



## Beer Exhibition Off ~

The beer exhibition which had been planned for the end of this month at Poynton has unfortunately collapsed due to circumstances beyond our control.

## & On Again

The committee now have arrangements under way to move the venue to the Wythenshawe Forum and the date back a month to the 20th-21st November. It is hoped to exhibit about 30 or more beers over the two days; full details will be published in next month's Opening Times or contact Jack Hopwood at 494 9047

## POLLARDS IN THE CENTRE?

Once again news flows from the Area Organiser — having written to David Pollard asking him about his attempt to obtain a pub outlet in Manchester City Centre this was the reply:

"Our application is to sell Real Ale only and we intend to sell Marstons,

Theakstones, Boddingtons, Ruddles and Robinsons as well as our own Pollards.

We are waiting for planning permission at the moment and when this is through I will contact you further."

My only comment is that it had better be a big pub! (Ed)

## BRANCH EVENTS

### BRANCH DIARY

- Oct 21 Stockport Crawl
  - Oct 23 Leeds meeting Northern Branches.
  - Nov 13 Trip to Blackpool Beer Festival
  - Nov 20 - 21 South Manchester Beer Festival
- Contact M. Blamey - 477 0011 (work)

## WARRINGTON

- Nov 2 Informal meeting at Red Lion Barnton, Northwich.
  - Nov 16 Branch AGM
- Contact G. Smith, Warrington 51551, Extension 37 (work).

## MACCLESFIELD

- Oct 27 Branch Meeting, Nags Head Macclesfield, 8.30
- Contact Brian Kemp, Macclesfield 28647

## TURNPIKE HANDPUMPS

Rumours are flying round the Withington beer drinking circles that handpumps are to appear in the Turnpike, a Samuel Smiths house on Wilmslow Road sometime around Christmas.

## STOP PRESS

News from our resident Samuel Smiths correspondent (now masquerading as the Area Organiser), he has received a letter from Sam Smiths dated 10/9/76 (StopPress??) which yields the following information:

"Regarding your queries regarding future developments in the Lancashire area, we have as from this week-end changed the Brownhills at Rochdale on to handpumps with cask beer. We are contemplating the Roebuck in Rochdale in the future.

We have a programme for future changeovers to cask beers for a number of our houses, but until I get information of which ones I am afraid that at present I cannot help you any further."

E. Hand

(Quality Controller, Samuel Smith Brewery).

# Features

The other Friday Nigel Lloyd and I nipped down to the Three Tuns at Bishop's Castle for a lunchtime pint. It took all day. Nigel had been several times before, as a drinker and as a railway enthusiast — John Roberts being prominent in the local railway society with a room full of railway souvenirs, but for me it was the first time. I was keen to go before the place changes hands. The latest news is that some London bloke decided it was just the sort of small family business he'd been after for a while and has bought it, after signing on for a course on brewing, pub management etc. ready to start in December. That might not sound too promising, but apparently John Roberts will carry on the brewing side for a transitional period so perhaps the changeover will be smooth. Will it taste the same though?

Anyway we had a pleasant drive down via Newcastle, Market Drayton and Shrewsbury, passing through or near three aggressive sounding villages

because the hang-gliders were scaring the farmer's pheasants. On top it was very wild and windswept, with just the sheep for company. We stopped to look around, risking being decapitated by the steel rope slicing back down to earth every five minutes after launching another glider. We could just imagine the same scene on a high summer weekend — picnics out of the boot on collapsible aluminium tables and chairs, kids ignoring the many notices and trampling everywhere in the heather with the dog, and Tony Blackburn on Wonderful Radio 1. Having worked up a thirst, back to the Three Tuns, and a setback! The pub was closed and would not open until 6.30 — an hour and a half away and we had wanted to start back before that, loaded with gallon containers of his ale, a couple of John Roberts teeshirts and so on. "Oh, what a pity, I'll have to come again next week", said Nigel.

