

BOLTON BEER BREAKS



Campaign for Real Ale
Bolton Branch

CAMPAIGNING FOR REAL ALE, PUBS AND DRINKERS' RIGHTS

"A fine beer may be judged with only one sip, but it is best to be properly sure" - Old Czech proverb

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Dial-a-drink

In some pubs around the country you can occasionally spot a remnant left over from when pub society moved at a more leisurely pace. I am of course referring to the apparatus known as the 'bell push', a device used to summon a waitress in the more select rooms of a public house. The system was simple and probably worked without too much fuss for several generations but in 1963 a pub in Bromley Cross decided that something more sophisticated could be employed. The Flag Hotel had no doubt been approached by the proprietor of a local firm called Millington & Boardman of Darwen who was keen to showcase the latest in a long line of innovative plastic products. The pub, as far as we know, was the only one in the country to adopt the 'Genie' drink ordering system, quite for how long it remained is not clear but it seems obvious that it wasn't a great seller!

At every table in the lounge a special selector unit fitted with a telephone dial would be placed. All of the items on the drinks menu such as beers, spirits, cigarettes and cigars

were given a two digit code, for instance if you fancied a shandy, 75 would be dialled and if your preferred tippie was a Baby-cham then dialling 17 would ensure you got it.

The information was relayed back to a control box behind the bar and a printout was produced in the form of a ticket showing table number, list of items and price for each. When the order was completed the machine automatically totalled the price. If anyone required something not on the menu then double '0' was dialled, this would then call the waiter and the item could be ordered 'manually'.

The manufacturers obviously saw the Genie as the future of drink dispensing but it just didn't catch on for whatever reason. I suspect that the appara-



Landlord John Dobson serving drinks to his wife and daughter Joan who have just used the Genie to order

tus had its faults and from my experience of working with electromechanical telephone systems there was probably a high maintenance factor, it probably made a bit of noise as well.

If anyone knows of other curious drink dispensing equipment or if any other occurrences of the Genie have come to light we'd love to know about them.

Thanks for this article must go to the Pub History Society and Joan Smith.

www.pubhistorysociety.co.uk

Articles for inclusion

If you have anything that you wish to include in future editions then please submit to the editor -

editor@boltoncamra.org.uk

Follow us on Twitter -

@BoltonCAMRA



Or see our website -

www.boltoncamra.org.uk

The very unusual "directory" from the Flag Inn (below)

FOR ITEMS NOT LISTED DIAL 00 FOR WAITER			DO NOT DIAL UNTIL LEFT-HAND PANEL IS ILLUMINATED (RED)		
Dial	Draught & Bottled Beer	Price	Dial	Spirits	Price
01	Half Pint Light Mild	8d.	41	Whisky	2/4
02	Pint Light Mild	1/4	42	Whisky (Rare)	2/4
03	Half Pint Dark Mild	8d.	43	Whisky and Water	2/4
04	Pint Dark Mild	1/4	44	Whisky All In	2/6
05	Half Pint Bitter	10d.	45	Whisky and Orange	2/6
06	Pint Bitter	1/7	46	Whisky and Mac	2/9
07	Pint Mixed	1/7	47	Gin	2/4
08	Special Export	1/8	48	Gin and Lime	2/6
09	Pale Ale (D.P.A.)	1/5	49	Gin and Orange	2/6
10	Light	1/2	50	Gin All In	2/6
11	Brown	1/2	51	Gin and Italian Vermouth	2/9
12	Forest Brown	1/5	52	Sweet Martini	2/-
13	Mackeson	1/7	53	Brandy	3/0
14	Guinness	1/7	54	Vodka	3/0
15	Skot Lager with Lime and Ice	2/4	55	Vodka and Lime	3/2
Soft Drinks			Wines and Liqueurs		
22	Grapefruit Juice	1/1	16	Cider	1/1
23	Orange Juice	1/1	17	Babycham	1/7
24	Pineapple Juice	1/1	18	Babycham (Dressed)	1/9
25	Tomato Juice	1/1	19	Baby Bubbly	1/7
27	Tonic	8d.	20	Pink Lady	1/7
28	Bitter Lemon	8d.	21	Cherry "B"	1/7
29	Dry Ginger	8d.	56	Advocaat	2/9
30	Canada Dry	8d.	57	Cherry Brandy	3/0
31	America Dry	8d.	58	Apricot Brandy	3/0
32	Orangeade	9d.	59	Drambuie	3/0
33	Lemonade	9d.	60	Tia Maria	3/0
34	Orange and Soda	1/0	61	Crème de Menthe	3/0
Spirits			62	Peppermint "S"	3/0
35	Rum	2/4	63	Chartreuse	3/0
36	Rum All In	2/6	64	Coignac	3/0
37	Rum and Mac	2/6	65	Port	2/0
38	Rum and Peppermint	2/6	66	Port and Lemon	2/0
39	Rum and Black	2/6	67	Light Sherry	2/0
40	Rum and Orange	2/6	68	Brown Sherry	2/0
			69	Sherry and Lime	2/2

