

30p

What's Doing

JUNE 2005



The Manchester Beer Drinker's Monthly Magazine

CASTLE REVAMP

Cath and Ian of the **Castle Hotel** on Oldham Street in the city centre are deeply involved in the redecoration of this much-loved Robinsons watering hole. The front room, bar parlour and back room are now in salmon and cream, which seems to work well. Even Snowy the Goldfish on the bar looks happier.

The passage and gents' toilet are in two shades of blue and adorned with Chinese characters ('peace,' 'luck' and 'joy'). There are even leaf paper tiles above the urinals.

On the beer front, the Castle sells mild, dark mild, Unicorn, Cumbria Way, Double Hop and Old Tom on handpull.



Holts briefly

Stewart Revell

The Derby Brewery entered the spirit of the 'May Day, Mild Day' event by knocking 20p off a pint of their best mild on Saturday 7th. A pint of mild thus cost 114p. Officially the discount applied only to pints, not halves, but I did hear of one pub selling halves at 10p off. The Mild Day promotion seems to have been successful, with many customers trying the beer for the first time.

If all goes to plan, the seasonal beer for June-August will be **Lightning Holt**, a 4.3% 'clean-tasting, refreshing summer ale with pronounced floral hop aroma from choice Styrian hops.'

New Bar

Manchester's Northern Quarter gains another bar in mid-June (provisionally the 16th). The **Odd Bar** will be operated by the outfit that runs the **Font Bar** on New Wakefield Street (see *WD Dec & May*). It is on Thomas Street, opposite Bluu, and will be selling real ale - probably just Caledonian Deuchars IPA to begin with, but the range may be increased if required.

Maybe this new outlet on Thomas Street will encourage Bluu to sell traditional beer on a more regular basis and the nearby Bay Horse to replace the stuff it currently sells.

Beer House

After a turbulent couple of weeks, Sue and Paul Higginson are now tenants of the Beer House on Angel Street. The 'To Let' sign has been taken down and Sue and Paul will continue to serve their wide range of real ales, real cider and perry, and continental beers on draught and in bottle.

ZestQuest BeerFest

20+ beers and ciders & music & food

Friday 8 July 4.30pm-11.00pm

Saturday 9 July 11.00am-4.00pm

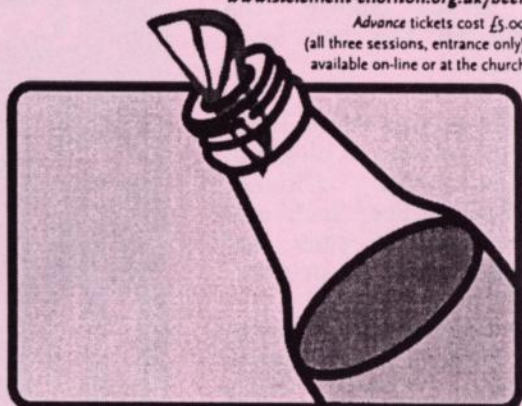
5.30pm-11.00pm

at St Clements Church, Edge Lane, Chorlton

www.stclement-chorlton.org.uk/beer

Advance tickets cost £5.00

(all three sessions, entrance only)
available on-line or at the church



Investing heart and soul in the Chorlton community

14 Lloyd Street

Beverley Rae

This new central Manchester free house is a large, warehouse-style pub on three floors, owned by the proprietor of the Church Inn, Saddleworth, home of the Saddleworth Brewery. The building is light and open, with minimal decoration; the music is not too intrusive and seating areas comprise a mixture of dining tables and comfy sofas.

Three handpumps were recently dispensing Coach House and Saddleworth beers. A traditional cider from Saddleworth Brewery went very well, so there are plans to continue selling it. There is a range of 29 foreign bottled beers and three foreign beers on draught, with plans for more. All cask ales are £1.80, which is very good for a pint of 5% Saddleworth Shaftbender. (I gave it 4 points out of 5 on the CAMRA scoring card.)

The pub has an attached nightclub, open on Fridays and Saturdays. Rock and Jazz bands play at weekends. Thursday is student night. At present 14 Lloyd Street is an all-smoking pub, but the premises are so large and there is such a high ceiling that I, a non-smoker, had no problems at all.

Braziers

Planning permission is being sought to demolish the long-closed **Braziers Arms** (ex-Boddingtons) on Hodson Street in Salford in order to build a 24-bedroom hotel with retail and office space.



TREASURE HUNT

Join in CAMRA's
13th Annual
INDEPENDENTS' DAY
TREASURE HUNT



MARBLE ARCH

Saturday 2nd July
12 noon for
Registration
Entry Fee: £4 per team

*This year's clues
have been set by*
WHAT'S WITH ALL
THESE COWS
ANYWAY?

