

30p

# What's Doing

NOVEMBER 2005



The Manchester Beer Drinker's Monthly Magazine

## ELLESMERE CHEER

One of Joseph Holt's more youthful licensees, Joanne Hainey, has completed her first six months at the Ellesmere, Winton, and reports that she has managed to increase the trade significantly. It is Joanne's first pub, though she had done relief work for Holts for a couple of years previously and her mother is also in the trade, at the Bridgewater in Patricroft.

There is now a quiz on Wednesday nights, on the 'Play Your Cards Right' formula, followed by a bingo session. Saturday nights are packed out for the karaoke evening, and Joanne is keen to introduce a Sunday lunchtime sing-along. She is looking for an organist; the organ is already installed at the pub.

*What's Doing* is sold at the Ellesmere, and Joanne revealed that when she was at Wentworth School, her teacher was none other than regular *WD* contributor Sean Kilgarrieff of Irlam.





## Crown & Kettle

*Dave Hallows*

For the first time since 1989, the Crown & Kettle, Oldham Road, Manchester, opened in early October. The arched windows, bar lounge, vault and comfortable snug have been nicely renovated. The original vault ceiling has been restored in red and green with gold trim. The decor in vault and lounge is pastel green, and the snug is in salmon. There is still work to be done on the ceiling in the lounge and over the bar, but the owners are leaving them as they are. As for upstairs, there are plans for a manager's flat and letting rooms.

On the beer front, there was Bank Top Flat Cap, Taylors Landlord, Boddies, Flowers IPA, Boggart Bitter and Marble Festival, specially brewed for Manchester's Food and Drink Festival in October. The regular beers will be Boddies, Landlord and Flowers IPA.

The manager is the amiable Phil Mead, whose last pub was the Mulberry Tree in Stockton-on-Tees: his first was the Mark Addy in Salford in the late 1980s. He will be asking his real ale customers for suggestions for ales at the Crown & Kettle, as the pub is completely free of tie.

Around the walls there are plaques about various facts and myths that surround the pub's past. Hot and cold food is available 11am-3pm throughout the week and entertainment is planned. There are TVs in all rooms. Overall, a very good and promising start.



## There'll Always be a Welcome

*Susan F Hyde*

It was a delightful surprise for me when I was approached by Gordon Potts of the Owl Brewing Company, based at the Hope Inn on Greenacres Road, Oldham, with the suggestion that he would like to brew a special ale to celebrate the beers brewed by my grandfather, Charles Frederick Hyde, and his sons at the Welcome Brewery in Oldham during the years 1913-1959.



We were unable to find any of the original formulas used at the Welcome (*below*), so Gordon created a 4.4% brew called Pale Echo. This medium gold/pale amber beer has a pleasant, clean taste and I think that CFH, as he was always known, would have been at the very least proud, and not too critical,

if he knew that he would be paid such a tribute some fifty years after his death. He was so proud of his little brewery on Henshaw Street, and the beers he brewed there, and it is a joy to feel that we have come full circle to a new brewery in Oldham. The batch of ten firkins went on sale at the end of September, with a pumpclip design based on the original livery used at the Welcome.



## Wigan in brief

*Dave White*

The **Navigation Inn**, Gathurst Lane, Gathurst, has closed. This comes as something of a surprise, given that the pub underwent a refurb only last Easter, and there was a change of licensee even more recently. Whatever the reason, let's hope the closure is only temporary, as the 'Navy' is one of the better pubs in the branch area.

Less of a shock, perhaps, but the **Queens Arms**, Harrison Street, Newtown, has also closed. The tenant's dispute with Punch Taverns made the local papers recently. In spite of a sign outside the pub, the Queens hasn't sold real ale for some time.

*Photo: The Ship Hotel, Millgate, Wigan, being demolished last month.*



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## Height delight

*Ian Kenny*

The Co-op Superstore at Irlams o'th'Height continues to surprise with its range of bottled beers. Specially brewed for the Co-op are the 5% Organic Premium (from Caledonian), the 5% Strong Ale (Thwaites), and 5.3% Wheat Beer (Arcobrau), which retail at £1.49 for 500ml, and the 5% bottle-conditioned Goldminer from Freeminer, at £1.59 per 500ml. These have been joined by Humble Bee Fairtrade Honey Ale from Freeminer (4.6%, £1.59), Arran Brewery's Isle of Arran Blonde (5%, £1.49) and Sierra Nevada Pale Ale (5.6%) from Chico, California, at £1.79 per 350ml, or three bottles for £4.



