

30p

# What's Doing

MAY 2005



The Manchester Beer Drinker's Monthly Magazine

## CALLED TO THE BAR

Nestling next to the Swan Hotel on Bradshawgate in Bolton is the recently opened **Barristers**. This is the latest incarnation of the Malt & Hops bar, which closed a few years ago along with the Swan Hotel (ex-Burtonwood). The two venues have been reopened by a local businessman with other pubs in the area and a liking for traditional beer.





## **Barristers *continued***

Barristers is a basic real ale bar with bare wood floor and wood panelling, and these days it is the only venue for the real stuff on this stretch of Bradshawgate. The original bar from Malt & Hops days has been retained and there are six handpumps, two for beers from the local independent brewery.

Barristers has been selling Bank Top Flat Cap, Dark Mild and Port o'Call, described as a 5% dark, rich beer with added ruby port; Moorhouses Pride of Pendle, Pedigree (all at £2 a pint) and Websters (yes, that's right, Websters on handpull) at £1 a pint. More recently, beers from the Three Bs Brewery of Blackburn and others from the Moorhouses range have been seen. All the ales are sold in half or pint dimple-and-handle glasses. Like the Swan, the bar is open until 2.00am at weekends.

In the mid-1990s the Malt & Hops bar held beer festivals in the garage, reached through the courtyard. Maybe the new owner could try these as well?

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## White House to close

The White House on Great Ancoats Street was sold to developers on 20th April and will close this month. The pub has featured in CAMRA's Good Beer Guide sixteen times since 1987 (listed under Ancoats in the earlier editions). The Connollys, who have been there over twenty years, are going into well earned retirement. The example of the Pot of Beer, which closed last year, shows that the value of land in a development area can totally eclipse the income to be derived from a small pub.



## Boggart Bulletin

*Dave Hallows*

There is no let-up over at the Boggart Hole Clough Brewery in Moston. The green boggart has cancelled leave so that he and his elves can brew Road Runner (beep-beep!) at 4.7%. He tells me this is a light, hoppy spring ale with a floral spiced aroma. As WD went to press, the midnight oil was being burned for the brewing of a new 5% beer, moderately bittered and with a floral and fruity aroma. Everything's coming up roses, one might say.

## Font firkins

Mild Month is upon us and the Font Bar on New Wakefield Street, Manchester, will be selling two firkins of Stokers Slake in the first week of May. This highly regarded 3.6% dark mild comes from the Three B's Brewery in Blackburn.

As a real ale venue, the Font Bar is well worth a visit, but readers of a sensitive disposition should note that in the evenings the place is like a retro 1960s students' union. It's best to go in the afternoon.

# Mild Day Crawl

Saturday 7th May is CAMRA's National Mild Day and the North Manchester branch will be holding its annual crawl to sample what milds there are available.

The crawl starts in the **Beer House** at 12 noon. The proposed route is via the **Marble Arch** and **Queens Arms** to arrive at the **Smithfield** around 2.00pm, then via the **Castle** to the **Grey Horse** at 3.00pm, the **Font Bar** and the **Rain Bar** to the **City Arms** at 4.45pm. After that, it's the **Ape & Apple**, the **Kings Arms** and finish in the **Crescent** at about 6.30pm.



Everyone is welcome to join the crawl, either from the beginning or from one of the pubs on the way.

The timing points are approximate and could vary if another pub along the route is discovered selling an interesting mild.

If you can't make the crawl, try and drink at least one pint of mild during May; you could be pleasantly surprised.

## Marble News

*Steve Smith*

After a prolonged absence, Marble Brewery's Uncut Amber returned in April and May. This robust 4.7% mild has been brewed for the Stockport & South Manchester Mild Challenge. Marble's seasonal beer range will include some new brews and some old favourites.

In the Marble Arch, Erdinger Wheat Beer has replaced Hoegaarden and two bottled beers new to the pub are the 4.8% Veltins and the 5.4% Maisel's Weisse. Veltins is a smooth tasting golden brew and the biggest selling bottled beer in Northern Germany.

