

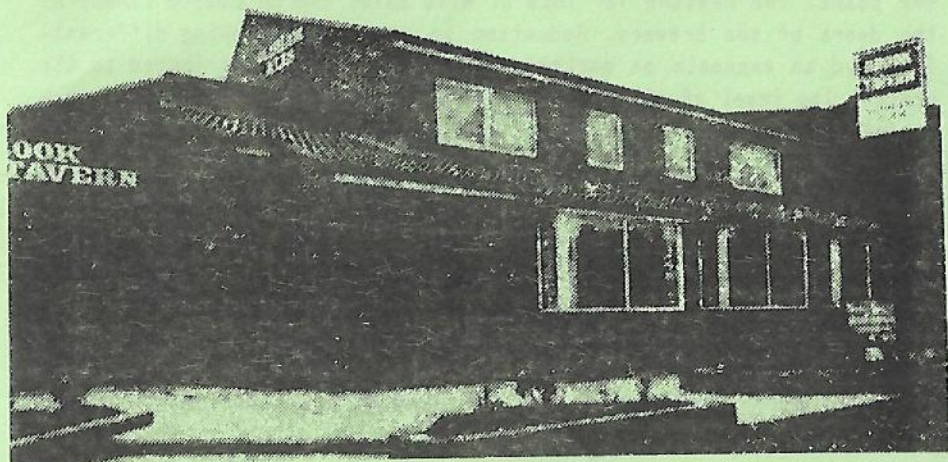
WHAT'S DOING

SEPT
1982



THE MANCHESTER BEER DRINKER'S MONTHLY MAGAZINE

BODDINGTONS OPEN FIRST TANK BEER PUB



The Brook Tavern, Rochdale Road, Oldham, opened its doors for the first time recently amidst a blaze of publicity. The pub is the first to be opened since Boddingtons assumed control of Oldham Brewery. It might have been expected that, in view of Boddingtons' "firm commitment to real ale", the new pub would sell nothing else. In the event, all the Oldham ales are chilled and filtered, being served from cellar tanks. The only concession to the cask beer drinker is the provision of Boddingtons bitter (no mild).

This follows the current trend in OB managed houses and gives a good indication of their long term plans. It is becoming increasingly obvious that Boddingtons bitter will fulfil all the cask beer needs of the group, with OB keg beers accounting for the (substantial) remain-

der. The Oldham Brewery will rapidly become a keg only concern, which must throw some doubts on the future of their 24 outlets currently offering cask OB ales.

Oldham Company Secretary Albert Mitchell, when questioned over the introduction of cask Boddingtons bitter in a dozen or so OB pubs, and the reciprocal introduction of only keg Oldham products in fifty-odd Boddingtons pubs, commented "...Boddingtons have their own cask conditioned beers"! Does he not know that his own company also brews excellent cask beers?

MILD BEHIND

CAMRA is not a mutual commiseration club where we meet and cry nostalgically in our beer about times gone by. It is a campaign. Meekly to accept that the decline of mild is inevitable is defeatist and misses the point. The reasons for loss of mild sales can be placed firmly at the doors of the brewers. Reduction in gravity, shrinking differentials and an emphasis on marketing lagers have all contributed to the present low level of mild sales. Poor cellar management must also take a portion of the blame.

Although the strength of mild is considerably lower than it was 50 years ago, there has been little falling off of original gravities in the last 5 years. Over the same period, however, the differential between mild and bitter has dropped until it is meaningless. 20 years ago a differential of 13% was typical. Today the figure is more like 4%. This is totally unreasonable. If we take as an example a mild with an original gravity of 1031 and a bitter with an o.g. of 1037, costs differ by considerably more than the typical price difference at the bar.

Excise duty is levied at £20.40 per hectolitre at an o.g. of 1030 + 68p per hectolitre for each degree by which the o.g. exceeds 1030. This means that the duty levied on our beers would be as follows:

1031 mild	11.9p/pint
1037 bitter	14.3p/pint

The cost of raw materials from which beer is brewed varies directly with the strength of the beer. Our mild will require 16% less "sugars" than our bitter and significantly less hops. The fermentation time for mild is also lower. Raw material costs are in the order of 20% of the retail price. The following table shows how the costs of our mild and bitter differ.

	<u>1031 mild</u> (p/pint)	<u>1037 bitter</u>
Raw materials	8.9	10.6
Other goods & services	1.7	1.7
Beer duty	11.9	14.3

Wages	7.4	7.4
Repairs & depreciation	2.3	2.3
Profit	9.7	9.7
VAT	5.3	7.0
<u>Total</u>	<u>48.2</u>	<u>53.0</u>

The differential of 5p is rarely reflected in pump prices. The example errs on the side of caution as overheads, profits and wages have been calculated in terms of quantity rather than value. In fairness, mild should bear a lower proportion of these costs. What justification is there for brewers to charge only 2p per pint less for mild than for bitter when excise duty differences alone exceed this figure?

Unless brewers can be persuaded to restore a realistic differential, mild is doomed. Rather than sitting about waiting for the day, should we not be making more noise about differentials? Paradoxically, the disappearance of mild would mean a reduction in brewery profits, because there is more profit to the brewer in a pint of mild than a pint of bitter. Buoyant mild sales would not only improve quality but increase profitability.

