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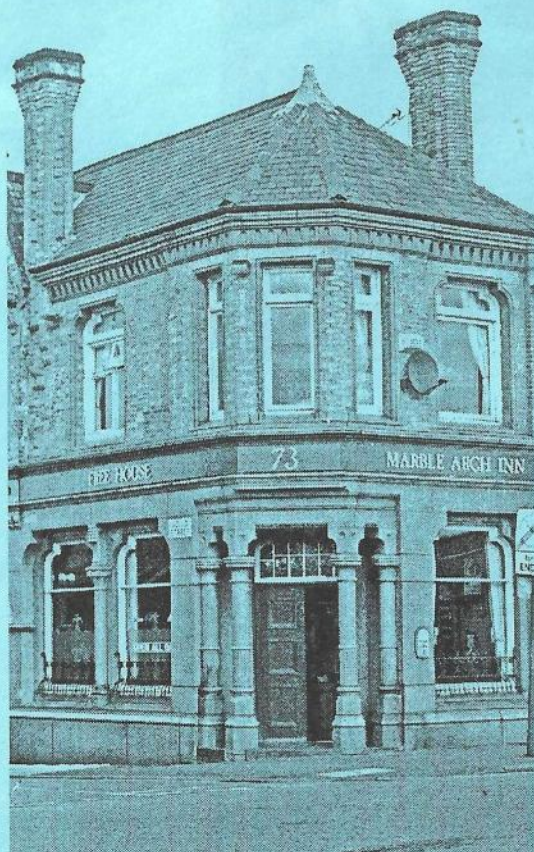
What's Doing

AUGUST 2006



The Manchester Beer Drinker's Monthly Magazine

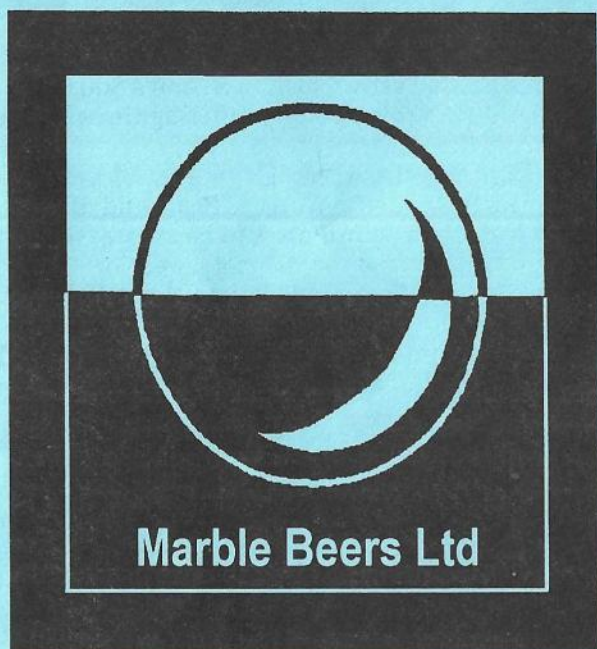
MARBLE ARCH FESTIVAL



During August there will be a Celtic Beer Festival at the Marble Arch featuring more than 40 guest beers, along with special events. The beers will come from the four corners of the British Isles plus Brittany in France. Brewery open nights are planned, with beer tastings, music festivals, quizzes and a Celtic party to round it all off on the last day.

Three special beers will be created in the 'Tawny Taster's Choice' range. Head brewer James Campbell revealed there will be Stronge Tawny (5.7%, medium colour and lots of hops); Campbell Tawny (4.5%, styled as an Irish red ale), and Driscoll Tawny (3.8%, a bitter and hoppy brew). No prizes for guessing where the names came from! The beer judged the best of these three will become a seasonal addition to the organic range.

The Marble Arch



The Beer Festival
1st - 31st
Aug 2006

The Marble Arch Inn, 73 Rochdale Road
Manchester 4
0161 832 5914

From the Marble Vaults

Steve Smith

With the departure of Phil Little to set up the Rosebridge Brewery at Ince, assistant brewers at the Marble are now Dominic Driscoll and Colin Stronge. Summer Marble (4.5%) has returned for the season, with a distinct change to the hop character since last year. Ginger Marble won beer of the festival at the Stockport Beer and Cider Festival at Edgeley Park in June.

The North West Fine Foods Festival held in St Ann's Square, Manchester, featured a stall from the Marble Brewery, offering three handpulled ales and bottled versions of their beers.

Two more events worth a mention are a 'Food and Beer for a Fiver' evening, hosted by Ken Birch. It promises to be an occasion infused with much revelry, drunkenness and occasional swearing. The other is a 'Belgian Scotch Ales Tasting' presented by the Belgian Belly in Chorlton.

For details and times of events, pick up a leaflet or contact the Marble Arch pub on Rochdale Road, Manchester.

Racecourse Winner

Oakwell brewery's Racecourse Hotel on Littleton Road, Lower Kersal, Salford, won the CAMRA/English Heritage Best Pub Refurbishment for 2005. The pub reopened a few years ago and is now back to its former glory, inside and out. It was built about 1930 by Salford brewers Groves & Whitnall in mock-Tudor style, with oak panelled walls, stone fireplaces and arched doorways.

There is good quality Oakwell Barnsley bitter and, at times, Old Tom mild, served in one large room with a massive central bar. There are two side rooms, one for diners and one with a bar which doubles as a games room.

One for the Tasters

Wild Rose (4%) from the new Wigan brewery, Rosebridge, has made its first appearance at the Trackside bar on the East Lancs Railway station in Bury.

