

30p

What's Doing

FEBRUARY 2006



The Manchester Beer Drinker's Monthly Magazine

BAZENS' TAKE GOLD

Local brewers Richard and Jude Bazen picked up the gold award -number one position - in the Stouts & Porters class at the recent National Winter Ales Festival and Competition in Manchester. Their winning beer was Knoll Street Porter, which takes its name from the address of the brewery in Salford. The black beer, at 5.2%, is described as *very dry aromatic and complex porter with lingering dry finish. Bags of fruit and malt, percolated with a hoppy bitterness.*



Bazens' take gold

As well as the winning draught version, the recent installation of a bottling plant in the brewery means that the beer is now also available in bottle-conditioned form.

At the festival, tension mounted towards four o'clock and then beyond, as brewers and other guests from all over the country awaited the announcement. The other two classes are Barley Wines and Old Ales & Strong Milds, with the top three in each class going into a final selection with a fresh panel of judges. The Bazens' award means that Knoll Street Porter is the Champion Porter of Britain for the next twelve months. Well done and congratulations!

Winter Ales Festival Competition Results

A Over T (Aromas Over Tongham), a 9% barley wine from Hogs Back Brewery, Surrey, was chosen as the Supreme Champion Winter Beer of Britain 2006.

Gales **Festival Mild**, brewed by Fullers at Horndean in Hampshire, won the National Silver award and Goff's **Black Knight** from Cheltenham took the Bronze.

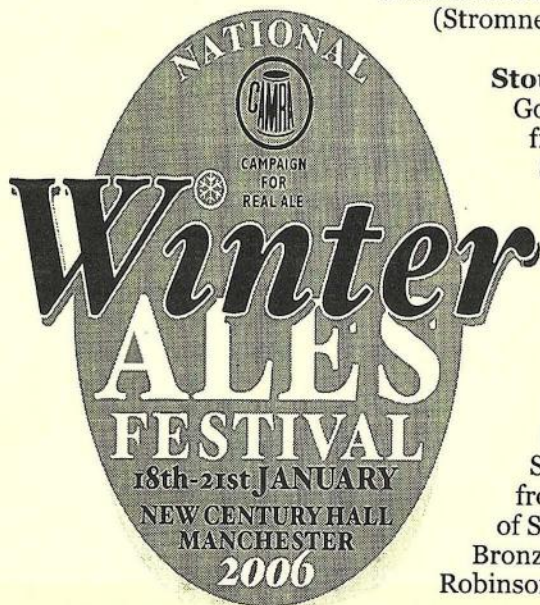
The category winners were:

Old Ales & Strong Milds

Gold: **Festival Mild** from Gales (Horndean, Hampshire)

Silver: **Black Knight** from Goff's (Cheltenham, Glos)

Bronze: **Dark Island** from Orkney
(Stromness, Orkney)



Stouts & Porters

Gold: **Knoll Street Porter**
from Bazens' (Salford)

Silver: **London Porter**
from Fullers (Chiswick,
London)

Bronze: **Festivity** from
Bath (Warmley, Bristol)

Barley Wines

Gold: **A Over T** from
Hogs Back (Tongham,
Surrey)

Silver: **Cuillen Beast**
from Isle of Skye (Uig, Isle
of Skye)

Bronze: **Old Tom** from
Robinsons (Stockport)

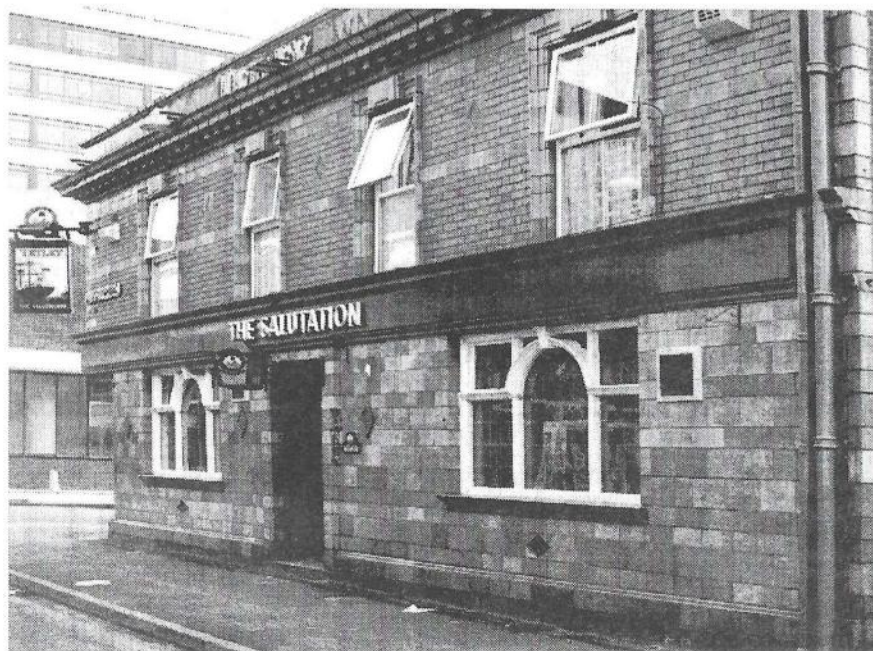
Happy Sally

Dave Hallows

The Salutation on Higher Chatham Street, All Saints, is going from strength to strength. The old street-corner pub has recently undergone a refit which has preserved many of the original features. The pool table has been moved into the extension to allow for three drinking areas in the main room and bar. The ceiling with its gold etchings, which dates back to the Edwardian era, is as good as the ones in the Britons Protection on Great Bridgewater Street. The seating booths remain in the lounge, with its art deco fireplace. The bar has been moved and the fittings behind the bar are new. Sadly, the unusual bar clock has gone.

