

30p

# What's Doing

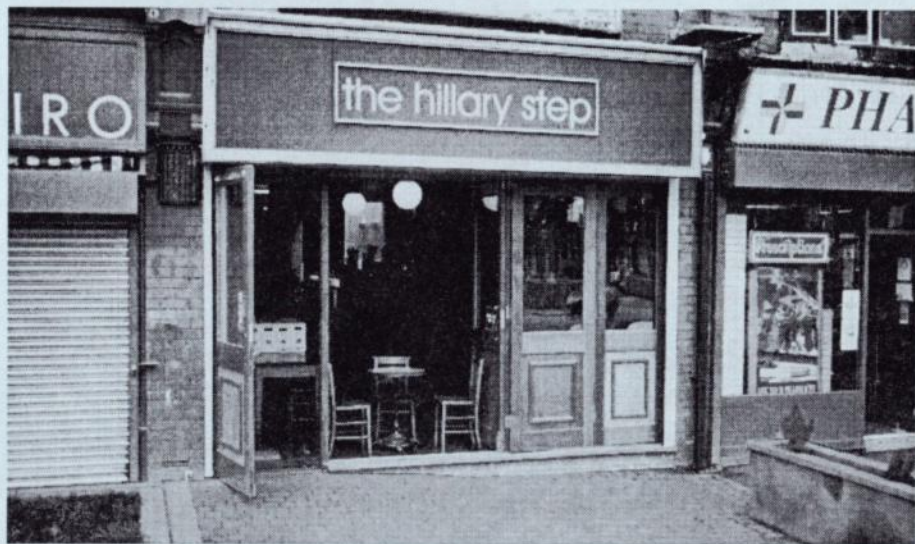
AUGUST 2005



The Manchester Beer Drinker's Monthly Magazine

## STEP FORWARD

Dave Yuill, manager of the smoke-free Hillary Step in Whalley Range, is moving on to pastures new. In July he handed over the reins to Will Wicks, who's been on the bar staff since the Step opened. The pub has been Cask Marque accredited since the start of this year and no changes are planned. Four handpumps dispense cask ales from Thwaites (Thoroughbred and Lancaster Bomber), Phoenix (an unpredictable seasonal ale) and another guest beer that could come from anywhere, though it's usually obtained through the Beer Seller.



## Facer Goes West

Dave Facer, of Facer's Brewery, is moving to Flint to found a new brewery - **Flint Mountain Brewery**. The move will take place late in August and brewing will initially be in rented premises. In the longer term, Dave is in discussion with the planning authorities about building a new brewery on part of the 1.4 acres which belongs to his new home in Flint Mountain.

Most of the regular Facer's beers will continue, some with new names and recipe tweaks. A new series of specials, yet to be decided, will follow. To celebrate the move, a special beer - **Go West** - has been produced at 3.9%. The hops from his old garden in Salford (*right*) will be harvested again to produce **Beerjolaïs Nouveau 2005**, then transplanted to Wales.

The move will allow Richard Bazen to expand production of **Bazens' Beers** in Salford. Demand for both brewers' beers has put a severe strain on the brewery in recent months, despite the increased capacity installed during the past year. The two brewers intend to keep in touch and co-operate where mutually beneficial. The Salford Brewery Syndicate premises in Knoll Street will therefore be home just to Bazens'.



## Boggart Bulletin

Three new beers this month. Rubydoo (4.6%) is a reddish-brown ale with a slight blackcurrant and herbal aroma; Puck (3.9%) is a light golden session bitter with a unique floral and spicy aroma, and Val's Tribute (4.4%) has a very fruity lemon taste and strong hop flavour and aroma. Knocks your head off.



## Best Fest in the West

*Neil Worthington*

Well, it was quite definitely the best beer festival in the west of Manchester anyway. The ZestQuest BeerFest, Chorlton's first ever Beer and Music Festival, took place in early July, in the grounds and indeed the nave of St Clement's Church on Edge Lane. It was the first time in many years that the Trafford & Hulme branch of CAMRA had helped to organise a beer festival and we were very pleased to be associated with this successful fund raising event for the church.