Very much a session bitter, it was amber in colour, medium bittered and nicely hopped, as you'd expect from Phil Little, the former under brewer at the Marble Brewery in Manchester. There was a slight 'hop haze' to the beer, but that was nothing to worry about, as it was served semi-chilled, owing to the hot weather, making it cool and refreshing. The beer was creamy headed with a good thick body, and a fruity and well hopped finish and aroma.

Grey Man

Brian Gleave

Things are looking up in Daisy Hill. The **Grey Man** on Hindley Road is under new ownership and Deuchars IPA has replaced Tetley as the regular cask beer, with Black Sheep Bitter appearing as an occasional guest. The pub opens from 4.00pm until 12.00pm weekdays and 12.00 until 12.00 Sat/Sun. Karaoke occurs Friday and Sunday from 9.00pm, when the pub is very busy.

All pubs in Daisy Hill sell real ale, with the **Rose Hill Tavern (Bug)** on Holts Mild and Bitter and the **Daisy Hill (Blue Lion)** selling Thwaites Lancaster Bomber. The former Three Crowns is now an Italian restaurant, which appears to have more customers than when it was a pub. Just outside Daisy Hill, the **Alexandra** on the Hindley Green border has a regular guest beer and the **Bridge** at Hartcommon stocks Summer Lightning, plus a Coachhouse beer.



Beer House draughts

There are new additions for fans of continental draught beers at the Beer House on Angel Street, Manchester. German Warsteiner lager has been joined by Konig Ludwig wheat beer and Konig Ludwig Dunkel dark lager. Plans are afoot for draught Ventlins and Liefmans Cherry fruit beer.

Regeneration game

Bolton Council have announced a lottery-funded makeover for the Little Bolton district. One of the areas earmarked for improvement is bounded by Folds Road, St Peters Way, the River Croal and Manor Street and includes the **Dog & Partridge** pub at the bottom of Manor Street. The Council say they would like to see 'buildings of local distinctiveness' retained and blended in with the redevelopment, and there are 'opportunities for heritage-led regeneration.'

The Dog & Partridge is certainly distinctive and as one of the oldest surviving pub buildings in Bolton, it ought to be preserved. On the other hand, there's lots of money to be made in building blocks of flats and car parks, so what will the developers do?



Little Bollington

The **Stamford Arms** on the A56 Lymm Road has reopened after an extensive refurbishment and the new owners have given it a new name, the **Bar Home**. It appears to be like a cocktail bar aimed at the Cheshire Set and opens late. Taylors Landlord and Wells Bombardier at £1.40 per half pint were on sale.

The **Swan with Two Nicks** on Park Lane has three guest beers for the summer, normally from microbreweries, but these will reduce to one out of season. In addition, Wells Bombardier, Taylors Landlord and Swan with Two Nicks (brewed by Coachhouse) are sold.

Wigan and district

Dave White

The road from Wigan Pier to Ashton-in-Makerfield is a barren one indeed. There are several pubs either on or just off this stretch of the A49, but they all sell gassy gunge till one gets to the **Bath Spring Hotel** at Bryn (Tetley bitter). Or at least, that was the case until recently. The **Bulls Head** on Warrington Road, Marus Bridge, has reopened, and it's awash with amber nectar. The inn has an ever-changing range of ales (I had Bank Top mild there the other week) and the landlord hopes to reintroduce the pub menu soon. Wigan CAMRA is to hold its annual barbecue there on Sunday 20th August in the afternoon.

The **Jarvis Bar**, Main Street, Billinge, has also reopened its doors. Inevitably with this watering hole, another change of name was deemed necessary, this time to the **Billinge Arms**. The pub is a free house, but serves only keg beer. Still, the **Foresters Arms** is but a stone's throw away.

Another name change at the **Priory Wood** on Orrell Road, Orrell, but this time the hotel is known as the **Mount** once again. (I never could get used to that other name). This must have been one of the last acquisitions of Hardy & Hanson and the old place has been very pleasantly refurbished. Cask ales on offer were H & H bitter, Unity and Olde Trip. How long, one wonders, before they are replaced by Greene King IPA, Abbot and ersatz Ruddles?

On the minus side, the **Prince of Wales**, Market Street, Hindley, is closed and boarded up. Thwaites put the pub back on the market some time ago: that's three pubs in the town centre that have gone belly-up in the last twelve months. Elsewhere, the **Sandbrook**, Sefton Road, Tontine, is also closed, boarded up and for sale, and the **Crofters Arms**



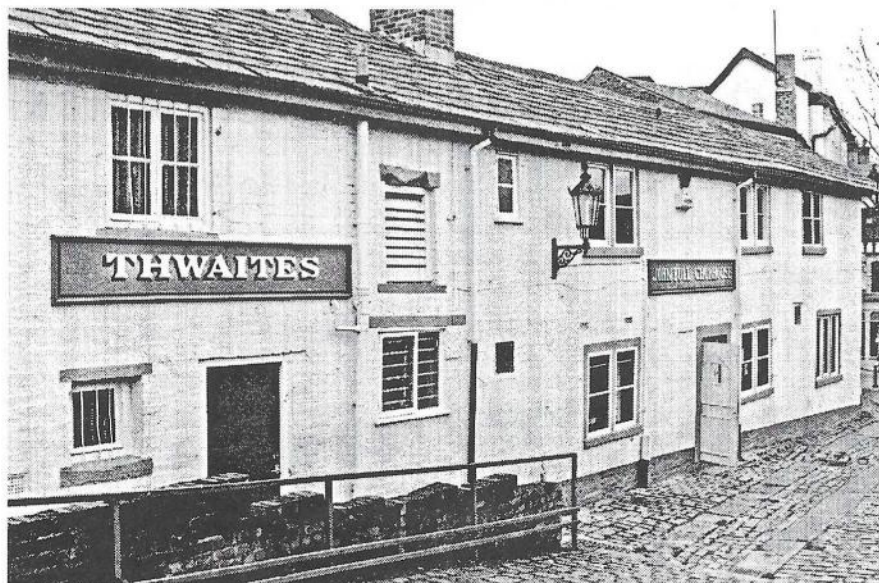
on Hallgate in Wigan is up for sale and appears to be closed. Meanwhile, the **Bridgewater** on Scot Lane, Marsh Green, looked set to reopen as the Phoenix Chinese Restaurant at the time of writing.