FOR ITEMS NOT LISTED DIAL 00 FOR WAITER			DO NOT DIAL UNTIL LEFT-HAND PANEL IS ILLUMINATED (RED)		
Dial	Cigarettes	Price	Dial	Spirits	Price
70	10 Senior Service	2/3	41	Whisky	2/4
71	10 Embassy Tipped	1/11	42	Whisky (Rare)	2/4
72	10 Capstan	2/3	43	Whisky and Water	2/4
73	10 Players	2/3	44	Whisky All In	2/6
74	10 Benson & Hedges Tipped	2/3	45	Whisky and Orange	2/6
75	10 Panatella	1/6	46	Whisky and Mac	2/9
76	10 Nelson	1/11	47	Gin	2/4
77	10 Gold Leaf	1/11	48	Gin and Lime	2/6
78			49	Gin and Orange	2/6
79			50	Gin All In	2/6

How "GENIE" works.
ONLY when the Right Hand Panel is lit is the instrument available.
Then:
1. Press Button.
2. Dial First Drink Number.
3. Wait for the Left Hand Light (DIAL NOW)
4. Dial Second Drink Number.
Repeat operations 3 and 4 for additional drinks, WAITING FOR THE "DIAL NOW" LIGHT each time.
NOTE—A maximum interval of 15 seconds is permissible between each drink number dialled otherwise "GENIE" considers the order to be complete.
in conjunction with Dutton's Blackburn Brewery Ltd., and Mr. J. Dobson (Licencee)

View from the Boundary

A series focusing on the pubs at the furthest reaches of the Bolton Branch area

No.1: Stopes Tavern, Little Lever



You couldn't ask for a pub more on the boundary of Bolton. Take the 524 through Little Lever and alight just before you reach the Welcome to Bury sign, the Stopes Tavern is well worth a visit.

A traditional multi-roomed pub with a central bar, customers can enjoy different atmospheres depending on their mood. There is a small TV screen in one room, elsewhere a quiet lounge area, a beer garden, a dart board and a pool table.

The service is welcoming and despite the restrictions on choice imposed by the PubCo owners Enterprise Inns, the licensee at the Stopes serve some of the best Bank Top Flat Cap in Bolton and at a very reasonable £2.40 a pint. It is one of many local pubs signed up the CAMRA LocAle scheme aimed at promoting outlets which showcase locally brewed beers.

So, one night instead of sitting on your sofa drinking a can of mass produced beer plucked from from a supermarket slab, why not try out you taste buds and take a trip out to try a quality beer made locally and perfectly dispensed just a short ride away.

2013 Good Beer Guide goes digital

This year to coincide with the publication of the 2013 edition of the GBG a new version of the highly successful Good Beer Guide Mobile app will be launched for Apple and Android™ compatible devices. This new evolution of the app will go live on 13th September incorporating a basic version which will be free to download and allow limited 'near me' searches and restrict available functionality. Once the basic version is installed a 12 month subscription can be purchased in app for just £4.99 and will allow access to enhanced searches by pub name, postcode and street address and will provide a greater number of pubs for the user to browse full listings of when looking for a pint. Detailed information on all UK real-ale breweries and their key beers will also be made available. Subscribers will also be able to record the pubs they have visited and input their own review notes using their unique subscribers account.