Food, after 8pm,
is included

Join in for a day's
sleuthing & sluicing!

Greyhound goes gastro

Neil Worthington

The **Greyhound** at Flixton, once a Beefeater steak house, has changed hands again and is now under the control of the people who brought us the **Bridge** on Bridge Street. As with the Bridge, the accent is on food, but the building is bigger and the restaurant operation is upstairs, well away from the bar. And there isn't the sense of intruding on a funeral party when you walk in just looking for a pint.

I have to admit to mixed feelings about the whole 'gastropub' phenomenon. Part of me feels that no proper boozer should ever aspire to anything fancier than a ham roll and a pickled egg, but another part of me remembers that inns and taverns have been dispensing good ale and fine food for centuries. Perhaps the trick is to run your pub in such a way that neither drinkers nor diners feel out of place, and so far the Greyhound is managing that.

The cask ale range is limited so far, with only Old Speckled Hen and Tetley Bitter having been spotted, but the landlady is keen to try new beers. Taylors Landlord may have appeared by now. Whatever the beer, it's one more than the old Beefeater could ever manage. I suspect that it's taking time for the word to get round that the place has changed, and it does need a lot more people through the door to justify a choice of cask ales - it's high turnover that keeps beer on good form. Give it a try - you can always go round the corner to the ever-excellent **Church** when you want to try some different beers.

Bar snacks are served downstairs. Customers with a craving for crayfish tails or mixed leaf salads can nip upstairs, where restaurant staff will happily fetch ale up from the bar if you don't fancy Chateau de Chardonnay with your nosh.

I can't honestly remember what the decor was like in the old Beefeater pub, but the new one has an interesting mix of old and modern touches to the furnishings. It's apparently a listed building, dating from 1920, so changes can't be drastic, and it does feel like a proper pub again.

Boggart Bulletin

Dave Hallows

The unnamed beer (*WD last month*) was Amberlicious (5%), which I caught at the **Bar Fringe** on Swan Street in Manchester. The dark mild (4%) made a welcome reappearance for the mild month of May at the **Queens Arms**, Cheetham. New for summer is Down The Pole (4.5%), billed as a light golden ale, and a new light, hoppy bitter ale at 4.4%, still to be named.

Wigan and district

Dave White

Last month I reported that signs of life had been observed at **Kennedy's** on City Road, Kitt Green. It had been closed since last summer; but barely was the ink dry on my epistle than the pub reopened as **Last Orders**. As you would expect from this chain, however, real ale is not a feature. The **Brookhouse Inn**, further up City Road, remains closed and all in all, Kitt Green is a dreary place for the real ale drinker, with only the **Lathom House Inn** on Lathom Lane offering traditional Tetleys and Lees. This is an excellent boozer, though, and well worth a visit.

I also mentioned last month that the **New Inn**, Roman Close, Marus Bridge, was closed and boarded up. It still is, but Punch Taverns have been making reassuring noises in the local press, and have hinted that both the New Inn and the **Whitesmiths Arms** in Wigan town centre (also closed) could be refurbished in the foreseeable future. Watch this space.

Thwaites seem to be snapping up more and more pubs in the Wigan area, the latest being the **Prince of Wales**, Victoria Street, Newtown. Like most of the Blackburn acquisitions, alas, the 'Jawbone' remains on keg beer. (Where are Holts, Hydes, Lees and Robinsons when you need them?) Nearby at the Saddle, the **Queens Arms** has stopped selling real ale, despite a sign outside to the contrary. Finally, the **Sir Thomas Gerard**, Ashton-in-Makerfield's JD Wetherspoon emporium, has applied for an all-day licence.



Chorlton's ZestQuest BeerFest

Neil Worthington

ZestQuest is the name of a fundraising campaign being run by St Clement's Church in Chorlton. They want to modernise their Grade II listed building to make it safe and fully accessible. As part of their campaign, they're organising Chorlton's first ever **Beer and Music Festival**, a celebration of local and international real ale.

The Festival will take place in and around the historic church, partly under cover and partly in the open air. Over 20 real ales will be available, in addition to a selection of traditional ciders and the exclusive Chorlton Festival Ale - **Chorlton B&M Best** - brewed specially by Three Rivers Brewery. The full beer list is available on the church's website at www.stclement-Chorlton.org.uk/beer/beer.htm and represents all the local microbreweries plus others from the region, such as Beartown and Coach House. The beers will vary in strength from around 3.8% to 8% (Garton's Liquid Lobotomy).

Enjoyment of the Festival is not limited to the fine beer. A programme of entertainment and live bands, and quality food will provide a perfect accompaniment to pint sipping.

