

30p

What's Doing

MARCH 2006

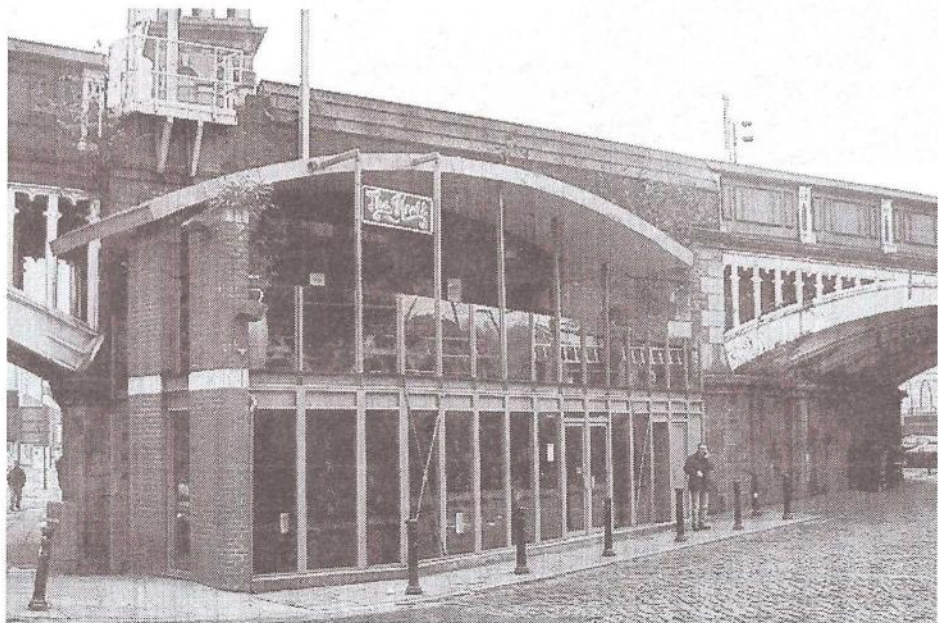


The Manchester Beer Drinker's Monthly Magazine

FORGET ME KNOTT

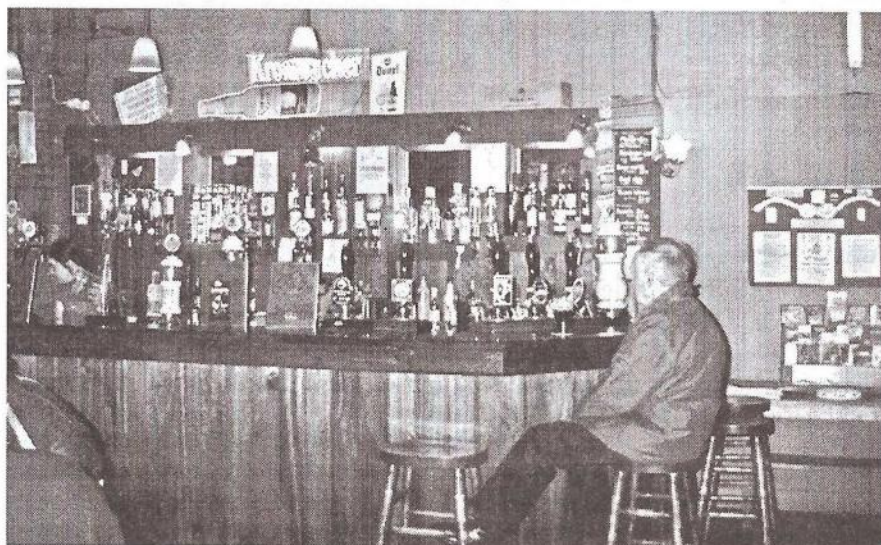
Readers who've been steering clear of the Knott in Manchester during all the rebuilding work will be glad to know that it's finished and the result is a much better use of space all round.

The most obvious change is that the kitchen has been relocated to the back of the pub, taking over the old office and the staircase that led upstairs to the 'cellar'. This gives Chef Oz and his team much more room to work, and it keeps any hint



of chip fat or other smells away from drinkers and their beer. A new drinking space has opened up at the end of the bar where the kitchen was before, and the bar itself is longer. This means there's more space for drinkers to stand and order drinks, so the narrow gap between the bar and the wall of the railway arch above is not such a barrier. And there's room for another handpump - that's a 25% increase in cask ales. Regular beers are still Marble Manchester Bitter and Ginger Marble, and there are three guest ales. Manager Emma Hardman is hoping to find another handpump for draught cider; real cider and sometimes perry are already available in polycasks.

Removal of the staircase means more room in the cellar, but how then do the casks get up there? Simple - there's a handy new hoist by the side door on Deansgate. Much safer for the staff, too.



The opportunity has been taken to introduce a new smoke-free area at the back of the pub, beyond the railway arch. Ventilation of this area is aided by the extractor fans in the kitchen, which can be set to blow rather than suck at peak times, like Friday nights.

The food menu has been revamped and halloumi cheese (mmmm... halloumi...) still has a supporting role, but it mainly stars Oz's Speciality Pies. A series of Epicurean Nights has started (I've been asked not to call them Gourmet Nights, but I'm sure everyone will). They'll generally be on the third Tuesday of the month, and 21st March will be a Greek Night (so I should be OK for halloumi).

One job that's still on the 'to do' list is the long-promised enclosure of the balcony, which can be a very chilly spot in winter. This is still being negotiated with Network Rail as it affects their viaduct.

