

WHAT'S DOING



JAN
1980

THE MANCHESTER BEER DRINKER'S MONTHLY MAGAZINE

LOCAL BITTER OR BITTER LOCALS?

Readers of the Rochdale Observer may remember the piece by Greenall Whitley advertising their new town centre pub, the Merry Weaver. The advert was full of the usual public relations twaddle, telling us how wonderful they are and headed, 'The Merry Weaver is Selling Beer From the Wood'. The Merry Weaver has in fact been selling chilled and filtered beer from cellar tanks since a few weeks after it opened. Part of the advert goes, 'Greenall Whitley pubs keep the local flavour with local beer, local atmosphere and local locals'. Not many miles away from their new local stands the local town of Bolton. In the last few months Greenall Whitley have closed two town centre pubs, or locals, as they like to call them - the Alma and the Ancient Shepherd. There are an increasing number of these boarded up locals throughout the county -



towns like Ince, Westhoughton and Blackrod all have their share. They even had a boarded up local brewery once, but they sold that soon after there was an article in the Salford City Reporter about the local council screwing them for full commercial property rate on the offices. The advert talks about local beer too, but there isn't as much of that about as there used to be. There was once Groves & Whitnall and Magee Marshall local beer, but the only stuff they sell in their pubs these days comes from miles away.

Who are they trying to kid?

HULLO SAILOR

Wilsons's newest pub, The Ship on Cross Lane, opened on 14th December just in time for the Christmas trade. The licensee is Sam Fawcett from the Falcon, one of the six pubs which the Ship replaces. The pub is of the two roomed variety, with a sizable vault and a lounge which is not too large, as is often the case in modern pubs. The decor seems durable enough for the location of the pub and although one ship's wheel has already disappeared, the Ship has not yet achieved the reputation for instant violence enjoyed by the previous Ship on the corner of Eccles New Road. Perhaps all we need is a boatload of Norwegian sailors to complete the picture.

LION'S PRIDE?

It is reported from Preston that Blackburn based brewers Matthew Brown have been undertaking the secret test marketing of a new 'strong' bitter. The beer, which has been available only at the Bridge Inn, Walton-le-Dale, since November, has an original gravity of 1042 as opposed to the 1036 of the ordinary bitter. It sells at a suitably up-market price of 42p.

The beer, so far known only as 'Special', is thought to be either Matthew Brown's answer to Whitbread Special Cask and Walker's Warrington Ale or else a pilot test for a possible new brew to celebrate the company's 150th birthday, due in 1980, and currently commemorated only by a specially painted Preston Corporation double decker bus.

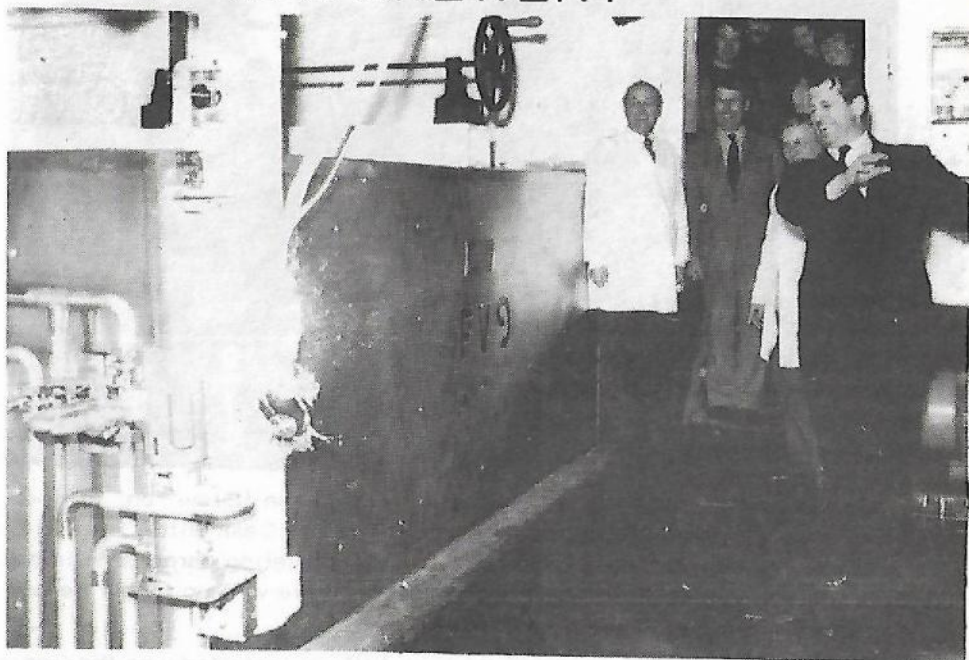
Jim Davies

NEW REAL ALE PUBS

Wilsons have installed handpumped real ale at the Hussar, Arnott Crescent (off Boundary Lane), Hulme, and at the Derby, Exbury Street, Ladybarn, Fallowfield.

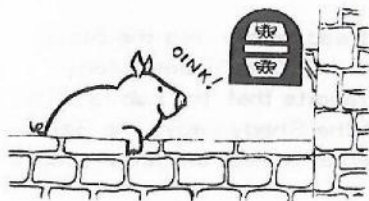
Leo King

PARTY IN A BREWERY



Mr Richard Lees-Jones, Chairman of J W Lees, christens a new fermenting vessel. The new equipment is part of an expansion programme designed to cope with the increasing demand for their real ale. It cost £10,000 and will give the brewery a 20% increase in capacity.

