



CAMPAIGN
FOR
REAL ALE

40th LIVERPOOL BEER FESTIVAL

We are the
ONLY CAMRA
Beer Festival
in Liverpool

20th - 22nd
February 2020
Metropolitan
Cathedral Crypt



PROGRAMME

SINCE **OSS BREWERY** 1998
ETT

A progressive and passionate independent brewery located in the heart of Yorkshire. Borne of family values; unity, team work and integrity. Crafted over two decades, we've perfected the science of producing ales of consistently high quality and honed the art of brewing beers that are accessible to all.



We are proud to share our branding re-refresh with you.
A more contemporary, bold and inclusive look to our core range that pays homage to the rolling countryside of our Yorkshire heartland.



For further information please contact our friendly Sales Team on 01924 261333 or email sales@ossett-brewery.co.uk
www.ossett-brewery.co.uk @ossettbrewery



Liverpool & Districts CAMRA 40th Beer Festival



A warm welcome to this our 40th Liverpool CAMRA beer festival, a milestone of which we are immensely proud. In an era when beer festivals are a regular occurrence it is quite an achievement to continue consistently selling out this flagship event. We would love to hear from anyone who has been with us from the beginning and attended our very first festival way back in 1974.

The theme for this year is 'War of the Roses', pitching the breweries of the red rose of Lancashire against the white rose of Yorkshire. As well as voting for your beer of the festival you are also invited to vote for your favourite beer from Yorkshire and from Lancashire, the winner in each category will be announced after the festival on social media and in the next edition of Merseyale.

As with previous years we have 6 beer bars, with both local and regional breweries being represented. Again, we will have brewery staff manning their respective bars so if you have any questions regarding the beers please don't be afraid to ask.

A visit to Liverpool beer festival would not be complete without sampling a pint or two in one of our fantastic pubs, many of which are advertised in this programme. There is also a pub crawl

around the area in the latest edition of MerseyAle, copies of which can be found on the table at the bottom of the stairs near the ladies' toilets.

Last year we made an appeal for more members to join our organising committee and I would like to thank those people from our branch, and other branches within our region, who came forward offering to help. And, of course, all the CAMRA members who kindly give up their time to work during the public sessions of the festival. We are always looking for more volunteers for all sorts of duties from bar work to stewarding. If you would like to volunteer to either become a member of the organising committee or work at the festival details of how to do so can be found in the volunteer article on page 12

Finally, stay safe and enjoy the festival.



Sonia James-Henry
Branch Chair and Staffing Officer

LIVERPOOL BEER FESTIVAL USERS GUIDE

Your Glass*

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.

No refund will be given.

***We use over size glasses.**

Please be aware that by law bar staff can only fill legally approved drinking glasses displaying the CE Mark and half pint or pint measure.

We do not accept any responsibility if you then empty the contents into a different vessel for drinking.

Beer Vouchers

These come in sheets with a value of £10. Towards closing time smaller amounts will be available. 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.

Help Desk

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

Smoking:

Smoking, including electronic cigarettes, and vapes is not permitted anywhere within the building.

If you wish to smoke you may do so outside the concert room back door.

Beer Pricing

Selected beers at £1.00 per half (see cask ends for prices). Up to 5.5% £1.50 per half per half, 5.6%-6.9% £2.00 per half, 7% and above £2.50 per half

Cider Pricing

5.5% and below £2.00 per half, 5.6% and above £2.50 per half.

Allergens

Please contact a member of staff on the voucher desk if you have any food or drink intolerances or allergens including Gluten.

Unfined Beers

We have some unfined beers at the festival. These beers are meant to be cloudy. Please read description for vegan suitability.

Colour coding

The Cask ends will have one of the following colours

- **Yellow** Golden/Pale/Blonde
- **Red** Amber/Red
- **Brown** Brown
- **Black** Dark Mild/Stout/Porter
- **Green** Fruit/Flavoured (these are placed according to style)

Membership Desk

If you join here today not only will you receive the usual membership offers, such as £30's worth of CAMRA real ale and cider vouchers, but also £6 worth of beer vouchers per member or joint member for today's session, plus a free coach trip worth £13. See page 14 for list of pubs that accept the CAMRA vouchers.

£30
worth of real ale and
cider vouchers

£6
worth of beer
festival vouchers

FREE
COACH TRIP
worth £13

Offers worth £49

Please do not leave
bags unattended.



Toilets:

Ladies at the foot of the stairs, Gents at the top of the stairs and temporary urinals outside the concert room back door. The accessible toilet is at the foot of the stairway.

Please leave for disabled use only

Glasses can be rinsed outside by
back door



BEER FESTIVAL FLOOR PLAN



Peninsula Pies

Hand raised pies and pasties

Striped Pig

Hog roast specialists

Liverpool Cheese Co.

Large selection of cheeses and Pickles



Neal Dawson

Artist and documentary photographer based in Merseyside, producing photographic artwork printed onto Travertine stone coasters

Cash only

Wine, soft drinks and crisps available at the Prosecco and Wine counter

Prosecco £2.50 for 100ml glass.
Wine £3.50 for 175ml glass.

We have pump clips available from the Voucher desk for a donation to our festival charity KIND



FESTIVAL T SHIRT'S

£10 on sale from voucher desk from one hour after opening



40th and Generic design on sale
Tshirt colour may vary

Kind Cloakroom

There is a cloakroom run by KIND. You are welcome to leave coats/belongings here for the duration of the session, for a £1 donation to the charity. Please see the plan above for location.

FESTIVAL FOOD in the Concert Hall



Striped Pig



Hogshead

Our signature hog roast served with sage & onion stuffing and apple sauce
£5.00

Hogshead Amigo

Our signature hog roast, chipotle ketchup, roasted onions, chorizo and flamed cheese
£5.50

The Whole Hogshead

Our signature hog roast, own recipe pork sausage, black pudding, sage and onion stuffing, crisp crackling and apple sauce
£6.00

The Beef Barrel

Our special quarter pound beef brisket burger in a rich beef stock, roast onions and sauces
£5.00

Add cheese 50p extra

Add bacon 50p extra

Striped Pig Sausage

Our own recipe price 'porker' with roast onions and sauces
£4.00

Add pulled pork £1.50 extra

All Day Breakfast Barm

Bacon, sausage and black pudding
£5.00

Cumbrian Turkey

Prime Cumbrian turkey, sage and onion stuffing with cranberry sauce
£5.50

Christmas Day

Prime Cumbrian turkey, sage and onion stuffing, own recipe sausage with cranberry sauce
£6.00

Brew House Platter

Striped Pig black pudding and sausage with onions, crisp crackling, slabs and roast vegetable crisps
£5.50

Striped Pig Vegetarian/Vegan Options

Roast Vegetable Brioche

Our own roast vegetables topped with cheese, salad leaves and hummus
£5.00

Catalan, Galician Chickpea & Butterbean Stew

Topped with roast Mediterranean vegetables, hummus and roast vegetable crisps
£6.00

Sauces...

Apple ketchup, BBQ, Tomato Ketchup, Sweet Chilli, Mustard, Chipotle Ketchup, Brown Sauce



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.

Veggie option: Cheese & onion pasties and cheese quiches.

They will be available at the Liverpool beer festival served both hot and cold for your enjoyment



The Liverpool Cheese Company is Liverpool's finest purveyor of specialist and artisanal cheeses, and with such a wide and varied selection they have something for everybody's taste. You'll find them in the perfect setting for such a company: a Grade II listed dairy in Woolton Village. This olde-worlde setting would make you think that you were far away from Liverpool and instead in a little farmer's shop in Cheshire – in fact, the older generation who live nearby will probably remember the cows being walked up the road for milking. This perfect setting only adds to the authenticity of the love and passion the team has for a foodstuff which predates recorded history. Liverpool Cheese have 80 different cheeses available. You can purchase by weight or buy platters for £7 (you choose any 3 cheeses, biscuits or bread, pickles etc.) or cheese and pickle sandwiches for £3.50

Jubilee Stompers



Sidney Bechet and Bix Beiderbecke.

Whilst the band is relatively new the players have each been active in Liverpool's music scene for more than ten years and are individually well known from previous projects.

Playing Friday and Saturday evening sessions. Starts 7:30 pm, with three sets, each 45 minutes.

The line up-

- Parabhen Lad** – double bass
- Nick Branton** – clarinet / alto sax
- Charlie Mckean** – guitar
- Lucy Mercer** – drums
- Martin Smith** – trumpet

Our musical performers at this years festival are local band the Jubilee Stompers. The Stompers repertoire is inspired from the 'Jazz age' (1919-1929) and you may well recognise tunes from

Support KIND the Festival Charity



In this our 45th year, KIND is delighted once again to be the nominated charity for the CAMRA 2020 Beer Festival. The support of CAMRA Liverpool & District is very much appreciated and needed if our work with those disadvantaged children and families from within our Merseyside community is to continue. Funds raised from this year's beer festival will be used to help fund our 2020 11-week Out of School programme, which also includes our Summer Residential project. The Out of School programme provides our children with the opportunity to take part in a wide range of fun, exciting and education activities all designed to show them that they and life do have more to offer. It also allows our children to create some very happy and positive memories of childhood - memories that will stay with them for the rest of their lives. With the support of our friends such as those at CAMRA Liverpool & District we can continue making a real difference in many, many young lives. On behalf of all the children who will benefit from and enjoy our programme, thank you for your support.

Stephen Yip, Chief Executive, KIND

Further information can be found near the voucher desk. Unused beer tokens may be donated to help this worthy charity, at the voucher desk. We will also be taking collections during the festival. Money raised at the beer festival last year £1,100. Please give generously to support a LOCAL charity.

Join up, join in,
join the campaign

...and enjoy
2 FREE PINTS **
on us!



Campaign
for
Real Ale

£6**
of beer
vouchers
at this beer
festival

FREE
Coach Trip
Worth
£13

Free coach trip only for
new members affiliated to
Liverpool CAMRA Branch

*Price for single and joint
membership paying by Direct Debit

Single
membership
from
£26.50*
a year...

Joint
membership
from
£31.50*
a year...

Join here today

This offer is limited to 2 Free Pints only including joint membership,
i.e. Where joint membership is purchased you enjoy 1 pint each.

Please visit membership stand in
concert room for further details.

Welcome to CAMRA...

LIVERPOOL BEER FESTIVAL

Message from the festival organiser Doug Macadam



Welcome to the 40th Liverpool Beer Festival !

Welcome to this
the 40th Liverpool
Beer Festival. This
year we have
brewery bars from,

Big Bog, Howzat, Liverpool Brewing Co, Ossett, Parker and Rock the Boat. We would like to thank the brewers for sponsoring their bars. At times some of the brewery bars will be staffed by their respective brewers so if you want to know any details about the breweries and their beers, they will always be happy to answer questions. We do ask you to support all the festival sponsors and programme advertisers.



The theme for this year's festival is War of the Roses, more details of which can be found in the beer list introduction.

This year the festival organising committee has been increased by members from other branches in the Merseyside and Cheshire region of CAMRA and so I would like to thank them for all the hard work they have put in, bearing in mind that they are all volunteers. Please see the Beer Festival Programme credits page 47 for

details of all the committee members concerned. If you are interested in becoming part of the organising committee for next year's festival then please contact the branch chair Sonia James-Henry at chair@liverpoolcamra.org.uk.

The festival raises money for local charity KIND via all your unused beer tokens that you don't cash in. Kind will also be running a cloakroom and raffles during the festival.

The festival is staffed by CAMRA volunteers, so thank you to them for the time they give this includes all the staff helping at the festival when we are open and also on the set up and take down days. If you are interested in joining CAMRA at the festival, then please visit the Membership stand for more information. Please don't forget to vote for your favourite beer of the festival from both our Lancashire and Yorkshire beers, as well as your overall favourite for the festival as the brewers do appreciate the feedback they receive.

We don't mind if you drink us dry

Doug Macadam
Liverpool Beer Festival Organiser

Thank you for visiting the 40th Liverpool Beer Festival 2020



Just by being here and sampling our range of beers and ciders from many parts of the United Kingdom, you are taking part in the largest and most successful consumer campaign in the country. You are also supporting the people who produce those drinks, the brewers and cider makers, many of whom are small, local, businesses. We hope you will go home and tell others about the different beers and ciders you tried, and perhaps get a friendly licensee to try some of them in your local pub. Your licensee may have a "guest beer" list. Ask if you can see it and find a beer to recommend to them.