Roger Hall

WHAT'S DOING GETTING BOULDER

Cask Stones has appeared in the Bromhale, Bramhall, Our Bottom Gate, Hyde and the Derker, Oldham. It made a brief appearance at Old Davids in Middleton, and the beer has also been withdrawn from the Cross Keys in Eccles. It is expected that cask Stones will be sold - for more than just a few weeks, let us hope - at the Unicorn, Church Street, Manchester and the Freemasons, Heywood.

MISSING MILD

Cask Wilsons mild has now gone from the following South Manchester pubs to be replaced by keg: Levenshulme, Levenshulme; Derby, Fallowfield; Nelson, Didsbury; Grove, Stockport. Many other pubs are under "pressure" to remove cask mild because of falling sales - Wilsons should realise that it is rising prices that are putting the drinker off. One Stockport pub is at least showing the way - The Wheatsheaf on Hillgate is still selling traditional Wilsons bitter and mild at 52p and 49p - with a penny less in the vault.

CARTERS GOES KEG

The Carters Arms, Oldham Road, Royton, was to be included in next

year's Good Beer Guide. Then, against the wishes of the licensee, the cask beer was removed and kegs installed. The reason? After sixty or seventy years, the Environmental Health Dept. decided that cellar conditions were not suitable for the serving of cask beer. Did Oldham Brewery do anything about improving the cellar? Like hell they did. The kegs were installed within a fortnight!

THREE LEGS

Des Byrne, landlord of the Three Legs of Man, Greengate, Salford, has sadly given Robinsons his notice. Despite all the efforts of his wife and himself, he has been unable to make the pub pay. The Three Legs has been in the Good Beer Guide for the last three years and the quality of the beer has noticeably improved since Des arrived. It is unlikely that an immediate replacement tenant can be found and there is a chance that Des might stay if trade picks up - so give the pub some support if you are around that area.

NEW BREW

August saw the opening of a new brewery in Failsworth. The Failsworth Brewery Co, Thornton House, only a short hop from Wilsons, brews Saxon bitter (not to be confused with Saxon Cross). The cask beer will be available from the brewery and free off licences. It is a three-man operation; head brewer David Layland hails from Doncaster, where he runs a home brew shop and off licence. They plan to brew five barrels at a time and the beer is reported to be "the same strength as Oldham Bitter and with a creamy head".

Tetley Bittermen.
Join'em.

TRUCKIN' GREENALLS

What's Doing's spy north of the border reports that the Tam o'Shanter, 117 Queensberry Street, Dumfries (among others) is selling cask Greenalls not-very-Local Mild and Bitter. Needless to say, the landlord of this free house has rejected the Greenalls corporate "Local" image and sells the beer as Tam o' Shanter 60/- and 70/-.

It is odd that Greenalls are prepared to sell cask beer to free houses well outside their usual trading area whilst happily converting their own tied houses to keg or tank beer at seemingly every opportunity. This development must also be viewed in the light of the fact that all Greenalls pubs in the Carlisle area sell only keg and tank beer, despite the fact that they sold cask Carlisle State Brewery beers previously. Now cask beer is being trucked right past these very same pubs. Perhaps someone at Leisure Headquarters in Varrington has a logical answer.

FOR SALE

The Brunswick, Ordsall Lane, Salford, has been put up for sale - without a licence - by Greenalls.

LIGHT MILD MATTERS

The Alma Inn, Bradshawgate, Bolton, has stopped selling Burtonwood light mild due to lack of demand. This is the second setback for the light mild campaign in the Bolton area this year. (The first was the Poacher, Blackrod). Light mild is still available at the York Hotel, Newport Street, Bolton and the Rawsons Arms, Farnworth.

DING DONG

The future of the Blue Bell, Monton, Eccles, looks promising. The local newspaper recently carried a story about a new landlord ejecting the youthful element and turning the building into something like a pub again. Tudor Taverns say they are planning to redecorate and "create a completely new image" (a move perhaps prompted by a recent court case, which they lost, banning discos and loud music). Real ale and handpumps are expected.

CASK AT KEGGERY?

Rumours are rife that Whitbread's brewery at Samlesbury is about to start brewing cask beer following the delivery of a large number of casks. It is to be hoped the beer will be better than the Chesters/Duttons bitter offerings currently available, and at a cheaper price.

REAL ALE AT A PRICE

The Thompsons Arms on Sackville Street, Manchester, is now selling handpumped real ale - although the bitter will set you back 61p a pint. Mild is also on sale.

ELLIOTT MESS

The Prince of Wales, a Greenalls pub on Elliott Street, Tyldesley, which has been shut for years, is being fitted out as a restaurant. It will reopen as "The Tudor Steak House" (how original) restaurant and lounge bar.

ROCHDALE NOTES

Bass N West have finally found a buyer for the Red Rose, Durham Street. Matthew Brown have bought this run down pub, which now sells both mild and bitter through beer engines.

In nearby Newhey, the Wheatsheaf is up for sale. As a free house, the pub experimented, unsuccessfully, with real ale (Taylors) some time ago. Down in Middleton, and Alkington in particular, there have been a couple of significant changes. The Roebuck (Whitbread) now sells Thwaites bitter alongside Duttons bitter, and just down the road, Old Davids now sells cask beer for the first time in its existence - Stones bitter.