PORK SCRATCHINGS



The owners of the Pig on the Wall, Droylsden, are planning to convert part of the first floor of the building into a restaurant. The opening of the pub, a converted farmhouse, was featured in last April's What's Doing.

LEES GO FOR HANDPUMPS

It looks like the occasional fitting of handpumps in new and modernised John Willie Lees houses is becoming company policy. In last month's What's Doing sightings at the new Apple and Pear, Alkington and the Park, Wythenshawe, were reported. The transformation of the Assheton Arms in Middleton has also included the fitting of beer engines to replace the electric pumps.

NEW IMAGE FOR BASS



Bass North West have done away with the name 'Brew Ten' for their cask beer; it now goes under the snappy title of 'Cask Bitter Brewed by Bass'. The new dispense mounts and other marketing paraphernalia are undoubtedly a step in the right direction, as there will no longer be any confusion between keg and cask Brew Ten.

One of the first pubs to have the new fittings installed was the General Havelock in Bolton, where the Brew Ten was formerly sold through a redundant Stones Keg pump. The photo shows landlord George Chadwick behind the bar of the Eight Bells, Failsworth. The gentleman posing with a Cask Bitter sweat shirt over his three piece suit is Alan Taylor, Bass North West Promotions Manager.

A BRIGHTER SHADE OF ALE?

Last month we asked for a volunteer to tread boldly into the Shady Lady (ex Cork & Screw, Beef & Barley, etc), Oxford Street, Manchester, to check out the beers. Leo King reports that the pub is still on the fizzy stuff and that the rumours that the Shady Lady, the Salisbury and the Sawyers Arms are to be converted to real ale are probably groundless.

HARE OF THE PEDIGREE HOUND?

Marstons Pedigree is on sale again in the Hare and Hounds, a Good Beer Guide pub in Timperley. The beer was taken off four years ago through lack of demand, but tastes have changed in Timperley and it has been selling well since it returned some weeks ago.

ALE OLE!

What's Doing readers whose interest in beer stretches beyond the confines of these small islands will be interested to learn that the latest foreign beer to become available, to the take home trade at least, is San Miguel 'strong lager' from Spain.

The importers are Morrison's, the Yorkshire based supermarket chain who have an increasing number of outlets in the North West. The beer itself, which will be familiar to anyone who has been on a package tour to Spain (where it must make a change from "bleedin' Watneys Red Barrel") is of a fairly light and dryish Pilsener style. The percentage of alcohol is 5.4 by volume, which justifies its claim to strength.

San Miguel have three breweries in Spain, all producing what is claimed to be an identical product, and that available in this country comes from Lérida in the North East. The beer itself originated in the Philippines in the 1890s, and in view of its tropical connections it is best drunk lightly chilled.

Morrisons are offering the beer for sale at 89p per pack of four 25cl non-returnable bottles, which can't be bad for a mid-winter taste of the sun.

Jim Davies

BROADHEATH BEERHOUSE

In Roger Hall's column on the 'Death of the Beerhouse', his statistics show that Trafford and Hulme has only one pub without a spirits licence. This is the Railway Inn, 153 Manchester Road, Broadheath, a Boddingtons house with a beer and cider licence only. Let us hope the brewery don't have anything silly in mind, like pulling it down.

Mick Rottenbury

BRIGHT GUINNESS!

A batch of bottled Guinness delivered recently to a Robinsons pub was found to be flat when the bottles were opened. Holding a bottle upside down in front of a strong light and shaking it revealed the secret: the beer was completely clear and devoid of sediment! I am keeping a bottle sealed for a few weeks to see whether any condition develops.

Pete Cash

WILSONIFICATION (Continued)

I don't think there has been one month in the last two years without at least one Wilsons pub undergoing change in the Trafford and Hulme area. There are at least four on the go at the moment, but two that have recently been completed are the Wheatsheaf, Manchester Road, and the Old Roebuck, Stamford Street, Altrincham. The Wheatsheaf was completely modernised just over a year ago, though it was only this December that the function room was completed. Licensees Phil and Gail Dillon hoped to have traditional beer available in the upstairs bar but the practical difficulties proved insurmountable. So it's the keg variety upstairs, but no objections to people nipping down for a pint of the real stuff. The room itself is very cosy, with room for fifty sitting down or sixty to seventy for a 'standing' buffet and a small dance floor in the middle makes it ideal for a party. In the main bar downstairs the lunchtime meals have proved very successful with an average of 500 meals being served in the six days they are available. The Wheatsheaf is also in the last three of a nationwide 'Pub Grub' competition.

The Old Roebuck re-opened on November 27th sporting two new pairs of handpumps, which replace the electric meter pumps, and once again the regulars claim that their pint is better than before, even though the beer is exactly the same! The alterations have, thankfully, not been too drastic, consisting mainly of a new toilet block, kitchen (lunchtime meals are now available) and internal decoration. The four separate rooms have been retained and the result is a comfortable, unspoilt pub with some nice touches, like the specially made stained glass panels.

Mick Rottenbury



BASS TAKES THE PRESSURE OFF

Dear Sir,

I write to correct some quite serious misapprehensions which may have arisen following the publication of two articles about Bass beers and pubs in the last issue of What's Doing:

1) In the list of Bass cask outlets you stated that 'top pressure' is widely used. This is not true. According to our technical services director, Peter Kay, houses using pressure on cask beer 'are few and far between ... certainly less than 10% of cask outlets, and then usually where turnover is very small'.

