

30p

What's Doing

APRIL 2006



The Manchester Beer Drinker's Monthly Magazine

NEW OXFORD

The New Oxford in Bexley Square, Salford, which became licensed again last year, began selling real ale last month. Recent brews have included Theakstons Black Bull, Boggarts Sun Dial and Caledonian Six Nations Golden Beer.



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 MUNCHEN ORIGINAL (4.9%) NOW ON DRAUGHT

City Life PUB OF THE YEAR 2004-5

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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 - £3.70

www.beer-festival.com/crescent

Our Next Beer Festival is from
Thur 4th May until Sun 7th May

40 NEW BEERS

From the Bar and the Cellar

FOOD SERVED ALL DAY

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

New Manchester Guide

A new real ale pub guide to supping in the city and beyond has just hit the streets. Priced at £4.95, it contains 72 pages of comprehensive listings for the city centre and pub highlights in the suburbs. New photos, a city centre map, articles, features and an up-to-date Greater Manchester brewery glossary make it well worth the money.

To obtain a copy by post, contact Roger Hall, 123 Hill Lane, Blackley, Manchester M9 6PW.

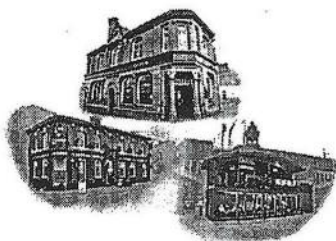
email rogerhall@aol.com.

or

email manpubs2006@aol.com

MANCHESTER

A real ale pub guide
to supping in the city and beyond



CAMPAIGN
FOR
REAL ALE

in association with



GMPTE

Bazens' Expansion

Pete Cash

Small pond, a special beer brewed for the Salford & Manchester Arts Collective, went out to certain pubs during March, including the Kings Arms, Salford, and Corbières in Manchester centre. It was based on Flatbac at 4.2% but with a less complex hop mixture.

Expansion of the Knoll Street plant continues. The first of the two smaller fermenters was 'stretched' - a technical term for an increase in height - from 5 to 11 barrels, giving 11, 11, 5. David Facer took the other 11-barrel fermenter with him when he moved to Wales to establish the Flint Mountain Brewery. Then the last one will be expanded to give 11, 11, 11. A mechanical mash mixer is also to be installed, to make the mixing of grain and hot liquor for the larger brews less strenuous.

All this is needed not only to keep up with present demand but to make the Gold winning **Knoll Street Porter** an all-year-round brew. There was a surge in orders for this after the Winter Ales Festival. Interest in the bottled version is strong, too. The *Here to Please You* off-licences in Westhoughton are among the outlets now taking it.

Contributors to this issue: Neil Worthington, Mike Kerr, Dave Hallows, Roy Bullock, Pete Cash, Brian Gleave, Dave White, Alan Gall, Stewart Revell, Ken Birch

Photos: Andy Jenkinson

Stamford Arms

Mike Kerr

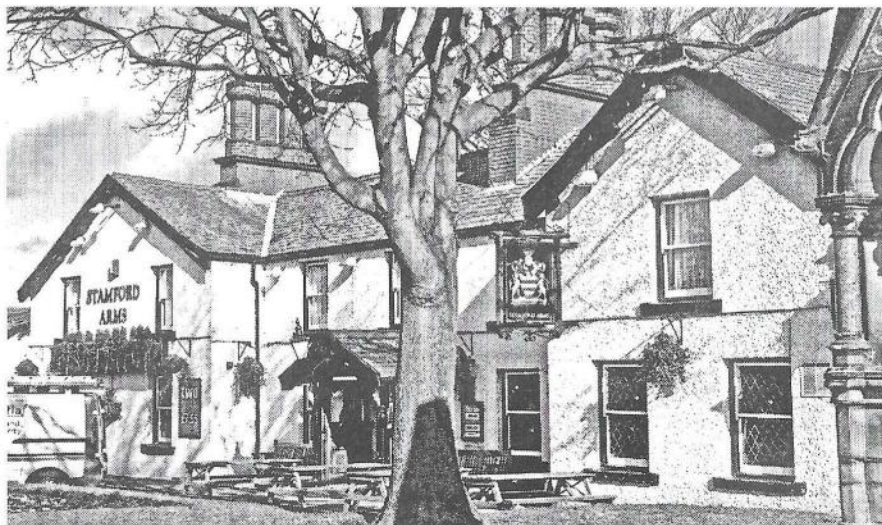
The Stamford Arms stands on the high ground of Bowdon, across from St Mary's church. A building has existed on the site since 1720 and the original property, more than likely a farmhouse, had an alehouse licence in the early 1800s. It takes its name from the Stamford family of Dunham Hall and one can imagine the Earl on a Sunday morning, riding in his coach down Green Walk to the church before crossing the road for a pint.