The surprise discovery of a rogue cask in the cellar led to a brief appearance of the ever-popular Port Stout at the end of March. It will be brewed again next winter.

## Goodbye Arthur

The Arthur Inn, Dave Porter's pub in Bury, closed on 26th March. Landlady Sue Hitchen and Vince Mathers threw a farewell party and the place was packed. It was an emotional and friendly night, and needless to say, the house was supped dry.

The Arthur was the second Greater Manchester Good Beer Guide pub to close for redevelopment recently. The first was the Pot of Beer and the most recent casualty is the White House. Their passing means a reduction in the number of outlets for the region's microbreweries.





## Wigan and District

Dave White

As predicted in last month's report, the **Globe**, High Street, Standish, reopened in time for Easter. The bar has been moved and the place is more open-plan than before. Real ale has indeed survived the changes, but when I called in on Easter Monday the pumpclip for the John Smiths bitter hadn't arrived. There is a guest ale - Wells Bombardier on this occasion - although judging by the nervousness of the barmaid as she pulled a couple of halves, I got the impression that not much of this beer had been pulled either. Still, there's always the **Dog & Partridge** up the road.

The **Stanley Arms**, Ormskirk Road, Upholland, has also reopened, albeit without its upper limbs. This ghastly sixties time-warp has been tastefully refurbished, and real ale is back for the first time in ages. Wells Bombardier is the regular beer (ironically not on when I popped in) plus Greene King IPA, though this may be replaced. Food is also served, and the Stanley even has a couple of no-smoking areas. Sadly, the keg pubs on this stretch of Ormskirk Road still outscore cask outlets 3-1, as the **Hare & Hounds** beyond the subway has gone over to fizz. Still, as they say, there's always the **Old Dog** down the road.

The **Norley Hall Hotel**, Severn Road, Norley Hall, (*see Mar WD*) reopened in early April as the **Avenue**. This troubled estate pub was incredibly busy when I called in the other Saturday, with all



concerned on their best behaviour. Real ale has returned here as well (Holts Bitter and Lancaster Bomber) although they don't seem to be selling much of either if mine was anything to go by.

A number of pubs reported as closed in recent months have reopened, namely the **Amberswood Tavern**, Manchester Road, Higher Ince; the **Eckersley Arms**, Poolstock, and the **Dog & Partridge**, Chapel Street, Pemberton. Sadly, all three remain on keg beer, though the interior of 'Jem Lowe's' thankfully remains unchanged. Across the road from the Amberswood, the **Park Hotel**, which closed once again recently, is now boarded up as well.

Elsewhere, alas, there has been another spate of pub closures. On the southbound A49 the **New Inn**, Roman Close, Marus Bridge, and the **Cranberry Hotel**, Wigan Road, Landgate, are both closed and boarded up. Further down the road, the long-closed **Britannia Hotel** next to Bryn railway station has been demolished. The closed-but-not-boarded-up camp now includes the **Stocks Tavern**, Alder Lane, Parbold and the **Brookhouse Inn**, City Road, Kitt Green: thriving pubs all, once upon a time. Elsewhere on City Road, I've spotted lights on at **Kennedy's**, though the pub remains shut - that's two out of three on this road now.

Stop press: the **Foresters Arms**, Main Road, Billinge, is back on cask, selling ales from the George Wright microbrewery of Rainford, plus guest beers. Rejoice!

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## One for the Tickers

One of the interesting beers recently on sale at the Beer House on Angel Street, Manchester, was Doris' 90th Birthday Ale (4.1%) from the Heskett Newmarket Brewery of Cumbria. It is tawny in colour, with a subtle malt flavour suffused with some light hops and a lemon fruity aroma. Mine hosts Sue and Paul Higginson have written their first poem. It is called 'Ode to Beer Tickers':

With anoraks and shoulder bags they stand,  
At public bars up and down the land,  
Ticking off new beers they espy,  
Only they and God know why.