The festival will be open from 4.30pm to 11pm on Friday 8th July, from 11am to 4pm on Saturday 9th July, and again from 5.30pm to 11pm on Saturday. Admission is £3.50 for the evening sessions and £2.50 for Saturday lunchtime. Or you can buy a 'season ticket' in advance, giving entry to all three sessions, for £5.00. Advance Tickets can be purchased from the Church or by printing off the Order Form found on the website. More details from: ZestQuest BeerFest, c/o 26 Hurstville Road, Chorlton-cum-Hardy, Manchester M21 8DH.

Bulls Head

It seems to be an open secret that the Bulls Head in the centre of Walkden is for sale. The current owners are Greene King. For many years this very large pub has been keg-only, so it would be nice if, say, a local family brewery were to acquire it and install traditional ales. Now who do we know who prefers really big pubs and also sells reasonably priced real ale?

Regional U30

New faces coming to the fore in the Greater Manchester Regional CAMRA under-30 group are Kim Walton and Tim Jackson, Richard Chambers, Amy Joughin and Matt Parr. Kim and Tim have already organised their first event - an 'Ale of Two Cities' crawl around Salford and Manchester pubs back in May, which attracted a record 30 people.

From the Marble Vaults

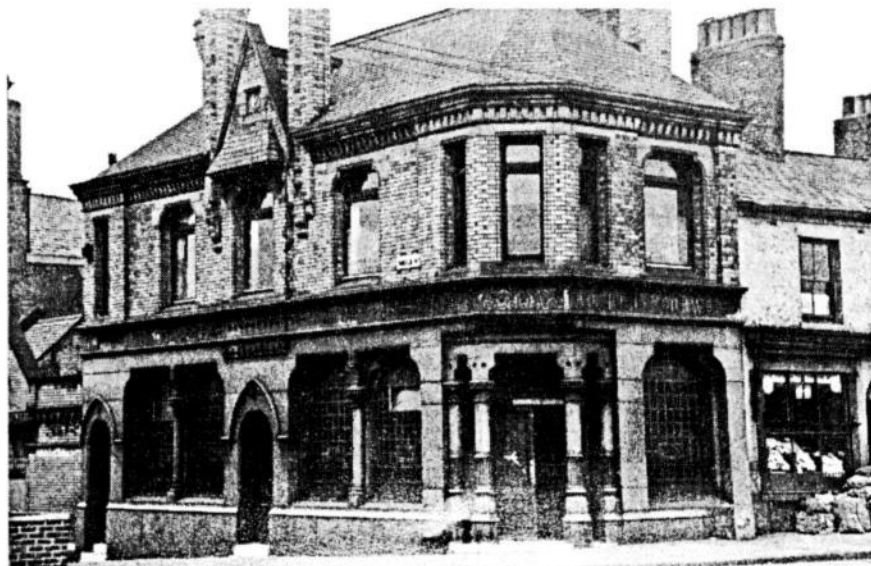
Steve Smith provides a potted history of the Marble Arch...

The present building, with its facade of polished red granite (giving the 'marble' look) and ornate brickwork, dates from 1888. It was designed by architects Darbyshire & Smith and built on the site of the original pub, the Wellington, for McKenna's Harpurhey Brewery. The premises had a large cellar, used for storing casks of McKenna's ale and porter, which extended beyond the confines of the pub building.



Ownership passed to Walker & Homfrays Brewery and then to Wilsons in 1949. The pub was refurbished in the brewery's style in the 1950s and it remained much the same until the late 1970s, when there was a plastic sign hanging over the door proclaiming that it was 'Andy's Bar'.

In 1984 the Marble Arch was bought by John Worthington, a local CAMRA member who turned the pub into a free house. The false ceiling and other additions were removed to reveal McKenna's decorative frieze, advertising the company's wares - ale & porter, wines, gin, whiskies, brandies, etc - and the jack-arched ceiling with brown and green glazed brick and tiling.



New owners came along in 1988 and the pub held a beer festival featuring '100 Beers for 100 Years' - 25 different beers each week for a month. The following year there was a 'Mild Weekend' in May, then in October a repeat of the previous year's event, this time with 101 beers. The year closed with another major refurbishment, when the bar was moved from near the front entrance to the present setting. A back room with its own bar counter was built and this became the lounge area.

The premises had another makeover in 1997, when the lounge was reduced in size and its bar counter was removed so that the Marble Arch could become a brewpub, with equipment installed by Brendan Dobbin. Mark Dade, now of Boggart Hole Clough Brewery fame, was the first brewer, and when he left, he was replaced by James Campbell, ably assisted by Phil Little. In early 1999 the North Manchester branch of CAMRA celebrated their Silver Jubilee at the pub.