Until some thirty years ago the pub had a separate vault, snug and gentlemen's room (which was entered by invitation only). In today's more egalitarian times the rooms have been opened out to create spacious drinking areas, accompanied by all day food if required. The traditional atmosphere, enhanced by the low ceilings and original windows, has been retained.

Outside, the Stamford presents itself as an attractive, well-grounded building. It has a claim to fame with its twelve unusual brick chimneys, known locally as the twelve apostles.

Head barman John has worked at the Stamford for thirty-three years and says since the pub, once a Boddingtons house, took on its range of five regular, plus guest, handpulled cask ales, his job has become more interesting. He took me down to the brick-lined chamber cellars and showed me the stillages and pipes, all in immaculate condition. Certainly the pint of Wychwood Dirty Tackle, guest of the moment, was on top form and slipped down a treat.

The Stamford has made great efforts to promote cask ales and they are finding increasing favour amongst regulars and visitors, young and old. To lure them in, a chalkboard outside lists the beers of the day with their strengths.



Saving the Church Inn

Stewart Revell

Two years ago Bury Council made it known that they wanted to demolish the Church Inn on Bury New Road at Whitefield to make room for road widening and a supermarket development. Holts Brewery don't want to lose the pub and they appointed Paul Butler Associates to coordinate opposition to compulsory purchase by the Council.



English Heritage were contacted and two of their inspectors recommended the pub for listed building status. Now the Department of Culture, Media and Sport is preparing a report for the Secretary of State on whether the pub should be listed or not. As it had the backing of English Heritage, it was thought that the listing would go through, but there has been a delay which could be connected with Bury Council's plans for the site, although technically this is a separate question.

Other bodies, including CAMRA, have been approached to give their support to the campaign to save the Church Inn. For further information contact Paul Butler on 0161 835 3530. email: paul@urbanistics.co.uk

Boggart Bulletin

In a quiet month, there has been just one new addition from the Green Boggart at the Moston micro. Padfoot Premium (4.9%) is a golden bitter. A regular pale bitter, Standard Pioneer, has recently had rave reviews.

The Piccadilly

Dave Hallows

The former Goose on Piccadilly has been refurbished and reopened as a real ale outlet. The pub sold the real stuff some years ago, before going decidedly downmarket. Now, still owned by Mitchell & Butler's, it has a bright and breezy interior and up to three real ales. Boddies bitter is a regular and there are usually two guests.



On my last visit Hook Norton Old Hookey and Greene King Old Speckled Hen were available. There are plans for Phoenix, Moorhouses and Taylors beers and the management promise to take on customer recommendations. So I gave them a few myself. Let's hope the real stuff stays longer this time around.

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.

Wigan and District

Dave White

Wigan town centre gained a real ale outlet recently when **Berkeley Square** on the corner of Wallgate and King Street reopened simply as the Berkeley. (Older readers may remember this particular watering-hole as the **Minorca**; its Tartan Room was seen as the epitome of sophistication back in the 1970s.)

Today, however, the Berkeley offers four real ales: Theakstons mild and Old Peculier, Marstons Pedigree and Fullers London Pride were on when I called in. The pub seems to be popular with drinkers of all ages, so get in there.



The **Engineers Arms**, Belle Green Lane, Higher Ince, has reopened. This came as something of a surprise to your roving reporter, as the inn had been delicensed about five years ago. Less surprising, however, is the fact that the beer's still keg.

Finally, the **Stocks Tavern** on Alder Lane, Parbold, appears to be closed again.