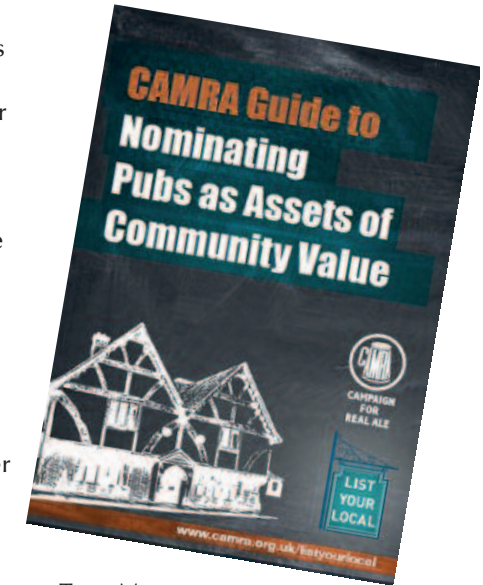
You don't have to attend beer festivals or CAMRA meetings to get involved in campaigning. You can do much of it from home or in your local pub.

- Contact your local council or councillors and ask them to give better protection to pubs so that it is not easy to close a good pub and convert it to another use.
- Get your favourite pubs listed as Assets of Community Value (ACVs). ACVs are

part of the Localism Act 2011 and are used by pub regulars and community groups as a way of protecting pubs from closure, conversion or demolition. All you need then are the signatures of 21 people from that area, a bit of evidence of the value of the pub to the community, send the forms in, the council does the rest. All councils will have an ACV link on their website. Add your favourites now.

- Write to your MP about beer duty. Not just the 1p reduction or tax freeze that the media make such a fuss over, this just gives more money to the big multinational companies, but remind them about Small Brewers' Relief (SBR). SBR is a scheme that allows reduced rates of duty to for smaller brewers. It's a form of Progressive Beer Duty (PBR) and is available to brewers producing up to 60,000 hectolitres of beer in a calendar year (around 2727.3 gallons of beer). Under SBR, some very small brewers can pay only 50% of the Duty Rate, which helps to keep the

price of the beer in your glass down. Since introduction in 2002, SBR has led to the founding of many diverse and innovative breweries, the creation of thousands of new jobs, and has increased choice for the beer drinker.



Tony Morgan
Public Affairs Officer
publicaffairs@liverpoolcamra.org.uk

Save your local pub from extinction

- Reform tax on beer
- Fairer business rates for pubs
- Make the Pubs Code work for tenants

www.camra.org.uk
#saveourpubs



YOUR BEER FESTIVAL NEEDS YOU!



Have you often wondered what goes on behind the scenes of our beer festival? Would you like to spend an afternoon or evening with like minded individuals, working as a team to help run the festival (and sample a free beer or two along the way!) We are always looking for new volunteers, in order to ensure the festival survives well into the future, we need help from CAMRA members.

All volunteers receive support in their respective roles from members of our organising committee, they also get a free beer festival t-shirt, a hot meal during their shift and the opportunity to go on a free thank you trip. In addition to this you do, of course, get free entry into the festival and are welcome to sample the beers and ciders (within sensible limits!)

Roles vary from, for example helping setting up the stillage, to working behind one of our three brewery bars, to giving out glasses and programmes. You can choose which role you feel would suit you best, we always try to

accommodate all requests, and you can volunteer to help at as many sessions as you like.

Many people who begin volunteering at our beer festival get the 'volunteering bug' and go on work at other festivals around the country including the CAMRA 'Great British Beer Festival' making lots of new friends along the way.

As well as volunteers to help at the beer festival we are also always looking for CAMRA members to get involved in the organising committee. The committee meets regularly from around the end of July on a monthly basis and organises all aspect of the festival from ordering the beers to managing the budget. The amount of time the organising team devote to the festival depends on the role, and roles can be split, spreading the workload. Beer ordering for example is shared by the beer ordering team rather than being the responsibility of one individual. Being a member of the organising committee means you can help shape the festival, if you feel we should be doing something differently, join the committee and have your voice heard.

If are a CAMRA member and you feel you would like to either volunteer to help at next year's festival or join the organising committee you can contact me via staffing@liverpoolbeerfestival.org. I can answer any questions you may have, add you to the staffing list for next year's festival or give you details of the organising committee.

Any time you could give to help out would be much appreciated.

Sonia James-Henry
Staffing Officer

Neil Lloyd 1958 -2019



In the last couple of years he started videoing his various trips to interesting places (plenty of pubs a must!) all over the UK and these can be found by visiting Youtube and typing in 'Neil Lloyd Liverpool'

Well travelled, some of Neils favourite places were Amsterdam, Brugge, Brussels, Antwerp, Berlin, Isle of Man, Krakow, New York. He was looking forward to visiting USA again this year, alas it was not to be. He learned he had bowel cancer in late 2018 he then started on a year of radiotherapy and chemotherapy.

The last Beer Festival he was to work at was the Great British Beer Festival in London, August last year. He went down there with Joel, his beer festival co worker and friend. Unfortunately when there, Neil was not fit to work because he had only just finished another session of chemo the day before he went down to work. The treatment left him exhausted and too tired to work.

He died a few weeks later leaving most of his friends in shock as they had no idea he was ill. Neil only told a few close friends as he did not want anyone worrying about him.

Neil will be sorely missed by all his friends. He was a cheerful, outgoing person with a love for life. He was always looking on the bright side even when he became very ill. He was always hopeful that his treatment would work and was planning for the future. He was an optimist to the end.

By Dennis Jones
Neils friend for over 40 years

If you are a regular at beer festivals in the area such as Liverpool, Wirral Port Sunlight, Waterloo, St Georges Hall the Bombed Out Church and further afield the London Beer festival for example, you will have probably seen, met or have been served by Neil. Always cheerful, Neil loved these events. It gave him the opportunity to do the two things he liked most in his life, socialising with old friends and making new ones whilst sampling new ales.

The festivals also gave him the chance to take photographs as well. This was Neils full time job working mainly for the Wetherspoon magazine and Liverpool City Council.

Many of Neils photographs were taken for the Liverpool and Districts CAMRA magazine MerseyAle. You can find back copies of MerseyAle on the Liverpool CAMRA website.

LocAle Where to Find LocAle in Liverpool

City Centre

Augustus John
Baltic Fleet
Belvedere
Blackburne Pub & Eatery
Black Lodge Brewery
Tap Room
Bridewell
Bundobust Restaurant
Caledonia
Central
Courtyard Bar & Kitchen
Crown
Dispensary
Fall Well
Flute
Gibberish Brewpub
Grapes
Dickens and King (previously Hard Times & Misery)
Dr Duncans (St Johns Ln)
Head of Steam
Lime Kiln
Lion Tavern
Love Lane Bar and Kitchen
Mackenzie's Whisky Bar
North Western
Philharmonic Dining Rooms
Pumphouse
Richard John Blackler
Sanctuary
Ship & Mitre
Sphinx
Vernon Arms
Victoria Cross
Welkin
Ye Hole in Ye Wall

Outside City Centre

Barkers Brewery, Archway Road, Huyton, L36 9UJ
Barbacoa, 47-51 Mersey View, L22 6QA
Big Bog Brewery, 74 Venture Point West, Speke, L24 9PB
Butchers, Booker Avenue, L18 4QZ
Childwall Fiveways, 79 Queens Drive, L15 6XS
Cobden, 89 Quarry Street, Woolton, L25 6HA
Corner Post, 25 Bridge Road, Crosby, L23 6SA
Edinburgh, 119 College Rd, L23 3AS
Four Ashes, 23 Crosby Road, North, Waterloo, L22 0LD
Frank Hornby, 38 Eastway, Maghull, L31 6BR
Handyman Supermarket, 46 Smithdown Road, L15 3JL
Liver, 137 South Road, Waterloo, L22 0LT
Liverpool Pigeon, 14 Endbutt Lane, Crosby, L23 0TR
Masonic, 35 Gladstone Road, Garston, L19 1RR
Navigator, 694 Queens Drive, Old Swan, L13 5UH
Neptune Brewery Tap Room, Unit 1 Sefton Lane, Maghull, L31 8BX

Old Bank, 301 Aigburth Road, Aigburth, L17 0BJ
Punchbowl, Lunt Road, Sefton Village, L29 7WA
Queen's Picturehouse, 47 South Rd, Waterloo, L22 5PE
Que Pasa Cantina, 94 Lark Lane, L17 8UX
Raven, 72-74 Walton Vale, Walton, L9 2BU
Royal Hotel, Marine Terrace, L22 5PR
Stamps Bar, 5 Crown Buildings, Crosby, L23 5SR
Thomas Frost, 77-187 Walton Road, Kirkdale, L4 4AJ
Volunteer Canteen, 45 East Street, Waterloo, L22 8QR
Waterpudlian (previously Stamps Too), 99 South Road, Waterloo, L22 0LR
Willow Bank Tavern, 329 Smithdown Road, Wavertree, L15 3JA



You can find all these pubs on www.whatpub.com or scan the QR Code.

CAMRA LocAle is an initiative that promotes pubs stocking locally brewed real ale. The scheme builds on a growing consumer demand for quality local produce and an increased awareness of 'green' issues.

Liverpool launched its scheme in 2009. This year we are celebrating ten years of LocAle. We have been putting on events throughout the year, which started with a celebration in Stamps Too, where the scheme was first launched. Full details of forthcoming events can be found on our diary page.

If you think your pub should be included in this list, please email: locale@liverpoolcamra.org.uk with details. A LocAle beer is a REAL ALE BREWED WITHIN 30 miles of the pub by road. NB: Other terms and conditions apply

Free point of Sale (POS) materials are available including window stickers, leaflets and pump clip toppers.

You can find more information on LocAle on our website www.liverpoolcamra.org.uk or scan the QR code.



Jonathan Hall
LocAle Coordinator
locale@liverpoolcamra.org.uk



When you visit a pub please submit a beer score using whatpub.com. Scores are used to help select pubs for the Good Beer Guide and Pub of the Year.

Beer of the Festival 2020

As this year we have as our theme the "War of the Roses" it has been decided that we will have as well as our usual overall Beer of the Festival competition to also have a best Lancashire and Yorkshire beer. So this year everybody gets a 1st, 2nd and 3rd choice and your 1st choice gets 3 points and 2nd choice gets 2 points and 3rd choice gets 1 point and all of these will be added up and the highest overall scored beer will be chosen as the "Beer of the Festival" and similarly the highest Lancashire or Yorkshire beer will win the title for "War of the Roses". All beers can be scored including the rest of the country as well as the Lancashire and Yorkshire beers.



Voting forms can be picked up at the Membership stand or Voucher desk.





Liverpool Pubs CAMRA Discount



Discounts on production of a valid CAMRA card

- **Ale House**, 674/676 Prescot Rd, Old Swan: 20p off a pint (pints only).
- **The Baltic Fleet**, 33a Wapping, City Centre: 20p off a pint, 10p off a half.
- **Bear & Staff**, 24-26 Gateacre Brow, Gateacre: 10% (closed for refurbishment).
- **Black Bull**, Gateacre Brow, Gateacre: 20p off a pint (pints only) except Mon & Thur when all cask is £2.79/pint.*
- **Cambridge**, Mulberry St, University Campus, City Centre: £2.30 a pint Sat and Sun.
- **Central & Commercial**, 31 Ranelagh St, City Centre: 20p off a pint (pints only).
- **Courtyard Bar & Kitchen**, 89 Roe St, City Centre: 10% (pints only).
- **The Crown**, 43 Lime St, City Centre: 20p off a pint, 10p off a half.
- **Endbutt**, 63-65 Endbutt Lane, Crosby: 10%.
- **Fletcher's Sports Bar**, Allerton Road, Allerton Manor Golf Club: 10%.
- **Hare & Hounds**, 53 Liverpool Rd North, Maghull: 20p off a pint (pints only) except Mon & Thur when all cask is £2.79/pint.*
- **Head of Steam**, 85-89 Hanover St, City Centre: 20p off a pint.
- **Jolly Miller**, 176 Mill Lane, West Derby: 10%.
- **The Liver**, 137 South Rd, Waterloo: 20%.
- **Love Lane Brewery, Bar and Kitchen**, 62-64 Bridgewater Street, Baltic Triangle: 25% Mon - Thur 5pm - 7pm.
- **Ma Egerton's**, 9 Pudsey Street, City Centre: 10%.
- **Netherton Hotel**, Church Road, Litherland: 10%.
- **Pen Factory**, 13 Hope St, City Centre: 10%.
- **Pumphouse**, The Colonnades, Albert Dock: 25p off a pint (pints only).
- **The Punchbowl**, Lunt Rd, Sefton Village: 20p off a pint, 10p off a half.
- **Richmond Tavern**, Church Rd, Wavertree: 20p off a pint (pints only) except Mon & Thur when all cask is £2.79/pint.*
- **Royal Standard**, Deysbrook Lane, West Derby: 10%.
- **Sanctuary**, 72 Lime St, City Centre: 30p off a pint, 15p off a half (Loyalty card available, buy 6 get 1 free).
- **Sefton Arms**, 1 Mill Lane, West Derby: 10%.
- **Victoria Cross**, 1-3 Sir Thomas St, City Centre: 20p off a pint (pints only) except Sat.
- **Willow Bank Tavern**, 329 Smithdown Rd, Wavertree: 10% except Tues after 6pm.

