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# What's Doing

DECEMBER 2005



The Manchester Beer Drinker's Monthly Magazine

## RAILWAY REFIT

The long-awaited refurbishment of the Railway in Sale has begun. Situated near the canalside and adjacent to the recently completed Waterside development, which includes a pedestrian piazza, restaurant, theatre, library, new council offices and apartments, the Railway was in desperate need of a major facelift to fit in with the area. Although the work is mainly internal, the pub is managing to remain open as usual.



## Beer Festivals

*Staggerin' Man*

Real ale consumption has reached a 30-year high and it is noticeable that there are more and more non-CAMRA beer festivals. I had the chance to visit three: the New Wakefield Street Festival, the Bridgewater Hotel Festival in Worsley and the one at Radcliffe Cricket Club. Other recent events were at the Cheshire Cheese in Hyde, the University of Manchester Rag Beerfest and the Swinton Lions Festival.

The three bars around Oxford Road rail station - the **Thirsty Scholar**, the **Font** and **Pure Space** on New Wakefield Street - have become something of a circuit. My first interest was Pure Space - an upmarket bar and night club that doesn't usually serve real ale, but had ten on for the two-day festival. There were also three ciders. Among the beers were Blackburn's Three B's Knocker Up, Great Harwood's Red Rose Pissed Over Pendle and Glossop's own Howard Town Glott's Hop.

The theme for the event was food and real ale from Greater Manchester, Merseyside, Lancashire and Cumbria. Pure Space put on Cumberland sausage casserole, cottage pie and hot roast beef sandwiches, while the Font had scouse and Lancashire hot pot.

The leading light of the festival was manager and CAMRA member Dominic Driscoll from the Font, which was the heart of the highly successful event. Twelve beers and a couple of ciders were on. Most noticeable were Hawkshead Gold and a wheat beer from Bryson's, the Morecambe Brewery, which was a rare visitor to Manchester. Hopstar, the Darwen brewery which is building a good reputation, had Dunn Chasing, a golden bitter.





The Thirsty Scholar on Oxford Road offered a cosy atmosphere, ten beers, three ciders and live acoustic music. Notable were Facer's North Coast, Tiger Tops Blanche de Newland and Lees Plum Pudding mild.

The imposing **Bridgewater Hotel** in Worsley is now in the hands of the people who had the renowned Hare & Hounds at Holcombe Brook. The beer range increased from a few to 18 and during the night of my visit I counted 21 handpumps; 30 beers were on offer over the festival.

The new publican at the Bridgewater is running a magnificent campaign to wean a largely upmarket clientele off the Brit-fizz and on to the proper stuff. CAMRA membership forms were prominent around the large bar, which covers three rooms.

Memorable beers were York Brewery's Centurion's Ghost Ale, Wychwood Hobgoblin and a rare visitor from the Hampshire outfit, Gabers, with the mid-brown malty brew, Trafalgar 200. There was a festival special from Bolton's Bank Top Brewery and a rare and welcome visit from an old friend, Butcombe Bitter - a session bitter to savour.

**Radcliffe Cricket Club** provided a very different and excellent beer festival venue. Thirty beers (twelve on handpump, eighteen on stillage) and two ciders were housed in the largely original wooden pavilion. The four-day event was in aid of junior cricket at the club.

I immediately knew I was in for a treat as Fletch, from CAMRA's National Winter Ales Festival, was bar manager. The organisers did a fantastic job in getting each barrel sponsored by a local firm or organisation. Admission was pegged back at £1, which included programme and glass



hire. Hot and cold food was laid on, and the spare ribs at £1.80 a portion were very good.

The view from the pavilion veranda was fantastic and visitors had the option to camp out in the grounds, with a cooked breakfast thrown in! For those who wanted to sit down, there was a large lounge in the main club house and live music was provided in the evenings.

On the beer front, there was the festival special, That's Cricket from Phoenix. Also good were Wear Valley Grand Canny'on, Pot Belly Seaton, Little Valley Cragg Vale Bitter, Bragdy Bryn Special and Owl's Lancashire Hot Pot.

The three very different beer festivals are evidence that showcasing beer to a new crowd is a way to create a real ale scene - inclusive and highly enjoyable. The people who were there will talk about the events for a long time to come.