PRICES DOWN

In the wake of price increases by most breweries, two Prestwich pubs have reduced some of theirs. The Foresters (Holts), Bury New Road, have knocked 1p off the bitter in the best room and the Farmers Arms (JW Lees), Simister, have a special Monday-Friday lunchtime offer of 48p for bitter and 45p for mild.

HOUSE OF HORRORS

Latest in the line of Whitbread Houses of Horrors is the Fielden Arms, Feniscowles, Blackburn. It has the now commonplace unimaginative green and red decor with raised seating and piles of the usual junk on the shelves. A couple of the books looked worth reading - "A Knight on Wheels" is presumably about an extended pub crawl on roller skates and "The Last Abbott" is probably about recollections of a long night in Greene King country. Apart from the trash, there is a genuine Duttons window, a "Home Brewed Ales" window and a photograph of a line up of Duttons drays in the mid-1930s - what a pity they're so out of place in the sea of rubbish!

DRINKING AVERAGES

Figures from the Brewers' Society show that beer consumption dropped to 196 pints a head in 1981. This is only just over half a pint a day and is not good enough. Don't forget that you've got to make up for jailbirds, loonies, children, disabled gay teetotal one parent poverty trap householders and other motley assemblages of non-aficionados of the hop. Get 'em down in 82.

GREENALLS "LOCAL" NEWS

REGULARS of the Pelican Hotel in West Timperley are up in arms over plans to close down the vault and turn the pub into one large room.

Particularly upset are the Pelican darts team who say they have been told there will be no place for them when the alterations are complete.

One member of the team, Trevor Morton, who has been a regular of the pub for the past ten years told the Messenger: "It is going to be one big plastic food and drinks dispenser, and

we have been told the future will hold no welcome for us."

He added: "My feeling is that a pub is part of a community and has responsibilities as well as just the ability to make profit."

He explained that the darts team were keen members of the Altrincham Darts League having been league and cup runners up last season.

Mr Morton said he had already written a strong protest letter about the move to the brewery, Greenall

Whitley and a petition was being gathered by regulars.

Landlord of the Pelican Mr Harold Foulger explained: "I had no say in the matter - it was simply the instruction from head office."

A spokesman for Greenall Whitley told the Messenger the reason for the change the company were trying to improve its facilities to attract back lost trade.

Said the spokesman: "I believe it is quite usual for there to be

some protest in these cases, but I would appeal to the regulars not to pre-judge, and to come and see it after the alterations are complete.

"As for the darts team, it is not true to say there will be no welcome for them - they are valued customers of many years standing. But it is true that there will not be a dart board after the alterations - although the plans have not been finalised yet.

The Messenger

RETIREMENT

Harry Eastham, landlord of the Ainsworth Arms, Halliwell Road, Bolton for many years, has just retired. The pub has been a regular GBG entry and the Bolton branch wish Harry and his wife all the best in their retirement.

ANOTHER POSH YATES'

Following the reopening of the Albion Wine Bar, Manchester (WD July), the company have just reopened their High Street Wine Bar in Oldham. Here again the accent is on comfort and luxury (pull yourselves together, those of you who frequented the "old" wine lodge), with carpets, wallpaper and (loud) piped music. A chef is on hand to provide a choice of food, including excellent roast beef muffins. For so long reliant on the keg products of Bass Charrington, it is nice to see beer engines lining the bar - cask conditioned Thwaites bitter is available. The manager wasn't available to confirm, or otherwise, that the OB (again handpumps) was chilled and filtered. Any further information on this would be welcomed by the local branch.

TURF TURNABOUT

Marstons Pedigree has replaced Hartleys at the Turf Tavern, Prestwich. Pedigree was one of the original real ales at the Turf when Whitbread turned it into an amber nectar shop last year.

BROOMSTICK BEER?

Moorhouses have introduced a new beer called Pendle Witch (o.g.1055), reputed to be an evil little beer from the cauldron. A full list of Moorhouses outlets will shortly be available.

PUB OF THE MONTH QUIZ

- 1 Which Pub of the Month had its award removed, photographed at a different pub, cut down and returned in the same evening?
- 2 Which pub received the award, had it photographed, then had it taken away, then had a different award presented and photographed, in a different frame? Again in the same evening.
- 3 Who failed to inform the award-maker of the Pub of the Month award until the evening before it was required?
- 4 Whose scissors were used to cut the award from pub (A) in order for it to fit into the frame intended for award (B)?
- 5 Who removed award (A) from frame (B) and exchanged award (B) and did vice versa, so that pub (A) got award (A) back, and pub (B) got award (A) re-presented in frame (A) so that it could be re-photographed and ...oh! I give up. I'm going for a pint..

Answers 1 Malt Shovels, Altrincham; 2 Faulkners Arms, 3 Almost everybody, 4 Wilkinson Sword, 5 He shall remain nameless - but did a good job in rescuing a difficult situation.