I had lost three pounds in weight by the end of the festival, and I ascribe this only partly to the physical effort involved. There's not much chance to sit down when you're working behind a bar and, indeed, very little chance to get anything to eat. But what usually happens at a festival is that you stoke up on a big fried breakfast and then graze on pies and chips for the rest of the day. Chorlton, of course, is different. We had such delicacies as fish in banana leaves, Thai vegetable curry and halloumi kebabs to keep us going - very much healthier all round.

The festival wasn't a sell-out, but then there was a lot of beer. And I always think a successful festival is one that covers its costs, makes a few bob for the promoters and still has a wide range of beers to try, even when you're calling Last Orders for the last time on Saturday night. We started with some 25 different beers, with 18 gallons or more of nearly all of them, and we ended with a dozen or so still available. The first to run out was Facer's **Crabtree**, quickly followed by the same brewer's **Landslide** and then Phoenix **Wobbly Bob**.

Keeping the beer cool was a challenge in the summer heat, but we were helped by thick insulation in the roof of the main hall. We covered the casks with damp tea towels and relied on evaporation to draw off surplus heat, and we also tried a new trick - 'blister packs' of water, frozen to ice, as used to pack frozen fish and meat. These can be draped over the top of the cask and they don't slip off when the ice melts.

Dominic Driscoll, licensee of the Font Bar on New Wakefield Street, Manchester, kindly



took on the job of cellarman and ensured that all the ale was fit to drink, and 21 CAMRA members from five branches helped staff the event.

And finally: our apologies to the draymen. The usual practice at festivals is to empty any remaining beer into pop bottles for later consumption, or down the drain to feed the sewer monsters. This makes the casks considerably lighter and easier to handle, which is an important consideration for those who have to get them back on the dray. But on this occasion we just weren't able to empty them. The only drains within rolling distance turned out to be blocked and quickly swamped with beer. Rather than leave pools of stagnant beer in the churchyard, we decided to bung the casks up and leave them to be emptied back at the breweries. Sorry lads - hope you didn't put your backs out!

# **THE CRESCENT**

**SALFORD** **0161 736 5600**

**OPEN ALL DAY, EVERY DAY**

**10 cask ales always available**  
**HYDES BITTER - ROOSTERS SPECIAL**  
**PHOENIX THIRSTY MOON** *Plus 7 guests*

**Erdinger on draught, Liefmans Kriek + Quality Doubles Bar**

**Regularly Changing BELGIAN Guest Beer**

**BAZENS' AWARD WINNING BLACK PIG MILD NOW PERMANENT**

**PAULANER MÜNCHEN ORIGINAL (4.9%) NOW ON DRAUGHT**

**City Life PUB OF THE YEAR 2004-5**

**Large Range of BELGIAN & GERMAN Bottled Beers**

**FOOTBALL on SKY TV**

**Food served every lunchtime from 11.30am (12.00 on Sundays)**

**Free Chip Barms Mondays 5-6pm**

**Weds 5-8pm Choice of Six Curries (Veg & Meat) + Rice - £3.20**

**[www.beer-festival.com/crescent](http://www.beer-festival.com/crescent)**

**Function/Party Room available for free hire - Buffets or hot meals  
provided on request - T.V. and Games Room open for darts**

## Cask & Feather

*Staggerin' Man*

Rochdale's finest pub, arguably, is the home of the town's microbrewery, the Thomas McGuinness Brewing Company. The Cask & Feather on Oldham Road, in the town centre, is an attractive stone-fronted building. There is one large, L-shaped room and at the back the brewery can be viewed through glass doors. There are always at least four McGuinness beers to be had, in a very keen price range of £1.30 to £1.70.

The first one I tried was my favourite; the mid-brown Junction Premium Bitter (4.2%). It was slightly maltier than I remembered, but the taste gave way to a good bitterness and fruity flavour and aroma. Damn good body, too.

Feather Pluckers Mild (3.4%), a dark brown beer, was also on fine form - nice and malty with roasted chocolate flavours. As was Tommy Todd's Porter (5%); very dark with chocolate and coffee malts. The 3.8% Best Bitter proved very refreshing, being golden and with a good hop and fruit character; maybe a little sweet, but the bitterness is there.



The Cask & Feather has good value lunches, making this pub ideal for a session that will not break the bank. But try saying Feather Pluckers mild after you've had a few!