The **Wheatsheaf** on Miles Lane, Appley Bridge, has reopened, but has been stripped of pretty much everything that made it such a good pub as it awaits refurbishment. Real ale survives in the form of Tetley bitter. On the other hand, the **Stocks Tavern**, Alder Lane, Parbold, reopened recently, looking exactly the same as it did before. Handpulled Tetley bitter and Greene King IPA are to be had here.

In the article 'Real Ale in Wigan' (WD May 05) I bewailed the fact that Manchester family brewers didn't seem interested in the town. Since then, however, Robinsons have bought their first pub in the branch area, even if it is in remote, rural Dalton. The **Prince William**, formerly a Burtonwood/Wolves house, now serves Robbies Unicorn and Hartleys XB. Further down Beacon Lane, the **Fox & Hounds** (Jennings/Wolves) is once again the **Beacon Inn**.

Things are looking up in the centre of Wigan as well, as the **John Bull Chophouse** on Cooper's Row now sells real Thwaites for the first time in yonks. Cask ales are Original, Thoroughbred and Lancaster Bomber.

Finally, but by no means fleetingly, the **Crown Hotel**, Platt Lane, Worthington, is the new Wigan CAMRA Pub of the Year. It's a remarkable turnaround for a pub which looked set to be converted into apartments only a couple of years ago. The free house often has beers on from local breweries Mayflower and Rose Bridge, and there's usually a cask mild on the bar as well. The cuisine is fingerlickin' good, too. Congratulations go to mine hosts Daniel and Tracy Prince and all who work at the Crown.



Holts Corner

Stewart Revell

On Saturday 15 July, Holts seasonal **Golden Boot** was reduced to £1.25 a pint to shift the remaining stock. It has now been replaced by a new seasonal beer, the 4% **Humdinger**.

The re-launch of **Sixex** is imminent and there will be a small amount of draught Sixex available. Details of the event will be given on the North Manchester website www.camra.org/nmanchester

After hearing very good reports of the Sunday lunch they do there, I recently revisited the **Brooklyn Hotel** on Green Lane, just a mile or so outside Bolton Town Centre.

The last time I was at the Brooklyn was about ten years ago, when Holts had taken over running it from Greenalls.

The Brooklyn is set in its own grounds, not unlike the **Woodthorpe** at Prestwich, and it was



originally a private house. It was converted into a pub in the 1920s by Bolton brewers Magee Marshall and later fell into Greenalls' hands.

Sunday lunch is provided for all members of the family and there is a play area outside for the kids. On the beer front, I had the Holts bitter (£1.50), followed by a pint of Golden Boot at £1.55.

The subject of Holts providing support or donations for the Christie Hospital often crops up in conversation. In the early 1900s Sir Edward Holt helped to set up the Holt Radium Institute, which joined with the hospital in the 1930s.

There is an excellent book on the subject by Brian W Fox, available for a fiver or more from the Appeals Office, The Christie Hospital NHS Trust, Wilmslow Road, Withington, Manchester, M20 4BX.

stewart@revell62.freemove.co.uk

Good Beer Guide Award

The Hare & Hounds on Shudehill, Manchester, opposite the Transport Interchange, has landed an award for being in the Good Beer Guide for 12 consecutive years.

The award will be presented to publican Maxine Doyle at CAMRA North Manchester's branch meeting on Wednesday 16th August. It's bound to be lively, as on the night there is the usual sing-along around the piano. All are welcome to show their appreciation for the pub and to sup some pints of Holts and Tetley bitter.

Hot stuff in the Font

This summer's heatwave resulted in a serious problem at the Font Bar on New Wakefield Street in Manchester. The cellar cooling system packed in and for a week in June the cellar temperature was a steady 30 degrees. The lager had its own cooling system, but the real ale was too warm to serve. Happily, all was soon mended and the microbrewery ales returned.



Boggart Bulletin

Dave Hallows

There's lots to catch up with from Boggart Hole Clough. A world cup special has been out called Pickles (4%). It's a session bitter, so named after the mutt which found the Jules Rimet trophy under a privet back in 1966. Also out is Pale at 6% - a light golden strong ale. For the first time the Green Boggart has brewed a 'specialty beer', Boggart Ginger (4.5%). Pale golden with a hint of ginger. New this month is Mancunian Way (4.3%), a very pale, hoppy beer.

Bazens' news

The latest beer in the 'film title' series is **Styriana**, using Styrian hops, and as usual it is a pale 4% bitter.

The bottling plant is now fully operational but potential customers are advised that several weeks' notice is required, not least to allow proper bottle conditioning at the brewery before the beer is released.

Nicely Brewing Storm

Dave Hallows

Last month members of North Manchester CAMRA visited the Macclesfield micro, Storm Brewing Company. This was set up in an old boiler room in 1998 by Hugh Thompson and Dave Stubbings. In 2001 they moved to the Waterside, which until the 1930s was a pub called the Mechanics Arms.