Contributors: Mick Rottenbury, Don Chattwood, Leo King, Roger Hall, Stewart Revell, Steve Lawton, David Rowlinson, Humphrey Higgins, Ken Birch, Jim Hurst, Rob Dunford

SUBSCRIPTIONS

If you want to be sure of getting **WHAT'S DOING** every month, why not subscribe? It costs £1.70 for six issues, postage paid. Fill in the form below and send it together with a cheque or postal order made out to "**WHAT'S DOING**" to Roger Hall, 123 Hill Lane, Blackley, Manchester

Name.....

ADDRESS.....

Please send me the next six issues, starting with.....
(state month)

BACK NUMBERS

These are available from the above address at 10p a copy. Please send a large stamped, addressed envelope

WHAT'S DOING

WHAT'S DOING is edited by Neil Richardson, 375 Chorley Road, Swinton, Manchester M27 2AY

COPY DATE FOR THE NEXT ISSUE IS THE 20th OF THIS MONTH

JOIN CAMRA

To join **CAMRA** send £7 to Membership, **CAMRA**, 34 Alma Road, St Albans, Herts AL1 3BN

OLDHAM BREWERY QUALITY

Much has been said in the pages of this magazine regarding the influence of Boddingtons and the consequent effects on the long-term future of OB. But what of the quality of the beers currently available. Make no mistake, if the quality of OB's cask conditioned beers should decline, then Boddies will step in smartly with their own, and in five years and a day - Hey Presto! - no OB cask beer!

We are hearing more and more of poor quality OB; claims such as "slightly sour", "won't settle", "not as much taste", etc are being voiced by an increasing number of licensees. This branch set out to discover if the OB ales at the Golden Ball, Spotland Road, Rochdale, recently swapped with Bass, were in fact real ale. The mild was so bad that it could only have been (badly kept) cask beer.

The only light at the end of the tunnel is that the few pubs selling OB cask beer and Boddingtons are now finding that their customers are reverting to their established brew. This is not surprising in view of the higher strength / lower price of OB and the degree of blandness to which Boddingtons has sunk in recent years.

So, come on you "Oldham" drinkers, support your local brew, or it will disappear for ever, and no "Boddy" will ever seek to find it again.

The Rochdale, Oldham & Bury Branch of CAMRA

Marston's

BURTON-ON-TRENT



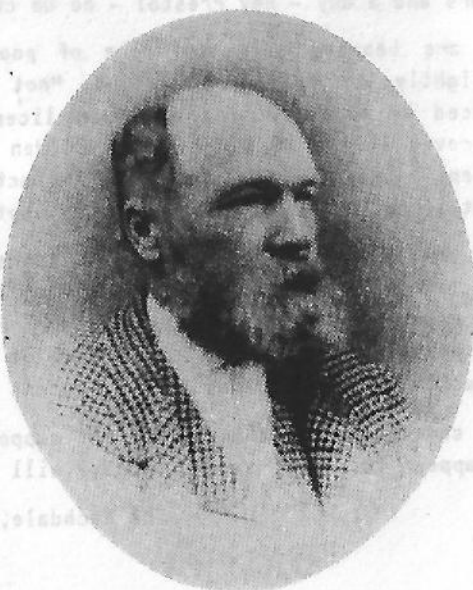
... The Home of Traditional Beer

TAYLOR MADE

For some time now Taylors' beers have been among the amber nectars purveyed by the Good Sergeant at the Duke of York, Eccles. Last month the North Manchester branch met at the Duke of York and a Taylors representative, Tony Cleworth, was the guest speaker. Tony talked about the history of the Taylors, the brewery, present trends and the future..

The company was founded in 1858 when Timothy Taylor, formerly a tailor, took premises in Cook Lane, Keighley, and announced to the readers of the "Illustrated Monthly Journal and Keighley Advertiser", "...the opening of the above place for the purpose of brewing MILD ALES, BITTER ALES, and PORTER, hopes to meet with a share of the patronage of the Inhabitants of Keighley and its Neighbourhood, and he is now ready to receive orders".

Within a year the brewery had its first tied houses - the Volunteer in Larkholme Lane, Keighley and the New Inn at Bocking, and by the time of Timothy's death in 1898 there were tied houses in Leeds and Bradford.



TIMOTHY TAYLOR

Timothy was succeeded by his sons Robert Henry and Percy, who continued to expand the business, extending the brewery in 1911. Robert died in 1931, two years after the firm had been formed into a limited company. His sons Philip and Sydney eventually became directors and Percy carried on as Chairman until his death in 1953.

Brewing at Cook Lane ceased in 1957, when all production was transferred to the new Knowle Spring Brewery, built on a site in Knowle Park, an estate once in the possession of the Greenwood family.

Today Taylors produce seven draught beers - light mild (Golden Best), dark mild (light with caramel), bitter, best bitter, Landlord, Ram Tam and porter. The Golden Best is the most popular beer, followed by the best bitter. Porter was reintroduced a few years ago and before that, in about 1960, the recipe for Ram Tam was acquired from the Lancashire Clubs Federation Brewery of Barrowford. Between 50 and 60% of Taylors'

business is with the free trade, and the company now prefer to deal with free houses, rather than with clubs, where cellar management is often not all that it should be.

The average turnover in their pubs is 6 barrels per week and the average output from the brewery is 600 barrels per week. The brewery has a capacity of 1,000 barrels per week, and it is usually working to this capacity when Tetleys are on strike!