Discount available all day every day unless stated otherwise.

Discount Days which are available to anyone*

- **Black Bull**, Gateacre Brow, Gateacre: Mon & Thur ONLY £2.79/pint.
- **Flute**, 35 Hardman Street, City Centre: Tues ONLY £2.10/pint.
- **The George**, 1 Moor Lane, Crosby Village: Tues ONLY £1.95/pint.
- **Hare & Hounds**, 53 Liverpool Rd North, Maghull: Mon & Thur ONLY £2.79/pint.
- **The John Brodie**, Unit 1 Allerton Road, Allerton: Tues ONLY £1.95/pint.
- **Love Lane Brewery, Bar and Kitchen**, 62-64 Bridgewater Street, Baltic Triangle: Mon-Thurs 5pm - 7pm 25%.
- **Richmond Tavern**, Church Rd, Wavertree: Mon & Thur ONLY £2.79/pint.
- **White Star**, Rainford Gardens, City Centre: Mon-Thurs selected beer £2.50.
- **Willow Bank Tavern**, 329 Smithdown Rd, Wavertree: Tues ONLY from 6pm £2.25/pint.

Discounts available on production of New CAMRA Voucher

CAMRA are replacing the current Wetherspoon Voucher scheme with a new 'CAMRA Voucher Scheme'. The new vouchers will be valid in **JD Wetherspoon, Stonegate, Brains, Castle Rock and Amber Taverns** managed pubs. Stonegate Pubs are replacing their current discount with the new voucher scheme.

The New CAMRA Voucher Scheme entitles members to a discount of 50p off a pint of Real Ale, Cider or Perry. See www.camra.org.uk/vouchers for full terms and conditions.

Pubs accepting New CAMRA Voucher Scheme

- Albert**, 66-68 Lark Lane, Aigburth.
- Barkers Brewery**, Archway Road, Huyton.
- Childwall Fiveways**, 179 Queens Drive, Childwall.
- Crafty Chandler**, 48-50 Bold Street, City Centre.
- Fall Well**, Roe Street, City Centre.
- Flute**, 35 Hardman Street, City Centre.
- Frank Hornby**, 38 Eastway, Maghull.
- George**, 1 Moor Lane, Crosby Village.
- John Brodie**, Unit 1 Allerton Road, Allerton.
- Lime Kiln**, Fleet Street, City Centre.
- Navigator**, 694 Queens Drive, Old Swan.
- North Western**, 7 Lime Street, City Centre.
- Old Bank**, 34 South Road, Waterloo.
- Queens Picture House**, 47-49 South Road, Waterloo.
- Raven**, 72-74 Walton Vale, Walton.
- Richard John Blackler**, Units 1 & 2 Charlotte Row, City Centre.
- Thomas Frost**, 177-187 Walton Road, Kirkdale.
- Welkin**, 7 Whitechapel, City Centre.
- William Gladstone**, 18-20 North John Street, City Centre.

All discounts are at the discretion of the pub and can be as little or as large as the pub feels suits their business needs and maybe withdrawn at any time.

Please remember discounts should never be expected.

Message to licensees / real ale drinkers

This list is not exhaustive, so if we have left anyone off OR if the discount no longer applies, please let me know by emailing: graham.murray@liverpoolcamra.org.uk with details.

This list is correct as of 20 January 2020



BEER LIST introduction

With a little under 200 beers on the list and a wide range of styles we do ask that you be patient if any mistakes creep in with regards to ABV.s etc. All the compiling work is done by volunteers and is checked from various sources, if you so spot any mistakes please let us know so that they can be corrected for future lists.

We have beer from most of the local breweries within the Merseyside CAMRA branch area. Our main theme this year is 'War of the Roses', beers from Yorkshire are identified on the barrel ends and in the programme with a white rose and those from Lancashire with a red rose. The counties of Lancashire and Yorkshire are defined by the pre 1974 county boundaries, meaning it includes part of present-day Merseyside, Cheshire, Cumbria and Greater Manchester. We also have a selection of beers from Kent, and a selection from breweries spread all over the country from Scotland to the South Coast.

As well as our normal 'Beer of the Festival' vote this year, just for fun, we will also be asking you to vote for your favourite beers from 'Yorkshire and Lancashire'.

Although we start with just under 200 beers this will gradually decrease over the festival so by

All beer cider and perry lists are correct at time of printing. However please remember that they are subject to last minute changes, and to products selling out. There is no guarantee of availability of a beer/cider/perry throughout the festival.

BEER FESTIVAL 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

Saturday Evening beer choice will be reduced (although we normally still have well over half the beers left), so we apologise if a beer your particularly wanted to try has run out. We do run a strict policy of if a beer is ready it goes on sale and stays on sale until it has run out or goes off.

Some of the staff may be as unfamiliar with the beers as you are, and we realise that sometimes you may be unsure of whether a beer will be to your liking, so you are welcome to ask for a taster before you buy a beer but please be aware that our bar staff are warned to look out for serial tasters. We will not swop a beer if you don't like the taste, style etc. so please ask for a taster first if you are not sure. But if you do think that a beer has gone off then please see the bar staff so that it can be taken off sale. If any beers have notices on i.e. "Naturally Cloudy". "Taste before You Try" we ask you to bear these in mind when purchasing your beers.

Finally, I would like to thank the beer ordering team **Steve Downing, Pete Elloy, Phil Firth and Pam Hadfield** for the extensive choice of beers available.

Doug Macadam

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.

Liverpool CAMRA

BAR SPONSORS You can find these beers on the bar

Big Bog Brewing Co

Liverpool, Merseyside

Big Bog started life in Wauanfawr, Wales in 2011, sharing its site with the Snowdonia Parc brewpub. Due to growth and expansion in 2016, the brewery moved to its present location in Speke, Liverpool, into a custom-built plant with a 10-barrel brew length.

1 Quagmire 6.5 Strong Bitter

A strong but easy drinking six percent! Mid-brown in colour with a medium to high bitterness from the Wye Challenger and Fuggles hops.

2 Bayou 5.0 Pale

Crafted from Extra Pale Ale and Crystal Rye malts, this beer is light in colour with a slight red hue. An intensely hoppy ale that some would describe as the ultimate Hop Heads beer from the generous use of USA Citra hops. This beer is dry hopped with USA Amirillo to further add orange, citrus and floral notes.

3 Hinky Punk 4.1 Pale

A well hopped beer with a secret blend of no less than 7 different hop varieties! Intense citrus notes and its incredibly pale colour makes this a truly unique ale.

4 Padi 3.7 Pale

A Pale ale brewed using extra pale malts, flaked rice & wheat with plenty of Citra hop.

5 Peat Bog Porter 4.9 Porter

A dark, rich Porter made with Brown, Chocolate and Black malts with the inclusion of something quite special: Real liquorice root! A great tasting Porter beer

6 Swampy 4.7 Best Bitter

Ruby red in colour with a robust bitterness that is offset by a slightly sweet finish owing to the inclusion of Muscovado sugar in the recipe.

Howzat Brewery

St Helens, Merseyside

A new brewery started in summer 2019 based at the Cricketers Arms the former National CAMRA Pub of the Year 2017 using a four-barrel plant.

7 5 For 47 4.3 Pale

Brewed using extra Pale malts, green bullet for bittering and a large amount of Nelson Sauvin for flavour.

8 Light Meter 4.3 Pale

Brewed using extra pale malts with New Zealand Green Bullet hop for bitterness and loaded with Pacific Gem for a very forward hopped flavour

9 Night Watchman Stout 5.0 Stout

Brewed using pale roasted and chocolate malts, single hopped with Comet. No thrills traditional creamy full-bodied stout.

10 Sight Screen 2 4.9 IPA

Brewed using extra pale malts and Rakau hops with grapefruit sensation extract.

11 The Duckworth Lewis Method 4.3 Best Bitter

Brewed using pale malts, wheat and 150 Crystal malt, green bullet hops for bittering and Kent Golding hops for flavour. This really is a traditional best bitter

Liverpool Brewing Co

Liverpool, Merseyside

Liverpool Brewing Co purchased the brewing set-up of what was the Liverpool Organic Brewery including the recipes, names and branding. It is owned by seven local businessmen. A 12.5-barrel plant is used with six fermenters.

12 Cascade 3.8 APA

A hoppy, citrus taste that punches way above its weight.

13 Cherry Porter 4.6 Speciality

A light mouth feel with smooth chocolate darkness and a subtle sweet cherry finish.

14 Dark Session Ale 3.5 Mild

Initially sweet with coffee, chocolate notes and dry finish.

15 Liverpool Pale Ale 4.0 Pale

A clean, sharp ale with dry hoppy notes and a floral complexity giving way to citrus tones and a bitter finish.



Liverpool Brewing Company

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BAR SPONSORS You can find these beers on the bar

Team Toxic

Liverpool, Merseyside



Team Toxic led by Gazza Prescott and Sue Hayward, produces a range of one-off beers, those from Gazza will appear under the name 'Mission Creep' and those from Sue will continue to use the 'Waen' identity. Most of the beers are brewed at Liverpool Brewing Company, with some being in collaboration with other breweries.

16 Dreich Days 5.2 Speciality

Cranachan Pudding Pale. Cranachan is a famous Scottish dish containing raspberries, honey, cream, oatmeal and whisky. We've left out the whisky but everything else is here.

17 St. Clements 4.0 Speciality

Lots of orange and lemon zest, a slight sweetness from lactose and a citrus/herbal hop character from the Centennial dry hop.

Ossett Brewery

Wakefield, Yorkshire



Brewing began in 1998, moving to a new site in 2005. 2017 saw significant investment in brewery improvements and expansion to bring total brewing capacity up to 360 barrels per week. In addition, a brand-new warehouse and packaging facility was constructed.

18 Admiral 4.0 Bitter

A crisp, dry, blonde bitter brewed from all English ingredients. Generous additions of Admiral hops both to the boil and after fermentation create intense aromas of citrus, spice and pine resin.

19 Silver King 4.3 Bitter

Consistently popular for nearly twenty years, Silver King is perhaps Ossett's best-known beer and the winner of many prestigious awards. A simple combination of pale malt and American Cascade hops result in a crisp, dry, refreshing bitter in which the aromas of citrus fruit are pleasingly well balanced.

20 Treacle Stout 5.0 Stout

A rich and robust stout. The addition of black treacle gives intense depth and roasted malts impart a coffee flavour. Generous amounts of hops add a dry citrus finish to this complex black ale.

21 Yorkshire Brunette 3.7 Bitter

An easy-drinking session bitter brewed with in

colour and with moderate bitterness, aromas of spice and citrus fruit come from German and Slovenian hops.

Rat Brewery

Huddersfield, West Yorkshire



The Rat & Ratchet was originally established as a brewpub in 1994. Brewing ceased and it was purchased by Ossett Brewery (qv) in 2004. Brewing started in 2011 with a capacity of 30 barrels per week. A wide range of occasional brews with rat themed names supplement the regular beers.

22 Love Rat 3.8 Pale

An extra-pale session ale. Mellow and with low bitterness, but intense floral hop aroma.

23 Year of the Rat 5.3 Golden

Golden El Dorado IPA. Brewed with Cara Malt, moderate bitterness, but heavily aroma hopped with American El Dorado hops.

Fernandes Brewery

Yorkshire



Opened in 1997 and housed in a 19th century malt house. Ossett Brewery purchased the brewery and tap in 2007 but independent brewing continues.

24 Hoped Pixie 4.7 Bitter

Hopped up blonde beer once tasted not forgotten, using copious amounts of centennial, cluster and soratchi hops.

Riverhead Brewery

Huddersfield, Yorkshire



Riverhead is a brewpub that opened in 1995. Ossett Brewing (qv) purchased the site in 2006 but runs it as a separate brewery. It has since opened the Dining Room on the first floor, which uses Riverhead beers in its dishes.

25 Liquorice Stout 5.0 Stout

A rich malty stout full of roast flavours complimented by the addition of fine Yorkshire liquorice and finished with subtle spicy notes.

26 Butterley 3.8 Amber

A rich gold smooth drinking session ale, with soft malt flavours with delicate floral English Hop Aroma.

Parker Brewery

Southport, Lancashire



Parker was established in 2014 using a 25-litre plant, and has since expanded to a five-barrel plant

27 Barbarian Bitter 4.1 Bitter

A traditional English ale, golden amber in colour with notes of caramel. Smooth and well balanced, an easy drinking ale.





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LIVERPOOL CRAFT BREWERS

Parker Brewery contd

28 Centurion Pale Ale 3.9 Pale

A light refreshing ale with zingy zesty fruit flavours. A crisp and dry ale with a hoppy finish.

29 Dark Sparton Stout 5.0 Stout

Hints of chocolate and coffee and is silky smooth. Think bonfire night and treacle toffee.