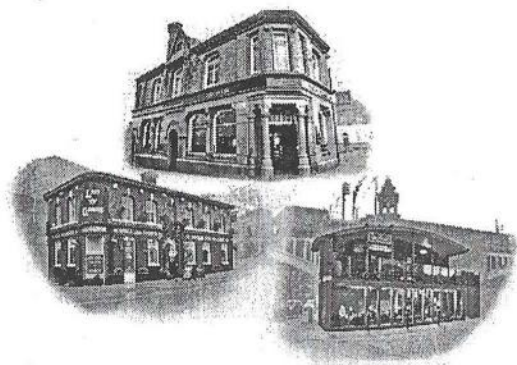
Open again

The Cathedral Arches, the pub/restaurant beneath the old Exchange Station Approach in Manchester, is open again with a new name, the Cocoa Rooms. No news on the beer front.

BEER, CAMRA, ACTION!

MANCHESTER

A real ale pub guide
to supping in the city and beyond



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£4.95 OUT NOW

Details email: manpubs2006@aol.com

Regal Moon

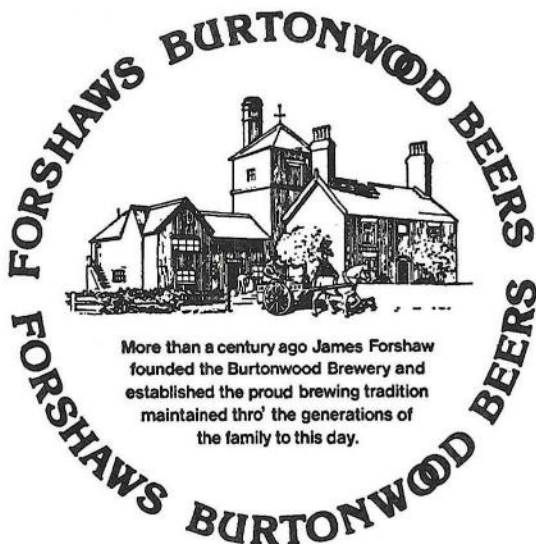
Dave Hallows

Wetherspoons pubs are not to everyone's liking, despite the company's policy of no music or TV, but on a recommendation from 'More Beer' magazine, I ventured into the Regal Moon in Rochdale. The former cinema is massive within, and very regal. I got good service from a bar staff that actually wanted to be there and the Dark Star Espresso stout was excellent and a snip at £1.60. Also on were Moorhouses Lunar Special, Gordie Pride and Pendle Witches Brew, plus Three Bs Doff Cocker.

Bye Bye Burtonwood?

The Burtonwood brand seems to be on its way out. Owners Wolverhampton & Dudley have switched production of the beers from Burtonwood, where they were down to less than 20% of the brewery's output, to Wolverhampton.

The Burtonwood brewery is now mainly engaged in producing beers in the ScotCo range - Websters Yorkshire Bitter, Green Label, Theakstons mild and the like.



Ken's Walks '06

Ken Birch

For this year I am arranging a series of pub walks that will be a bit more organised. (Well, as organised as I can get.) The main aim, as always, is to work up a good thirst and I am hoping to get some help with surveying the walks for a series of leaflets, supported by Marketing Manchester.

The first walk was on 22nd March - the Alleys and Ginnels Crawl in Manchester. The next is on Saturday 29th April and covers Stretford, Urmston and Flixton. Meet at Stretford Rail/Metro at 10.30am. A full day and an unusually rural landscape are promised.

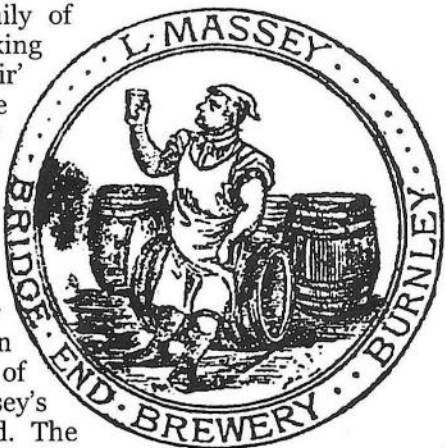
Junction

The Junction Inn at Hendham Vale has recently been selling Holts Sixx on handpump. The draught form of this undervalued strong brew is 5%; the bottled version (*WD last month*) is still 6%.

