

ELEPHANT AND CASTLE

THE MAGAZINE OF THE BOLTON BRANCH OF THE CAMPAIGN FOR REAL ALE.
ISSUE 6 SPONSORED BY THE CANARY BEER ENGINE



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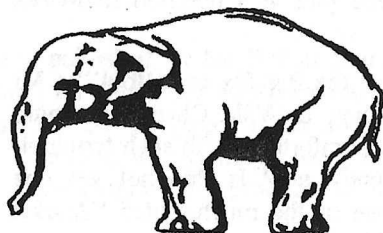
Beers

Boddington's Bitter

upto 5 guest ales

Description

The Canary has recently re-opened after a refurbishment carried out by Whitbread. It is now one of the groups Beer Engines serving 6 real ales with 5 constantly changing. This pub is definitely worth a visit even though it may be outside your normal drinking area....



Marshall Magee

The Way We Were And The Way We Are Now

1/ *"We are targeting people who can no longer afford to go to pubs, particularly pensioners and the unemployed..."*

So speaks Peter Ellis of The Aston Manor Brewery who have just launched their two litre plastic bottles of "real Ale". Like the "bodkan", the secret is in the "widget" installed in the neck. The theory is that it will be just as good as the real thing and will last upto five days if handled with care, and it is cheap. Recently I tried both the Bitter and the Mild (on special offer at £2.99 a bottle at Morrisons) whilst gawping at the world cup. I found the Mild a little lively, but the bitter continually drinkable. It is not perfect but seems to avoid the metallic taste that always seems to accompany tinned ale, however prestigious the label.

Slumped in front of Sky Movies slurping grog from a plastic bottle may not be our ideal but one can hardly blame the punters if the alternative is an overpriced pint at a deserted mid-week local.

Do I hear the Big Six cry "foul"? (Mr Ellis Senior, as Villa Chairman, would be quite comfortable with such terminology) Surely not? Is this not yet one more case of the much-touted "Market Forces" in action.

2/ *"Its a real blow to the town. We keep getting told that things are on the up, but i'm still looking for it...."*

So speaks Councillor Jack Foster representing Boltons Derby Ward (male unemployment currently running at 26%) on the recent closure of The Cambrian Soft Drinks Plant - 72 permanent, 22 temporary jobs threatened.

When I first came to the town in May 1979, the site of the firm on the old Magee Marshall Brewery grounds was most comforting, but with Greenalls apparently making a large loss in 1992/93 they were not prepared to carry this on. So the economic wheels grind on and a little more local life slips away. One would not be all that surprised to see the whole site rapidly levelled and replaced with yet another grim "Do-it-all, Save-it-all, Spend-it-all " etc... What price any tangible remains of Boltons industrial, brewing or cinematic history by the year 2001?

As if to drive yet another nail into the coffin I note that Magees on St Georges Rd.- formerly the Crofters- has been closed for the last few weeks. It boasts one of the few surviving examples of revolving doors in the area and is a splendid example of one of the old Magee Marshall houses. At one time such an abrupt closure would have caused considerable concern but now it seems just one more example of a trade in decline with people no longer interested in what goes on around them.

3/ *"It is now seen as a modern stylish drink and is consumed by increasingly large numbers of individuals as a refreshing alternative to beer or other alcoholic drinks..."*

So quotes the recent Taunton Cider Annual Report.

Is cider the drink of the nineties? Has the "yoof" market tired of lager and exotic continental brews? Certainly in hard times Taunton are ready to lavish £6m on promoting Diamond White and Dry Blackthorn.

Veterans of the Bolton Beer festival will recall the extreme popularity of the ciders, especially when the established beers sold out on the Saturday night sessions. Pleas for restraint with the stronger brands were invariably met with incomprehension by an enthusiastic, and largely female clientele.

My only wimpish concern, apart of course from the correct method of dispense being used, is that, if it is to become the brew of the decade, given its high ABV content who will be able to remember come the year 2001?

Those sharing my concern should contact the ebullient Mr Rhys P Jones, c/o The Stockport & South Manchester Branch, whose jovial demeanour will surely allay all fears...

4/For the "Twitcher" the "Binns", The "Gricer" the anorak, the CAMRA Member, usually the Beard.