## Font Features

*Staggerin' Man*

The Font, the laid-back, modern bar on New Wakefield Street, Manchester, proves that real ale is getting more and more popular, and not just with the over 35s. On my last visit there was Salamander Brewery Golden Salamander Premium Pale Ale (4.5%), light golden in colour, with good bitterness and hop character, and a hop grapefruit finish and aroma. Bang on song, too. Also on was Hopstar Brewery's Smokey Joe's Black Beer (4%) from the renowned Black Horse in Darwen. This stout is as black as sin, flavoursome, with smokey coffee and bitter chocolate malts throughout. It is moreish in taste and aroma, with a mellow and smooth mouth feel. An excellent beer. Alas, I had just missed out on another Hopstar brew, with Vicar's 25K (4.2%), celebrating (believe it or not) a beer ticker's 25,000th different beer.

The bar has interesting and good value food with £4 daily specials available at all times. Genuine continental beers are in evidence, with around 15 in bottle - such as Erdinger, Chimay and Timmermans - plus a real cider. The Font, with its minimalist decor and friendly, low key atmosphere, is a good recent addition to the real ale scene in the city centre, as is its smaller sister, the Odd Bar on Thomas Street.

On 7th and 8th November, the Font is hosting a beer festival jointly with Space bar, next door, and the nearby Thirsty Scholar.



## Holts corner

Stewart Revell

The annual price rise took place on Tuesday 4th October. Mild is now 140p a pint and bitter is 147p a pint. Both up by 6p.

Most, if not all, Holts pubs in the Salford licensing authority area have letters in their windows, explaining that the brewery has applied under the new licensing laws to allow the pubs to open from 10.00am to 2.00am the following morning.

Some people may be thinking that they will be able to call in, say, the Eagle on Collier Street, any morning at 1.00am to quench their thirst. This will not be the case. Only on special occasions will some pubs take advantage of the longer hours. Anyway, what bar staff would wish to work until 2.00am, and not be away before 3.00am?

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## **Lions Festival**

Bazens' Brewery will be providing a special beer for the Swinton Supporters' Club Beer Festival this month. Provisionally called Lion Brew, it will be around 4.3%. The festival will also feature new offerings from Facer's, Millstone and Lowes Arms breweries.

The festival takes place on Friday and Saturday, 11th and 12th November. Opening times are 7pm to 11pm Friday; 12 noon to 6pm and 7pm to 11pm Saturday. Entry is £2 and there is a £2 deposit on a souvenir glass (returnable if glass is returned).

The venue is The Folly on Station Road, a few yards from Swinton Station. There are frequent trains from Manchester Victoria on the Wigan line.

The organisers are looking for volunteers to help out during the event. Contact Ken Birch on 0161 705 0836.

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## **Salford Festival Ale**

Salford's Food and Drink Festival was launched at the Lowry Centre in Salford Quays on 7th October, and guests were invited to sample the cask of Salford Festival Ale from Bazens' Brewery. Richard Bazen explained that the 4% ale is partly based on his FlatbaC, with one less hop variety.

Those who attended the launch and listened to speeches from the assembled dignitaries were rewarded with a goodie bag containing advertising material, a packet of Eccles cakes (from a manufacturer on Hyde Road, Manchester) and, best of all, a bottle of Bazens' Brewery Festival Ale.

A large quantity has been bottled, with no filtering of the yeast, so that the beer undergoes secondary fermentation. The first supply of Festival Ale in cask sold out quickly in the Crescent pub. A further cask was due to be available around 20th October.

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## **Closed and Boarded**

The Imperial on Delaunays Road in Crumpsall is closed. These substantial premises started life as ICI's club and then became North Manchester General Hospital's club before being acquired by Lees.

In Little Lever, the Ring o'Bells (Enterprise Inns) on Church Street is closed and boarded.

