

30p

# What's Doing

SEPTEMBER 2005



The Manchester Beer Drinker's Monthly Magazine

## CROWN & KETTLE RETURNS

The Crown & Kettle on the corner of Oldham Road and Great Ancoats Street will reopen as a real ale outlet in late September. The listed building is now owned by Artisan Regeneration, the company behind a number of projects in East Manchester, with Peter Dalton and Carol Ainscow, the people behind Manto on Canal Street, the Paradise Factory Nightclub and the Trafford Tavern in the Trafford Centre. Peter plans to offer six or eight real ales, mostly from local breweries.

The Crown & Kettle closed in the 1980s and the new owners are working hard to restore the building as much as possible to a traditional three roomed pub, with lounge, snug, taproom and central bar. A very promising addition to the Northern Quarter.



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## Ship refloated

*Steve Smith*

J W Lees' Ship Inn on Rochdale Road (A664) at Slattocks made a welcome return towards the end of July. Quite a bit of money has been spent on refurbishing the pub and new tenants have been installed. Light-coloured wall and floor coverings give the place a certain airiness, while the original bar has been retained and extended. There are two rooms, a lounge on the right and a smaller room to the left with pool table, television and fruit machine.

The Ship stands on its own by the roundabout and backs on to the Rochdale Canal at lock number 55. A door opens on to the canalside patio, presenting a much improved location.

The pub's future may have been in doubt when it closed, especially with the nearby Hopwood Arms sucking up the trade, but now it is a busy local and should do quite well. Lees bitter is on handpump; unfortunately the mild is the smooth variety.

The Ship is easy to get to. The No.17 bus from Manchester to Rochdale runs every ten minutes Monday to Saturday during the day (half-hourly evenings and Sundays) and stops practically outside the door.



## Drinking the Klondike

*Dave Hallows*

The Klondike is a local drinking establishment on Leigh Lane, Elton, Bury, not far from the Woolpack pub on the corner of Wood Street. From the outside, it looks very much like a working men's club: a red-brick, single storey building dating from the inter-war period, surrounded by railings. There is one large L-shaped room, with a raised area of seating with TV, a long bar, a small corner stage and a full size snooker table at the far end.

On the real ale front there is good quality Lees bitter and mild, plus Hydes bitter. There is occasionally a seasonal from either the Hydes or the Lees stable. It is nice to know that a traditional club catering for the local trade has not only survived, but has flourished over the years. Opening hours are 7.00pm to 11.00pm weekdays and 12 noon to 11.00pm weekends. Well worth a visit!

## From the Marble Vaults

*Steve Smith*

12<sup>th</sup> August saw the launch of a new seasonal beer, GSB (Gould Street Bitter - the street which runs by the side of the brewery). At 3.8%, this is a very pale and hoppy brew with predominantly Golding flavours and a slight fruitiness not unlike some of the offerings from Pictish and Phoenix. The new beer has replaced Summer Marble and should do well, considering the recent spell of hot weather.

Transfers creating a pleasant frosted effect and with the pub's name above have appeared on the Marble Arch windows. They are a welcome addition and afford the customers some privacy from the outside world.

## New pub

A new pub, the **Chadwick**, is opening in Urmston. The former Timpson's shoe shop on Flixton Road, near the railway station, has been converted by the Barracuda chain to their 'Smith & Jones' format. These places are usually billed in press releases as 'quality pubs with soft furnishings, very female-friendly and very inviting with good-quality wine and food menus.' They generally have handpumps but no cask beer, so there's nothing to get too excited about. Barracuda also have outlets in Manchester's Circus development (Oxford Street), in Sale (the Waterside) and in Stockton Heath (the Phoenix).

## Lion and Lamb

*The lion prowls about the land,  
But against the lamb he cannot stand.*

As *What's Doing* went to press the Lion and Lamb on Victoria Avenue was being knocked down. Thus, the oldest licence in Blackley vanishes. The Lion and Lamb was originally in Blackley village, opposite the Golden Lion and the church. As the Old White Lion and before that the White Lion, it dated back to the seventeenth century.