## Expanding Yates's

Yates's, the Bolton-based wine lodge chain that went private last summer, is interested in buying the SFI Group, which owns the Slug & Lettuce brand. Yates's has more than 130 town and city centre outlets, as well as a 20-strong chain of HaHa wine bar sites.

## Easter at the Ashton

*Staggerin' Man*

Over the Easter weekend, landlady Jo Potter put on a beer festival at the Ashton Arms, Clegg Street, Oldham. There were over thirty real ales and the festival was a taster for CAMRA's Oldham Beer festival the following week. Throughout the four days, Jo had six beers on handpump, four on stillage and two ciders available at all times.

As well as some old favourites (Brewsters beers, Moorhouses Black Cat Mild, Dark Star Hophead, etc) there were more milds, pale ales and porters, and a brown ale. Wylam Brewery of Northumberland had a cask beer fashioned on Newcastle Brown Ale called Toon Vale Brunette (4.8%). It was billed as a traditional brown ale - mid-brown in colour, biscuity malt, fruity and with a hint of sarsaparilla.

Barn Brewery had Bakewell Best (4.2%), billed as a well-rounded, golden-copper beer. Also notable was Cannon Royal Fruiterers Mild (3.7%), fresh from its success at the Bury Beer Festival. It was dark, fruity and with plenty of roast malt. There was a mystery ale, which turned out to be Black Sheep Best Bitter.



Oldham's own micro-brewery, Owl Brewing, had Horny Owl and the Easter special, Bunny Hop (4.1%). This was golden-copper, generously bittered with Fuggles and Goldings hops, lightly textured and with a dry, hoppy aftertaste.

The most unusual beer was Sign of Spring from Stonehenge - quite malty, with a light hop finish, and grass-green in colour.

There is always a congregation of lovers of hops, barley and yeast around the bar at the Ashton Arms and it is good to see that interest in real ales is growing in this fantastic town centre pub.



## England's Champion

*Dave Hallows*

Over the last eighteen months or so, Robinsons Brewery of Stockport have revamped their beers, culminating in the relaunch of the best bitter as Unicorn. There is an aggressive free trade sales policy and new seasonals have been launched. The latest is England's Champion (3.9%), light amber in colour, with a good hop bitter flavour and citrus and malt undertones. I tried it in the **Star Inn** on Back Hope Street, Higher Broughton, where comments ranged from 'A nice little fruity number' to 'It slides down very well.'



Robbies got the top prize at CAMRA's Winter Ales Festival in Manchester in January. Old Tom, their rich and strong barley wine, was named Champion Winter Ale of Britain for 2005.

### Urmston

The **Urmston** on Stretford Road, Urmston, is offering the full set of Lees cask beers, with Mild joining Bitter, Moonraker and the seasonal beer. Manchester's **Rain Bar** also sells the complete range, but there aren't many others. **Lloyds Hotel** in Chorlton has dropped Mild in recent months.

