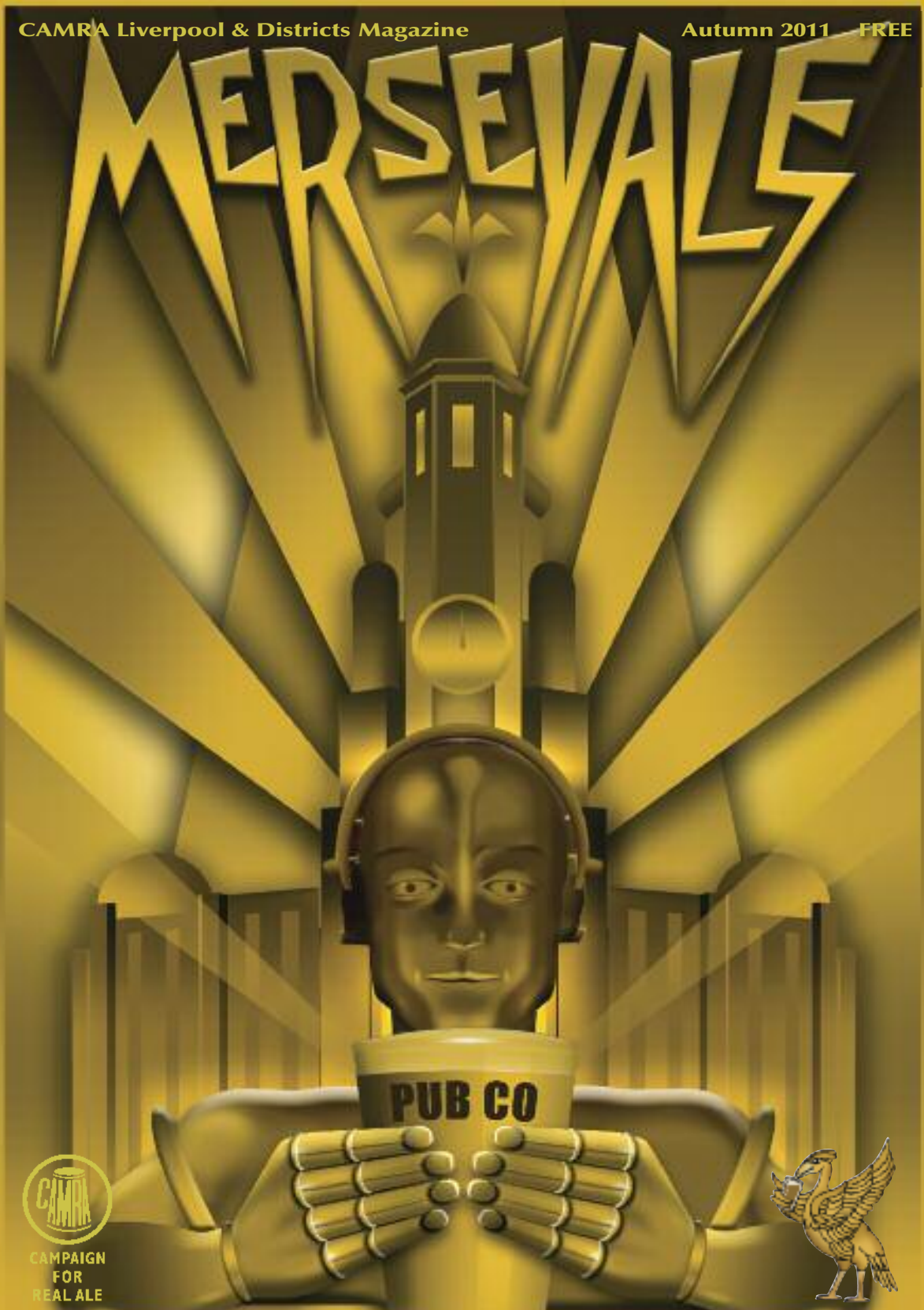


# MERSEVALE



CAMRA  
CAMPAIGN  
FOR  
REAL ALE

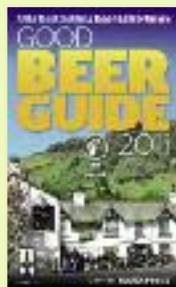


# THE LION TAVERN

www.liontavern.com

67 Moorfields Liverpool L2 2BP Telephone 0151 236 1734

The Lion Tavern (Grade II Listed) is Liverpool's finest Edwardian Pub. It is an extravaganza of etched glass, carved wood and beautiful tiling. It has a wonderful ornate wood carved bar plus two cosy side rooms one with a fantastic stained glass dome. The Lion Tavern is an award winning pub serving excellent cask conditioned ales, cider and a large selection of the finest malt whiskies. You can also enjoy a fine selection of tasty food from our new menu.



## 8 HANDPUMPS

supply a varied selection of prize winning Real Ales (including at least one locally brewed ale) plus hand pulled Cider

## OVER 80 MALT WHISKIES

The Lion Tavern has one of the largest selections of malt whisky on Merseyside



WEEKLY LOCALE  
See Board for future  
Real Ales

**BEER FESTIVAL**  
26TH SEPTEMBER -  
3RD OCTOBER



Sean and Michael would like to welcome customers old and new to the Lion Tavern

**FOOD**  
See the board for selection of good value food from our new menu

**QUIZ NIGHT**  
every Tuesday  
at 9.30pm

**BOARD GAME CLUB**  
Meet every Monday at  
6.00pm

**ACOUSTIC NIGHT**  
Second Thursday of the  
Month 8pm

**BOB DYLAN SOCIETY**  
Meets first Thursday of  
the Month 8.30pm

**MEET THE BREWER**  
Third Thursday of the  
Month 8pm

**POETRY GET TOGETHER**  
Fourth Thursday of the  
Month 8pm

**V6 Adventure Club**  
Meet every Wednesday  
at 8.00pm



"One of the Hundred Best Pubs in the country"  
Daily Telegraph

## MerseyAle

CAMRA Liverpool and Districts Branch

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Isle of Man CAMRA Branch  