The corner entrance is no more, but this means more seating, and the original double doors with etched glass are still to be seen. The building now has access for all and a disabled toilet.

On the beer side, there are up to four available. On my midweek visit there were Greene King IPA and Brains SA, both on top form. Also usually available is the rare (for round here) Mitchells & Butlers Brew XI, plus Batemans XB. Opening times are 11-11 Mon-Tues; 11-12 Weds-Sat and 11-11 Sun. When the students are away the pub opens at noon each day. Food is available 12-2, with special roasts and homemade curries.



Contributors to this issue: Pete Cash, Dave Hallows, Duncan Roberts, Dave White, Roger Hall, Alan Gall, Stewart Revell, Alan Gall, Ken Birch

Closed and boarded

The trio of pubs at the junction of Lower Broughton Road and Camp Street has been reduced to two. The **Bridge** is boarded up. Down the road, the **Griffin** is still there, but closed. There are now only ten pubs in the whole of Broughton.



THE CRESCENT

SALFORD 0161 736 5600

Open until MIDNIGHT - Sunday to Thursday
Open until 1.00am - Friday and Saturday
NO ADMISSION AFTER 11.00pm, any day

10 cask ales always available

HYDES BITTER - ROOSTERS SPECIAL

PHOENIX THIRSTY MOON *Plus 7 guests*

Erdinger on draught, Liefmans Kriek + Quality Doubles Bar

Regularly Changing BELGIAN Guest Beer

BAZENS' AWARD WINNING BLACK PIG MILD NOW PERMANENT

PAULANER MÜNCHEN ORIGINAL (4.9%) NOW ON DRAUGHT

City Life PUB OF THE YEAR 2004-5

Large Range of BELGIAN & GERMAN Bottled Beers

FOOTBALL on SKY TV

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

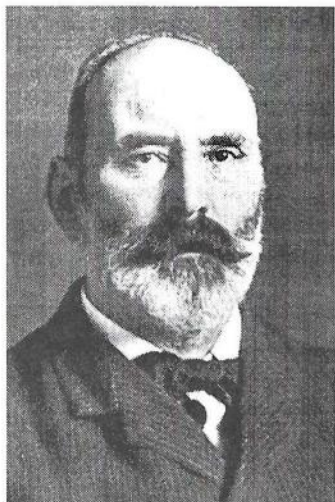
Free Chip Barms Mondays 5-6pm

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

www.beer-festival.com/crescent

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

The **Woodthorpe** in Prestwich, Joey Holts' flagship pub, will reopen on 22nd February after a £1.25 million refurbishment. The building has been closed for eight months while the dining area, banqueting facilities and three hotel bedrooms were renovated. It will now be able to cater for up to 100 people sitting down to dine, and will be available for events ranging from business meetings to weddings.



The Woodthorpe was built as a private residence in 1861 and purchased by Sir Edward Holt in 1888. The Holt family continued to reside there until 1935, and the building was eventually converted into a pub in 1955.

The refurbishment of the Woodthorpe follows the successful re-launch of the Blue Bell in Bury, which reopened in August 2005 after an £800,000 facelift. Jim and Debbie, who helped reopen the Blue Bell, will be moving to manage the Woodthorpe.

Seasonal beer news. A small batch of cask-conditioned **Maplemoon** (4.8%) is to be sold at a few selected Holts pubs early in February. The intended reintroduction of **Thunderbolt** has been postponed.

stewart@revell62.freemove.co.uk



Wigan and district

Dave White

The **Commercial Hotel**, Victoria Road, Platt Bridge, is now known as **Owd Kes's**. Unfortunately, the pub was closed when I went past, so I was unable to check for real ale, or indeed to hear about the legend of Owd Kes; but if the inn is like everywhere else in Platt Bridge, it'll be on fizz.

The **Running Horses**, Bolton Road, Aspull, has been pulled down, and flats are expected to be built on the site. This bastion of keg beer had been closed as often as it had been open in recent years and has not so much been demolished as put out of its misery. Meanwhile, just down the road, Banks's bitter has joined Burtonwood bitter at the **Colliers Arms**, Wigan Road, New Springs. The latter has been withdrawn from many ex-Burtonwood pubs in the area, so you may want to call in and drink it while you can.

The **Star** at Roby Mill has reopened. It no longer sells cask ale, though the landlady hinted that it might in the future. The restaurant should be back in business buy the time you read this, though you may want to head for the **Fox** up the road for a pint of amber nectar with your pub grub.

The **White Swan**, Ormskirk Road, Pemberton, has closed. The pub looks rather imposing from without, but catered, alas, for the young and deaf, and hadn't sold real ale in donkey's years. The pub is also called the **Old White Swan**, depending on where you're standing.