Preston Pub Survey

The Old Vic provided the opening to an enjoyable trip to our neighbours in Preston. Sitting across from the main entrance to the railway station, the pub provides 7 real ales with 3 from Moorhouses, including the wonderful Pride of Pendle. On our visit there were also ales from Burscough Brewery and Cuerden Brewery, brewed in Hebden Bridge, whose Pale met with a less than enthusiastic reception.

A 15 minute walk down the hill and through Miller Park to the banks of the River Ribble we were soon sat in the bright lounge of the Continental. The Saltaire Raspberry – not too fruity – was enjoyed by a few and the Pictish Brewers Gold and Elland Midsummer Night's Porter were both superb. The Marble Continental Bitter proved to be a little thin though. Interestingly this seemed to be the only pub also

offering a real cider, in this case Two Trees Perry.



We had to wait a while for the rain to ease off as there was long walk to the student part of town to find the discreet entrance to the Bitter Suite.

The lounge style bar was empty but that gave us chance get some local knowledge from the bar staff on other pubs in the area. The range of 6 beers included Salamander Pipsqueak Porter – very drinkable but lacking the body of the Elland Porter – and offerings from Rat Brewery, Acorn, Pictish, Foxfield and Thwaites.

Taking a tip from the staff at the Bitter Suite we next called at the Dog and Partridge on Friargate. A proper pub, we were told, with the oldest landlord in Preston who often decides to close the pub in the middle of the afternoon if the whim takes him. The bar staff on our visit were young and the pub stayed open. We downed some reassuringly good pints of Taylor's Landlord, Tetley Dark Mild and the

local Hart Brewery's ever popular Dishy Debbie.

Almost next door is the Old Black Bull. A bewildering array of real ales on offer here almost matched by the number of TV screens and we swiftly moved on to what was undoubtedly the most beautiful pub on the visit, the Black Horse. The Grade II



listed multi-roomed pub with tiled floor and semi-circular ceramic bar counter is on the CAMRA Heritage Pub list <http://www.heritagepubs.org.uk>. It sits incongruously in the heart of a soulless shopping precinct. The beers on offer are all from the Robinsons stable and include Old Tom, one of the World's Finest Beers rarely seen on hand pump. At 8.5%, a half was all that was required to savour the rich flavours of this old ale, although it was slightly too chilled to bring out its best.

The final stop was the Market Tavern. Only three ales but all were excellent, an example to many other pubs that quality is more important than quantity. The York Brewery Legacy had a quality equal to that recently found from the same beer in the Masons Arms at Egerton and this ale seems to be becoming a favourite amongst some members. The Outstanding Blonde was also very nice and it is a shame we don't see more beers from this Bury-based brewery in pubs around Bolton.



What was on offer at The Dog & Partridge

Everyone agreed that all the pubs had offered a cracking range of beers all in great condition. There were plenty of styles on offer, from pale ales through golden ales, blondes, fruit flavoured beers, bitters, milds and porters to old ales. All that seemed to be missing was a good stout. It made us wonder

a similarly diverse range would be found on a walk around Bolton town centre.

A Beer Break in Bavaria

A Beer Break in Bavaria

As a result of Peter being given a copy of John Conen's "Bamberg and Franconia: A guide to beers, breweries and pubs" for his birthday, we decided to make that part of Germany the destination for our main holiday this year. However, further research led to the discovery of an interesting sounding beer tradition, Zoigl, in the neighbouring region of Oberpfalz, so that's where we headed first.

Zoigl

The tradition of brewing Zoigl beer dates back to mediaeval times. The wort is produced in a communal brewery, then taken to private brewery cellars for fermenting and lagering. The bars selling Zoigl usually open for a few days each month, mainly over a weekend. You can tell which bars are open at any particular time by the sign, usually in the form of a six pointed star, hanging outside. In the past, there were communal brewhouses all over Oberpfalz, but nowadays only five remain active. Some Zoigl producers belong to the 'Echter Zoigl vom Kommunbrauer' association, though it seems this is not a compulsory requirement to produce real Zoigl. There's more information about Zoigl on the Internet (see below for useful websites).