Neil Worthington

Twelve years and counting at the Beech *Neil Worthington*

'Thriving, three-roomed pub just off the village green. No food, no music, no gimmicks, popular with all ages.' That's how the 1999 edition of the Good Beer Guide described the Beech at Chorlton, since when nothing whatsoever has changed.

Apart from the licensee, that is. Joanne Reid took over from her parents five years ago but otherwise it's the same cheerful, welcoming multi-roomed pub that it always has been, and still sports a fine set of wickets at the bar. The Trafford and Hulme branch of CAMRA gathered there on Wednesday 15th February to make a special presentation celebrating twelve years' continuous entry in the Good Beer Guide. It's the only local pub to offer a choice of beers from Timothy Taylor - both Landlord and Best Bitter - alongside more common brews like Tetleys, Deuchars IPA and Marstons Pedigree. Taylors is the regular guest beer, sourced direct from Keighley, and there's also a changing guest that comes from the pubco - on this occasion, Wychwood Hobgoblin.



Great credit must go to Joanne's father, Barry (with Joanne, below), who still looks after the cellar for her and gives the beers the tender loving care they need.



All change at the Junction

There has been a parting of the ways between the Junction Inn, Hendham Vale, and the Beartown Brewery of Congleton. The Beartown beers were replaced by Holts bitter in January and there are plans for guest beers. Beartown Black Bear and Bruins Ruin may well reappear as guests.



The Holts is making a welcome return - the locals were less than pleased when the beer - and Guinness - were dropped a few years ago.

Chorlton cheer

The **Belgian Belly** on Wilbraham Road, Chorlton, now has an on licence as well as an off licence. This is strictly for drinks served with food, which is just as well, as there are only three tables in the shop. Food is served between 11 and 5, Monday to Saturday, and 12 and 4 on Sundays. The shop itself is open for slightly longer for customers requiring carry-outs. The food is as authentically Belgian as the beers and features some very filling snacks like stewed beef in bread rolls. But no mussels.

Little B

Three cask beers are now regularly available at the **Little B** on Marsland Road, Sale. Taylors Landlord and Shepherd Neame Spitfire are selling well; the third cask beer is Boddingtons bitter.

For many years the Little B has been known as a pub catering primarily for the young. Nowadays it welcomes all ages; the food is popular and meals are becoming an important part of the business.

Shamrock vs Nicotiana

Michael Ginley considers the experience in the Irish Republic, which already has a complete ban on smoking indoors in pubs...

A few licensees who saw it coming had already established what are euphemistically referred to as beer gardens, some of which are dignified by little more than a plant pot bearing a dead geranium. They are really semi-sheltered outdoor areas attached to pubs in order that the clients can carry on smoking. Often quite exposed, some of the hurriedly constructed beer gardens lie dead in the path of ferocious Easterlies sweeping over Ireland from the Atlantic. Partial extra screening and absurd devices called patio heaters are all that sometimes stand between the smoking pub visitors and pneumonia. In early 2006, Irish fashions were noted to be astonishingly rugged relative to those in the UK. It may be in some way connected with the need to withstand visits to Irish beer gardens.

Some beer gardens are established in what was once the pub yard, but in others major reconstruction work has been undertaken. One method is the removal of a back room wall and the support of its roof or ceiling with Akro props until a new structure such as a cantilever can be established. Sometimes the roof over part of the attic is removed and smokers climb to the new room with its ramped and rainproofed floor, special drainage system and client-retaining fence.

The alternative is to go out of business. Though the trade and its press declare otherwise, there are plenty of recently abandoned pubs to be seen all over Eire. One small town in South Mayo which had 19 pubs lost four of them at the start of 2006, the licensees having sold up after the Christmas and New Year business was over. One Galway village which once had nine pubs now has just four, of which two are locally stated to be 'open to offers.'

Some pubs now operate as off-licences. The ban on pub smoking led to many people drinking (and smoking) at home instead, causing a boom in the formerly soporific Irish off-trade. In part this is also due to the Irish finally waking up to the fact that there is more than Guinness and Harp out there. What seems to have happened is that the country's recent immigrants from



Germany, Holland and former Iron Curtain countries like Poland tried the Guinness and Harp, had a good laugh and promptly started importing stuff from home.

One can now see a German brew called Erdinger all over the place in Eire. This is brewed to the Bavarian purity laws, making it 'real ale' as things go in Germany. One Dublin bar and supermarket called Baltica now has over 40 different bottled styles, mostly unpronounceable, and if not exactly 'real' (meaning bottle-conditioned), then at least getting close.

In the meantime some of those new off-licence clients grew weary of drinking at home alone and started inviting their mates around. In rural areas, hacked-off wives grew tired of their spouse's mates cluttering up the parlour night after night and banished them to an outbuilding. Most rural Irish homes have a clutch of disused outbuildings and by default, some of these seem to be turning into shebeens. It was stated in January 2006 that Irish customs have detected increases in cross channel Transit van traffic.

So will it happen here?

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Wigan and District

Dave White

I have discovered a club in Billinge that I didn't even know existed, let alone sold real ale. I located the **Bispham Hall Recreation Club** at the third attempt down an alley off Smethurst Road. Unfortunately my find took place on a Wednesday night and cask ale is sold at the club only at weekends, to ensure turnover. I returned on a Friday night a couple of weeks later (it's like something out of Brigadoon, isn't it?) and found Banks's bitter on handpump. Admission is free for the first three visits, so lend your support.