It was relocated on the Avenue in 1928 and survived a number of reincarnations until eventually the licensee did a sunlight flit and the customers phoned their mates and drank the place dry.



## Altrincham

*Roger Wood*

The **Grapes** on Regent Road, Altrincham, is to close soon to become a takeaway. The **Tatton Arms** on Tipping Street is closed but will reopen. The **Old Mill** on Barrington Road has reopened after a refurbishment but is now on keg beer. The Joseph Holt sign has been removed.

The **Bridge** on Moss Lane (opposite Tesco's) has a sign saying it is a J W Lees free house, but remains keg. Further along Moss Lane, the **King George** is also a J W Lees house. It sells a seasonal beer in addition to bitter.

## Breakfast beer?

Neil Worthington

Luncheon ales and Dinner ales used to be very popular, but I don't recall anyone producing a specifically Breakfast version - except perhaps in the Middle Ages when beer went pretty much with everything (for want of clean water). Anyway, the latest seasonal offering from Robinsons seems ideal for early morning supping. It's called **Sunny Jim** and reminds me instantly of the old advertising jingle for a brand of cereal:

*High o'er the fence leaps Sunny Jim  
Force is the food that raises him!*

I don't think they intend any link with the cereal, and certainly there's no lunatic octogenarian gallivanting over the pump clip (while sporting a periwig). Just a sensible chap relaxing in a deckchair (and sporting a knotted hanky). But be that as it may, this is a most refreshing beer, with a lot more character than one might expect from a 3.8% light bitter. Very more-ish - let's hope we have the summer weather to go with it!

## Owl's Hoot

Dave Hallows

After hearing good reports about Dragonbane, Owl Brewing Company's special for St George's Day, I made a point of sampling their new wheat beer, T'Wheat Owl (4.2%), in Oldham's premier house, the Ashton Arms on Clegg Street.

This handsome looking, amber coloured beer has a flavour of wheat, fruit and bitterness with a wheaty/floral aroma, though I did detect some yeast and tannin in the finish. It is low in alcohol compared to most wheat beers (around 5%.) and to my mind, this makes it a bit on the thin side. But it does have a light mouth feel, so it slides down very well. I must admit I am somewhat picky about wheat beers, as I want more of the wheat and flowery flavour.

Coming next is Owl Pale Ale (4.6%) and a 5% commemorative brew called Hoppy Birthday for Owl Brewing Company's first birthday on 20th August.

## Boggart Bulletin

The latest from Moston's own Boggart Hole Clough Brewery are Silver (3.6%) and Solar (4.6%), a pale and hoppy beer. No doubt both will find their way to the Bar Fringe in Manchester and the Ashton Arms in Oldham.

## Heave ho!

Neil Worthington

Regulars at the **Lord Nelson** in Urmston are staging a sponsored dray pull on Saturday 24th September. Holts are lending them a dray for the day. It will have four long ropes tied to it, with as many strong lads and lasses as can be prised away from the bar to pull it. In the cab will be a couple of Holts draymen to steer the thing and work the brakes. On the back will be a clutch of casks and some kind of sound system to set a brisk pace for the towing team.

The route and timetable for the day aren't entirely certain yet, but the dray is expected to leave the Nelson at 1.00pm and head west along Church Road. It will call in at the **Roebuck**, the **Church** and the **Greyhound** in Flixton, where drinkers will be encouraged to make donations for charities supported by the pub. From the Greyhound the dray will turn right on to Flixton Road, heading for the **Bird i'th'Hand** and then Urmston town centre, again brandishing collecting tins.

If there's time, and the police are agreeable, then the dray may divert to places like the **Red Lion** at Woodsend Circle and the **Garrick** on Moorside Road. Otherwise it's on to the **Tim Bobbin** and the various bars in Urmston centre, with a last call at the **Victoria** on Atkinson Road. By five o'clock they hope to be back at the 'Nelly', where a bit of snap will be on offer to those who made it all the way round.