En route home we managed to fit in two brews I'm quite fond of: Border

## Worth passing a few pubs for

close together: Woore, Loggerheads and Battlefield. Bishop's Castle was very quiet, although it was supposed to be market day but perhaps it had been cancelled due to lack of support. We had three pints of mild and bitter in the Three Tuns at lunchtime and since we were under the impression that they were open all afternoon, according to the notice outside, we went for a stroll. The village, to me at any rate, is in parts transitional to a Swiss village, with its two or three medieval wooden buildings, cobbles, steep main street and soulful church clock. After a quick half at a Greenall's Wem pub nearby full of ruddy faced local youths we went to look at the Long Mynd, a well known local beauty spot a few miles away. It is a very steep cliff with wonderful views from a long plateau along the top, which we reached via a 1 in 4 road. There is a gliding club on top and half-way up we passed a notice saying "Hang-gliding suspended until further notice", not, it emerged later, because of the recent deaths at the sport but

and Davenport's. The Border pub was a GBG one in Shrewsbury, one of four Border pubs in the town, all selling Exhibition, the one with the highest gravity of Border's three milds, and the one popular in that area. The Davenport's was another GBG pub just the other side of the M6, the Sheet Anchor at a place called Whitmore, a regular trendies' meeting place but not a bad pint. Add to that some more Wem at Woore, and it was a good day out, apart from our boob in taking any notice of the Three Tuns sign saying open all afternoon. It just shows — believe nothing. Why, this bloke who has bought the place could just be a front man for some Arab tired of buying up London. So double check first when you go, in case the pub has been shifted brick by brick and is already on board ship for the Gulf, to brew non-alcoholic beer for a thirsty Sheikh looking for a new hobby cum status symbol: his own English country brewery.

Dave Hall

## THE OTHER HARD MEN

The Manor Inn at Glossop finally did it for me. What? Proved that all this brain-washing advertising is just a clever 'con' operation for the glibble drinking public to rush out and start drinking lager.

The millions of pounds invested in a keg producing plant has got to be put to use, so for keg (which is now a dirty word) substitute lager.

People are actually buying it — paying a lot more than the price of a pint of bitter for the privilege of having a cold, gassy drink which they think will cool them down, when in effect it makes them warmer.

One of the unfortunate things about this lager pushing is that it is forcing some small independent Breweries to join in, in order that they can get their share of the market to keep them in business.

But why should the Manor Inn at Glossop come into this? Because in there the other day, I had a beautiful pint of Boddies Bitter. I thought as I sat, that it looked like a pint of lager except that it had been served by a handpump, was not in a lager jug, and best of all, had a far superior taste. Boddington's have in effect CRACKED IT!! They have produced a dual type of beer — a superb pale colour, with a great bitter flavour which caters psychologically for lager-minded people, as well as

satisfying people like myself. Why does anyone drink lager when they can have a pint of this? I am sure that once they'd acquired a taste for it then they would see how they were being fooled financially and taste-wise. If it's the cold liquid they're after, then there's nothing more refreshing than bitter served at the right temperature and as soon as all the pubs have cellar coolers the better for us all.

The best advice I could give to lager drinkers who 'pooh-pooh' my personal theory is for them to go to one of those pubs where Boddies Hard Men gather and try a pint of bitter. In these pubs, a barrel, once tapped, lasts about five minutes! If this theory of mine converted a 'Foster's-weaned' Aussie 3 weeks ago, then it will work for others, surely?!

How can anyone go out and drink 6 or 7 pints of cold, gassy lager in a session? It cannot possibly do you any good stomach-wise, can it? Anyway, I don't know about anyone else but after the first half pint of lager I lose the taste but if I have 6 or 7 pints of good beer I can still taste the flavour of it even on the last mouthful. I am personally convinced that all the bleating the big brewers do about having to keep lager in the Brewery much longer than beer (hence the high purchase price) is a load of rubbish. Why bother to produce the so called delicate flavour, when, as I have said, the flavour is lost very quickly due to its coldness and gassiness numbing the taste buds.

Just to prove this, I am going to organise a pub crawl whereon there will be NO Real Ale drunk at all — just draught Keg Lager. Only dedicated people should come along and be prepared to drink 6 to 7 pints. The

following day I will want to know how they feel, how they felt immediately before retiring, at what time they were ill, when they lost the flavour etc. (Phone 061-494 9047 after 6pm.)