Elsewhere in Billinge, work is in progress at the **Jarvis Bar** on Main Street. The interior of the pub resembled a tip when I passed by the other day, and I don't think it will reopen just yet. When it does, the inn will be renamed the **Billinge Arms**. Watch this space.

The **Montrose Hotel**, Montrose Avenue, Worsley Hall, reopened recently after a refurbishment, but sells only keg beer.

The **Crispin Arms** at Birkett Bank near Scholes reopened on 17th February after a lengthy closure. The pub has been pleasantly spruced up but, like the Montrose, it serves no real ale.

The **Navigation Inn**, Gathurst Lane, Gathurst, has featured in this column quite a bit in recent months. At the time of writing the pub is open again, and serving cask conditioned beer: Jennings Cumberland Ale from an unmarked handpump, when I popped in. Renovation should be complete by Easter and the 'Navy' looks better already now that that uncompromising regatta wallpaper has gone.

Finally, the **Alexandra** at Whelley no longer sells real ale. The handpumps are still there, but no longer in use.

Letter

Rupert

In the February edition of *What's Doing*, Rupert asked the question, 'Should the quality of the ale be the only criterion for inclusion [in the Good Beer Guide] or should other factors, such as politics, be considered?'

Obviously not, unless you want to keep the old image of CAMRA members as well meaning dipsticks with beards, Fair Isle pullovers and left wing leanings. We are about ale, not politics. Though a warning is in order if extreme views are held by the landlord, because that would mean extreme views are held by customers too. Which tends to make me uncomfortable, having no wish to discuss politics myself. Discussing politics is a dirty business best left to politicians.

Brian Nicholson

Shakespeare Retold

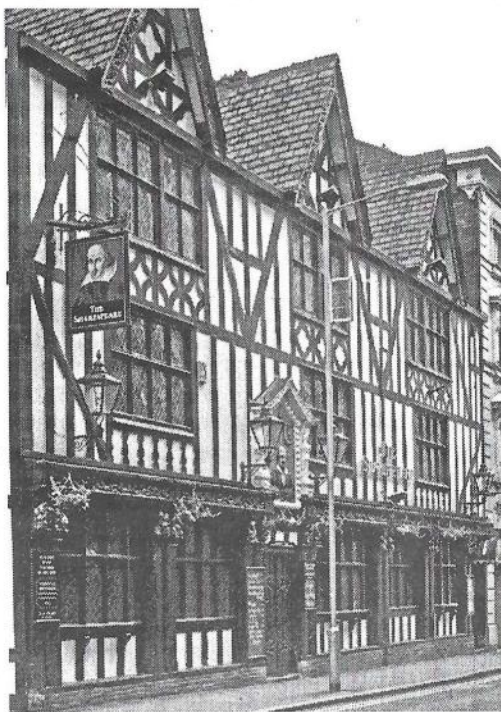
Neil Worthington

The Shakespeare on Fountain Street, Manchester, has reopened after a fortnight's closure. It has been extensively (and, I dare say, expensively) refurbished but has not lost any of its character. The wooden panelling, the leaded windows, the low ceilings and the sloping floors are still there, but there's been a change of atmosphere along with the new carpet and a lick of paint.

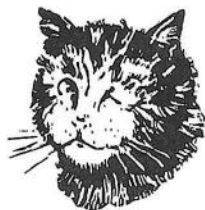
The left hand side of the pub is now a sizeable smoke-free area and the fug that used to greet you on entering is far less offensive than it was. For now, the upstairs part remains closed off, apparently because they've not got enough staff yet.

The makeover seems to be part of an effort to move upmarket, and a range of wines by the glass is now on offer as well as three decent cask ales: Wells Bombardier, Greene King IPA and Marstons Pedigree.

It's still too dark to read a paper, though!



Old Tom's a-warm,



as Shakespeare didn't quite write. But Robinsons Old Tom is indeed a warming sight and a warming drink on a chill winter's night. It's almost always on at the **Castle** on Oldham Street in Manchester, and it's also available through the winter months at the **Old Market Tavern** in Altrincham. The OMT dispenses the beer by gravity from the back of the bar, so don't go looking for it among the forest of handpumps.

New Oxford

The New Oxford in Bexley Square, Salford, reopened after a period of closure about eighteen months ago. It began as a cafe and acquired a licence in 2005. Andrew Shepherd proposes to offer real ale from the end of this month, making the New Oxford a useful port of call between the Northern Quarter and the Crescent.

Britons needs Protection

Neil Worthington

The leasehold of the Britons Protection in Manchester city centre changed hands recently. Peter Barrett, who's had the pub for rather more years than he cares to remember, has decided to move on. The good news is that the new owner is his erstwhile manager, Gwen Partridge. She's now taken over and, as far as she's concerned, there will be no changes whatsoever to the pub, the beer, the decor or the atmosphere. Well, apart from putting a new bulb in the big lamp over the front door, so that people can at least tell when the pub is open. Inside it will be as dim and as quiet as ever. 'This is a pub for snogging, not reading,' was the stern rebuke when I whinged that I couldn't see to read my paper.

The bad news is that Gwen still doesn't have complete control. She's only a lessee of the pub company, Punch Taverns, and other people have other ideas about the pub's future. The building is not quite at the corner of Great Bridgewater Street and Albion Street, and there are patches of land on each side, surrounded by big advertising hoardings. (At the back is the marvellously named Trumpet Street.) A developer has taken an interest in these patches of land and wishes to combine them. The plan is to erect a new office block on the resulting corner site.