Finally, the **Bulls Head** on Warrington Road, Marus Bridge, appears to be closed again.



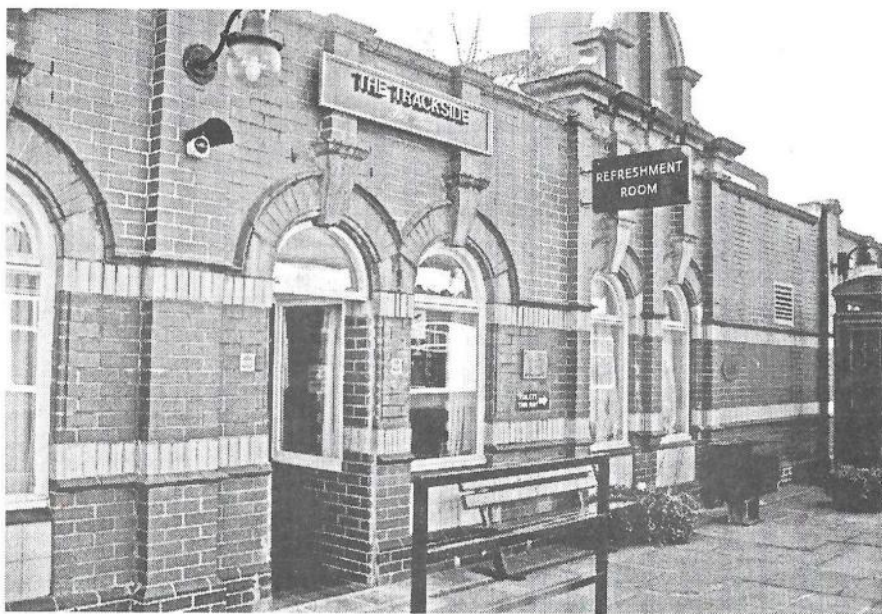
One to savour, one to come

Dave Hallows

Brewster Stilton Porter was sampled at the **Trackside** on the East Lancs Railway's Bolton Street Station in Bury before Christmas. It was very dark and dry, with bitter coffee and dark chocolate flavours, and a moreish roasted finish. Glory in a glass, with a warm glow in the belly.

The East Lancs Railway is holding its first beer festival, named FebFest, on 10th-12th February. Opening hours are 12-5pm, 6-11pm each day, with last entrance at 10.30pm. Some 100 beers and ciders are planned and will be served on the station platform. Entrance is £2.

Among the attractions will be the first appearance in the North of England of Adnams Explorer (4.3%). Head brewer Dave Waller will be giving brewing and beer talks from 6pm on the Friday night. The festival profits will go to preserving the railway for future generations.



To coincide with the beer festival, a walk has been planned for Saturday 11th February. The full walk extends for about five miles and can be joined at various points:

10.00am: Meet Prestwich Metrolink and walk via the Clough and Irwell Valley Way to Ringley.

11.15am: Ringley Bridge to Radcliffe. Meet Masons Arms, Sion Street at 12.00 noon.

12.30pm: Walk the Manchester, Bolton & Bury Canal to arrive at the Trackside at 1.15pm

Contact Ken Birch, 0161 705 0836

It takes all sorts to campaign for real ale



Join CAMRA Today...

Just fill in the form below and send, with a cheque (payable to CAMRA Ltd) or for Three Months Free membership (for those renewing or joining by Direct Debit) complete the Direct Debit Form. All forms should be addressed to membership secretary, CAMRA, 230 Hatfield Road, St Albans, Herts, AL1 4LW. Alternatively you can join online at www.camra.org.uk. Rates for single membership are £18 and joint £21. Concession rates are available on request.

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 Title Surname Forename(s) Date of Birth

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 Address Postcode

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I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association.

I enclose a cheque for..... Signed..... Date.....

Applications will be processed within 21 days



Instruction to your Bank or Building Society to pay by Direct Debit

Please fill in the form and send to: Campaign for Real Ale Ltd, 230 Hatfield Road, St. Albans, Herts, AL1 4LW

Name and full postal address of your Bank or Building Society

Originator's Identification Number

To The Manager Bank or Building Society

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FOR CAMRA OFFICIAL USE ONLY

This is not part of the instruction to your Bank or Building Society

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Please pay CAMRA Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with CAMRA and, if so, will be passed electronically to my Bank/Building Society