#### BODDIES FREAKS\*

No article like this would be complete without a mention of these people. They are to be found mainly in the Vaults of the aforementioned type pubs. I know several — they are Sunday lunchtime 12 pint men, not to mention the rest of the week. They very rarely go anywhere else except on pub outings, whereon because they can't drink any other beers except Boddie's, they drink shorts. They, strangely enough, will NOT join CAMRA, saying "why should we, when we have plenty of Boddies?" When you say to them that "a big Fizz Brewery may try to take them over and thus destroy their way of life," they reply "then we would give up drinking beer." I believe they would too. There are hundreds of these people scattered all over the North West and it would be rather nice if the Directors of the Brewery paid an occasional visit to meet these characters on their home ground. I'll tell them where to go if they're interested.

Now please, after reading this, do NOT think I am a Boddies Freak or Hard Man — I like any beer that isn't processed and ALL the other local brews around here are equally as good as Boddies to me but for the theme of this article none of the other local brews were suitable for comparison..

\*Difference between Hard Men and Freaks:- Hard Men will drink other beers — occasionally!!

Jack Hopwood.

## WHITE GATES INN



The White Gates Inn opened in 1854 when Charles Hincliffe brewed his own beer in the back yard.

In 1872 there were 11 spittons in the Vault, and the pub sold canary seed to the miners on their way to the pit up the road.

The White Gates Inn was run by five generations of the Oldham family until 1975.

Today the pub is owned and run by CAMRA. It has been renovated and

extended. It is a maze of little rooms and alleyways. It sells bitter from Boddingtons and Pollards, best mild from Thwaites, and good food at working people's prices.

The White Gates Inn  
Manchester Road Hyde

## Boddies on Fylde Coast

Pelham Mount Club, Park Road.

Stanley Steak House, Victoria Street, (back of Tower). Good meals.

Clifton Hotel Real Ale Cellar, Talbot Square, (near North Pier).

Charlie's Bar, Tyldsley Road, (near Coach Station). Open till 1am.

Dickson's Bar, Dickson Road.

Mariner's Bar (near Norbreck Hydro), Norbreck Road.

Regal Hotel, Victoria Road, Cleveleys.

Royal Hotel, Promenade, Cleveleys.

Mens Club, Slinger Road, Cleveleys.

Street maps of Blackpool can be obtained from the Information Bureau on the Promenade near the North Pier.

Jack Hopwood

## UMIST ALE

New plans were put forward in May by the U.M.I.S.T. Union Bar Committee for the extension of the cellar, the construction of a whole new Lounge Bar and the improvement of the range of Real Ales available. The finance for all this was to be provided by the breweries on condition that their beers be sold and with the proviso that all the breweries supplying the beer must contribute, otherwise none would. What all this meant was that the Boddie's bitter already in the bar would have to go, because they weren't prepared to pay as much as the other breweries.

The plans have now been implemented and in October there will be a choice of several real bitters — probably Marstons, Robinsons, Lees, Youngers Scotch and McEwans. It seems a pity that the Boddies should go in order to gain these improvements, especially when it was the most popular drink in the bar. However, the shock is cushioned by the fact that the Old Garratt, only three minutes walk away, serves an excellent (and cheap) pint of Boddies.

Opinion is divided about the change, but I am looking forward to having a pint of Marstons at lunchtime and I don't mind a three minute walk if I want Boddies. So U.M.I.S.T. now has the only students Union Bar in Manchester serving Real Ale in glass glasses (as opposed to the horrors of plastic) and they will probably have the best range of Real Ales available in any Student's Union in Britain.

Tony Downend.

# STAGGER

## 5 WILMSLOW

Three of the four previous crawls printed in Opening Times have visited pubs either surrounded by demolition (Gorton and Rusholme) or amongst back streets and Gasworks (Stockport). This month's Stagger visits an area inhabited by Stockbrokers and Bank Managers, Wilmslow. Many Mancunians have the impression that Wilmslow is an area where one would drink ones Gin and Tonic sitting in a velvet covered seat in the cocktail lounge of a five star hotel with a carpet thick enough to lose a dog in. This could not be further from the truth, the majority of Wilmslow's pubs are popular friendly 'locals' with a good drinking atmosphere.

Traditional Draught Beer is available from four breweries in Wilmslow, Boddingtons (who have an abundance of pubs in this area), Robinsons, Hydes and Wilsons.