Tony assured the meeting that there is no danger of a takeover, that the beer will remain 100% traditional and once they figure out how to get the roof off to install the new mash tun, the brewery will be fully modernised.

NR

BOOK

A HISTORY OF CHESTERS BREWERY CO.

by Frank Cowen

This is the story of one of Manchester's major brewing companies, from its beginnings in rural Ardwick in the 1830s to amalgamation with one of the country's major companies in 1967. It has been researched and written by Frank Cowen, who served with the firm for over 50 years, from 1929 until 1980. As well as recounting many stories of the early days, the author has added some personal recollections, such as the time when, during the fuel crisis of 1947, he was sent out to buy ovoids (a mixture of coal dust and cement) and old aeroplane tyres, anything to keep the fires of the company's pubs burning. "A house without a fire was a house without a customer".

The book is well illustrated with maps and archive photographs of the Ardwick brewery and its pubs. There is a series of appendices listing all the pubs Chesters acquired through takeovers, etc, and the book is also fully indexed.

It is available from Neil Richardson, 375 Chorley Road, Swinton, Manchester for £2.25 including postage.

A HISTORY OF CHESTERS BREWERY COMPANY

by Frank Cowen



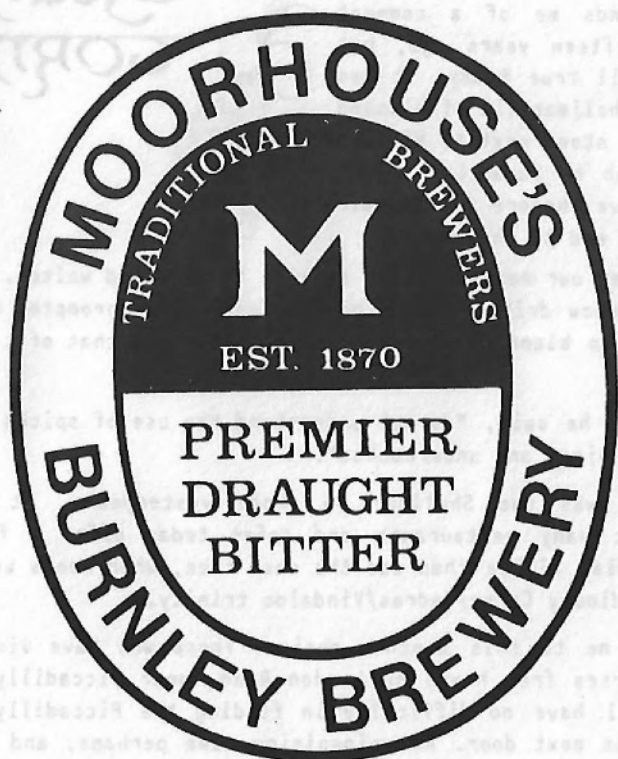
Thomas Chesters
£2.00



I suppose that belated congratulations are in order and I offer them somewhat grudgingly. Not content with rejecting, in a flurry of blue pencil, Bunty's labour of love - the definitive work on the amber nectar hostelries of Grotley - Mr Nestfeather, after suffering from recurring bouts of front page dyslexia, tied a furtive nuptial bond. The secret espousal was made with no announcement and we were denied the usual post betrothal thrash with gallons of unroyal wedding freebie amber nectars. I'm sure that all our readers will join with me in wishing the Nestfeathers continuing wedded bliss and hoping that the patter of tiny feet will soon brighten their lives.

It makes a change to be able to report a happy event when all about us chaos and disharmony rule. There was a time when Regional Organisers walked in fear of Grotley campaigners. Max Wall, Martin Boreman and Badge and Madge Fairplastic were all transformed by the experience. Logical argument or a sharp look were usually sufficient to make them toe the line. Not so these days, however. Dermatitis, eschewing his former cupboard-skulking, now promises to take outside those who disagree with him or voice doubts about his demonstrably brilliant organisational talents.

Nice to see how we've progressed. Soon we'll be able to organise such complex events as Pub of the Month or a piss up in a brewery with absolutely no problem at all. I'm delighted to see that D.O.G.S.H.I.I. is growing from strength to strength. At a recent Clogshire meeting, Messrs Hammerstein, Zimbabwe Talbot and Bogbrush were joined by two trainee embalmers who'd mistaken the meeting for a mortuary. I'm sure they're doing the right thing unless, of course, the Snoot Magna social secretary disagrees.



Premier Draught Bitter

THE REAL ONE

THE BREWERY, MOORHOUSE STREET
BURNLEY, ENGLAND. Tel. Burnley 22864.

Last month's lapse into Chinese cuisine reminds me of a comment made over fifteen years ago, but which is still true today. It was made in the Shalimar (it of blessed memory) which stood next to Wilsons' Sugar Loaf pub on Sugar Lane, just off Withy Grove, before the Arndale Centre put an end to them both.



ASIAN CORNER

We had finished our meal and were talking to the head waiter. The conversation somehow drifted on to Chinese food, which prompted me to ask why this was so bland and unexciting compared with that of the Indian sub-continent.

"The Chinese", he said, "do not understand the use of spices. Chinese food is underspiced and undercooked".