But for how much longer? A recent report in the Chinese Press warned that studies appeared to show that beards not only were unhygienic, but also led inexorably to baldness. I note that our present Chair, at last sighting, was Clean-shaven, but previous incumbents

MALT & HOPS

Real Ale Bar

Top Hat Burtonwood Mild
Weston's Olde Rosie

+ 6 changing Guest Beers
+ Other Traditional Ciders

over 200 different beers to date

come and try something different

Lunchtime Snacks
Available

have displayed some appalling examples of facial growth.

Dave Fleming, of no noticeable footballing talent whatsoever, believed rashly that the mess on his face gave him at least the look of George Best. More discerning colleagues thought the resemblance was to one Charles Manson...

Few apart from his parents have ever seen James Hurst clean-chinned and indeed his present luxurious growth would put the late Mr Karl Marx to shame. Mike Spragg reluctantly agrees that his beard and head of hair are more modest but ripostes with the fine Elizabethan adage-

When brightly burn the fires below

The thatch above doth early go...."

And who am I to argue with this?

Perhaps in the best interests of the Branch the sooner we have a sponsored shave the better.....

5/ In conclusion belated congratulations to former Branch Big Cheese Des Nogalski on the recent arrival of a son Samuel. Given the ethnic mix of Des and Gina, and assuming the lad inherits some of his dad's legendary goal-poaching prowess, come the 2014 World Cup, Poland, Ireland, Hong Kong and dear old Blighty, to name but four, will be vying for his services...

I am reliably informed that Des has taken to his new role with relish and that his conversation is peppered with references to lack of sleep, late-night feeds, and colic - perhaps not so unlike his days at the helm of our bibulous band...

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Malt & Hops Beer Festival

With the apparent demise of the Great Northwestern Beer and Cider Festival which has been Bolton's premier Real ale event for the past 7 years the Bolton real ale drinkers were in danger of missing out. However salvation appeared in the guise of the Malt 'n' Hops and it's manager Andrew. (Also ably assisted by the manager of the Hotel, Ken) who between them put together a mini beer festival at the pub over the weekend of 21 - 23 July. Over 30 beers and half a dozen ciders were made available. Beers were served in the Malt and Hops bar itself on the eight hand-pumps but the bulk of the beer was served from the garage by both hand-pump and on gravity.

Inspite of the hot and sultry weather during the weekend the beer was served cool and in excellent condition. One personal gripe was the fact that Hopback Summer Lightning, A favourite of mine, was not available due to the fact that the suppliers didn't send it, but there's always next time.

One shock was the sight of Jim Fletcher on the wrong side of the bar, i.e. serving, this is getting too common an occurrence these days.

Congratulations to all the staff at the Malt and Hops, and to all who attended for making it such an enjoyable and

successful festival, hope the next one comes along soon.

One must not forget the other pubs within the Branch area that hold their own beer festivals, be they small or large, they all go to help to promote real ales and ciders. Pubs that have regular beer festivals include the Clifton and the Jolly Carter, both of which have regular mini-fests. Also during August, well upto the 22nd at least the Wrights Arms in Belmont is having a beer festival, so if you fancy a pint of something different get a bus or taxi up there and give it a go.

Pieman

Latest :- As this edition of the Elephant and Castle is about ready to go to the printers, news has come in that there may be a Bolton Beer Festival after all. Although this has been the case on numerous occasions during the year it is our hope that something can this time be arranged. The hope is to have a smaller festival at Silverwell Street possibly during November or December but the exact details are not known at this moment. A decision will have been made by the time the next issue comes out so I hope to be telling you the details then so lets hope the festival gets off the ground this time. Ed.

Acknowledgements. I would like to thank the following people for helping with this August edition of the Elephant and Castle :- Pieman, Richard Spedding, Des Nogalski, Marshall Magee, Mike Spragg, Rowland McDonnell, Eclipse Printers, our sponsors and advertisers, and you for reading the Magazine. Thanks... Ed.

A View From the Kitchen

I was a little doubtful about a report in What's Brewing a while back which said that you can wreck beer if you serve it with a sprinkler if it wasn't brewed with a sprinkler in mind. Yes, it all seemed logical and reasonable - violent treatment knocking out some of the more volatile flavour components, which the article went into some detail about - but I'd never noticed the effect. I put it down to my not having looked out for the problem, if it existed, and decided to try and check it out myself.