Massey's Burnley Brewery

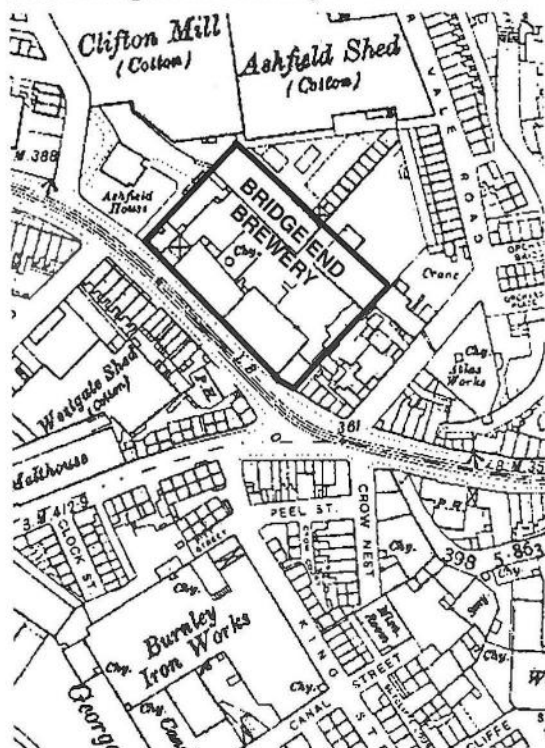
Alan Gall

The duty of a parent to name a baby should not be taken lightly. Mr Child, for example, must have been thinking of future prosperity when his son was christened Baron De Roths in about 1888. But the Palmer family of Brentford might have been taking things a little too far with 'Lord Sir' for their offspring. Surprisingly, the first name 'Lord' is not totally uncommon - over a thousand examples exist - and this was given to a number of males in the Massey family of Burnley.



The Bridge End Brewery at Burnley is reputed to have been founded in 1750. It operated under the name of Lord Massey until 1889, when Massey's Burnley Brewery Ltd was formed. The Massey family also dabbled in the cotton trade and owned the Victoria Mill, Trafalgar Street.

Trade was poor for Masseys from about 1908. The *Investor's Guardian* of



December 9, 1922, reported that the Chairman had sent a circular to shareholders warning that if matters did not improve, there would be a drastic impact on dividends. He also advised that Matthew Brown & Co Ltd of Preston had put in a bid, by cash or an exchange of shares, an offer that he personally recommended. It would appear that this didn't happen.

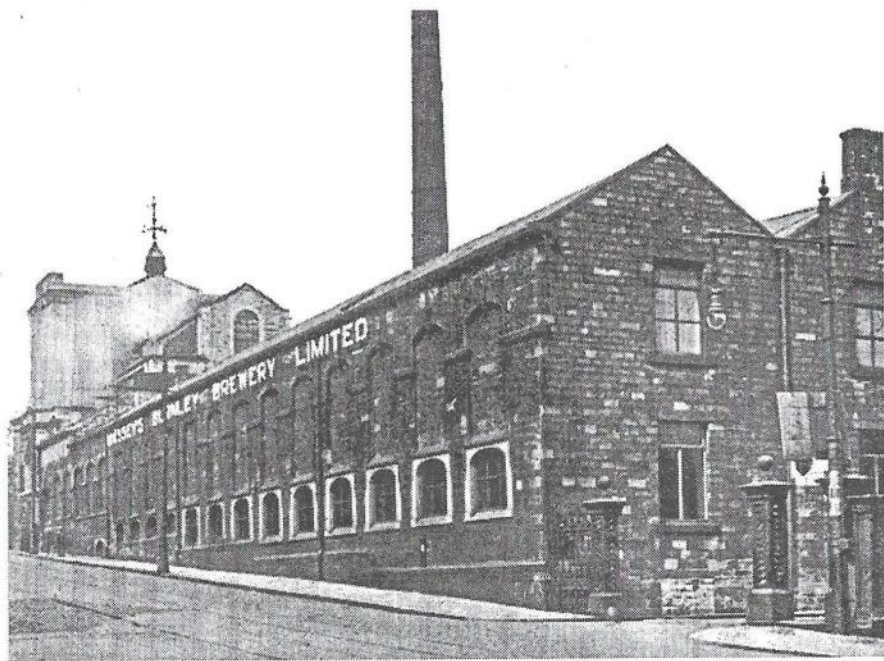
The problem was a loss of sales owing to pub closures under the Compensation Act and one way of getting out of the doldrums was to take over the local competition, if finance