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

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

## Boardman's Best Bitter

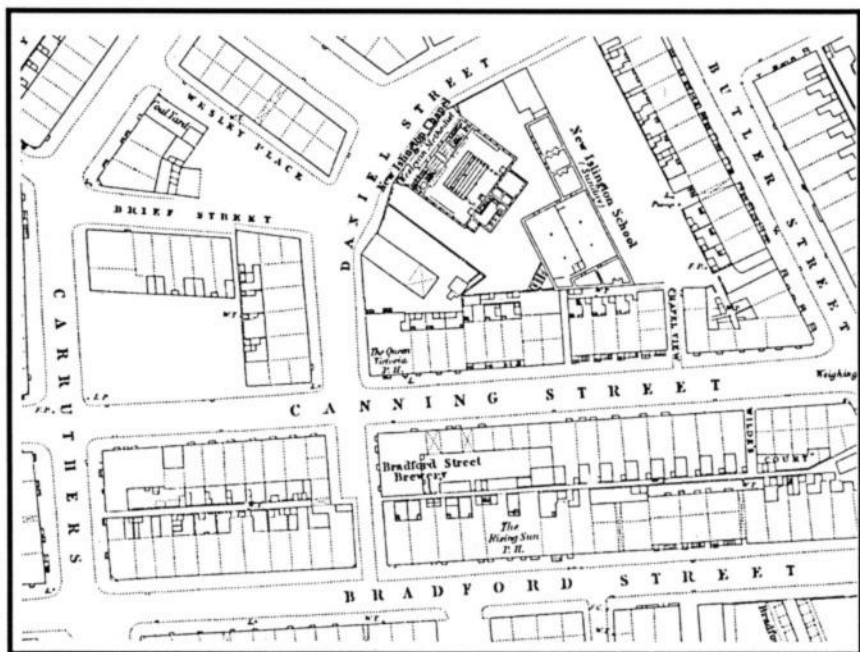
Alan Gall

### Part Two: Boardman's of Ancoats

There were once two separate Boardman breweries in Manchester. The story of Boardman's United Breweries Ltd appeared in the April issue of *What's Doing*. The other firm was an Ancoats-based family business that sold out to Tetleys in 1950.

The details of Ellis Boardman's life and career are sketchy. He was born in Tyldesley around the year 1812, but how he learnt his trade is unknown. The family believe that Ellis founded his brewery on Canning Street, Ancoats, in 1840 and before that he had brewed at Hyde Road, on a site later occupied by the Belle Vue Prison. The Blue Bell, 82 Carruthers Street, is an early example of a pub selling Ellis Boardman's beers.

Ellis's son, Joseph (born 1841), ran the Queen Victoria Hotel at 43 Canning Street before taking over as head of the brewery in 1883. During Joseph's time, the brewery owned and rebuilt the Thatched Tavern at Reddish. It was one of six pubs that were sold to Tetleys when the brewery closed down. Joseph's son William took over from his father but after the loss of his wife he suffered a mental



*A plan showing the Bradford Street Brewery about 1850. These streets were on the south side of the Rochdale Canal and the line of Butler Street (right) can still be seen today*

breakdown. Joseph had been in retirement for some time by then so another son, Arthur, an engineer by trade, was called in to manage the brewery. It was not a very successful move, as Arthur was poor at handling business matters.

Anne Boardman was Arthur's daughter, born in 1908 above the brewery offices at 45 Canning Street. One of her early memories was of being told about the arsenic contamination found in local beer at the turn of the century (*see WD Feb and March*). The Boardmans were proud of the quality of their beers and were especially pleased when the City Council praised the purity of the samples tested for arsenic. In fact, it was said that the recipes for the mild and bitter remained unaltered from 1840 until the day of the last brew. Anne recalled seeing an old accounts book which showed that Boardmans sold beer to John Threlfall, which he then re-sold. This may have been John Mayor Threlfall, the owner of breweries in Liverpool and Salford.

Joseph Boardman had twelve children in all. Four of them died in infancy, leaving five boys and three girls. Joseph junior died with sixteen other people when the Brunswick Inn at Ardwick Green was hit during the Blitz of December 1940.

After Joseph senior's death in 1925, the company traded as the Executors of Joseph Boardman, with Anne and her brother eventually



acting as trustees for his will. Financial problems caused by the death duties ultimately caught up with the family and it was decided to sell out. Anne was responsible for the negotiations with Joshua Tetley & Son Ltd of Leeds, finalised in 1950.

The building on the corner of Canning Street and Daniel Street was paradoxically called the Bradford Street Brewery, even though there appears to have been no access to the premises from Bradford Street. Little is known of the details concerning its operation as all the company books were passed on to Anne's cousin Leslie after the sale to Tetleys. Leslie spent his entire working life at the brewery and was keen to see the old ledgers preserved. Unfortunately the family lost trace of them after his death.