In October 2000 the brewing operation was revised and the Marble became a totally organic and vegan brewery, recognised by the Soil Association and the Vegetarian Society. This came about because the Chorlton Food and Drink Festival requested a beer!

The Marble Brewery has gone from strength to strength and now produces several beers. The pub also sells a number of guest beers, mostly from other microbreweries. The business developed into a chain of pubs, at one time comprising the Marble Arch, Bar Fringe



and Knott Bar Fringe within the city, and the Bar, Bar 2 (eventually turned into just the Bar) and Marble Beerhouse in Chorlton. The estate now consists of the Marble Arch, Marble Beerhouse and the brewery.

During late 2004 the kitchen was relocated into the back room and a counter was installed once again. This room is now no smoking. The brewery also underwent a major overhaul and in December customers were treated to a grand re-launch. For the future, more adventurous seasonal beers are planned and more Marble beers are expected to appear regularly in the free trade.

Owl Brewing

The Owl Brewing Company at the Hope Inn, Greenacres Road, Oldham, has had a number of specials recently. For St George's Day there was **Dragonbane** (4.3%), which quickly sold out. **Russett Extra** was a stronger (4.7%) version of the 'Yorkshire Bitter' style Russett Owl. **20k** (5%) celebrated the 20,000th pint produced by brewer Gordon Potts at this new microbrewery.



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.

Highly Prestigious Ale

Dave Hallows

With the launch of Hydes' successful seasonal ales this year (Perfection, Inspiration and Elevation are already in the bag) one could be forgiven for having missed the 4.5% Highly Prestigious Ale (HPA). I found it at the **Grey Horse** on Portland Street in the city centre - that one-roomed, cosy pub which is one of the few to open at eleven o'clock in the morning, six days a week. HPA was amber in colour, with a full malt and fruit sweetness. Quite astringent at first, but this gives way to a good creamy and fruity aroma and finish.

The Grey Horse also serves the bitter, mild and other seasonals when available, and Jekyll's Gold makes regular appearances.

Bhurtle Beer Bash

The next beer festival at the Bhurtle Inn, Wrenbury, is on 5th-10th July. On the Saturday, the 11.28am Manchester Piccadilly to Cardiff express will be making a special stop at Wrenbury for festival-goers. For the return, the express will pick up at Wrenbury at 5.05pm.

Eccles (very) Cross

On 11th May, after a social in the Golden Lion, Eccles, a few CAMRA members were heading for the Lamb, but a Wetherspoons leaflet announcing the 'BIGGEST beer festival in the country' tempted them into the Eccles Cross.

The scene resembled a Western saloon brawl; two interlocked figures rolled on the floor, and men and women customers exchanged punches.

As sirens heralded the arrival of three police cars, a Black Maria and an ambulance, the CAMRA group moved on to the Lamb. One car and several officers were still there at closing time. Prices were reported as £1.29 a pint, and Old Tom (8.5%) was amongst the 24 beers advertised. Five malt whiskies and a couple of wines were also being offered.



The Rope & Anchor at Dunham

Andy Jenkinson

This large country pub on the outskirts of Oldfield Brow and Dunham was not best known for the range or quality of its beers. But things are changing now that Sara Findley and John Rennie have taken over. They arrived in January, having moved from the Oxford (previously the Hogshead) on Oxford Road, Manchester. Sara recalled, 'It came as quite a shock. From running a busy city centre pub one day to seeing nothing but greenery and hearing the sound of twittering birds the next.'

The Rope & Anchor is perfectly placed to attract the summer masses. It is situated next to the Trans Pennine Trail; walkers and cyclists are frequent visitors; there is a large car park and a grassed children's play area, where summer barbecues sometimes take place. Certain sections in the pub are open for dog owners and their pets.

The pub was originally built as a private house approximately 150 years ago and the interior features a square, central bar area serving a number of rooms. One contains a pool table and another is for smokers, but most are smoke free for diners and drinkers. The decor is reminiscent of a country manor: lots of dark wood panelling and rich, heavy colours. The walls are adorned with prints of country-style pursuits. Upstairs, there is a large open room, with exposed beams and stained glass skylights, ideal for functions and meetings.

Scottish & Newcastle are the owners, so the beer range has to come through the Cellarman's Reserve, but the choice includes beers from Adnams, Charles Wells and Marstons. On our visit there were four beers available: Caledonian Deuchars, which is the house guest ale, Everards Tiger, Riddleys Rumpus and Davenports Bitter. All were in excellent condition and it was a far cry from the pub's previous efforts. Sara would like to get more lines connected and be able to offer a greater range, especially from local micros.