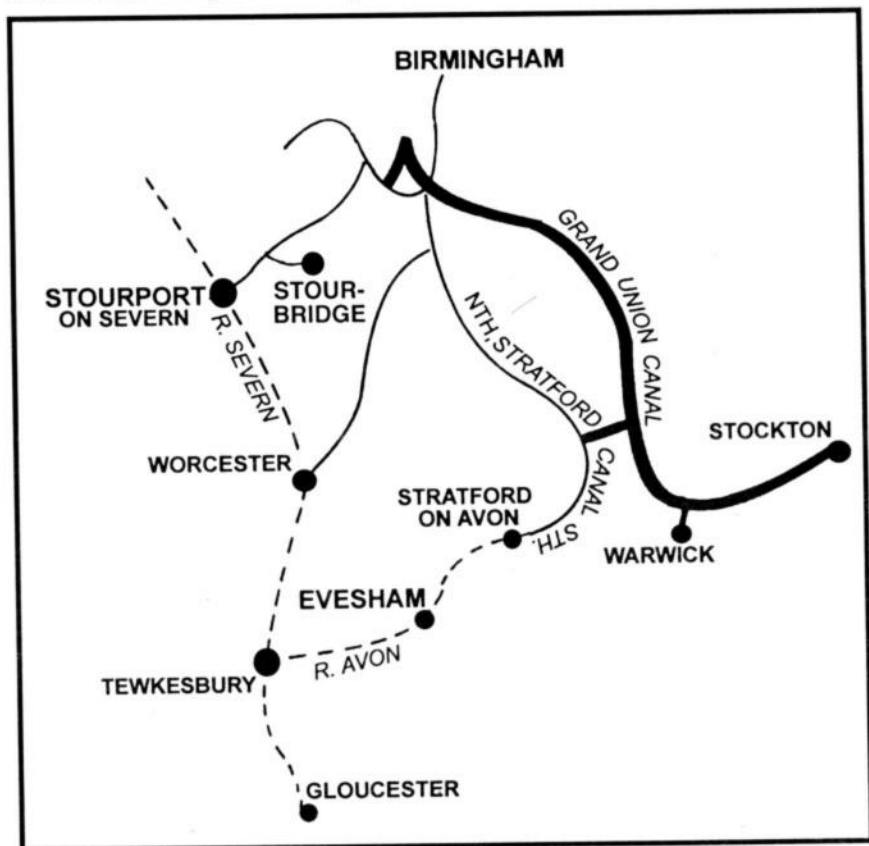
## Lord of the Rings?

*Ken Birch*

On 9th September a crew of six set off to cruise the Avon Ring, which is really a Q-shape, with an extra tail at the top.

The weather was fine, and after labouring up Hatton Locks, we branched off at Kingswood to head for Birmingham via the North Stratford and Worcester and Birmingham Canal. We reached Birmingham at lunchtime on the Sunday and moored outside the **Tap and Spile**, Gas Street Basin. This pub would be welcomed by all ale lovers wherever it was situated, but in the ultra-trendy Brindley Place/Gas Street Development, with its louche, pikey crassness, it was really a heart-lifting find. Long and thin downstairs, small and open upstairs, the building has retained its original boatmen's features, without becoming quaint. Up to nine handpulled ales are available, with London Pride and Adnams Broadside usually on.

We pressed on to Brierley Hill, but an engine problem meant we had to moor below Netherton and walk up to the **Old Swan**, (**Ma Pardoe's**). The pub has expanded more than once, but the original





building remains as it was: enamelled, swanned ceiling in the bar; tiny snug and cosy back room. This part is linked to the newer part via a corridor and conjoining bar. We found space in the back room and relished the home brewed Original and Entire, each subtle and satisfying examples of Black Country brewing.

On Monday, a lock-heavy cruise to Stourbridge enabled us to moor at the beautifully restored basin, and walk up to the **Royal Exchange**, which we found after a detour to view the many interesting buildings on High Street. Bathams. Aah, Bathams! A sweetish but highly satisfying pint, with a really full mouth-feel, enjoyed in comfortable pubby rooms, or outside in one of the more interesting yards that I've drunk in.

Through Kinver, a once mighty drinking town (so great that CAMRA North Manchester once held a branch meeting there), now reduced to merely good and interesting, to Stourport, aiming to reach Worcester by Tuesday evening. Events conspired to leave us three minutes shy of the 7.00pm closing of Bevere Lock. I say events, but it was surely some beneficent spirit - a stray yeast, the ghost of an old boatman maybe, that led us to moor outside the lock, climb the ladder, walk the ancient towpath and discover one of the finest waterways pubs I've found in twenty-three years of cruising and walking.

The **Camphouse Inn**, Grimley (Tel: 01905 940288), is simply right. Right in preserving historic features, whilst being a community pub for the locals; right in its waterside lawns and paths; right in linking the back garden to the village road (the garden has a very large, splendidly robust willow tree); right in encouraging the bird watchers who come to twitch in a particularly well populated and diverse environment.

Most of all, the service and respect for the beer is something too rarely seen. The barman was a student doing summer work, yet he asked if we minded while he got the head on the Bathams (oh, yes!) exactly right. He explained that drinking the sweetish Bathams bitter through a tight, creamy head enhanced the hop characteristics, giving a better balance. The brewer can use all his skill to produce quality beers, but without this kind of attention in the pub all could be lost. The Camphouse Inn is a must visit pub, and the scenery is not too bad either.

*Next Time: Gloucester, The Boat Inn, Shakespeare-Ville and Warwick.*

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## **Owl's Hoot**

New from Owl Brewery at the Hope Inn, Oldham, is Welcome Pale Echo, a tribute to the Welcome Brewery which closed its doors in 1959 (see *There'll Always be a Welcome*). Out now is Albion's Glory (4.5%) to celebrate Trafalgar Day. A dry IPA with high hop rating.