Among the pubs controlled by the company were the following:

Blue Bell, Carruthers St, Ancoats  
(below)  
Brunswick Inn, Brunswick St,  
Ardwick Green  
Crime View Hotel, Failsworth  
Church Inn, South Porter St, Miles  
Platting  
Cricketers Arms, Beswick St,  
Ancoats (pictured)  
Coach & Horses, Daniel St, Ancoats

Friendship, Bradford Rd, Ancoats  
Grey Mare, Grey Mare Lane  
Lane Ends Inn, Marple Bridge  
Morning Star, Iron St, Newton Heath  
Morning Star, Ridgeway St, Ancoats  
Queen Victoria, Canning St, Ancoats  
Star, Albion St, Miles Platting  
Thatched Tavern, Stanhope St,  
Reddish  
White Lion, Great Jackson St, Hulme

*Thank you to Tim Ashworth at Salford Local History Library.  
Anne Boardman provided the family details in 1982.*





## Session in the Wishing Well

*Dave Hallows*

The **Wishing Well** on York Street is Heywood's finest watering hole. It is the unofficial home of the town's brewery and there are always three Phoenix beers on. I went in one lunchtime and discovered that the itinerant imbibor does not have to sup the usual session beer strength of between 3.8% and 4%. Phoenix Wig Wam, at a mere 3.5%, is perfect for lunchtime drinking, being a light 'dinner bitter'. It didn't disappoint on flavour either, being lightly hopped with a fruity bittered taste and aroma. This refreshing golden bitter is only £1.50 a pint and is nearly always on in the pub. Phoenix never fails to give the drinker quality, with beers ranging from the pale (the dry and outstanding Arizona) to the dark and roasted/chocolate malts of Black Bee.

On my visit the Wishing Well was also selling Taylors Landlord, Black Sheep bitter, Boddies bitter and Head o'Steam from Leyden of Bury. The pub is large, with a bar lounge, side lounge and connected games room, and two more comfortable back rooms (handy for meetings). Local bands play on Saturday night and Thursday night is jam night.

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## Jacks Gone

The House that Jack Built (aka Jacks) on Bury New Road, Higher Broughton, was demolished last month. There were 107 pubs open in Salford in 1992. Now we're down to 53.

## For Sale

The Horseshoe on Back Hope Street, Higher Broughton, is for sale. Joey Holts have had a look at it, but it ain't big enough for them. Maybe the Salford Brewery Syndicate could take it on - the pub is nobbut a barrel roll from their premises.



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### Part 35: Commemorative Brews

For the last two years most of my brewing efforts have gone into cider making, thanks to a bumper apple crop in 2003. This April, with the bulk of the remaining 11 gallons of cider safely sealed in bottles and all my large fermenters empty and sterilised, it was time to turn my attention back to beer.

I was recently given a good quantity of new hops, much fresher than the aging samples in my store, and I was keen to use some of them whilst they are at their best. But what to brew? Then, as the nation succumbed to Royal Wedding Fever, it occurred to me that it was quite some time since I had made a commemorative beer. The last one was on August 11th 1999 during the Total Eclipse of the Sun, preceded by a Partial Eclipse brew in October 1996 and 'Old Rupert' a month earlier for *What's Doing's* 21st birthday. I then had to go back in my records to July 1981, when I did a low gravity stout for Charles and Diana's wedding. It was to have been called Dark Huntress, with an appropriate label, but in the end I used a commercial 'Home Made Stout' one: I still have half a dozen bottles, standing next to one from Ushers celebrating the same event.

Previously, in January 1977, I made a 1.099 original gravity strong ale in celebration of the approaching Queen's Silver Jubilee, of which I also have a few bottles left. Many commercial brewers did the same thing that year and I have unopened bottles from Banks's, Matthew Brown, Greene King (using malted barley from the Royal Estates), Home Brewery, Marstons, Ridleys and Tetleys. The same year, other brewers jumped on the bandwagon and produced strong bottled beers to celebrate anniversaries of their own: Newcastle Brown (50 years), Theakstons (150) and Bass (200). Boddingtons followed in 1978 with their own 200th anniversary 'strong ale'. This was all in the days when it was unheard of to indicate beer strength on the label, so there is no easy way to judge strength, apart from drinking the beer.