www.isleofmancamra.org.uk

CAMRA national site  
www.camra.org.uk

Cover by Dennis Jones  
An homage to Metropolis  
Film Poster 1927 by Heinz Schulz  
Neudamm

The opinions expressed in MerseyAle are not necessarily those of the Editor, the CAMRA Liverpool Branch or CAMRA Ltd.

## Welcome to MerseyAle and ManxAle

### Power of the Pubcos

You may be surprised by this MerseyAle cover. It is designed to catch your attention and to highlight the Power of the Pubcos which control 37% of Britain's pubs. Many observers believe the Pubcos are driving the British pub to the verge of extinction with their financial demands for high rents and strict imposition of the beer tie which result in high prices charged to you the customer. The Pubco business model is not working. Yet the Government have failed to act as promised to curb their power. See the feature on Page 15.

The cover is homage to the famous 1927 silent film Metropolis which dramatised the crisis in capitalism and the clash between workers and owners. Today we see a similar clash between the Pubcos and their licensees and us the customers.

So our cover is a call to arms to those concerned about the future of the British pub.

### Save the Pub Campaign

The Sunday Mirror and the Pub Landlord, comedian Al Murray, have joined CAMRA in promoting the Save Your Pub campaign. See page 9

Liverpool CAMRA is doing its bit to promote the pub by running the two month long CAMRA Liverpool Real Ale Pubs Festival from September to the end of October – see pages hhhh in this MerseyAle for the list of events. This is the sixth consecutive year the branch has run a Pubs Festival. To further promote our pubs we have published a new free Real Ale Pubs Map to guide you to over 100 Real Ale pubs across the City.