## Sub-Guinea Guinness

*Pete Cash*

Walking from Patricroft into Eccles, I noticed that the **Devonshire** (in the 1970s the **Barbarella** night club, then bought by Scottish & Newcastle and renamed the **Lancashire Arms** and then **HR Addison's**, also the name of a wasting disease) had been smartened up and was trading again, having been shut for some time. A sandwich board on the pavement proclaimed 'Guinness £1 a Pint'. Venturing in, I was disappointed, but not really surprised, to discover that all the beers were strictly of the fizzy kind.

Much better was the just-opened **Grapes** in Eccles (last month's cover story). The Three Rivers GMT and Bazens' Pacific were both on form, and Beartown Bear Ass was also on, but not tried. A smart snug at the front surrounds the small bar and at the back there is a large lounge with comfortable furniture, which seemed to be serving as a family room (Sunday afternoon). The third room is dedicated to pool.

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## Knott Bar changes for Oz

Subtle, but not major, changes are afoot at the Knott Bar on Deansgate. The small and open kitchen is being moved to an enlarged, separate area at the other end. This makes more room and allows for a more extensive menu for the amiable and excellent chef, Oz.

There will be more seating in the main room and the changes are expected to be completed in November. In the meantime, the pub continues to serve four real ales, real cider and genuine continental beers on draught and in bottle, plus excellent food.

**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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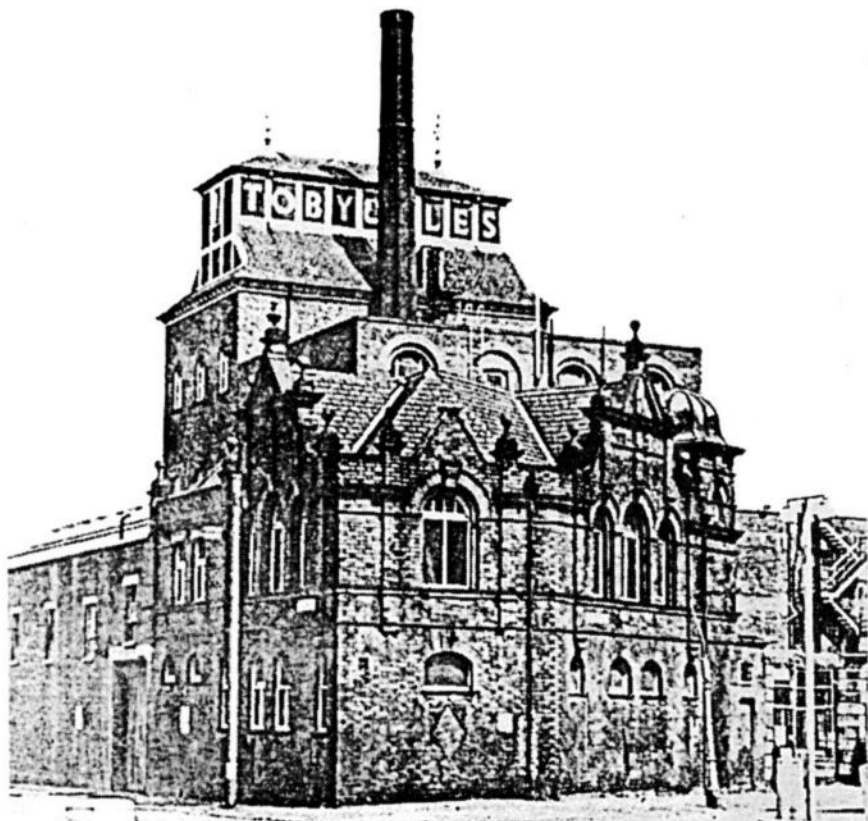
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## Herbert Weld-Blundell and the Cornbrook Brewery

*Alan Gall*

When Herbert Weld-Blundell passed away on 5th February 1935, the brewing world lost one of its most interesting characters. Big-game hunting, yachting, newspaper reporting, archaeology, exploring, business; these were just some of his activities, and they occupied his time so much that he didn't get around to marriage until the ripe old age of seventy-one. He held several directorships, but one of his favourite enterprises was a brewery.

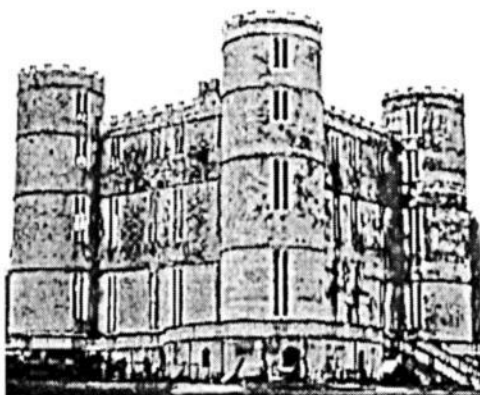
The Cornbrook Brewery (*below*) stood on Ellesmere Street, off Chester Road, Hulme. It was run by the assignees of Samuel Renshaw prior to 1870, then came under the control of the O'Neill family. On 1st October 1879, Herbert Weld-Blundell acquired a 50% share in the brewery and a partnership with Lawrence O'Neill. The brewery continued as Lawrence O'Neill & Company until 1882, when the partnership ceased. In order to buy O'Neill's half of the business, Herbert Weld-Blundell turned to his family for cash. His father, Thomas, and brother Christopher advanced large sums of money but