The use of top pressure on cask beer resulted largely from an edict on electrical safety issued by the Brewers' Society in 1975, requiring pumps to be mounted one metre from the floor. Even so, Mr Kay estimates that at no time have more than 15% of Bass North West cask outlets used pressure. You will no doubt be pleased to hear that from February 1980, the use of top pressure in tied houses will be phased out completely, as the programme of installing electric pumps with safety earth cut-outs will have been completed, and the 'one metre rule' will no longer apply. Free houses and other brewers selling our cask beer will be advised that our policy is to avoid the use of pressure, although we cannot dictate their dispense methods.

2) In his story on pub preservation and the Victoria, Altrincham, Mick Rottenbury writes, 'no doubt Bass North West would be quite happy to see the demolition of an old building (ie the Victoria) with the chance of a more modern and bigger pub in the new complex'. This is not true, and I am thankful for Mr Rottenbury's admission that his views are 'pure conjecture'. We were offered such a deal, tentatively, but declined on the grounds that we consider the Victoria a viable pub with potential, and would be reluctant to see it demolished. Readers may note that earlier in the decade, the Old Wellington, Sharncliffe, stood in the way of a new development. Rather than accept a new pub in the Arndale Centre, we opted to retain the historic building, which cost £250,000 to restore (double that in today's money).

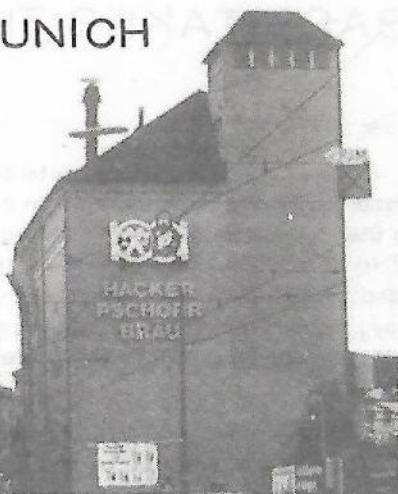
Incidentally, now that the computer programme has been written, an updated list of all cask beer outlets in Bass North West is available to branches of Camra at the touch of a button. The list is taken from houses which have ordered cask beer in the previous month, and should therefore be reasonably accurate.

Finally, may I commend the Real Ale Guide to Greater Gt. Gt. Gt., which has had a salutary effect on our whole marketing department, and deplore the removal of Periwinkle. The latter is sorely missed.

Yours faithfully, John Hutchinson, Public Relations Manager, Bass NW



MUNICH



THE GROSS SIEBEN

All famous cities have their main attractions - London has its Tower, Paris has one too, and Munich has some of the best beers in the world. Beer is much respected by the Munich people. At eight in the morning Munich main station is full of commuters having a quick light Frühstück in the form of half a litre of ale and a sausage. "Brotzeit" is roughly translated as elevenses and this comprises of a pair of large sausages, a roll and the customary litre of ale.

Lunch also includes a couple of glasses of one of the seven famous Munich brews. Then the poor, thirsty Münchener must wait until his evening meal before the next intake. It is customary to have a bottle of hellbier to wash down the wife's burnt offering. After this the Münchener has the rest of the evening to visit one of Munich's thousand or so small pubs or larger bier Kellern or Hallen. It is hardly surprising that Munich tops the league for beer consumption per head. In 1978 the Germans supped 148 litres per head, compared with the British effort of 118. Of course the average Bavarian figure will be much higher than the 148, and in Munich it must surely top 200.

The famous Munich Seven (Löwenbräu, Hacker, Pschorr, Paulaner, Spaten, Augustiner and Hofbräu) produce a whole range of different beers. The most common is the hellbier - like our strong bitters: then there is dunkelbier - like a dark, sweet mild. Weissbier and Weizenbier are types of bottled wheat beer, sometimes with sediment. Altbier, the old bottom-fermented beer is also brewed, but not to the same extent as in the North of Germany. Bock beer is a very strong bitter

type beer not too dissimilar to Fullers ESB. For those who like 'kamikazi' beers there is Doppelbock - almost like our own Old Tom. All Doppelbock beers have names ending in -ator, for example the Paulaner version is called Salvator.

All the Big Seven have huge Bierhallen and Kellern as well as Biergärten in Munich. A bier keller is not necessarily in a cellar. The name means that the beer is kept in a cellar. The Löwenbräu showpiece - the Mathäuser Bierstadt on Bayernstrasse, two minutes walk from the station - is said to be the biggest pub in the world. This must certainly be true. The huge complex comprises a 5,000 seater bierhall, a huge biergarten, several small, snug-type bars, a restaurant, a cafeteria and a separate bierkeller. At the other extreme there are small, cosy locals like the Spatenalm on Ganghoferstrasse, which is just as full of character and characters as our own 'Cloudy's'.

Apart from the seven Munich breweries, many small breweries in the Bavarian villages outside Munich have outlets inside the capital of Bavaria. These include Postbräu and Ayingerbräu (no - it's not the one that's brewed in Rochdale!) to name just a couple.

The famous Oktoberfest is the highlight in Munich's calendar, but there are many other festivals that have beer specially brewed for them. Christmas, Fashing and Maytime are just three events in a very full calendar of events. With Munich only ten miles from the Bavarian Lake District it makes an ideal holiday spot where you can enjoy the flavour of Munich ales twenty-four hours a day in some of the centre Bierhallen. Yes, Munich really deserves its title, 'The Beer Drinking Capital of the World'.