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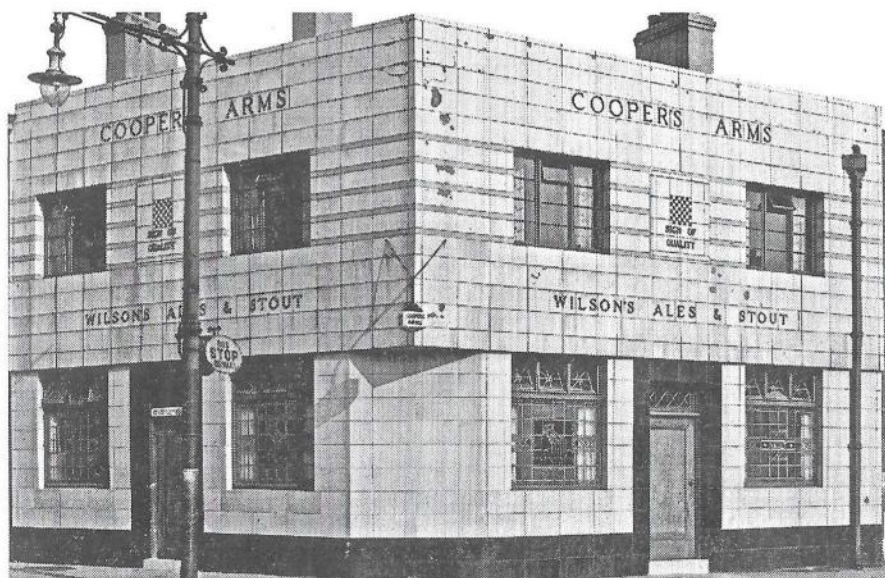
- This Guarantee is offered by all Banks and Building Societies that take part in the Direct Debit Scheme. The efficiency and security of the Scheme is monitored and protected by your own Bank or Building Society.
- If the amounts to be paid or the payment dates change CAMRA will notify you 10 working days in advance of your account being debited or as otherwise agreed.
- If an error is made by CAMRA or your Bank or Building Society, you are guaranteed a full and immediate refund from your branch of the amount paid.
- You can cancel a Direct Debit at any time by writing to your Bank or Building Society. Please also send a copy of your letter to us.

What a way to go

Alan Gall

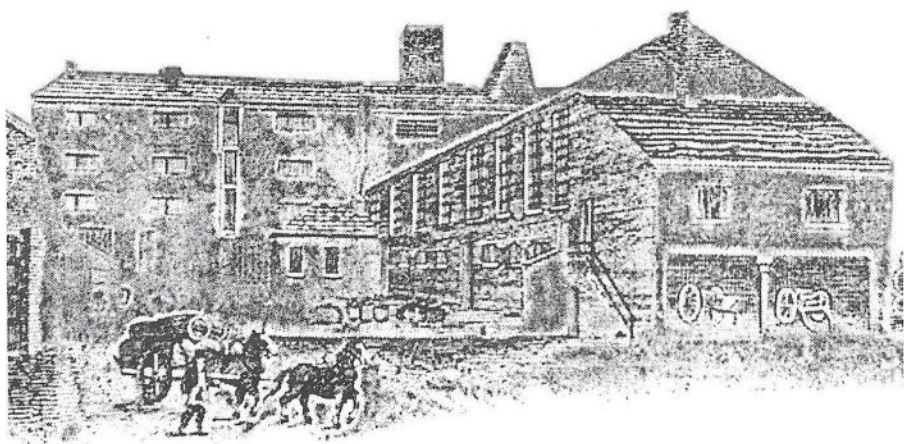
Grisly accidents in the workplace were all too common in the days before anyone bothered about health and safety regulations. Unguarded machines, driven by overhead shafts, were an open invitation to the limbs of the unwary or dog-tired workers in many industries. In the breweries, one might suppose that the (possibly intoxicated) employee was most likely to drown in a vat of beer - and what a way to go! But as the old adage goes, if it can happen, it will happen; and all manner of mishaps are on record.

Kay & Whittaker's Britannia Brewery stood on the corner of Erskine Street (now Shawheath Close) and City Road in Hulme. The *Brewers' Journal* of June 1902 reported on what was described as an 'Extraordinary Fatality' at the brewery. An empty rum cask had been left open for about two weeks and William Wittingham, a cooper of many years' experience, bored a second bung-hole in the cask. In order to taper the hole he then applied a red-hot iron. Despite the cask having been vented, the alcohol and air must have been in just the right proportion for an explosive mixture to form. Detonation occurred as the hot iron entered the barrel, severely injuring the cooper. He did not recover.



The cooperage stood at the rear of the Coopers Arms. The year after the accident, Kay & Whittaker agreed to sell this beerhouse along with the brewery and fifty-nine other licensed houses to Wilsons Brewery. The formal conveyance was signed on 4th March 1904.

An accident at Mottram's Brewery in Salford during February 1831 did not cause any direct loss of life but may have poisoned some of the locals.