Liverpool CAMRA is also proud of its Bringing New People to Real Ale Campaign, the latest phase of which starts in October with the setting up of a University Real Ale Society and programme of events focused on Young People, plus further events focused on introducing women to real ale – see page 33

So enjoy your time in the Real Ale Pubs Capital of Britain !!



John Armstrong Editor





# Everyman Bistrot The Last Post

At three in the morning on Sunday 3rd July the plaintive notes of the Last Post echoed around the bar of the Everyman Bistrot marking the end of 41 years as a Liverpool Legend.

Royal Liverpool Philharmonic Orchestra trumpeter Brendan Ball brought to a conclusion a tumultuous final day of both the Bistrot and the Theatre above.

It was a bitter sweet day of celebration and memories as it the final realisation sank in that this was it and that there would not be a next day at the Bistrot. Queues formed outside snaking along Hope Street from early in the day through to an incredible 1.30 in the morning, as multitudes of people sought to enjoy a final session at the incomparable Bistrot. The lucky ones who succeeded in getting in found a day of live music, real food, real ale and real happy conversation. Memory Books hung in each alcove and were avidly written in by people recording their favourite Everyman memories and what the place had meant to their lives. The common refrains were;

**"I can't believe its closing.... Where will we go in future? There's**



Goodbye, goodbye, goodbye.....

nowhere in Liverpool like this. Where will I get food like this anywhere else? .....This is where I met my partner.....Where else can you sit for hours discussing anything under the sun over a drink and possibly later some food and not be hassled to hurry up and spend, spend, spend or leave. It really is unique. How dare it close !!

But the clock ticked on and finally the Last Post sounded. So as they say at the movies "That's all for now folks !!"

## CAMRA Everyman Finale Event

**On Wednesday 22nd June Liverpool CAMRA organised a CAMRA Everyman Bistrot Finale Event to celebrate the 41 years of the Bistrot as a Liverpool Legend and to mark its final closure on 2nd July.**

The Finale was to be a night of celebration to mark the closure with a Real Ale and Real Food Party. This also brought together the wide range of people who had participated in the Liverpool CAMRA Bringing New People to Real



Ale events that were run between February and June.

## Jan Sorsby one of the Event organisers shares her impressions of the evening.

*"Have you ever thought about writing up your thoughts on the Everyman Finale Event for MerseyAle?"*

To be honest no I hadn't, I'd been too busy helping to arrange it, but here goes.

On the night you had to think how far we'd come. It was only in January that we'd had our first meeting to arrange the Bringing New People to Real Ale Events, then we'd been worried we wouldn't be able to find the 30 people we needed for the first womens' tasting event at the Dispensary. How our invitation list had grown, we now had managed to personally invite 170 people and had had over 160 acceptances.

## I'll remember;

- being told that being a member of CAMRA was like taking your local out with you, you were always amongst friends,
- that how sad someone was as they had visited the Everyman for the first time that night and realised what they were losing (this was good to hear as it meant that we weren't all on a nostalgia trip, the Everyman really was that special),
- how they had read MerseyAle from cover to cover and what a good read it was.
- people who'd first met a couple of months ago at a previous event, greeting each other as good friends.

I'll remember - seeing over a 160 people having a really good time, lots of laughter, smiles, conversation, listening to the band. 160 people out with their mates. People writing in the Memory Books



(see page 7) what the Everyman Bistrot had meant to them, Paddy who wasn't well staying longer than he'd intended, the bar staff looking as if they were having a good time as well.

So yes, it was worth the time spent going through the attendance lists for the previous events and sending



Jan Sorsby



everyone their invitation, the time spent planning, arranging the real ales and the food with Paddy, booking the very good C-City modern jazz band, buying the tea lights and badges, trying to get an event with RAZZ, being at the Everyman at 6.30 to arrange things and hoping that people would turn up

We hadn't wanted it to be sad, we wanted a celebration of how Real Ale and the Everyman Bistrot were intertwined and I think we got one.