30 Saxon Red 4.5 Ruby

A moreish, smooth malty ale packed full of warm fruit flavours, with a subtle hint of spice on the finish.

31 Viking Blonde 4.7 Blonde

A delightful blonde ale with subtle hints of blackcurrant leaf and red summer berry fruit flavours, with a refreshing full crisp finish.

Rock the Boat Brewery

Crosby, Merseyside



Rock the Boat began brewing in 2015 in a converted 16th-century wheelwright's workshop in Little Crosby. Beer names relate to a local theme, often reflecting the brewer's musical tastes and local landmarks. A green hop beer is produced each year.

32 Bootle Bull 3.8 Bitter

Smooth and malty balanced with a blend of subtle hop varieties.

33 Dragons Tooth 4.3 Stout

Dark roasted malts with hints of chocolate.

34 Fab Four 4.4 IPA

Four sensational hops dry hopped in the cask.

35 Sitting on The Dock 3.5 Mild

Five smooth malts treacle, chocolate and nutty.

36 Waterloo Sunset 4.2 Bitter

Orange marmalade hops rounded with malt and Rye.

37 Yellow Submarine 3.9 Golden

A special brew using Olicana hops.

MERSEYSIDE BREWERIES

Ad Hop Brewing

Liverpool, Merseyside



Ad Hop started life in 2014 at the Clove Hitch pub, moving a couple of times before ending up in much larger premises in 2017 where a 5.5-barrel plant was added to its existing 2.5-barrel one.

38 Aotearoa Pale 4.4 Pale

NZ hopped Pale Ale.

39 Bob Barley & the Ale-ers

6.1 Stout

Jamaican themed milk stout with ginger, nutmeg, cinnamon and aged on rum-soaked oak chips.

40 Endeavour 4.0 Pale

Green Hop pale ale.

41 Life begins at 40 4.2 Ruby

Festival special Ruby Ale

Beer Station



Freshfield, Merseyside

A new brewery started in summer 2019 based at the Beer Station micro pub in Freshfield near Formby using a small half barrel plant.

42 Pale Express 4.5 Pale

Unfined pale slightly fruity ale

Brimstage Brewery



Wirral, Merseyside

Neil Young began brewing in 2006 using a 10-barrel plant in the heart of the Wirral countryside. Wirral's first brewery since the closure of the Birkenhead Brewery in the late 1960s. Since Neil passed away in 2018, his two sons now own the brewery.

43 Oyster Stout 4.4 Stout

Easy drinking stout with rich chocolate aromas leading to a mellow roasted coffee flavour and lingering bitter finish.

44 Sandpiper 3.6 Pale

Bursting with refreshing tropical citrus flavours, an award-winning light session ale.

45 Scarecrow 4.2 Amber

Full bodied amber bitter, Fruity aroma.

46 Trappers Hat 3.8 Golden

A refreshingly hoppy session beer. Gold coloured with hints of orange and grapefruit. Saninjski hops.

Carnival Brewery



Liverpool, Merseyside

Carnival is a new microbrewery and brew tap off the dock road in Liverpool

47 Macau 5.4 Speciality

Oat Cream Pistachio Pale.

48 Urban Shaker 4.5 Stout

Oatmeal Stout.



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MERSEYSIDE BREWERIES

Handyman Brewery



Liverpool, Merseyside

Handyman Brewery is based within the Handyman Supermarket. For years this was a hardware store but has now been refurbished into the Handyman Pub, which opened in 2017. Its 400-litre brew kit is situated on a mezzanine floor above the bar.

49 Golden 4.5 Golden

A suitably balanced & refreshing Golden Ale bursting with Simcoe, Centennial & Chinook hops.

50 Pale 4.3 Pale

The beer is unfiltered with a grainy malt backbone and a citrus, fruity note from the American hops used. A light residual sweetness balances the hop character to leave a long and satisfying finish.

51 Porter 5.2 Porter

Our smooth rich Porter that is well-rounded with chocolate undertones.

Higsons Brewery



Liverpool, Merseyside

Established in 2017 in the Baltic Triangle area of Liverpool, the 30-barrel plant can be seen from the Higsons 1780 tap pub. Also trades under the name Love Lane.

52 American Pale 4.3 Pale

American hopped pale. Brewed at Love Lane Brewery.

Neptune Brewery



Liverpool, Merseyside

Neptune began brewing in 2015 and uses a six-barrel plant. The brewery has expanded year on year to keep up with demand and has plans to further expand in 2019.

53 Abyss 5.0 Oatmeal Stout

A smooth full-bodied oatmeal stout with flavours of chocolate, roasted coffee and subtle liquorice notes.

54 Amberjack 4.5 Pale

Citrus fruits with hints of spice leading to a malt biscuit finish.

55 Mosaic 4.5 Pale

Juicy American style pale with tropical fruit, blueberries and citrus flavour.

56 Tasman Bay 3.9 IPA

A light flavoursome IPA with a mix of tropical and citrus fruits leading to a pine finish.

57 Even Flow 4.5 Lager

Cask lager.

Peerless Brewery



Wirral, Merseyside

Peerless began brewing in 2009 and is under the directorship of Steve Briscoe.

58 Full Whack 6.0 Strong

Strong golden ale brewed with combination of First Gold and Cascade hops.

59 Knee Buckler 5.2 IPA

Citra, Chinook & Cascade hops give this golden IPA a distinct fruity finish.

60 Oatmeal Stout 5.0 Stout

Wonderfully smooth and dark. This oatmeal stout has good body a creamy head and just the right level of sweetness.

61 Peninsula IPA 5.7 IPA

Golden IPA, Mosaic, Apollo, Chinook and Amarillo. Good initial hop bitterness followed up with a fruity, citrus finish.

62 Triple Blonde 4.0 Pale

Unique combination of three types of malt and three types of hop.

Southport Brewery



Southport, Merseyside

Southport Brewery was established in 2004 on a five-barrel plant.

63 Dark Night 3.9 Mild

Award-winning dark mild. Smooth, dry, with coffee and chocolate flavours.

64 Golden Sands 4.0 Golden

Golden coloured bitter, triple hopped with citrus flavour.

65 Sandgrunder 3.8 Bitter

Pale, hoppy session bitter with floral character.

66 Southport IPA 3.6 IPA

Straw-coloured Session IPA. Packed with citrus flavour. Big on taste, low on ABV.

LANCASHIRE BREWERIES



Bank Top Brewery



Bolton, Greater Manchester

Bank Top was established in 1995. Since 2002, the brewery has occupied a Grade II listed tennis pavilion housing an 11-barrel plant. Bank Top Brewery Estates was formed in 2010 and now owns three pubs, Bank Top Brewery Tap, Bank Top Ale House and Olde England Forever.

67 Bad to the Bone 4.0 Best Bitter

A rustic tan coloured beer with floral qualities and delicate citrus notes.

Liverpool CAMRA 2019 Award winners

Peter Kavanagh's 2-6
 Egerton St, Liverpool

Our annual awards ceremony took place in June at the KIND Centre in Liverpool. This year's award winners were wide-ranging, embracing the eclectic mix of drinking establishments we have in the city centre and beyond. Why not pay some of them a visit?



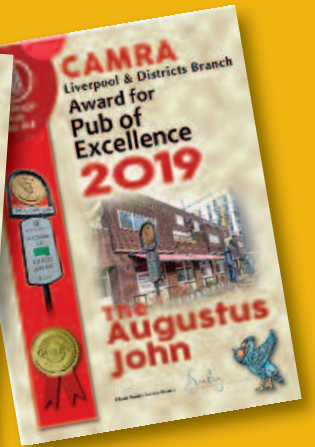
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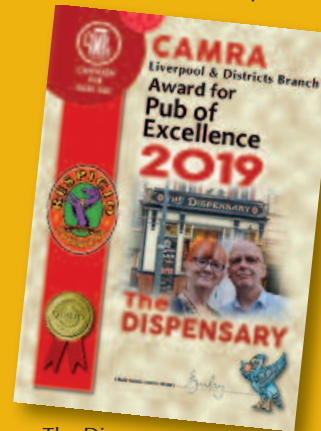
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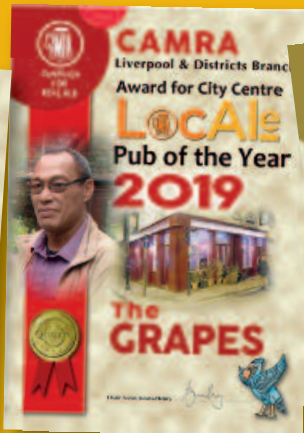
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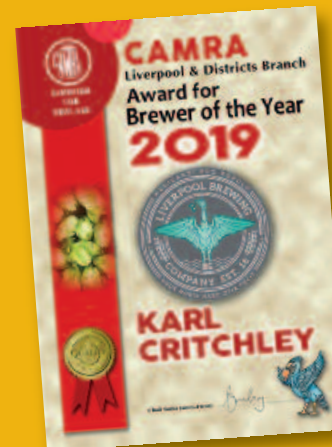
Graham Morris,
 Pen Factory, Hope Street



The Grapes, 60 Roscoe St,
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The Northern Club, Crosby



Karl Critchley, Liverpool
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For further details on all these pubs, including opening times, maps and what facilities are available please go to <https://whatpub.com/> While you are in Liverpool please also visit our advertisers. We wouldn't be able to run a beer festival without their support.

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LANCASHIRE BREWERIES



Bank Top Brewery contd

68 Draymans Draught 3.6 Pale

This American hopped pale ale has a strong citrus flavour with a bitter hoppy aftertaste.

69 Port O'Call 5.0 Porter

A dark and mysterious easy drinking ale with masses of character. Vintage Ruby Port is added to the cask to provide an unusual depth of flavour. One for the connoisseur.

Blackedge Brewing Co



Horwich, Greater Manchester

Blackedge Brewery brews at a 10-barrel plant visible through a viewing window on the ground floor beneath the Brewery Bar, one of their two Tap outlets. Their CAMRA and SIBA award-winning beers are available throughout NW England and beyond. The brewers are influenced by both British traditions and by the US Pacific West Coast.

70 Hop Pale Ale 3.8 Pale

Clean, dry and refreshing citrus flavoured session beer with spicy floral aromas.

71 Platinum Blond 4.4 Blond

Blonde, well balanced, lemon, vanilla.

72 Black Rum 4.6 Porter

A dark Rum Porter with Rich Chocolate and Roasted Coffee flavour with a liquorice and mellow sweetness of dark rum.

Cumbrian Legendary Brewery

Hawkshead, Cumbria

First established in 2003, the brewery is in an idyllic position in a renovated barn on the shores of Esthwaite Water. The success of Loweswater Gold has meant the brewery is thriving.

73 Loweswater Gold 4.3 Pale

A golden ale at made with mainly lager malt and German hops producing a tropical fruit aroma and flavour.

Hawkshead Brewery



Flookburgh, Cumbria

Established in 2002, the brewery takes its name from the village it was founded in. It outgrew its original barn and moved to Staveley in 2006 to a purpose-built 20-barrel brewery. Capacity has been increased several times since, a new micro packaging plant was added and the Beer Hall, the brewery tap, developed as a showcase for real ale. In 2018 production of the core range of beers was transferred to a brand-new brewery in Flookburgh, with the Staveley plant continuing to produce small batch beers.

74 Black Lager 4.5 Lager

A slow, cool fermentation lends itself to a smooth, full body with a crisp finish with subtle hints of sweet roasted malt, throwing up lots of floral and fruity notes on the nose.

75 Brodie's Prime 4.9 Porter

A dark beer, with aromas of dark chocolate, treacle sweet flavours, roasted bitterness with a surprisingly hoppy finish from American Cascade hops.

76 Citra, Jester, Amarillo Pale 3.5 Pale

Tons of Citrus and grapefruit coming from this beer all balanced out with a classic pale backbone.

77 Dry Stone Stout 4.5 Stout

A traditional dry oatmeal stout & as dark as lakeland slate.

78 Windermere Pale 3.5 Pale

Maris Otter Pale Ale malt with a bit of wheat.

Prospect Brewery

Wigan, Greater Manchester



Prospect was founded as a five-barrel plant in 2007 in the Prospect Hill area of Standish, hence the name, relocating to its current town centre premises in 2017.

79 Gold Rush 4.5 Golden

Deep golden ale with a fresh, sharp smell and a distinctive hoppy and bitter taste with just a hint of grapefruit and grassy floral finish. Named after the infamous Kondike Goldrush of 1896.

80 Red Fox 4.2 Red Ale

German malt, redcurrant and blackcurrant flavours.

81 Whatever 3.8 Pale

A pale, straw coloured ale blended with 4 different hop varieties to give an intensely hopped clean flavour and a grapefruit aroma.

