

LIVERPOOL & DISTRICTS CAMRA

# BEER FESTIVAL PROGRAMME

METROPOLITAN CATHEDRAL CRYPT  
FEBRUARY 16TH - 18TH 2012



CAMPAIGN  
FOR  
REAL ALE



Sponsored By



LIVERPOOL  
ORGANIC  
BREWERY



# LIVERPOOL ORGANIC BREWERY



Liverpool Organic Brewery produce a varied range of top quality cask beers available throughout Merseyside and beyond. Our core and regular range is featured below



**Seasonal Ales: CASCADE IRON MEN JADE RAKAU STYRIAN**  
**Occasional Ales: WILLIAM ROSCOE EVERYMAN'S ALE AMERICAN PALE ALE IMPERIAL IPA**

## Available Regularly at:

**City Centre: Grapes** (Roscoe Street) L1 **Belvedere** (Sugnall St) **Roscoe Head, Ship And Mitre, Pilgrim, Vernon, Ye Cracke, White Star, Philharmonic Hall** (Grand Foyer Bar) **The Font** (L1) **Mello Mello** (L1) **The Hub** **Elsewhere: Cat & Fiddle** (Bootle) **Brewery Tap, Bridge Inn** (Chester) **The Angel** (Manchester) **Helter Skelter** (Frodsham) **Turks Head** (St Helens) **Guest House** (Southport) **Clarence Hotel** (New Brighton) **Cock & Pullet, The Open Arms** (Birkenhead) **Stamps Too, Old Bank** (Waterloo) **Edinburgh** Sandown Lane (Wavertree) **Stanley Arms** (Ormskirk) **Cheshire Cheese** (Wallasey Village)

Liverpool Organic Brewery supply a varied range of Bottled Conditioned Beers - Imperial Russian Stout · Kitty Wilkinson · Joseph Williamson Tunnale · William Roscoe · Honey Blond · Liverpool Pale Ale · Shipwreck IPA · 24 Carat Gold

Available at: **Oddbins** (Allerton Rd, Formby, Bromborough), **TC Wines** (Blundellsands), **Liverpool Cheese Co.** (Woolton), **The Waverley** (West Kirby), **Legendary Lancashire Heroes** (Southport), **Inn Beer Shop** (Southport), **Delifonseca** (Stanley St & Dockside), **Source Deli** (Ormskirk), **Mello Mello** (Slater St) and **Little Pizza Kitchen** (Waterloo).

39 Brasenose Road, Liverpool L20 8HL. 0151 933 9660

email: [info@liverpoolorganicbrewery.com](mailto:info@liverpoolorganicbrewery.com) [www.liverpoolorganicbrewery.com](http://www.liverpoolorganicbrewery.com)



# Welcome to the 2012 Liverpool & Districts CAMRA beer festival



This year's welcome no doubt finds many of us struggling in the face of economic gloom but hopefully for a few days at least we can put aside the talk of double-dip recessions and the Euro zone crisis and escape to a desert island with over two hundred perfectly kept real ales and ciders with a choice that would baffle Albert Einstein.

Mind you I don't suppose you've heard this magnificent building and this fabulous festival described in such terms before but one of my tasks is to get you in the mood for a tremendous experience!

Once again we're delighted to have as our sponsors Liverpool Organic Brewery (LOB). The strides they have made towards real ale excellence are quite remarkable. Managing Director Mark Hensby and Brewer Karl Critchley deserve every credit for showing the people of

Liverpool and beyond what can be done within the confines of a microbrewery. The range of flavours available within the beers they are tempting us with this year is mind boggling. Amazingly, they have resurrected Higson's bitter after many attempts to recreate that characteristic bitterness and are now brewing beers under the Cambrinus name. Thanks to all at LOB for their support.

Many of the beers you see this week are here via swap deals with other breweries; a perfect way for microbrewers mutually to showcase products around the country. Our local brewers are well represented, old and new. Thankfully, Liverpool's newest microbrewery, Liverpool Craft in Love Lane, have resisted the temptation to call a beer "Underneath the Arches"!

One unfortunate absence this year will be Festival stalwart Paddy Byrne and his staff at the Everyman Bistro. As you may know, the Bistro was demolished last year but we must hope that the new theatre and bistro that rises from the rubble will live up to the name of what was a Liverpool legend.

All is not lost, however. Look out for Lesley and her team who will be supplying hot food. Lesley was, as many of you will know, formerly of the Everyman so the connection remains.

Don't forget that CAMRA is, first and foremost, a campaigning organisation. The fight against pub and brewery closures and inferior keg products continues and the Campaign still needs your support.

Why not visit our membership stand and sign up?

Finally, I should give a big vote of thanks to all of our volunteers, plus the staff from the Metropolitan Cathedral, without whom this wonderful event couldn't take place. Enjoy the Festival and stay safe.

Cheers!



Geoff Edwards Branch Chair  
Liverpool and Districts  
CAMRA



# Liverpool Beer Festival Users Guide

## Your Glass

This year we are pleased to have the **Liverpool Organic Brewery** and **Festival Glass** sponsoring souvenir glasses.



One is provided free for everyone attending the festival and should you so wish it is yours to keep. If you want to take it home, please put it in your pocket or in a bag, openly carrying glasses in Liverpool city centre is illegal.

## Beer Vouchers

These come in sheets with a value of £10 and they are initially available in multiples of £5. After the busy period (which may be as long as the first 2 hours), they are available in multiples of £1. All vouchers are only valid for the session of issue, however, any unused vouchers are fully refundable at the cash desk up to 30min after

the session closing time. Please note we use marker pens to invalidate your vouchers after use. Please don't try and tear off individual vouchers.

## Beer Pricing

We are continuing with our simplified beer pricing scheme with the lower strength beers at £1.00 per half and the higher strength ones at £1.50 per half. Regretably with the increases in beer prices we have been forced to change the cut off point between the two bands. Following the introduction of the High Strength Beer Duty for which there is no small brewery relief we have to charge £2 per half for beers over 7.5%

## CAMRA Membership

The membership desk is located in the main hall next to the food area. Here you can find information on the variety of activities that CAMRA is involved in both locally and nationally.

## Beer of the Festival

Anyone attending the festival can vote for Beer of the Festival. Please complete a voting form, which are available from the membership stand, and place it in the ballot box provided.

## Colour coding

To help you select your beers from the very wide range on display we use a system of colour coding on the barrel ends.

- **Blue** Mild, Stout or Porters
- **Red** Dark or Strong
- **Green** Fruit or Flavoured
- **Orange** Medium beers
- **Yellow** Light Ales

## How to vote for your favourite Liverpool Branch Pub of the Year (POTY)

CAMRA members only can vote online for Liverpool Pub of the Year at [www.liverpoolcamra.org.uk](http://www.liverpoolcamra.org.uk) (or scan QR) Or in person at the Liverpool Beer Festival (Main Hall)

## Deadline for voting 19th February



POTY  
QR

## Help Desk

Ask at the membership stand or at less busy times the beer voucher sales area.

## Smoking

If you wish to smoke you may do so outside the front door. In inclement weather the area beneath the stairs to the right of the entrance

may provide some protection. Please ensure you obtain a pass out when going outside so you can get back in again.

## Toilets

Ladies at foot of stairs, Gents at top of stairs, temporary urinals outside concert room back door. The disabled toilet is at foot of stairway. Please leave for disabled use only.

Photos will be taken in all sessions by CAMRA Liverpool & Districts Photographer and may be used for publication

# Please Observe our Code of Conduct

**Liverpool and Districts Branch of CAMRA consider themselves extremely lucky to have this wonderful venue for our ever expanding beer festival.**

The Cathedral staff are very helpful and work overtime in their efforts to keep the crypt and toilet facilities as clean and tidy as possible. The security staff also help and are there for your benefit just in case there are any problems with over boisterous customers.

All the rest of the festival staff are volunteers who give up their time to make this a pleasant experience for you the customer. So please try to make the festival as safe and enjoyable as possible, use the bins provided, leave tables as tidy as possible and report broken glasses and spillages immediately to one of our staff who will clean it up for you.



Don't be daunted by the presence of our marshals and security staff, they are only there for your protection and to help you when necessary. Please note that any trouble could result in the loss of licence, both for the personal

licence holder and the venue. This could result in us being unable to use the crypt again.

We have the greatest respect and confidence in you our festival 'customer' so enjoy your beers and ciders and have a happy and safe festival.

## Support the Festival Charity



Liverpool & Districts CAMRA Beer Festival are supporting local charity, **KIND**, which is dedicated to helping under-privileged children. Further information can be found near the voucher desk. Unused beer tokens may be donated to help this worthy charity, in the charity box at the cash desk.

We will also be taking collections during the festival.

**Please give generously to support LOCAL charities**

# Festival Food



**At Liverpool Beer Festival we believe Real Ale deserves Real Food. So we bring you three outlets, L+L Catering , the Liverpool Cheese Company Ltd and Peninsula Luxury Pies.**

## **L+L Catering @ Fly in the Loaf**

Steeped in the culinary tradition of the much missed Liverpool legend Everyman Bistro, Linda Jordan and Lesley Lee of L+L Catering are this year picking up the baton where the Everyman left off. Based at The Fly in the Loaf in Hardman Street their style of quality pub food with an emphasis on fresh local produce is fast becoming the benchmark for what pub food should really be.

L+L will be offering a varied changing menu of hot food and snacks, served from the Crypt kitchen servery hatch located at the centre of the beer hall. You can expect to find, among others, Hot pork rolls, award winning sausages, quality warm pies, delicious traditionally made Scouse and quality vegetarian options. Keep an eye out for the board by the servery with it's daily menu.

## **Peninsula Luxury Pies**

Peninsula Luxury Pies have been baking hand raised pies and pasties for over 30 years using only the finest ingredients. The Cornish pasties and steak pies are made with Aberdeen Angus

beef. all pies are baked fresh every morning for each event to ensure a perfect product. they will be available at the liverpool beer festival served both hot and cold for your enjoyment.

## **Liverpool Cheese Company Ltd**

Choose a platter from a wide range of artisan cheeses, the perfect snack to accompany your beer.

The Liverpool Beer Festival is committed to the best in Real Food and Real Ale. A message we pass on to pubs in Liverpool.

## Liverpool Cheese Company Ltd.

**We are pleased to be attending the Liverpool Beer festival 2012. Visit us and choose a platter from a wide range of artisan cheeses for the perfect snack to accompany your beer.**

At our shop in Woolton Village you can find over 100 specialist and artisan cheeses matured on site. We also stock a great range of local bottled beers including: **Liverpool One, Liverpool Organic, Wapping, Peerless, Frodsham, Beartown, George Wright and more.**



We also provide gift hampers, deliveries, cheeses for weddings and wine and cheese tasting packages.