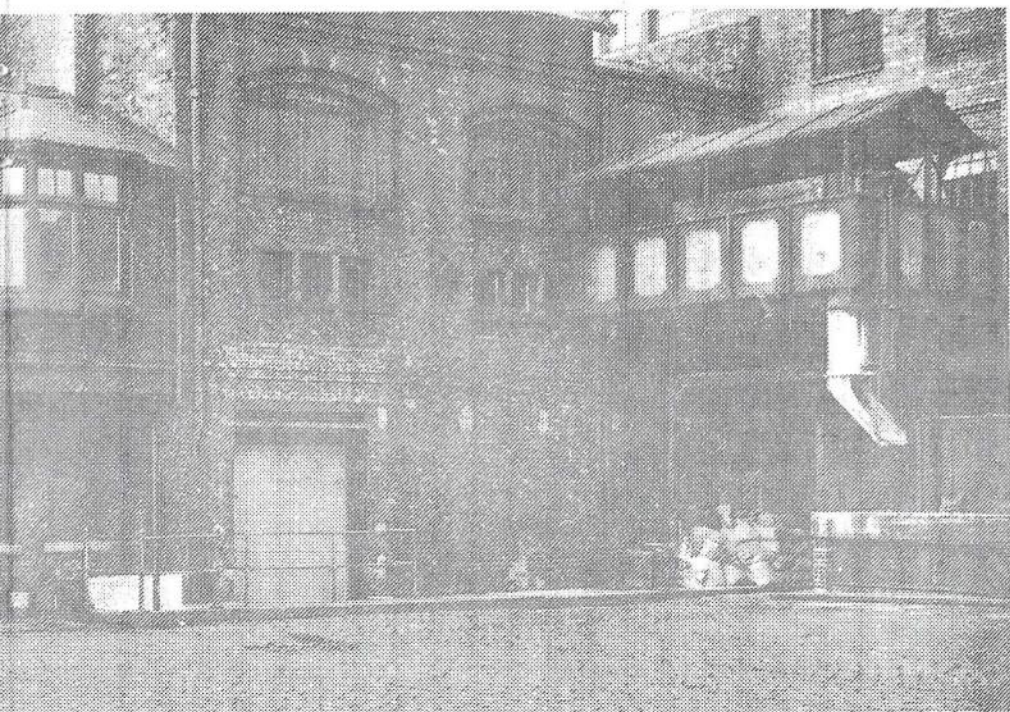
A vat containing about 350 barrels of beer burst open with such force that the stream of liquid demolished a wall. A man and a horse managed to escape as the beer made its way out of the brewery and into a pool of stagnant water containing the bodies of dead dogs and cats: '...hundreds of people were seen greedily swallowing the now filthy potion!' Mottrams



continued in business until acquired by the Cornbrook Brewery Co Ltd in 1897. The site of the brewery (*left*) is now marked by Lockett Gardens, off Brotherton Drive, St Stephen Street.

A decidedly unpleasant way to go is being boiled alive. In February of 1865 Richard Barnes, aged 21, fell into a vat of boiling liquor at Thomas Mercer's brewery in Edenfield. At first, he was only up to his knees in the fluid but then fell backwards. He lingered on for two days before dying of the scalding that covered him up to the waist. A verdict of accidental death was returned. Mercers became Grants Tower Brewery Co Ltd in 1898, then the Edenfield Brewery Company Ltd in 1909. As Grants Tower Brewery, the company ran an off-licence at 108 Slater Street, Pendleton. The Edenfield Brewery Co Ltd was taken over by John Kenyon Ltd of Barrowford around the time of the First World War. The brewery stood until fairly recently, being demolished to provide building land for houses. Vale Court, sandwiched between Blackburn Road (B6527) and Burnley Road, sits on the site.

In March 1878 two men died of suffocation at Boddington's Strangeways Brewery (*below*). The manager of the brewery, Mr Littlewood, had made his rounds during the early evening and found that two labourers, Nathan Robinson and Frederick Bradley, were working as usual. Robinson kept a key to one of the stables so that when one of the carters needed a horse, it became obvious that the key and Mr Robinson were both missing. The



manager, who lived in the house adjoining the brewery entrance (*on the left of the photo*), was alerted and a search made of the buildings. Both Robinson and Bradley were found in a vat containing used yeast (barm) to a depth of six inches. It was speculated that Bradley had somehow fallen into the vessel, followed by Robinson in an attempted rescue. Both had been overcome by carbon dioxide gas.

Fifty-two years earlier the Strangeways Brewery had been the scene of an equally tragic misfortune. In 1826, before Henry Boddington joined the firm, the proprietors were Samuel Hole, Richard Potter and Robert Harrison. Samuel Foxley, one of their employees, was due to empty a copper of hot wort (unfermented beer) into coolers. He failed to appear so the task fell to another of the staff. The reason for Foxley's absence was soon explained - his body lay at the bottom of the emptied vessel. He had apparently lost his footing whilst attempting to measure the depth of wort with a pole. The brewery owners were concerned that customers might be put off drinking their beer and arranged for a number of witnesses to be present when the offending liquid was run into the drain, and for a notice (*below*) to appear in the *Manchester Guardian*.

WE, the undersigned Officers of Excise and others, do hereby certify, that we were this day present at the brewery of Messrs. Hole, Potter, and Harrison, Strangeways, and saw the brew of beer, in which Samuel Foxley unfortunately lost his life, turned down the sough, or main sewer, under the said premises. Witness our hands, this 27th January, 1826.

Thomas Carter, Supervisor of Excise, Manchester 2nd dis.
John Meek, J. Dalton, John Webster, officers of Excise.

Manchester 2nd district.

William Milne, wine and brandy merchant.

M. Mason,
John Jennings,
Henry Ripley,
Henry Bailey,
Thomas Charlesworth,
John Collins,
James Butterworth
James Whitehead,
Samuel Hurst,

James Howarth,
William Boslam,
Blackwall Verdon,
Ellis Tonge,
William Borrington.
Thomas Pendleton,
John Hulme,
John Lord.