Squawk Brewing Co

Manchester, Greater Manchester



Squawk initially cuckoo-brewed on the Hand Drawn Monkey plant in Huddersfield in 2013, with the first brew from the Manchester site being in 2014. The eight-barrel plant is located in a railway arch in Ardwick.

82 Aix Porter 4.6 Porter

Porter.

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OTHER BREWERIES

Ashover Brewery

Clay Cross, Derbyshire

Brewing began in 2007 on a 3.5-barrel plant in the garage of the cottage next to the Old Poets' Corner, Ashover. Since its acquisition of a 10-barrel brewery in the neighbouring village of Clay Cross in 2015, Ashover now brews at both sites.

83 Coffin Lane Stout 5.0 Stout

Warming chocolate and coffee stout with a bitter finish.

84 Poets Tipple 4.0 Bitter

Complex, tawny-coloured beer that drinks above its strength. Predominantly malty in flavour, with increasing bitterness towards the end.

Backyard Brewhouse

Walsall, West Midlands

Backyard began brewing in 2008 and expanded to a 12-barrel plant in 2012, brewing up to 50 barrels a week. Two pubs are owned: The Fountain, Walsall and the Saddlers Arms, Solihull. A half-barrel experimental plant is also in operation.

85 Subversion IPA 4.5 Golden

Big on fruity character. Apricot, Lemon and grapefruit, with spicy undertones and generous malt notes.

Boutilliers Faversham, Kent

Founded in 2016, Boutilliers is a small brewery specialising in left-field brews. Its beers are mainly bottled, but two are also available in cans, with more planned; cask-conditioned ales are supplied to a few local pubs.

86 Days Gone By 3.2 Mild

Mild Ale.

87 Sex Bom-Omb 5.0 Wheat Beer

Fruity Wheat Beer.

Burton Bridge Brewery

Burton upon Trent, Staffordshire

The brewery was established in 1982 by Bruce Wilkinson and Geoff Mumford and owns three pubs in the local area, including its award-winning brewery tap.

88 Golden Delicious 3.8 Bitter

A Burton classic with sulphurous aroma and well-balanced hops and fruit. An apple fruitiness, sharp and refreshing start leads to a lingering mouth-watering bitter finish with a hint of astringency. Light, crisp and refreshing.

Caveman Brewery

Swanscombe, Kent

First brewed in 2012. Their own plant went operational in April 2013

89 Citra 4.1 Pale

Citrusy Pale.

90 PALEolithic 3.8 Pale

A light session beer with a high dose of aromatic hops. Sweet malts balance out the grapefruit and citrus from the US Cascade hops to produce an easy drinking session pale ale. It's then dry-hopped to add a bit of punch and aroma.

Churchend Brewery

Nuneaton, Warwickshire

The brewery started in 1994 in an old coffin shop in Shustoke. It moved to its present site in 2001 and has expanded over the years. It currently operates a 24-barrel purpose-built plant. Its award-winning beers are available throughout the Midlands.

91 Bats in the Belfry 5.6 Witbier

Brewed with Grapefruit

92 Brewers Truth 3.6 Golden

Light golden hoppy beer with a distinct mango and vanilla aroma.

93 Fallen Angel 5.0 Strong Bitter

A sharp but full flavoured pale bitter. Buckets of American hops give it that lemony edge. Definitely hop driven.

94 Gravediggers 3.8 Mild

Dark black and red in colour with a complex mixture of chocolate and roast flavours. The use of two different hops gives the beer a complex feel and smooth finish.

95 Harlequin 4.3 Pale

New beer, new hop variety of the same name. Brewed in association with Charles Farum, Hop Merchant.

96 Last Tango in Atherstone 4.4 Orange

Pale light drinking Orange beer.

97 Strawberry Fields 4.2 Strawberry

Strawberry beer with a hint of malt, pale red in colour.

Dartford Wobler Brewery

John and Miriam Millis started with a 0.5-barrel plant at their home in Gravesend. Demand outstripped the facility and they moved in 2003 to its current location - a former farm cold store - using a 10-barrel plant.

98 Guinea Guzzler 3.7 Light Mild

Originally a light mild, this 3.7 per cent beer is amber coloured with a malty and fruity taste and a dry finish.





BEER STATION

Micropub & Brewery

3 Victoria Buildings, Victoria Road, Formby, L37 7DB
Just across the road from Freshfield Merseyrail Station

Since opening in July 2016 Ian & Keir have established the Beer Station as a community hub for local customers and visitors from across the world. The quality of our ales has been recognised by our third entry in the CAMRA Good Beer Guide.

No TV or piped music just good conversation often between people who were strangers when they came in!

In 2019 Mike joined and the Beer Station Brewery was built behind the pub with production starting in June 2019. The 1/2 barrel brewery is now producing a range of unfiltered pale ales, Weiss beers and stouts. Currently beers are available only in cask. While most of the production is served in the Beer Station we have supplied several local pubs between Bootle and Southport.

With 3 hand pumps and 3 keg lines we serve mainly local ales with occasional offerings from as far as Sussex. We aim to provide a range of beers and are very keen to support smaller breweries.

Our lagers are from the noted Freedom Brewery in Staffordshire.

A range of quality wines are also available while our range of spirits features locally made gins.

Pork Pies and Sausage Rolls from Broughs in Formby are available to accompany our drinks.

AWARD WINNING BEERS....AGAIN

7

THE Brewery BAR HORWICH
THE Brewery TAP WESTHOUGHTON

SIBA INDEPENDENT BEER AWARDS 2019	GOLD	WINNER REGIONAL CASK OVERALL CHAMPION	SIBA INDEPENDENT BEER AWARDS 2019	GOLD	WINNER REGIONAL CASK OVERALL CHAMPION	SIBA INDEPENDENT BEER AWARDS 2019	GOLD	WINNER REGIONAL CASK OVERALL CHAMPION	SIBA INDEPENDENT BEER AWARDS 2019	SILVER	WINNER REGIONAL CASK OVERALL CHAMPION	SIBA INDEPENDENT BEER AWARDS 2019	SILVER	WINNER REGIONAL CASK OVERALL CHAMPION
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7 X 2019 SIBA NW REGION AWARDS
incl. Best Overall Beer

EDGE BLACK BREWING COMPANY

OTHER BREWERIES

Dartford Wobbler contd

99 Penny Red 4.4 Red Ale

A blushing Red Ale with complex fruit notes.

100 Thieves & Fakirs 4.3 Porter

A dark Porter with a full-bodied malt and hop base, and a long dry after taste to the drinker.

Derby Brewing Co Derbyshire



A family-run microbrewery, established in 2004 in the old Masons paintworks varnish shed by Trevor Harris, founder and former brewer at the Brunswick Inn, Derby.

101 Hop till you drop 3.9 Golden

An easy drinking, flavoursome copper coloured beer, perfectly balanced, smooth and malty with a satisfying finish.

Fyne Ales



Cairndow, Argyll and The Isles

Fyne Ales has been brewing since 2001 and is situated at the head of Loch Fyne. In 2012 an on-site brewery tap was added. Expansion has allowed for the production of experimental brews.

102 Jarl 3.8 Pale

American hop, Citra, Jarl delivers waves of fruity citrus flavours and a clean finish.

Gemstone Ales



Maidstone, Kent

Established in March 2015, Maidstone Kent.

103 Amethyst 4.2 Bitter

A deep amber coloured ale, brewed with Munich malt and a german ale yeast to give a predominance of maltiness in taste.

104 Blackcurrent Mild 4.0 Mild

Fruity dark mild.

Goachers Ales



Maidstone, Kent

A traditional brewery that uses only malt and Kentish hops for all its beers.

105 Crown Imperial Stout 4.5 Stout

Brewed with roasted barley and extremely high levels of Kent Fuggles.

106 Fine Light 3.7 Bitter

A pale amber light bitter with a rewarding floral hop character from the WGV and East Kent Golding hops.

Grey Trees Brewery



Aberdare, Glamorgan

The Award-winning Grey Trees brewery was established at the Red Cow Inn in 2011 on the outskirts of Aberdare and relocated to its present location in the Cynon Valley in 2013, upgrading to a 10-barrel plant.

107 Mosaic Pale Ale 4.2 Pale

Mosaic pale ale.

Harviestoun Brewery



Alva, Clackmannanshire

Harviestoun has grown from one-man brewing in a bucket in the back of a shed in 1983 to a 60-barrel, multi-award-winning brewery today.

108 Bitter & Twisted 3.8 Golden

A refreshingly lively blonde beer has a tingly, lemony finish.

Hop Fuzz Brewery



West Hythe, Kent

Hop Fuzz was started by two friends in 2011 and is situated on an industrial estate next to the Royal Military Canal at West Hythe.

109 Old American 4.2 Bitter

American hopped bitter.

110 No.2 Copper Ale 3.8 Bitter

Special new bitter.

Hop Back Brewery



Salisbury, Wiltshire

Founded in 1987, Hop Back owns 10 pubs and distributes nationally. The flagship beer, Summer Lightning, has won numerous CAMRA awards.

111 Crop Circle 4.2 Pale

Subtle blend of aroma and bittering hops gives a crispness on the tongue, which is delicately fruity, giving way to some dryness.

Instant Karma Brewery



Chesterfield, Derbyshire

Instant Karma began brewing in 2012 using a five-barrel plant with a brew length of 15 barrels per week. The brewery is part of the Rykneld Turnpyke brewpub.

112 Saffron Kasaya 4.0 Bitter

A pale amber session brew.



Kinver Brewery overleaf

OTHER BREWERIES

Kinver Brewery

Stourbridge, Staffordshire

Established in 2004, Kinver produces a wide range of different beer styles including one-off specials. The brewery relocated in 2012 to a new 10-barrel plant on the edge of Kinver due to increased demand.

113 Khyber 5.8 Strong Bitter

Golden strong bitter with a Centennial hop bite that overwhelms the fleeting malty sweetness and drives through to the long dry finish.

Lister's Brewery

Arundel West Sussex

Currently a five-barrel plant with plans in place for expansion. Brewing a range of easy-drinking favourites in the West Sussex countryside, Lister's donates 5p from every pint and bottle sold to the world famous Battersea Dogs & Cats Home.

114 American Pale Ale 4.2 Pale

Light and hoppy with a citrus hit that typifies this type of beer; brewed with West Coast Hops. Easy drinking and extremely moreish.

115 Little Red Coat 4.4 Stout

As Lister got older, he used to wear his little red coat in the winter to keep him warm and this beer reminds us of him in the colder months. This beer is deep, rich and malty and ideal to celebrate the winter months.

116 Tail Wagger 4.1 Blonde

Brewed specially to support our doggy friends through Lister's Dog Foundation, this is a deep ochre pale ale with a satisfying lasting finish.

Littlelover Brewery

Derby, Derbyshire

Established in 2015 utilising a new 6 barrel plant from PBC installations. Two beers were produced initially, with a third added early 2016 and now seven core beers are produced.

117 The Panther Oatmeal Stout 4.2 Stout

A Rich Smooth warming Stout with hints of coffee, chocolate, and irish whisky, a very drinkable dark beer.

Mad Cat Brewery

Faversham, Kent

Established in 2012 by Peter Meaney in a refurbished cold store using an eight-barrel plant. Beers are distributed to local pubs.

118 Jet Black Stout 4.5 Stout

Roasted barley and black malt provide depth of colour and lend a dry bitterness, with hints of



coffee and dark chocolate, which is balanced with caramel malts and oats that provide sweetness and body.

119 Tuk Tuk Thai PA 4.6 Pale

Citrus, Lemon Grass IPA.

Nelson Brewery

Chatham, Kent

Based in Chatham's Historic Dockyard and brewing on a nautical theme, the brewery supplies award-winning ales direct to more than 330 outlets.

120 Admiral IPA 4.0 Pale

A traditional IPA Beer brewed with Kentish Cascade Hops that leaves Citrus Hop flavours on the palate.

121 Purser's Pussy Porter 4.8 Porter

A traditional tasting London style Porter made with Amber Malt and using a combination of Fuggles and Goldings Hops.

122 Shipwrecked 5.0 Bitter

Golden Strong Bitter.

123 Spanker 4.2 Pale

A fruity ale with a smooth predominance of hops giving a refreshing feel to the palate.

New Bristol Brewery

Bristol, Gloucestershire

Established in 2013 New Bristol now brew on a 15-barrel plant in spacious premises, which house the brewery tap and the Bristol Brewery School. The core range is supplemented by regular brew series based on common but varying themes. All beers are unfiltered and unpasteurised.

124 Cinder Toffee Stout 4.0 Stout

Liquid Crunchie bars... In stout form.

No Frills Joe Brewing Co

Greenhithe, Kent

Established in 2015, No Frills Joe is a five-barrel microbrewery. The beer is always unpasteurised, unfiltered and unfiltered and therefore may be cloudy.

