech Road, Chorlton

Thurs 5 May 8pm: Branch Meeting, Old Market Tavern, Altrincham.

Contact: John Ison 0161 962 7976

Dave and Sue welcome you to

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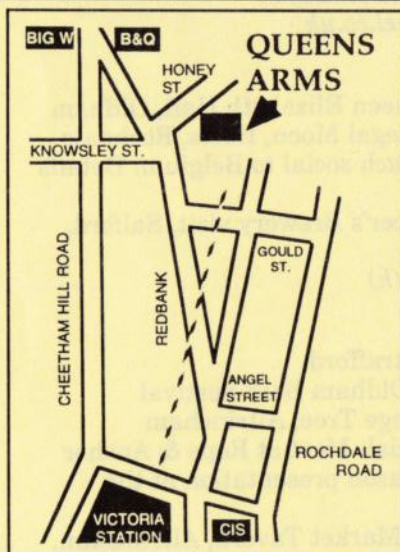
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PUB OF THE YEAR 2002-3



PUB QUIZ

Tuesday, 9.30pm start

BEER GARDEN

with children's play area

**FAMILIES
WELCOME**

**HOT & COLD
FOOD**

Sunday Roast

We're in the
**GOOD BEER
GUIDE 2005**