**The next day Andy one of the Bistrot staff commented;**  
*"It was a great night with a great atmosphere. It didn't feel like a work shift, rather an evening amongst friends."*

Jan Sorsby



Paddy Byrne Everyman Bistrot





# THE DISPENSARY

## CAMRA Pub of the Year 2011



Dispensary -  
Supporting Local Beers



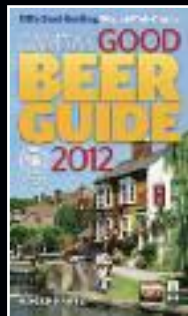
The Dispensary provides a varied and interesting selection of real ales from the best Micro Brewers in the country. You will be surprised at the choice

**A Warm Welcome to the Dispensary (CAMRA Liverpool & Districts Pub of the Year 2010 and 2011) from Pauline, Dave and all their staff**



**8** Handpulls serving  
**Cask Ales**  
and traditional Cloudy Cider

**RENSHAW STREET, LIVERPOOL**  
(Formerly The Grapes) 0151 709 2160



# Memories

At the CAMRA Everyman event guests were invited to write down their memories of the Bistro in a book to be presented to Paddy the Bistro owner, a selection is printed below.

My first memory of the EyB. Descending the stairs into the smoke fug. The artists and writers sat at the top end by the bar. The students were milling around. Feeling a bit out of place at first .....then realising no one cared. After a while everyone started talking to each other and mixing ....everyone together .....the everyman.

Remember the queues outside when people were trying to get in for a late night beer (pubs closed at 10.30pm) when the EyB was the best place for a cheap late drink. Spent countless nights having a

great time in a great place. It will be missed. Sitting next to the Liverpool Scene in the bar smoking illegal substances and drinking legal liquids after a great gig at the University.

The hub of Liverpool Life from when I was but a wee lad of 18. We went there because the atmosphere was dependably friendly, the food was great, the beer was trusted and Paddy, Dave and Tim could really cut the mustard.

For 25 years I've been coming to the Everyman – the food, the beers, the ambience, the conversation, the friends I've acquired, the stimulation .... I could go on.

It's leaving a big hole in my life.

Where else could you go and it didn't matter if you spent a little or a lot, would be in there for a

long time or a couple of minutes, whether by yourself or with others?  
One thing remained constant – you were always with friends.

It's ticked all the boxes – the best place ever.

I can't imagine Liverpool without the Bistro – sad days.

Poster seen on the wall in finale week advertising stand up comedy night  
"Where Do We Go Now?"  
Where indeed !!!



**Everyman Bistro Back stories.** June 08, Sep 2010, Nov 2010, Spring 2011 and summer edition 2011.  
[www.liverpoolcamra.org.uk](http://www.liverpoolcamra.org.uk)



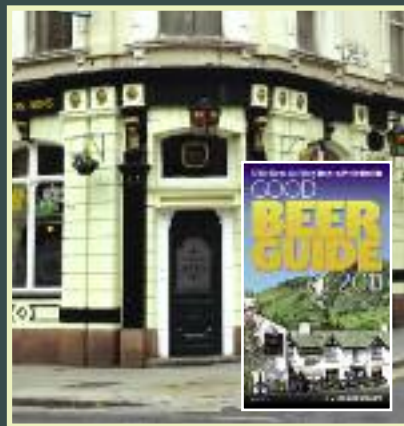
# Welcome to the Vernon Arms

www.vernonarms.co.uk

Cheers from Jimmy and Barbara Monaghan  
The Vernon Arms, Dale Street, Liverpool

**6 Handpumps** (4 Ever-changing)  
Regulars: Rev James & Johnnie Handsome

- Guest Ciders
  - Belgian bottled beers
  - Food Mon-Thurs 12-7pm, Fri- Sun 12-4pm
  - Big screen football
  - Private functions
  - catered (Lathom Lounge)
  - 10% student discount
- Check out Great Meal Deals **off food menu**