You can find us at:

29a Woolton Street L25 5NH, Tel: 4283942  
or visit our website at :

[www.liverpoolcheesecompany.co.uk](http://www.liverpoolcheesecompany.co.uk)



## A LocAle Pub Crawl

On a blustery night in Liverpool a group of about a dozen CAMRA members met in the Dispensary, Liverpool and Districts pub of the year, to explore some of the best pubs in Liverpool and sample some local beers.

**The Dispensary** is a haven for lovers of dark beers, daring to serve strong, dark stouts which many other pubs shy away from.



Cains mild was once a permanent fixture on the bar, but when Cains stopped brewing mild on a regular basis, Pauline and Dave

searched for a 'dark' replacement. After approaching several local breweries it was George Wright who provided the idea beer, a mild produced exclusively for the pub and named 'Mark's Mild' after the Dispensary's affable bar man Mark. An excellent starting point for the walk, and thanks to Dave for the talk on LocAle and its importance to licensees and brewers alike.

Next stop was the **Roscoe Head**, one of only seven pubs to appear in every edition of the Good Beer Guide, and an outlet for another local brewery, Liverpool Organic.



The aptly named 'William Roscoe', a floral bitter, can often be found here but this evening I chose 'Cascade'. Also produced by Liverpool Organic this is a light session beer and ideal

for a pub crawl such as this.

After enjoying the buzz of conversation in the music free Roscoe Head it was time to head to the rather nosier **Ye Cracke**. Tucked away down a small side street Ye Cracke is steeped in history and is another outlet for Liverpool Organic. Like the Dispensary, here, you often find stronger beers such as 'Empire Ale' a bitter, which at 5.3% may be too much for some, especially on a night like this, but was on excellent form, definitely my beer of the night.

At our next stop, **the Caledonia**, we met up with Liverpool University's 'Real Ale Society' and were treated to an open mike night from Liverpool and District's current music pub of the year. The LocAle on offer here was 'Hilbre Gold' from Birkenhead's award winning Peerless Brewery, unusually, this hoppy golden ale, is vegan, something I have never come across before. This shows that our local breweries are not afraid to branch out and be adventurous with their beers, very admirable in the current financial climate.

Our Final stop was the **Belvedere** where we had two locale ales to choose from, Jade again

from Liverpool Organic, and Viking from Liverpool Craft. A relatively new brewery



Viking is the first brew from the Liverpool Craft Brewery, although there are more in the pipeline including an excellent winter stout.

This is just a small sample of the pubs selling real ale, and of the local brewers who brew it. Check out the LocAle page at [www.liverpoolcamra.org.uk](http://www.liverpoolcamra.org.uk) for further details.

Supporting LocAle (beer which has travelled no more than 30 miles from pub to brewery) is



not only environmentally friendly but also helps support the local economy, so try LocAle today, you won't regret it.  
Sonia James-Henry





# VOTE FOR Liverpool CAMRA PUB OF THE YEAR



**Liverpool branch members are invited to vote  
for the branch Pub of the Year**



Email [vote@merseycamra.org.uk](mailto:vote@merseycamra.org.uk)  
with your name, membership no. and choice  
of 1st, 2nd and 3rd Liverpool branch pub.  
Voting closes on 19th February 2012.  
Or vote at this festival.



**IF YOU WANT TO BE ON NEXT YEAR'S EMAIL LIST FOR MEMBERS TICKETS. VOTE  
FOR POTY AND INCLUDE YOUR CONTACT EMAIL ADDRESS ON THE VOTING SLIP**

*Please vote with slips available at the POTY desk in the main hall*

## GREAT VALUE LOCAL GUIDE

*“Liverpool has without doubt the richest  
source of traditional pub interiors outside  
London”*

*Licensed to Sell, English Heritage 2005.*

### Historic Guide Celebrating Liverpool's Pub Heritage

CAMRA Liverpool and Districts (Campaign for Real Ale) have produced this guide for locals and visitors alike to help you to enjoy and appreciate Liverpool's rich pub heritage.

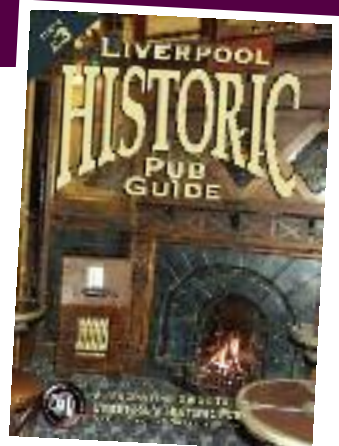
### More Than Just Architecture

This is not exclusively a survey of pub architecture. Rather it seeks to give an insight into the history and character of each featured pub, thereby creating a picture of our pub heritage. Each entry has photographs taken by CAMRA members of the pub's architectural details plus a panel of interesting facts and a location map.

### About the Guide

The guide has been researched, written and illustrated by Liverpool CAMRA volunteer members. The project has been financially supported by the Countryside Commission Heritage Fund, without which it would not have been possible to offer such a quality publication at such an affordable price.

The project also includes CAMRA compiling a photographic and memories archive of Liverpool pubs. If you would like to contribute photographs to the archive please contact: [pubs@merseycamra.org.uk](mailto:pubs@merseycamra.org.uk)



**ON SALE  
AT THE BEER FESTIVAL**

Only **£3**



# Festival Entertainment

## Thursday Night

**CUSHFOOT**, Liverpool based Jazz quartet formed in 2002 by trumpeter Martin Smith, favour a gentle and melodic approach to music, choosing its repertoire from a blend of beautiful standards and home grown compositions. The release of their first CD "Our Fathers" sparked a great deal of interest from top British Jazz label Candid Records and was championed on Michael Parkinson's national radio show.

In addition to performing at numerous Jazz festivals nationwide, Cushfoot sustained an 8 and a half year residency at Hannah's Bar in Liverpool town centre and continue to play to appreciative audiences throughout the North West. Martin played for several years with the Muffin Men and has recorded with Space, Super Furry Animals, The Coral, the Lightening Seeds and Wizzards of Twiddly.

## Friday Night

### RODIMUS

Rodimus are a long established band on the North West music circuit, playing their own take on hits from across the decades. Originally formed in 1998 by guitarist Jonny Darnell and bassist Brendan O'Rourke, the band has gone on in various forms, and the current line up with Any Brown on drums has been the definitive since 2006. Playing hits from The Police, The Jam, to 50's Rock n Roll, 80's classics and modern day. A popular band with weddings, parties etc has given them a set list that is guaranteed to keep

you dancing all night!!!  
[www.rodimus.co.uk](http://www.rodimus.co.uk)

## Saturday Afternoon

Various traditional performers **THE SOUTHPORT SWORDS** are a team of dancers based in Southport who perform traditional longsword and Cotswold morris dances.

Our longsword dances, which come from Southport, Yorkshire and Scotland, involve 5, 6 or 7 dancers linked by swords performing circling and intertwining figures, while Cotswold morris involves 6 dancers performing more complex stepping and using hankies or sticks.

## ARGAMELES CLOG MORRIS DANCERS

At Sidmouth International Folk Festival in 1976 Trudie Smith and Hilda Charlton, whilst watching women's teams dancing (a fairly new innovation into the then male morris dancing) decided the time was right to think about forming a team themselves.

April 1977 was their first public appearance, to great applause, at the Bothy Folk Club Ceilidh at the Queens Hotel, Southport. Plus an original performance.

**GREEN BLADE** from the Wirral will perform 'The Punishment of Perfidious PubCo'; a campaigning play with bad jokes, violence and silly hats, based on the format of a traditional English mumming play. Green Blade are a group of singers and mummers who appear regularly at folk and other events. They raise money for Meadowside and Stanley special schools, and also support CND, green and other 'right on' events. They also have a deep involvement with CAMRA.

## Saturday Night

### THE LOOSE MOOSE STRING BAND

comprise of a gang of acoustic music loving fools from Liverpool. They play styles including Bluegrass, Old Time, Western Swing, Rock and Roll and even a few 80's classics.

Loose Moose currently play every other Sunday at the Caledonia Pub in Liverpool.



THE COACH HOUSE BREWING CO

TRADITIONAL  
HAND-CRAFTED  
CASK CONDITIONED  
FINE ALES

BOUGHERY  
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**COACH HOUSE BREWERY**

Wharf Street, Howley, Warrington, Cheshire Tel: 01925 232800

## The Beer List - introduction

With 220 beers in total at the time of going to a lot of research goes into making sure that all entries are accurate. However some breweries may change hands, move, or expand. So every year all the brewery entries have to be checked. In all this a few mistakes creep in and one can never be entirely sure a source is accurate. Sometimes a brewery changes a beer but keep the name the same. Have we got the description for the old one or the new? If you think we have got something wrong please let us know otherwise the error may creep into next year's programme.

Although we start with about 220 beers if you turn up on Saturday night don't expect everything to be available. We start serving a beer as soon as it's fit for drinking and stop when it runs out or goes off. Our staff, who are all volunteers, may be as unfamiliar with the beers they are serving as you are. If you are not sure about a beer and want a taste please ask for one but staff have been warned to look out for people wanting 200 "tastes". If you buy a beer and don't like the style, tough. If however you consider the beer to be off, please inform the staff so that we can stop selling it or at least warn other customers about it.



# BEER LIST

**MAIN SPONSOR** Liverpool Organic Brewery,  
Liverpool, Merseyside



Liverpool Organic Brewery started brewing in August 2009 and has gone from strength to strength. Over the last year it has revived the Higson's name and beers and has recently purchased Cambrinus and transferred the brewing of those beers to its own brewery. The brewery only uses certified organic malted barley. Brewplant is a 12.5 Barrel all stainless steel system built by Vincent Johnson of Rochdale. Liverpool Organic now have 4 fermenters, 2 more on order including a combination FV/lagering vessel so cask lager can be produced. Cambrinus is brewed exclusively with Maris Otter (NOT ORGANIC AS NOT AVAILABLE AT PRESENT.) During the last year the FV temperature controls have been computerised.

Susan O'Neil about to join the brewing team. Susan has a BSc. (Hons) in Applied Biology with Quality Management, in which she obtained First Class honours, and an MSc. Industrial Biotechnology in which she obtained a Distinction.