Thanks to Tim Ashworth at Salford Local History Library and to Alan Walker for the report of the accident at Kay & Whittakers.

Maggot Racing

Staggerin' Man

Last month saw a Maggot Race Meeting on the 20cm long, all-weather, 8-lane track at the Ashton Arms in Oldham. In aid of the Mayor's Charity Appeal, it was all done right and proper, under IMAR (International Maggot Association Rules), with seven sponsored racers, inspected by the vet beforehand, and on-course betting done by tote. Entrance was £2, which included supper.

The first race was the TOG Stakes, sponsored by Terence O'Grady's. Runners are known as 'wrigglers' and all owners were clearly marked on the race card as per Health & Safety rules. *Wiggler Flash Gordon* made the running, but was overtaken by *Bosch*, who was robbed on the line by well-fancied *Robin Hood*. *Bosch's* owner, Paul Smithies, had to be restrained when the disputed photofinish went against him.

Things simmered down for the parade of the Swan Handicap, sponsored by Swan Coaches. In a slow race, *Creepy Crawler* made punters groan when he wriggled over the rail to latch on to young filly *Poppy*, who was coming on strong. Just as well there were no children present. *Sofie* won by a short sucker. Next up was the JET Handicap, sponsored by J & E Tomlinson. Billed as a battle of the sexes grudge match, there were four males and four female wrigglers. *Ugly Bug* wriggled towards a mouldy blob of *Stilton* on the finish line in a course record time of 7 minutes and 2 seconds, pipping *Pippa* at the post.

After an interval where sponsors had a second glass of bubbly (most race-goers were on the proper stuff) there was the big race of the night - the Ashton Arms National, sponsored by landlady Jo Potter. *Trotter* went awol, favourite *Baby Shambles* fell asleep, but the Salford thoroughbred *Kersal Flyer* romped home to a piece of pork pie. The next race was the hotly contended Retirement Fund Hurdle, sponsored by A Grumpy Old

Mayor of Oldham's Charity Appeal Committee

Night of Maggot Racing

(under International Maggot Association Rules)

on
**Thursday 19th
January 2006**

at
**The Ashton Arms
Clegg Street, Oldham**

Meeting starts 7.30pm
First race 8.00pm sharp

Be early to place your bets

**Programmes £2.00 including
supper**

Man. There was heavy betting on Jo Potter's best filly, *Projectile Maggot*. All was justified when it wriggled to victory, beating *Bait it Won't Win* by 6cms.

The penultimate race was the ICE Chase, sponsored by Adrian Potter. Wiggler *Harry Potter* vanished just before starter's orders, so was replaced by *Dk Humphries Jnr*, who

10.00pm

Race No 6

I.C.E. Chase

Sponsored by Adrian Potter

No	Wrigglers	Owner
1.	DK HUMPHRIES JNR	DEREK HUMPHRIES
2.	APRIL SHOWERS	CORRY WALDING
3.	KING ALFRED	JOHN WALDING
4.	LITTLE BDEREK	ROB GOODMAN
5.	SCOOPY DOO	DUKE
6.	MEADOW LANER	PAM BROCKLEHURST
7.	SQUIRMY WORMY	ADRIAN POTTER
8.	JOANNE	CHRIS WILDE



was well beaten by Duke's (that's the resident pub hound) entry, *Scooby Doo*.

The last race was the Mayor's Selling Handicap, with each of the winners entering. *Ugly Bug* refused early on, with *Robin Hood* doing well on the rails. *Sofie*, *Kersal Flyer* and *Scooby Doo* contested from 10cms out, with *Projectile Maggot* (fav) close behind. A final flourish saw *Kersal Flyer* chomping on a rocket leaf as last orders were called at the bar.

The beers available during the event were Pictish Chinook (4.9%), Copper Dragon Black Gold, Boggart Blonde, Moorhouses Pride of Pendle, Hydes Free Spirit (a new 4.8% seasonal) and Archers January Blues (3.6%).

Berwick Arms Reopens

The Berwick Arms on Carnarvon Street, off Cheetham Hill Road, has reopened under new management after several months' closure. Initially, the emphasis is on food

- Chinese food - to eat in or take away.

Starters are £1 - £2 and main dishes about £4.

Set meals for two (£13) and three (£20) are also available. Closed

Sundays, the Berwick is open 12-3 and 5-9 on

Monday to Friday, and 12 -7 Saturday. Phone

819 5566.

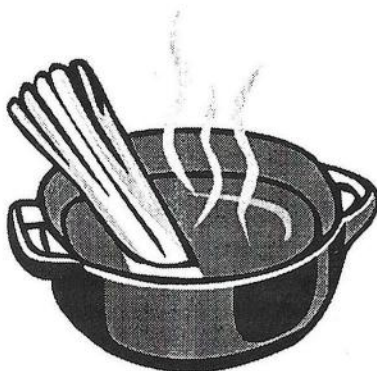
The handpumps are still in place and the manager says he may eventually reintroduce real ale. He inherited some 'very old' casks in

the cellar, the contents of which were undrinkable. Meanwhile, excellent Hydes beers can be had at the Dutton Arms round the corner.