soon regretted their generosity when there was no sign of repayment. An accountant was sent in to examine the books and he recommended that the business be turned into a limited company. That way, the shares would be allotted to provide a return for investors, assuming that sufficient profits could be generated. And so the Cornbrook Brewery Company Ltd came into official existence in August 1885. Other business interests followed. In 1887, Herbert held directorships in the Liverpool Household Stores Association, Robert Dempster & Sons Ltd (a gas and chemical plant manufacturers of Elland, Yorkshire) and the Cheshire Alkali Co Ltd.

Herbert's passion was for travel and archaeological discoveries. In 1894 he covered over a thousand miles on the back of a camel, visiting a succession of oases in the Libyan desert. An account of the trip was given at a meeting of the British Association in 1898. Herbert also wrote about his journeys for the Geographical Journal and spoke at meetings of the Zoological Society of London. A clay block covered with cuneiform script can be found in the Ashmolean Museum in Oxford. Known as the Weld-Blundell Prism, this was found in southern Iraq. In recognition of his archaeological discoveries, the University of Oxford presented Herbert with an honorary D.Litt.

After 1924, Herbert discontinued the use of the name Blundell and referred to himself as Herbert Weld. One of his ancestors was Sir Humphrey Weld, Lord Mayor of London in 1609. Sir Humphrey's grandson bought Lulworth Castle in 1641 and this passed down the line to Herbert. There is a story that Herbert went to a fortune-teller who predicted that a castle would be burnt down. From the description, he recognised it as Lulworth. On 29th August 1929 Lulworth Castle (*right*), overlooking the sea between Portland Bill and St Alban's Head, suffered a devastating fire and was left derelict. Members of the Royal Tank Corps were called in to guard the remains of the building.



The circle that Herbert Weld moved in can be judged from the odd prince, baron, viscount and princess who attended his requiem mass and funeral. Professor Langdon of Oxford wrote to The Times, remarking that, 'His friends had to persist with him for four years before he could be induced to fill in his form for Who's Who.' An unknown source at Cornbrook wrote, 'His visits to the brewery between his travels often used to cause considerable confusion, not to say havoc!'



## Monroe's Brewery Bar

*Dave Crookell*

In September the wife and I returned to Paphos in Cyprus. There was no sign of the Cypriot version of bottled Pendle Witch found on our previous visits (*WD Oct 2000*), but all was not lost, as I stumbled upon Monroe's Brewery Bar on Konstantias Street.

Formerly known as the First and Last Bar, Monroe's claims to be the only true real ale brew pub in Cyprus and was set up and financed by Ted Richards, chairman of Wakefield Wildcats RLFC, in spring 2004. A frequent visitor to Paphos and fed up with being unable to find a decent pint in the resort, he decided to start his own microbrewery. He recruited Yorkshire-born CAMRA member and keen home brewer Nigel (whose surname escapes me) to operate the brewery. With his own sun awning business to run, Nigel spends 2-3 days a week brewing.

At the back of the pub he has an air-conditioned raw material storage room. Ingredients are imported from the UK, predominantly Maris Otter pale malt and various whole hops - including Challenger, Goldings, Saaz, Perle and Jenny - vacuum packed to preserve freshness. As the brewer of Pendle Witch found, the hard Cypriot water is ideal and used untreated; yeast is prepared fresh for each brew and finings are traditional fish bladder.

Supplied by Abbots of Newark, the brewing equipment has a capacity of 200 litres and was installed on the first floor, virtually above the bar. There is a mash tun with cross sparge arm, a boiler and, in an adjacent chilled room, there are two fermentation vessels and two



sealed conditioning and storage tanks so that two brews are available. The beers are heavily hopped in the boiler to reduce the risk of infection in the hot climate and are unfiltered except for a basic hop filter in the boiler and an even more basic filter through a tea towel on the boiler outlet. The high hop content in the boil means that dry hopping is unnecessary. Piped directly from the storage tanks to the handpumps on the bar below, the beers reach the CAMRA recommended serving temperature through natural warming.