## HOW TO GET THERE

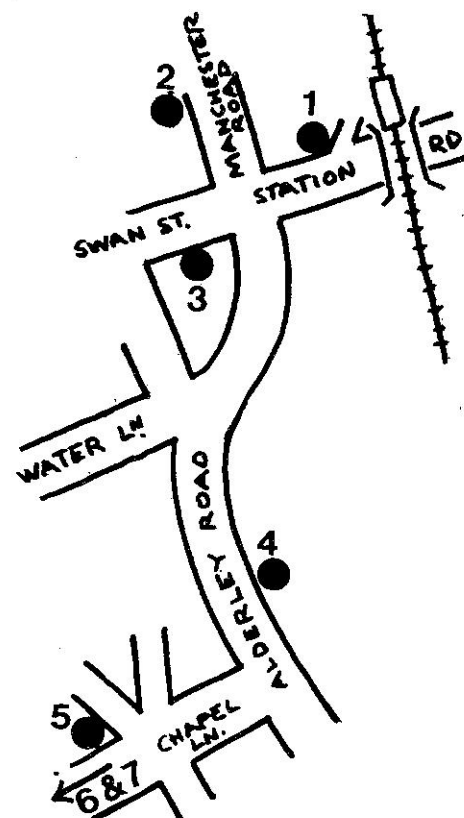
**RAIL.** Easily the easiest and quickest way to get to Wilmslow, a train leaving Oxford Road and Piccadilly every 15 minutes going alternately via the Styal line or Stockport. The journey time is approximately 25 minutes. The last trains back at night are 2222, 2322 via Stockport, 2241 via Styal.

**BUS.** I believe it is possible to travel to Wilmslow by bus but I've never bothered.

**CAR.** An excellent way to undertake this crawl is by car with a Teetotal Driver, remember you may not just lose your license, you may lose your life as well.

**BYCYCLE.** Not a bad idea on a fine Saturday morning.

The crawl starts from the Railway Station as it is the most obvious place to start. Drinkers who do not like a long drunken dash from the last pub to the Station to catch the last train should start the crawl at pub No.7 and work backwards.



## Savour Seven



Heading down the Station approach you are immediately confronted by pub No.1, The Railway Hotel. A Boddingtons pub serving handpumped Bitter (21p) and Mild and Strong Ale direct from the cask in winter. This is a large pub frequented by drinkers from all walks of life. Ranging from regular five-thirty Boddies Bittermen who have reached the singing stage by 8pm to occasional businessmen. One room is dominated by the now seemingly compulsory pool table. This pub would not be out of place in the centre of Salford.

Leaving the Railway turn right out of the door (make sure its open first) and proceed along Station Road, turn right at the traffic lights, cross the road and continue 200 yards up the road until you reach the Kings Head (No.2) This

former Bells house, now a Robinsons house serves handpumped Best Bitter and Best Mild. This is an excellent two hundred (or is it three hundred) year old local which is, to borrow a phrase, a licensed Rabbit Warren. CAMRA members can be sure of a warm welcome here especially when the coal fires are lit. This pub has been selected to appear in the 1977 National Good Beer Guide.

Now retrace your steps to the traffic lights, turn right, cross the road and enter pub No.3, The Swan. The second Boddingtons pub serving Mild and Bitter from handpumps, this is a very friendly popular pub with no frills or gimmicks and has only recently lost its full size snooker table, sadly replaced by two pool tables.

Leaving the Swan, return to the traffic lights, turn right, walk down Alderley Road, past the Rex Cinema, past the shops and you will reach pub No.4, The New Inn. A Hydes house with



no less than five rooms, this is a must for keen fans of carpets and the Carpenters. The ladies loo is reputedly the best for miles around. The Mild Ale and Bitter Beer are served by electric pumps.

Turn left out of the door and take the second turn on the right into Chapel Lane. Continue down Chapel Lane until you reach pub No.5, The Carters Arms. A Wilsons pub with a very popular vault with keen card and darts schools. The Bitter and Mild are handpumped.

Chapel Lane now changes its name to Moor Lane so continue up Moor Lane for 200 yards until on the left appears the Farmers Arms (No.6). This must rank as one of the best Boddingtons pubs in existence, and is possibly unique in the fact that it sells both Boddingtons Milds as well as Bitter all from hand-pumps. Staunch Boddies Bitter addicts are recommended to sample the Milds in here, you will not be disappointed.