Then I found myself in a pub in Bolton that was serving Bass through a sprinkler. I could tell it was a bad idea because pulling a pint resulted in half a pint of head that took quite a while to settle. I asked for my pint of Bass to be served without the sprinkler, but was told this couldn't be done because it would ruin the beer. What I ended up with was the worst pint of Bass I'd ever had: none of the life and sparkle I expect from the brew (I'm not a beer taster so I can't describe the taste either pretentiously or usefully). Hardly conclusive - it could have been a barrel that had been opened for too long, but food for thought anyway.

A while later I had a few pints in another town centre pub. Two of the pints, one after the other, were one of the guest beers. The first pint wasn't sprinkled, and tasted really rather fine.

The second pint: same beer, same barrel same evening tasted noticeably worse. Again I'm no beer taster, so the best description I can manage is that it tasted flatter and less lively by comparison.

So there is definitely a difference - some beers really do taste worse for being sprinkled. What you can do when bar staff refuse to not sprinkle beer that shouldn't be sprinkled is difficult to say. Asking them politely and firmly is about the only thing you can do, and if that fails take your custom elsewhere. If people do walk out of a pub because the ale is not in good condition then the landlord will be forced into action to make it better, it is his livelihood after all.

This all brings me to a serious thought. Why is beer served so badly, so often. Insistence on sprinkling, barrels open too long, too early, even cleaning fluid not rinsed out of beer lines properly all cast a shadow on real ale. But I brew beer at home, from kits, and I never have these problems. So I often find myself in a pub, drinking ale, wishing it were by own brew. This shouldn't happen, especially considering the extra I'm being charged for the commercial ale. The thing is brewing your own beer is very simple, and next issue I'll show you how.

Rowlad McDonnell

Pub News On 1st August a new pub open on Crompon Way, The Watermillock is part of Bank's restaurant redevelopment of the old nursing home site. It serves Bank's Bitter and Mild on electric and Cameron's Strongarm on handpump

Beer Duty

While CAMRA stands alongside brewers great and small in the fight against foreign beer imports perhaps the Campaign should remember a few points as it battles to reduce UK beer duties.

First of all we can't afford it. The recession lasted longer than people expected and with a public spending deficit of over £40 billion this financial year the government needs all the money it can get, hence the tax increases of the last budget. Any decrease in beer duties will have to be made up from elsewhere and this could prove unpopular.

Second, although we are lining up alongside the brewers let us not forget how they have stabbed the beer drinker in the back in the not-too-distant past. Increases in beer duties in the past budget have been accompanied by an additional price hike "in order to maintain margins" which has put 1p a pint increase up to 2-3p or more. Should the brewers ever get their 15p a pint cut in beer duty exactly how much will pass on to the drinker. Will we get a cut of 20-25p a pint? After all the brewers will still be able to maintain their margins. Or will we be victims of profiteering once again.

Thirdly although the Brewers and Licensed Retailers Association claimed that in 1993 personal imports of beer

were around 330 million pints their counterparts in France found that the total beer consumption, including sales to British cross-Channel shoppers actually fell slightly. Although this fall may have been cushioned by demand from cross-Channel shoppers the fall in domestic demand was not so great as to be replaced by sales to British customers of 330 million pints. The true figure for imports, then, is probably less than half that.

Make no mistake I'd like to see a cut in beer duty just as much as the next man but I don't believe the problem is as bad as it is made out to be, I don't believe the Government will ever cut beer duties at all never mind by something in the order of 15p a pint and if they do the likes of you and I probably won't see much of it

Des Nogalski.

Ed - Camras own submission calls for :- Three equal cuts of 5p a pint in three successive budgets to bring duty down to 9p in 1996. This figure is around the median in Europe, 8p a pint, and would be just sufficient to eliminate the profit margin of 'the man with the van' going to Calais. Also a sliding scale of excise, so that microbrewers pay less tax than regionals and national brewers.

Pub News :- The Beer Engine in Wigan is once again holding one of its Pie And Beer Festivals. This event, to be held soon boasts a wide selection of ales and an unusual collection of pies, well worth a visit.

New Newcastle Ale

18th July 1994 saw the regional launch of the North East's first home-grown cask ale. The new ale is called Newcastle Exhibition, and to mark its launch, Matthew Brown PLC, part of Scottish and Newcastle Breweries hosted a tasting evening on the 21st which was attended by numerous members of Camra. According to the press release made available at this event this cask conditioned ale has a "rich, full-bodied flavour" and is a "robust, unpretentious premium ale with a low to medium hop flavour". It has a strength of 4.3%ABV and should retail at about £1.30 to £1.40 per pint.