Paul Roberts

MALTY MEDIA

Someone at the Malt Shovels (Sam Smiths, handpumped), Stamford Street, Altrincham, is doing a good publicity job. Not content with little pieces in the local press advertising the weekly folk nights, they have had 'Reports Extra' from Granada some 18 months ago doing a report on 'Alcoholism'; Bud Freeman and his band filmed for a twenty minute spot on Granada's 'Celebration' in November and at the time of writing landlord Pete Beardow is waiting to appear on a chat show on Radio Manchester about his decision to remove the pool table in favour of darts (that should have the Times radio critic glued to his earphones!) Mind you, you've not really made it until your pub appears on the cover of What's Doing - and that usually means it's due for demolition!

Mick Rottenbury



I never thought I'd say this but it's top hole to be back in Grotley. Mind you it's not that my return wasn't tinged with considerable vacillation. As Fiona said at my homecoming party in the Gungesmealers, "If Ag were alive today he'd be turning in his grave at the cavalier manner in which you've been treated." However, I do not intend to be maudlin about this despicable incident, rather to try to bring campaign news up to date. If much of what follows seems confused it's because it was told to me at my homecoming party at the Gungesmealers when, unbeknown to the victualler of this Grotley hostelry, the Smarmford and Slutch branch and the Greater Grotley Slush Fund Management Committee were also meeting. After 9 pints of Drabs, even Bunty isn't very articulate.

The first news I could glean was that someone known as Badge Fairplastic had been appointed el supremo with regard to here and Taffyland. Since Max Wall had jacked it in and Bogbrush was so frightened of the awesome responsibility that he opened a real ale knitting shop in Scousely, Demys and the Noble had panicked and appointed Badge. Apparently he's already upset Tish, Bunty, Fanny and most of the Slumley contingent including Eddy Nestfeather, who suggested that he was as much use as a one legged man at an arse kicking party. I will, of course, reserve judgement until I meet the chappie but I can't believe that HQ would appoint someone who was not highly qualified. You only have to look over the Pennines at Elsie Clockwork-Nun to see the calibre of our ROs.

Then there's the Dermatitis sulk syndrome. Whether it's because he's been passed over for high office or because he can't get his own way I don't know but he run's round clutching his Teddy and shouting "mine", so I'm reliably informed. Perhaps he's afraid of ending up like the Noble who it appears has lost his marbles and sits for hours watching the test card with Boddington. Both of them shout "pieces of four" from time to time to relieve the boredom.

Ophelia Hampton tells me there are a lot of new people on the scene who have emerged since the Grotley beer fest. I look forward with anticipation to meeting such stalwarts as Humphrey Dumpty, Sir Kenneth Drab and Kurt Berks, probably at the Beer Bore of the Year competition at which I will no doubt repeat my success of previous years by reciting the o.g.s, Bruton attenuation factors and degrees Fuggle of all the beers brewed on the Indian sub continent during the eighteenth century.

BEER LABELS AND BEER MATS

If you are still wondering what to do with that book token Auntie Gladys sent you for Christmas, the International Book of Beer Labels, Mats and Coasters by Keith Osborne and Brian Pipe could well be the answer. The book is very well illustrated with both black and white and colour plates of mats and labels old, new and curious - so there are plenty of pictures to look at if your eyes aren't ready to cope with words so soon after Christmas. The text comes in two parts - Keith Osborne, Secretary of the Labologists Society presents a history of the beer label and beer label collecting and Brian Pipe, Secretary of the British Beer Mat Collectors Society, gives the beermat similar treatment.

In 'Brewed for the Occasion', Keith covers Carnival Ales, Centenary Ales, Royal Wedding Ales, ales celebrating the ends of wars (the ones we won), world cups (the one we won) and, of course, 'Festbier'. (The Hackerbräu label illustrating the Munich article comes from the book). Beer mats have been printed for all these occasions and many others, and Brian Pipe's 'Printed for the Occasion' tells of mats advertising Cyril Smith, the Sunday Opening in Wales campaign, Engineers' Balls, all sorts of festivals, charities (in 1964 the Munich breweries issued a joint mat for sale to collectors to raise money for the Skopje earthquake fund) and sporting activities. Other chapters feature the oddities of the label and beermat world, foreign labels and mats and practical collecting. The book costs £4.00 and is available from most bookshops.



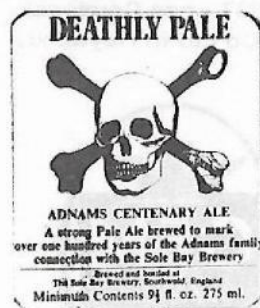
THE EARLIEST - DATING FROM 1843



A UNIQUE LABEL SOAKED FROM ITS BOTTLE IN 1912 BY ONE OF THE FIRST COLLECTORS



TWO FROM BASS' COLLECTION OF INFRINGEMENTS & FORGERIES



A LABEL WITHDRAWN WHEN THE BREWERY TOOK A DISLIKE TO IT



AN UNUSUAL VIEW OF DORIS ARCHER



A PRE WAR BEERMAT - WHEN BEER AND FAGS WERE CHEAP AND YOU COULD GET FISH AND CHIPS ON THE WAY HOME AND STILL HAVE CHANGE FROM A TEN BOB NOTE