# **THE CRESCENT**

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## Letters

### Ale tales

Sir - As a regular reader of *What's Doing*, I particularly enjoy the historical articles, be they about a particular pub, 'Then and Now' features or, more recently, 'Eminent Philosophers'. The articles are rich in social history and, given the nature of most pubs, often have a strong working-class focus.

The *North West Labour History Journal* publishes, in addition to trade union and industrial relations history, articles on all aspects of the history of the 'common people', including leisure and entertainment. We especially welcome contributions from amateur historians and invite *WD* readers to submit articles about any aspect of the social history of pubs, breweries and their customers. If you wish to contribute an article, please contact me on:

journal@tesco.net

or telephone 0161 330 2637.

*Bob Hayes, Editor, North West  
Labour History Journal*

### A Tale of Two Grapes (2)

Sir - Early one Friday evening, after a couple of pints at Wetherspoons' Eccles Cross beerfest, I decided to brave the Grapes, on Church Street again. What a difference from my previous visit! (*Letters, last month*)

The fairly big screen TV was mercifully tucked away. The back lounge was pleasantly full of people having a chat, with a background of muted jukebox music. I was



informed by the gaffer that the TV is intended for sports events only. Good.

After a couple of pints of Bazens' Premium, I staggered quite happily down Church Street for the bus home. This time I actually bypassed the Grapes at Peel Green. Unheard of - no Holts on a Friday night. What next!

*William of Irlam*

## Holts briefly

Stewart Revell

The next seasonal will be the 4.5% **Touchwood**, available from 1st December. The beer will be supplied to Holts' managed estate and to Scotco for their national Cellarmasters Reserve programme. It will be replaced by draught **FifthSense** (5%) at the end of January or early February.

Joseph Holt bitter will be supplied to Scotco Cellarmasters throughout January and will be available nationally.

Coming soon - online ordering via the company's website:

[www.joseph-holt.com/shop.asp](http://www.joseph-holt.com/shop.asp)

Customers will be able to order from the range of Holts bottled beers for home delivery. Whatever next?

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



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## Higginson's Taverns

The **Beer House** on Angel Street in the city centre is now completely free of tie and to celebrate this, Paul and Sue Higginson are holding a beer festival from 1st to 4th December.

There are plans for a light wheat beer and a dark wheat beer to replace the keg Strongbow. People prefer the real cider.

## Pub of the Season

Trafford and Hulme CAMRA have voted the Marble Beer House in Chorlton their Winter Pub of the Season. A presentation will take place some time in the New Year.

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'.

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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.

## Wigan and district

Dave White

Hindley is a town with lots of pubs, a good many of which have changed their names in the last twenty years or so. The **Hindley Arms** reopened recently as a free house called **Fingers Bar**. (The pub used to be called the **Hand & Heart**, but was always known locally as 'Fingers'.) Like all the other pubs on Market Street, alas, Fingers sells only keg beer. Or at least the **Bonnie Lasses** did, before it closed. (This pub used to be called the **Imperial**, the rest you know.) Rumour has it that the premises may be converted into flats.

The **Navigation Inn**, Gathurst Lane, Gathurst, has reopened with the third landlord in about six months. Sadly, the canalside pub won't sell real ale until next year, after the bar has been stripped down. Why this should prevent the flow of amber nectar in the meantime is anyone's guess, but that's what I was told. The 'Navy' is in the 2006 Good Beer Guide.

Another pub to open its door again is the **Queens Arms**, Harrison Street, Newtown, but I haven't had the chance to visit yet - watch this space.

Elsewhere, it's a different story. The **Rock Ferry Hotel**, Warrington Road, Lower Ince, is closed and boarded up. Thwaites bought the 'Little Rock' only last year. Meanwhile in Roby Mill, the **Star Inn** at Bank Top has closed, but you can still look through the windows.

Finally, some good news. **Squire's Bar**, Main Street, Billinge, has been selling real ale since the summer. The former Conservative Club offers a rotating guest beer, and I found the Ruddles County in fine form.