However good was the Shalimar in those yesteryears, it must be admitted that many restaurants and cafes today offer a far wider choice of Indian dishes than was the case then, when menus were built around the Ordinary Curry/Madras/Vindaloo trinity.

Which brings me to this month's choice. Those who have visited the Coach and Horses free house on London Road, near Piccadilly Station Approach, will have no difficulty in finding the Piccadilly Restaurant, which is next door. An uninspiring name perhaps, and an uninspiring facade, but don't let this put you off.

The menu in the glass display outside is an old one and does not list all the items available. The usual main meal selection is there, all very reasonably priced at around £2.75. There are a number of starters, kebabs, samosas, bhajis, etc, as well as a fair selection of side dishes.

One welcome feature is that two chapatis can be had instead of the rice to accompany the main meal, allowing you to eat "Bradford style"-that is, right hand only and no cutlery. A couple of words of advice, though: bhuna is the best choice so far as consistency is concerned. Being thicker and drier it does not run off the chapati so much. Also, because the portions are so generous, it is easy to run out of chapati before you have finished. The temptation to order a third chapati should be resisted unless you are extremely hungry!

To conclude, the Piccadilly provides generous helpings of good food at reasonable prices and its situation makes it the obvious choice for rounding off, for example, the sixteen-brew pub crawl, which, when done clockwise, finishes at the Coach and Horses.

Al O'Matey

THE MUNICH OKTOBERFEST - AND HOW TO SURVIVE IT

Much has been written in previous years about the delights of the Oktoberfest - after the event. This year it seems like a sensible idea to give a general report to help undecided would-be visitors make their minds up.

The first Oktoberfest took place on 17th October 1810, five days after the marriage of Princess Therese of Saxe-Hildburghausen to the then Crown Prince Ludwig. This first fest was principally a horse race, with the top stables from all over Bavaria being represented. It was suggested at the inevitable post-race booze-up that the races become an annual event and that the fields be named in recognition of Princess Therese. The following year an agricultural show sprang up alongside the races, but it wasn't until 1818 that the beerhalls and side-booths sprang up. From then onwards the Oktoberfest was firmly established to become what it is today - the world's largest beer festival.

In 1981 6,200,000 visitors consumed 560,540 barbecued chickens, 51 whole roasted oxen, 346 pairs of pork sausage, 50,770 roast pork knuckles and 1,122,592 gallons of specially brewed "Wies'nfestbier".

The 1982 teetotallers' nightmare commences at 11.00 on Saturday 18th September as the Oktoberfest hosts parade the specially decorated brewers' drays, accompanied by the Oktoberfest brass bands, from Josephspitalstrasse to the Theresenwies'n - the same Oktoberfest



meadow grounds where the whole thing started in 1810. From 1200, when the Bürgermeister of Munich gives the traditional shout, "O'zapft is", to signify the tapping of the first barrel, until 2300 on Sunday 3rd October, the strong (5½-6% alcohol) Märzenbier from the seven Munich breweries will flow as freely as the waters of the Isar.

In the 11 major bierhallen, capable of holding up to 25,000 people, the beer is served only in litre measures from wooden casks. As well as these huge bierhallen, there are smaller beer tents where the emphasis is more on the eating, although litres of beer do still play a major role.

After the Oktoberfest closes at 2300 there is plenty of time to try the pubs of Munich, many of which are open till the small hours. My favourite is the Augustiner Gaststätte on Schwantalerstrasse, between the Oktoberfest main gate and the city. If comparisons are to be made, Augustinerbräu is definitely a Munich Holts. One need only look at the state of disrepair of the brewery and the fact that, like Drabs, Augustinerbräu do not reply to letters. Another very friendly local is the Spatenalm on Ganghoferstrasse at the opposite end of the Exhibition Halls to the Oktoberfest. Here one finds the landlady very welcoming!

The Weissbierkeller in the Mathäser is open from 0300 until 2400, and there are a few pubs in nearby Schillerstrasse (the red light district) which are open until 0300, so it's quite easy to drink around the clock. The local newspapers usually include lists of late night opening pubs in their reports on the fest.

During the day in Munich there are plenty of "locals" worth visiting in the city centre. The Mathäserbierstadt owned by Löwenbräu is proclaimed the biggest pub in the world. It is a huge complex of a beer hall, beer garden, beer keller and umpteen little bars all under one roof! The Hofbräuhaus, not to be outdone, advertises that it is the most famous pub in the world. Like the Mathäser, one can enjoy lunch listening to the strains of a Bavarian band, while supping litres of Hellbier or Festbier.

Visits to the brewery taps allow the brave drinker to sample all the brewers' range in one pub. Löwenbräu, Spaten-Franziskanerbräu, Hacker-Pschorr and Augustinerbräu are all within a half mile walk of Hauptbahnhof (the main station). Brewing styles available include Hellbier (the normal Bavarian drink, light in colour and very refreshing, about 4% in strength), Märzenbier (the darker colour signifying its greater strength), Dunkelbier (a dark sweet brew about 4½%), Hellbock and Dunkelbock (light and dark strong ale, about 5½%), Doppelbock (a dark, very strong brew - much stronger than an English winter ale - about 8% or stronger). Weizen or Weissbier is a wheat beer found only in bottles. Two versions - Hefe and Edel - are cloudy (with sediment) and

clear (filtered). Hacker-Pschorr also produce an Altbier - originally a Düsseldorf style of brewing now becoming much more widespread throughout the whole of Germany. This is a top-fermented "obergärig" beer, much weaker than the usual Munich brews and not too dissimilar to an English bitter. The other widely available beer style is Pils - a very refreshing hoppy beer - not to be confused with so-called beers on sale in England.