could be raised. In 1925 Massey's acquired William Astley of Nelson, followed by J Grimshaw Ltd during 1928 and then John Kenyon Ltd of Cloughfold later that year.

The Astley family were looking to relinquish active management of their brewery and decided that flotation of the business under the umbrella of a larger company might be the answer. In 1921 Astleys had their estate valued at £293,720; £40,000 for the Nelson Brewery and the balance for 50 pubs and miscellaneous properties, totalling 75 separate lots in all. Matthew Brown was approached about the flotation but the negotiations ran into difficulties. When William Astley died, his executors sold the business to Masseys.

Apart from the Burnley Clubs Brewery, J Grimshaw Ltd was Massey's last competitor in Burnley. J Pletts & Sons Ltd of the Borough Brewery, Stanley Street, had appointed a liquidator in 1923 and Grimshaws had already absorbed G D L Fernandes' Old Brewery on Bridge Street in 1918. The purchase of Grimshaws, financed by the issue of shares, gave Masseys about 120 houses. Many were in Burnley itself and by 1939 the company had over 150 pubs and off-licences in the town.

John Kenyon Ltd operated from the Rossendale Brewery on Bacup Road, near to the Rossendale Union Gas Works. The company's major acquisition was the Edenfield Brewery Co Ltd, bought during the First World War. This substantially increased Kenyon's pub estate so that Masseys inherited another 78 outlets.



In 1904 the Mayor of Burnley received a very unusual letter from Edward Stocks Massey JP. The brewery had made a considerable profit for the owners over the preceding years and now Edward was prepared to see most of his fortune, estimated at over £125,000 after death duties, go to the town of Burnley. There was a catch. If the police or magistrates should close any of Massey's pubs in the borough of Burnley, then the full value of the property would be deducted from the town's inheritance. The letter made pointed reference to the recent refusal of a licence for the Wheat Sheaf Inn: 'This loss might have been avoided if the frequenters of the house, who were inhabitants of Burnley, had been more careful as to their conduct.'

The period over which this clause was to operate extended from the date of the will to the time of death. As it turned out, the will in force on 27th December 1909, when Edward Stocks Massey died following a stroke (aged 60), had only been drawn up and signed 10 months before. The eleven-page document revealed that the University of Manchester was to receive a gift of £6,800 plus any additional amount forfeited from Burnley's share by the closure of pubs. Eventually, the university received £10,386. The donation of the money helped to fund a new professorship called the Edward Stocks Massey chair of Electrotechnics, with Robert Beattie as the first holder. The title ceased with the death of F C (Freddie) Williams, famous for his involvement with the world's first stored-program computer at Manchester.

Masseys introduced an Owl trademark in 1937. This featured on beer labels, although the exact style varied in detail. The bottled beers included Massey's 6d Special Mild Ale, Prize Stout, King's Ale, Golden Bitter Beer and Pale Ale. The brewery also successfully entered their products in numerous competitions.

Massey's Burnley Brewery was taken over by Charrington United Breweries Ltd in 1966 and came under Charrington Lancashire Breweries

The real, good, old-fashioned
Malt and Hops Beer that our
Grandfathers thrived on.

The kind we read about, but
seldom get nowadays.

MASSEY'S

Beers and Stouts

Prizewinners in every class.

Always ask for

MASSEY'S

And be sure you get it.

MASSEY'S
BURNLEY BREWERY, LTD.

Ltd. The Birmingham brewers, Mitchells & Butlers Ltd merged with Bass, Ratcliff & Gretton Ltd in 1961 to form Bass, Mitchells & Butlers, which then combined with Charrington United Breweries in 1967 to become Bass Charrington Ltd.