## Curry Cafes update

Al O'Matey

Manchester city centre has numerous curry cafes which offer good value for money in simple surroundings. Over the last couple of years, a few have changed their names or moved and there are some new ones. Most are in one of two clusters, in the narrow alleys around High Street, or on Cheetham Hill Road.

In the first and larger of these groups, the **Shalimar** is the biggest and most prominent, and probably the longest established. Starting life many years ago in a very modest room up the steps in nearby Back Turner Street, it moved to its present site next to the *English Lounge* on High Street. After a period as the Chandni it has been restored to its original name and ownership. Apart from the takeaway section, it is laid out in the style of a proper restaurant but with modestly priced main meals, mostly between £3 and £5. Open every day except Sunday from 11am to 8pm (11.00pm Fri & Sat). Tel. 839 3471.

Next door is the smaller **Little Aladdin Cafe**. This opens Sundays from noon to 7pm, as well as Mon-Thu from 11am to 10pm and Fri-Sat from 11am to 3am. Tel 835 2606. Further down High Street, where once stood the Yadgar, is the **Hunter's BBQ (Mukhtar House)** next to the newly opened *Odd Bar* on Thomas Street. Bright and cheerful, it is more roomy than was the Yadgar and offers a wide range of dishes from £3.50 to £5. Tel 839 5060. Opposite here, and hidden away on Soap Street, is another long established favourite, the **This and That** (close to the back door of the *Hare & Hounds* on Salmon Street). Prices are amongst the lowest in town, typically £2.40 to £3.50, with each day having its own choice of about nine dishes. Closed on Saturday, it opens 11.30am to 5pm (4pm Sundays). Tel 832 4971.





The previously mentioned **Yadgar** has a new home on Thomas Street near to the *Millstone*. It is more roomy than the High Street venue, extending well back from the entrance. It opens daily from 11am until 7.30 Mon-Wed & Sat; 9pm Thu-Fri and 6.30 Sun. Tel 834 7925. Between the Yadgar and the pub is the **Cedar Tree** Lebanese restaurant. This is a much posher affair with prices to match. Across the road is the **Al Faisal** on the corner with John Street and a few yards behind this is the **Kabana** on the corner of Back Turner Street. Neither of these had any leaflets giving details of menu and opening times.



The second cluster of cafes (on Cheetham Hill Road) also has a **Kabana** on the corner with Derby Street and a Lebanese cafe, the **Bawadi** next

door. Across the main road is the **Chappati Corner**, with the **Lahori Kebabish** and the **Lazeera Take-Away** on the same side as you head back towards the city centre. This group is handy for visitors to the *Queens Arms*, *Derby Brewery Arms* and the *Dutton*. Although to call it a cafe would be an insult, no visit to this area would be complete without trying the **Saffron** at least once. A massive place on Cheetham Hill Road, occupying the former Town Hall, the **Saffron** is self-service, with dozens of tables and an upstairs dining room. A choice of about thirty dishes in heated containers is continuously refreshed,



as are the starters and afters. All you can eat for a fixed price of about £10. Although spacious, it can get full, so book at busy times. Tel 834 1222.

Outside these two main groups are a few singletons. Close to *Mother Mac's* on Back Piccadilly is the tiny but long established **Marhaba** near the Newton Street junction. Main meals are £3.40 and starters mostly £1. Tel 228 7377. Also at this end of town, near to the *Crown &*

*Anchor* on Hilton Street, is the **Cuba Cafe** on Port Street. It does Rice & 4 Curries for £3.60, but opening is restricted: Tue 6.30, Wed 5.30, Fri & Sat 8.30 -all until 'late'. You can also have Salsa dance lessons! Back in the centre, almost opposite the *Castle* on Oldham Street is the **Taste Master's Curry House**. Main dishes range from £2.60 to £4, mostly near the top end. Open Sun to Thu, noon to midnight. and noon to 4am Fri & Sat. Tel 831 9600.

This list is by no means exhaustive, but should satisfy most tastes and pockets of real ale drinkers in the City Centre without the need to stray too far away from the best pubs.



## Boggart Bulletin

*Dave Hallows*

It keeps happening. Moston's Boggart Hole Clough Brewery brings out so many different beers that I nearly missed one.