John is in charge of the food side of the operation and as an ex-army chef he knows about large-scale catering. He is currently working on completely changing the menu to one that reflects the pub's location and history, namely providing a more country/game style of fare. Food is served from 12 noon to 3pm and 6pm to 9pm Monday to Thursday, 12 noon till 9pm on Saturdays and 12 noon to 6pm on Sundays.

The 38 bus leaves Altrincham Interchange for Dunham village at ten minutes past the hour and returns at ten minutes to the hour. The bus stops outside the pub.

Contributors to this issue: Dave Hallows, Pete Cash, Ian Kenny, Roger Hall, John Cresswell, Alan Gall, Phil Stout, Stewart Revell, Andy Jenkinson, Neil Worthington, Beverley Rae

Manchester's Brewing Past

Alan Gall

Well over a hundred breweries have existed in the Manchester area. This figure, which does not include the many pubs which brewed their own in a cellar or back room, gives some idea of the importance that beer once had in the local economy. Early directories show that the industry was based mainly in Salford and not until the 1830s did Manchester begin to surge ahead.

One of the first recorded Manchester breweries stood at Cornbrook in the early 1790s, a time when the 'new fangled' thermometer was only just being fully accepted by brewers outside London. By the late 1870s there were about fifteen breweries in Hulme alone, with a further forty-odd in surrounding districts. Decline had set in before the end of the century, although there were still 14 breweries in operation at the end of the Second World War.

The factors that controlled the prosperity of the trade have been many. Manchester's burgeoning population, working and living conditions, government legislation, licensing reform, temperance movements, and the supply of clean water have all exerted an influence. The following is just a brief dip into the lives of some of the brewers who refreshed, and occasionally poisoned, the good folk of Manchester in those bygone days.

Charles Frederick Hyde (*right*), head brewer at Chesters in Ardwick, had a 'hire them and fire them' reputation. He recorded an encounter with a Mr Ravanagh in his diary on 14th May 1893: 'Mr Frank Ravanagh met me, struck me in the mouth and I returned the compliment.' C F Hyde later became the originator of a recipe for a beer appropriately known as Chesters Fighting Mild.



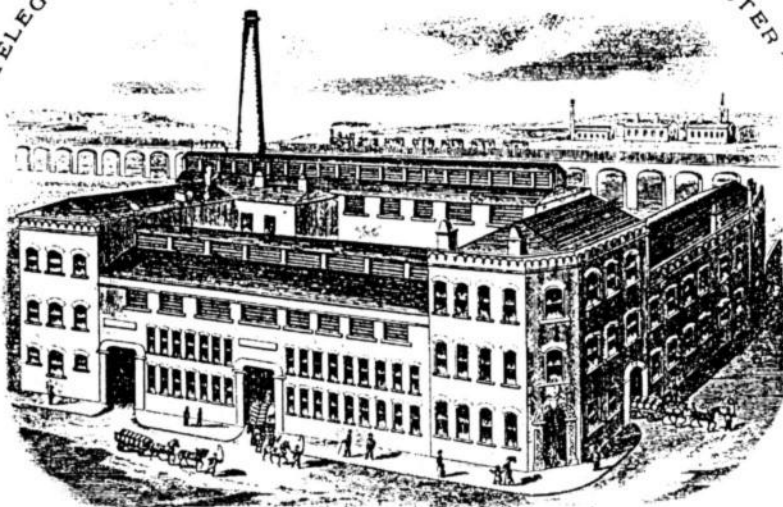
Some companies had more money than sense. The Manchester Brewery Company appointed Hector John Gudron-Rebow as Chairman in 1888. It seems unlikely that Hector spent much time at the brewery since he lived in Wivenhoe in Essex. He served as High Sheriff for Essex in 1882 and later as Mayor of Colchester. Unfortunately, having such an eminent person on the board did not stop the business from almost going bankrupt. A worried group of

shareholders formed an investigating committee in 1904 and the facts they uncovered were shocking. Appalling mismanagement and incompetent accountancy had wasted many thousands of pounds.

In addition, a serious financial burden had been taken on when the company agreed to buy a plot of land in Trafford Park for a new brewery; and this despite the fact that the existing premises, the Britannia Brewery at Ardwick (*below*), could easily cope with any likely expansion of trade. As fate would have it, John Henry Davies headed the committee. He was a brilliant businessman, destined to become one of the most important figures in the history of Manchester United Football Club. The new brewery was never built and the land at Trafford Park became United's ground.

During the year 1900 there were some two thousand recorded cases of arsenic poisoning in Manchester (*see WD Feb & Mar*). This caused the brewers some consternation since the poisoning came from drinking beer. The Cornbrook Brewery was one company to suffer but they managed to survive the crisis. The larger-than-life character Herbert Weld Blundell had acquired control of the company by this time. He could speak Arabic and Russian and travelled extensively. In the company of Lord Lovat, he visited Abyssinia (1898 expedition) and wrote *The Royal Chronicle of Abyssinia* in 1922. He owned Lulworth Castle in Dorset and one story has it that the castle went up in flames after a fortune-teller had predicted the event.