The visitor enters a 'reception room', with a massive fireplace and a bar, serving cellar cool Bosley Cloud and Twister. The room contains some Chesterfields on which to slouch and view the various decorations. A ladder that goes nowhere and bar billiards table complete the effect.

Brewing operations are in two rooms and about 150 outlets are supplied. The regular beers are Bosley Cloud, Ale Force, Windgather, Silk of Amnesia and Summer Breeze. A real ale in a bottle called Bekkembrau was brewed for the World Cup and was such a success that it is going to be brewed again as Pale Gale Ale or PGA (4.4%), using German hops.



Local Works

Local Works - the campaign for the Sustainable Communities Bill - is holding a public meeting in Bolton in October. Local MP and Secretary for Communities and Local Government, Ruth Kelly, will be speaking.

CAMRA is one of the national supporters of Local Works. If made law, the Bill will help promote local independent pubs and beers. The campaign is going very well. The Bill has the support of over half the House of Commons and there are also 15,000 individual supporters. To sign up (for free) and for more information visit the Local Works website: www.localworks.org

Pendlebury

Cask ale has returned to the **Windmill**, on the corner of Bolton Road and Station Road, after an absence of eighteen years. Sam Smiths Old Brewery Bitter, at £1.25 a pint, appears to be selling well.



Further down Bolton Road, alterations at the **Newmarket** have included the removal of part of the wall between the lounge and the games room. A small structure has been set up in the beer garden to accommodate smokers when the law changes next year.

Smooth Runnin' Stockport

Staggerin Man

Record crowds of 4,800 at this year's Stockport Beer & Cider Festival were treated to no fewer than 115 different cask ales with 60 ciders and perries. Attendance at the Friday night session beat all previous records. Beer quality was top-notch (owing to the 'gargantuan pantry' conditions on the concourse), as was the organisation. From set-up to set down, the festival ran smoothly; all the stalls were busy and the beers lasted until the Saturday night.

The festival was held at the Cheadle End at Edgeley Park, home of Stockport County and Sale Sharks, and there was a seat for everyone in the stand, plus plenty of tables for diners in the restaurant (the Players' Lounge). Next door was the large 'Quiet Room', which doubled-up for live music. I can safely say that the festival has not looked back since leaving Stockport Town Hall three years ago. Its only loss is the mighty Wurlitzer organ that was popular with the more mature festival goer at the Town Hall. But the larger selection of quality beers and ciders more than makes up for it, and there's space at Edgeley for the festival to grow.

THE CRESCENT

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Moss Side Brewery (revisited)

Alan Gall

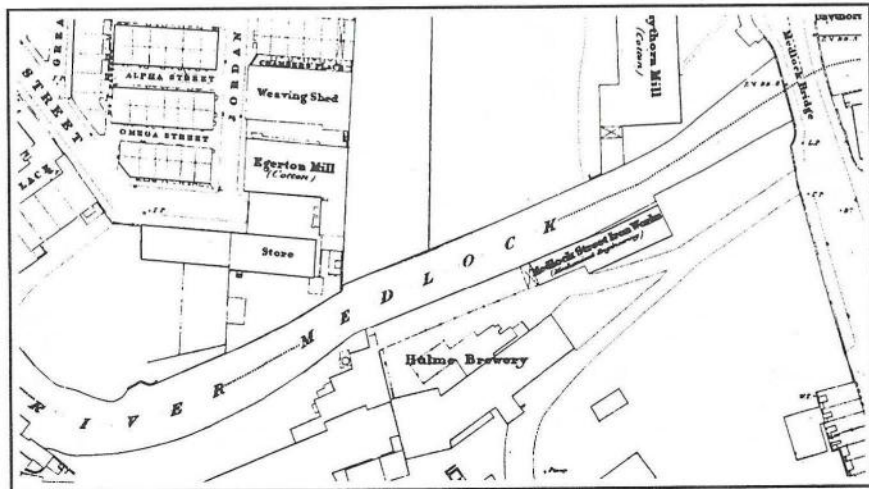
Part One

In common with many parts of Manchester, Moss Side progressed from a small, agricultural community to a township, before being incorporated into the city under the Manchester Corporation (General Powers) Act of 1904. Around the year 1800 the population stood at a mere 150, a far cry from the 27,000 people that crowded the area a hundred years later. One thing that hasn't changed in the last 130 years is the presence of a brewery on Denmark Road. It may look vastly different today, but under all that cladding sits a part of the original building.

Once a local landmark, the redbrick brewery tower has seen many changes during a multitude of ownerships. The list is long: William Brookes, John Henry Lees, E A Hamlyn, Lees Moss Side Brewery Co Ltd, Moss Side Brewery Co Ltd, the Palatine Bottling Co Ltd, Red Tower Lager Brewery Ltd, Royal Moss Side Brewery Ltd, Harp Lager Breweries (Northern) Ltd, Moss Side Brewery Ltd, Scottish Courage Brewing Ltd. Each transformation has a story to tell.

George Lloyd, a well-to-do magistrate living in Yorkshire, owned a sizable piece of land in Moss Side called Barley Croft. Roughly rectangular in shape, it stretched southwards from the banks of the Corn Brook some two hundred yards to Moss Lane, measuring just over eighty yards across at the widest point. Denmark Road had yet to be built. George Lloyd died on 12th March 1863 and five years later his son Edward sold the land to the Local Board of Health for £1,396. The Board, by an agreement dated 1st December 1873, then sold 1,800 square yards to the brewer William Brookes.