However, for the overall general atmosphere, Munich is a world of its own. For first time visitors to Munich much useful information can be gained by writing to Fremdenverkehrsamt, Rindermarkt 5, 8000 München 1. The local tourist newspaper, The Munich Times, published monthly and written in English, is given away free in hotels. This also gives the visitor good tips. Last year's Oktoberfest edition included an article on hangover cures. The two most popular, according to the paper, were a pickled fish (for breakfast!!) or a bottle of Weissbier. However, I think there is only one real cure - the true hair of the dog - a few litres of festbier. Although several years ago one Sunday newspaper reporting on the Oktoberfest said the only known cure was three weeks in a darkened room with a priest in constant attendance!

Prost! Paul Roberts



Sir - I suppose that it was too much to hope that Roger Hall's advice regarding Whitbread's fetish for turning pubs into junkyards would be heeded, but nevertheless it has come as a bit of a shock to see them perpetrating another pillaging in the leafy lanes of South Manchester!

Their target this time was the Talbot, Mauldeth Road, Fallowfield which reopened on Monday 16th August. The Talbot formerly sold a fairly decent pint of Chesters bitter and had the features one usually expects of a pub; a lounge, a room and a good vault. Alas, no more! It is now a Farmyard lookalike.



Forshaws BURTONWOOD

Traditional Beers

Big taste of
the North

Burtonwood Brewery Co. (Forshaws) Ltd.,
Burtonwood, Warrington, Cheshire, WA5 4PJ.
Telephone: Newton-le-Willows (09252) 4281

Anyone preparing to go gardening would be well advised to get his garden tools from the walls of the Talbot! You should be careful, though, not to rip yourself on a large piece of metal (part of an anvil, I think), which juts from the brickwork in the middle of the place.

Why is the heating thermostat encased in a bog seat? Why does a painting of Jimmy Carter grin at you alongside one of Ernie Wise? Why does a portrait of some television actor exhort you to drink real ale? (At 62p a pint, they must be joking). The thinking behind all this may be explained by the sign above the food counter - "Din-Dins"!!!

In case it was just old fashioned me carping, I asked several other customers - the comments varied: "like my backyard", "hideous", "far-cical", "comical"

It is said that the pub is supposed to be decorated on an Amsterdam theme - if that is so then the good burghers of Amsterdam should sue the burghers of Whitbread for defamation!

Humphrey Higgins

THE PETER WALKER LIST

The following are the established Peter Walker pubs:

Market, Brackley St, Farnworth	Eagle & Hawk, Chapel St, Leigh
Victoria, Liverpool Rd, Platt Bridge	Raven, Wallgate, Wigan
Park, Hope Street, Wigan	Silverwell, Darlington St, Wigan
Victoria, Sandy Lane, Skelmersdale	Buck i'th' Vine, Burscough St, Ormskirk
Greyhound, Aughton St, Ormskirk	Running Horses, Bells La, Lydiate
Victoria, Bath St, Waterloo, L'pool	Prince Arthur, Rice La, Liverpool
Westminster, Barlow La, L'pool	Stanley Bar, Stanley Rd, Liverpool
Midland, Ranelagh St, Liverpool	Central, Ranelagh St, Liverpool
Toxteth, Park St, Liverpool	Belmont, West Derby Rd, Liverpool
Derby, Prescott Rd, Liverpool	Willowbank, Smithdown Rd, Liverpool
Coffee House, Church Rd N, L'pool	Lion Tavern, Moorfields, Liverpool
Falkland Arms, London Rd, L'pool	Corner House, Scotland Rd, L'pool
Vines, Lime St, Liverpool	Oakfield, Oakfield Rd, L'pool
Granton, Robson St, L'pool	Dart, Lodge La, Liverpool
Lister, Prescott Rd, L'pool	Swifts, Stanley Rd, L'pool
Royal, Bankhill St, L'pool	Waldeck, Laurence Rd, Liverpool
Great Mersey, Gt Mersey St, L'pool	Abbey, Walton La, Liverpool
Thistle, Heyworth St, Liverpool	Earl Marshall, Earle Rd, Liverpool
Dick Jennings, Hill St, Liverpool	Clock, Walton Rd, Liverpool
Beehive, Paradise St, Liverpool	White House, Duke St, Liverpool
Furnace, St James St, Liverpool	Leigh Arms, Picton St, Liverpool
Sandhills, Regent Rd, Bootle	

The following were due to be converted on 18th August:

Cross Guns, Deane Rd, Bolton	Church Inn, George St, New Bury,
Hare & Hounds, Bury Rd, Brightmet	Farnworth

Howcroft Inn, Pool St, Bolton	Ainsworth Arms, Halliwell Rd, Bolton
Imperial, Manchester Rd, Hr Ince	Springfield, Springfield Rd, Wigan
Bowling Green, Wigan Rd, Leigh	Boars Head, Market Place, Leigh
King Arms, Warrington Rd, Ashton	Kings Arms, Newton Rd, Loughton
Sir Charles Napier, High St, Golborne	Blue Lion, High St, Newton
Lower Angel, Buttermarket St, Warrington	