Most people will find it difficult to leave this pub but if you want to sample another pint of Boddingtons continue further up Moor Lane for a long 500 yards to the Riflemans Arms (No.7). The Mild and Bitter are handpumped and the pub is usually packed, and the bar staff overworked. The beer is always of exceptional quality and you are advised to drink enough to make that very long walk back to the Station seem like a 2 minute stroll.

One point to note about this stagger is that only one pub (The New Inn) served the beer through electric pumps. Another point is that hardly anyone we spoke to had the expected plum in the mouth.



Words by G. Lister and R. Longden.  
Pictures by G. Lister.

## WILLIAM HICCUP COLUMN

In response to the hundreds of letters that have been passed on to me about my complaint of the lack of interest apparently shown in the town centre pubs, and the selection of pubs for the National Guide; I would just like to make the following comments; Why was Sam's Chop House included in the first place? Or even not deleted last year when the branch did most of its research? Secondly, I am well aware that the Bridge, Dane Road is very popular but so are many other pubs. It was suggested by the committee to take the pub out (why?) and it was due to the strength of feeling of the meeting that it stayed in.

Still, I enjoyed receiving a letter. It would be even better if I received some more.

As one of the many people who turned up at last month's meeting eagerly expecting to be able to 'have a go' at Whitbreads, I was initially very disappointed at the speakers refusal to turn up but many thanks must go to our new Social Secretary who produced as a speaker Mr Alf Slimm the Secretary of Salford and Manchester LVA, at such short notice.

Indeed many thanks to Alf for turning the meeting into such a success. He's a great character and a good speaker. However, I think that he learnt more about CAMRA and its active members than perhaps we did about the LVA. He kept remarking how young we were and how many of us there were present. I don't know what or who he expected to be addressing — perhaps it

was 10 geriatrics drinking halves of Mild (sorry S.P.O.M.) and smoking Wood-bines? — but he certainly got a shock. Until our meeting he seemed to have the impression that all the younger generation drank was lager.

What I found disturbing is if his original belief is shared by the LVA in general, then its about time St. Albans tried to get into contact with this landlords association. Even if we don't agree on everything, I am sure there must be lots of matters CAMRA and the LVA could co-operate over, to our mutual benefit.

Returning to the matter of the Whitbread speaker, with reluctance, did he not come because he suddenly got scared of the prospect or was it because word came down from up high not to attend because of the National Executive's attempt to make life awkward for the Whitbread Chairman at the Brewery's AGM? Either way it was incredibly rude and insulting of the gentleman but since Whitbread are 'two faced' about most of their activities, I suppose one shouldn't be too surprised at what happened.



## CIRCULATION

The Opening Times could do with some sharp individual from our ranks willing to take on the job of increasing the O.T's circulation.

The economics of printing are such that short runs are expensive and long runs are cheap because a large part of the cost is incurred before the press is started, i.e. in plate preparation and make-up. Hence it would cost very little more to print double the number of Opening Times' than we do at present

with the crucial difference that if we could double the circulation, the Opening Times, instead of limping between breaking even and making a loss, would actually make a profit to swell the funds of the South Manchester CAMRA Empire. An increase in circulation would also allow us to make a proportionate increase in our charges for advertising space.

Budding circulation managers should contact Anna Greenhalgh on 973 6193.

# Going for a Burton

A day which was full of promise started off very badly with a hangover and Tony Blackburn's voice filling the coach. Heads and stomachs were made to feel more human again when at around noon we stopped at a pub called the Crown which was somewhere around about six miles from Burton and in the vicinity of the grand metropolis of Draycott in the Clay. The pub was naturally a Marston's pub. The beers available were handpumped Pedigree and Keg Mild which meant, that as we were all Real Ale drinkers, we could either drink Pedigree, Pedigree or Pedigree. Pedigree is an excellent beer in the evening but is not recommended for consumption at dinnertime by drinkers who drink as though its always two minutes to closing time in Wales on a Saturday night. Also available in the Crown was a mountain of food.