MANCHESTER BREWERIES No 14

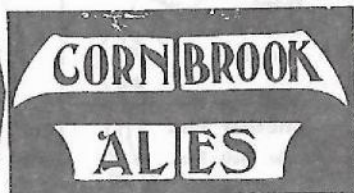
Cornbrook Brewery Co Ltd

The early history of the Cornbrook Brewery is a little obscure. A Cornbrook Brewery existed in 1797, when it was operated by Edensor & Co; Giles & Roose were listed in 1808, but no entries appeared in local directories for the next 60 years. By 1868 the assignees of Samuel Renshaw (Renshaw also ran the Swan Brewery on Pryme Street, Hulme) had taken over and then, in about 1870, Lawrence O'Neill bought the property. Like Renshaw before him, O'Neill owned another brewery, at 233 Rochdale Road. The firm traded under various names, Lawrence O'Neill & Sons before 1870, John & William O'Neill in the early 1870s, then L&J O'Neill and Lawrence O'Neill & Co by 1881.

About 1882, the Weld-Blundell family bought the business, forming the Cornbrook Brewery Co as a private company. In 1885 the firm became a registered limited company. Directors were Henry and Herbert Weld-Blundell. At this time the brewery had a 40 quarter plant capable of being converted to one of 80 quarter size. The company employed about 70 men, used 10 horses and bottled Bass and Guinness, as well as its own beers, producing over 8,000 bottles a week. This may seem a low figure in view of Cornbrook's 150 tied houses, but bottling was then still a hand process and remained so until the introduction of suitable machinery. Also, the demand for bottled beers was not very high until after the First World War.

In 1897 Cornbrook acquired the St Stephen Street Brewery and tied estate belonging to the Salford brewer R E Mottram. Further expansion came when Boardmans United Breweries decided to concentrate on the Yorkshire side of their business. (see Manchester Breweries 9) This gave Cornbrook all the pubs which at one time had been under the control of E A Rothwell (of Hulme) and J Atkinson (Commission Street Brewery, Bolton).

A substantial addition of 120 pubs was made in 1937 when Cornbrook bought a controlling interest in the Phoenix Brewery Co Ltd in Heywood.



This had itself absorbed Brierley's Woolpack Brewery in 1898 and, in the same year, the Castleton Brewery for over £80,000. Brewing continued at the Heywood property under Phoenix until about 1940.

During the 1950s Cornbrook had strong connections with Wilsons - two out of the four directors were also on the boards of that company. A further connection existed with Ind Coope through David Constable Maxwell, director of Cornbrook and an executive director of Ind Coope & Aillsopp Ltd.

Like many others, such as Gartsides of Ashton-under-Lyne and Hammonds of Bradford, Cornbrook produced an Old Tom strong ale. Other products included IPA, Barley Stout, Milk Stout, City Bitter, CPA and Squirrel Nut Brown Ale.

By the late 1950s the company owned about 265 licensed houses and operated the Trafford Park Hotel Company Ltd. Many examples of their pubs are still serving, such as the Wheatsheaf Hotel on Oldham Road, and the Prince of Wales, Oldfield Road, Salford.

Cornbrook joined the United Breweries group in 1961. United combined its Lancashire acquisitions, Cornbrook, R F Case & Co Ltd of Barrow in Furness, Catterall & Swarbrick's Brewery Ltd of Blackpool, and renamed them as United Lancastrian Breweries Ltd. Following the merger of United Breweries with Charrington & Co of London in 1962, the name became Charrington Lancashire Breweries Ltd. The final (so far) transition came on 1st October 1967 when Bass, Mitchells & Butlers Ltd merged with Charrington United Breweries to form Bass Charrington with a massive 10,000 pubs.

Until very recently a few walls of the Cornbrook Brewery still stood and the company's trade mark, a wheat sheaf, could still be seen, in stone, next to the entrance. All that now remains is the brewery offices which stand on the opposite side of Ellesmere Street in Hulme.

Alan Gall

(I would like to thank John Barge for the copy of the (very rare) Phoenix label and Keith Osborne for the early Cornbrook label)

TALBOT CHANGES HANDS

A change of landlords in the Trafford and Hulme area sees Jack and Cath Smith leaving the Talbot, Stretford Road, Hulme, (handpumped Wilsons) for the Red Lion, Flixton, another Wilsons house at present selling 'bright' beer from cellar tanks. Knowing Jack's love of cask beer, I wonder if there could be a swing to cask in the real ale desert of Flixton?

The Talbot has been taken over by Vin and Erika Sefton, who have been locals for some time. The pub has been recently decorated, carpeted and upholstered, but there are no other changes in the pipeline. The beer is consistently good.

Mick Rottenbury

PUB NAMES & SIGNS 4

The Letters



Eighteenth century licensing records, where they exist, are often imprecise and usually consist only of a list of licence holders and vague addresses. It is only in the early nineteenth century records that inn signs are mentioned along with the licence holder, and then only in the bigger towns where confusion was likely to arise. As town populations increased with industrialisation, so the number of inns increased, and by the 1820s most licensees gave, or were required to give, their inn signs at licensing sessions. In many cases the innkeeper who had not adopted a sign would simply have a board over his door declaring, "Josiah Black, Licensed Victualler", or something similar. These 'inns with no sign' were known as 'Letters'. Nearly all 'Letters' eventually adopted a sign or, as in the case of the house of Thomas Glendenning, victualler and stonemason, took the name of its owner. The Glendenning Arms is a Good Beer Guide pub in County Durham.