Edward Stocks Massey had married Eleanor Harrison in 1887 and taken up residence at Bamford Hall, near Rochdale. He may have sent his butler out for a jug of Massey's ale at the Grapes Inn, 69 Bamford Road, Bamford. This pub came under Bass but is now a Robinsons outlet.



The Bridge End Brewery stood near to the junction of Active Way (A679) and Westgate, close to the River Calder. Numbers 33 and 31 Westgate now mark the site. Edward's legacy lives on and two students from Burnley College have recently been awarded a Stocks Massey bequest of £3,000 each, to subsidise their university education.



Thanks to Alan Walker for information and illustrations.

On the Wagon

Len Tenfast

For the Christian Church this is now the season of Lent, when it is customary to practise some degree of self-denial. In past years I have attempted to go for the required 40 days and 40 nights without chocolate (easy), or crisps (bit tricky), or any form of alcohol other than good, honest cask ale (just about do-able). This year I thought I'd go for the big one - complete abstention from all forms of liquor. And it's been a bit of an eye-opener. Because now I know what poor old Des, the Designated Driver, has to go through, every time he's down the pub watching his mates get merry and knowing he's got to drive them home.

As I write this, I'm into my third week of temporary temperance, and it's going really well. (I don't seem to have lost any weight though, so perhaps the beer belly is just due to lack of exercise.) But then I've never been one for drinking much at home. So if I don't go down the pub, I don't much feel the need to drink.

The problems arise when I want to go out and socialise with friends and family, or indeed to attend CAMRA meetings. It's not that I can't refuse a drink, tempting though a cask of Old Tom or a hogshhead of Holt's mild undoubtedly are. It's just that you can't really sit around without any kind of drink, and the soft drinks on offer are so very limited. Orange squash. Fizzy water. Sugary pseudo fruit juices. 'Rola Cola'™. Or any combination of those. That's about your lot in most pubs. Perhaps a trendy style of coffee, but only if the kitchen's still open. And pint for pint, you pay more than you do for beer, however much duty the Chancellor's slapped on booze.

But here are a few tips. Tomato juice is a nice slow drink, surprisingly filling, and it can be spiced up with Worcester sauce. Appletise is a 'grown-up' fizzy drink - just apple juice and carbon dioxide for fizz - no added sugar. The Hillary Step offers a pleasant variation made with cranberry juice - and is also the only pub I know where the non-alcoholic drinks are displayed together and clearly labelled as such. And some pubs have the fabulous Fentiman's 'Botanically Brewed Beverages'. These are classic fizzy drinks, like old-fashioned ginger beer (not to be confused with the stuff that pollutes a good whisky).



Can I last out until Easter Day? I don't know. I've got an old drinking chum, now exiled from Manchester, coming to visit me soon. And he'll want to spend hours crawling round the Northern Quarter, imbibing copiously at every step. I just can't hold out against that level of temptation.

I know! We'll get Dave White to take us round the finest pubs that Wigan has to offer. That'll keep us sober!

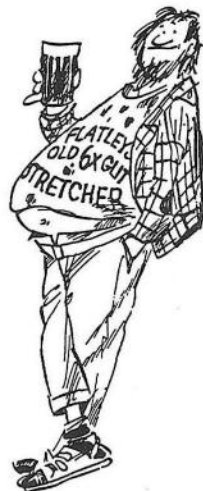
A Bevy of Beers at Bury FC

Staggerin' Man

Over 40 real ales, ciders, perries and international beers made sporting appearances at the annual festival in the social club at Gigg Lane. I first tried Bowley Bitter from Great Harwood's micro, Red Rose. Billed as a darkish, very 'Northern' bitter, it proved to be nice and bitter with a roasted malt flavour.

On a recommendation, I had Pictish Alchemist Ale from Rochdale, an outstanding pale and hoppy beer. Memorable was Wold Top's Mars Magic, which turned out to be like an alcoholic Mars Bar and just right to drive out the winter chill. Interestingly, the Bay Horse in Clayton Bridge had sponsored Wood's of Shropshire Lad and I don't think the pub serves a real ale. One hopes it does now.