## Marstons

The Brewery itself is a mixture of ancient and modern, of copper and stainless steel. Contrary to popular opinion the water used for brewing was not drawn from the River Trent but from six wells which were being affected by the drought. The wells were dry at night but full in the morning, the water coming underground from quite long distances away just to fill Marston's wells. Due to the Epsom Salt qualities of the well water the water has to be blended with mains water. Before this was done many Marston's drinkers were complaining of soiled underwear. The Bitter uses 75% well, 25% mains and the Mild 25% well, 75% mains.

The malt mill was the first stop on the tour where we were shown a sample of the nasty bits of metal that are removed from the malt magnetically before it is crushed. Could it be that certain unnamed Keg Breweries don't use this process, resulting in that unique metallic tang present in their beer?

## Mashtuns

The Mash Tuns were investigated next before we moved to the Coppers. (Not the Marston's security team). All but one of these are now stainless steel. The Coppers are where the malt and hops are boiled together. The next process is one which I've not seen in any of the other Breweries I've visited. The hops are compressed to remove all the wort from them and the wort is

then centrifuged in a large cylindrical tank to remove all solids from it. The spent hops are used as fertilizers by farmers etc.

The next stage — fermenting — is a system that is used in only one other Brewery (i.e. Bass). The beer is pumped into collecting vessels where it is pitched with yeast. After 40 hours the wort is then transferred to the Burton Union System. This system consists of a row of 24 4½ barrel oak casks which are interconnected and all have 'Swan neck' tubes connected to the spile. The beer ferments and the yeast and beer bubbles out of the swan necks as it breeds and is collected in a trough above the casks and then flows back into the casks along the main which interconnects the casks. Bass claim to be the only Brewery using this system. They once tried using metal casks for the fermenting — this failed to work and the enterprising character who introduced it was sacked.

## Marshtons

At Marshtons only Pedigree and the lethal Owd Roger are fermented in the Burton Union. The other beers and the Tankard brewed for Whitbread are fermented in conventional fermenting vessels in the Charrington Room (the vessels were bought from Charringtons). The Tankard is brewed with Whitbread ingredients but with Burton water so if you wish to pollute your taste buds with this dreaded Keg you may notice a bit of a Burton flavour amongst the fizz.

In the Racking Room we were shown how the beer is racked into the casks and how a quantity of hops is added to each cask for extra flavour. We were then given an interesting inside view of what goes on inside a cask of Real Ale. Two casks had been made with glass ends instead of oak and by shining a powerful light through them we could see the yeast which had settled on the bottom and the hops floating on the top.

We were then given tea — the second salad of the day and then more Pedigree, a pencil, and a key ring cum bottle opener

## Martians

At around half past five we adjourned to the Albion, a pub which members who went on the coach trip to Kinver last to year may or may not remember.

The journey home consisted of Joules Bitter, Boddingtons and more Marshtons.

Four tragedies occurred that day, 1. all the way to Burton and never a drop of draught Bass was touched all day. 2. My free 'Low C' pencil broke in two, 3. yours truly forgot to get off his train on the way home and No.4 was at Villa Park.

I'd like to thank the Macclesfield and East Cheshire Branch of CAMRA for allowing me to join them on what was a great day out. (Guess who was off work next day).

D. Bassman.

# my pot runneth over...

(by as much as 2 fluid ounces!)

Following a survey which revealed that seven out of every ten pints of keg beer are short measure, the trading standards office are going to ask for "brim" pint pots to be replaced by glasses which allow for the head and are line marked.

The survey, which was carried out nationally, found 269 'short' pints out of 381 sampled (some were as much as 2 fluid ounces, or 10%, short) and 109 'short' halves out of 182. Tests on pints of keg served in taller line glasses showed almost 25% to be 'short'. A spokesman for the trading standards office said that the problem really only arose in pressurised keg beers because

the Carbon Dioxide content made them froth over the top. Hence the call to phase out the 'brim measure'. (Why not phase out keg beer!).

CAMRA's official line on this subject is that the glass should be the only accepted measure and proposes the universal use of the lined glass. Any suggestion that the legal way to measure a pint should be by method of dispense is to be resisted. Further to this, the traditional beer engine and handpump should be recognised as an acceptable means of beer dispense to discourage brewers from further installation of metered pressure equipment.

Any comments? — Ed.