125 Candy Soup 4.0 Pale

Crisp and refreshing Pale Ale brewed with 5 brilliant hops. Mandarina Bavaria, Huell Melon, Chinook, Cascade and Styrian Wolf. Light straw in colour, low bitterness and a hop blend (soup, get it?) that just works. Always unpasteurised, unfiltered, un-fined and vegan.

126 Currant Affair 4.5 Specialty

Five hopped ale.



Oakham Ales

Peterborough, Cambridgeshire

The brewery started in 1993 in Oakham, Rutland, and moved to Peterborough in 1998. The brewery's main production site is a 75-barrel plant. An additional six-barrel plant is located at its city-centre brewpub, which makes special and one-off brews. Around 350 outlets are supplied and four pubs are owned.

127 Citra 4.2 Pale

Champion Golden Beer of Britain 2019, zesty golden ale.

Pig & Porter Brewing Co

Royal Tunbridge Wells, Kent

Originally brewing at several microbreweries in Sussex and Kent, brewing has taken place on its own plant in Tunbridge Wells since 2013 using a 10-barrel plant.

128 Stone Free Pale 4.3 Pale

Citrus Pale Ale.

129 Trotty Veck Porter 5.0 Porter

Dark Porter.

Purple Moose Brewery

Porthmadog, Wales

Established in 2005, Purple Moose is a 40-barrel brewery housed in former iron works in the coastal town of Porthmadog. The names of the beers reflect local history and geography.

130 Madog's 3.7 Amber

Named after William Alexander Madocks, who built the 'Cob' and Porthmadog Harbour in 19th century

131 Snowdonia 3.6 Pale

golden pale ale brewed with water from the hills of Snowdonia.

Rockin' Robin Brewery

Tenderton, Kent

Brewing began in 2011 using a one-barrel plant in a garden shed. It moved to its current location in 2014.

132 Reliant Robin 3.7 Pale Ale

An American pale ale, Cascade dominate giving a rich lemony flavour. Dry hopped to enhance the bouquet.

Salopian Brewery

Shrewsbury, Shropshire

The brewery was established in 1995 in an old dairy on the outskirts of Shrewsbury but moved in 2014 to its new location in an industrial unit in the village of Hadnall, where it now produces more than 150 barrels a week.

133 Safe Room 4.8 Pale Ale

Lemon grass and light pine spiral across a garnish of tropical fruit, citrus and mango. A soft captivating bitterness with a charming doughy maltiness.



Severn Brewing Co

Tortworth, Wooton-Under-Edge, Gloucestershire

A range of beers is brewed using the 30-barrel plant, with experimental beers brewed using a smaller five-barrel plant.

134 Chocolate Stout 4.3 Stout

Sumptuous, full bodied Chocolate Stout. Deep roasted flavours with big hits of Chocolate and Coffee, balanced using British Phoenix and Endeavour hops.

Skinner's Brewery

Truro, Cornwall

Award-winning brewery established in 1997. The current 25-barrel plant produces more than 26,000 hectolitres per year; using local Cornish barley. Quarterly small batch brews have been introduced, with limited availability.

135 Splendid Tackle 4.2 Golden

Tropical fruits with lemon notes singing out.

Slaughterhouse Brewery

Warwick, Warwickshire

Production began in 2003 on a four-barrel plant in a former slaughterhouse. In 2010 Slaughterhouse opened its first pub, the Wild Boar in Warwick, adding a two-barrel plant.

136 Boar D'eau 4.5 Golden Ale

A Blonde Bitter with a long hoppy finish.

Son of Sid Brewery

Gransden, Cambridgeshire

Son of Sid was established in 2007. The three-barrel plant is situated in a room at the back of the pub and can be viewed from a window in the lounge bar. It is named after the father of the current landlord, who ran the pub for 42 years.

137 Golden Shower 4.1 Pale Ale

A citra hopped bitter, giving a nice bitter finish.

Sperrin Brewery

Ansley, Warwickshire

Sperrin began brewing in 2012 and is situated by the side of the Lord Nelson Inn. A brewery was first established there in 1868.

138 Headhunter 3.8 Bitter

Triple hopped amber ale with slight fruity hints and a pleasant dry finish.

139 The Crypt 6.8 Stout

A scary unique stout, with a chocolate roasted liquorish smooth finish.



HOWZAT BREWING CO



New brewery based in the
Cricketers Arms St Helens former
CAMRA National Pub Of The Year 2018
**The Cricketer's Arms, Peter Street, St. Helens
Merseyside, WA10 2EB**




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www.bigbog.co.uk - mail@bigbog.co.uk - tel: 0151 5580290 - mob: 07867 792466
Est. 2011

OTHER BREWERIES

Sperrin Brewery contd

140 Third Party 4.8 Speciality

Malty ruby ale with a floral aroma and hints of fruit and spice.

Tamworth Brewing Co



Tamworth, Staffordshire

Owner/brewer George Greenaway has brought brewing back to Tamworth town centre after a gap of 70 years. Brewing started in 2017. The showcase five-barrel plant sits on open view in a former shop, which dates from Tudor times and also serves as a taproom.

141 Hoppy Poppy 4.5 Pale

Refreshing pale ale generously hopped with US Citra.

Thornbridge Brewery



Bakewell, Derbyshire

The first Thornbridge craft beers were produced in 2005 using a 10-barrel brewery, housed in the grounds of Thornbridge Hall. A 30-barrel brewery opened in Bakewell in 2009. The original site continues to develop new, seasonal and speciality beers.

142 Jaipur 5.9 Pale

Citrus Dominated Flagship IPA.

143 Tremain 5.3 Porter

Collab with St Austell, East India chocolate porter.

Thurstons Brewery



Woking, Surrey

Originally based in the Crown, Horsell, Thurstons moved next door in 2014 when the brewery upgraded to a 4.5-barrel plant. The brewery supplies pubs across Surrey.

144 Saison 5.0 Speciality

A Straw-coloured beer with pepper & spicy yeast tones, a light hop presence with a dry finish.

Titanic Brewery



Stoke-on-Trent, Staffordshire

Titanic is one of the earliest microbreweries, founded in 1985. Now owned by two brothers, it has grown from a seven-barrel brewery to producing more than four million pints per year. The brewery is named after Captain Smith, a Potteries man and captain of the ill-fated Titanic.

145 Cappuccino Stout 4.5 Stout

With Strong coffee aromas and flavours, this cappuccino stout delivers a smooth, roasted and sweet taste to savour. Why choose coffee after a meal when you can have a cappuccino stout.

146 Cherry Dark 4.4 Speciality

A lightly hopped dark red, fruity beer. Powerful sweet cherry taste cutting through, some call it a luscious liquid cherry Bakewell!

147 Chocolate and Vanilla Stout 4.5 Stout

A true smooth and creamy stout with a sweet difference. The chocolate flavours are balanced by the addition of vanilla extract.

148 Plum Porter Gran Reserve 6.5 Porter

Based on the original Plum Porter, Plum Porter Gran Reserve is just as sweet and fruity, however more complexity is found from its strength. Deep red in colour with rich plum notes deftly masking the true depth of this porter.

149 Dr Rudi 4.4 Golden

Sumptuous and complex hop character from the combination of 3 New Zealand hops; Orbit, Rakau and the all-important Dr Rudi.

Tonbridge Brewery



East Peckham, Kent

Tonbridge Brewery was launched in 2010 using a four-barrel plant, expanding in 2013 to a 12-barrel plant.

150 Golden Rule 3.5 Pale

Crisp tasting golden ale with caramel malt flavour. English Cascade and French Aramis hops provide a delicate floral and light citrus finish.

151 Rustic 4.0 Bitter

A deep bronze coloured country ale. Kent grown Epic and classic Fuggles hops provide a smooth, delicate spicy finish.

Weatheroak Brewery



Studley, Warwickshire

The brewery was set up in 1997 at Weatheroak Hill. It is now in a spacious factory unit in Studley.

152 Bees Knees 3.7 Bitter

A light and refreshing ale with a hint of sweetness from the fresh honey used in the brewing process.



Westerham beers overleaf

BREWERY
TOURS

The Parker Brewery

CASK ALES
& BOTTLES



Tel: 01704 620718, Website: www.theparkerbrewery.co.uk,
Email: theparkerbrewery@gmail.com

OTHER BREWERIES

Westerham Brewery

Westerham, Kent

The brewery was established in 2004 at the National Trust's Grange Farm, and is housed in a former dairy. In 2017 more than £1.6m was invested in a new building, which houses the brewery, taproom, shop and the tasting room for the Squerrys Estate Winery.



153 1965 Special Bitter 4.8 Amber Premium Ale

Kent Northdown hops give a clean, refreshing full bodied flavour. Finished with Finchcocks' Kent Goldings for flavour and aroma.

154 Godswallop 4.0 Old Ale

A traditional Old Ale style beer made with pale ale malt, dark crystal and chocolate malts and 6 types of Kent hops. The beer, which is a deep amber colour, has a fruity note and complex hop flavours. These are balanced by smooth caramel flavours from the malts. There is a slight sweetness that is balanced by a moderate but mellow bitterness.

Whitstable Brewery



Crafty Green, Kent

Whitstable Brewery was founded in 2003. It currently provides all the beer for the Whitstable Oyster Company's three restaurants, their hotel and a brewery tap as well as supplying cask ale to pubs all over Kent, London and Surrey.

155 East India Pale Ales 4.1 Pale

An east India pale ale which is vibrant with well-balanced hop flavours which leave the palate with an assertive finish. A painstakingly chosen blend of aromatic hops complements the best British pale malt to give both its citrus floral aroma and glorious golden hue.

156 Winkle Picker 4.5 Best Bitter

A beautifully balanced amber best bitter; winkle picker's Maltiness offset by a firm but not overpowering bitterness and a delightful hint of orange delivers everything one could desire from a classic British bitter.

Wild Beer Co

Evercreech, Somerset



Brewing began in 2012 using a 24-hectolitre plant. Set on a Somerset farm, the brewery shares premises with Westcombe Dairy in an adjacent building. A wide range of beers is produced, including sour beers using alternative fermentation methods and unusual yeasts, alongside barrel-aging and a blending programme.

157 Tumble Down 4.7 Red Ale

Red Citrus Autumn Ale.

Wylam Brewery

Newcastle upon Tyne, Tyne and Wear



Wylam commenced brewing in 2000 on a 4.5-barrel plant. Originally brewing in Heddon-on-the-Wall in Northumberland, the brewery moved to Newcastle upon Tyne in 2016 with a new 30-barrel brew kit with an on-site brewery tap.

158 Macchiato 6.5 Porter

Hazelnut coffee porter with big body & mouthfeel.

159 Midnight on Temple Street 5.5 Stout

Chocolate Oatmeal Stout.

Bushy's Brewery



Douglas, Isle of Man

Launched in 1986 as a brewpub, Bushy's relocated in 1990 when demand outgrew capacity. Bushy's goes one step further than the Manx Pure Beer Law preferring the German Reinheitsgebot (Pure Beer Law). The brewery hosts a successful festival during the TT period at Villa Marina Gardens, Douglas.

160 Shuttleworth Snap 4.0 IPA

This bright, dry IPA style bitter has a particularly refreshing character. Brewed in honour of the George Formby motorbike in the Classic film No Limits, which was filmed at the 1935 Isle of Man TT races.

161 Wild Thing 4.0 Honey

A Golden coloured full-bodied beer. Brewed with Manx barley and secondary fermented with honey from our local beekeeper on our unique biosphere island. Smooth to drink with slightly floral overtones and a unique hit of fresh honey on the palate with hints of elderflower in the aroma.

LISTER'S BREWERY

We produce traditional ales in a variety of styles in the beautiful West Sussex countryside, and we deliver direct from our base in Southport to Cheshire,

Merseyside, Greater Manchester, Lancashire and parts of Cumbria and North Yorkshire.