Bury were playing Shrewsbury away on the day and the chairman of Shrewsbury sponsored a beer and invited the visiting supporters to a free buffet in the Players' Lounge, before getting on



FB Forever Bury **FB** Beer Festival 2006



24th (7-11pm) · 25th (midday-11pm) · 26th (midday-11pm) Feb 2006

Being held at Bury FC Social Club, Gigg Lane

"Come and be Merry in aid of Forever Bury"

PANNONE
PARTNERS
NOV 12 2005

Admission (inc Prog and Glass Hire):

Adults £3

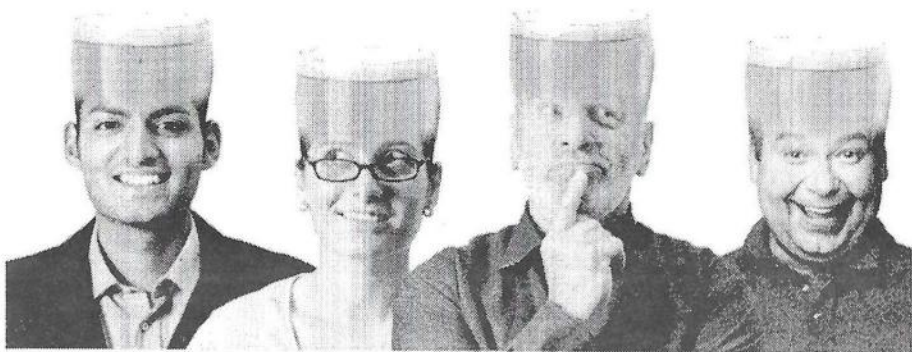
CAMRA/Concessions £2

the coach to visit the beer festival. As there was a clash of dates, FC United of Manchester had to move their game from Gigg Lane to Altrincham - beer has to come first sometimes.

Former Bury player David Nugent sponsored Boggart's Sun Dial, renamed 'Super Nooge' for the festival. Chris Lucketti (the club's last £1m departure) sponsored Bushy's Lucky 5 from Isle of Man. Both players had been over the day before to try out the beers.

For festival organiser and chairman of Forever Bury, Dave Giffard, the event is a labour of love. Proceeds go to improving facilities for disabled fans at the ground.

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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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



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Doing the Card

Dave Hallows

A few months ago, the Crown & Kettle reopened on the corner of Great Ancoats Street and Oldham Road after being shut for some sixteen years. I went along to sample the card one day midweek.

Black Sheep Best Bitter (3.8%): A regular here and drinks like a session beer rather than a best bitter. An amber, moderately bittered fruity flavour with some fruit in the finish. Bitter lemon aroma and very good.

Dark Star Hophead (3.8%): A CAMRA beer festival favourite. Pale, with a green and flowery hop flavour that's mellow throughout, and a clean mouth feel. In superb form.

Hydes Boddingtons Bitter (4.1%): It's amazing that people still think that this beer 'has left Manchester'. It hasn't, but the keg form has. Now brewed by Hydes, but distributed by InBev, I found it in hazy and thin form. It should be straw-coloured, dry and moderately bittered.

Northern Brewing Footstomper (4.2%): Golden and quite sweet, spicy and biscuit malt flavour with a light hop finish. Fruity aroma and a surprising bitter, mellow in the mouth. Very good.

Cairngorm Howler (4.2%): A handsome red-brown fruit, quite sweet beer with a milky head. Light hop finish, thick body and light mouth feel. Hop fruit aroma and quite warming.

Titanic Engine Room (4.6%): Golden, dry, hoppy and fruity. Went down very well.



Rupert

Bunty thought it served them right. 'How would you like it if a couple of balaclava'd scrotes from Slutch or one of the less salubrious parts of Snoot Magna invaded your turf, came in your favourite hostelry and loosed off a fusillade of bullets at the assembled throng? I, for one, would be pretty annoyed.'

Fiona, for once, tried to be reasonable. 'Look, Bunty, you might have given them a good smacking for interrupting the Grotley football match and a pint of lager or, in your case, the world croquet finals and a gallon of foaming Drabs, but you wouldn't have been tooled up and you wouldn't have carried out summary executions outside and let the local hoodie scumbags dance on their heads.'