The beers are named in connection with Marilyn Monroe and are remarkably clear, pale hoppy bitters, although Nigel has plans to brew a mild and a stout. During our stay there was **Boop-de-doo** at 3.8%, using Jenny hops; **Mr President** at 4.2%, brewed with Challenger and Goldings hops, and my own favourite, **Marilyn** at 5.5%, a citrus golden premium bitter using Saaz and Perle hops. All are CY£1.70 a pint, compared to the local Keo and Leon lagers at around CY£1.50, but Nigel claims that wastage and overheads dictate he should be selling for at least CY£2.10 a pint to break even. Having to keep the price down to compete means that the brewing side of Monroe's is a strictly non-profit making enterprise and each pint sold costs Ted Richards CY£0.40 (about 50p). Thankfully, the multi-millionaire property developer doesn't seem to mind.

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## Demolished

The Clifton Park Hotel (ex-Gay Willows) on Manchester Road, Clifton (*below*), has been demolished to make way for a residential development. It latterly sold Hydes beers. A considerable length of the A666 is now a real ale free zone.



## Letter

### Good Beer Guide

Sir - In the December 2004 edition of *What's Doing* you kindly printed my letter of complaint about CAMRA's Good Beer Guide. I had observed that both the 2004 and 2005 editions of this publication carried the slogan 'Britain's Best Pubs' on their front covers. This, I commented, was not the Guide's point. Its raison d'être was to guide the thirsty to the best beer, irrespective of the quality of the outlet supplying it.

Therefore, on receiving my copy of next year's guide I was delighted to see that this inappropriate and misleading slogan had been dropped. Does Boris read *What's Doing*, or did common sense prevail? In either case we should be thankful that the Guide's editor has done the right thing.

*D Busman*

### A Tale of Two Grapes

Sir - I dropped into the Grapes on Church Street, Eccles, after work one Friday evening in October. I had a pint of Bearly Literate, but could barely hear myself think because of a cacophony of noise. The jukebox and fairly big screen TV were on at the same time.

I hightailed it to the Grapes at Peel Green for a pint of Holts. This place is a pub. Four separate rooms, two lounges (one now no smoking) and an 'art gallery' lounge at the back. There is a vault and a separate pool room in what used to be a snooker parlour. There's a television in the vault, occasional unobtrusive musak, and definitely no big screen.

*William of Irlam*

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### Boggart Bulletin

*Dave Hallows*

Spells and spooks abound at the witching hour in Boggart Hole Clough Park. So with this in mind, the brewery of the same name has Kobolde (4.1%), a light golden ale, with well-balanced bitterness and a distinctive citrus aroma. A Kobolde is a burn boggart with furry knees and a nasty temper, when ignored.

The brewery recently produced Beast (3.9%), a golden, well-bittered, fruity session bitter with a floral fruity aroma and slight fruit semi-sweet finish. Sitting in its tank when I rang the Green Boggart was Cauldron (3.9%), with a head like a low, eerie mist.

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Contributors to this issue: Pete Cash, Ken Birch, Susan Hyde, Dave Hallows, Dave White, Stewart Revell, Roger Hall, Dave Crookell, Ian Kenny, Alan Gall

Photos: Pete Butler, Dave Crookell, Salford Local History Library

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# New Good Beer Guide out now!

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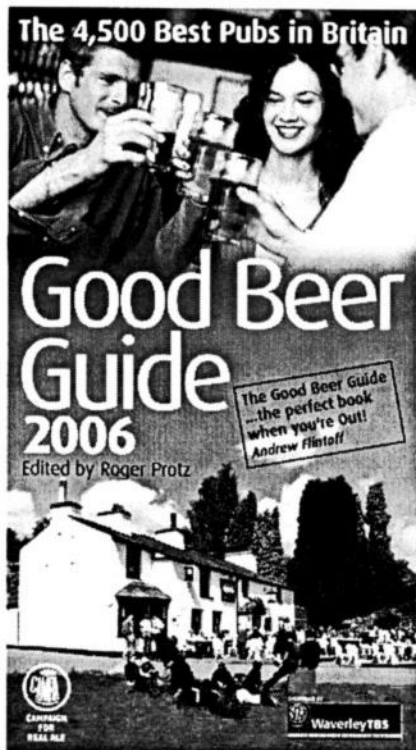
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## Waterside Walk