1 24 Carat Gold	4.2%	Pure gold in colour made with 100% Brewer's Gold hops, a smooth luxurious ale. Orange citrus finish
2 Best Bitter	4.2%	Delicious session bitter with a floral nose and a taste all of its own
3 Cambrinus Deliverance	4.2%	A pale premium bitter
4 Cambrinus Endurance	4.3%	IPA style, smooth and hoppy with a good malty balance
5 Cambrinus Evensong	4.2%	
6 Cambrinus Yardstick	4.0%	A mild malty and lightly hopped beer
7 Cascade	3.8%	A hoppy session beer
8 Empire Ale	5.2%	A strong ruby ale with slightly sweet finish
9 Higsons Best Bitter	4.1%	A recreation of the famous Liverpool bitter following as far as possible the original recipe
10 Higsons Stout	4.3%	Strong bitter coffee aroma with bitter coffee taste
11 Imperial IPA	7.6%	
12 Imperial Russian Stout	7.9%	Liquorice, Dark Chocolate, and coffee tastes and aroma. Decadence in a glass
13 Joseph Williamson	4.0%	Floral malt overriding delicate citrus hops with a warm, spicy base. Building to a smooth, satisfying finish
14 Josephine Butler	4.5%	One of the Heroes of Liverpool series. An elderflower ale
15 Kitty Wilkinson	4.5%	One of the Heroes of Liverpool series a chocolate and vanilla stout. Winner of Beer of the Festival at January's National Winter Ales Festival
16 Liverpool Pale Ale	4.0%	A delicately hopped light ale
17 New Beer	?	All we know is that it's a new beer but not a festival special
18 Shipwreck IPA	6.5%	A true India Pale Ale. Intense citrus and powerful hop flavours
19 Styrian	4.2%	A pale ale brewed with Slovenian Styrian hops
20 William Roscoe	4.3%	First in the Heroes of Liverpool series. A light floral bitter made with the English hop Fuggles

A brewery we have had at some point since the 2005 Festival

A brewery marked as new in the Good Beer Guide 2012 that we didn't have at last year's festival

A brewery so new it is not in the Good Beer Guide 2012

All other breweries

## LOCAL BEERS

### Blueball, Runcorn, Cheshire



Formed following the relocation of Bridgewater Brewery it first brewed in November 2010. It is run by Matt Riley and Alex Haycroft, who worked in the American beer industry for 12 years.

<b>21 Gold Digger</b>	<b>4.2%</b>	A subtle malt profile makes way for a Tropical Fruit explosion. Citra hops provide a crisp bitterness with a sweet nose suggesting Passion Fruit. The finish is long and dry demanding another sip
<b>22 Spank</b>	<b>6.0 %</b>	A big amber IPA with biscuit malt notes. Citrus hops
<b>23 Zeppelin</b>	<b>5.5%</b>	A salute to the classic German Wheat Beer. Bitter sweet with a complex array of Spice and Fruit undertones

### Brimstage Brewery, Wirral, Merseyside



A state of the art micro brewery that started brewing in a 10 barrel plant in June 2006 in a redundant farm dairy.

<b>24 Rhode Island Red</b>	<b>4.0%</b>	Red smooth and well balanced malty beer with a good dry aftertaste. Some fruitiness in the taste
<b>25 Sandpiper</b>	<b>3.6%</b>	Full of hoppy flavours for a low ABV golden ale. A malty biscuity tang with sharp biting bitter hops
<b>26 Trappers Hat</b>	<b>3.8%</b>	Gold coloured with a complex bouquet. It provides a mouthful of fruit zest with hints of orange and grapefruit. A hoppy session brew

### Cains, Liverpool, Merseyside



A brewery with such a history you could write a book about it, in fact someone has. To describe just its recent history the brewery was put up for sale at the start of 2002 and was taken over by brothers Ajmail and Sudarghara Dusanj in July 2002. In 2007 they took over Honeycombe Leisure and its 95 pubs, which proved not to be a success and in mid 2008 the company went into administration. New brewer Jim Kerr ex Whitbread and Brains is keen to expand real ale range.

<b>27 Bitter</b>	<b>4.0%</b>	A darkish full bodied and fruity beer with a good hoppy nose and a dry aftertaste
<b>28 Blonde Bird</b>	<b>3.9%</b>	A new blonde beer where Cascade and Aramis hops give a zesty crisp finish
<b>29 FA</b>	<b>5.0%</b>	Also known as Formidable Ale. A bitter and hoppy beer with a good dry aftertaste. Conditioned in cask with dry hops
<b>30 Raisin</b>	<b>5.0%</b>	An award winning amber ale infused with California raisins

### Coach House Brewing Co, Warrington, Cheshire



Founded in 1990 by 4 ex-Greenall Whitley employees when they stopped brewing. It increased capacity in 1995 to cope with growing demand. Produces 11 regular brews.

<b>31 Banoffee</b>	<b>4.2%</b>	A fruit/spice beer. All the fruit beers are very light in colour with a light delicate bitterness and the natural flavour of the individual fruit
<b>32 Blueberry</b>	<b>5.0%</b>	A fruit beer
<b>33 Coconut</b>	<b>5.0%</b>	A rather different fruit beer
<b>34 Hot Ginger</b>	<b>5.0%</b>	You can really taste the ginger in this ale



## Coach House Brewing Co, Warrington, Cheshire contd

35 Peach	5.0%	A fruit beer
36 Pineapple	5.0%	A fruit beer
37 Pink Grapefruit	5.0%	A fruit beer
38 Post Horn	5.0%	A dry golden bitter with a blackcurrant fruitiness and good hop flavours leading to a strong dry finish

## Frodsham Brewery, Frodsham, Cheshire

Originally called Stationhouse and located in Ellesmere Port it changed its name after relocating to its current site in 2007.



39 Dark Ark	4.0%	
40 Gold	4.0%	
41 Iron Man	4.5%	Chestnut brown ale, nutty with a full hop flavour

## George Wright Brewing Company, Rainford, Merseyside

The brewery originally opened as a 2.5 barrel plant in 2002 but it soon became apparent that this was too small. This was replaced after 6 months with a 5 barrel plant. In late 2003 a decision was made to replace this with a 25 barrel computer controlled plant enabling George Wright to brew consistent high quality beers.



42 Dana 51	5.1%	A strongly hopped light coloured beer.
43 Lemon Soul	4.4%	A fruit beer
44 Mocne Piwo	5.1%	A light amber coloured strong ale with a citrus aftertaste brewed using Polish Marynka hops
45 Pipe Dream	4.3%	A light straw coloured fruity ale with a hint of grapefruit. Leaves a lingering malt dryness in the mouth
46 Pure Blond	4.6%	A highly drinkable blond ale
47 Steve's Brave	4.8%	New beer. Brewed by Steve Huxley of Barcelona Spain at George Wright's

## Liverpool Craft Brewery, Liverpool, Merseyside



Began brewing in 2011 using a 10 barrel plant.

48 American Red Ale	5.0%	Made with Cascade hops and a complex mix of grains including different red malts, this American Ale is packed with hop flavour balanced with a subtle sweetness
49 Hop Beast	4.0%	With a Vienna malt base, the beer was re-designed in December 2011 giving it a strong fruity hop flavour and aroma
50 Icon	4.0%	A very pale ale. A late addition of Styrian Golding hops creates a long dry finish with citrus undertones
51 Icon Dark	4.8%	A mix of five malts, including smoked barley, create a complex and palatable traditional Porter. Espresso beans are added to underpin the Fuggles aroma. A rich and warming Porter
52 Tane Mahuta	4.4%	New Zealand hop beer
53 Viking	4.2%	A refreshing bitter using Willamette aroma hops. Two types of bittering hops create a complex bitterness with some fruity tones. Light in colour

## Liverpool One Brewery, Liverpool, Merseyside



First brewed in May 2010. A 5 barrel plant is used.

<b>54 Brass Monkey</b>	<b>6.0%</b>	A true winter warmer. Brewed with a blend of spices and dried fruits. Warms the cockles and is packed full of flavour
<b>55 Ginger</b>	<b>4.2%</b>	Made with fresh ginger. A smooth and fiery ginger ale
<b>56 King's Regiment</b>	<b>3.8%</b>	A dark coloured malty bitter, smooth and rich. A traditional "best" bitter
<b>57 Liverpool Dark</b>	<b>5.0%</b>	A full flavoured classic porter. Roasted and toasted flavours with a smoky finish
<b>58 Liverpool Light</b>	<b>4.2%</b>	Our flagship beer – light, hoppy and fruity
<b>59 Mersey Mist</b>	<b>4.0%</b>	A cloudy wheat beer brewed to the Belgian style flavoured with fresh oranges and lemons with a touch of coriander
<b>60 Three Graces</b>	<b>4.2%</b>	Straw coloured, hopped three times with super styrians it has an intense bitter bite

## Northern Brewing, Northwich, Cheshire



Col Stubbs started brewing in December 2003 on a five barrel plant in Runcorn. It relocated to a larger unit at the Blakemere Craft Centre in 2005 and beers are produced under both names and now as Beer Monster as well. The Northern refers to soul music hence many of the beer names

<b>61 Deep Dark Secret</b>	<b>5.2%</b>	A liquorice porter. Recently voted champion beer of Cheshire.
<b>62 Hit and Run</b>	<b>4.5%</b>	A blond beer with raspberries

## Peerless, Birkenhead, Merseyside



A brewery set up in 2009 which brews in the centre of Birkenhead using a 10 barrel plant.

<b>63 Crystal Maze</b>	<b>4.4%</b>	A ruby ale. Good bitterness and a hint of fruit on the finish
<b>64 Dark Arts</b>	<b>4.1%</b>	A complex brew with flavours of coffee and chocolate. Light bodied and well-balanced and made with three different malts
<b>65 Hilbre Gold</b>	<b>4.4%</b>	A hoppy golden ale named after the small island at the mouth of the Dee estuary
<b>66 Storr</b>	<b>4.8%</b>	A pale and hoppy cask pilsner brewed using specialist lager yeast and brewing vessels. It undergoes a slow fermentation process, followed by a month of cold conditioning to allow the clean, crisp flavours to develop

## Prospect Brewery, Standish, Gtr Manchester



Originally situated at the top of Prospect Hill brewing commenced in August 2007 on a 5 barrel plant but moved to the current location early in 2010 and now brew using a 12.5 barrel plant.

<b>67 Diamond IPA</b>	<b>6.0%</b>	
<b>68 Nutty Slack</b>	<b>3.9%</b>	A delicious dark mild with hints of liquorice and a smooth malty taste. Won the SIBA North gold award for mild in 2009
<b>69 Silver Tally</b>	<b>3.7%</b>	A very pale beer brewed with Goldings and Cascade hops. Citrus aromas and a full hop flavour
<b>70 Venus Gold</b>	<b>3.8%</b>	

## Southport Brewery, Southport, Merseyside



Opened in 2004 by Paul Bardsley with a 2.5 barrel plant previously at Buntingford Ales, Royston, Herts but has since expanded to a 5 barrel plant.