TELEGRAPHIC ADDRESS: "BREWERY, MANCHESTER"



THE MANCHESTER BREWERY CO. LD.

BROADIE STREET, ARDWICK, MANCHESTER.

When Ernest Rutherford first split the atom, at the University of Manchester in 1919, he was probably too busy to notice the aromatic smells from the brewery next door. Taylor's Eagle Brewery was on the corner of Burlington and Lloyd Streets. The temperance movements could be a thorn in the side of the brewers and at the annual meeting of Taylor's in 1891, the Chairman decided to retaliate. In his speech he said that it seemed clear to him that the teetotaler was a man to be avoided. The teetotaler was a very earnest man; he was a very energetic man; and he was a very desperate man.

Several breweries began in Salford and eventually crossed the River Irwell to occupy larger premises in Manchester. Hardy's Crown Brewery of Hulme started on Ordsall Lane in a building not much larger than a modest house. Fred Hardy owned several racehorses, the most famous being the winner of the Ascot Gold Cup in 1923. In commemoration of the event, the brewery named a beer after the horse - 'Happy Man' bitter ale.



J G Swales & Co, also of Hulme, moved from the Greengate area of Salford in 1900. To have lasted for almost 110 years, as they did, says something about customer satisfaction. However, cost-cutting at the expense of quality became self-defeating to the extent that the beer eventually acquired the nickname 'Swales Swill'. They also saved on salaries when Rowland Swales became Chairman, Managing Director and Head Brewer all at once!

None of the breweries mentioned is still standing. Chesters merged with Threlfalls in 1961 and 115 years of continuous operation came to an end in 1967 with the demolition of the Ardwick brewery. The Manchester Brewery Company became part of Walker & Homfrays of Salford which, in turn, merged with Wilsons of Newton Heath. Cornbrook, one of the original promoters of tank beer, eventually joined the Bass empire, as did Hardy's Crown. Taylor's Eagle ceased brewing and bought in supplies of Marston's Burton beers until 1958, when Marston, Thompson & Evershed acquired a controlling interest. J G Swales sold out to Boddingtons in 1971, apparently to the relief of long-suffering customers.

Thanks are due to Sue (Hyde) Fielding for the extract from her grandfather's diary.

National Mild Day

On 7th May a group of CAMRA members from North Manchester, Trafford & Hulme, North Cheshire, High Peak, Rochdale, Oldham & Bury, Stockport & South Manchester and Cardiff took part in what has become an annual event: a trawl of all the milds available on one day in Manchester centre and Salford. Pete Cash recalls...

We started at the **Beer House**, where Moorhouse Black Cat is a regular. The **Marble Arch** on Rochdale Road had put on two milds, Black Cat and Marble's own Uncut Amber. The **Queens Arms** on Honey Street provided Boggart Dark Mild and Burton Bridge XL Dark. The **Smithfield** on Swan Street sells Robinsons Dark Hatters. Round the corner at the **Castle** on Oldham Street we enjoyed the Robinsons Hatters. This pub also sells the dark mild, as well as every other Robinsons beer.

Another of Manchester's family brewers, Hydes, provided us with Traditional Mild at the **Grey Horse** on Portland Street. This tiny pub was very crowded on a Saturday afternoon, and before we arrived the cask beers had run out. A new cask of mild was quickly put on, but the bitter was still off when we left. Mild-only pubs were once common, especially in the Black Country: Manchester's last was the **Wheatsheaf** on Oldham Road (Bass Dark). Our next call was a first time entry: the **Font Bar** on New Wakefield Street. The mild here, Stokers' Slake from Three B's of Blackburn, was voted the best on the day and the landlord of this cafe-style bar joined us for the rest of the crawl. A short cut via Great Marlborough Street and the Rochdale Canal took us to the back garden of the **Rain Bar** for Lees GB Mild.



Next to the **City Arms** on Kennedy Street for Tetley Dark Mild and then on for Holts Mild at the **Ape and Apple** on John Dalton Street. Commendably, Holts were doing a '20p off' mild promotion in all their pubs just for Mild Day - buy two pints and you got a packet of McCoy's crisps, too! Continuing down to Bridge Street and across the river into Salford, we eventually came to the **Kings Arms** on Bloom Street. No mild was available, although they often sell it. Our final port of call, the **Crescent**, had the regular award-winning Bazens' Black Pig Mild in addition to Osset Mild. There was a reserve cask of Roosters Mild in the cellar, but we didn't manage to drink our way through to that one.