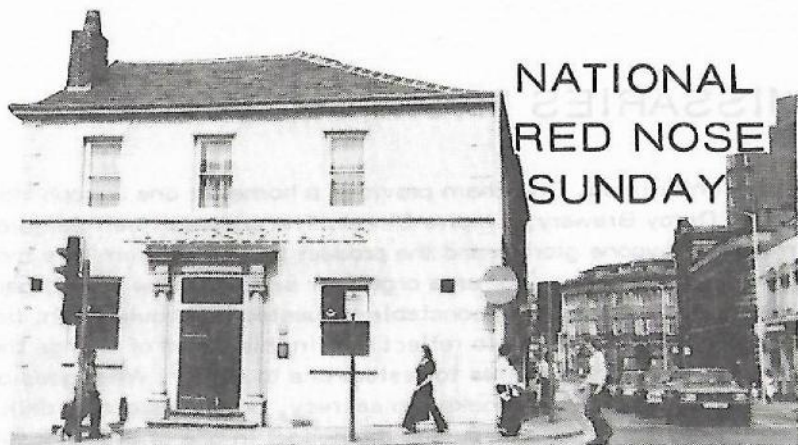
For a pub to adopt its magisterial classification as its sign, as in the case of the Letters, Atherton, is unusual, and I would like to hear from anyone who knows of others.

Neil Richardson

What's Doing

Contributions to the magazine are always needed. If you have any news of pubs opening, shutting, going back to traditional beer or going the other way, please get in touch with the editor, Neil Richardson, 51 Lime Street, Farnworth, Bolton. Farnworth 78138, 061 793 5329. Articles are always welcome.

COPY DATE for the February issue is Thursday 24 January



National Red Nose Sunday was just one of the silly events held at the Manchester Arms, Wellington Road South, Stockport. And if you had turned up with a red nose (false or otherwise) you would have got a penny off every pint you bought that evening. Ian Brooks, the new tenant at the pub, fully intends to raise a few laughs with lunacy every Sunday evening, with a different theme each week. The best interpretation of themes such as "Auricular Organ Adornment" earns a prize.

Ian was a professional musician before moving into the pub business. On Thursdays there's Jazz Sessions upstairs, where he may even be seen playing. Hopes are high for expanding musical events to Sundays too. There are of course darts, cards and pool played most evenings, with a special American Pool night on Wednesdays. Their near neighbours, the Garrick Theatre rehearse in the upstairs room. The Manchester Arms is altogether a busy pub any night; details of next Sunday's loony theme can be had by ringing 061 480 2852. It is a Robinsons house and all the ale, including Old Tom, is on handpumps. John Grove

MILD COMEBACK IN THE CHURCH

Lees mild has been flowing again alongside the bitter since David Gemmell took on the tenancy of the Church, Cambridge Street, Hulme, on December 6th. It's his own favourite drink so it should be back to stay.

Mick Rottenbury

IT HAD TO COME

Boddingtons have started selling their bitter in 16 oz cans in the hope of increasing their share of the take-home trade. Over the past few years sales of their 16 pint Bodkan have increased from 100,000 in 1974 to around 600,000 last year.

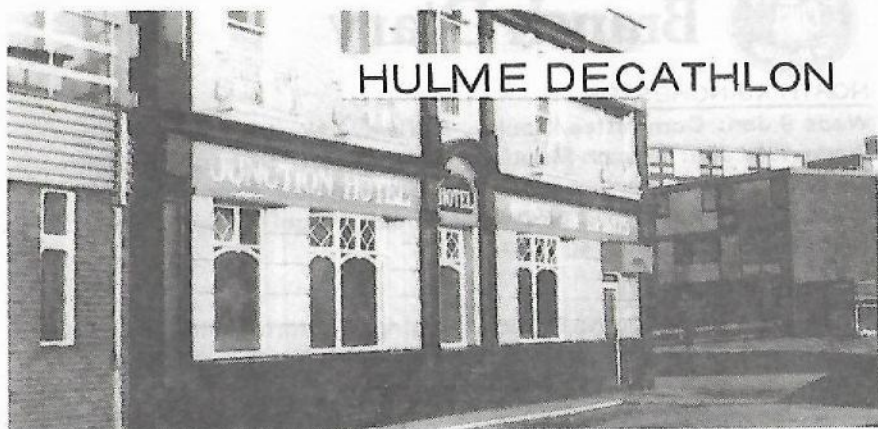
EMISSARIES FROM CHEETHAM

To the uninitiated, Cheetham provides a home for one Joseph Holt Ltd at the Derby Brewery, Empire Street. The address itself conjures up images of bygone glories and the product that flows from this most Dickensian of buildings (our area organiser swore he saw a quill pen in the inkwell before a passing constable requested he should alight from the windowsill) causes one to reflect that in this world of change there's always Holts Manchester Ales to restore one to sanity. What goes on inside the brewery seems cloaked in secrecy, but occasionally dark and hooded figures issue forth to spread the gospel in one of their houses of worship. This is the chance for all Josephites to learn the ancient traditions and future plans for spreading the word. In short, Trafford and Hulme Branch welcome Mr S Smith, Second Brewer, and Mr T Dempsey, Company Accountant, to their branch meeting at the Legh Arms, Sale Moor, on Wednesday, February 20th. Everybody welcome. Mick Rottenbury