For this plan to work, the Britons Protection has to go. But it's a listed building (Grade II), dating back some 200 years, so demolition is not really an option. Instead, the plan is to 'slice and slide' the whole building some 18 feet or so to the east, putting it alongside Jury's Hotel. It would be moved in one piece aboard a cradle. New cellars would have to be constructed, and new services (gas, electric, water, sewers) plumbed in.

The process would mean the pub being out of use for something like six months, for which Punch and Gwen would need compensation, and one has to wonder if the whole cost could possibly be justified.

The idea has been around for a few years, but there's still been no planning application. And Listed Building Consent would also be essential. Given that the main reason for listing is the wonderful interior, which would have to be stuffed full of cotton wool to prevent cracking and dislocation, such consent seems unlikely.



Holts corner

Stewart Revell

The Woodthorpe in Prestwich (*WD last month*) reopened as planned on 22nd February following an extensive refurbishment. On entering, you get the distinct impression that little has altered, and it is only when moving from room to room that you become aware of subtle changes to the layout. This is obviously a good thing and it shows that old buildings can be brought up to 21st century standards without drastic alterations.

Sir Edward Holt's former residence now has a function room capable of seating 100 people and other rooms are set aside for diners. On the beer front, Maple Moon is 195p, bitter is 175p, with mild slightly less. For the first four weeks, 10p for every pint sold will go to the Holt Radium Institute, the organisation that Sir Edward helped to set up.

The famous Holts **Sixex** originally came in 170ml bottles, then in 275ml and now the 6% brew will be appearing in 500ml bottles (nearly a pint). The price will be around the £2 mark.



stewart@revell62.freemove.co.uk

Beyond the Fringe

Bar Fringe on Swan Street, Manchester, is closed for a refurbishment and necessary structural work. It is due to reopen in late March and there's the possibility of weekend opening during the month as work progresses.

The bar has recently added a fifth handpump to cope with demand for the proper tittle and there are plans to extend opening hours.

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

First FebFest

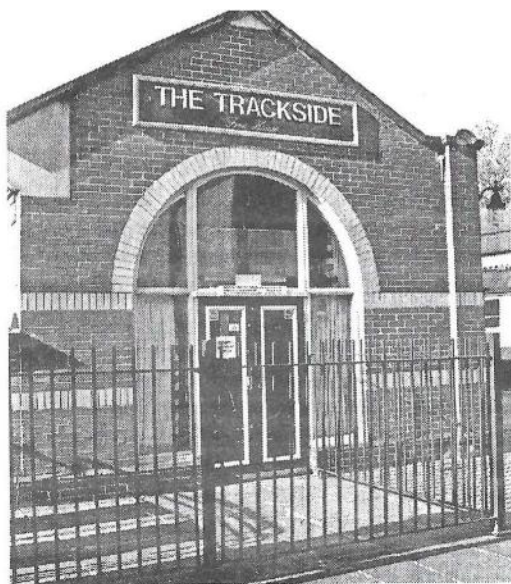
Dave Hallows

Steam, a cracking pub (the Trackside) on Platform 2, a beer festival at the end of the platform, and real ale on a train with 30% discount on fares between Heywood, Bury, Ramsbottom and Rawtenstall. All this was at the first beer festival organised by Neville Crompton and the East Lancs Railway at Bolton Street Station in Bury. Over 60 real ales and ciders were housed in a large heated marquee and quality was excellent.

The beer range had a bias towards Greater Manchester (Bank Top, Boggart, Lees, Hydes, Leyden, Phoenix) and Lancashire (Porters, Red Rose, Moorhouses and Thwaites). Others included Harviestoun from Scotland, Woodfordes from Norwich and Adnams from Suffolk.

Dave Walker from Adnams gave festival-goers a lively talk on beers and brewing, fully illustrated with props such as a glass-ended barrel to demonstrate what happens to beer during conditioning. Dave also introduced Adnams Explorer for the first time in the North West.

There was a massive queue at opening time on Saturday and the Horwich Prize Medal Morris Men gave two shows, both well received. Ciders were supped, including Broadoak Moonshine, Rich's Farmhouse, Newtown's Medium Sweet, Dunkerton's Organic, Reddaway's Bone Dry (and weren't it) and Vic Holder's Perry.



The ciders were donated by Merry Legs and most beers were either donated or sponsored. Some were themed, such as Bank Top's Bikers Trikes and Beer, sponsored by Real Classic Motorcycles, and Dent Brewery Kamikazi, sponsored by Lilywhites Funeral Services.

The proceeds from the festival will go towards educational endeavours with primary and secondary schoolchildren studying the age of steam.