71 Cyclone	3.8%	A bronze coloured bitter with a fruity blackcurrant aftertaste
72 Golden Sands	4.0%	A golden coloured triple hopped bitter with citrus flavours
73 Old Shrimper Stout	5.5%	Rich, dark and fruity. A real winter warmer
74 Sandgrounder	3.8%	Pale hoppy session bitter with a floral character

## Spitting Feathers, Chester, Cheshire



This microbrewery is run by Matthew Walley and is based on a working farm in Waverton, two miles south of Chester. Beehives provide honey for the brewery and spent grains are fed to livestock. It was launched in 2005.

75 Basket Case	4.8%	A dark ruby strong ale, rich and fruity full flavour with a smooth finish
76 Old Wavertonian	4.4%	A robust dark stout. Roast barley, chocolate and coffee flavours give a very full body and a smooth lingering finish
77 Red Tape	3.8%	One of the Ministry of Beer range, brewed to protest about governments past and present and their handling of beer and pubs. A ruby ale brewed using a bit of common sense
78 Thirstquencher	3.9%	A fine light pale beer. Lots of late hop leads to a clean, crisp finish

## Wapping Beers, Liverpool, Merseyside



Most of the former Passageway Brewery was relocated to the cellar of the Baltic Fleet pub. The brewery reopened under new ownership and name at the end of January 2002. The head brewer is Stan Shaw.

79 Crystal Weiss	4.5%	A white beer
80 Gold	3.9%	Golden ale with floral aroma and bitter finish
81 Perch Rock	4.5%	Pale Ale using American Galaxy hops in all 3 stages of brew
82 Smoked Porter	5.0%	Brewed with smoked Bavarian malt. Winner NW Champion Porter Champion Beer of Britain 2010
83 Vintage Winter Ale	6.5%	A specially aged version of the Winter
84 "No 10" Years on	5.7%	A special beer to celebrate the 10th anniversary of Wapping beers
85 Winter Ale	6.5%	Very deep ruby ale brewed with mixed spice

## OTHER BREWERIES

### ABC, Aston Birmingham



Aston Brewing Company (ABC) was established at the end of 2008 by three friends who have between them over 100 years of experience in the beer industry.

86 Aston Distressway	6.0%	A strong dark beer brewed to a secret recipe
87 Power Cut	5.0%	



### Amber Ales, Ripley, Derbyshire

A 5 barrel plant that started brewing in August 2006.

88 Dam Buster	5.5%	A golden ale
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## Amber Ales, Ripley, Derbyshire contd

<b>89 Winter Ruby</b>	<b>4.5%</b>	A rich, ruby ale. Biscuit tasting, malty base is balanced with a subtle flavour of Saaz hops
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## Black Iris, Derby

Brewing started in August 2011 on plant that was previously used by Headless.

<b>90 Intergalactic IPA</b>	<b>6.0%</b>	Golden yellow in colour, with a dry lemon citrus hop
<b>91 G.E.T.P</b>	<b>4.6%</b>	



## Blue Monkey, Giltbrook, Notts

Established in 2008 by John Hickling in Ilkeston it is named after the huge blast furnaces that produced blue flames, climbing into the night sky they were known by locals as blue monkeys. It moved to its current location in summer 2010 and now uses a 20 barrel plant.



<b>92 99 Red Baboons</b>	<b>4.2%</b>	Red in colour with a malty fruitiness. A dark interesting ale
<b>93 BG Sips</b>	<b>4.0%</b>	A pale and intensely hoppy beer. Enticing tropical fruit aromas, finished with a good level of thirst quenching, almost peppery bitterness

## Brampton, Chesterfield, Derbyshire

Brewing commenced on an 8 barrel plant in October 2007.



<b>94 Golden Bud</b>	<b>3.8%</b>	A well balanced light golden hoppy bitter. Grapefruit nose and citrus flavours give way to a mellow slightly sweet after-taste. Complex malt character
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## Bristol Beer Factory, Bristol



Situated in one of the remaining buildings of the old Ashton Gate Brewery in S Bristol. In 2003 George Furguson, helped by Simon Bartlett and Chris Godden began brewing within 6 months of starting work on the site.

<b>95 Sunrise</b>	<b>4.4%</b>	Golden ale with hints of biscuity malt flavour and citrus hops. Pale, Cara, Crystal and Wheat malts and English Pioneer hops for bitterness and aroma with an added boost of Goldings hops to fill out the aroma
<b>96 Virtue</b>	<b>4.2%</b>	A ruby coloured beer

## Broughs, Ironbridge, Shropshire

**Broughs**

A brewery with currently no plant of its own, it currently brews at Ironbridge.

<b>97 Pale Ale</b>	<b>4.8%</b>	A pale ale with a pleasant lingering bitter taste
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**CAMRA Liverpool & Districts Coach Trips**  
See page 34





## Burton Bridge Brewery, Burton upon Trent, Staffordshire



A brewery established in 1982 by Bruce Wilkinson and Geoff Mumford. Takes its name from the bridge over the river River Trent which is 20 yards away from the brewery.

<b>98 Flying Tonight</b>	<b>4.8%</b>	A dark tan smooth drinking beer with a clean hoppy aftertaste and a faint sweetness
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## Caledonian Brewing Company, Edinburgh



Originally opened in 1869 by George Lorimer it was acquired by Vaux in 1946. Following closure threats it was purchased by a management buy-out team in May 1987. During the 1990 two fires severely damaged the brewery but in both cases a full restoration of this fine Victorian brewery was completed. The brewery site was bought by Scottish Courage in 2004 but is operated on their behalf by Caledonian. Became wholly owned by Scottish & Newcastle in 2008.

<b>99 Deuchars IPA</b>	<b>3.8%</b>	A tasty and refreshing amber coloured session beer made with Golden Promise and Optic malts and Fuggles and Super Styrian Goldings hops
<b>100 Flying Scotsman</b>	<b>4.0%</b>	A full flavoured bitter brewed with barley from the North and robust Southern hops. It is profoundly malty in aroma and balanced with hint of raisin spiciness and toasted dryness. A fresh, slightly citrus tang leads to a rich rounded finish
<b>101 Over the Bar</b>	<b>4.2%</b>	A rugby special. Rich and golden with perfectly balanced bittersweet flavours. Amber malt adds the character to this incredibly thirst-quenching pint made with Fuggles, Styrian Golding and Super Styrian hops

## Castle Rock Brewery, Nottingham



Started brewing in 1996 as the Brancote Brewery and moved to its current site in 1998 when it changed its name. Extensively expanded in 2003 it increased capacity from 30 to 100 barrels.

<b>102 House Sparrow</b>	<b>3.6%</b>	A pale gold beer with a gentle hops and low bitterness
<b>103 Midnight Owl</b>	<b>5.5%</b>	Strong, dark and hoppy. A complex beer with notes of liquorice and toffee leading to a balanced hoppy finish

## Church End Brewery, Nuneaton, Warwickshire



Brewery opened in August 1994 based in a former coffin workshop behind The Griffin Inn, Church Road, Shustoke, Warwickshire. A 4 barrel brewplant was used. Moved during the summer of 2001 to their current location with the brewery plant being sold to Slaughterhouse Brewery. This plant was replaced by a 10 barrel plant. To say they brew a lot of one-offs would be like saying that the Titanic was a little bit damp.

<b>104 Coffee</b>	No info available at time of going to press	
<b>105 Orange</b>	<b>3.8%</b>	A fruit beer
<b>106 Raspberry</b>	<b>3.8%</b>	A fruit beer
<b>107 Winter Spice</b>	No info available at time of going to press	

## Dancing Duck, Derby



First brewed in December 2010 using a 5 barrel plant.

<b>108 Gold</b>	<b>4.7%</b>	A modern IPA with powerful hoppy bitterness and aroma balanced with strong malt notes. English First Gold hops give peppery, plum-like and orange zesty flavours. A satisfying and memorable golden ale
<b>109 Nice Weather</b>	<b>4.1%</b>	A copper coloured fruity summer ale with blackberry, strawberry and floral rose notes in perfect balance with just the right amount of malt characters

## Dark Star Brewing Co, Horsham, West Sussex



Started in 1994 in the cellar of the Evening Star pub in Brighton. In 2001 it moved to a 15 barrel plant in Haywards Heath. It moved to its present location in 2010 and trippled capacity.

<b>110 Hop Head</b>	<b>3.8%</b>	Extremely pale gold coloured ale with a strong floral aroma and elderflower notes. Full bodied yet dry
<b>111 Revelation</b>	<b>5.7%</b>	Brewed with lots of Centennial, Liberty, Cascade, and Citra hops. Then dry hopped
<b>112 Smoked Porter</b>	<b>5.4%</b>	A smooth dark beer with a hint of smoked malt

## Fernandes Brewery, Wakefield, West Yorks



Opened in November 1996 situated in the old Malt House of the Fernandes brewery, which closed before World War II, from which it takes it's name. The brewplant has a capacity of 2½ barrels.

<b>113 Rum 4 Cover</b>	<b>6.5%</b>	Powerful full bodied stout. Complex taste of coffee & liquorice with a surprising rum aftertaste
<b>114 Wakefield Pride</b>	<b>4.5%</b>	Pale, mellow, tangy, sweet aftertaste, spicy hop aroma

## Fullers, Chiswick, London



The Griffin Brewery has stood on the same site for over 350 years and direct descendants of the founding family are still involved in running the business. It is now London's last remaining traditional family brewer.

<b>115 ESB</b>	<b>5.5%</b>	Launched in 1971 as a winter brew it soon became a regular favourite. A golden brown beer with a dry fruity flavour made using two types of malt and four different hops
<b>116 Gales HSB</b>	<b>4.8%</b>	A sweet full bodied bitter with hints of caramel and a bittersweet finish
<b>117 Gales Seafarers</b>	<b>3.6%</b>	Fruity malt flavours and a gentle bitterness with a satisfying hoppy finish
<b>118 Golden Pride</b>	<b>8.5%</b>	A strong seasonal beer similar to a Belgian Abbey Beer normally only available in bottles. Deep amber, it is full bodied, of moderate bitterness, moderately hopped and rich in malt
<b>119 London Pride</b>	<b>4.1%</b>	A well balanced pale brown best bitter with bitter orange notes blending with a malt finish made using Target, Challenger, and Northdown hops

## Fuzzy Duck Brewery, Poulton-le-Fylde, Lancs



Started as a half barrel plant in the home of its owner, Ben Croston, in January 2006 it rapidly moved in October of the same year to the current 8 barrel plant.

<b>120 Cascade Duck</b>	<b>3.8%</b>	Extremely pale gold coloured ale with a strong floral aroma and elderflower notes. Full bodied yet dry
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## Fuzzy Duck Brewery, Poulton-le-Fylde, Lancs contd

121 Mucky Duck	4.0%	A dark stout, slightly sweet with chocolate and coffee notes from the roasted malt used
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## Hart, Preston, Lancs



The brewery opened in 1994, originally in brewer John Smith's garage. It has relocated several times and moved to its current location in November 2010.