## Holts corner

*Stewart Revell*

Joseph Holt's AGM was at the **Woodthorpe Hotel** on 23rd June. The reason for picking this particular venue was revealed during the meeting - the pub is about to close for several months for an extensive refurbishment and the building of an extension. Shareholders who had travelled long distances were invited to inspect the pub as it is now, and then, at next year's AGM, to come and see the improvements. The brewery promises that the character of the Woodthorpe will not be spoilt.

After the AGM, the bar provided samples of the new bottled beers for tasting: Fifth Sense, Maplemoon, Touchwood, Thunderholt, Humdinger and 1849. (*See WD last month.*) They will be sold by A.G Parfett & Sons Ltd, a family-run wholesale cash and carry business operating across the north west of England. A shop in Stockport is the closest to this area.

Many Holts outlets are selling off the present stock of the 3.5% bottled Humdinger for £1 a bottle. Perhaps the new, higher strength Humdinger (4.1%) will be its replacement.



It came to my notice that some Holts pubs are using the 'Flo-Jet' system for delivering traditional mild or bitter to the bar. The Three Crowns and the Queens in Macclesfield have been mentioned by Neil Kellett of the CAMRA Investment Club.

Normal handpumps use large diameter plastic tubing, whilst with Flo-Jet the tubing is of very small diameter. Gas pressure is used to get the beer up to the bar, although I am assured the gas does not come into direct contact with the beer. I'm told this system is cheaper than using electricity.

The down-side of the system is that when the gas runs out, it is not possible to use the handpumps. The micro tubing will not allow the beer to be pulled up to the bar. Micro tubing holds far less beer than the conventional system, which can hold several pints.

I believe quite a few Wetherspoons pubs use 'Flo-Jet' because of the longer distances between their cellars and the bars.

A member of the long-serving staff on the executive at Holts retires this month. For some 22 years Barrie Kelly has been the man in charge of free trade accounts. Whenever a pub or pub chain asked for Holts as a guest beer, Barrie would be the one who checked out the premises. His successor is Toby Drummond, the new National Accounts Manager.

stewart@revell62.freeseve.co.uk

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## No smoking

The Waterhouse, the Wetherspoons outlet on Princess Street, has become the second pub in the city centre to outlaw smoking throughout the premises, following the lead made by Sinclairs Oyster Bar last February.

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*Contributors to this issue:* Ken Birch, Dave Hallows, Roger Hall, Stewart Revell, Dave White, Pete Cash, Neil Worthington, Tony Flynn, Alan Gall, Ian Kenny

*Photos:* Dave Hallows, Dave Facer, Neil Worthington

The Issott Brewery advertisement was kindly provided by Andrew Cunningham

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## Wigan and district

Dave White

In the June edition of *What's Doing* I reported that two pubs owned by Punch Taverns looked set to reopen in the foreseeable future. The **New Inn**, Roman Close, Marus Bridge, is now back in business but, like most of the watering holes in this part of town, remains on keg beer only. The other pub, the **Whitesmiths Arms** on Standishgate in the town centre, is presently covered in scaffolding, so something is clearly going on there. Most of the hostelrys around this area sell real ale, so with any luck the Whitesmiths will follow suit.

Another inn that could well reopen before long is the **Hindley Arms**, Market Street, Hindley. The metal shutters have come down and nice new etched windows have gone in, though the pub remains closed at the time of writing.

Elsewhere in Hindley (or is it Hindley Green? I'm never sure) the **Victoria** on the corner of Atherton Road and Long Lane has stopped selling cask Lees bitter. The pump and clip are still in place, and the beer is still up there on the price list, but Tetley smooth flow is the only bitter you'll find here now. This means that the **Wiganer** on Wigan Road is the only pub to sell real ale on the marathon stretch of the A577 between the **Silverwell** (Holts) on Darlington Street East, and Atherton.





Some people have told me that there isn't enough good news in this column. I'm not sure that I know what they mean, but readers may be interested to know that a hike around the Leeds & Liverpool Canal and Borsdane Wood the other week produced a few surprises. The **Kirkless Hall Inn**, Albion Drive, New Springs (*pictured*), now sells three traditional guest beers, and the **New Inn**, Ratcliffe Road, Aspull, has reopened selling two. Both pubs are ex-Burtonwood houses, recently taken over by Wolverhampton & Dudley. Also, the **Gerrard Arms**, Bolton Road, Aspull, has come back from the dead with a newish landlord offering Greene King IPA, Boddies bitter, John Smiths bitter and a guest. The latter was Jennings Cumberland Ale when my wife and I called in, and it was on good form.