WWW.LISTERSBREWERY.COM



YORKSHIRE BREWERIES Overleaf

Liverpool Beer Festival History- now the 40th

- 1 **1974** Thursday 12th to Saturday 14th September **Everyman Theatre**
- 2 **1975** Thursday 25th to Saturday 27th September **Everyman Theatre**
- 3 **1976** Wednesday 10th to Saturday 13th November **Catholic Chaplaincy**
- 4 **1978** Wednesday 8th to Saturday 11th October **University Mountford Hall** (jointly with Liverpool University Real Beer Society)
- 5 **1979** Wednesday 24th to Saturday 27th October **Aintree Racecourse**
- 6 **1982** Thursday 20th to Saturday 22nd May **Adelphi Hotel Banqueting Suite**
- 7 **1983** Thursday 28th to Saturday 30th April **Adelphi Hotel Banqueting Suite**
- 8 **1984** Thursday 10th to Saturday 12th May **Adelphi Hotel Banqueting Suite**
- 9 **1986** Thursday 24th to Sunday 27th April **Albert Dock** (jointly with Round Table)
- 10 **1987** Thursday 11th to Sunday 14th June **Albert Dock** (jointly with Round Table)
- 11 **1989** Thursday 20th to Saturday 22nd April **Stanley Dock**
- 12 **1990** Thursday 24th to Saturday 26th May **Stanley Dock**
- 13 **1991** Wednesday 13th to Saturday 16th November **Stanley Dock**
- 14 **1994** Wednesday 2nd to Saturday 5th February **St Georges Hotel** (now the Holiday Inn)
- 15 **1995** Wednesday 1st to Saturday 4th February **St Georges Hotel**
- 16 **1996** Wednesday 24th to Saturday 27th January **St Georges Hotel**
- 17 **1997** Wednesday 29th January to Saturday 1st February **St Georges Hotel** (the first Friday afternoon session)
- 18 **1998** Wednesday 18th to Saturday 21st February **St Georges Hotel**
- 19 **1999** Wednesday 6th to Saturday 9th February **Metropolitan Cathedral Crypt**

And then in the crypt February every year until now - this is the 22nd in here

Brewers have used the beer festival to launch new beers and one such launch demonstrated why cask real ale is different to other beers and why it stills needs supporting and preserving. Cains (under their first owners) launched Cains Superior Stout at the festival in St Georges Hotel and we were all keen to try it. On the Thurs. opening session it was pretty good, by Friday some of the residual sweetness had gone allowing other flavours to break through, now an excellent beer. Then by Saturday, the general agreement was it had conditioned into one of the best stouts ever with a dry peppery spicy

roast flavour. This is because cask real ale once vented can carry on a secondary fermentation until no sugars remain and mature in flavour. This fermentation can only proceed very slowly in closed containers like kegs or bottles and so brewers have to brewery condition them beforehand –but only up to a point (the equivalent of the Friday level) but never quite reaching that perfection of a cask that is kept properly. The art of keeping cask beers is helped by using the crypt as we can start this conditioning on a Sunday, 4 days before opening on a Thursday and unlike other festival venues the crypt also stays the same cool temperature. If an opened cask is allowed to get warm, it goes flat very quickly.

YORKSHIRE BREWERIES



Abbeydale Brewery

Sheffield, Yorkshire

Established in 1996, Abbeydale, the second oldest brewery in Sheffield, produces more than 220-barrels a week. In addition to the core range, the brew team produce at least one new beer weekly. While many are widely available, some small batch brews are subsequently barrel-aged in Abbeydale's 'Funk Dungeon' project.



162 Black Mass 6.66 Stout

Very dark ruby ale brewed using 6 different malts including chocolate malts, black malts and roasted barley. Generously hopped with a mix of Columbus, Cascade, Galaxy and Green Bullet. Flavours reminiscent of bitter chocolate, fruitcake and raisins, with beautiful aromas of dark chocolate, coffee and burnt toast.

163 Dr Mortons Duck Baffler 4.1 Pale

Made with 100% low colour Maris Otter malt and the fabulous Citra hops from North America. Dry hopped with even more Citra for good measure! A refreshing bitter finish, big on citrus hop flavours with lemon and passionfruit dominating. This always flies out of the brewery, like a baffled duck. Citra hops are one of the most flavourful hops around and give wonderful fresh and intense hop.

164 Prophecy 4.5 Golden

A very pale beer with lots of hop character. Lovely citrus flavours, orange and grapefruit and a rounded bitter finish. Very refreshing and easy drinking.

Acorn Brewery

Barnsley, Yorkshire

Acorn was set up in 2003 with a 10-barrel expanding to a 20-barrel plant when the brewery moved to larger premises. It currently has a 160-barrel a week capacity. All beers are produced using the Barnsley Bitter yeast strain, dating back to the 1850s.



165 Drop Kick 4.0 Pale

Straw coloured ale, well hopped with a fruity palate.

166 Enigma 5.0 IPA

#143 in our single hopped IPA series. A fascinating hop that imparts irresistibly appealing white grape and light tropical fruit flavours far removed from her heritage.

Blue Bee Brewery

Sheffield, Yorkshire

Originally established in 2010, this independently-owned, 10-barrel brewery supplies the free trade throughout Yorkshire and the East Midlands, although it is often seen further afield.



167 Citra Enigma 5.7 IPA

Dual hopped IPA VF.

168 Reet Pale 4.0 Pale

Crisp American hopped pale ale with citrus and floral hop flavours and a dry finish.

169 Tempest Stout 4.8 Stout

Roasted, dark stout with hints of coffee and chocolate leading to a dry finish.

Brass Castle Brewery

Scarborough, Yorkshire

The brewery is based in the centre of Malton with a 12-barrel plant, having begun life in 2011 on a one-barrel kit in the owner's garage. It has an on-site taproom with up to eight beers available for on and off sales.



170 Bad Kitty 5.5 Porter

Chewy chocolate-vanilla dream of a porter. Multiple award winner. Brewed to a gluten free recipe.

171 Hazlenut Mild 4.2 Mild

A luscious 4.2% 5-malt nut brown mild with a delicate hazelnut aroma. One of our big crowd pleasers. Brewed to a gluten free recipe.

172 Starlight 3.6 Pale

An indulgent sweet malt body and generous Galaxy hopping. Brewed to a gluten free recipe.

Brown Cow Brewery

Selby, Yorkshire

Brewed since 1997, Brown Cow has won awards at many festivals. Keith and Sue Simpson operate a six-barrel plant. Handcrafted cask beers brewed using traditional methods are delivered to the local area direct from the brewery.



173 Super Indulgence 5.2 Strong Ale

Dark complex ale with hints of hazelnut and toasted marshmallow giving a huge flavour burst with a long after taste.

174 White Dragon Pale 4.0 Pale

A pale aromatic beer, refreshing with a good level of bitterness, citrus undertones and a clean finish.

ROCK THE BOAT
BREWERY - LIVERPOOL

ALES OF LIVERPOOL



**HAND CRAFTED REAL ALES, AVAILABLE
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YORKSHIRE BREWERIES



Crafty Little Brewery

Hull, Yorkshire

Crafty Little is an East Yorkshire family business. Extra fermenting vessels have helped the brewery meet demand.

175 Wolf Bite 4.8 IPA

Brewed with Pacific Northwest hops, it's a classic APA with a complex personality – an intense blend of refreshing fruit, a heady citrus aroma, a touch of pine and a powerful bite.

Don Valley Brewery

Mexborough, South Yorkshire

The brewery was established in 2016 and is based in an old rustic building alongside the Don Navigation in Mexborough. Its brewery tap is open daily in Doncaster Wool Market.

176 Gongoozler 4.5 Stout

This five-malt smooth stout incorporates chocolate and coffee aromas with a spike of cascade hops to finish. A show stopping stout with a beautiful white creamy head.

Empire Brewing Co

Huddersfield, Yorkshire

Empire Brewing was set up 2006 in a mill on the bank of the scenic Huddersfield Narrow Canal, close to the centre of Slaithwaite. In 2011 the brewery upgraded from a five-barrel to a 12-barrel plant.

177 Chocolate & Cherry Mild 3.8 Mild

Our award winning 10 Malt Mild, with bursts of chocolate & cherry.

Great Heck Brewing Co

Great Heck, Yorkshire

Great Heck began production in 2008 in a converted slaughterhouse. The brewery moved across the road to a converted cottage in 2012 and now produces its regular beers on a 15-barrel plant with capacity for 45 barrels per week.

178 Black Jesus 6.5 Black IPA

Black as the coal mined from beneath the brewery, Black Jesus is a black IPA brewed with biblical quantities of premium American hops and special de-husked German roasted malt. A second coming for the church of the IPA. Enjoy with chocolate, cold meats or just loaves and fishes.

179 Chopper 3.8 Pale

Very pale Yorkshire style session beer brewed with English and Slovenian hops and dry hopped with Chinook for an extra luscious aroma.

180 Nelson Sauvin 5.0 IPA

This is a must for all hop lovers out there. Pale ale, single hopped from copper to tank, you will be hit with the rich, fruity, gooseberry and white-wine flavours and aromas that only this unique big hitting hop can deliver.

181 NEPA 4.5 Pale

A venture outside our norm with this one, brewed with extra pale malts, NE yeast strain and heaps of fruit forward hops, Sorachi Ace in the boil and then DDH with Mosaic and Citra for a massive tropical fruity hit which is accentuated by the estery, stone fruit flavours imparted from the yeast. Expect a slightly hazy, smooth drinking, flavour packed mouthful which will leave you wanting more.

Half Moon Brewery

York, Yorkshire

Established in 2013 by Tony and Jackie Rogers, the brewery is situated in a former blacksmith's forge with a capacity of 5.5-barrels. Brewing takes place 2-3 times a week.

182 F'Hops Sake 3.9 Pale

A bright golden ale with a refreshing hit of grapefruit and a good hoppy finish.

183 Session IPA 4.3 IPA

A multi-hopped session IPA. Late hopped with Jester and Cascade.

Henry Smith Brewery

Pontefract, Yorkshire

Set up behind the Robin Hood pub in Pontefract by Dean Smith in 2019 with the help of Revolutions Brewery.

184 Blonde 4.0 Pale

Traditional style blonde ale.

185 Oatmeal Stout 5.5 Stout

Traditional style Yorkshire stout.

186 Session IPA 4.0 Golden

Pale session IPA.



Neepsend beers overleaf

YORKSHIRE BREWERIES



Neepsend Brew Co

Sheffield, Yorkshire



Established in 2015 by James Birkett and Gavin Martin after taking over Little Ale Cart Brewery and moving to new premises in Sheffield's Valley of Beer. A 10-barrel plant is used, supplying beers locally, including to the company's own pubs, SheafView, the Blake Hotel and the Wellington. Despite only having one core beer, the brewery produces an ever-changing range of hop-forward seasonal ales.

187 Callisto 4.6 Pale

Pale ale hopped with Simcoe, Equinox and Mosaic for a clean bitterness and notes of tropical fruits.

188 Ceto 4.6 Pale

Transpacific Pale Ale with a pithy citrus bitterness and notes of pine, grapefruit and gooseberry with a long finish.

189 Demeter 6.0 Hazy Pale

PA brewed with spelt, wheat and oats in the grist bill and hopped with Citra, Styrian Wolf and Simcoe. A full and satisfying, mouthfeel with a touch of sweetness from the complex blend of grains with a big hop hit of mango, pine and tropical and citrus fruits.

Horbury Ales

Ossett, Yorkshire



Following the closure of Bob's Brewing Co, Horbury Ales took over the plant in 2016 and transferred production to the rear of the brewery tap, Cherry Tree Inn.

190 Horbury Gold 3.9 Pale

A gently hopped, easy drinking session pale ale showcasing Cascade & Admiral Hops.

Imperial Brewery

Mexborough, Yorkshire



Brewing began in 2010 using a six-barrel tower brewery system located in the basement of the Imperial Club, Mexborough.

191 Da Ba Dee Reserve 7.2 Stout

A Blueberry Muffin Stout brewed for the Flathead Brewery. A rich full-bodied stout with flavours of blueberry, vanilla and sweet cake notes.

192 Tyne At The Bar 6.8 IPA

Golden IPA with Nelson Sauvin and Zythos hops.

Jolly Sailor Brewery

Selby, Yorkshire



The Jolly Sailor Brewery is a family-run micro brewery and bottle shop located in the grounds of its taproom, The Olympia Hotel in Selby, North Yorkshire. Beers are also available at their Jolly Sailors pub in Cawood.

193 Dark Nights Porter 5.0 Porter

Warm up on those cold, dark nights with this deliciously smoky, chocolate Porter.

194 Febrewery Pale 4.1 Pale

Special pale brewed for February.

Lord's Brewing Co

Golcar, Yorkshire



Established in 2015, Lord's is the brain child of three brothers-in-law, Ben, John and Tim. A picturesque 19th-century mill houses their eight-barrel plant, large tap room and gift/bottle shop.

195 Maid of Orleans 4.7 Saison

Saison style farmhouse ale.

Loxley Brewery

Sheffield, South Yorkshire



Established in 2018, Loxley Brewery uses an eight-barrel plant located in the cellar of the Wisewood Inn.

196 Wisewood Three 3.9 Bitter

Traditional style Yorkshire bitter.

Mill Valley Brewery

Hightown, Yorkshire



Launched in 2016 on a three-barrel plant in Cleckheaton, the brewery relocated to Liversedge in 2019, taking over the former Partners brewery site together with its 12-barrel plant

197 Panther Pale 4.0 Pale

Brewed with Yorkshire pale and wheat malt, hopped with American Citra. Crisp & refreshing with mellow tropical fruits, certainly a session beer

198 Triple Chocolate Stout 5.6 Stout

We have added chocolate malt to the mash, dark chocolate in the copper and cocoa nibs in the FV. This is oozing with chocolate. The only hops that went into this brew are 100% English. Admiral & Challenger, with a late addition of East Kent Golding's to give it a mild fruity and floral aroma, and a chocolate finish.