122 Dishy Debbie	4.0%	A light, golden, citrus fruity beer. Three Dwarf Hops are used at different stages of the boil to give bittering/flavour/aroma and a more refreshing finish
123 Ice Maiden	4.0%	Hoppy crisp straw-coloured beer with floral notes and a dry finish

## Hawkshead Brewery, Staveley, Cumbria



Established in 2002 in a disused dairy farm at the head of Esthwaite Water by Alex Brodie. It relocated to a 20 barrel plant in Staveley between Kendal and Windermere in 2006.

124 Brodie's Prime	4.9%	A dark premium beer, which takes you by surprise. Rich and malty with a roasted edge, developing spiciness and fruit from a medley of English and American hops
125 Dry Stone Stout	4.5%	A traditional dry oatmeal stout. As dark as lakeland stout
126 Imperial Damson Porter	8.5%	
127 Imperial Stout	8.0%	
128 Lakeland Gold	4.4%	A golden ale. Uncompromisingly bitter with complex fruit flavours from English First Gold and American Cascade hops
129 NZPA	6.0%	A pale ale packed with wild fruit flavours and hoppy aromas. It is made using four New Zealand hops: Green Bullet, Riwaka, Motueka and Nelson Sauvin
130 Windermere Pale	3.5%	Crisp and fruity yellow beer with hints of melon and grapefruit and a strong bitter aftertaste

## Hobsons Brewery, Cleobury Mortimer, Shropshire



Started brewing in 1993 in a former sawmill at Cleobury Industrial Estate near Kidderminster. Moved in 1996 to their current address, a former granary. An expansion of the brewery took place in 2001 that allowed for a 50% increase in production..

131 Hobsons Mild	3.2%	With a smooth character and taste notes of chocolate malt, which gives this beer plenty of flavour and aroma that belies its strength. Packed full of flavour the beer won CAMRA's Champion Beer of Britain in 2007
132 Town Crier	4.5%	A full flavoured golden ale. A straw coloured bitter with a hint of sweetness which is complemented by subtle hop flavours leading to a dry finish

## Hop Back Brewery, Salisbury, Wiltshire



Brewing commenced in May 1987 using a 5 barrel brewplant located at the Wyndham Arms, Salisbury. Following much success it moved to its current location in May 1992.

133 Summer Lightning	5.0%	A pale bitter with a good fresh hoppy aroma and a malty hoppyflavour. Intense bitterness
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## Ilkley Brewery, Ilkley, W Yorks



Began brewing on an 8 barrel plant in 2009 bringing brewing back to the town after an 80 year gap.

<b>134 Ilkley Black</b>	<b>3.7%</b>	A dark and velvety mild made with chocolate and roasted malts to give a rich and satisfying flavour
<b>135 Mary Jane</b>	<b>3.5%</b>	Crisp and pale with a refreshing citrus aroma

## Ironbridge, Telford, Shropshire



Established in spring 2008 with a 12 barrel plant in an old Victorian warehouse in the heart of Ironbridge Gorge.

<b>136 Centennial</b>	<b>4.0%</b>	Supposed to be a one off it is now part of the regular range. Made using one hop, Centennial and Maris Otter malt
<b>137 Heritage</b>	<b>5.5%</b>	An authentic mild recreated from a brewer's archive dating back to 1864. Malty, full bodied and strong the way milds used to be. Made with Cluster, Goldings and Fuggles hops and Maris Otter and Brown malt

## Kirkstall, Leeds, W Yorks



Started brewing in 2011 using an 8 barrel plant in the shadow of the original Kirkstall Brewery, which brewed from 1883 until closed by Whitbread in 1983.

<b>138 Blackband Porter</b>	<b>5.5%</b>	A full bodied yet beautifully smooth dark porter. Perfectly balanced
<b>139 Dissolution IPA</b>	<b>5.0%</b>	A delicious amber ale with a substantial hop kick
<b>140 Kirkstall Pale</b>	<b>4.0%</b>	A golden session beer. Fresh malt and hop aroma lead to a satisfyingly bitter finish

## Ludlow, Ludlow, Shropshire



A 6 barrel plant established in May 2006 by Gary and Alison Walters in a 250 year old former maltings building. Moved to its current location in April 2011.

<b>141 Black Knight</b>	<b>4.5%</b>	A ruby black stout with a slightly sweet, roasted, nutty flavour
<b>142 Gold</b>	<b>4.2%</b>	A golden drink in the tradition of well-hopped ales. Pale hue, Maris Otter pale malt, Fuggles & Goldings hops. Dry elongated bitter aftertaste
<b>143 Ludlow Best</b>	<b>3.7%</b>	A copper coloured well balanced session beer brewed using Maris Otter pale malt along with Fuggles and Goldings hops
<b>144 Stairway</b>	<b>5.0%</b>	A sharp sweet full bodied honey coloured beer
<b>145 The Boiling Well</b>	<b>4.7%</b>	Made using Marris Otter pale malt, Fuggles & Goldings hops, but also with a bit of crystal malt, which provides a maltier flavour and a darker hue

## Lymestone Brewery, Stone, Staffs



Established by Ian Bradford, who worked for Titanic for 17 years, and Ron Makins in October 2008. A 10 barrel plant on the site of the former Montgomery Brewery, which was taken over by Bents and closed in 1958.

<b>146 Stone in Love with You</b>	<b>4.4%</b>	New beer no tasting notes
<b>147 Stone the Crows</b>	<b>5.4%</b>	A rich red to black beer made with crystal and chocolate malts. Chewy juicy fruit flavours give way to a deep lingering bitterness provided by an abundance of Styrian Goldings, Millenium and Nugget hops



## Marble, Manchester



The brewery was opened at the Marble Arch Inn in 1997. After a successful organic beer this 5 barrel plant now produces mainly organic beers.

<b>148 Chocolate</b>	<b>5.5%</b>	A full flavoured chocolate stout
<b>149 Draft</b>	<b>3.9%</b>	A golden ale
<b>150 Ginger</b>	<b>4.5%</b>	An intense and complex ale, full bodied and fiery with a sharp snappy bite
<b>151 Manchester Bitter</b>	<b>4.2%</b>	A light crisp refreshing golden beer with a sweet citrus hop blast

## Moorhouses Brewery, Burnley, Lancashire



Moorhouses started brewing hop bitters in the middle of the 19th Century. In 1978 the production of cask conditioned beer started. During the next seven years, under a number of different owners, the brewery survived closure on a number of occasions. However in 1985 a new owner started to invest significant amounts of money and the business began to take off. A new brewplant was installed in 1988. Production has continued to increase to this day.

<b>152 Black Cat</b>	<b>3.4%</b>	Award winning dark complex mild, roast malt, liquorice and fruit
<b>153 Blond Witch</b>	<b>4.5%</b>	A light ale with a lasting finish
<b>154 Pendle Witch</b>	<b>5.1%</b>	A well balanced full bodied malty beer with a long complex finish
<b>155 Porter</b>	<b>5.0%</b>	
<b>156 Premier Bitter</b>	<b>3.7%</b>	A smooth and creamy session bitter with a refreshing hoppy finish

## Oakham Ales, Peterborough, Cambridgeshire



Started brewing in 1993, moved to Peterborough in 1999, taking over the old Job Centre and turning it into reputedly the biggest brewpub in Europe. Won CAMRA Champion Beer of Britain 2001 with JHB Bitter and followed it with SIBA's equivalent in 2002 with Bishop's Farewell. Brewing has now shifted to larger premises.

<b>157 Citra</b>	<b>4.2%</b>	A light refreshing beer with grapefruit, lychee and gooseberry aromas leading to a dry bitter finish
<b>158 JHB</b>	<b>3.8%</b>	A golden beer whose aroma is dominated by hops that give characteristic citrus notes
<b>159 Bishops Farewell</b>	<b>4.6%</b>	Dominated by elaborate fruity hop notes, with a grainy background and dry finish

## Offbeat, Crewe, Cheshire



First brewed in late 2010 using the plant of the Borough Arms Brewery before soon expanding to its own 6 barrel plant.

<b>160 Out of Step IPA</b>	<b>5.8%</b>	An American style IPA, generously hopped with abundant citrus flavours leading to a dry bitter finish
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## Offbeat, Crewe, Cheshire contd

<b>161 Quirky Kiwi</b>	<b>4.6%</b>	Pale IPA with lots of NZ hops
<b>162 Red</b>	<b>4.2%</b>	A delicious ruby red ale with masses of Columbus hops giving a spicy finish

## Ossett Brewing Company, Ossett, West Yorks



In 1998 Bob Lawson, who for over 40 years had been brewing beer for other people, produced his own first beer with a 5 barrel plant at the back of the Brewers Pride pub. Proving popular, in 2005 production moved to a new larger site across the road from the original brewery.

<b>163 Snowdrop</b>	<b>4.2%</b>	A very pale hoppy ale. Moderate bitterness & delicate maltiness on the palate. Fruit & spice in the aroma
<b>164 Excelsior</b>	<b>5.2%</b>	Ossett's strongest permanently available brew. Excelsior has a mellow yet full flavour that develops into fruity dryness on the palate. A fresh, hoppy aroma with citrus, toffee and floral characteristics

## Outstanding, Bury, Lancs



A 15 barrel plant that went into production in April 2008. A 2.5 barrel plant is also used..

<b>165 Matrons Delight</b>	<b>8.0%</b>	A strong imperial stout
<b>166 Selling Out</b>		No info at time of going to press
<b>167 Standing Out</b>	<b>5.5%</b>	A pale golden ale, dry and bitter with a good load of aroma hop thrown
<b>168 Stout</b>	<b>5.5%</b>	A true representation of the beer style, Thick, jet black, bitter, with very strong liquorice and roast flavours in the finish
<b>169 White</b>	<b>5.0%</b>	A cloudy wheat beer with earthy, spicy, lemony flavours

## Purple Moose, Porthmadog, Gwynedd



A 10 barrel plant opened in 2005 by Lawrence Washington in a former saw mill and farmers' warehouse.

<b>170 Dark Side of the Moose</b>	<b>4.6%</b>	A delicious dark ale with a deep malt flavour from roasted barley and a fruity bitterness
<b>171 Glaslyn Ale</b>	<b>4.2%</b>	A golden coloured fruity best bitter with a well balanced hoppy finish
<b>172 Madog's Ale</b>	<b>3.7%</b>	Full bodied session bitter. Malty nose and an initial nutty flavour but bitterness dominates
<b>173 Snowdonia</b>	<b>3.6%</b>	Golden refreshing bitter with citrus fruit hoppiness

## Rat, Huddersfield, W Yorks



A brewery based at the Rat and Ratchet pub. It started brewing in June 2011 using a 6 barrel plant.