The Vernon Arms offers all of the above in a friendly and safe atmosphere plus:  
**Live entertainment Friday and Saturday**

**Opening Times Mon-Thurs 11-11.30pm; Fri & Sat 11.30-2am depending on customer demand; Sun 12-11pm Tel: 0151 236 6132**

## The Caledonia

Refurbished  
Georgian Quarter  
Community Pub

**4 HANDPUMPS**

Taylor's Golden Best  
plus 3 changing Guest Beers from  
Micro and Regional Breweries

**LIVE MUSIC**  
Friday & Sunday

**Loose Moose Bluegrass**  
Sundays fortnightly at 8pm

**FOOD** Homemade  
Meals Mon -Fri 12-3pm  
Sat & Sun 12-6

**FUNCTION ROOM**  
Available for hire



Catharine Street Tel 0151 708 0235 Open 12 - 11 Sun - Thurs; 12 - 12 Fri and Sat  
Find us on Facebook [www.facebook.com/caledonialiverpool](http://www.facebook.com/caledonialiverpool)  
Opening times Sat-Mon 12-12, Tues - Thurs 12-11 Friday 12 - 1pm

## SUNDAY Mirror

### Save the Pub

Sunday Mirror and CAMRA Campaign

*The Sunday Mirror and CAMRA have joined forces to promote the Save the Pub Campaign. The newspaper has been running a series of articles on the British Pub and the crisis it faces. Here we print part of the article written by the Pub Landlord comedian Al Murray.*

### The British Pub is in crisis, and you can do your bit.

All over the land pubs are closing down, and for all sorts of reasons: because of the recession, because of big pub companies, because of the smoking ban, because of cheap tins of booze at the supermarket.

**I'm suggesting you stop and think for a moment about what a country without pubs would be like. Because if things carry on like this, that's where we'll be living.**

#### And what would it be like?

No more big nights out with your pals. No more nipping in out of the rain for a swift one. No more awkward drinks before you go for dinner on a first date.

No more "just one more" pints. No more pork scratchings (you'd never buy them otherwise, and if



you don't buy them the bloke with the pig grater will be out of work - do you want that on your conscience? Thought not).

No more watching the World Cup in the local with all the banter. No more hen nights bumping into stag nights. No more quiet contemplative drinks on your own.

No more fumbled snogs at closing time. No more putting the world to rights. No more finding the meaning of life and not remembering it in the morning.

The alternative is a world in which the only form of entertainment left is sitting in front of the telly drinking warm lager from a can arguing over the remote. And not even the French live like that.

#### The pub truly is the cradle of civilisation

Where all freeborn British folk are equal, where kings and queens, princes and paupers, philosophers and footballers, astronauts and dustmen can stand shoulder to shoulder at the bar.

Where strangers are not strangers, they're just people you haven't bought a drink for yet.

Because what can be more civilised than sitting around a table (preferably one with a copper top hammered effect) and buying rounds of drinks with your friends?

And that is the essence of a good society (never mind a big one) - you get your round in.

#### Because only the public can save the public house.

**Get your round in, do your bit, use it, or lose it.**

*I'm not asking much, just this - pop into your local this evening, pull up a bar stool and together we can turn this whole sorry business around.*

© AL MURRAY 2011

#### It takes a Frenchman to value our pubs

*"If there was one thing I'd really like to import into France it is the pubs. The social mix that you find in pubs is something that does not really exist in France."*

Francois Fillon  
Prime Minister of France



# The Turks Head

St Helens CAMRA  
PUB OF THE YEAR  
2009



Adelle, Amanda & Daryl

A Traditional  
Friendly Pub with  
a Great  
Atmosphere,  
Real Fire  
and an Ever  
Changing range of  
Real Ale