Not counting the Roosters, thirteen different milds were available on the day, which was one more than last year. There were 17 in 2003 and 2002, and no fewer than 22 in 2001.

THE CRESCENT

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Beerienteering 2005

Dave Hallows & Mike Flynn

This event on Saturday 11th June is a competitive pub crawl organised by the Regional CAMRA under-30 social group. Check in at the Knott Bar, Deansgate, opposite Deansgate and GMX stations at 2.00pm prompt. Teams **MUST** check in **BEFORE** buying drinks. Look for the CAMRA sign. Scoring is by time in minutes and there are time bonuses and penalties. Teams can be of up to six people and entry is £1 a head. Non-members are welcome. Proceeds go to the MS Society.

The object of the game

Each team will receive a copy of the rules, maps, clues and a score sheet. It

is advisable to buy a System 1 Anybus Daysaver (£3) on the first journey of the day. Teams will be given staggered times of departure from the bar. A course of six pubs will be visited in correct order on foot, by train, tram or bus (**NOTE BUS RULE**) When arriving at pub, purchase drinks (**NOTE DRINKS RULE**) and report to the badged CAMRA marshal to get the score sheet marked. The team that completes the course with the fewest time penalties or most time bonuses will win the CAMRA Beerienteering 2 plaque as **Quest for the Tankard Champions 2005**.



The Rules

1. Each team needs a name and team members should be in sports/fancy dress - anything that can identify them to the marshals.
2. Drinks must be real ale, genuine continental beers on draught and in bottle, real cider and perry, although soft drinks are permissible. 'Illegal' drinks will attract a tariff of up to 60 minutes. Ask the marshals if in doubt.
3. Travel must be on foot, by tram and train, or by No.42 (42X, 42A or 42B) bus **ONLY** (any operator). If any other bus is used, then a penalty of up to 30 minutes will be added to the score. If there is

evidence of travel by any other mode (eg taxi or private vehicle) then a time penalty of up to 60 minutes will be added to the score.

4. At each bus stop, only the team that gets to the stop first can board the first bus that arrives. The second team, third team, etc, have to wait. **ONLY ONE TEAM PER BUS, WHEN BOARDING AT SAME STOP.** If there is evidence of non-compliance, a 30 minutes penalty will be incurred by the offending team.

5. If a team fails to visit a pub or visits pubs in the incorrect order, a fine of 60 minutes will be imposed. If a team goes off-course without good reason, then a time penalty of up to 30 minutes will be imposed. If a team gets lost, they can ring the organisers, Dave Hallows on 07931750108, or Mike Flynn on 07917596751. A penalty will be incurred.

6. A challenge may be set in any of the pubs. Awards can be as much as 180 minutes, and penalties up to 60 minutes.

7. **Quest for the Tankard** is a running challenge throughout the game (see clues). If a team decides to ditch a tankard, it must be left by a marshal or in her/his full view.

8. 'Slow play' on the course can result in the offending team being ruled out of time after due warning.

9. The decision of the organisers is final. The day will finish around 6.30pm at destination pub. The general direction is southwards.

Session in the Charlestown

Staggerin' Man

Just over five years ago the Charlestown on Charlestown Road, Higher Blackley, was a going-nowhere estate pub owned by Tetleys. Then Lees Brewery took over and it is now a well run pub, featuring in the CAMRA Good Beer Guide for the very first time. Lees mild and bitter are on handpull and the beer is always on tip-top form. Sunday lunches are available in the lounge from 12 to 3.00pm and there are plans to extend the food side of the business.

On a balmy spring evening I walked through nearby Boggart Hole Clough Park intent on a session with the 4% bitter. Copper coloured, with malt and lightly hopped bitterness, this is a splendid quaffing bitter; an unfussy beer that can be enjoyed by all. After sinking a fair number, I returned through an interesting inter-war council estate, famed for the White Moss Gardens with its art-deco maisonettes, still nicely maintained.

The only other pub in the district is Lees' **Gardeners Arms** on Victoria Avenue. The **Clough Hotel** is closed and advertised to let.

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Moonrakers

Scenes from the Salford-based *Hobson's Choice* have been on the telly again following the death in April of John Mills. The film was made in 1953, with many of the outdoor sequences shot in the streets of the soon-to-be-demolished Adelphi area. A few of the old pubs can be seen, although Mr Hobson's local, the Moonrakers on Chapel Street, was a studio set.



The real Moonrakers closed in the 1930s but the building remained standing until Trinity Way was built. It was finally used as an extension to the Aligarh Restaurant, an *après pub* venue for generations of Salford students.