<b>174 White Rat</b>	<b>4.0%</b>	This very pale, hoppy ale is made from low colour Maris Otter malt. A combination of 3 high alpha American hops produce an intensely aromatic & resinous finish
<b>175 Ratatouille</b>	<b>5.5%</b>	Pale & hoppy IPA citra hops new beer full tasting notes TBC
<b>176 King Rat IPA</b>	<b>5.0%</b>	A beer that is all about hops! The Nelson Sauvin variety from New Zealand give a unique "white-winey" aroma. Bitterness is high, but balanced nicely by a residual malty sweetness

## Raw, Chesterfield, Derbyshire



First brewed in May 2010 using a 5 barrel plant that was previously used at Prospect.

<b>177 HOFF</b>	<b>5.0%</b>	A strong pale with a floral hop finish brewed with Australian Stella and US Cascade hops
<b>178 Weiss Geist</b>	<b>5.9%</b>	Full bodied session bitter. Malty nose and an initial nutty flavour but bitterness dominates

## Reality, Nottingham

**Reality  
Brewery**

Brewing started in April 2010. A 2.5 barrel plant is used.

<b>179 Fools Gold</b>	<b>5.2%</b>	
<b>180 No Escape</b>	<b>4.2%</b>	Somewhat cloudy with a wheaty malt flavour and dry citrus flavours in the finish

## Ridgeside, Leeds

4 barrel microbrewery situated half a mile outside Leeds city centre



<b>181 Cascade</b>	<b>4.1%</b>	Refreshing pale ale hopped with American Cascade
<b>182 Inuendo</b>	<b>4.5%</b>	Robust pale ale with 3 American hops

## Riverhead, Marsden, W Yorks

Started brewing in 1995 in an old co-op grocers shop in the village. Taken over by Ossett in 2006 but continues to brew.



<b>183 White Cloud</b>	<b>4.5%</b>	Extra pale, heavily hopped IPA with intense citrus hop finish
<b>184 Summit Pale</b>	<b>3.8%</b>	Pale & hoppy Summitt hops, new beer

## Salopian Brewing Co, Shrewsbury, Shropshire



Established in 1995 in a former dairy on the outskirts of Shrewsbury, it was then reckoned to have the shortest brew length of any brewery not attached to a pub. It was rebuilt in 1999 quadrupling in size.

<b>185 Blackwater Celtic</b>	<b>5.9%</b>	An intense aroma with malt and copious resinous hops. The flavour is amazingly rich, which is balanced by lots of leafy hops, spice and citrus
<b>186 Labyrinth</b>	<b>4.5%</b>	Toasty dark malts cascade against a body of resinous hops that are drawn out into a long lingering finish in this dark beer
<b>187 Red Herring</b>	<b>5.0%</b>	Fruit overtones fall across the palate of light amber ale. Hints of malt temper a fruity aroma that leads to a powerful hop filled finish
<b>188 Spiral</b>	<b>4.0%</b>	Tropical fruit and pine on the palate with a twist of biscuit malt with this bright golden ale

## Saltire, Shipley, W Yorks

Established in 2005 in a Victorian building that was once the generating hall used to provide electricity for the local trams. A 20 barrel plant.



<b>189 Blackberry Cascade</b>	<b>4.8%</b>	An American style pale ale hopped with Cascade and Centennial hops. Infused with a hint of Blackberries
<b>190 Cascade Pale</b>	<b>4.8%</b>	American style pale ale with the floral aromas and the strong bitterness of Cascade and Centennial hops
<b>191 Raspberry Blonde</b>	<b>4.0%</b>	Refreshing blonde ale delicately infused with raspberry flavours

## Sandstone, Wrexham



Started brewing on a 4 barrel plant in 2008.

<b>192 Edge</b>	<b>3.8%</b>	An aromatic golden session ale with a light bitterness and citrus taste. Maris Otter, a pinch of Wheat marry with traditional Fuggles and Goldings hops with a large hit of new world Cascade hops
<b>193 Postmistress</b>	<b>4.4%</b>	A golden red ale with medium body and bitterness made with three hops, goldings, fuggles and styrian with shots of crystal, chocolate and pale malt. Late fuggles hops with a sniff of extra styrian are thrown in at the end

## Sarah Hughes Brewery, Sedgley, West Midlands



Opened originally in the 1860's behind the Beacon Hotel, Sarah Hughes bought the brewery in 1921 and started to brew the beer now called Dark Ruby. After lying idle for 30 years the brewery was reopened in 1987 by John Hughes, who continued the tradition and recipe of his grandmother's to the present day.

<b>194 Dark Ruby Mild</b>	<b>6.0%</b>	A strong ale with a good balance of fruit and hops leading to a lingering hops and malt finish
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## Sheffield Brewery Co, Sheffield



Started brewing in 2006 using a 10 barrel plant in a former Blanco polish works.

<b>195 Blanco Blonde</b>	<b>4.2%</b>	Continental style lager beer brewed entirely from lager malt and delicately flavoured with aromatic Saaz hops from the Czech republic
<b>196 Five Rivers</b>	<b>3.8%</b>	Easy drinking, straw coloured session ale, hoppy aroma carries through to the finish from a combination of Fuggles and Golding hops
<b>197 Seven Hills</b>	<b>4.2%</b>	Golden best bitter with an intense hoppy taste provided by a mixture of Challenger and Fuggles hops

## Shugborough, Shugborough, Staffs



As part of a museum at the ancestral home of the Earl of Lichfield a 2½ barrel log fired brewery was installed in 1990. A single brew was made but the brewery then remained unused until September 1996 when Titanic started brewing some beers on the plant.

<b>198 Mi Lady's Fancy</b>	<b>4.6%</b>	A golden beer, delicately hopped yet full bodied
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## Spire Brewery, Chesterfield, Derbyshire



Started brewing at the end of March 2006. A 10 barrel plant is used.

<b>199 Coal Porter</b>	<b>4.5%</b>	Packed with bitter chocolate and coffee flavours, leading to a balanced bitter finish
<b>200 Winter Wonderland</b>	<b>6.1%</b>	

## Stonehouse Brewery, Weston, Shropshire



Started brewing in 2007 with a 15 barrel plant in a former chicken shed next to the old Cambrian railway, hence some of the beer names.

<b>201 Off the Rails</b>	<b>4.8%</b>	A rich and malty premium bitter with a classic British hop flavour
<b>202 Wheeltappers</b>	<b>4.5%</b>	A refreshing golden wheat beer with hints of coriander and lemon zest

## Stringers, Ulverston, Cumbria



Brewing started in 2008 on a 5 barrel plant powered by renewable energy.

<b>203 Porter</b>	<b>9.3%</b>	A strong porter
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## Summer Wine, Holmfirth, W Yorks



Started brewing in 2006 using a 10 gallon brewplant in the brewer's cellar. Upgraded to a 0.5 barrel plant in 2007. Moved to the current location in November 2007 upgrading to a 6 barrel plant.

<b>204 Barrista</b>	<b>4.8%</b>	Dark malt bitterness leads to roast coffee against a creamy mouthfeel. Ground Arabica coffee is added to the wort at the end of the boil
<b>205 Diablo IPA</b>	<b>6.0%</b>	Loaded with US hop varieties dominated by Citra with huge tropical flavours and aromas. Notes of resinous pine leading to a lasting bitterness
<b>206 Rouge Hop</b>	<b>5.0%</b>	A red beer with a full bodied rich mouthfeel. A complex five malt body underpins this beer hopped with Simcoe and Cascade varieties

## Thornbridge, Bakewell, Derbyshire



The Thornbridge Hall Country House Brewery, to use its full name, tells you a lot. This started in 2004 as a 10 barrel brewery housed in a converted joiners' and stonemasons' workshop. It expanded in 2009 to a 30 barrel plant on a trading estate.

<b>207 Brother Rabbit</b>	<b>4.0%</b>	A crisp golden ale with lemon zest and a clean hoppy aroma and a resinous finish and some bitterness
<b>208 Jaipur IPA</b>	<b>5.9%</b>	Golden blonde beer with an exquisite passionfruit, gooseberry and mango aroma. An initial sweetness and full body are balanced by a lasting grapefruit-like bitter finish
<b>209 Kipling</b>	<b>5.2%</b>	A red beer with a full bodied rich mouthfeel. A complex five malt body underpins this beer hopped with Simcoe and Cascade varieties
<b>210 Sequoia</b>	<b>4.5%</b>	An American style amber ale. Beautiful citrus and pine notes. Smooth and velvety with a medium body and hints of roasted hazelnut, toffee and caramel malt flavour
<b>211 Wild Swan</b>	<b>3.5%</b>	White gold in colour with aromas of light better lemon, a hint of herb and a subtle spiciness

## Titanic Brewery, Stoke on Trent, Staffs



Founded in 1985 it was taken over by brothers Dave and Keith Bott in 1988. It is named in honour of Captain Edward John Smith, who was born just down the road and went on to captain the world's most famous liner.

<b>212 All Aboard</b>	<b>4.2%</b>	A copper coloured beer brewed with Yorkshire pale and crystal malts and delightfully hopped using 6 varieties
<b>213 Cappuccino</b>	<b>4.5%</b>	This beer combines the original dry Titanic Stout with the flavours of warm, enveloping smooth cappuccino
<b>214 Plum Porter</b>	<b>4.9%</b>	Dark and strong with natural plum flavouring as a late addition and also flavoured using Golding Hops

## Two Towers, Birmingham



Started brewing in the heart of Birmingham in 2010 using a 10 barrel plant.

<b>215 BSA</b>	<b>5.4%</b>	A malty strong ale with a full body reflecting the flavours and characteristics of traditional English ales
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## Two Towers, Birmingham contd

<b>216 Jewellery Porter</b>	<b>5.0%</b>	A full-bodied wholesome stout with a thick and slightly chocolate texture underlined with long fulfilling English hops
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## Tyne Bank, Newcastle upon Tyne

Began brewing in 2011 it is situated on the site of the old Hadrian Border's brewery.



<b>217 Silver Dollar</b>	<b>4.9%</b>	An American pale ale with a strong grapefruit and citrus aroma leading to a clean slightly dry bitterness that lasts
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<b>218 Single Blonde</b>	<b>3.5%</b>	A single hop and malt combination produces a light ale with a pleasing slightly dry bitterness. Vanilla and herbal flavours compliment the delicate floral fruit aroma
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## Waen, Caersws, Powys

Began brewing on a 5 barrel plant in 2009. Run by Sue and John Hayward and their two children.



<b>219 Blackberry Stout</b>	<b>3.8%</b>	Featured in Oz Clarke's 'Raise the Bar'. Coffee and toast with subtle tartness of dark fruit in the finish
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<b>220 Scrum and Get It</b>	<b>4.1%</b>	New beer no tasting notes
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## The Crypt is an architectural masterpiece by Edwin Lutyens, one of the 20th Century's greatest architects.