The association of Royalty with special brews goes back a long way. A previous Prince of Wales (Edward VII) initiated a mash at Bass and bottles of King's Ale are highly sought after by collectors. How many commercial brewers will see fit to produce a Charles & Camilla beer this time remains to be seen, but at least mine will have the right

date on the label, unlike most of the souvenirs.

My stock of brewery yeast which has been sitting dormant in my fridge since last July was brought out a couple of days before the royal event, to allow it to reach ambient temperature without sudden shock. Then on the day itself (9th April) it was activated by adding a pint of wort obtained by boiling dried malt extract, sugar and a few hops in water. A couple of days later it was happily fermenting and the ingredients for the main brew were prepared. Eight pounds of Halcyon pale ale malt were crushed and mixed with twelve ounces of flaked maize (corn). This adjunct resembles industrial strength cornflakes and is not something I use very often. However, I wanted a relevant name for the beer, and bearing in mind that HRH will be known as the Duchess of Cornwall I have decided on **Cornish Caper**. I reasoned that this amount of corn (9%) would result in a cornish beer, whereas greater amounts could prove corny and very large proportions would be cornucopian.



For logistical reasons I had to mash overnight, much longer than my normal 2 to 3 hours. This tends to produce a higher degree of conversion to fermentable sugars so I offset it somewhat by using a high mash temperature. After the usual sparging I subjected the wort to a longer than usual boil, reducing the volume to make a strong beer. The five ounces of hops were equal amounts of fresh Cascade ( $\alpha$ -acid 5.6%) in pellet form, and rather old Goldings whole hops.

Pelleted hops are a very efficient way to store and handle the product and can produce excellent results, but are no good in a traditional 'hop-back', wherein the spent hops act as a filter bed for the hot break protein solids which must be removed before fermentation. They break down to a fine powder in the boil, but combined with a few whole hops they can still be used in traditional plant. The clear hot wort was chilled as usual and produced four gallons at a specific gravity of 1.055 and light amber in colour. The yeast starter was pitched and two days later there was a thick, rocky head of yeast covering the brew. It will be some months before the beer will be mature enough to sample, and I intend a few bottles should join their royal forbears on my souvenir shelf.



## Easter at Bakewell

*William and Maureen of Irlam could be forgiven for thinking that CAMRA had failed, living where they do. But a weekend at Bakewell, the capital of the High Peak in Derbyshire, dispelled their fears...*

There were plenty of pubs with banks of handpumps selling a variety of real ales. My favourite was Black Sheep bitter at the **Peacock**. There was also a **Peacock**, and an adjacent **Grouse**, at nearby Rowsley. We felt distinctly chirpy after that lot.

On another day, following a pleasant, if somewhat muddy slog down Monsal Dale, we arrived at a different animal, the **White Bull** at Ashford in the Water. After an hilarious episode, putting plastic socks over muddy boots, we entered the pub. Good idea - both carpets and pub were pristine. Ashford is certainly proud of its name. The village was flooded by the River Wye in 1998 and there are photos to prove it.

'A pint of Robinsons bitter please.'

'Yes, sir. Would you like a pint of 5.4, 4.2 or 3.1?'

Marvellous. No more walking, a pleasant lunch and a bus back to Bakewell.



# Rupert

The licensing debate still raged on. Most of us were fed up and thought we'd wait and see what happened, but Fiona and Bunty were at it hammer and tongs. Fiona thought that the Government must have been buoyed by the undoubted success of the Inland Revenue self assessment scheme. As only a few hundred thousand people each year failed to submit on time, the idea of a simple form had been utilised in the design of the new 24-page application, which all licence holders and applicants would have to fill in.

Already it was paying dividends. Only half way through the application period, almost 4% of expected applications had already been received. Fiona was confident that the new licensing authorities would be able to cope with the flood of late applications and that the system, including the courts, would not be clogged.