Rupert

Ruffley Dikheit was making sense for once. For someone who, in the past, had frequently made Stalin look like some new-age, tree-hugging liberal, this was remarkable. As he waxed lyrical even Bunty, who for reasons of his own was dressed as a Trappist monk, remained silent. A few pints of Drabs had loosened Ruffley's tongue but he was still on the right side of the articulate/garrulous divide.

'Thank God for huddies,' he began. 'Those feral yobs wandering about like latter-day marauding Vikings, duffing people up, have certainly taken the heat off the binge drinking debate. When the Daily Mail thinks hoods are as bad as guns, then we've really found a new moral crisis and a new scapegoat for the ills of society. Whatever happened to the honest-to-goodness drunk? The "You're me best mate; I love you" kind of drunk? Tedious and loud, but hardly violent or a threat to the continuing existence of everything we hold dear.

And why is it that violence is always alcohol-fuelled? I can tell you that I've been in some places where, for reasons of poverty or religion, not a drop passes anyone's lips. Are they calm and peaceful? No they are not. The kind of riots they have leave people dead by the score and make our Saturday night brouhahas look like a tiff in a convent.

Rampaging piss-heads give drunkenness a bad name. I know people who've been shambling drunks all their adult lives and have never hurt a fly. Good on yer, huddies. Keep up the good work and take the heat off us professional drunks who are getting an undeserved reputation as violent criminals when this is not the case.

It was my round and when I came back he was still going on about how it wouldn't be long before the feral huddies were accused of alcohol-fuelled attacks like everyone else even though they were only 14.

None of us said a word. We were all stunned by the eloquence, power and persuasiveness of his oratory. We drank our pints and filed out of Ratties. Ruffley pulled up the hood of his anorak to protect himself against the teeming rain. I put up my long-handled umbrella for persons of restricted growth and Bunty turned up the cowl of his habit.



Branch Diary

Regional CAMRA Under 30 Social Group

Beerienteering 2005: 2pm, Saturday 11 June at the Knott Bar, Deansgate, Manchester. See article.

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

North Manchester www.camra.org.uk/nmanchester

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.

Wed 8 June: Whaley Bridge Crawl. Jodrell Arms 7.15pm (1837 Piccadilly train), Goyt 8.20pm (1937 train). Finish Shepherds Arms, Old Road. Return train 2155.

Sat 11 June: Beerienteering event. Knott Bar 2pm

Wed 15 June 8pm: Branch Meeting, Beer House, Manchester

Wed 22 June 8pm: Summer Solstice Social with CAMRA Under-30s Group, Queens Arms, Honey Street

Tues 28 June 3pm: What's Doing collation, Queens Arms, Honey Street

Wed 29 June: Beer Garden Social. White Horse, Swinton, from 7.30pm. Bus 26 @ 1900, 35 @ 1910 or 12 @ 1935.

Sat 2 July: **Independents' Day** Treasure Hunt. Start at noon in the Marble Arch. Solve the clues and return by 8pm for scoring and supper.

Contact *Roger Hall 0161 740 7937*

Wigan

Tues 7 June 8pm, Branch Meeting, Old Dog, Alma Hill, Up Holland

Contact: *Valerie Hollows 0161 629 8243 (weekdays);*

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

Rochdale, Oldham & Bury

Sat 4 June: Coach Social to Southport. Details from Branch Contact

Tues 7 June 8.30pm: Branch AGM, Bank Top Tavern, Kings Square, Oldham

Contact: *Peter Alexander 0161 655 4002 (h)*

email: peter@peteralexander.plus.com

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

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

Sat 18 June: Stoke-on-Trent Social, visiting Titanic's Bulls Head at Burslem

Sat 25 June: Urmston/Flixton Survey. Meet at 1.00pm, Lord Nelson. On to the Roebuck, then the Church Inn at 2.30pm

Thur 7 July 8pm: Branch Meeting at Lloyds in Chorlton (TBC)

Contact: *John Ison 0161 962 7976*

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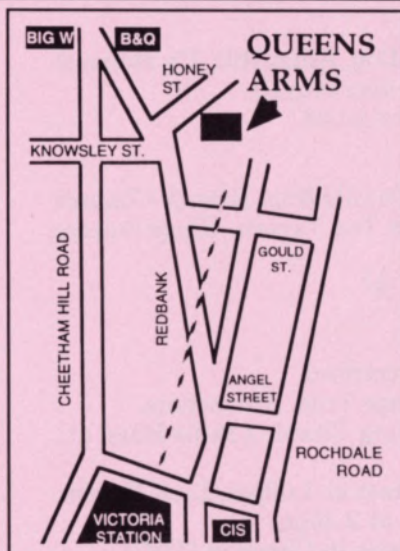
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