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THURSDAY 23rd MARCH

5.30pm until 11pm (£2.00 non members, £1.00 members)

Entertainment = Kerbcrawlers (Classic Rock - Played Properly)

FRIDAY 24th MARCH

12 until 6pm (£1.00 non members, Free for members)

& 6pm until 11pm (£3.00 non members, £1.00 members)

No Entertainment - Just Booze

SATURDAY 25th MARCH

11.30 until 4.00pm (£2.00 non members, £1.00 members)

& 7pm until 11pm (£2.50 non members, £1.00 members)

Entertainment at Lunch (12 to 4pm) = Good Citizens (Irish Folk Country)

Entertainment at Night (7pm till 11pm) = SpiderMonkeys (Live n Rockin)

New Venue, twice the size of The Mill At The Pier

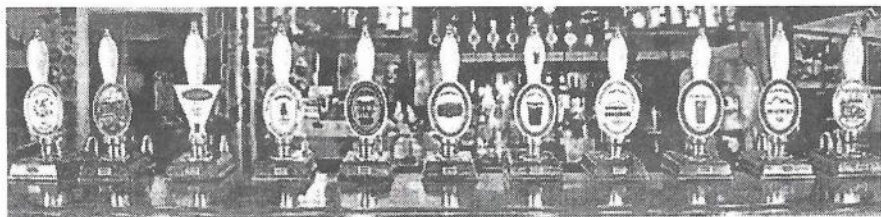
**NO SMOKING IN THE MAIN HALL, though there is a SEPARATE
SMOKING AREA and SEATING AVAILABLE**

Latest Information (Including a list of Beers) available at <http://www.camrawigan.org.uk>

Railway excursion

Staggerin' Man

Pubs that cater for all tastes are glorious establishments which encourage self-indulgence so, being a lover of Porters ales, I made my way to the Railway on Portwood, Stockport, to enjoy myself. Oh, and how.



Greeted by a long line of beer engines selling the full card of Porters real ales, I opted for my favourite tippie, Floral Dance, a golden session bitter. There was also Rossendale Ale, Pitch Porter, Sunshine (a premium bitter worshipped by those in the know), Railway Sleeper, Cribden Dark (the mild) and one of the driest, complex session bitters around, Hameldon Bitter. Some of Porter's Rossendale beers have had their names changed, but the flavoursome brews are still the same and as for quality, the sun still shines.

It was early on a Friday night and three guest beers were put on - George Wright's Longboat from St Helens, Durham Brewery's White Velvet and Downtown American Golden Ale. In bottle, the pub sells genuine continental lagers, wheat beers, fruit beers, lambics and Trappist, and there is a very popular range of bottled Thatchers ciders. Also on draught were Liefmans Cherry Kriek, Veltime lager and a creditable copy from Sam Smiths. Legbender farmhouse cider stood in its cooling jacket on the bar and Weston's Herefordshire County perry was chilling in the fridge.

The Railway is a well-kept, premium pub, just down the road from Sainsbury's. In better weather, there is a very pleasant beer garden. Prices start at £1.30 a pint and all real ales are under £2 a pint. The hungry can choose from an extensive menu, 12-3 Monday to Saturday.

Llama trekkin'

Dave Hallows

Fancy a different companion while hiking the old pack horse routes in Saddleworth? How about Rosa, Romeo, Bandit or Inka, the llamas at Higher Oxley Farm in Denshaw. Helen from the farm says that a llama is ideal for carrying rucksacks and picnics (but not for riding on) from country inn to country inn, such as the scenic Cross Keys Inn at Uppermill. Llamas are for hire for £5 per hour for 2 to 4 hour excursions. Contact saddleworth@llamatrekking.demon.co.uk for details.

Navigation

Dave Hallows

The **Navigation** on Wool Road, Dobcross, is a handy stop-off point for day trippers, hikers and passing trade. There are seven handpumps and I found five beers on one weekday night: Moorhouses Pride of Pendle, Theakstons Best Bitter, Badger Tanglefoot, Taylors Golden Best and Wells Bombardier.



Up the hill, the **Swan Inn** has lost one handpump and the Jennings range has been pegged back by new owners Wolverhampton & Dudley, who have brought in Marstons Burton Bitter and the unexciting Riding Bitter. However, five Jennings beers remain, including a very tasty dark mild.

Northern Quarter Beerfest

Ken Birch

Plans are in hand to revive the popular N/4 pub beerfest, with the late May Bank Holiday Weekend (26th-29th) pencilled in for the thrash.

The **Castle, Crown & Kettle, Marble Arch, Hare & Hounds** and the **Beer House** are already showing interest and it is likely that some of the newer bars in the area will also join in. Paul and Sue at the Beer House are co-ordinating the event any anyone with a bright idea can call in and chat with them. It's not a bad idea to call in anyway, as the pub is now back up to its very best, offering a huge range of rarely found ales from far and near.

A View from the Dark Side

Peter Cash

Many of our local microbrewers, such as Bazens' and Phoenix, are producing some excellent very pale beers, with bags of hoppiness, using either lager malts or very low temperature-dried pale ale malts. Some, such as Millstone, specialise in them to the exclusion of most other styles. Although I can, and often do, appreciate the qualities of these blond brews, my preference is at the other end of the spectrum, amongst the dark milds, stouts and porters. These beers derive their colour and complex flavours from a rich variety of brown, chocolate, and patent black malts as well as roasted unmodified grains such as roast barley, which lends a superb dry finish to many stouts and milds.

CAMRA launched promotional material to draw attention to stouts and porters at the recent National Winter Ales Festival in Manchester, where Bazens' won the Gold for their Knoll Street Porter (*see last month*). It was a very appropriate venue for the launch, since there were many dark beers to be enjoyed at the festival. Looking through my programme after the event, it appears that I got through the following: **Bank Top** Dark Mild, **Bateman** Dark Mild, **Bazens'** Knoll Street Porter, **Cains** Dark Mild (almost a stout!), **Copper Dragon** Black Gold, **Holts** Mild, **Lees** GB Mild and Plum Pudding, **Little Valley** Stoodley Stout, **Marble** Port Stout (uses genuine organic port), **Rudgate** Ruby Mild, **Thwaites** Dark Mild, **Woodforde** Mardlers Mild, **Wye Valley** Dorothy Goodbody's Wholesome Stout, **Buffy's** Mild, **Gales** Festival Mild (4.8%), **Hook Norton** Double Stout, **College Green** Molly's Chocolate Stout (I didn't think it was very stout-like) and **Maguires** Plain Stout (I had several of these).