For the first part of our holiday, we based ourselves in one of the Zoigl towns, Falkenberg, as it is conveniently located between Mitterteich to the north and Windischeschenbach/Neuhaus to the south. On this occasion we didn't visit the fifth town, Eslarn, which lies 50 km further to the south-east, very close to the border with the Czech Republic. Public transport links between Falkenberg and the other towns are limited, especially at the weekend, but the area has a very comprehensive network of cycle routes (including the Zoiglradweg which goes between Mitterteich and Eslarn). So, we would definitely recommend ex-

ploring the area by bike; either take your own, as we did, or hire one when you get there.

Falkenberg Brauhaus is to be found in the centre of the village, just below the imposing restored castle. It is powered by a Siemens engine which dates from the 1920s. The wort is cooled overnight in a



Zoigl star at Bahler, Neuhaus

large, shallow stainless steel vessel reminiscent of the 'koelschip' the Belgians use in the production of spontaneously fermented beer. At this stage the wort goes to the Zoigl producers and also to private individuals. Falkenberg has three bars which operate the

periodic opening system, plus the Gasthof Zum Roten Ochsen where the Zoigl is available more regularly. It was the turn of Wolfadl to be open over the weekend of our visit. The bar is in a converted barn which is decorated with an eclectic mix of musical instruments, old kitchen implements and perfume bottles. The owner is not a member of the 'Echter Zoigl vom Kommunbrauer' association, which may account for the fact that he charged only €1.50 for a ½ litre of Zoigl, the cheapest that we found (elsewhere, the price varied from €1.70 to €1.90). The beer, like most of the examples we sampled, was amber in colour, hazy and low in carbonation. The taste was malty and sweet with a hint of caramel and a soft mouth feel.

The Gasthof Zum Roten Ochsen is worth a visit just to see the old yellow and blue tiled stove which dates from 1724. The



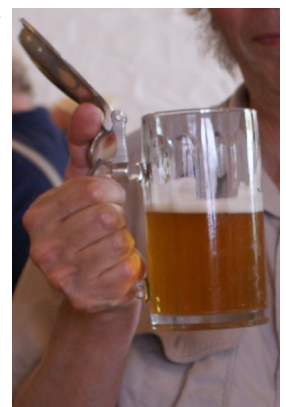
The Kommunbrauhaus in Falkenberg

building is said to date from 1166 and it has been a Gasthof since 1492. We enjoyed their version of Zoigl, which was a dark amber colour, hazy, probably the lowest carbonation we had, very soft with a hint of vanilla in the taste.

On the way to Falkenberg we'd stopped briefly at Win-

discheschenbach, where a Zoigl- und Backöfenfest was in full swing at Wolf-ramstüb'n. There was a large temporary outdoor drinking area which effectively blocked off two streets, with various food stalls set up both inside (a huge array of wonderful cakes) and outside. There was a token system in operation for the food, which included whole grilled mackerel and roast pork with potato salad. Entertainment was provided by a trio of musicians playing traditional Bavarian tunes on tenor horn, wooden spoons and button accordion. The spoons player was resplendent in lederhosen and embroidered braces. The Zoigl was amber in colour, hazy, malty, moderately sweet and quite low in carbonation. We found out afterwards that the Zoigl was not from the communal brewhouse, but is now brewed on site in a small brew plant which has recently been installed.

Our second visit to Windischeschenbach a few days later involved a cycle ride along the beautiful Waldnaabtal. We visited Beim Glöser, a bar with a very traditional feel, consisting of three woodpanelled rooms. The small outdoor seating area was occupied that day by some postmen on their dinner break, and several more overall-clad workers soon arrived.



A glass of Oppi Zoigl

The Zoigl was more of a copper colour. It was quite highly carbonated, hazy and had a malty, caramel flavour and was very lightly hopped.

Those who prefer their beer on the hoppy side should head for the Gasthof Weisser Schwan, one of the places where you can get Zoigl all year round. Still amber in colour and hazy, but with a strong bitter flavour, the beer was very different from the others we tasted, and probably our least favourite.

Up a steep hill (we pushed our tandem!) from Windischeschenbach is Neuhaus. The Zoigl at the two bars we visited here was paler, more gold in colour, almost clear and was fairly hoppy – to us it was a less interesting, more mainstream beer.