The charities include Urmston Junior School and Sale's Delamere Centre, which needs funds to keep an unusual Sensory Room going. This is full of different fabrics, lighting and decorations, and it is of great value to children who suffer from poor eyesight, helping to stimulate their other senses.

The dray pull also marks a couple of anniversaries. It's 200 years since the death of Admiral Lord Nelson at the Battle of Trafalgar and it's five years since Ian and Julie took over as managers. They were previously at the Egerton in Cheetham Hill and the Duke of Wellington in Blackley, where they also organised dray pulls (over somewhat more challenging terrain!).



## Up the Junction

There has been a welcome addition on the real ale front at the Junction in Harpurhey. The 5% Bruin's Ruin, a strong bitter, has joined Bearskinful and Black Bear. It's a snip at £1.50 a pint, as the Junction is the cheapest Beartown pub anywhere.

## Barred? Or Knott?

Sometime manager of the **Knott** at Castlefield, Warren McCoubrey, has taken over as manager of the **Marble Beerhouse** in Chorlton. This shift of loyalty has apparently led to him being barred from the Knott by the owners. He was naturally concerned to know if he would still be welcome at the Knott's related establishment, the **Bar**. Would he be barred from the Bar? Apparently knott - yet. (But they may tell him to get knotted if he tries pinching any of their staff.)

## Salford Station

Salford Central railway station is now open and fully staffed (nearly) all day, Mondays to Saturdays. Opening times are: Monday to Thursday 06:35 to 22:00; Friday to Saturday 06:35 to 23:30. The earlier closing during the week is because of engineering work (last trains to Bolton and Wigan get diverted via Ordsall Lane).

## Karma chameleon

A new restaurant licence has been granted for premises to be known as Buddha's Palace in Swinton. These were the premises formerly occupied by Swinton Free House or Yates's Wine Lodge. This should bring to an end years of disturbance and violence. There are rarely fights in late night restaurants.

**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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**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.



## Holts Corner

*Stewart Revell*

The Seven Stars on Ashton Old Road, Beswick, is to reopen soon as a managed Holts pub. It was reported a couple of months ago that the building is the subject of a compulsory purchase order and this may still go ahead, but in the meantime, carry on drinking.

In July I reported that the brewery had supplied Scotco with casks of the 4.1% **Humdinger**. The arrangement is continuing and Scotco has taken many casks of the 4.8% **Touchwood**. This beer will be available on handpump at selected Holts pubs around December.

Holts say they are very pleased with the sales of their bottled beers at Parfett's wholesale cash and carry. The Here to Please You off-licence in Westhoughton is reportedly selling all six varieties, at around £1.49 per 500ml bottle. Not real ale, sadly.

All the brewery's bottled beers, including the re-labelled **1849** and **Thunderholt**, are to be rolled out to managed houses for the take-home trade around the third week in August. Pub prices will be competitive with off-licence prices, I'm told, starting at £1.56 and going up to £1.70 for the 5.5% **FifthSense**.

We are getting close to the time of year when Holts have their annual price increase. Expect an increase of 5p or so a pint.

[stewart@revell62.freemove.co.uk](mailto:stewart@revell62.freemove.co.uk)



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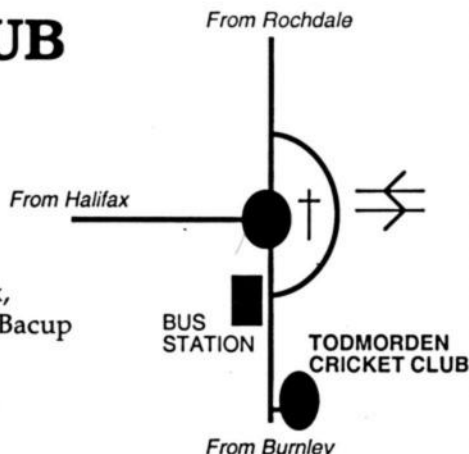
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## Wigan and district

*Dave White*

The **Plough & Harrow**, Broad o'th' Lane, Shevington, reopened recently after refurbishment. The layout of the pub is the same as before, but the interior has been opulently decorated and upholstered, and there are some rather eye-catching prints of paintings of old Wigan on the walls of the lounge. Traditional ales, as before, are Thwaites Original and Lancaster Bomber.