The recent events in Slumley had caused us all to reflect on past brouhahas involving Bunty down the Dockley Road. Although the odd tavern would have been burnt down, several limbs broken and a few terms of porridge served, no serious damage had occurred and a code of practice had been upheld. Now with cage fights taking place in Grotley, refereed by a convicted rapist, and minor incidents resulting in gangster-like executions, the whole thing has turned ugly.

No longer would Bunty be able to react to gargantuan stevedores who referred to yours truly as a mincing shirtlifter, or Fiona as a

gargoyle with piles or a bulldog licking piss off a thistle. He would not be able to ask them to desist and mend their ways with a crack round the head in case of non-compliance, lest he was sprayed with lead and met an untimely death. It was no matter that the hostelry in question was not frequented by lovers of foaming ale from the wickets. No. Do not ask for whom the bell tolls.

The evening finished in a bout of nostalgia for those days of yore when charas from Scouseley delivered their denizens to sing bawdy ballads in the inns of Dockley Road, mixing with hook-wielding stevedores, Norwegian matelots and retired bandy-legged whores. Pianos were screwed to the wall, tables to the floor and ashtrays to the tables. Chucking-out time was 10.30 and there were fights aplenty. But nobody was shot. What's going on today in Tony's new Britain?



Branch Diary

REGIONAL AGM

Sat 22nd April 12.30pm: Hare & Hounds, Shudehill. Stockport & South Manchester hosting

North Manchester

www.camra.org.uk/nmanchester

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)

Wed 12 April: Newton Heath. Train from Victoria at 8.07pm to Dean Lane. Or 82, 83 buses (8pm, 8.10 Piccadilly). Meet Railway (by Station) 8.15pm. Then Soap Box, Culcheth Lane, and Church, Droylsden Road at 9.30pm.

Wed 19 April 8pm: Branch Meeting, Hare & Hounds, Shudehill

Tues 25 April 3pm: What's Doing Collation, Queens Arms, Honey Street

Wed 26 April: Howard Town Brewery visit. Train at 6.17 to Glossop or meet at the Globe 6.55pm. Return trains at 9.39, 10.39. Names and money to Phil Booton - tel. 957 7148.

Wed 3 May 8pm: Social, Union Tavern, Liverpool Street, Salford

Sat May 6th: Mild Day Crawl. Start at Marble Arch, Rochdale Road, at noon. Finish at Crescent, Salford, early evening.

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 4 April 8.30pm: Branch Meeting, Hopwood Arms, Rochdale Rd, Middleton

Tues 11 April: Evening trip to Moorhouses Brewery. Details from branch contact

Contact: Peter Alexander 0161 655 4002 (h)

email: peter@peteralexander.plus.com

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

Thurs 6 April 8pm: Branch meeting at the Orange Tree, Altrincham.

Tues 11 April 8pm: Spring Pub of the Season Award to the Stamford Arms, Bowdon.

Thurs 20 April: A56 social. Meet 8pm at the Old Pelican, Washway Road, then on to the Railway at Broadheath by 9.15pm.

Thurs 4 May 8pm: Branch meeting at the Old Market Tavern, Altrincham.

Coming soon....

Thurs 25 May 8pm: A meeting with Paul Jeffries of Hydes at the Woodheys Club, Washway Road, Sale. Your chance to put questions to the Production Director!

Contact: John Ison 0161 962 7976

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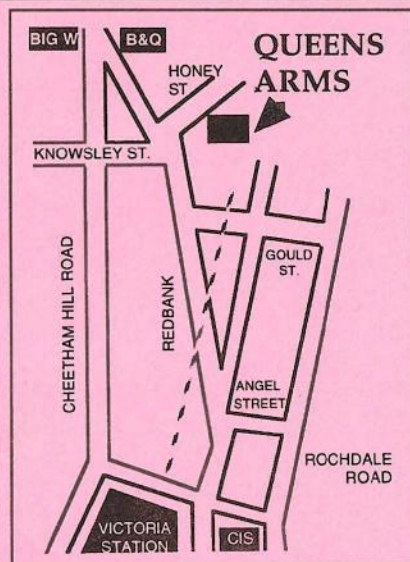
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