Beer Festivals  
throughout  
the year  
phone for details



A CAMRA REGIONAL  
PUB OF THE  
YEAR

A Runner-up for the  
**CAMRA**  
NATIONAL PUB OF THE  
YEAR

12 handpumps  
Serving Traditional Ales  
Ciders and Perry

- 5 draught continental beers ■ Wide selection of bottled continental beers
  - Tuesday - Quiz night 9-30 pm
  - Thursday - Curry and Jazz Night
  - Cask Marque ■ Good Beer Guide 2011
- Open Mon - Fri 2-11 Sat, Sun 12-11



Cooper St. St Helens Tel 01744 751289



## CAMRA CHAMPION BEER OF BRITAIN 2011



### Mighty Oak 'Oscar Wilde' Crowned Champion Beer of Britain

Roger Protz, of the Final judging panel, spoke in praise of Mighty Oaks' "Oscar Wilde". He said:

*'Oscar Wilde was a stand out winner, universally praised by the judges for its overall quality. Once again a dark beer has triumphed over paler beers!'*

*'It's a beer with great depth of character, and for the style has a lot of hop bitterness as well. It proves that a dark beer can be refreshing even in very hot weather.'*

An elated John Boyce, Managing Director of Mighty Oak brewery, on hearing the results, said:



*'I always had a lot of confidence in Oscar Wilde as it was successful from day one. We've been brewing it for at*

*least 10 years, winning prizes ever since. Not bad for an Essex beer!'*

With **Mighty Oak** securing the Gold award for 2011, this year's Silver went to Marble brewery's **Chocolate**, whilst the Bronze award went to Salopian brewery's **Shropshire Gold**.



Mighty Oak brewery's victory comes in the wake of CAMRA's new research showing how in just 5 years, the number of

drinkers trying real ale for the first time has risen by a staggering 40% (from 37% of UK drinkers in 2006 to 52% in the present day).



Complete List of winners:

**Overall winners Champion Beer of Britain -**  
**Mighty Oak, Oscar Wilde** (3.7% ABV, Maldon, Essex)  
**Second - Marble, Chocolate** (5.5% ABV, Manchester, Gtr Manchester)  
**Third - Salopian, Shropshire Gold** (3.8% ABV, Shrewsbury, Shropshire)

**Mild category Gold- Mighty Oak, Oscar Wilde** (3.7% ABV, Maldon, Essex) **Silver- Rudgate, Ruby Mild** (4.4%

ABV, York, North Yorkshire) **Bronze- Coastal, Merry Maidens** (4% ABV, Redruth, Cornwall)

**Bitter category Gold- Salopian, Shropshire Gold** (3.8% ABV, Shrewsbury, Shropshire) **Silver- Teignworthy, Reel Ale** (4% ABV, Newton Abbot, Devon) **Joint Bronze- Triple fff, Alton's Pride** (3.8% ABV, Alton, Hampshire) **Joint Bronze- Potton, Shannon IPA** (3.6% ABV, Potton, Bedfordshire)

**Best Bitter category Gold- Houston, Peter's Well** (4.2% ABV, Houston, Renfrewshire) **Silver- Country Life, Golden Pig** (4.7% ABV, Bideford, Devon) **Joint Bronze- Castle Rock, Preservation** (4.4% ABV, Nottingham, Nottinghamshire) **Joint Bronze- Bollington, Best Bitter** (4.2% ABV, Bollington, Cheshire) **Joint Bronze- Blythe, Staffie** (4.4% ABV, Rugeley, Staffordshire)

**Golden Ale category Gold- Cumbrian Legendary Ales, Loweswater Gold** (4.3% ABV, Hawkshead, Cumbria) **Silver- Salamander, Golden Salamander** (4.5% ABV, Bradford, West Yorkshire) **Bronze- Holden's, Golden Glow** (4.4% ABV, Dudley, West Midlands)