Nailmaker Brewery

Darton, Yorkshire



Previously known as Two Roses Brewery before being purchased by its current owners in 2017, Nailmaker is located in an old carpet mill using an eight-barrel plant. Nailmaking was one of the largest occupations in the local area in the early 19th century.

199 Cardinal Sin 4.4 Pale

Brewed with Cardinal hops. A delicious mix of citrus, grapefruit and tropical pineapple flavours and aromas with a hint of bitterness.

200 Paleton 4.0 Pale

The Nelson Sauvin and Wai-iti hops give a easy-drinking, light, citrusy taste, making it an ideal session ale for the warmer months.

Nightjar Brewery

Mytholmroyd, Yorkshire



Nightjar Brew Co was initially established in 2011 and re-branded in 2018. The 10-barrel brewery is located in an industrial building in Mytholmroyd and supplies around 90 free trade outlets, mainly in Yorkshire and Lancashire.

201 Badly Dubbed Cat 4.9 IPA

SPECIAL Extra pale, using Galaxy hops for the first time, Topaz & Citra for the hefty dry hopping plus two bags of oats in production, the results are a juicy, hazy, soft and almost creamy mouthfeel that delivers juicy peach, stone fruit and candied pineapple flavours. Left unfiltered and unfiltered to show off the flavours. Vegan friendly.

202 Come As You Are 4.0 Pale

Extra pale and brewed with Centennial & Amarillo hops followed with a further dry hopping of Amarillo. This fresh session has pine and orange on the nose, flavours of light tangerines with a hints of juicy grapefruit plus lemon and subtle floral notes. (fined version)

Revolutions Brewing Co

Whitwood, Yorkshire



Revolutions began brewing in 2010. All beers are musically inspired. The Rewind 33 series of bi-monthly specials references music from 33 years ago.

203 Candidate 3.9 Pale

Easy drinking pale ale hopped with US Pekko & Cashmere hops.

204 Swoon 4.5 Stout

Multi-award winning sweet stout with the moreish flavour of chocolate fudge.

205 West End Girls 4.5 Stout

Our newest Rewind 33 special, referencing the legendary Pet Shop Boys. Take stout refreshment with this delicious winter warmer.

Scarborough Brewery

Scarborough, Yorkshire



Scarborough is a family-run brewery established in 2010, now using a 10-barrel plant.

206 Trident 3.8 Pale

Pale session beer with refreshing flavours of lemon and passion fruit.

207 Stout 4.6 Stout

Dark beer brewed using five malts to give full bodied in depth flavours and a chocolate aroma.

Stod Fold Brewing Co

Halifax, Yorkshire



The 10-barrel Stod Fold Brewery is located on the edge of the moors in a renovated farm building.

208 Gold 3.8 Golden

Golden in colour with a light bitter finish. We use traditional ale hops to produce our timeless, smooth pale. Beware, you will want another.

209 Down Under 4.4 Pale

Hopped with Australian Summer & New Zealand Motueka and Green Bullet Hops, tropical fruits to the nose with a subtle zesty hop pallet. Vegan Friendly.

Triple Point Brewing

Sheffield, Yorkshire



Father and son operated modern brewery and bar conversion of what was formerly a carpet showroom. The brewery is clearly visible from the drinking area, which operates as the taproom for the brewery.

210 Hidden 4.2 Stout

Rich and smooth. Easy-drinking Czech-style black 'černe' beer. Enhanced by Yorkshire liquorice. Dark & mysterious, in support of Sheaf & Porter Rivers Trust.

211 Nektar 4.5 Pilsner

Our sultry Czech pale has a holiday fling. Premium pale ale, dry-hopped with Cryo hops. Simcoe and Mosaic.



CHEERS!

Vegan friendly beers



Following a vegan lifestyle is becoming important for an increasing number of people. Many vegan friendly foods are now available in restaurants and shops, but what about beer? Is beer vegan?

To make beer clear and bright brewers have often used Isinglass, a form of collagen produced from the dried swim bladders of fish. Some beers such as sweet stouts were brewed with lactose (milk sugar), an ingredient still in use by brewers to sweeten a wide variety of beers. Honey is also often used to flavour and sweeten beer, and whilst honey is acceptable to vegetarians, it is an animal product so is not vegan. If you are Vegan and still want to enjoy good beer the drinks scene is improving. Non-animal clearing methods are now available and many of our local brewers already produce Vegan friendly beers. Even if you are not Vegan it is likely you will have tried some without knowing (good, wasn't it?).

Here is a list of some local breweries and the vegan friendly beers they produce. Note that not all products available from a brewery will be vegan friendly, and not all of those listed will be at Liverpool Beer Festival.

Handyman Brewery

All Handyman beers are Vegan friendly. Current Cask: Pale Ale, Red Ale, Bitter, Porter.

Current Bottles: IPA, Pale Ale, Sour, Bitter, Red Ale, Porter.

TOP ROPE

Top Rope Brewing

All versions of Top Rope beers (cask, keg, and can) are Vegan friendly.



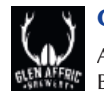
Carnival Brewing Company

All beers are Vegan, aside from a few stouts and one yogurt-soured kettle sour. Non-Vegan friendly ingredients are always clearly marked.



Neptune Brewery

All Neptune beers are Vegan friendly and no lactose is used in beers such as On the Bounty, their chocolate and coconut stout.



Glen Affric Brewery

All Glen Affric Brewery beers are vegan by default. Small-batch specials may occasionally use non-Vegan friendly ingredients, but these will be clearly marked.



Flagship Beer

All beers are Vegan friendly.



AD HOP Brewing

All beers are Vegan friendly by default. Any small batch beers using non-Vegan friendly ingredients will be clearly marked.



Chapter Brewing

Vegan friendly by default but may use non-Vegan friendly ingredients in smaller batch beer.



The Melwood Beer Company

Vegan friendly beer by default, but may use non-Vegan friendly ingredients in small batches.



Rock the Boat Brewery

All bottle conditioned beers are Vegan friendly. Cask beers have Isinglass added.

The Barnivore website gives a list of vegan beers.

Search its contents:

www.barnivore.com/beer

Barnivore also lists vegan wines and spirits. Thank you to Laura at the Caledonia (WhatPub Caledonia Liverpool) for the Barnivore link.

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Welcome to the 2020 Cider Bar at the Liverpool Beer Festival

Times have very much changed in the cider world over recent years. Many of you will remember the plastic barrels with little taps that we used to serve the festival cider from, they disappeared around ten years ago and gave way to the Bag-in-Box (BiB) that you see today. Bag-in-Box seemed to arrive around the same time that Fruity ciders started to become a thing. Now the 4% Fruity ciders rule the roost easily outselling Traditional 7% British ciders. The domination of the 4% Fruity has led to a wider range of customers at the cider bar and whilst the old school cider drinker will

denounce the Fruity variation the trend cannot be denied. To make Traditional appeal these days seems to require a novelty angle, Whisky or Bourbon cask for example or "Pyder" which is the term to describe a combination of both apple and pear juice in the same drink. We have examples of these styles on our bar.

Regarding the Traditional ciders, no Liverpool festival would be complete without Rosie's Cider from Llandegla in north Wales. This year we have the brand new Rosie's Continental of medium sweetness and Pearfect Pear perry (made from pears) which is an award winner. Harry's Cider No8 and Hecks Glastonbury Gold should keep the old skool fans like myself happy. Please come up to the Cider Bar and try something new, we'd love to see you.

Steve Berks



BRITISH TRADITIONAL CIDER



Rosie's	Continental	6.0	North Wales
Rosie's	Pearfect Pear (Perry)	6.0	North Wales
Dorset Star	First Press Scrumpy	5.5	Dorset
Seacider	Bourbon Cask	6.9	East Sussex
Thistly Cross	Whisky Cask	6.9	Scotland
Harry's Cider	No 8 Farmhouse (Sweet)	6.2	Somerset
Hecks	Glastonbury Gold	6.5	Somerset
Purbeck Cider	Katy Perry (Pyder)	5.5	Dorset
Dorset Star	First Press Scrumpy	5.5	Dorset

BRITISH FRUITY CIDER



Broadoak Cider	Chilli & Pear	4.0	Somerset
Broadoak Cider	Rum & Raisin	4.0	Somerset
Celtic Marches	Ruby Tuesday	4.0	Herefordshire
Cockeyed Cider	Monkey Mango	4.0	Devon
Cockeyed Cider	Strawberry Blond	4.0	Devon
Dorset Nectar	Damson	4.0	Dorset
Duddas Tun	Salted Caramel	4.0	Kent
Farmer Jim's	Strawberry & Kiwi	4.0	Devon
Garden Cider	Plumb & Ginger	4.0	Surrey
Gwatkin	Red Diesel	4.0	Herefordshire
Mr Whitehead	Toffee Apple	5.5	Hampshire
Purbeck Cider	Berry, Mint, Cucumber	3.8	Dorset
Seacider	Marmalade	4.0	East Sussex
Seacider	White Peach	4.0	East Sussex
Seacider	Blueberry	4.0	East Sussex
Southdowns	Strawberry	4.0	West Sussex
Southdowns	Blackcurrent	4.0	West Sussex
Tutts Clump	Cranberry	4.0	Berkshire
Twisted Cider	Stormy Lemonade	4.0	Dorset
Twisted Cider	Dark Spice Mulled	4.0	Dorset
Wise Owl Cider	Cherry	5.5	Kent

Please note, due to shelf space not all products are available at once.

Liverpool CAMRA Coach Trips

£13
CAMRA Members



Coach trips are run every month to a variety of destinations.

Coach trips depart outside St Georges Hall Lime St, and return there around 9pm. Cost is £13.00 per seat (plus booking fee) for CAMRA members, £16.00 per seat (plus booking fee) for Non Members – so it pays to join CAMRA!

*Any non-member considering coming on a CAMRA coach trip can save £16.00

For full details of upcoming trips and how to book,

please check out the coach trip page on the branch website or scan the QR code.

14th March - Lichfield

11th April - Sheffield

9th May - Loughborough

13th June - Huddersfield

11th July - Stourbridge

8th August - Chesterfield area

5th September - Sowerby Bridge

3rd October - Derby

7th November - Bolton and

Blackedge Brewery

MINI BUS TRIPS

21st March - minibus trip to Oswestry area

20th June - minibus trip to Wincle Brewery

19th September - minibus trip (destination TBC)

FREE COACH TRIP

* Anybody who joins CAMRA for the first time and affiliates to the Liverpool & Districts branch will be offered a free seat on a future coach trip. Check Liverpool CAMRA website for details



Liverpool CAMRA promotes healthy drinking

1. Drink real ale in moderation, many studies show that drinking a moderate amount of alcohol is beneficial to health, plus the malt is a good source of nutrients and vitamins and the hops are anti-oxidants.
2. Enjoy the well-being of responsible drinking with others in the pub, rather than

3. Try and take an alcohol free break of one or two days a week. Studies show your liver can recover very quickly.
4. Most real ale is made entirely from natural ingredients. Don't drink cheap supermarket booze made from artificial chemicals.

Programme and Beer Festival Credits



Beer Festival

Organiser:
Doug Macadam

Deputy Beer Festival Organiser:
Mel James-Henry

Secretary:
Rogg Jones

Admin Support:
Paul Tench

Beer Festival Treasurer:
Pete Elloy

Deputy Beer Festival Treasurer: Phil Firth

Branch Treasure:
Michael Chandler

Health and Safety:
Tony Morgan

Head Steward:
Jonathan Hall

Senior Bar Manager:

Chris Nicol
Due to unforeseen circumstances Ian Nicol, our Senior Bar Manager, is unable to work this year. But a big thank you to Ian for continuing to advise us

Bar Managers:
Colin Hadfield,
Mel James-Henry,
Howard Perry

Cider Manager:
Steve Berks

Deputy Cider Manager:
Linda Harris

Procurement:
Howard Perry

Tickets/ Admissions:
Pete Elloy

Staffing Manager:
Sonia James-Henry

Deputy Staffing Managers:

Pan Fidler, Paul Tench, Corinne Jones, Mark Scanlon

Entertainment Organisers:
Mel James-Henry,
Steve Berks

Beer Ordering:
Steve Downing, Pete Elloy, Pam Hadfield,
Doug Macadam

Programme:
Mel James-Henry

Proof Readers:
Sonia James-Henry,
Matt Valentine

Beer List: Pete Elloy,
Phil Firth,
Mel James-Henry

Layout Design:

Dennis Jones
Advertising:
Howard Perry

Website:
Mel James-Henry

Social Media:
Mel James-Henry,
Sonia James-Henry

Photography:
Dennis Jones

Membership Secretary:
Ian Rayner

CAMRA Liverpool Branch Chair:
Sonia James-Henry

And a big thank you to our 120 Volunteers

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