Finally, Wigan CAMRA has voted the **Jubilee Club**, Wigan Road, Ashton-in-Makerfield, Best New Cask Beer Outlet for 2004-05. The Jubilee saw off all opposition to scoop the Club of the Year award as well. Congratulations to all concerned.

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### **Pints, Paths and Paddles**

Because of an event at the Fox & Hounds, there is an amendment to the route of the walk on Saturday 6<sup>th</sup> August. The new timings are:

11.00am: Stretford Metrolink. 1.00pm: Leave Lord Nelson, Urmston.

3.00pm: Leave Roebuck, Flixton. 4.30pm: Leave Church Inn, Flixton

5.15pm: Arrive at the Boathouse, Irlam

For more details, contact Ken Birch on 0161 705 0836.

**RADCLIFFE CRICKET CLUB**

## **BEER FESTIVAL**

27<sup>th</sup>, 28<sup>th</sup>, 29<sup>th</sup>, 30<sup>th</sup> October  
(Thursday to Sunday lunchtime)

**30 CASK ALES and 2 CIDERS**

Musical Entertainment and Food

Radcliffe Cricket Club, Homer Street,  
off Bolton Road, Radcliffe, Manchester

*Good public transport links*

For further information: 0161 724 8991

## Kings Arms

*Tony Flynn*

Under the management of Jon Cooper, the Kings Arms has undergone a transformation as both a real ale outlet and a multimedia arts centre. The pub is tucked away on Bloom Street, off Chapel Street, Salford, and on a recent visit the real ales included Deuchars, London Pride, Taylors Landlord and two from the Broughton-based Bazens' Brewery.

The Kings recently held the premiere of the award-winning play 'Salford Stuffers'. It hosts regular music, film and poetry evenings. There is an art film night on the first Tuesday of each month, where you can order a pre-film curry. Food is available daily and the pub now has a beer garden.

So if you like culture with your real ale, the Kings is well worth a visit. Contact the pub on 0161 832 3605. For information on future events, call 0161 839 8726.



## Letters

### Hobson's Choice

Sir - Like Leo King (*WD July*), I had heard that the reason the Brown Cow on Oldfield Road, Salford, was renamed Hobson's Choice was because the pub was used as Mr Hobson's local, the Moonrakers, in the 1953 film. But, after seeing the film for the umpteenth time recently, I don't think it was. The renaming was probably more to do with Whitbread's penchant for inflicting daft names on old pubs. Oldfield Road was mentioned in the film, but that's as far as the connection went.



The Brown Cow wasn't a big pub, while the one in the film seems to have high ceilings and a sizeable bar area. Also, an advert for Walker's Warrington Ales can be seen near the table where Mr Hobson met his drinking companions: the Brown Cow was a Chesters pub.

I often dined in the **Aligarh** restaurant, which took over the 'original' Chapel Street Moonrakers (*WD June*), but I can't remember much about the interior. It was late and the pubs had just shut. What I do recall is that their chicken curries came 'on the bone'. You got dark and light meat of leg, wing and/or breast, with bone and skin. It was all very tasty and far better than those anonymous lumps of white

meat sold in restaurants now. Happy days - they didn't throw coriander over everything and it was quite acceptable to enjoy a cigarette between courses.

*Willie Mossop*

### **Drinking the Frieze (2)**

Sir - I was most interested in Peter Wadsworth's article on 'Drinking the Frieze' at the **Marble Arch**. Peter wrote that he knows no-one who completed the task. Well, I did! Furthermore, I know of at least two other dedicated toppers who have also completed the course.

I must confess that my successful effort (and those of others) came after two failures and after a significant change in the rules. Mine host John Worthington was persuaded that where 'Wines' occurred on the frieze, the bottle of Bulls Blood could be replaced by two normal measures (i.e. glasses) of wine of choice. The second rule change allowed participants an afternoon lock-in, thus making pacing more suitable to individual capacity.