Boggart Horst (4.5%) was a dark beer with ruby hues, oaty head, chocolate flavour and moderate bitter finish. A stout, and moreish. From last month, I caught Cauldron (3.9%) at the Sandbar on Grosvenor Street. This was black as the night, with a deep chocolate taste throughout and slight bitter finish. Good chocolate malty aroma. Next up are Great Escape (4.5%) and Best Bitter (3.9%), light golden in colour.



A new Christmas beer is promised - no doubt strong enough to send the elves to sleep on Christmas night. But will the Boggart allow it?

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## Bazens' Brewery

*Pete Cash*

Now that David Facer has left to start the **Flint Mountain Brewery**, Richard and Jude Bazen are expanding their Knoll Street operation. A bottling line has been ordered and we can expect to see **Blue Bullet**, **eXSB** and **Knoll Street Porter** in bottle conditioned form ('Real Ale in a Bottle'). A new fermenter and 100 new casks have also been ordered. By mid-January brewing capacity should be able to meet all orders. Looking further ahead, the opening of an off-licence is being considered.



A special **Hodgson's Choice** was brewed for the Swinton Beer Festival (see last month) and was the first beer to sell out. The next seasonal brew will be **Santa's Reinbeer**.

## Cronshaw's Alexandra Brewery

Alan Gall

James Cronshaw was a man who 'did very well for himself'. From small beginnings as a Salford publican and mini-brewer he went on to establish one of the largest breweries in Hulme. His Star Ales were eventually on sale in 24 tied houses in Hulme alone. The business also dealt in wines and spirits and manufactured mineral waters. Along the way he ventured into a little farming, with a particular interest in agricultural horses.

Born at Accrington about 1833, James Cronshaw became the licensee of the Kings Arms, Bloom Street, Salford about 1858. This pub was on the opposite side of the road from the present day Kings Arms. The licence was taken over by Schofield Cronshaw (probably James's brother), who engaged the Manchester architect, James Redford, to draw up plans in 1873 for the present-day Kings.

The foundation date for Cronshaw's brewing business is given as 1862 in *The Century's Progress* (published 1892) although the first entry in the local directories did not appear until 1865, when the address is shown as 17 Mather Street (later Ducie Street), Ancoats. This was quite a small building next door to the Lord Nelson public house, kept by Jane Barratt at that time.

After a few years at Mather Street, the business moved to Erskine Street in Hulme, where a new brewhouse tower was subsequently designed by James Redford and built by local contractor John Tomlinson of Cornbrook.

A contemporary account (1872) says that the tower was 120 feet in height and had no floors as such, all the brewing vessels being supported on beams. The exterior of the tower was clad with ornamental brickwork and panels of glazed green and red bricks. The brewery was called the Alexandra, probably taking the name from Princess Alexandra Carolina Marie Charlotte Louise Julia ('Alix' to her friends), Princess of Wales from 1863 to 1901.





By 1874 James must have amassed a small fortune since he had the means to provide a mortgage of £1,500 to Mr Henry Sutton, a solicitor in the firm of Tindall, Varey and Sutton on King Street, Manchester. In terms of today's money, this was over half a million pounds (based on increase in earnings). The loan was secured on the property called Pymgate Farm at Stockport Etchells. Unfortunately for Henry Sutton, he failed to keep up with the repayments and so lost the farm.

James's son, William Schofield Cronshaw (*right*), had been a boarder at the Sandringham School, Southport. In 1886, at the age of 20, he joined his father at the brewery. When James died



(between 1892 and 1893), the brewery continued under the direction of William as James Cronshaw (Exors).

Salford brewers Groves & Whitnall decided to expand by a public flotation of shares in 1899. With plenty of spare cash they negotiated with the Cronshaw executors, which resulted in Groves & Whitnall acquiring the Alexandra brewery and its tied estate. The takeover included Salford's oldest pub, the Bulls Head on Greengate (*left*).

In an unusual move, the Alexandra brewery was kept running for quite some time, with William Cronshaw as the manager. His performance must have impressed the directors of the Salford brewery as they invited him to join the



board of Groves & Whitnall some nine months after the takeover. In 1915 he was appointed Deputy Chairman.