There were at least 24 other dark beers which I didn't get around to trying, not counting some of the dark foreign draught beers and the bottled ones from home and abroad. Some people I meet declare that they never drink dark beers; it often turns out that they've never or hardly ever tried them. My advice would be, 'never underestimate the power of the Dark Side!'

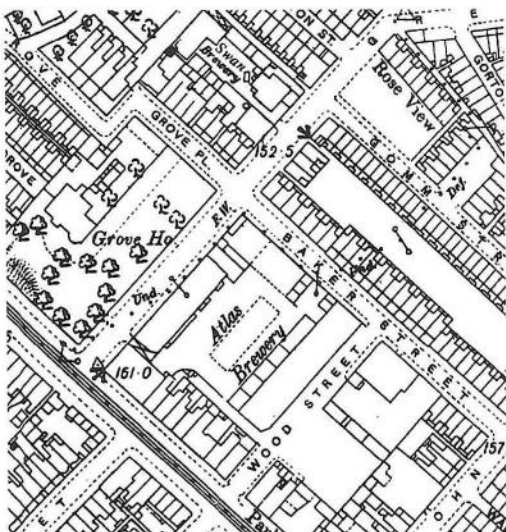
Beers have real personalities too!



Kay's Atlas Brewery

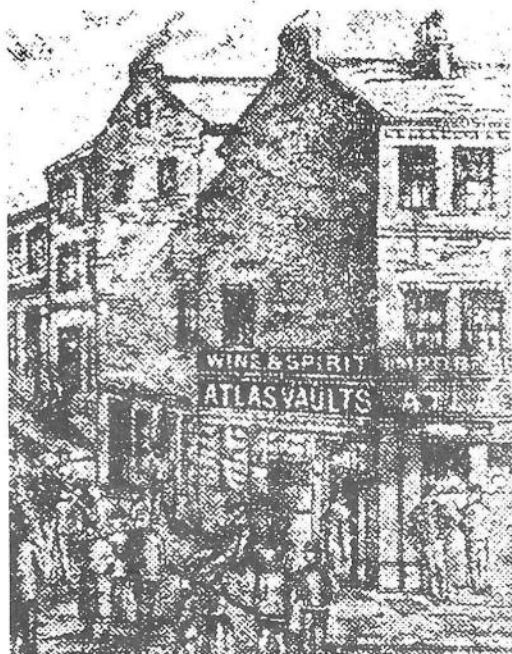
Alan Gall

Malt vinegar is beer without hops and with the alcohol converted into acetic acid by the action of bacteria. Given the similarities in the manufacturing processes, an ideal use for a surplus brewery is as a vinegar factory. Manchester has seen two such transitions; the Swan Brewery on Gray Street and Kay's Atlas Brewery on Stockport Road, which were within a few dozen yards of each other. Susan Hyde has given an account of this episode in the life of the Swan Brewery in her book 'The History of the Welcome Brewery, Oldham,' but little has ever been written of the Kay's Atlas story.



James Kay was born about 1830 at Frodsham, Cheshire and he married Sarah Burch in 1874. Both had been married before (Sarah's maiden name was Sidley) and each had two children to bring to the marriage, with at least a further three following the union. James moved around a

bit, spending some time variously at Cheadle, Broughton, Whitefield and Timperley. In the 1860s he operated as a wholesale grocer in partnership with Joseph Lawrence, using premises at 38 Withy Grove, Manchester. By 1876 James Kay & Co had been set up as butter merchants on nearby Corporation Street.



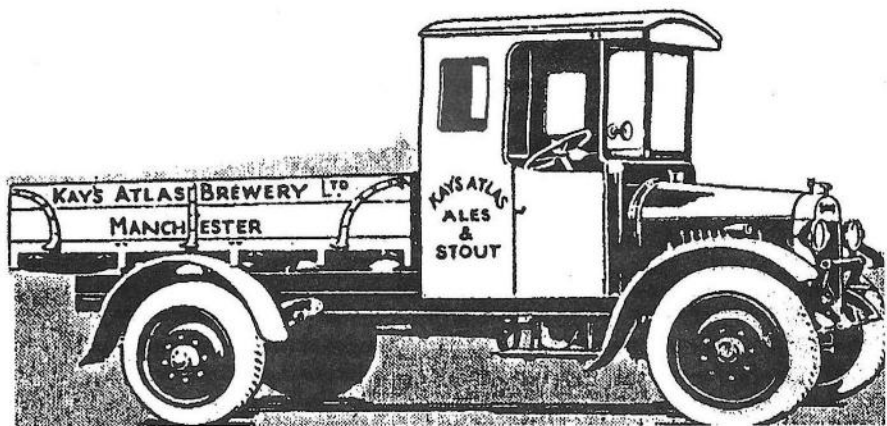
The brewery business that James Kay would acquire and develop began with wine merchants Hannay & Dickson. David Hannay and William Dickson, both from Scotland, were first recorded in business together at the Sun Inn (left) on Deansgate, Manchester, about 1858. The

partners must have had a close personal relationship, judging from the fact that when one of Hannay's sons was born in 1862, he received 'Dickson' as a middle name. Early pubs operated by the partnership were the Bridge Tavern (pulled down about 1898), situated at 46 Broughton Road, and the Nelson (rebuilt as Ye Old Nelson) on Chapel Street, in Salford. They also ran the Three Legs of Man on Greengate (*below*), which James Kay later had rebuilt in more lavish style.