However, the killer item on the frieze was 'Cordials'. A measure of sweet, sickly alcoholic cordial (aniseed, peppermint, etc) had to be endured just two drinks before the finish. From my previous attempts, I knew this mixture had to be downed at least an hour before closing, in order to finish with 'Whiskies' (a double) and 'Ales' (two pints). I just managed the Ten-Minute Rule - no spewing until ten minutes after the last drink - before regurgitating a copious amount of mixed drinks over my girlfriend!

*Ken Birch*

**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.



## Extended Hours (2)

*Ian Kenny*

The following have made applications for extended hours under the upcoming Licensing Act...

**Crescent**, The Crescent, Salford (guest beers): Until midnight daily.

**Brass Handles**, Edgehill Close, Pendleton (no real ale): Until midnight Monday to Saturday; 11.30pm Sunday.

**Star**, Back Hope Street, Higher Broughton (Robinsons Hatters Mild, Unicorn Bitter and seasonal): Until midnight Sunday to Thursday; 1.00am Friday and Saturday.

**Royal Oak**, Leigh Road, Boothstown (Holts Bitter): Until 11.30pm Sunday to Thursday; 12.30am Friday and Saturday.

**Woodside**, Ellenbrook Road, Boothstown (Draught Bass and Boddingtons bitter): Until midnight daily.

**Boundary Stone**, Bridgewater Road, Mosley Common (no real ale): Until midnight Sunday to Thursday; 1.00am Friday and Saturday.

**Cock**, Walkden Road, Worsley (Boddingtons bitter): Until midnight Sunday to Thursday; 1.00am Friday and Saturday.

**New Ellesmere**, East Lancashire Road, Swinton (Boddingtons bitter): Until 1.00am daily.

**Red Lion**, Chorley Road, Swinton (no real ale): Until midnight daily.

**Weavers Arms**, Swinton Hall Road, Swinton (no real ale): Until midnight Thursday to Sunday.

**Britannia**, Bolton Road, Pendlebury (Websters bitter): Until midnight daily.

**Tiger Moth**, Swallow Drive, Irlam (Holts bitter): Until 1.00am daily.

**Old Nags Head**, Liverpool Road, Irlam (no real ale): Until midnight Monday to Thursday; 2.00am Friday and Saturday.

**Oddfellows Arms**, Liverpool Road, Eccles (no real ale): Until midnight Monday to Saturday; 11.00pm Sunday.

**Black Boy**, Liverpool Road, Eccles (no real ale): Until 1.00am Monday to Saturday.

**Golden Lion**, Barton Lane, Eccles (guest beers): Until 11.30pm Sunday; midnight Monday to Thursday; 1.00am Friday and Saturday.

**Queens Arms**, Green Lane, Patricroft (Boddingtons bitter): Until 11.00pm Sunday; midnight Monday to Thursday; 1.00am Friday and Saturday.

**Brown Cow**, Worsley Road, Winton (Robinsons Hatters mild and Unicorn bitter): Until midnight Sunday to Thursday; 2.00am Friday and Saturday.

**Grey Mare**, Eccles New Road, Weaste (no real ale): Until 11.30pm Sunday; midnight Monday to Thursday; 1.00am Friday and Saturday.

**Burton Arms**, Swan Street, City Centre (no real ale): Until midnight Sunday to Thursday; 1.00am Friday and Saturday.

**Old Nags Head**, Jacksons Row, City Centre (Boddingtons Bitter and Theakstons bitter): Until 1.00am daily.

**Robin Hood**, Droylsden Road, Newton Heath (Marstons bitter): Until midnight Monday to Saturday.

## Young Persons in Liverpool

*On 29th June the Liverpool & District branch of CAMRA held its first Under-26 social. Tim Jackson and Matt Parr, co-ordinators for the Greater Manchester Under-30s social group, decided to give them some support and, armed with sandwiches, they boarded the train to Liverpool. Tim recalls...*

On arrival, we paid a quick visit to a Cains pub, **Doctor Duncans** in Queens Square, for a swift half of Cains 2008 Culture Beer. After admiring the tiled interior of the building, we moved on to **Rigbys**, a Grade 2 listed building on Dale Street and the venue for the U-26 social, organised by Helen Mills.

Between us we managed to sample several fine ales, including the irresistibly named *Muttley's Revenge* from Spinning Dog, the Hereford microbrewer. The range of Okells beers, from the Isle of Man, was available alongside a good selection of guests. Shortly before closing time we managed a brief visit to the **Ship and Mitre** free house, a 1930s art deco building. They obviously knew we were coming, as the wide range of beers included two from Hydes and an offering from Boggart. Our outing to Liverpool concluded with a brisk walk back to Lime Street Station after last orders, in time to catch the last train.