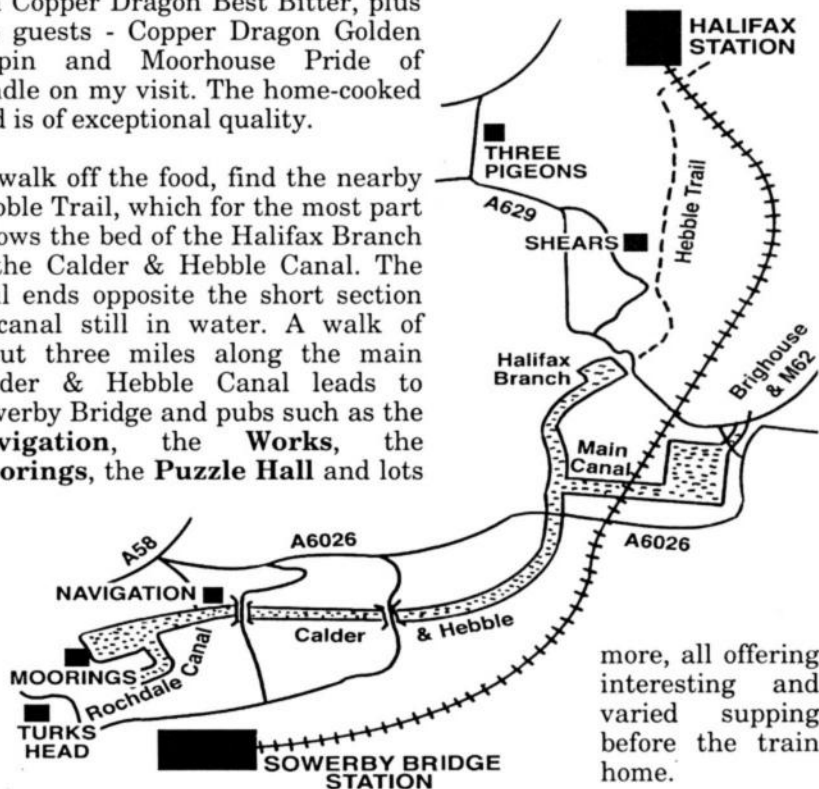
Ken Birch

Put your clogs on for this one, and step back to the 'Grim up North' days, with a visit to a spectacular working mill with its own pub...

But first, it's the **Three Pigeons**, Halifax, reopened in spring 2005 by the Ossett Brewery, and an immense credit to that company. Outside and inside have been cleaned and a great deal of respect has been shown for the many original features. The hexagonal foyer is worth a visit on its own. The pub serves at least two guest beers and on my visit these were Anglo-Dutch Mayflower and Burton Bridge 3D. Four of Ossett's ales were on - I tried the Santiam - and the foreign bottles looked a little different from the usual suspects. The pub must surely be a contender for 2005's Best Pub Refurbishment.

Go down the hill, keeping to the left, bear left into Gauxjack Lane, left over the bridge and straight down the cobbled road that runs through John Holdsworth & Co's mill. Below, on the left, is the **Shears**, Paris Gates. There has been an inn here since 1664 and at one time it was owned by Houldsworth's. The building has been modernised, not unsympathetically, and enough 17th, 18th and 19th century bits remain. The beers are Taylors Golden Best, Best Bitter and Landlord, and Copper Dragon Best Bitter, plus two guests - Copper Dragon Golden Pippin and Moorhouse Pride of Pendle on my visit. The home-cooked food is of exceptional quality.

To walk off the food, find the nearby Hebble Trail, which for the most part follows the bed of the Halifax Branch of the Calder & Hebble Canal. The trail ends opposite the short section of canal still in water. A walk of about three miles along the main Calder & Hebble Canal leads to Sowerby Bridge and pubs such as the **Navigation**, the **Works**, the **Moorings**, the **Puzzle Hall** and lots



more, all offering interesting and varied supping before the train home.

# Rupert

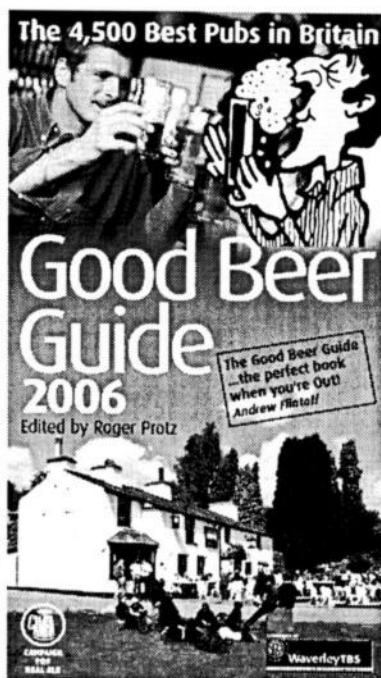
Despite advancing years and occasional bouts of Meldrewesque temper tantrums, Boris Pratt continues to do an excellent job, according to Tish. The newest version of the toppers' vademecum literally bursts its vomit-proof cover like a tumescent adolescent, packed as it is with positive news of the upward and onward march of foaming ale from the wickets. As we tore open our hot-off-the-press copies of Boris's opus magna, some of us were not so sure. Of course, as Bunty pointed out, all the old favourites were there, some of them open round the clock, the better to serve aficionados of their myriad wares. And, of course, in the back (perhaps the cause of the cover-bursting propensity) lots and lots of microbreweries.