SPOT THE LANDLORD

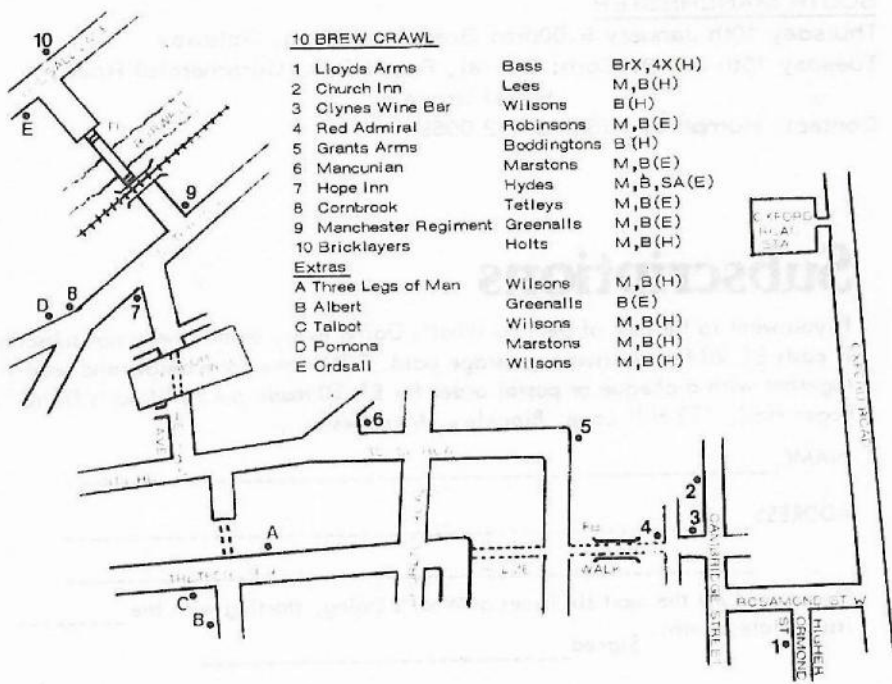


The one in the middle is a landlord somewhere in the Trafford & Hulme branch area. Answers please to Mick Rottenbury, 969 7013 (Spot the Pub No 2 was identified as the Windmill, Manchester Road, Sudden, near Rochdale)



Just over a year ago I described in What's Doing a scenic ramble through Hulme which took in beer from seven breweries. This pleasant little stroll has been updated to take in real ale from ten different breweries with a little bit of cheating to obtain the Holts from the wrong side of the boundary. The map shows a suggested route which involves very little walking between pubs and some possible variations and additions. For those who can't read Alan's maps, the 'official' branch crawl is on Saturday January 26th (see branch diary)

Mick Rottenbury





Branch Diary

NORTH MANCHESTER

Weds 9 Jan: Committee/Social, Railway, Newton Heath 8.00pm

Weds 16th Jan: Branch Meeting, White Swan, Swinton, 8.00pm

Thurs 31 Jan: Burtonwood Brewery. Meet White Swan, Swinton 6.30

Weds 6 Feb: Pub Crawl of Chapel Street. Angel 7.00pm, Red Lion 8.00pm

Contact : Roger Hall 740 7937

TRAFFORD & HULME

Thurs Jan 17th 8.00pm: Branch Meeting, Victoria, Stamford Street, Altrincham. Speaker: Tony Molineux on Pub Preservation

Thurs Jan 24th 8.00pm: Social, Gloucester Arms, Regent Rd, Salford

Sat Jan 26th: Ten Brew Pub Crawl, Hulme. Meet 7.30 Lloyds Arms, Higher Ormond Street and 8.30 Grants Arms, Royce Road (see 'Hulme Decathlon')

Thurs 7th Feb 8.00pm: Committee/Social, Railway, Mobberley (next to station)

Weds Feb 20th 8.00pm: Branch Meeting, Legh Arms, Northenden Road, Sale Moor. Guest Speakers from Holts. (see 'Emissaries from Cheetham')

Contact: Mick Rottenbury 969 7013 (home)

SOUTH MANCHESTER

Thursday 10th January 8.00pm: Branch Meeting, Gateway

Tuesday 15th Jan 8.00pm: Social, Royal Oak, Commercial Road, Hazel Grove

Contact: Humphrey Higgins 432 0059

Subscriptions

If you want to be sure of getting What's Doing every month, why not subscribe? It costs £1.20 for six issues, postage paid. Fill in the form below and send it together with a cheque or postal order for £1.20 made out to 'What's Doing' to Roger Hall, 123 Hill Lane, Blackley, Manchester.

NAME _____

ADDRESS _____

Please send me the next six issues of What's Doing, starting with the _____ issue (state month). Signed _____

Real Ale Guides

The following publications are available from Roger Hall,
123 Hill Lane, Blackley, Manchester.

REAL ALE IN HIGH PEAK AND NORTH EAST CHESHIRE
- Including Marple, Hyde, Ashton, Audenshaw, Dukinfield,
Stalybridge, Mossley and Denton. 10p + s.a.e.

REAL ALE IN SOUTH MANCHESTER - Including Gorton,
Openshaw, Clayton, Didsbury, etc. 10p + s.a.e.

REAL ALE IN STOCKPORT - Including Hazel Grove,
Cheadle, Heaton Mersey etc. 10p + s.a.e.