**Strong Bitter category Gold- Moles, Mole Catcher** (5% ABV, Melksham, Wiltshire) **Silver- Kinver, Half Centurion** (5% ABV, Kinver, Staffordshire) **Bronze- Adnams Broadside** (4.7% ABV, Southwold, Suffolk)

**Speciality Beer category Gold- Oakleaf, I Can't Believe It's Not Bitter** (4.9% ABV, Gosport, Hampshire) **Silver- Amber, Chocolate Orange Stout** (4% ABV, Ripley, Derbyshire) **Bronze- Orkney, Atlas Wayfarer** (4.4% ABV, Stromness, Orkney)

**Winter Beer of Britain winner** (announced in January 2011) **Dow Bridge, Praetorian Porter** (5% ABV, Catthorpe, Leicestershire) **Holden's, Old Ale** (7.2% ABV, Dudley, West Midlands) **Hop Back, Entire Stout** (4.5% ABV, Downton, Wiltshire) **Marble, Chocolate** (5.5% ABV, Manchester, Gtr Manchester)

**Bottled Beer of Britain winners** (sponsored by Hotel du Vin) **Gold- St Austell, Proper Job** (5.5% ABV, St Austell, Cornwall) **Joint Silver- Molson Coors, Worthington White Shield** (5.6% ABV, Burton upon Trent, Staffordshire) **Joint Silver- Brown Cow, Captain Oates Dark Oat Mild** (4.5% ABV, Selby, North Yorkshire)

Champion Beers of Scotland and Wales see page 25



Liverpool & Districts

# CAMRA Real Ale Oscars 2011



## PUB of the YEAR DISPENSARY

Sophie and Zoe (Dispensary)

Pauline & Dave  
Dispensary licensees

Ian Garner  
CAMRA  
Regional Director

Geoff Edwards  
CAMRA L&D  
Chairman



## The Liverpool CAMRA Real Ale Oscars night

Eighty guests gathered at the KIND Centre in Back Canning Street to celebrate the eleven awards presented to the best real ale pubs in the city and to present our Beer Festival sponsored Charity KIND with a cheque for £250. This was followed by celebration back at the Dispensary where a further £200 was raised for KIND.



KIND is a children's charity that believes in the importance of investing in the future-our children. Every year, we work with thousands of children, young people and their families across Liverpool and greater Merseyside, pioneering new and imaginative ways to help them cope with many forms of disadvantage

## Pub of Excellence VERNON ARMS



## Pub of Excellence LION TAVERN



**PUBS OF EXCELLENCE**  
Lion Tavern, Roscoe Head, Ship and Mitre and Vernon Arms

**COMMUNITY PUB**  
Peter Kavanaghs

**BEST NEWCOMER**  
Pi Bar

**PUB OF CULTURE**  
Belvedere

**BEST PUB FOR LIVE MUSIC**  
Caledonia

**REAL ALE RENAISSANCE**  
Old Bank

**BEST BAR PERSON**  
Joe Power  
(Everyman Bistro)

**CIDER PUB OF THE YEAR**  
Augustus John

## Best Community Pub PETER KAVANAGHS



## Cider Pub of the Year AUGUSTUS JOHN



## Best Bar Person JOE POWER (Everyman Bistro)



## Pub of Excellence ROSCOE HEAD



## Best Pub for Live Music CALEDONIA



## Pub of Culture BELVEDERE





# RICHMOND PUB



Paddy Golden  
1926 - 2004  
Richmond Regular



The Richmond is a traditional family-run pub in the heart of the city centre and has been trading as a pub for over a hundred years.

The regular real ales on offer are **Southport Golden Sands, George Wright and the Famous Draught Bass plus 3 rotating Guest Ales**



Southport Brewery  
Golden Sands won the Best Bitter category at the Champion Beer of Britain Competition 2009

We regularly have **Champion Beer of Britain Winner- Southport Golden Sands on sale**



THE RICHMOND 32 WILLIAMSON STREET L1 1EB

# THE LORD WARDEN

The Lord Warden is the sister pub to the famous Richmond pub and has had a complete refurbishment inside and out.