William Brookes was born in Cheetham about 1826. He worked as a traveller for a wine and spirit merchant before setting up in the same

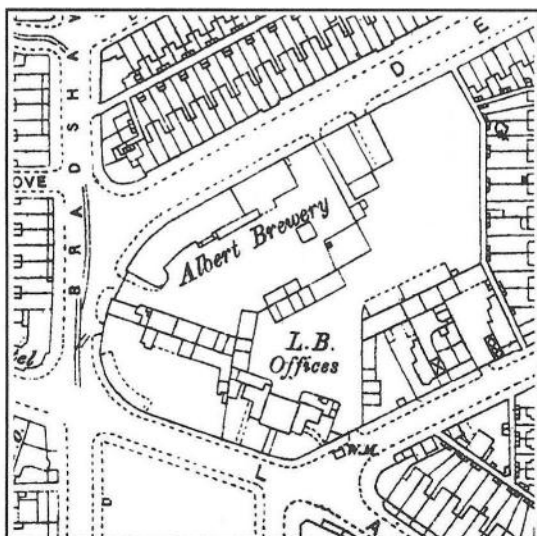


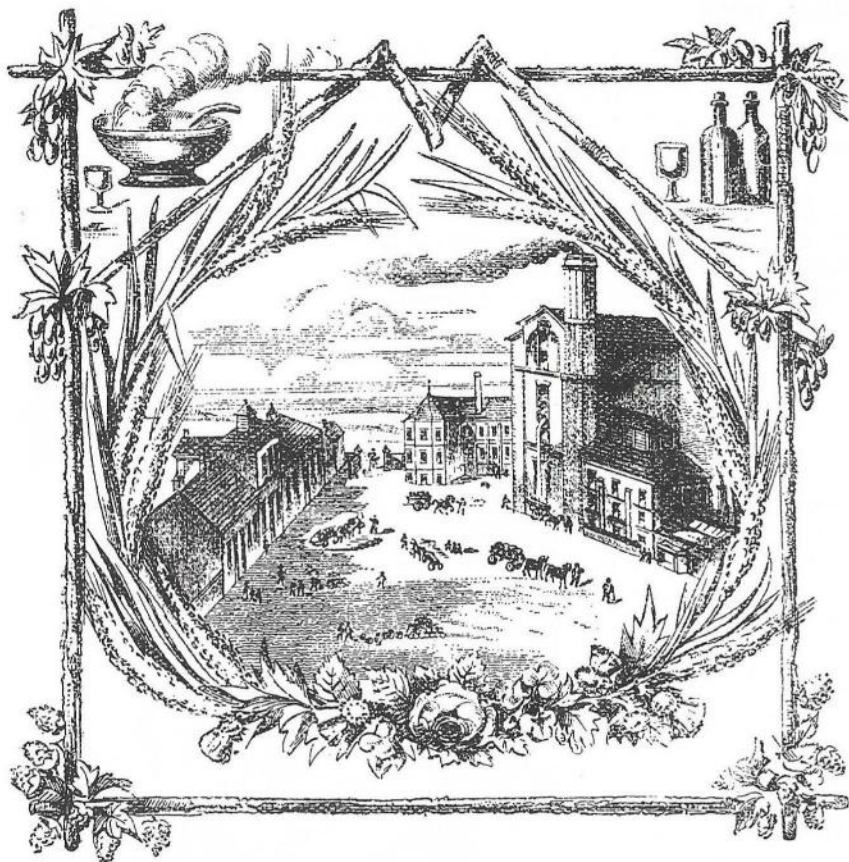
business, working from the Great Eclipse Vaults on Deansgate (formerly the Swan Inn) and the Salutation on Higher Chatham Street. Brewing followed, using the brewhouse attached to the Great Eclipse. By 1872, Brookes had moved his operation to the Hulme Brewery, established on the banks of the River Medlock at the beginning of the century. In the early 1850s this stood on City Road but prior to then the address was Medlock Street. City Road in the 1840s only existed as a short street until extensions built in the direction of Gaythorn brought it past the Hulme Brewery to join Medlock Street at the Medlock Bridge. The line of the road works cut across several existing streets and so necessitated the demolition of any buildings standing in the way. William Brookes remained at City Road until the new brewery at Moss Side had been completed in 1874/75. It was named the Albert Brewery in honour of Queen Victoria's husband.

William's son, George Ashton Brookes, played a significant part in running the brewery from at least 1877, as suggested by the fact that he registered a trademark for the Albert Brewery in his own name in January of that year. The 1881 census confirms that he was "Brewer's Manager", at the age of thirty. George's trademark actually shows an engraving of the brewery and this picture was reproduced 25 years later for an article in *The Century's Progress*. This publication provided an advertising forum for local businesses and naturally presented each enterprise in the best possible light.

According to the articles, all the breweries (14 in Manchester) produced the best beer in the locality from the purest of materials - in William Brookes' case '...the finest ales, which cannot be surpassed in the district for their brightness, purity and flavour.' The account does provide the information that the brewing plant was of twenty-quarter size, twenty skilled people were employed, and 'eight horses and luries are continually occupied in delivering orders.'

Albert Brewery produced the usual mild, bitter and stout in addition to running the wine and spirit trade that had been the foundation of the business. The brewery supplied local families directly, free houses and a small estate of both beerhouses and fully licensed pubs. William Brookes held a lease for





the Cross Keys on Brown Street, Salford. This pub, which once brewed its own beer, was pulled down in 1894 along with all the houses. Only the factory at the end of the street remained and further industrial premises were built on the cleared site. Brown Street ran from Chapel Street to the River Irwell. Now renamed Dearmans Place, it runs parallel to Quay Street, along the other side of Trinity Bridge House. The Kings Head at 111 Upper Medlock Street, Hulme, was an outlet for Wagstaff's Lion Brewery before coming under the control of the Albert Brewery. Another Brookes' pub in Hulme, the Shah Inn stood at 71 Hargreaves Street. Neither of these Hulme streets still exists.