(supplied by Jim Hurst)



Branch Diary

SOUTH MANCHESTER

Thurs Sept 2 Branch Meeting, Gateway, 8.00pm
 Thurs Sept 23rd, Pub of the Month, Royal Oak, High Street, Stockport
 Thurs Oct 14th, Branch Meeting - venue to be announced
 Contact Humphrey Higgins 432 0059

ROCHDALE OLDHAM & BURY

Thurs 14 Sept 8.00pm Branch meeting Railway (Wilsons), Townley St, Middleton. Good Beer Guide Editor Roger Protz in attendance to answer your questions.
 Tues 28 Sept 8.00 Committee meeting, Royal Oak (Lees), Boarshaw Rd, Middleton
 Tues 12 Oct 8.00pm Branch meeting Castle (Wilsons), Manchester Old Rd, Rochdale. Speaker from Wilsons invited
 Tues 26th Oct 8.00pm, Committee meeting, Reed Hotel (Bass), Yorkshire St, Rochdale.
 Contact Steve Lawton 061 620 9239 (h) or 061 236 4411 ext 7237

BOLTON

Wed 1 Sept 8.00pm Burtonwood light mild meeting, York Hotel, Newport Street, Bolton
 Sun 12 Sept 12noon. Burtonwood light mild meeting, Poacher, Scot Lane, Blackrod
 Sun 26th Sept 12noon. Social, White Lion (Holts), Market Street, Westhoughton.
 Wed 6th Oct 8.30pm Branch meeting, Derby Arms (Castle Eden), Derby Street, Bolton
 Contact James Hurst Tottington 3532

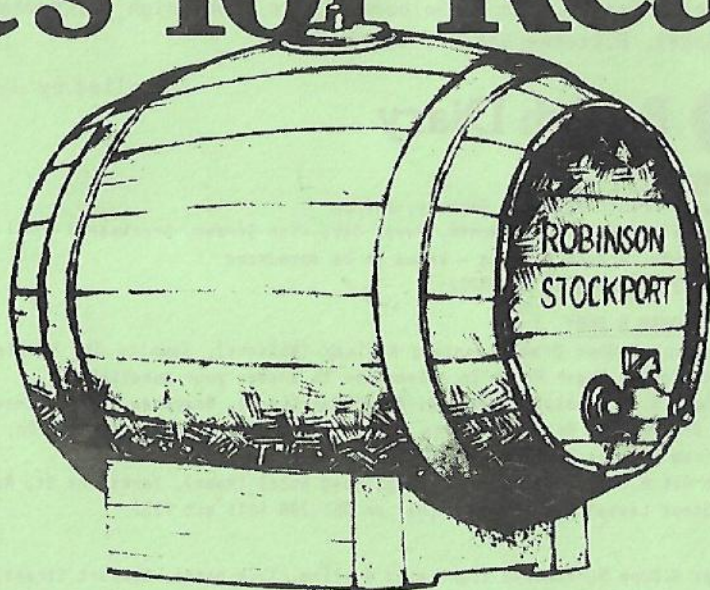
NORTH MANCHESTER

Wed 8 Sept 6.15pm Coach leaves Duke of York, Eccles for Great British Beer Festival (£2.50, phone 707 5409)
 Weds 15 Sept 8.00pm. Branch meeting, White Swan, Swinton
 Weds 6 Oct Crawl of all Manchester City Centre pubs in 1983 Good Beer Guide. 7.00pm Crown, Deansgate, 8.00pm Square Albert
 Wed 13 Oct 8.00pm Committee/Social, The Winston, Churchill Way, Salford
 Wed 20 Oct 8.00pm. Millstone, Thomas Street, Wilsons speaker invited.
 Fri 24 Sept, Annual Munich Pub Crawl. 2000 Schottenhamel, Theresenwies'n, 2330 Augustiner Gastatfe, Schwantalerstrasse. Sat 25 Sept 1700 Hackerbrau Festzelt, 2000 Schottenhamel, Theresenwies'n. Sun 26th Sept, 1200 Hofbrauhaus, Am Platzl
 Contact Roger Hall, 740 7937

TRAFFORD & HULME

Thurs 16 Sept 8.00 Branch meeting, Malt Shovels, Stamford St, Altrincham
 Sun 19 Sept 12noon Social, Bakers Arms, Pownall Rd, Altrincham
 Thurs 23 Sept 8.00 Pub of the Month with S Manchester. Royal Oak, High Street, Stockport (opposite Robinsons brewery)
 Thurs 30 Sept 8.00 Social, Peveril of the Peak, Great Bridgewater Street, Manchester
 Thurs 7th Oct 7.30 Committee/Social, ASE Club, High Bank, Dunham Road, Altrincham
 Weds 20 Oct Lees Brewery Visit
 Thurs 21 Oct 8.00 Branch AGM Malt Shovels Altrincham.
 Contact Mick Rottenbury 969 7013 (home)

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.

Old Tom Ale
Best Bitter Ale
Best Mild Ale



Always available from Unicorn Wine, 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.

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