BERWICK ARMS

CHINESE FOOD

EAT IN & TAKEAWAY



Saffron-style service for Monton

Al O'Matey

Swinton and Eccles fans of the Saffron on Cheetham Hill Road (see December's Curry Cafe feature) will be pleased with a new venture in Monton village. In addition to three real ale pubs - the Drop Inn, Park Hotel and Blue Bell - there is a high concentration of Italian, Indian and other restaurants. One of the long established Indian outlets, **The Naz**, has recently had a complete makeover and opened a new dining room upstairs, accessed by a door in the side street. Downstairs is a take-away with its own menu and prices.



After negotiating the stairway with its enormous chandelier, you enter an elegant, lilac-walled room with colourful paintings and plush royal blue upholstered seats. Set out to hold 120 people, the restaurant follows the same formula as the

Saffron. Sixteen of the spherical steel heated containers line the far wall, where you help yourself to as much as you can eat for £9.95 (£5.95 for under-12s).

As with the Saffron, you can also take in your own (alcoholic) drinks. On the night of our visit, many of the main dishes were based on chicken, and other than the several excellent but dry starters, there was nothing for this vegetarian reporter to put on his pilau rice. However, on mentioning this to the manager, a special mixed vegetable curry was cooked by the chefs behind the glass screen in the corner of the room. One chef even came out as we were leaving to ask whether it was good. (It was!) Opening hours are 4pm to 11pm Monday to Thursday, (12.30am Fri & Sat) and 3pm to midnight Sunday. Telephone 707 6555.

Millstone Brewery: Lucky Friday 13th

Duncan Roberts

The Mossley-based independent brewery attended the SIBA (North) meeting and beer competition on Friday 13th January. (SIBA being the Society of Independent Brewers) The brewery's owners, Nick Boughton and Jon Hunt, had entered **Grain Storm** (4.2%) in the Best Bitter Class (4.0% to 4.5%) and **True Grit** (5.0%) in the strong beer class (over 5.0%).

To their surprise, **Grain Storm** was awarded Gold in the Best Bitter Class and overall Silver for the whole competition. They were most



chuffed with such recognition by their peers. SIBA members from other regions judged the competition. Nick and Jon were presented with a cup (sponsored by Charles Faram & Co Ltd, the hop merchant) and two certificates.

Those of us who like crisp, hoppy bitters will not be at all surprised by these awards. Winners from each region will be entered into the National SIBA competition in March.

Real Ale Games

Dave Hallows

The **Independents' Day Treasure Hunt**, held on the first Saturday in July, is now in its 14th year and each year attracts twelve or fourteen teams. The course comprises pubs in the Northern Quarter of the city and the aim is to follow the clues in and around the pubs. And it can be very cryptic. The prize is the impressive CAMRA shield. To keep the game fresh, the winners plan the following year's course.



Beerienteering and **Beer Miles** are more recent innovations. Both games offer a lot of fun, coupled with strategic planning. Beerienteering is the pub crawl equivalent of orienteering. Aided by a map, teams are required to find six pubs and take on challenges along the way. The only mode of transport allowed is the public variety and the course can stretch to eight miles. The team with the most time bonuses and/or fewest time penalties wins the impressive CAMRA plaque.

In **Beer Miles**, teams aim to have a real ale in each pub on the course and collect the most miles, brewery to brewery, measured by the shortest road route. This can result in some unusual discussions around the bar, such as whether to order a real ale from, say, Abbeydale Brewery of Sheffield or Pictish of Rochdale when, in the previous pub, Dark Star from Brighton was supped. Which has the most beer miles and what beers are on in the next pub?

The mileage is added up at the end of the game with the help of each brewery's postcode, a cunning piece of computer software and the organiser's laptop. Last year's winners collected a handsome total of 2,254 miles all in one Saturday afternoon without venturing out of the Northern Quarter. There has been a suggestion to go to the south of the city centre for Beer Miles 2006.

So what of the future? In the pipeline there is a real ale tasting game for beer buffs, or would-be beer buffs, called **Beer Masters**. Entrants will be required to fill in a CAMRA tasting sheet for each of five real ales chosen by the organisers. They will have to score on flavour, aftertaste and aroma; body and quality; identify the temperature, colour, clarity, head, carbonation, mouth feel and, where appropriate, beer style. They will also be asked to provide their own tasting notes on colour, flavour, aftertaste, aroma and character of the beer. Judging will be by a panel of brewers.

The new game is expected to be held in May 2006 and the competition winner will receive a plaque and become the Greater Manchester Region CAMRA Beer Master for 2006. A beer 'technical adviser' will give a concise talk before the contest. The aim is to find the people who really know what they are drinking. Watch this space.

Rupert

You may have wondered why so many excellent hostelrys in Grotley do not find their way into the toppers' vademecum. Well, for some of them, it has more to do with the politics of mine host than with the quality of the amber nectars purveyed. The discussion arose as we recovered from the excesses of the Grotley Fest and sipped halves of mild in the lounge of politically correct Ratties. All the surveyors refused to go to 18, a tavern run by Kevin Kieran Knight, a man of somewhat extreme views and the leader of a legal, but disturbingly right-wing, political group.