Just down the road in Shevington Moor, the **Charnley Arms** on Almond Brook Road has gone over to keg beer. Of the three pubs in the area, only the **Foresters Arms** sells cask ale, and that's Tetley bitter. Still, another ten minutes' walk in the direction of Standish takes you to the **Dog & Partridge** on School Lane, where a plethora of groovy ales is the order of the day.

Over in Garswood, the **Stag Hotel** on Station Road (W&D) should be back on real ale by now. The new licensee used to run a pub in Lincolnshire and is keen to restore cask conditioned beer. Chances are he'll start off with Burtonwood bitter and Marstons Pedigree.

Not far away in Seneley Green, handpumped beer has returned to the **Blue Bell**, Rectory Road, after a long absence. I had a pint of Deuchars IPA there on my way to the Stag.

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## Unhappy Albert

*Dave Hallows*

The Albert Vaults on Chapel Street, Salford, has been going through the wars of late. When new owners Wolverhampton & Dudley Brewery took over Burtonwood, they told licensee John Udall that he could obtain real ales only from their restricted list. Under Burtonwood he had a free hand and it was well known that the Albert was one of the few Burtonwood houses that did not sell their beers.

Bazens' and Phoenix have been replaced by the likes of Marstons Pedigree, Camerons Strongarm and guests such as Smiles and Hophead. A lot of beers from the new list were not selling and with the few that did, John could not get a regular order. As a result he has reluctantly decided to leave. The Albert Vaults is to let and the future looks bleak for this Good Beer Guide listed pub, as far as real ale is concerned.

## Letter

### Hobson's Choice

Sir - I lived and went to school in the Chapel Street area of Salford, where *Hobson's Choice* was made (*Letters, last month*). A school friend of mine had a bit part, swinging on a rope around a lamppost, and I remember a lot of the cobbled streets shown in the film. I used to go in the Aligarh curry house, which took over the Moonrakers pub, and nearby was the Griffin, now the site of a block of offices called Griffin Court. Further along was Jackie Daker's bicycle shop and on the corner was the Red Lion. Around the corner was another pub, the Bleachers Arms, and opposite was a firm called Casablanca's.

The picture with Tony Flynn's article about the Kings Arms on Bloom Street was taken in what used to be the vault. On the right hand side there was a tiny room with a separate entrance, an 'outdoor beer licence' we called it, where we could take jugs and have them filled with beer for dad or grandad.

I had my wedding reception in the upstairs room of the Kings in 1959. The landlady at the time was Mary Peers, a friend of my mother, who also had her wedding reception there. My grandma lived at the side of the pub on Sackville Street and I was born round the corner in Sidmouth Street. I went to St Stephen's School on St Stephen Street and every Sunday night my grandma used to take me to the Rex Cinema on Chapel Street - the building is still there. I have fond memories of the old Salford and the salt of the earth people who lived there.

*Jean Hamilton*





## Millstone Brewery

*Pete Cash*

At the end of July, CAMRA members from North Manchester and other branches visited the Millstone Brewery in Mossley. After a brief assembly in the excellent Britannia pub, a stiff walk up the fairly steep Micklehurst Road tested the stamina of some of the less fit amongst us. We were greeted by Jon Hunt and Nick Boughton (check shirt), who until about four years ago were production engineers in the Midlands. They were looking for a new enterprise, brewing seemed a good choice, and after convincing their wives they entered a two year planning phase. Amongst others, they spoke to Boggart, BrewLab, Cannon Royall and Brewsters of Leicestershire.