Approximately 20 years after its foundation, the Albert Brewery entered a new phase following the death of William Brookes. The brewery was sold and resumed production under John Henry Lees, a brewer originally from Denton. The next twenty-odd years ended in bankruptcy for J H Lees. It was the first, but not the last time that the brewery came close to disaster, and survived.

Thanks to Alma Topen, Archivist at the University of Glasgow.

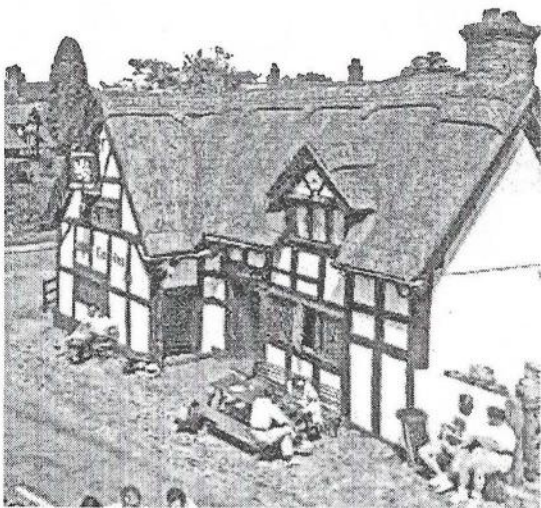
Beer Bypass

Neil Worthington

Ever been driving up the motorway and felt the need for refreshment but wanted to avoid the tragedy of the service station? I have found the way, via my trusty Good Beer Guides, past and present. These hidden treasures are all within five minutes of a motorway junction.

First, just off junction 16 of the M6 near Stoke, the **White Lion** at Barthomley is a real gem. A 500-year-old traditional black and white pub, it greets you with a roaring fire and stone-flagged floor. They had three real ales on for my visit, including Marstons Pedigree and Burton bitter.

This last was the ideal drivers' drink, at 3.8%, and very tasty. The food menu ranged from a hearty snack to a proper main meal, priced between £3 and £7 and all looked good. At only a quarter of a mile off the motorway, it is well worth a stop.



Next, I would recommend the **Lowther Arms**, Cumwinton, just off junction 42 on the M6 near Carlisle. This is a slightly more upmarket venue, with carpets on the floor, but again warm and welcoming.

They had on a great winter warmer, Jennings Redbreast, which although at 4.5% a little strong for the driver, is well worth a taste. Brewed with two classic English cone hops and natural coloured malt, it has a ruby colour and a smooth, full flavour for a warming winter glow. The food was a little more expensive, from £5 to £9, but good quality all the same.

My final offering is the **Somerton House Hotel**, Lockerbie, between junctions 17 and 18 of the M6. Although it does look very much a hotel from the outside, being a late Victorian mansion designed by the famous Scottish architect Alexander 'Greek' Thomson, the bar is comfortable and welcoming, revealing rare and intricate wall panelling, with fine fireplaces.

As one might expect, the Deuchars IPA from Caledonian was in excellent condition and quite suitable at 3.8%. Food ranged from snacks to main meals and we felt well fed and watered for £20 for two main meals, beers and tea.

Mild Crawl

Mild beer in cask form could be found in most pubs in Wigan a generation ago, but few pubs sell it today, particularly outside the town centre. On Saturday 6th May Dave and Susan White set out to find some of them...

Our first stop, and the closest to home, was the **Douglas Bank** on Woodhouse Lane. Springfield is a bit of a real ale wilderness nowadays, but of course Holts, God love 'em, serve traditional beer in all their pubs. I usually drink the dark stuff when I can find it but, to be honest, I've found Holts mild to be a bit hit-and-miss in recent years. Not so at the Douglas Bank, however, where it was fresher than the proverbial daisy.

From here we went through Martland Mill to the **Latham House Inn**, Latham Lane, an oasis in the keg desert of Kitt Green. This unspoilt two-roomed local is a particular favourite of ours and the quest for real mild was as good an excuse to visit it as any. Handpumped Tetley dark and bitter are available and the Latham is a rare Wigan outlet for Lees bitter.



We faced a bit of a trudge to Orrell after that, but a kind man with a dog pointed out a public footpath off Latham Lane that took us under the motorway and out near Orrell Post in next to no time. We arrived at the **Rose & Crown** on Church Street well ahead of schedule. The pub was closed for several weeks a while ago, but doesn't seem to have changed. It's a real 1970s throwback, with three separate rooms and a corridor between vault and lounge. The R & C sells Tetley mild and bitter and now offers a guest beer - Jennings Cumberland Ale when we called.



The last pub of the crawl beckoned, namely the **Old Dog** on Alma Hill, Upholland, which we walked through Tontine to reach. The inn is a regular entry in the *Good Beer Guide* and cask mild has proved to be such a success that it now has a permanent fixture on the bar. On this occasion the product came from Jennings of Cockermouth, with Sneek Lifter from the same brewery, Banks's bitter and another beer from George Wright also on sale.

We were pleased to find cask mild on fine form in all four pubs, proving that there is still a demand for the beer; so if there are any landlords in Wigan who happen to be reading this, why not give it a try?

Bold Beers at Boundary

Dave Hallows

Over 60 beers and a good selection of ciders and perries were had at the 12th beer festival at the Boundary in Guide Bridge. Interesting new breweries included College Green from Belfast and Heather Brewery with, no kidding, pink beer! There were 5 beers on handpump inside the pub from Ireland, including Hilden and Maguires (these proved to be the best).