There was a very disturbing episode for William Schofield Cronshaw several years after he befriended a young man called Frederick Power who lived in London. The relationship between the two became the subject of court case after Mr and Mrs Power accused William of having indecent relations with their son. The parents threatened to inform the other directors of Groves & Whitnall, unless William paid them £10,000. This he was not prepared to do and the trial for attempted blackmail began at Marlborough Street court on 25th May 1911.

Mrs Rose Power pleaded guilty, claiming that she had been given false information about William's involvement with other young men. She wrote to the court withdrawing the allegations, and this, strangely, seems to have been sufficient for her to be released on the promise that she wouldn't repeat the offence. Mr John Power had already left the dock when the prosecution declined to offer any evidence of his guilt.



William Schofield Cronshaw died on the 13th April 1923 whilst still a director of Groves & Whitnall. The Alexandra brewery soldiered on for a while. Many of the Hulme pubs began closing after 1900 until it became evident that Groves & Whitnall's Regent Road Brewery could quite adequately cope with the reduced demand. So production at the Alexandra ceased in 1932.

The building (left) saw some use for other commercial purposes after this, but fell to the bulldozers along with much of Hulme during the 1960s.

## Lords of the Rings?

Ken Birch

### Part Two

After the wonderful **Camphouse Inn** at Worcester (*WD last month*), our lunchtime stop the next day was a slight disappointment. After locking up from the Severn to Diglis Basin to take on water, we found the pub there was shut owing to expansion and amalgamation with a hideous (probably) waterside development, whose builders had shut off the water.

We returned to the river and moored close to the racecourse to shop and to drink in the **Old Rectifying House**. This pub has an imposing sixteenth century frontage, a fine beer garden and advertises 'a selection of local Real Ales' in the upstairs bar which, naturally, was closed. Wyre Valley IPA was available downstairs, however, so we supped four pints whilst enjoying the 74° sunshine.

Wednesday night saw us in Upton-on-Severn. Several pubs were tried, but only the **White Lion Hotel**, with its plush, yet uncritical ambience was any good. I had some kind of Dorothy Goodbody's, which was perfectly acceptable.

The following day saw rain, then sun, and then rain - the only significant rain of the fortnight. Finally, as 2.30pm approached, we spotted the landing stage outside the **Boat Inn**, Ashleworth Quay, Gloucs. Had the same spirit(s) that led us to the **Camphouse** two nights before led us here? No. The place had just closed.

However, later in the day t'committee decided to take our new arrival (Clive) by taxi to the **Boat**. It was well worth it; gravity beers (four plus) and two local ciders. The place retains its eighteenth and nineteenth century charm and the natives were friendly.



Returning to Gloucester, we had to meet Andy in a GBG pub near the station, as his train was due in at 10.50pm. The place was 'England's Glory', the **Matchbox**. I opted for Youngs Bitter, which was on top form. Others tried some of the six real ales offered and all were pleased.

The next day we were delayed in Gloucester, but made it back to the **Boat** for lunch. The former brewhouse now acts as a cafe/sandwich bar, serving the gardens and covered, semi-outdoor former stables - the only place where smoking is permitted.

Once again, the locals were very chatty. The beers included Church End and Where's the Fox Hat (WTFH). A walk up the lane allowed us to explore the splendid fifteenth century tithe barn and the buildings of the former abbey, all at their wonderful best, owing to the slightly watery sunlight. It was a perfect coda to the warming experience of another pub which enters my top ten waterways hostelrys.

Friday night saw us transfer rivers - Severn to Avon at Tewkesbury. Friday night is likely to be raucous and crowded in most towns. Tewkesbury is no exception, but the **Albion** provided well-kept Brains SA with affability. The **White Bear** was full of drunks, although it looked worth revisiting in quieter times. The final pub was the **Berkeley Arms**, which was crowded but Wadsworth Henry's IPA and JCB were as good as I've ever tasted.

On Saturday morning we saw a heron herding sheep. A hot air balloon race and a dwarf hop field were also witnessed before we tied up at Pershore for lunchtime rehydration at the homebrew pub, the **Brandy Cask**. Whistlin' Joe, a fruity mild; Brandy Snapper, a superbly hopped Sticklebracht; Cascades, a deeply satisfying bitter, and John Bakers Original (4.8%), were all relished with excited enthusiasm. So too were the guest beers - Buskys Bitter and a Tring beer. Yet another new and outstanding waterway pub. If I had returned to the boat to find Mariella Frostrup naked on my bunk, with a winning lottery ticket in her hand, saying 'It's all yours,' I'd have been surprised, but not very.