I did try to inject some rationality into the discussion, but was shouted down. 'What if,' I had suggested, 'the licensee was a lesbian, an animal rights campaigner, a reformed paedophile, an arms dealer, a Daily Torygraph reader, a page 3 girl, a Big Brother contestant or anything else we disapproved of? Would we also refuse to survey them?'

'Don't be an arse, Roop!' Fiona retorted. We're not having places run by flag-waving, card-carrying, xenophobic, racist fascists in the Guide. It's as simple as that.'

I tried to remonstrate, pointing out that the campaign comprised an eclectic mix of members, of all ages, of all social classes and of all political views. It was not right to exclude otherwise excellent premises on such grounds as had been suggested.

Some of the entries over the years were sordid, socio-economic group Z (© D Busman 1984) hovels which most people wouldn't be seen dead in. Should we exclude them because of the sensibilities of a few middle class Southern jessies? And what about gay pubs? Should we pander to homophobic tendencies and chuck them out?

How about premises with names and histories that glorify politically incorrect activities such as fox hunting, bear baiting or colonialism? Throw them out? I think not. There may even be some closet fascists in the Campaign. Why should we not cater for them? I volunteered to survey 18 but was told it was futile as nobody would vote for it. Nobody spoke to me for the rest of the evening. So, I leave it to you, the readers:

'Should quality of ale be the only criterion for inclusion or should other factors, such as politics, be considered?'

Boggart Bulletin

New from Moston's Boggart Hole Clough Brewery is Blonde (4.6%), a pale golden bitter with quite a malty sweetness at first, giving way to a full flavoured lemon and spicy aroma and finish.

Branch Diary

North Manchester www.camra.org.uk/nmanchester

Wed 1 Feb: Irlam's o'th'Height. Waggon 7.30pm, Wellington 8pm, Red Lion 9pm

Wed 8 Feb: Pendlebury Social (No.8 bus). Newmarket 8pm. Nelson 9.15.

Sat 11 Feb midday: Social at the Trackside, Bury

Tuesday 14 Feb 8pm: Branch Meeting, Beer House

Sun 19 Feb 1pm: Winter Ales "Wash-up" Meeting, Crescent, Salford

Wed 22 Feb 8pm: **GBG 2007 City** -Final Selection & Price Survey

Returns, White Lion, Swinton (A6/A572). Bus 12,26,35-39.

Tues 28 Feb 3pm: What's Doing Collation, Queens Arms, Honey Street

Wed 1 Mar 8pm: **GBG other areas** Final Selection, Jolly Angler, Ducie Street

Contact Roger Hall 0161 740 7937

Wigan

Contact: Valerie Hollows 0161 629 8243 (weekdays);

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

Rochdale, Oldham & Bury

Tues 7 Feb 8.30pm: Branch Meeting, Bank Top Tavern, King Street, Oldham

Sat 18 Feb: Mystery Train Social. Meet Piccadilly Station for 10.00am

Contact: Peter Alexander 0161 655 4002 (h)

email: peter@peteralexander.plus.com

Trafford & Hulme

www.camra.org.uk/trafford

Thur 2 Feb 8pm: Branch Meeting, Old Market Tavern, Altrincham

Wed 15 Feb 8pm: Beech Inn, Chorlton. Special award for 12 years continuous Good Beer Guide entry

Tues 21 Feb 8pm: Orange Tree, Altrincham. Special GBG 2007 meeting

Thur 2 Mar 8pm: Branch Meeting, Old Market Tavern, Altrincham

Contact: John Ison 0161 962 7976

WHAT'S DOING contributions should be sent to the editor c/o 88 Ringley Road, Stoneclough, Radcliffe, Manchester M26 1ET, to arrive no later than first post on the 20th of the month for inclusion in the next month's issue.

WHAT'S DOING ADVERTISING: Full page £52.50 or £210 for six months, half page £36.75 or £157.50 for six months, quarter page £26.25 or £105 for six months. All adverts must be accompanied with payment. Cheque payable to 'What's Doing'.

SUBSCRIPTIONS: £3.30 for six months, £5.80 for twelve months. Send cheque/PO together with your name and address to Roger Hall, 123 Hill Lane, Blackley, Manchester M9 6PW. Cheques made out to 'What's Doing'.

BACK NUMBERS: 15p per copy. Send stamped addressed envelope to Roger Hall, 123 Hill Lane, Blackley, Manchester M9 6PW.

To join CAMRA send £18 to Membership, CAMRA, 230 Hatfield Road, St Albans, Herts AL1 4LW.

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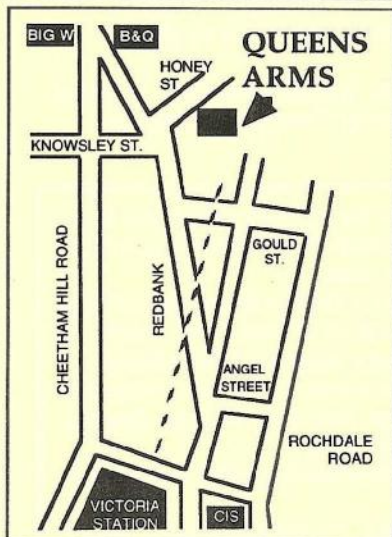
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Tuesday, 9.30pm start

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