# WARRINGTON COLUMN

On November 16th, the Warrington and North Cheshire Branch holds its first AGM. I'm sure we'll make it a well deserved celebration with a little help from what its all about — Real Ale. Meanwhile ask yourself how much campaigning you've done lately. Could you do more? I remind all members of their democratic right to serve on the 1977 Committee. A list of the proposed posts and their duties is available from me.

Other events in the near future include a trip to the Bass Worthington Brewery in Burton on Trent on the evening of Wednesday October 20th. A few coach places are still available at £1.20 for this visit which promises to be a memorable one. This brewery which bottles White Shield and can handle forty-five guests at a time fills me with curiosity.

On the following Saturday lunchtime, October 23rd, members are asked to find their own way to the now notorious Eagle in Leeds. This is a day for pure enjoyment and a chance to try a quick half in the Brahms & Listz.

Tuesday 2nd November sees a chance for Northwich drinkers to get up to date with Branch affairs at an informal meeting at the Red Lion, Barnton. This pub is a welcome addition to the 1977 Good Beer Guide. It's inclusion is a direct result of the thorough investigation that the pubs of the area have received; made possible by the formation of our Branch.

This year the area supervisor provided the detailed reports using their local knowledge. An overall check was then applied by seeking the opinions of the general membership at what turned out to be a very lively August meeting. I was heartened by the general agreement on the main issues by so many independent tipplers.

On September 1st, the Branch toured the all Real Ale brewery at Wem, Salop. A pleasant surprise was in store. We found it to be a friendly and helpful place as one comes to expect in such a rural setting. But it seemed as clean and efficient as its more modern counterparts. Greenall Whitley have spent a lot there recently on plant and equipment which should help alleviate fears that the same fate awaits Wem's fine beers as befell Magees IPA and those of the other short lived subsidiaries.

Most brewery visits are held understandably during the evening when all is quiet. And some, at the bigger

breweries deteriorate into a race to the bar missing out as many departments as possible. The fact that we were requested to call in the morning so as to see more of the brewing operations was typical of the spirit in which the tour was conducted. Each part of the brewing process was explained and we were not only shown the ingredients but asked to taste them as well. The several types of sugar used in brewing is now less of a mystery and those with a sweet tooth were glad they came along too.

Finings are added to each barrel by a simple but effective jug measure, a wooden bung then being hammered home with its distinguishing red plastic centre piece for the spile. My lasting impression of many breweries is of endless discussion as to which fermenting vessel requires washing out next and men looking very bored whilst aiming high pressure hoses. I think lines of visitors run great risks during these times. Well, the two newest

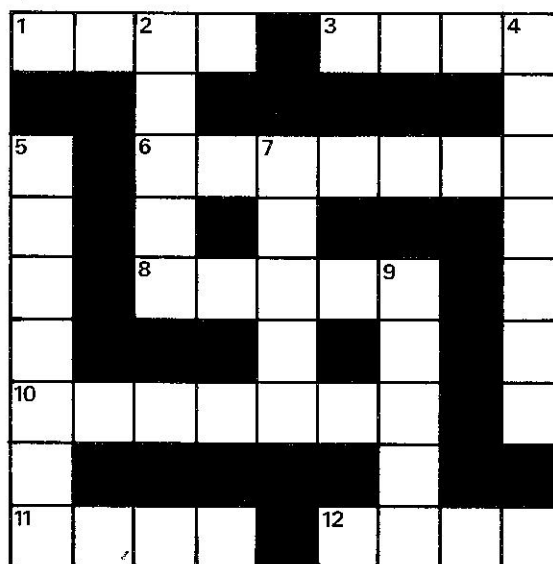
vessels at Wem have put paid to all that. They are of conventional stainless steel, rectangular in plan but have vaulted roofs with watertight doors. Inside, suspended from the roof is a single cluster of spray nozzles. Why didn't I think of that?

Back to drinking the stuff!

The Manchester City Centre Crawl on Tuesday 28th September as a Branch event was a complete fiasco. To the individual however it was what he or she made of it. After the first city pub, these naive Warringtonians, never having been confronted with so many brews before in such a small radius, went completely off their rockers and shot off in different directions. Some were seen again on the last train home, but that was thanks mainly to the netball training that the Warrington New Town girls have been putting in lately.