The Manchester and Liverpool social groups may in future join forces to provide more diverse social events. We hope to arrange a day trip to Liverpool with the Under-30s group soon.

For information about events for young people in the Liverpool area contact Helen Mills: [h.mills@liverpool.ac.uk](mailto:h.mills@liverpool.ac.uk).



## **Sal and Idy tie the knot**

Long time partners and tenants of the Crescent pub in Salford, Salvatore Gueli and Idy Philips were married in Liverpool on 16th July. The following day, the pub was closed to the general public whilst a party for friends, family and regulars took place inside.

Beer flowed all afternoon and early evening and the hungry hordes were kept supplied with plates of food continually carried out from the kitchen. There was a brief pause in the beer drinking when, after short speeches, a toast was drunk in champagne. A cake had been made in the shape of Sal & Idy's holiday home in Crete, close to where they first met and where they are spending their honeymoon. Here's wishing them every happiness and continued success at the Crescent!

### **Saddleworth Museum**

**Presents**

### **Its 14<sup>th</sup> BEER FESTIVAL**

**Organised by The Friends of the Museum  
as a fund raising event in aid of the Museum  
With generous assistance from CAMRA**

**Friday 2<sup>nd</sup> and Saturday  
3<sup>rd</sup> September 2005**

**at the Museum, High Street Uppermill**

**Open Friday 7pm to 11pm, Saturday 1pm to 11pm**

**(Admission charge)**

**Friday night music  
Saturday night music**

**11 Beers from 8 breweries  
local to Saddleworth and  
surrounding area.**

**(Greenfield, Millstone, Riverhead, Phoenix, Pictish  
T Taylor, Saddleworth, JW Lees)**

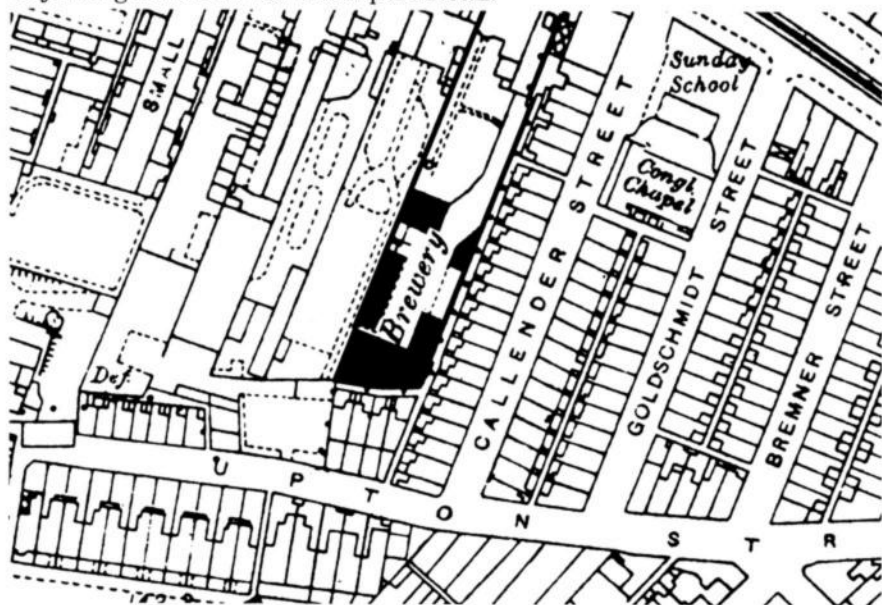
**For travel information, phone 01457 874093**

← *The new co-ordinators of the Greater Manchester U-30 social group are (left to right): Kim Walton, Tim Jackson, Amy Joughlin, Richard Chambers and Matt Parr. And they are all under 30!*

## The Ardwick Place Brewery

Alan Gall

On 1<sup>st</sup> July 1879 Edward Issott signed an agreement with landowners John Goldsmith and John Leigh for a narrow strip of land between Stockport Road and Upton Street and parallel to Callender Street, measuring 2,475 square yards. Three years later the Ardwick Place Brewery had been built and the Issott family were settled in an adjoining house at 184 Stockport Road.



