



24 July 2017

A Two-day Conference on **“Building a future for the Steam Locomotive”** 30th Sep – 1st Oct 2017 Bury Transport Museum, Greater Manchester

Introduction: The Advanced Steam Traction Trust will hold its second autumn conference at the Bury Transport Museum over the weekend 30th Sep – 1st Oct 2017. With at least nine presentations covering a wide range of topics, plus a conference dinner and two workshop visits, it is expected that it will be at least as successful as AST’s first conference held in Haworth last year.

Conference Program: The conference programme is planned as follows (subject to adjustment):

	Start	Duration	End	Topic	Speaker
Saturday - 30 th Sept 2017	09:45	00:30	10:15	Registration & Coffee	
	10:15	00:15	10:30	Welcome	John Hind
	10:30	01:00	11:30	The Clan Project - 21st century manufacturing for a 20th century locomotive	Geoff Turner & Phil Yates
	11:30	01:00	12:30	The Physiology of the Locomotive Boiler	Adrian Tester
	12:30	00:45	13:15	Lunch	
	13:15	00:30	13:45	Austerity 90733 Horn Guide and Frame Re-Design	Tom Kay
	13:45	00:45	14:30	Improving small gauge live steam locomotives	William Powell
	14:30	01:00	15:30	Flying Scotsman	Colin Green
	15:30	00:30	16:00	Coffee Break	
	16:00	01:00	17:00	Chapelton and the Advanced Steam Locomotive	Joseph Cliffe
	17:00	02:00	19:00	Free time	
19:00	02:00	21:00	Conference Dinner	Two Tubs Inn	
Sunday – 1 st October	09:15	00:30	09:45	Reassembly & Coffee	
	09:45	02:00	11:45	Visit to Riley & Sons workshops	
	11:45	00:45	12:30	LNWR George the Fifth – Coupling rod analysis for the modern railway	Jamie Keyte
	12:30	00:45	13:15	Lunch	
	13:15	01:00	14:15	Coalition for Sustainable Rail Biofuels Trials in USA	Wolfgang Fengler
	14:15	00:45	15:00	Update on ASTT’s electronic instrumentation trials using Kirklees Light Railway Locomotive 'Badger'	Mike Horne
	15:00	00:30	15:30	Coffee Break	
	15:30	01:00	16:30	A new boiler to meet the challenges of the 21st century	Owen Jordan
16:30	00:30	17:00	Wrap-up	John Hind	

Abstracts – Abstracts of papers will be posted onto [ASTT’s website](#) in advance of the conference.

Attendance Fees – To cover the costs of room-hire, lunches, coach hire for workshop visit, admission fees have been set at £35 for ASTT members and £40 for non-members for the two day event. The fee for a single day’s attendance will be £20 for ASTT members and £25 for non-members.

Workshop Visit – Visits to both East Lancs Railway’s and Ian Riley & Co’s workshops (both in Bury) have been arranged for the Sunday morning. Visits will be alternated with half the attendees spending 40 minutes at each workshop in turn. Coach transport from the conference venue will be arranged once attendance numbers are known.

Conference Dinner – A conference dinner for attendees and their guests will be held on Saturday evening 30th September at the [“Two Tubs” hotel](#) located less than five minutes walk from the Museum’s meeting room. The dinner cost will be £12 per head, and those attending will be invited to pre-select a two course meal from an extensive menu (attached). Costs of drinks and sweets are not included in this price, so diners will need to pay the hotel directly for these items.

Conference Location - Bury is easily accessible by the [Metrolink tram](#) system from both Manchester Airport and from either of Manchester’s two railway stations. From Manchester Airport take the Route F service to Deansgate then take Route A to Bury (journey time approx one hour). From Piccadilly or Victoria railway stations, take Route C direct to Bury (journey time 30 to 40 minutes). The tram service terminates in Bury just seven minutes walk from the Transport Museum. For those coming by car, free on-site parking is available within the Transport Museum’s compound.

Accommodation - The closest accommodation can be found at the [Manchester Bury Premier Inn](#) (about 10 minutes walk from the museum). Slightly further away are [The Rostrevor Hotel](#) and the [Castle Guest House](#) (both 15 minute walk from the museum).