Brewed at Tyne Brewery, Newcastle this beer is available at a limited number of

Matthew Brown pubs and clubs, 75 in all. These outlets consist of most of the pubs and clubs which received the Mastercellarman Awards from Matthew Brown, 13 got this award, and various others where the turn around of this new beer is expected to be high. This should mean that if you can find a pint it should be in good condition, which is good news if this continues.

The beer on offer at the tasting was very drinkable and all who attend had an enjoyable drink. If you do fancy a pint of Newcastle Exhibition, although no outlets in Bolton stock it, it is available at the Beer House on Angel Street, Manchester.

Beer News - The new champion beer of Britain chosen at the Great British Beer Festival 1994 is Timothy Taylors Landlord, more winners in next issue.

SWEET GREEN TAVERN

CROOK STREET

TRADITIONAL PUB
TRADITIONAL BEERS

TRADITIONAL GRUB

TETLEY'S AND GUESTS

BOLTON BRANCH CAMRA
PUB OF YEAR 1992/1993

Student bit

For the last Year I've been writing this drivel for students (and anyone else who can be bothered to read it). So in the tradition of the student revue heres my review of the year.


This year i set up the real ale society at BIHE. During the year we ran several pub crawls and a coach trip to the Fleetwood Beer Festival, as well as trips to some of the better real ale pubs in the area. Hopefully we shall continue to do similar events during the coming year.

The Real Ale society will have a stand at the Freshers Fair so if you are interested in Real ale and wish to join please hunt us down, we will be with

the Archery society as there are a lot of archers in the real ale society,... I wonder why!!!!

In the last issue I discussed the plans that were proposed to improve the canteen and the student union bar at BIHE. The SU has spent a lot of time working out ways to vastly improve the facilities and appearance of the area, and had put a lot of effort into getting the money together to do it. The latest news is that Bolton Institute have pulled out and have denied permission to the Student Union.

Stephen 'BEERHOUND' Kerry.



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good food at reasonable prices

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Thur, Fri, Sat 12 - 7

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CAMRA

Real ale is a traditional, natural beer that has not been pasteurised and carbonated. When CAMRA started in 1971, it seemed as though traditional cask beer would disappear forever. Many of the brewers who made it seemed likely to disappear as well, taking with them centuries of tradition.

Not only has CAMRA saved real ale, but it has seen many new breweries set up to produce it. The 1994 Good Beer Guide lists a staggering 1,000 different real ales now brewed. Traditional beer styles have been revived giving a wider choice of flavours. Brewers have revived cask conditioned porters and stouts, winter ales and barley wines, mild and light bitters. Britain has an impressive brewing heritage which CAMRA wants saved and promoted.

CAMRA'S aim is simple - a wide choice of interesting beers at reasonable prices and a wide choice of traditional pubs in which to drink. It is the only national organisation which exists specifically to speak for the beer drinker and pub user. Except for a small staff at the headquarters in St Albans, CAMRA relies on voluntary effort, and the members' subscriptions to promote and publicise traditional draught beer.

The campaign is piloted nationally by a democratically elected executive, but its network of local branches are its lifeblood.

CAMRA tries to increase public awareness through such means as publications and beer festivals, and seeks to influence the brewing industry itself by making representations to the industries bosses and the nation's legislators.

The campaign is now accepted as one of Britain's foremost consumer and conservation bodies. Its views on a wide range of subjects connected with the brewing industry and the licensed trade are listened to seriously by the industry itself and the government.

It is regularly contacted by the media for its opinions and views on all beer related topics.

CAMRA's growing concern with a wide range of legal and technical issues - with pricing policies, brewing technology, monopolies and mergers, the licensing laws and consumer protection - reflect the huge effort and commitment to dedicated individuals.

The campaign publishes a monthly newspaper - "What's Brewing" which takes a broad and critical look at developments in the world of beers and pubs and keeps members closely informed. The annual Good Beer Guide, listing the best real ale pubs in the country has become a national institution.

Membership of CAMRA, nationally now stands at over 42,000, but CAMRA has to grow in order to meet the challenge of the changing face of the brewing industry and the changes in legislation as we become more involved in the EC.

Most of CAMRA's activities cost money and CAMRA relies on membership for financial support. Your help is needed now. If you do care about your pint and you pubs, join CAMRA.