Edward was born in Ashton-under-Lyne about 1840, he married Elizabeth Barratt from Wortley (near Barnsley) and they had sons John Edward and Arthur, who became brewers like their father. Before moving to Manchester, Edward ran the Heaton Chapel Brewery.

According to the 1892 publication *The Century's Progress*, the Ardwick Place Brewery had a capacity of 55 barrels per brew and 'Mr Issott brews both mild and bitter ale, stout and porter, which enjoy an unsurpassed reputation for purity, strength and fine flavour... Mr Issott has a first class connection throughout Lancashire, Cheshire, and adjoining counties, and is well known and highly respected in the district as a courteous and enterprising business man.' How much of this was written by Mr Issott himself is unknown.

The brewery eventually controlled 14 freehold, 8 leasehold and 17 short leasehold pubs. Two of the earliest were in Ashton, Edward's birthplace, so it is possible he inherited these. There were also about



20 off-licences, reflecting the fact that Issott's had set up a bottling plant for Guinness and Bass, as well as for their own stout and pale ale.

On 6<sup>th</sup> February 1895 Edward signed an agreement for more land to allow for expansion of the brewery. However, he died on 17<sup>th</sup> June the same year and his wife took over, helped by her sons. For a few years she continued to expand the business, adding more licensed houses (marked 'E' on the list) and her last acquisition was probably the National Tavern, taken on a yearly tenancy of £50 in 1901.

Elizabeth was Edward's sole executrix and beneficiary of his will, so she held the fate of the brewery in her hands. For whatever reason, she decided to sell up and secured the sum of £76,839 from Wilsons Brewery Ltd. Ownership of the brewery, the house on Stockport Road and the tied estate was transferred to Wilsons on 8<sup>th</sup> April 1903. The new owners did not require extra brewing capacity, so the Issott brewery was used for other commercial purposes before being demolished. The area is much changed today. Upton Street no longer exists and Callender Street was renamed Cavanagh Street and then Devonshire Street South.

ARDWICK. MANCHESTER.  
ISSOTT'S ARDWICK PLACE BREWERY.



BOTTLED ALES & STOUT.

## Rupert

We were all rather cynical about Mycroft's suggestion. His mother had written a much acclaimed biography of Sir Arthur Conan Doyle and had developed a lifelong interest in the occult. This was shared by Mycroft, if not by Bunt, whose mutual interest with Sir Arthur lay in the field of criminal behaviour rather than the supernatural.

We had, of course, on our travels, noticed the staging of 'psychic evenings' at some of our favourite hostelrys. The idea of going had barely passed into consciousness until Mycroft had suggested we attend at Wedgie's the following week. Fiona was typically dismissive. 'It'll all be fake table-rapping, ouija boards and ersatz ectoplasm.' 'Nonsense,' Mycroft retorted. 'We can conjure up the spirits of our dead CAMRA colleagues from beyond the grave.' 'Would we want to?' Ophelia muttered sotto voce.

After a lengthy discussion, it was decided that we would go and we drew up a list of deceased luminaries that we would want to contact. A few phone calls established that some of these were people that we thought were dead or wanted to be dead

but weren't. The list was quickly whittled down to a handful, including such renowned characters as Demys Roussos, Zimbabwe Talbot, Islam Deafwater and Grocer Heath.

Mycroft said with some authority that we could only really expect to communicate with the spirit world if we had someone there who was emotionally close to the person we wanted to contact. So we set about looking for close colleagues and then persuading them to come to Wedgie's. Bogbrush was an easy call as he still sent his interminable Yule missives to selected unfortunates. The Noble Robin was a little more difficult as he was in denial, but Alastair tracked him down to a bedsit in Fartworth and persuaded him to come. The cabin boy off Morning Cloud had appeared in the Daily Smut and he was induced to come. It turned out that the Reverend Pratt had preached at Mr Deafwater's funeral and he was inveigled into coming on the pretext of visiting Slumley's new secret kosher microbreweries. We arranged for all these glitterati to stay at Buonarritis, bought them a slap-up lunch at Rattie's and turned up at Wedgie's for our first 'psychic evening'.

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## Name change

Roscoe's on Chorley Road, Swinton, has reverted to its former identity, the Foresters Arms. Still no real ale, though.