The premises were an old laundry (conversion is still going on after two years on site - the office still lacks a roof) and David Porter was engaged to supply the brewing equipment, with which they are well pleased. Being familiar with beers such as Bathams, they wanted pale, hoppy bitters with plenty of 'mouth' - hence high original gravities and high mash temperatures to leave plenty of slow fermenting carbohydrates in the wort. For a brewery name they wanted something rugged which would 'travel' - hence Millstone. The beer names followed: Windy Miller (very bitter) and True Grit (strong and fruity), for example. We also got to sample Three Shires (lots of aroma). English, American and New Zealand hops are used, about 5 or 6 kg per 8 barrel brew.

They wanted stainless steel firkins for a long life and nobody in the



UK did these, so they were obtained from Maison Neuve in France. Recently 4½ gallon stainless pins have been obtained from Hereford Casks. October 2003 saw the first brew, and number 93 was due the next day. Although they do occasional special brews, these do not feature largely in their philosophy; they want to be known and respected for good and consistent regular beers. The Cask & Cutler (Sheffield) is a big customer. The distinctive ceramic pump clips are all hand made, and with the exception of red lettering on the Christmas brew, are all the same natural stone colour.

Millstone Edge is their darkest beer (they use only small amounts of crystal malt). Square Peg (Optic malt) will feature at Saddleworth and Glossop beer festivals. Miller's Ale had a mixture of Goldings and Fuggles hops, whilst Grainstore had New Zealand Green Bullet and Pacific Hallertau. Windy Miller contained a quantity of pale rye. True Grit is a higher gravity version of Three Shires with Chinook hops for a grapefruit character. This won Beer of the Festival at Bradford.

Brewing was initially with BrewLab yeast, but after recycling a few times, this was taking up to eleven days to ferment the wort. They now use Robinsons, recrop a few times, then get fresh. The hops are supplied by Farams of Malvern. Cask count is now up to 360 and they are starting to use kilderkins - initially on loan from Porters.

After the talk, and several pints of the three beers on offer, we enjoyed the buffet. The pork pies were particularly appreciated, as was a Hereford hop-coated cheese. Both were supplied by Top Mossley Wholefood Shop.



## The Ardwick Place Brewery *concluded*

*Alan Gall*

Further to last month's article, the following licensed houses were acquired by Wilsons Brewery when Issott's Ardwick Place Brewery closed in 1903. Those marked 'E' were acquired when Elizabeth Issott controlled the company after Edward Issott's death.

Albert Inn, 38 & 40 Clowes St, West Gorton

Albion Inn, 21 Booth St East, Chorlton-on-Medlock

Brewers, 14 Naylor St, Ancoats (E)

Burlington Inn (later Burlington Vaults),

Burlington St, Ashton-u-Lyne (pictured)

Brunswick Inn, Newton, Hyde

Cheshire Cheese, Stockport Rd, Longsight

Clayton Arms, Clayton St, Ancoats

Cotton Tree Inn, Newton, Hyde

Corner Inn, Bradford St, Ancoats

Cricketers, Stockport Rd, Ardwick (E)

(pictured)

Cross Keys, Birch St, Ardwick

Cross Keys, Clarendon Street, C-on-M

Cross Keys, Lower Cambridge St, C-on-M

Crown Inn, 71 Ellor St, Pendleton (E)

Druids Arms, Liverpool St, Salford

Forge Tavern, Lime Kiln La, Ardwick (E)

Furness Abbey, Downing St, Ardwick

Gardeners, 9 Pendleton St, Pendleton

Globe Inn, Princess St, Higher Ardwick

Grapes Inn, 97 Church St, Ashton-u-Lyne



Hanging Gate, 15 Timothy St, Eccles

Herald Inn, Pigott St, C-on-M (E)

Just Another, John St, Pendleton

Midland Hotel, Tuley St, Openshaw (E)

Moulders Arms, Kay St, Openshaw

Moulders, Stanley St, Macclesfield (E)

National Tavern, 13 Frederick St, Collyhurst (E)

Prince of Wales, Hodge La, Salford

Rock Inn, New Mills

Signal Inn, Cross St, Gorton

Step Bridge Inn, St Vincent St, Ancoats

Swan Inn, 26 & 28 Everton Road, C-on-M

Tame Valley Hotel, Dukinfield

Three Pigeons, 293 Bolton Rd, Irlams

o'th'Height

Toll Bar Inn, 120 Oldham Rd, Miles Platting

Union Inn, Higher Ardwick (E)