The dignified, brick built caverns with distinguished grey granite string courses and archways, marble and parquet floors, arched and round leadlight windows, spiral staircases and a Treasury together make the four large spaces of the Crypt quite unique.

It is a magnificent, dignified and suitable

setting for conferences, exhibitions, corporate events, banquets, concerts, award evenings and lectures.

It has been, in the past, referred to a 'Liverpool's greatest hidden secret'. Let it be a secret no longer.

If you would like further information about holding an event in the Crypt yourself please visit [www.liverpoolmetro cathedral.org.uk](http://www.liverpoolmetro cathedral.org.uk)

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# BEER FESTIVAL



AT PRESCOT CABLES FOOTBALL CLUB  
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6.00pm - 11pm Entrance Fee £5

THE REAL ALES AND CIDERS WILL ALSO BE ON SALE ON  
SATURDAY AFTERNOON FROM 1.00pm FOR  
THOSE ATTENDING

## PRESCOT CABLES v AFC FYLDE

£7 ENTRANCE FEE COVERS ADMISSION FOR  
SATURDAY EVENING

[www.prescotcables.co.uk](http://www.prescotcables.co.uk)

## The Cider Bar



Welcome to the 2012 Cider Bar at this year's Beer Festival, we are delighted to offer you thirty different ciders and perries. There many products new to Liverpool this year.

As always there are stories behind the ciders and here are a few to get your attention-

- **Allen:** Made in a 300 year old barn and pressed through straw.
- **Gillow:** Wye Valley cidemaker whose products are only seen at the 'Boat Inn', Penallt.
- **Perry Yer:** Made by the Ciderfect team, the

name is made to sound like 'Perrier'.

■ **Penallt:** 'Capsy Wennet' means capricious wench and comes from the book Cold Comfort Farm.

■ **Rosie's:** Cider made in north Wales. 'Black Bart' is named in honour of Welsh pirate Bartholomew Roberts. He was eventually killed by the Royal Navy in 1722.

■ **Sarah's:** Sarah Hawkins is the grand-daughter of Bill Symonds maker of original Scrumpy Jack.

Please note that due to limited space not all ciders are available at once.

Wine, soft drinks, crisps and water available at the cider counter

# Cider & Perry Bar List

<b>Dry Cider</b>	%	
Cidernicks 'Coombe Raider'	6.5	Berkshire
Allen	6.0	Gloucestershire
Govier	6.0	Somerset
Gillow, 'Tom Putt'	5.7	Herefordshire
Meare	6.0	Somerset
Green Valley	6.8	Devon

<b>Medium Cider</b>	%	
Cotswold No Brainer	6.5	Oxfordshire
Handmade Cider	6.5	Wiltshire
Orchard Pig	6.0	Somerset
Johnson	7.4	Kent
Sarah's	6.5	Herefordshire
Scropton	6.0	Derbyshire
Gwatkin, 'Yarlington Mill'	7.0	Herefordshire
Millwhites, 'Scrumpy'	6.5	Somerset
Millwhites, 'Rioja Cask'	7.5	Somerset

<b>Sweet Cider</b>	%	
Rosie's, 'Black Bart'	7.0	Denbighshire
Gwatkin, 'Gamecock'	4.5	Somerset
Wilkins	6.0	Somerset
Parsons Choice	6.8	Somerset
Orchard	6.6	Gloucestershire
Ventons, 'Sweet Maid in Devon'	6.6	Devon
Hartland	6.8	Gloucestershire

<b>Perry</b>	%	
Penallt, 'Capsy Wennet'	5.8	Monmouthshire
Troggi	7.1	Monmouthshire
Raglan Cider Mill	5.0	Monmouthshire
Newton Court	4.0	Herefordshire
Perry Yer	5.5	Gloucestershire
Olivers	6.3	Herefordshire
CJ's	6.5	Monmouthshire
Ross-on-Wye	6.0	Herefordshire

Please note that due to limited space not all ciders are available at once.



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(The brewers,  
Jan 2011)



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**Hop Beast 4.0%**  
Pale - Vienna malt,  
Cascade Hops



**ICON Dark 4.8%**  
Porter - 6 malts inc,  
smoked & finest coffee  
beans



**Viking 4.2%**  
Amber coloured, packed  
with Willamette Hop  
flavour



**ICON 3.8%**  
Baltic pale session  
bitter - citrus finish



**IPA 5.0%**  
Darker Pale as IPAs should  
be. Bitter and hoppy



**Tane Mahuta 4.4%**  
Pale - New Zealand Beer,  
Green Buller hops





## **CAMRA National Members Weekend 2012 Torquay Devon Friday 30th March to Sunday 1st April**

**The CAMRA Members' Weekend and AGM 2012 will be held at The Riviera Centre in Torquay on 30th March-1st April 2012.**

It will provide CAMRA members with the opportunity to engage in CAMRA's national campaigns and discuss future policy and direction. It also gives members the chance to catch up with each other over a pint, visit recommended pubs and go on organised trips.

Torquay boasts a large number of good quality pubs, both in the centre and the surrounding areas. There are 10 breweries within the Torquay area, and many of them will be supplying their real ales for sale in the Members Bar. For real cider/perry drinkers, the award winning Ye Olde Cider Bar in Newton Abbot is close by.

Torquay boasts 22 miles of coastline, consisting of coves, cliffs and beaches so there are plenty

of local attractions for members to visit. If members fancy escaping Torquay, the Dartmoor National Park is nearby which offers fantastic scenery, walks and pubs. The Weekend is open to all CAMRA members to:

- **Review what has been happening at branch, regional and national level over the past year**
- Have your say, review campaigning themes and form policy
- **Hear guest speakers on issues related to beer, brewing and key campaigns**
- Meet the formal requirements of an AGM, including presentation of accounts
- **Meet up with CAMRA members from around the country, National Executive and HQ staff members**
- Discuss ideas to forward to campaign through workshops, policy discussion groups and seminars
- **Enjoy a few drinks in the members bar with a good selection of local real ales**
- Visit pubs in Torquay and the surrounding areas
- **Visit local breweries and cider producers on organised trips**

visit [www.camra.org.uk](http://www.camra.org.uk) for details



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Available at the  
Liverpool Beer Festival 2012

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3.9% ABV

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A beautiful blonde ale, brewed with a specially selected blend of premium English pale ale malts. Cascade and Aramis hops give a zesty, hoppy character with a crisp, refreshing finish.



# Beer Measures

**Half:** Half a pint

**Pint:** A standard measure of beer. About 567ml.

**Pin:** 4.5 gallons or 36 pints. A wooden or metal cask rarely seen these days except for winter ales. The size lives on as a polypin. A plastic container of the same size.

**Firkin:** 9 gallons, pretty much the standard size containers these days. Most of the beer at the festival is in firkins but some breweries, notably Caledonian, use a slightly larger metric size of about 11 gallons (50 litres)

**Kilderkin:** 18 gallons.

We have some of these every year. Far too heavy for comfort.

**Barrel:** 36 gallons. rarely seen as a cask but the standard unit in which brewery size is measured.



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# WATERLOO BEER FESTIVAL

## Enjoyed this festival?

**Have friends that wanted to come but couldn't get a ticket?**

**Help is at hand. The people who are our main sponsors are organising their own 3rd festival March 22-25. You will find full details on the back cover.**

The venue is a 10 minute walk from Waterloo station which is only 15 minutes by train from Liverpool Central and trains run every 15 minutes until late at night.

Want a ticket? They are on sale here at the Liverpool Beer Festival. To get yours go to the beer voucher area but please avoid the busy times, which are just after the festival opens when everyone comes in and after we have rung time when lots of people are seeking refunds on unused tickets.

## CAMRA Liverpool & Districts Coach Trips

These offer the chance to visit interesting quality real ale pubs outside our area with someone else doing the driving. The coach departs at 10am prompt from Dale Street outside the Ship and Mitre and costs £12. Return is usually between 9-9.30pm. Trips are open to non members so bring a friend along.



**£12**

### COACH TRIPS 2012

#### Saturdays

10th March **Sheffield**

14th April **Black Country**

19th May **Barrowhill Beer Festival**  
(at the railway centre)

9th June **Mid-Wales Llanidloes \***

7th July **Bishops Castle**

4th August **Yorkshire**

8th September **Derby**

6th October **Broughton-in-Furness Cumbria Pubs Beer Festival**

10th November **Hanley Castle – Three Kings pub beer festival \***

Trips marked (\*) will probably have a stop on the way, or way home. Suggestions are welcome

**Email bookings at [social@merseycamra.org.uk](mailto:social@merseycamra.org.uk)  
Or phone Ian 07521 741 586**

# A Campaign of Two Halves

Fair deal on beer tax

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of Two Halves

## Join CAMRA Today

Complete the Direct Debit form and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit [www.camra.org.uk/joinus](http://www.camra.org.uk/joinus) or call 01727 867201. All forms should be addressed to Membership Department CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

### Your Details

Title \_\_\_\_\_ Surname \_\_\_\_\_

Forename(s) \_\_\_\_\_

Date of Birth (dd/mm/yyyy) \_\_\_\_\_

Address \_\_\_\_\_

Postcode \_\_\_\_\_

Email address \_\_\_\_\_

Tel No(s) \_\_\_\_\_

### Partner's Details (if Joint Membership)

Title \_\_\_\_\_ Surname \_\_\_\_\_

Forename(s) \_\_\_\_\_

Date of Birth (dd/mm/yyyy) \_\_\_\_\_

Direct Debit Non DD

Single Membership: £20  £22   
(UK & EU)

Joint Membership: £25  £27   
(Partner at the same address)

For Young Member and concessionary rates please visit [www.camra.org.uk](http://www.camra.org.uk) or call 01727 867201.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association

I enclose a cheque for \_\_\_\_\_

Signed \_\_\_\_\_ Date \_\_\_\_\_

Applications will be processed within 21 days

12/10

**Campaigning for Pub Goers & Beer Drinkers**

**Enjoying Real Ale & Pubs**

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### Instruction to your Bank or Building Society to pay by Direct Debit

Please fill in this instruction using a ballpoint pen or ink and a Campaign for Real Ale Ltd, 230 Hatfield Road, St Albans, Herts AL1 4LW

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- The Guarantee is backed by all the top leading banking and savings institutions in the UK.
- If there is any change to the details you have provided for your Direct Debit, you must tell us within 14 days of your account being closed or if you have signed a new agreement for your account and we will be pleased to do the rest of the required.
- If an error is made in payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or Building Society we will refund you 100% of the amount of the incorrect payment to your bank or Building Society.
- If you receive a refund we are not entitled to charge a fee when using The Campaign for Real Ale Ltd.
- You can cancel your Direct Debit at any time by notifying your bank or Building Society within 14 days of the date of the payment. Please also notify us.