A Beer Break in Bavaria (cont.)



Inside Beim Glöser, Windischeschenbach

At Bahler, you had the choice of 25cl as well as half a litre which was the norm. We sat in a quiet courtyard and ate Brotzeit, large portions of a variety of cold meats served with bread. While we were there, a couple of people turned up with some 5l or 2.5l containers to be refilled.

The other Zoigl bar open that weekend was Schafferhof, which is in a big farmyard. A plaque informed us that the farm has been there since 1300, was owned by the monks at Waldsassen from 1515, has been in private ownership following 'secularisation' since 1799 and the current owners have been there since 1999. Zoigl bars are obviously popular venues for wedding receptions; a wedding party arrived soon after we did, and we had already passed a reception taking place at Lingl-Zoigl just

up the road.

The town of Wiesau has a Zoiglstube in a former Gasthof and Brauhaus. Stefflwirt has been in operation since 2005 and gets its Zoigl from Schlossbrauerei Friedenfels, a commercial brewery about 8km away. This Zoigl was the darkest we'd seen, more of a pale brown than amber, and was

hazy with a soft, malty taste. Like most others, the temperature was 'cask marque cold'. Our plan to have just a snack changed when we saw that they were only selling main meals, it being dinner-time on a Sunday. We had an excellent roast with herby bread dumplings and cranberries.

Our favourite Zoigl bar was the first one that we cycled to; Oppl in Mitterteich.

Here it really did feel as though we were drinking in someone's front room that had been temporarily converted to a bar. The Zoigl, again hazy and amber, had a higher carbonation and an initial

slight bitterness which soon mellowed. The beer was served in variously shaped

glass tankards with a metal lid which you left open to indicate you would like a refill. Most of the customers appeared to be local people who'd come along for something to drink and eat and to meet friends. It was certainly very busy and it was a case of joining the locals on one of the large tables.

So, a brilliant start to our holiday before we headed to the Bamberg area. I'm sure we'll return to Oberpfalz at some time - there are plenty more Zoigl bars to visit.

Useful websites

www.zoigl.de

www.zoiglbier.de information about Zoigl in Windischeschenbach and Neuhaus

www.zoiglinfo.de includes a full timetable of Zoiglstube opening dates. (This information is also available as a printed leaflet from local tourist offices.)

www.oberpfaelzerwald.de information about the area, including a pdf of the Zoiglradweg route (type 'zoiglradweg' in the search box)

www.wolfadl-zoigl.de

www.gasthof-roter-ochse.de

Most of the other places we visited have their own websites. If anyone would like the details of the accommodation we used (a small holiday apartment in the basement of a family house) please let me know.

Alison Whitaker



Plaque on the wall of Neuhaus Kommunbrauerei

From the SIBA North Beer Competition Committee

An invitation to judge in the North Region Beer Competition 2012 to be held on 25th October 2012 at Mercure Piccadilly Hotel, Manchester Portland Street, Manchester, M1 4PH

We would be delighted if you could join us to help decide which are the best beers brewed by SIBA North Region members this year. Fellow judges will be made up of SIBA brewers, trade press, beer bloggers, members of the public, SIBA pub members, SIBA supplier members, local and national CAMRA, local dignitaries, wholesalers and key figures from within the brewing industry.

The winning beers from this competition will go through to the SIBA National Beer Competition 2013 and feature in other events throughout the year.

The competition will start at 11:00. The results will be announced and awards presented on 25th October just after 17:00 (subject to change) followed by the Great Northern Beer Festival in partnership with CAMRA

Regional brewers will vie for the GOLD title in fifteen categories: Overall Champion of the Competition,

Standard Mild Ales

Standard Bitters

Best Bitters

Premium Bitters

Strong Bitters

Premium Strong Beers

Porters

Stouts

Old Ales & Strong Milds

Speciality Beers

Champion Bottled Beers

Bottled Bitter (up to 4.9%)

Bottled Bitters (over 5%)

Bottled Gold Beers

Bottled Speciality Beers

Bottled Porters, Milds, Old Ales & Stouts



To apply visit <http://www.tfaforms.com/252916> You will receive a confirmation to confirm your judging place, which will include further information