# Diary

## Regional CAMRA u-30 social group

Sat 6 Aug: Chorlton pub crawl: 1pm at The Font, New Wakefield Street, Manchester. 3.30pm at Marble Beer House, Chorlton. 7pm at The Beech, Beech Road, Chorlton.

email mrdpuk@yahoo.co.uk for details

Thur 18 Aug 8pm: Marble Arch, Manchester

email CAMRAU30.Manchester@gmail.com. Meet by CAMRA sign.

## Trafford & Hulme

Thur 11 Aug 8pm: Branch Meeting, Old Market Tavern, Altrincham

Thur 18 Aug: Hale survey/social. Meet 8pm at the Railway, Ashley Rd

Sun 28 Aug: Bev's Garden Party. For details contact Bev on 07730 550 428

Thur 1 Sept 8pm: Branch Meeting, Orange Tree, Altrincham

Contact: John Ison 0161 962 7976

## Rochdale, Oldham & Bury

Tues 9 Aug 8.30pm: Branch Meeting, Royal Oak, Manchester Road, Werneth

Sat 13 Aug, Walking Social: Saddleworth Camramble. Details from contact

Tues 16 Aug 8.30pm: Bury Beer Festival Meeting, Trackside, Bolton St, Bury

Contact: Peter Alexander 0161 655 4002 (h)

email: peter@peteralexander.plus.com

## Wigan

Sun 21 Aug 1pm: Branch Meeting-cum-barbecue, Royal Oak, Standishgate

Contact: Valerie Hollows 0161 629 8243 (weekdays);

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

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

Wed 3 Aug: Marble Arch Social, Rochdale Road. 8pm or earlier for food.

Wed 10 Aug: Glossop Outing: Train from Piccadilly at 18.47 (then 19.17). Old Gloveworks, George Street, 19.30. Star, near station, 21.30. Return train at 22.39, arr. 23.12pm. Buses 23.25 (36), 23.40 (37), 23.55 (36).

Wed 17 Aug 8pm: Branch Meeting, Beer House, Angel Street

Sat 20 Aug: Hope Valley Crawl. Hathersage train from Piccadilly @ 10.45am.

**Pubs:** Little John, Hathersage, noon. Anglers Rest, Bamford, 1.55pm.

Derwent, Bamford, 2.40. Cheshire Cheese, Hope, 4pm. Oddfellows, Chinley (Whitehough) 6.10pm. New Mills - arrive 7.15pm - several pubs including Beehive (Indian Restaurant upstairs -phone 01663 749222).

Sun 21 Aug 1.00pm: Winter Ales Festival Meeting, Crescent (Beer Order & Related Matters).

Wed 24 Aug: Boothstown. Greyhound 7.35pm. Royal Oak to finish. 26 bus: 19.00 Manchester Corporation Street; return 22.20. 35 bus: 19.10 Manchester Piccadilly; return 22.53.

Tues 30 Aug 3pm: What's Doing Collation, Queens Arms, Honey Street

Wed 31 Aug 8pm: Social, Star, Back Hope Street. 98 bus: 19.35 Exchange.

Return 22.15, 23.15.

Contact: Roger Hall 0161 740 7937



*Dave and Sue welcome you to*

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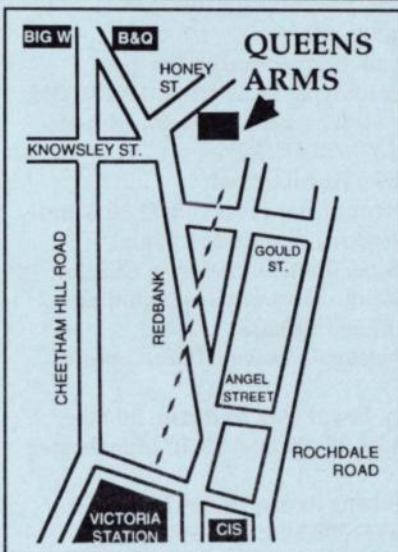
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City Life Manchester Food & Drink Festival

**PUB OF THE YEAR 2002-3**



**PUB QUIZ**

Tuesday, 9.30pm start

**BEER GARDEN**

with children's play area

**FAMILIES**

**WELCOME**

**HOT & COLD  
FOOD**

Sunday Roast

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