Alas, as the weather was hot and the marquee even hotter, all the beers from the tent were warm, owing to the absence of a cooling system for them. The setting, however, was excellent - large beer gardens and verandas overlooking the canal - and there was good festival al fresco food (chicken curry and massive hot dogs), as well as a popular restaurant in a large conservatory.

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.

Supping in Strines

Hikin' Man

So far in this series I have described pubs near railway stations on the Sheffield to Manchester Hope Valley line for the towns of Hathersage, Bamford, Hope, Edale, Chinley and New Mills. The next station, going towards Manchester, is Strines. This has the distinction of lying just within the boundary where cheap or free rail travel applies if you are coming from the Manchester end.

It would be wrong to describe the featured pub as 'near' the station; it isn't even the nearest, being just beaten by a Robinsons pub. However, the **Sportsmans Arms**, 105 Strines Road, is well worth the walk, and if you are calling there after a hike before catching your train, then at least the last leg is downhill.

As well as Boddingtons and Cains bitters, there are about three ever-changing guest beers. The pub appears to have been extended at the side and rear and there is a magnificent view of the Goyt valley from the large picture window or from the terraced beer garden at the left side of the pub. There is a small vault on the right and a large lounge to the left and rear which was laid out for dining on our Saturday lunchtime visit. Indeed, it started to fill up with diners before we left. The floor is partly carpeted and partly exposed floor boards which have been rendered in a shiny black finish almost like piano lacquer. This style of floorboard is repeated in the vault. Allow a good twenty minutes to catch your train and check the timetable, as a few of the trains don't stop!



Treasure Hunt Cows are back

This year's Independents' Day Treasure Hunt - a cunning day-long trail of codes and clues through the streets of Manchester and their watering holes - proved a close thing, with not much separating the top three teams out of a field of ten. Reprobates assembled outside the Marble Arch as the clock struck 12 noon, then there was an orderly queue at the bar to sample the array of the amber nectars (or should we say 'tawny' when describing Marble brews?) Lots of us opted for new Wigan brewery Rosebridge, which had Log 35 on, and very promising it was too!

For a fee of £4, eight sheets of paperwork were given to each team, plus one sheet for the map of the city centre. The fee included food at the end, plus a chance to win the Treasure Hunt shield and beer tokens. Strategy and brains were needed to solve the clues to which pubs to visit, and in what order. Moreover, teams then had to work out which three clues related to which pubs. What with trying to identify an array of cunning photos, teams needed a good plan at the beginning to avoid getting penalty points back at the Marble Arch at the finish time of 8pm. One team actually gave up, stating the Treasure Hunt was too hard.

The course was set by last year's winners, the *Rat & Handbag Doms Team*. And what a motley crew they are! Penalty points were meted out to our team (the *We Don't Care* team), as we had not filled in our best copy of answers by the allotted time. The route covered the whole of the city centre and there was a further challenge as two pubs were packed with footie supporters watching the England/Portugal World Cup game on the box. One poor solitary barman was beside himself as team after Treasure Hunt team came in and out, to order rounds and poke about looking for clues.

The nine remaining teams filled the back room back at the Marble Arch, eagerly awaiting the judges' decision. Most had darn good suntans, as it was a lovely summer's day. 2004 winners *What's with these Cows, Anyway?*, re-named *Two Cows* as one of them failed to show up, were crowned the winners. The next Treasure Hunt is on the first Saturday in July 2007.

Another Bury Beer Festival

In less than a year since CAMRA's Bury Beer Festival, the East Lancs Railway FebFest, the Forever Bury beer festival, plus a mini festival at Bury FC, there's to be another beer festival before the next CAMRA beer festival in November.

Run by Bury Round Table, the event will be held at the Oddfellows Hall on Manchester Road on 29-30th September, with 30 beers planned. More information next month.

Part 37: Farmhouse Cider

In Part 36 I described how, in a gallon of **Court Pendu Plat** apple juice, (having started a spontaneous ferment without any added yeast in the spring of 2005) by the end of December the gravity had fallen only to 1.043 from an original 1.055, meaning that only 22% of the fermentable sugar had been converted to an alcohol content of 1.6%. That winter the cider had fallen clear but I decided to leave it at least one more summer and sure enough, when the warmer weather came it clouded up and started fermenting again. By the end of July 2006 it cleared again and the gravity was an exciting 0.997! This means that the alcohol is now about 7-9% and, I believe, it qualifies as a true Farmhouse style cider.

I decanted about seven clear pints into a clean demijohn, and put the residual wild yeast sediment into a clear glass 37cl wine bottle which is stored upright in the fridge; this should settle further and may be used for future fermentations. For the first time since 2003 there appear to be decent crops on my apple trees and it is tempting to attempt some more Farmhouse style. I need to know from the experts, CAMRA's 'Apple' committee, for example:

(a) Does a cider made from apples gathered in one year, but using yeast from the same tree obtained in an earlier year, still qualify as 'Farmhouse'?

(b) If so, can the definition be extended to ciders using this yeast, but apples from different trees and of different varieties?



Altrincham

The **Victoria** on Stamford Street has reopened after several months. It is a gastro pub selling Flowers IPA and Greene King Old Speckled Hen. More beers may be added as trade picks up.

The **George & Dragon** on the A56 has been refurbished by Brewers Fayre and sells Hydes Jekyll's Gold, Flowers IPA and Greene King Old Speckled Hen.