***REAL ALE IN SALFORD** - Including Swinton, Eccles, Irlam
and Worsley. 150 pubs, maps, photographs. 25p + s.a.e.

REAL ALE IN ROCHDALE - Including Heywood, Milnrow, Littleborough and Middleton
10p + s.a.e.

****REAL ALE IN TRAFFORD AND HULME** - Including Altrincham, Sale, Urmston, Stretford,
etc. With maps. 10p + s.a.e.

*****REAL ALE IN CENTRAL MANCHESTER** - A comprehensive guide to real ale within 1
mile of St Peter's Square. 117 pubs, map illustrated. 30p + s.a.e.

REAL ALE IN OLDHAM - Including Failsworth, Royton, Chadderton, Shaw, Saddleworth,
etc. 10p + s.a.e.

REAL ALE IN BURY - Including Ramsbottom, Radcliffe, Tottington, Whitefield and
Prestwich. 10p + s.a.e.

REAL ALE IN MANCHESTER NORTH - Including the city centre, Ancoats, Collyhurst,
Moston, Newton Heath, Blackley, Cheetham, etc. 10p + s.a.e.

****REAL ALE IN CENTRAL AND NORTH CHESHIRE** - Including Warrington, Widnes,
Runcorn, Lymm, Frodsham, Northwich, Middlewich and Winsford 10p + s.a.e.

THE ROAD TO WIGAN BEER - Including Leigh, Atherton, Standish, Skelmersdale,
Newton, etc. Fully illustrated, maps. 35p + s.a.e.

REAL ALE IN GREATER GROTLEY - Including Grotley, Slumley, Smarmford and
Slutch, Poshton and Pseudley. 10p + s.a.e.

REAL ALE IN ST HELENS - Including Sutton, Peasley Cross, Thatto Heath, Moss Nook,
Eccleston, Parr, etc. 10p + s.a.e.

*updated 1979 ** Second Edition 1979 *** Third Edition 1979



Pub & Brewery Histories

The following publications are available from Alan Gall,
61 Romney Street, Salford 6.

SALFORD'S PUBS No 1 - Hanky Park, Regent Road,
Cross Lane, Walker & Hornfrays, etc 70p inc postage

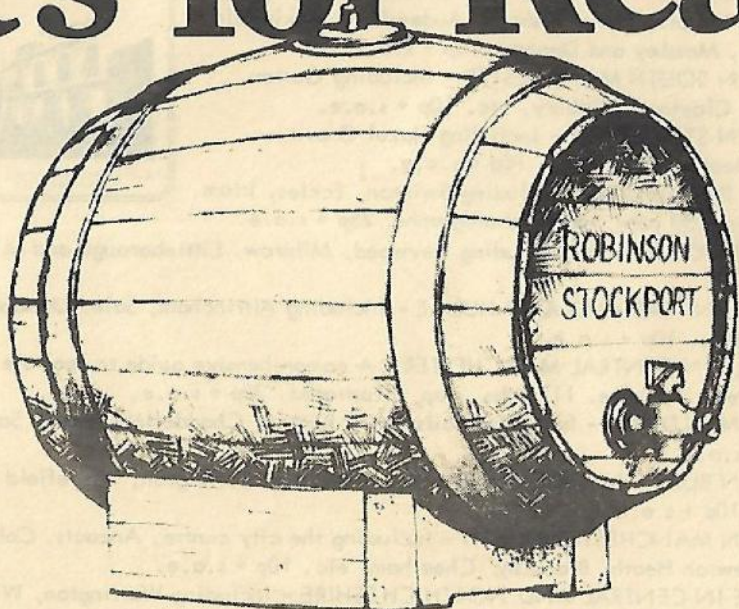
SALFORD'S PUBS No 2 - Greengate, Chapel Street,
Ordsall, Threlfalls, small breweries, etc. 60p inc post

SALFORD'S PUBS No 3 - Broughton, Weaste, the first
inns, Groves & Whitnall, demolition, etc 75p inc post

WIGAN'S PUBS No 1 - Town centre, Newtown Brewery,
Aireys, Oldfields, Albion Brewery, etc 45p inc postage



It's for Real



We, at Robinson's, think that what matters most about beer is its flavour. That's why we are still brewing beer the same way that we did a hundred years ago. Natural ingredients, the same time-honoured brewing ways, even on the same site – not many can say that!

And you can buy at least one, usually two and sometimes more of the traditional Ales listed here in any Robinson's pub within 100 miles of Stockport. Not many can make that sort of claim either.

Now you can have Real Ale at home for parties or just for your own enjoyment. Available in Firkins and Pins* complete with tap, stillage and detailed instructions. You can order

from any Robinson's On or Off-Licence or Unicorn Wine Shops.

Always available from Unicorn Wine.

Old Tom Ale
Best Bitter Ale
Bitter Ale*
Best Mild Ale



Lower Hillgate, Stockport, (just by the Brewery) 061-480 6571. And it's the cheapest way of buying beer. A little more trouble perhaps but we think you will agree with us that it is worth it.

There are deposits on the casks, stillages and taps, returnable in full when you bring them back. You can borrow glasses, paying only for those you break or fail to return providing you also make appropriate purchases of items to fill them.

We strongly recommend that you place your order as soon as possible for Christmas or New Year use.

It's Robinson's . . . for Real.

*Bitter Ale not available in Pins.

**When you buy any of these Robinson's Ales,
you are buying Traditional Draught Beer
- at its very best.**