Victoria Inn, Croft St, Clayton

Volunteer Inn, Leigh St East, Ancoats

White Horse, Temperance St, Ardwick (E)



## Cheerless Chinley, Welcoming Whitehough

*Hikin' Man*

Chinley Station is the last stop on the Hope Valley railway before you enter the Cowburn tunnel. It is the start or finish point for many of the guided walks which take place throughout the year. Unlike the next three stations (Edale, Hope and Bamford) it is close to the village itself, which would be handy if Chinley hadn't recently lost its last pub. The **Chinley Lodge** has been converted into luxury flats. It was built as a railway hotel and I remember it as the **Princes Hotel**, selling Boddingtons beers. After a number of years as the **Squirrels**, it was given its final name. The only licensed premises in Chinley now is the Conservative Club.

Fortunately, less than threequarters of a mile away is the hamlet of Whitehough, where there are two more pubs. The **Oddfellows** is a long-time favourite watering hole, selling Marstons Bitter and Pedigree. A tiny bar serves a basic, comfortable three-room pub with boot-friendly stone floors. If boots are muddy, they can be changed in the small beer garden at the front, where the beer and early evening summer sunshine can be enjoyed after a day's walking.

The other Whitehough pub has just been given a complete makeover. Thanks to a freshly painted cream side wall and large gold lettering, the **Old Hall Inn** is now plainly visible between the houses as you





enter Whitehough from the direction of Chinley. Part of a sixteenth century manor house, it was known as the **Red Cow** before the Great War. It has been in the same ownership for over a decade, with a couple of different tenants, and now the owner has taken direct control and as part of the improvements the guest rooms are being completely refurbished.

A small snug at the front of the pub on the left encapsulates the corner of the bar where there are three handpumps. Regular beers are Marstons and Adnams bitter, and there is one guest. On our visit it was Pedigree, due to be followed by a fruit beer from Belhaven. Empty firkins awaiting collection outside the pub testified to an eclectic selection of guest beers.

Across the corridor from the snug is a comfortable front room, then further back on the right is a small dining room. The bar, with more handpumps, continues down the left side of the pub where a fourth room extends to the back and under the stairs.

With the choice of two good pubs it is easy to lose track of time, but remember to allow a good fifteen minutes to be sure of the train from Chinley Station. Alternatively, you can walk one mile westwards along the old tramway track to Bugsworth Canal Basin (now open again to boats) and the **Navigation** pub, then along the canal towpath for the train at Whaley Bridge (another mile).



## Rupert

Apart from Mycroft, none of us had any belief whatsoever in the supernatural. Indeed, some of us were extremely sceptical. Whether it was our liquid lunch and our pre-séance quarts of Drabs, I don't know, but our belief in the supernatural moved sharply in a positive direction that evening, I can tell you. We all experienced hypaesthesia, such that we could smell the colours of Boddington's plumage as he perched upon Demys Roussos' shoulder. The apparitions were real visually and acoustically and Mycroft touched many of the long-departed glitterati as well.

What we hadn't bargained for was the reappearance of many defunct breweries, hostelries and beers. We were able to sit in the vault of the original Dockers Wedge, drink Drabs as it used to be and hide under the tables as fights broke out. We drank Swills, Sipstang, Auspice, Honker & McNasty 80/-, Pukes and Gollocks, and the colours, tastes and smells were much as they were 30 years ago.

We were able to do a pub crawl of Slumley and Grotley as they used to be when it took a

fortnight to visit all the taverns, when basic street corner boozers were just that and not soulless barns for the benefit of a drug-crazed untermensch. Fond memories of the Cap & Muffler, the Busmans Leg and the Corpse and Reindeer came flooding back to us as we once again entered their portals.

If we were slightly inebriated when we started, we were completely legless when the psychic evening came to an end at 11.20 and we had to leave. We are all, with the exception of Fiona, fervent supporters of this kind of experience. It was well worth the 20 guineas each we paid.