Rupert

'Eh, Bogbrush has croaked!' Thus Tubby, formerly known as Bleachhead, after straying into the obituaries section of Fiona's Grauniad. He'd picked it up after reading an article in the Boreaway bum about the Rural Payments Agency. Tubby had quite fancied sex in the toilets and nude furniture diving. Ignoring Ophelia Hampton's comment that the only thing he'd be any good at would be leaving cups of vomit in cupboards, he grabbed the Grauniad to see if there were any vacancies. We were discussing how the Noble Robin would shudder in horror if he knew that his erstwhile flagship hostelry in the centre of Slumley Parva were closed and boarded, like so many others, prior to arson and demolition, in less salubrious parts of the city.

Tubby's exclamation stopped our train of thought. Mycroft took one look at the obituary and was sneeringly dismissive as he often is with his intellectual inferiors. 'You sub-moronic, imbecilic cretin,' he began, 'are you not aware that there are - or rather, were - three Bogbrushes - the dour Caledonian unhappy

snapper, the Barnsley bard and the Scousely televisual divorcé and mangleur extraordinaire of the Queen's English? It is the first who has, as you so delicately put it, croaked. To the best of my knowledge the other two are alive and well, apart from minor insanity perhaps. Do you not think that ale-swiggers' organs from Cornwall to Aberdeen would be edged in black and replete with fulsome praise were it the Scousely scribe who had shuffled off this mortal coil?

I need to scotch an unwholesome rumour about Eddy Nestfeather. Some people seem to think he just couldn't be arsed to publish this organ in July because he went to see the World Cup in Krautley. Nothing could be further from the truth. Eddy had undergone radical rhinoplasty or elephantoplasty and couldn't print from his hospital bed. He is recovering well and back in harness again, as this bumper edition amply demonstrates. WD is on track to be published every month from now on, as it was in the past for over thirty years, unless, of course, Eddy just can't be arsed. He just hates the yobbish prima donnas who inhabit football.

Contributors to this issue: Neil Worthington, Ian Kenny, Dave Hallows, Brian Gleave, Pete Cash, Dave White, Alan Gall, Roger Wood, Steve Smith, Roger Hall
Photos: Andrea Ku, Steve Smith, Phil Stout

Branch Diary

North Manchester

www.camra.org.uk/nmanchester

Wed 2 Aug: City Centre crawl: Bank, Mosley St, 7.30pm; Brunswick, Piccadilly, 8.45pm

Wed 9 Aug: Greenfield Brewery visit

Wed 16 Aug, 8.00pm: Branch meeting, Hare & Hounds, Shudehill (GBG award to pub)

Wed 23 Aug: Dutton, Park St, Cheetham, 7.30pm; Queens, Honey St, 9.00pm

Tues 29 Aug, 3.00pm: What's Doing collation; venue to be announced

Wed 30 Aug: Newmarket, Bolton Rd, Pendlebury, 8.00pm; Windmill 8.45pm

Contact Roger Hall 0161 740 7937. email: rogerdhall@aol.com

Wigan

Sunday afternoon, 20th August: Branch meeting-cum-barbecue. Bulls Head, Warrington Road, Marus Bridge

Contact: Valerie Hollows 0161 629 8243 (weekdays);

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

Rochdale, Oldham & Bury

Tues 8 Aug, 8.30pm: Branch Meeting, Horton Arms, Streetbridge, Chadderton

Sat 12 Aug: Pub Crawl of Whitworth. Details from Branch Contact

Sun 27 Aug: Saddleworth Rushcart Social. Cross Keys/Church Inn/

Amah's Arms, Uppermill. Details from Branch Contact

Contact: Peter Alexander 0161 655 4002 (h)

email: peter@peteralexander.plus.com

Trafford & Hulme

www.thcamra.org.uk

Thur 10 Aug 8pm: Branch Meeting, Wheatsheaf, Altrincham

Contact: John Ison 0161 962 7976

Bridgewater

The Bridgewater in Worsley village has been granted a limited extension to its licensed hours, with some severe restrictions. The pub can now serve until 11.30pm Friday and Saturday and 11.00pm the rest of the week, providing that nobody drinks outside after 10.00pm, music levels are electronically restricted and monitored and door staff are present when people are sitting outside and for 45 minutes after drinking-up time to prevent antisocial behaviour.

The new proprietors welcome you to

THE QUEENS ARMS

Honey Street, Cheetham, Manchester

Tel: 0161 834 4239

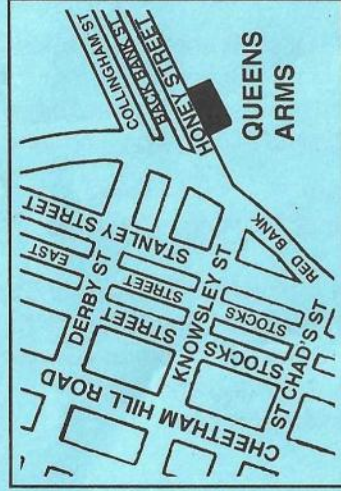
Less than a 10 minute walk
from the city centre

Open:

12 noon - 11.00pm Mon-Sat
12 noon - 10.30pm Sun

Kitchen:

12 noon - 4.00pm Mon-Fri
12 noon - 6.00pm Weekend



PUB QUIZ - Tues 9.30 start
Pinball and Jukebox
Hot and Cold Food /
Sunday Roast
Coming soon! New Summer Menu
Sky Sports on Plasma Screens
Landscaped Beer Gardens
We're in the Good Beer Guide
2006

We apologise to all our customers for any inconvenience caused during our recent sudden closure for essential repairs and we look forward to seeing you all again soon!

Come and try our fine range of beers supporting independent brewers in our excellent free house

Bantam Bitter £1.60 a pint
Taylors Landlord Championship Beer
plus 6 ever-changing Cask Ales