It's not clear when Hannay & Dickson first began brewing. Their first trade listing as brewers was in 1868, at No.1 Atlas Buildings. By 1869 the description was Atlas Brewery. When the company went into liquidation in 1880, David Hannay's son Andrew began using the Monarch Brewery in Salford with a business partner called Wilson. The venture was not a success and eventually Andrew went bankrupt. By 1881 James Kay had moved to the Atlas Brewery.

The year 1896 saw a significant development in the fortunes of the business when Kay's Atlas Brewery Ltd was formed out of the merger between James Kay and the Chorlton-on-Medlock brewers, Beaumont & Heathcote Ltd. The Standard Brewery on Jenkinson Street (near Manchester University) was closed, leaving the Atlas Brewery to supply some 125 licensed premises. The first directors were James Kay (Chairman), James Kay junior and John Ratcliffe. Cecil Sidley Kay,





James senior's son, joined the board in 1904 and later became the Managing Director.

James Kay senior died in 1910 and the firm continued until 1929. In that year Frederick Robinson Ltd of Stockport acquired a controlling interest and it appears that bottling, at least, continued for a few years at the Atlas Brewery. At the time of take-over the Kay's tied estate numbered 86 pubs and about 40 off-licences. The brewery closed in 1936, reopening for alternative production under British Vinegars Ltd. The premises formed the northern base for associated companies Champion & Slee Ltd, Purnell & Panter and Beaufoy Grimble Pure Malt Vinegar.

The vinegar brewers Champion & Slee could trace their history back to the early 1700s, when Champion & Co began manufacturing the product on a site at City Road, London. As the years advanced so did the value of land close to the centre of the city. In 1907, the owners decided to retire on the proceeds and the business, minus the site, was sold to Slee, Slee & Co Ltd (a comparative newcomer, founded in 1812).

George Souter worked for Kay's Atlas Brewery in the 1920s after a spell at Chesters Brewery in Ardwick. An engineer by training, he worked on maintenance at the brewery but also looked after the security, which required that he

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reside in a house facing the brewery yard. Kathleen McFarlane (nee Souter) was born on 12th February 1931 in this house, near to the brewery offices at number 225 Stockport Road. She came into the world too late to recall the workings of Kay's brewery, and remembers instead the acetic acid smell produced by Champion & Slee. The Souter family lived next to the brewery until George won a substantial sum on the football pools and they moved to North Wales.

The Atlas Brewery buildings were demolished during 1966-69 to leave a large playing field. Much of the surrounding area has also changed. If you happen to be in the Gold Cup pub at 260 Stockport Road, turn left outside the door and walk about 100 metres down Stockport Road. Looking across to the other side, you would once have seen the brewery offices on the corner with Grey Street.

The following ex-Kay's pubs are still going as Robinsons houses:

Bakers Vaults, Market Place, Stockport
 Black Horse Hotel, Friar Gate, Preston
 Castle Hotel, Oldham Street, Manchester
 Church Inn, Oldham Road, Failsworth
 Florist, Shaw Heath, Stockport
 Foresters Arms, Ashton Old Rd, Openshaw
 Hawk Inn, Haslington, Crewe
 Milan, Rochdale Road, Manchester
 Pleasant Inn, Chapel Lane, Higher Blackley

Railway, Chapel Road, Sale
 Royal Oak, Manchester Road, Werneth
 Star Inn, Back Hope St, Higher Broughton
 Swan & Chequers, Hightown, Sandbach
 Union, Broadstone Road, Reddish
 White Lion, Market Place, Hyde
 White Lion, Manchester Road, Swinton
 White Swan, Green Street, Fallowfield



For their help with research, thank you to Kathleen McFarlane, Sue Hyde Fielding and Salford Local History Library. The Atlas Brewery dray is from the collection of Alan Walker

Bamford Update

Hikin' Man

Following a brisk but muddy walk from Edale via Win Hill, we arrived in Bamford on a sunny afternoon at the end of January. After an only half-successful attempt to wash our boots in the weir of the River Derwent, we decided to wash our throats with the beer in **Ye Derwent**. As we started to undo our laces, sitting on the picnic benches at the front, we noticed that the door was closed; not only closed, but locked. Retying the laces, we headed up the road to the **Anglers Rest**. Here we were greeted by the sight of a dozen or so pairs of hiking boots neatly stacked by the front door. Removing our own footwear, we entered and were met by a pub full of people, eating, drinking or ordering meals.



It turned out that the Derwent had closed, for reasons which weren't clear, the previous day. Meanwhile the Anglers was being run by new licensees of three weeks, Lynda and Ian. Lynda was managing the bar single-handed, taking orders for meals and serving the same from the kitchen, where Ian was busy cooking them. Two of the regular beers, Marstons and Mansfield Bitter, had sold out, but there was an excellent pint of Jennings Snecklifter available; so good that we had a second one. Lynda said that, with hindsight, she should have got extra help, but everybody was enjoying themselves and didn't seem to mind the short wait for food. We shall certainly be looking in on them again when we next finish in Bamford, as well as keeping an eye on the Derwent.