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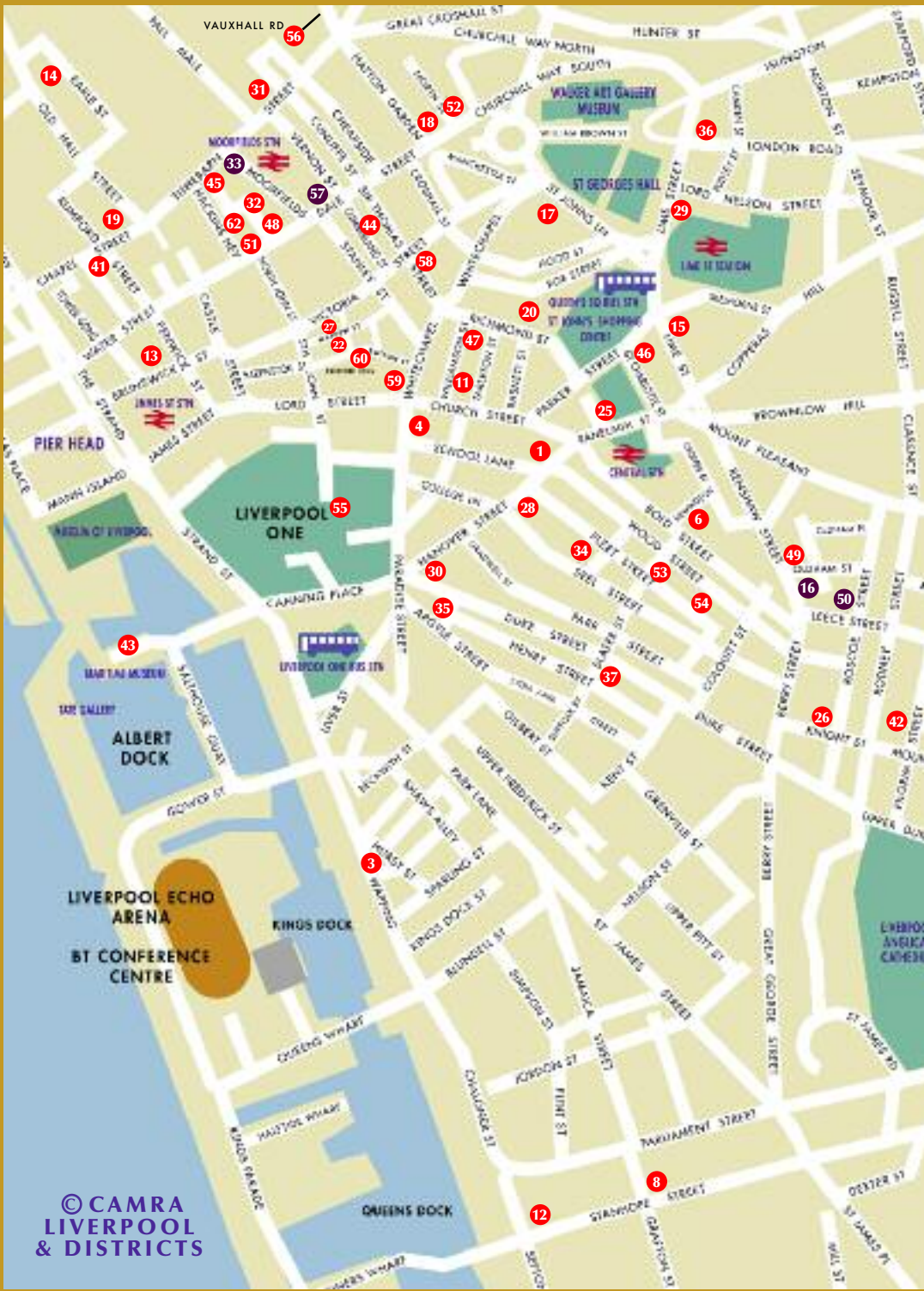
Please pay Campaign for Real Ale, Limited Direct Debit from the account named on the instruction using the following details of the Direct Debit Guarantee. Campaign for Real Ale Ltd, 230 Hatfield Road, St Albans, Herts AL1 4LW. An account that will be used to make direct debits to the Campaign for Real Ale Ltd.

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PIER HEAD

LIVERPOOL ONE

ALBERT DOCK

LIVERPOOL ECHO ARENA

BT CONFERENCE CENTRE

KINGS DOCK

QUEENS DOCK

LIVERPOOL ANTIQUE CENTRE

# LIVERPOOL REAL ALE PUBS MAP

- 1 **Abbey** Hanover St
- 2 **Augustus John** Peach St
- 3 **Baltic Fleet** Wapping
- 4 **Beehive** Paradise St
- 5 **Belvedere** Sugnal St
- 6 **Bier** Newington
- 7 **Blackburne Arms** Catharine St
- 8 **Cains Brewery Tap** Stanhope St
- 9 **Caledonia** Catharine St
- 10 **Cambridge** Mulberry St
- 11 **Carnarvon Castle** Tarleton St
- 12 **Coburg** Stanhope St
- 13 **Commarket** Fenwick St (Old Ropery)
- 14 **Cross Keys** Earle St (off Old Hall St)
- 15 **Crown Hotel** Lime St
- 16 **Dispensary 2011 POTY** Renshaw St
- 17 **Dr Duncans** St John's Gardens
- 18 **Excelsior** Dale St
- 19 **Exchange Bar** Old Hall St
- 20 **Fall Well** St John's Way
- 21 **Flute** Hardman St
- 22 **Flannigans** Mathew St
- 23 **Fly in the Loaf** Hardman St
- 24 **Font** Arrad St
- 25 **Globe** Cases St
- 26 **Grapes** Knight St
- 27 **Grapes** Mathew St
- 28 **Hanover Hotel** Hanover St
- 29 **Head of Steam** Lime St
- 30 **Hub** Hanover St
- 31 **James Monro** Tithebarn St
- 32 **Lady of Mann** Dale St
- 33 **Lion Tavern** Moorfields
- 34 **Lime Kiln** Concert Sq
- 35 **Liverpool One Bridewell** Argyle St
- 36 **Lord Warden** London Rd
- 37 **Monro** Duke St
- 38 **Old Fort** Prescott St (London Rd)
- 39 **Peter Kavanaghs** Egerton St
- 40 **Philharmonic** Hope St
- 41 **Pig and Whistle** Chapel St
- 42 **Pilgrim** Pilgrim St
- 43 **Pumphouse** Albert Dock
- 44 **Poste House** Cumberland St
- 45 **Railway** Tithebarn St
- 46 **Richard J Blackler** Gt Charlotte St
- 47 **Richmond Pub** Richmond St
- 48 **Rigbys** Dale St
- 49 **Roscoe Arms** Renshaw St
- 50 **Roscoe Head** Roscoe St
- 51 **Saddle** Dale St
- 52 **Ship and Mitre** Dale St
- 53 **Shipping Forecast** Slater St
- 54 **Swan Inn** Wood St
- 55 **Tavern on the Green** Liverpool One
- 56 **Vauxhall Vaults** Vauxhall Rd
- 57 **Vernon Arms** Dale St
- 58 **Victoria Cross** Sir Thomas St
- 59 **Welkin** Whitechapel
- 60 **White Star** Rainford Gardens
- 61 **Ye Cracke** Rice St
- 62 **Ye Hole in Ye Wall** Hackins Hey



## Liverpool & Districts CAMRA Award Winning Pubs

- 16 **Dispensary** Pub of the Year
- 2 **Augustus John** Cider Pub of the Year
- 5 **Belvedere** Pub of Culture
- 9 **Caledonia** Best Live Music Pub
- 33 **Lion Tavern** Pub of Excellence
- 39 **Peter Kavanaghs** Best Community Pub
- 50 **Roscoe Head** Pub of Excellence
- 57 **Vernon Arms** Pub of Excellence





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## GEORGE WRIGHT BREWING COMPANY

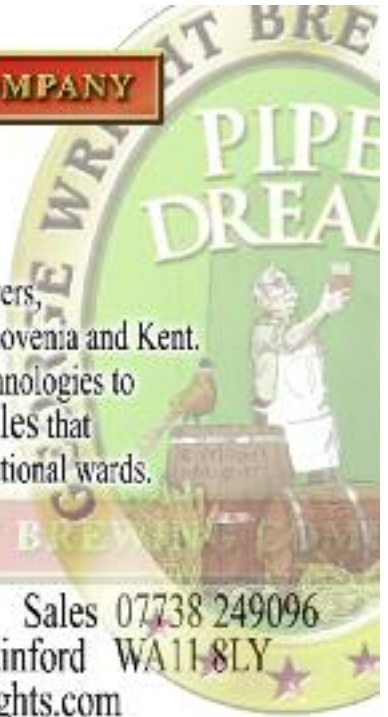
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## Programme & Beer Festival Credits

### Organiser

Steve Downing

### Secretary

Dave Cunningham

### Beer Ordering

Geoff Edwards,  
Frank Kennedy &  
Ian Barton

### Treasurer

Colin Batho

### Health & Safety

Maria Kane, Huw Jenkins

### Bar Managers

Frank Kennedy, Ian Barton

### Cider Manager

Steve Berks

### Postal Sales

Ian Barton

### Programme

Martin Powell  
Dennis Jones

### Staffing

Tony Williams

### Layout Design

Dennis Jones

### Photography

Neil Lloyd,

### CAMRA Branch Chair

Geoff Edwards

### Liverpool and Districts

#### CAMRA Branch

[www.liverpoolcamra.org.uk](http://www.liverpoolcamra.org.uk)

#### CAMRA National HQ

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website -

[www.camra.org.uk](http://www.camra.org.uk)

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Thanks to all the CAMRA volunteers who helped to set up and staff the 2012 Liverpool Beer Festival

# WATERLOO BEER FESTIVAL

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**Thursday 22nd - Sunday 25th March 2012**  
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---

Tickets may be available on the door but advance ticket purchase advised for Friday & Saturday Night



## Session Days & Times

**Thursday Evening**

6:00pm - 10:30pm £5

**Friday Afternoon**

12:00pm - 4:30pm £5

**Friday Evening**

6:00pm - 10:30pm £6

**Saturday Afternoon**

12:00pm - 4:30pm £5

**Saturday Evening**

6:00pm - 10:30pm £6

**Jazz Sunday**

12:00pm - 9:00pm £5

Entrance price includes festival glass and programme

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Buy tickets at this beer festival - See page 34 for details  
or online at: [www.waterloobeerfestival.com](http://www.waterloobeerfestival.com)