Evesham, Saturday night - not good. The town has nice historical buildings and some ancient beer to complement them. So on to Stratford-upon-Avon, on Sunday 18th September, via a lunchtime pint at Bidford-on-Avon at the **Plough Inn**, where 6X and London Pride were drunk. Bardville saw us moor opposite the theatre, from whence a short walk landed us in the **Pen and Parchment**. Black Sheep Bitter and Deuchars IPA were supped whilst attempting the quiz.

A late lunch in Stratford-upon-Avon saw a split party visit three or four pubs, the best of which was the **Lamplighter**. Attentive service, making sure the Titanic White Star was just right, meant we could have stayed until legless. We returned and set off for Wilmcote on the North Stratford Canal.

We tried two pubs - **Mary Arden's Arms** (Greene King and Deuchars) and the **Masons Arms** (Hook Norton Bitter and 303). Both were ok.



## Binge drinkers' corner

This newspaper article comes from April 1933, when the American government decided that Prohibition was not such a great idea.

### BEER AGAIN Sale Legal To-day in United States PREVENTING ORGIES

(From our own Correspondent.)

NEW YORK, APRIL 6.

The first important legal breach in the Prohibition experiment takes place to-morrow when beer will be on sale throughout a large section of the United States. In 19 States the sale of beer will be legal again, but it will be prevented elsewhere by unrepealed State laws. Attempts to rush through new legislation controlling the conditions of sale have broken down in several States, including New York, but the sale is permitted temporarily in most districts under the existing "soft drink" regulations.

Although beer becomes legal one minute after midnight to-night, no deliveries will be made in most cities until six o'clock to-morrow morning. Real Beer-drinking, therefore, will not

begin until luncheon to-morrow, except for the most enthusiastic. This procedure has been adopted with a view to preventing midnight orgies to-night that would give the new beer a bad name.

In certain cities, however, notably brewing centres such as Milwaukee and St. Louis, great fleets of lorries will assemble at the doors of breweries, and loading will begin one minute after midnight. All possible speed will then be made to hotels and restaurants, where thirsty patrons will be waiting.

#### Jobs for Unemployed

The return of beer has given work to many thousands of unemployed, not only in the processes of brewing but also in the manufacture of bottles, wooden cases, and other necessary materials. Since Prohibition little beer has been consumed in the United States except home brew, mostly of appalling quality. Bootleggers disdained beer because of its great bulk and low price. Legalisation therefore means not merely bringing the industry out into the open but the restoration of a trade which had all but disappeared. The business which will probably suffer is the illicit manufacture and sale of gin and whisky.



#### Halfway House

The Halfway House, on the border of Walkden and Farnworth, will reopen on 8th December after being closed for about two years. The former Boddingtons pub is being refurbished as a restaurant/pub. See next month for news of the beer range.

# Rupert

How pleased I am. All those Daily Mail reading Jeremiahs were wrong. For weeks, these latter-day, would-be oracles have been prophesying Armageddon. Visions of Sodom and Gomorrah have been constantly among the portents of doom as they contemplated the new licensing laws. Not since that fateful day in October 1830 would we have seen such drunkenness among the populace. Binge drinking would become extended and mayhem would ensue. Those of us who are older and wiser predicted otherwise and we were right.

We had planned a 24-hour pub crawl to celebrate the release of licensing matters from the stuffed-shirt magistrates to the relaxed local authorities. Fiona thought that a noon to noon event would be better as we'd be able to get home more easily. We started off as usual in our favourite Drabs taverns - Wedgies and Ratties - and stayed until closing time at 2.00am on Saturday morning. Of course, we were drinking in a responsible manner and even Bunty had consumed only 28 pints when time was called.

It was only a short walk to Moonies, to which Slumley Council had granted a round-the-clock licence, but we popped into Grotley city centre on the way to see what effect the new hours had had. A miracle! Instead of half-naked, inebriated revellers fighting, vomiting and

screaming, all was quiet and orderly. Staggering closing times had evidently worked. There were no problems at fast food outlets or taxi ranks.