Bunty thought the whole thing was ridiculous. He conceded that the opportunity to quaff ale with a full English breakfast at Eunuochramforks' establishments was a move in the right direction, but questioned the cost of it all. Hapless licensees were already being stuffed by the pub owning groups who charged them more for beer than Joe Public could buy it

for in Tesco's. The current licence is £30 for three years. The new personal licence at £37 for 10 years is OK, but the premises licences? He'd heard tales of these being between £300 and £500 a year and some pub owning groups were taking the work on and charging their lessees back at up to £1,500 a year for their trouble. Everyone, whether they'd been licensed yesterday or for 400 years, had to produce a plan at 1:100. One-eighth of an inch to a foot wouldn't do. Given that most off-licences had proposed plans on the back of a fag packet, this would involve additional expense.

We then moved on to the question of children in pubs. We all agreed that the present law was a bit of a mess, particularly since what constitutes a bar had become blurred with the knocking down of walls. There was some consensus that Children's Certificates were a good thing and to chuck them out together with every bit of licensing legislation since the Magna Carta was a bit daft.

Henceforth, children found in licensed premises would be shot. Bunty's view was that this was OK as he'd rather fight adults. Fiona thought it a tad extreme, but her judgement was flawed because of her second successive failure to become Pope. We wondered what UKIP or Veritas's policy on licensing might be and sank a last pint of Drabs.

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Contributors to this issue: Dave Hallows, Paul Warbrick, Sally Tarr, Roy Bullock, Bill Collier, Phil Stout, Alan Gall, Steve Smith, Stewart Revell, Roger Hall, Stuart Fish, Pete Cash

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# Branch Diary

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

Tues 24 May 8pm: Beerienteering 2005 Marshals meeting, Hare & Hounds, Shudehill

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

## **North Manchester**

[www.camra.org.uk/nmanchester](http://www.camra.org.uk/nmanchester)

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

Sat 7 May: Mild Day Crawl. Start Beer House, Angel Street, noon. Finish Crescent, Salford, early evening. See article for other timing points

Wed 11 May 8pm: Social, Golden Lion, Eccles

Wed 18 May 8pm: Branch Meeting, Beer House, Angel St, Manchester

Tues 24 May 3pm: What's Doing Collation, Queens Arms. Followed by marshals and snoopers meeting for Beerienteering event. D Hallows has details.

Wed 25 May: Astley Crawl. Bulls Head 7.45; Miners Arms, then Cart & Horses 9pm. Bus No.26, 7pm Manchester, 7.23pm Swinton. Return bus 10.10pm

Wed 1 June: Irlam Crawl. Boat House, Ferry Road, 7.30pm. Tiger Moth, Swallow Drive, 8.30pm. Bus No.67 at 6.43pm Manchester Exchange, 7.08pm Eccles. Return 10.34pm, 11.04pm.

Contact *Roger Hall 0161 740 7937*

## **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 3 May 8.30pm: Branch Meeting, Hare & Hounds, Holcombe Brook

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)

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

Sat 7 May, noon: National Mild Day. Join up with N Manchester branch at the Beer House

Sat 14 May 1pm: Altrincham Social. Meet at Old Packet House

Wed 25 May 7.30pm: Manchester City Centre Social. Meet City Arms, Kennedy Street

Thur 2 June 8pm: Branch Meeting, Orange Tree, Altrincham

Contact: *John Ison 0161 962 7976*



*Dave and Sue welcome you to*

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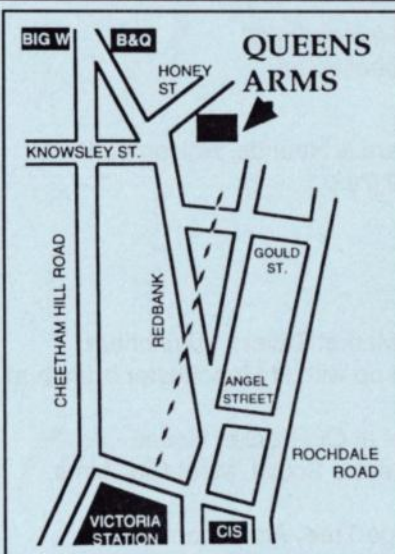
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with children's play area

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