Attendance Reservations

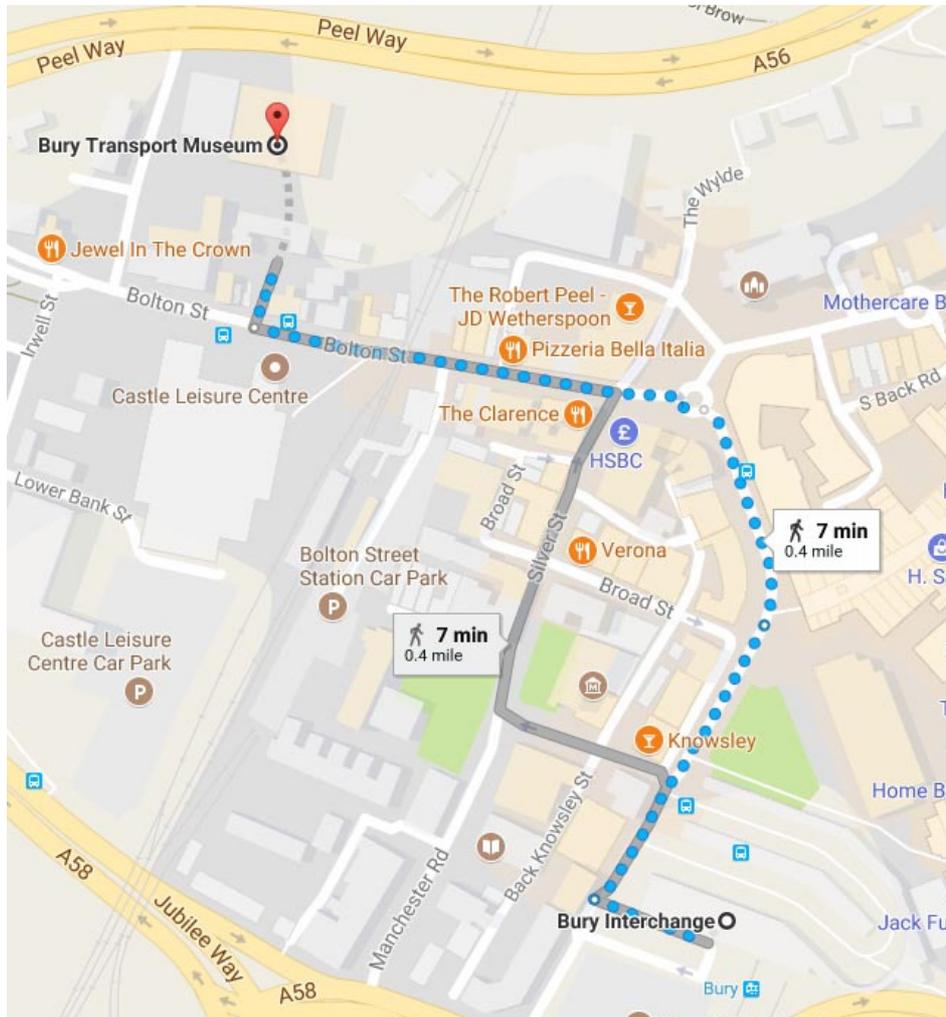
The Bury Transport Museum’s meeting room has space for a maximum of 50 conference attendees. Seats will be reserved on a “first-come first-serve” basis. Those wishing to attend are therefore encouraged to book early by notifying the conference organizers either by email to info@advanced-steam.org or by writing to Chris Newman at Flat 4, 2 Kimmerghame View, Edinburgh EH4 2GP.

When making a reservation, please indicate how many people you wish to reserve conferences places for and the day or days over which you wish to reserve the places.

Please also indicate how many places you would like to reserve for the conference dinner on the Saturday evening, and your choice of starter and main course.

We will confirm the cost of your reservations and send you an invoice accordingly.

Location Plans



(above) Walking route from tram terminal to the Bury Museum (7 minutes).

(below) Location of free car park at the Bury Museum
Enter from Castlecroft Road. Gates are unlocked during museum opening hours.



ASTT 2017 CONFERENCE DINNER MENU

STARTERS

- CHEF'S HOMEMADE SOUP OF THE DAY WITH CRUSTY BREAD & BUTTER
- BATTERED FISH GOUJONS WITH SALAD GARNISH & A LEMON MAYONNAISE
- LOCAL SOURCED HORSESHOE BLACK PUDDING WITH A CREAMY MUSTARD & HONEY SAUCE, SMOKED BACON AND CHEESE
- BREADED CHICKEN DIPPERS WITH A SALAD GARNISH & CAJUN MUSTARD
- BOWL OF MIXED OLIVES WITH SLICES OF CRUSTY BAGUETTE & BUTTER WITH A BALSAMIC & OLIVE OIL DIP
- BREADED MUSHROOMS WITH A SALAD GARNISH & A HERBED MAYONNAISE
- NORWEGIAN PRAWNS WITH MARIE ROSE SAUCE AND WHOLEMEAL BREAD

MAINS

- **TWO TUBS FISH & CHIPS**
LINE CAUGHT COD LOIN IN A LIGHT CRISPY HOMEMADE CASK ALE BATTER, SERVED WITH HOME-MADE CHIPS, MUSHY PEAS, TARTARE SAUCE AND A WEDGE OF LEMON.
- **BURY BLACK PUDDING BAKE**
LOCALLY SOURCED HORSESHOE BLACK PUDDING WITH SMOKED BACON AND A WHOLEGRAIN MUSTARD SAUCE TOPPED WITH MELTED CHEESE
- **STEAK & ALE PIE**
CHUNKS OF TENDER STEAK MIXED WITH ROOT VEGETABLES IN A RICH THWAITES SMOOTH BITTER SAUCE, SERVED WITH HOMEMADE CHIPS AND GARDEN PEAS
- **SHEPHERDS PIE**
HOMEMADE WITH PREMIUM LAMB SHOULDER IN A RICH VEGETABLE SAUCE, WITH CREAMED MASHED POTATO AND GARDEN PEAS
- **CORNERED BEEF HASH**
THE NORTHERN CLASSIC OF CORNERED BEEF WITH POTATO, CARROTS, PEASE AND ONIONS SERVED WITH CRUSTY BREAD AND BUTTER
- **BANGERS AND MASH**
TRIO OF LOCALLY SOURCED CUMBERLAND SAUSAGES WITH CREAMED MASHED POTATO AND RICH ONION GRAVY
- **CHICKEN & MUSHROOM PASTA**
LARGE PIECES OF CHICKEN AND MUSHROOM IN A PINK PEPPERCORN SAUCE WITH GARLIC CIABATTA BREAD
- **CHAR-GRILLED THICK SLICE GAMMON**
SERVED WITH HOMEMADE CHIPS AND GARDEN PEAS WITH A CHOICE OF FRIED EGG OR PINEAPPLE CHUNKS
- **INDIAN CHICKEN CURRY**
AUTHENTIC INDIAN CURRY WITH CHUNKS OF SUCCULENT CHICKEN AND SPICES, SERVED WITH MIXED COLOUR RICE
- **CHILLI CON CARNE**
ACCOMPANIED WITH WHITE BOILED RICE AND CRISPY TORTILLAS AND A SMALL POT OF SOURED CREAM