We made our way to Moonies, which was incredibly busy considering it was 3.45am. There was an amber nectar festival in progress and the promise of a full English breakfast at 7.30 for those who made it through the night. One or two dozed off about 5.30, but the rest of us survived the experience and made it to the 12 o'clock deadline. None of us was able to go out that evening, but the memories of the new Act will be with us forever. It is the only time I have ever seen Bunty even slightly drunk. It seemed to mellow him and he was not involved in any violence.

It's something we've been campaigning for for years. It's now with us. It's excellent. What other radical things might the government do next?



# Branch Diary

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

Sat 3 Dec: Trip to Huddersfield. Trains from Victoria at 10.27 or Piccadilly at 10.42. Meet on Huddersfield Station (Station Tavern) at 11.15. Then Star Inn Festival 12 -12.30 (possible entry charge). Return 17.30 or 18.30, calling at Marsden (Riverhead Brewery Tap) at 17.44 or 18.44.

Tues 6 Dec 8pm: City Centre Guide meeting, Waldorf, Gore Street (off London Road.)

Wed 7 Dec: Rochdale Canal Crawl. Peveril of the Peak, 7.30. Rain Bar, Britons Protection 8.30; Cask, Liverpool Road; finish at Knott.

Sun 11 Dec 1pm: Winter Ales Meeting, Crescent, Salford

Wed 14 Dec 8pm: Social, Morning Star, Wardley. Buses 36,37,39

Wed 21 Dec 8pm: Branch Meeting, Beer House

Wed 28 Dec 12 noon: What's Doing Collation, Queens Arms, Honey Street. Followed by N/4 crawl including Dutton, Park St. Then curry at Saffron early evening.

Wed 4 Jan: City centre crawl. Crown & Anchor, Hilton Street, 7.30. Millstone, Thomas Street, 9.00. Castle 9.45.

Wed 11 Jan 8pm: Good Beer Guide 2007 - Shortlisting and allocation of surveys. White Lion, Swinton (A6/A572). Bus 12,26,35-39.

## **Wigan**

Tue 13 Dec, 8pm: Branch Meeting, Old Pear Tree, Frog Lane, 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 6 Dec 8.30pm: Branch Meeting, Dusty Miller, Crostons Road, Bury

Wed 14 Dec: Christmas Social, Ashton Arms, Clegg Street, Oldham.

Details from Branch contact

Wed 28 Dec: Evening Social. Drown the Turkey, Manchester Northern Quarter. 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 1 Dec 8pm: Branch meeting, Old Market Tavern, Altrincham

Thur 5 Jan 8pm: Branch meeting, Orange Tree, Altrincham (to be confirmed)

Contact: John Ison 0161 962 7976

\*\*\*\*\*  
Contributors to this issue: Ken Birch, Dave Hallows, Stewart Revell, Alan Gall, Andy Jenkinson, Dave White, Pete Cash, Roger Hall  
Photos: Andy Jenkinson, Ken Birch  
\*\*\*\*\*



*Dave and Sue welcome you to*

# THE QUEENS ARMS

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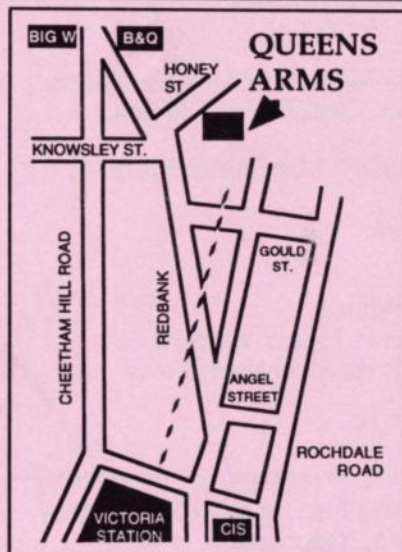
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**PUB QUIZ**

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with children's play area

**FAMILIES**

**WELCOME**

**HOT & COLD**

**FOOD**

Sunday Roast

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**GOOD BEER  
GUIDE 2005**