Gordon Smith

## Times £1 Crossword



### ACROSS

1. Tray used to collect spillage (4).
3. Small draught of strong drink (4).
6. Drink too much and you may end up with these on the cheese butty! (7).
8. Not to be exceeded if driving (5).
10. The best form of 12 across (4-3).
11. You can do this to produce tea or ale. (4).
12. Fermented alcoholic liquor made with malt flavoured with hops. (4).

### DOWN

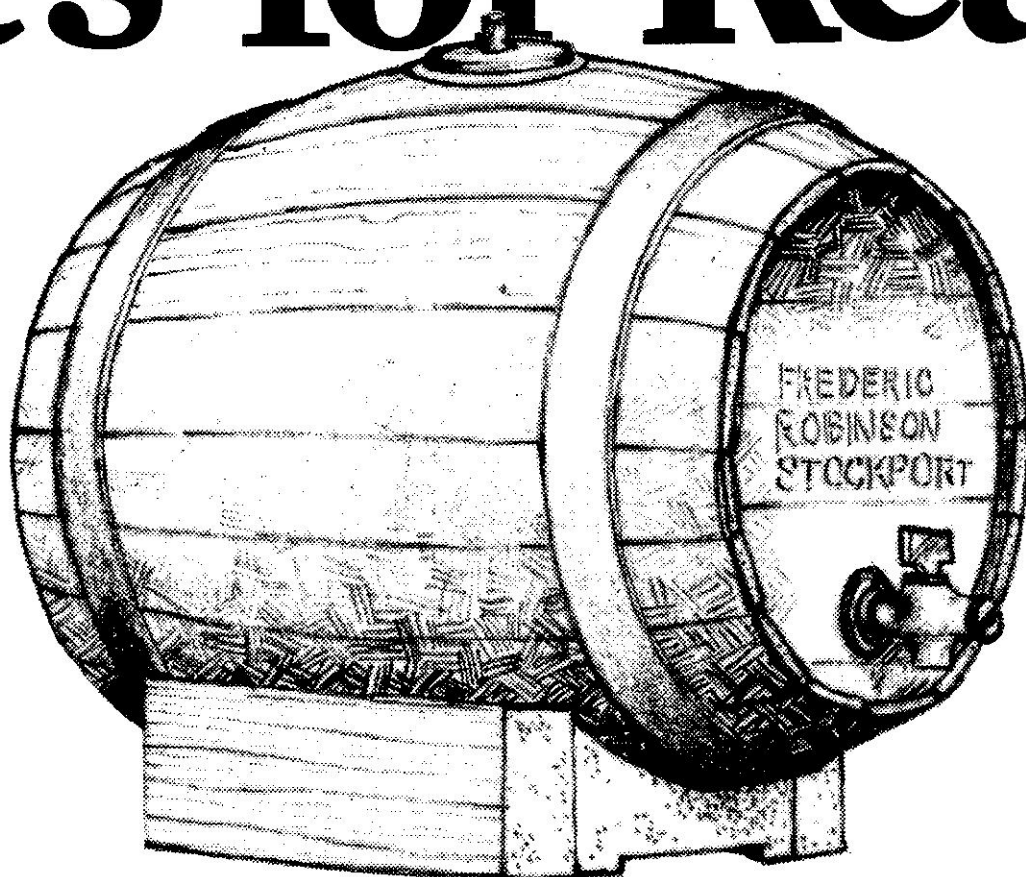
2. CO<sub>2</sub> is sometimes used to ---- the ale from the keg to the tap. (5).
4. The ones in the arm may develop by pulling or lifting pints. (7).
5. Small weevil in the beer makes good eating, perhaps (3-4).
7. Society for protecting 10 across. (5).
9. To some the alcohol content is neither here nor there (5).

Send your solutions to : 31, Highbank Drive,  
East Didsbury  
Manchester M20 0QR.

Mark your envelope 'Times Crossword'. Entries by 30th October, 1976, £1 prize for the first correct solution opened.



# 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 below 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, Lower Hillgate, Stockport, (just by the

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



Brewery) 061-480 6571. And its the cheapest way of buying beer. A little more trouble perhaps but we think you will agree with us that it is worth it.

**Cheers! . . . for Real**

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.**