For details on membership and branch activities please look at the back cover.

Mike Spragg.

Around Town

Boltons open-and-closed merry-go-round continues. **The White Lion** on the corner of Deansgate and Moor Lane re-opened in May after a closure of twelve months in mothballs. Boddington's Bitter is being sold on handpump.

During the period of the White lions Closure the **George** on Great Moor St. was sporadically open and shut. At the time of writing the pub is definitely closed although the 'to Let' sign has been taken down and there are some signs of activity in the yard at the back of the pub.

We have been keenly awaiting news about the **Brinsop Arms** on Chorley Road, Westhoughton for some time. A licence application went before Bolton Magistrates before the end of last year but since then nothing. Some refurbishment work has been done and it looks as though it will definitely re-open at some stage.

Until its closure in 1990 the Brinsop was Boltons premier free house with a range of at least six real ales. The pub - until the mid-70's a Bass house called the New Inn - expanded first into the

row of terraced houses next door and the backwards to provide a bistro and hotel and conference facilities. High interest rates forced the then owner Jim Hardy to call in the receivers and the pub was closed down and put up for sale a few months later.

The **Halliwel Lodge** on Morningson road closed down in July. This fine old house is currently the subject of planning permission to turn part of the living accommodation into flats.

Another recent closure is **Magee's** on St Georges Rd. which is currently closed and boarded up.

Finally the former Lion Oil Works on St Georges street is set to become a nightclub complex known as **The Village** following the granting of a licence recently. The owners of the Kiss Nightclub have bought the premises and are set to spend £1m on refurbishments. A few years ago this was to be the site of Boltons Heritage Centre with Greenalls even offering to site a micro-brewery there but spiralling costs meant it was not to be.

Des Nogalski.

**BOLTON
CAMRA
BRANCH**

Elephant and Castle is published by the Bolton Branch of CAMRA, the Campaign for Real Ale. Views expressed are not necessarily those of the campaign either locally or nationally. Editor :- J.Seddon, 47, Kermoor Ave., Bolton. All items Copyright Camra: may be reproduced if source Acknowledged.

Thanks to all who helped with this delayed issue!

BRANCH DIARY

Thur Aug. 11th 8.30pm

Branch meeting- Lord Clyde, Fold
Road Bolton.

followed by Hotpot supper

Thur 18th Aug 7.30pm

Barbeque - Sweet Green Tavern

£2/person book by 11th Aug.

Thur 8th Sept 8.30pm

Branch meeting - Howcroft,
Pool Street.

Our usual social events have been cancelled because during the next 2 months branch members will be visiting pubs assessing their suitability as Pub Of the Year. A shortlist should be produced on the 11th August, and these pubs will then be visit at random by branch members, scoring each pub out of 100, this are then combined to produce a winner. If any member wishes to take part in this they can obtain scoring sheets from the branch contact. NOTE. the awrd will only be given if sufficient complete forms are returned to the

For more details on branch activities or other information about Camra please contact either of the people below:-

Branch Chairman - Richard Spedding 0204 61244

Branch Contact - Judith Spragg 0204 595342

APPLICATION TO JOIN CAMRA

I/We wish to become members of the Campaign for Real Ale Limited and agree to abide by the Memorandum and Articles of Association of the Campaign.

Name(s)

Address

.....Postcode.....

SignatureDate

I/We enclose the remittance for individual/joint membership:

	Individual Annual	Joint Annual	Individual Life	Joint Life
UK and EEC	£12 <input type="checkbox"/>	£14 <input type="checkbox"/>	£120 <input type="checkbox"/>	£140 <input type="checkbox"/>
Rest of the World	£16 <input type="checkbox"/>	£18 <input type="checkbox"/>	£160 <input type="checkbox"/>	£180 <input type="checkbox"/>
Student/Unwaged	£6 <input type="checkbox"/>	£7 <input type="checkbox"/>		
Disabled	£6 <input type="checkbox"/>	£7 <input type="checkbox"/>	£60 <input type="checkbox"/>	£70 <input type="checkbox"/>
Retired	£6 <input type="checkbox"/>	£7 <input type="checkbox"/>	£60 <input type="checkbox"/>	£70 <input type="checkbox"/>

Send your remittance (payable to CAMRA Ltd) to:

Membership Secretary, CAMRA Ltd., 34, Alma Road, St. Albans, Herts., AL1 3BW