There was, however, an underlying concern about the mainstream. All our major breweries and hostelry chains were effectively written off and the vista was resurrected yet again of a future where cask ale is a niche market for a declining group of ageing connoisseurs. Already within the boundaries of Greater Grotley there were vast areas which could only be described as real ale deserts. It was now possible for the first

time to be a mile from the nearest real ale outlet in an urban setting. What purpose, ran the argument, of all these glossy books, mini beer producers and amber nectar shows, if all the time the availability of our beloved tipples diminishes? Tish pointed to the plethora of wicket-free wine bars in the city centre and Mycroft catalogued the continued closure, conversion and demolition of real ale outlets in the suburbs and surrounding towns. Even Drabs and Brassos outlets had closed. Mild was as rare as rocking horse shit and pub crawls by foot were a thing of the past. Perhaps that's why licensing hours have been extended so you can fit in eight hostelries before they close.

As Fiona brought the last round, our consensus was that the

vademecum had become something of a coffee table book, much like those travelogues of distant parts, encouraging people to experience things vicariously rather than go out into the real world. Eventually it would become an entirely nostalgic tome, celebrating the joy of what was, in a world almost entirely devoid of those things for which the Campaign was established all those years ago.



# Branch Diary

## North Manchester

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

Wed 2 Nov 7.30pm: Beer Festival Social, Bridgewater, Worsley Village. Buses: No.26 at 7pm from Corporation St & Cross St. No.33 at 7pm from Piccadilly. No.68 at 6.58 from Exchange Bus Station.

Sun 6 Nov 1pm: Winter Ales Festival Meeting, Crescent.

Tues 8 Nov 8pm: City Centre Guide Meeting, Town Hall Tavern, Tib Lane, Spring Gardens.

Wed 9 Nov: Owl Brewery Tap (Hope Inn, Oldham). Train 7.07pm approx from Victoria.

Tues 15 Nov 8pm: Branch Meeting, Beer House.

Wed 23 Nov: Eccles Centre Crawl. Lamb 8pm. Grapes (new free house), Church St, 9pm.

Tues 29 Nov 3pm: What's Doing Collation, Queens Arms, Honey St, Cheetham.

Wed 30 Nov: Ancoats Crawl. Jolly Angler 7.30, Crown & Kettle 8.15. Finish at Smithfield

Sat 3 Dec: Proposed trip to Huddersfield. Festival at the Star Inn plus possible visits to Empire Brewery tap and other micros. Contact Phil Booton: 0161 957 7148.

Contact Roger Hall 0161 740 7937

## Wigan

Contact: Valerie Hollows 0161 629 8243 (weekdays);  
07889 898955 (mob). email: [vhollows@peel.co.uk](mailto:vhollows@peel.co.uk)

## Rochdale, Oldham & Bury

Tues 1 Nov 8.30pm: Branch Meeting, Railway & Linnet, Grimshaw Lane, Middleton

Fri 19/Sat 20 Nov: Bury Beer Festival, The Met, Market Street, Bury

Fri 25 Nov : Evening social, Ramsbottom Brewery, Bury. Details from Branch Contact

Contact: Peter Alexander 0161 655 4002 (h)  
email: [peter@peteralexander.plus.com](mailto:peter@peteralexander.plus.com)

## Trafford & Hulme

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

Thur 3 Nov 8pm: Branch meeting, Orange Tree, Altrincham.

Thur 24 Nov 8pm: Meeting with the MD of Hydes Brewery at the Woodheys Club Washway Road, Sale, M33. Your chance to put questions to the Brewery.

Thur 1 Dec 8pm: Branch meeting, Old Market Tavern, Altrincham. Everyone welcome.

Contact: John Ison 0161 962 7976



*Dave and Sue welcome you to*

# THE QUEENS ARMS

HONEY STREET, CHEETHAM

Tel: 0161 834 4239

[www.queensarmsmanchester.co.uk](http://www.queensarmsmanchester.co.uk)

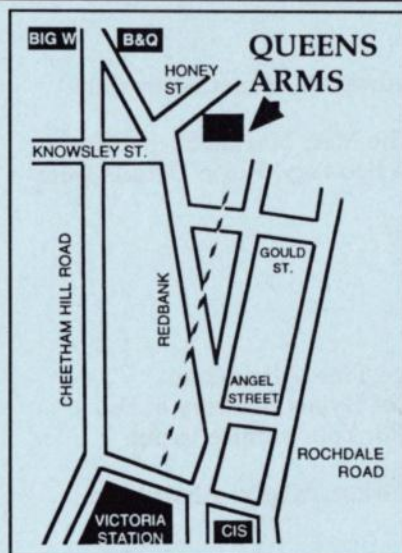
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**Bantam Bitter £1.50 a pint**  
**Taylors Landlord Championship Beer**  
*plus 6 Ever Changing Cask Ales*

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**