Maggots boost Mayor's Appeal

£600 was raised at the Ashton Arms maggot racing event (*WD last month*) for the Mayor of Oldham's Appeal. It was organised by Ann Potter, the licensee's mother, and a follow-up maggot race meeting was held as part of CAMRA's National Pubs Week.

Rupert

Most of us have either never smoked or stopped a long time ago. Mycroft would occasionally light up an enormous Meerschaum more for effect than through any kind of real addiction. It reinforced his image as an eccentric genius. And, of course, Mr Bolero would still smoke his silly cigarillos. For the rest of us, tobacco was not an issue, or so you'd have thought. But, no. When the blessed Tony changed his mind midstream and a total ban on the weed ensued, arguments were as strong as ever both in favour and against.

Fiona dismissed all the middle class tossers wandering on about vicarious cancer as useless, misguided dogooders with no sense of 'pubness' in the Bogbrush sense. To her, the smell of tobacco was an integral part of the ambience of the working class street corner local. To remove it would destroy the very essence of a two hundred year old tradition and threaten the institution itself.

We pointed out as gently as we could that the basic boozier had

all but vanished in any event and, in those that were left, smack, crack and weed were as essential a feature as Player's Weights, Woodbines or Park Drive. She was living in a world of inverted nostalgia where she felt the need to resurrect a largely mythical idyllic past rather than accept the world as it was.

Fiona would have none of it. Her argument turned into a rant against the bourgeoisification of proletarian traditions, against fancy restaurants and family pubs, the removal of vaults, spittoons, corner doors, log-end dart boards, morning drives and name-cards.

The total ban on smoking was another nail in the coffin of pubdom as we know it and would hasten its demise. Before we'd had time to think there would be a proliferation of conservatories or non-enclosed spaces around traditional pubs to cater for addicts like in Bogley and the whole character would go

down the tubes. For someone who'd never smoked and coughed whenever Mycroft lit up, to act like a spokesperson for FOREST seemed remarkable. We can only wait and see whether the pub survives the change.



Branch Diary

North Manchester www.camra.org.uk/nmanchester

Wed 8 Mar: Heritage Pub Crawl. Grapes, Peel Green, 7.30pm. Stanley Arms, Patricroft, 8.30, Royal Oak, Eccles, 9.30, Lamb 10pm.

Wed 15 Mar 8pm: BRANCH AGM, Hare & Hounds, Shudehill.

Wed 22 Mar: Ken Birch's Back Doors & Ginnels Crawl. Mr Thomas's (Cross Street entrance) 7.30, Ape & Apple, Rising Sun 8.30, Abercrombie 9.00, Old Nags Head 9.30, City Arms 10pm.

Wed 24 Mar: Under-30s Trip to Hydes Brewery - book with organiser (Richard Chambers) or via Tim Jackson 07838 119326.

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

Wed 29 Mar 8pm: Three Arrows Social (Book to Bowker Vale Metro)

Wed 5 Apr: Rochdale visit. Train from Victoria at 7.18 or meet Cask & Feather 7.45pm. Then Regal Moon (Wetherspoons) 8.15pm. Return trains at 10.02, 10.52, 11.02, 11.52 (arr. 10.39, 11.14, 11.38, 12.08)

Contact Roger Hall 0161 740 7937

Wigan

Wed 8th Mar 8pm: Branch meeting, Eagle & Child, Malt Kiln Lane, Bispham Green.

Fri 10th Mar 8pm: Branch social, Crown Hotel, Platt Lane, Worthington.

Thur 22nd - Sat 25th Mar: Wigan Beer Festival (see elsewhere).

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

Rochdale, Oldham & Bury

Tues 7 Mar 8.30pm: Branch Meeting, Dusty Miller, Crostons Road, Bury
Sat 18 Mar: Coach social to Halifax area, including E&S Brewery. Branch contact has details

Fri-Sat 24-25th Mar: Beer Festival, Queen Elizabeth Hall, Oldham

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

Trafford & Hulme www.camra.org.uk/trafford

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

Thur 16 Mar: Hale Social. Meet 8pm at Stamford Arms, Bowdon.
Finishing in the Railway in Hale at 10pm

Thur 6 April 8pm: Branch Meeting at the Orange Tree

Contact: John Ison 0161 962 7976

Boggart Bulletin

A new special from Boggart Hole Clough Brewery, the 3.8% Beeching Axe, appeared at Bury's FebFest last month. It was golden, dry and very fruity and moderately bittered. Also out is Waterloo Sunset (5%), a premium porter.

Contributors to this issue: Pete Cash, Dave Hallows, Neil Worthington, John Ison, Alan Gall, Stewart Revell, Dave White, Ken Birch, Roger Hall, Michael Ginley. Photos: Neil Worthington, Phil Stout

Dave and Sue welcome you to

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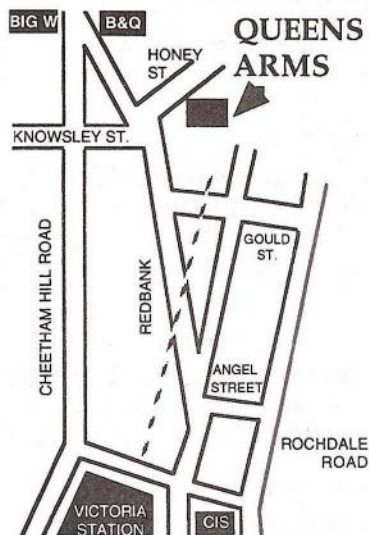
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