Fiona maintained her cynicism and argued that with the advance of technology, our experiences could be easily explained. She suggested that hallucinogenic drugs had been put in our drinks and that our imaginations had been fired by these and the careful use of automata, holograms and advanced animatronics and robotics. She said this without any evidence whatsoever. I'm inclined to believe what I saw, heard, smelled, drank and touched. I can't wait for the next one.

## Branch Diary

### **Rochdale, Oldham & Bury**

Tues 6 Sept 8.30pm: Branch Meeting, Rose & Crown, Manchester Old Road, Bury

Tues 20 Sept 8.30pm: Bury Beer Festival meeting, Trackside, Bolton Street, Bury

Sat 24 Sept: Coach Social - Ribble Valley meander. Details from Branch Contact

Contact: Peter Alexander 0161 655 4002 (h)

email: peter@peteralexander.plus.com

### **Wigan**

Fri 9 - Sat 10 Sept: Trip to Nottingham breweries

Thur 15 Sept 8pm: Branch Meeting, Gem's, Upper Dicconson Street, Swinley

Contact: Valerie Hollows 0161 629 8243 (weekdays);

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

### **Trafford & Hulme**

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

Wed 14 Sept 8pm: Urmston Survey. Urmston Hotel, Stretford Road, then Lord Nelson

Thur 6 Oct 8pm: Branch AGM, Old Market Tavern, Altrincham

Contact: John Ison 0161 962 7976

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

Wed 7 Sept: Ringley Crawl: Spread Eagle 7.30, Horse Shoe 8.30, Market Street Tavern 9.30.

Sun 11 Sept 1pm: Winter Ales Festival Meeting, Crescent, Salford

Wed 14 Sept 8pm: Joint Social with Under-30 Group, Bar Fringe

Wed 21 Sept 8pm: Branch Meeting, Beer House, Angel Street

Tues 27 Sept 3pm: What's Doing Collation, Queens, Honey Street

Wed 28 Sept: Leigh Evening. Musketeer, Lord Street, 7.30 onwards. Bus No.26 at 6.23 or 7.00 from Manchester

Contact: Roger Hall 0161 740 7937

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*Contributors to this issue:* Neil Worthington, Dave Hallows, Roger Hall, Dave White, Stewart Revell, Steve Smith, Roger Wood, Pete Cash, Alan Gall.

*Photos:* Phil Stout

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### **Bolton**

According to a handwritten notice on the wall of the old Painters Arms (aka Scandals, Mr D's, Academy Bar and latterly a Chinese chippy), the building is to become Bolton's first gay lap dancing club.



*Dave and Sue welcome you to*

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Try the fine range of beers supporting independent  
brewers in their excellent free house

**Bantam Bitter £1.50 a pint**  
**Taylors Landlord Championship Beer**  
*plus 6 Ever Changing Cask Ales*

Wieckse Witte, Affligem Blonde (Trappist Beer)  
& Bellevue Kriek Beer on draught

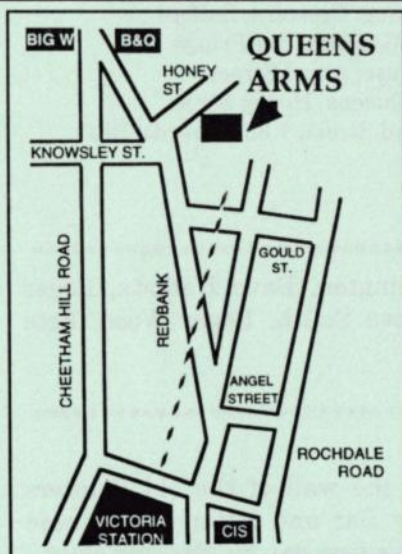
*Bottled beers from around the globe*

**Quality Doubles Bar plus Malt Whiskies**

*Open: 12 noon-11.00pm Mon-Sat. 12 noon-10.30pm Sun*

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**