There are **3 hand pumps serving a variety of Local and Regional Ales**

We are one of the least expensive pubs in Liverpool. So come inside and enjoy a good pint in a friendly local atmosphere

The Lord Warden London Road Liverpool

New Pub **Victoria Cross** Victoria St. See MerseyAle News

## PubCos Still Drinking in the Last Chance Saloon

### Will the Government Finally Act?



usually upward only rents places a heavy burden on their licensees. Many are finding it impossible to make their pubs viable given the heavy charges from their Pubco and are leaving the business with the result that many pubs are closing.

CAMRA estimate that the Beer Tie costs the licensee and the customer an additional 50p per pint.

Pressure is building from many quarters for the Government to act without delay to reign in the Pubcos and end the Beer Tie.

In July CAMRA's Chief Executive Mike Benner gave evidence to the House of Commons Business, Innovation & Skills Select Committee's inquiry into the beer tie.

As part of a panel representing the Independent Pub Confederation of licensees, small brewers and consumers, he made the case for urgent reform. He proposed the introduction of a legally binding statutory code of practice for pub

companies, with a genuine free of tie option and a guest beer right.

Mike argued that the pubcos' codes of practice that were introduced following the select committee's last investigation simply don't go far enough.

**Mike said:**

**"The industry is already at crisis point. There are 25 pubs closing every week. Rents are too high, wholesale beer prices are too high. The tenants are not making enough money and they are unable to invest in their business; and then they enter this spiral of decline where consumers lose out because the amenity is not there and the pub eventually closes.**

**"The code is ineffective: it's not being delivered or enforced properly. The only hope now is to put it on a statutory footing - that will protect people."**

**"This industry needs an effective code that's properly policed".**

## The Tax in Your Beer

Emily Ryans, CAMRA Campaigns Manager said:

**'With beer tax up 35% in the last three years, it is no wonder community pubs are struggling.**

The beer tax rates and escalators are widely acknowledged to be a contributory factor in the daily closure of community pubs, which are important social institutions and often provide the backbone of communities.

**The UK has one of the highest beer tax rates in Europe; here a pint costs eight times more in tax than it would in France and eleven times more than in Germany.'**



# Brewery news

## Cains

Cains first ever nationwide advert appeared in The Times recently. The 28.05.2011 edition carried an ad for Cains Premium British Lager, which also appears on the menu at Tate Modern Members Room (London) at £3.90 500ml. Not bad for London prices if you drink bottled lager.



The brewery is the only working brewery within the walls of Chester and is located less than 50 yards from the site of the famous Northgate Brewery.

The brewery is a one barrel plant, which is the



equivalent of 4 Firkins (36 gallons). The Pied Bull Beers are available alongside a selection of other real ales on sale in the pub.

## Who Brews Them Now?

Further to our feature in previous MerseyAle on beers now brewed elsewhere, the Carlsberg owned Tetley Hunslet Leeds brewery closed in July with the loss of 170 jobs.

Tetley Cask bitter is now brewed on contract by Bank's at Wolverhampton whilst Tetley Mild is brewed by Camerons at Hartlepool.

Recent tastings of Tetley Bitter revealed disturbing variations in the flavour.

## George Wright Cheeky Spaniard

The George Wright brewery at Rainford was host to a guest brewer, Steve Huxley the leading light of the Spanish Craft brewing movement (see article page 42), who collaborated with Keith Wright to brew Steve's Best Bitter

for export to Spain.

The beer was put into Key Kegs and bottles and was served at the 6th edition of the best beer festival in Spain, Mediona, on the 11th June and at Cerveteca bar in Barcelona.

## A Happy Life

The label on the bottle says (roughly translated); "Yeast breaks down glucose in a ten-step process, called glycolysis, and produces two sugars with three carbon atoms, pyruvate, - and adenosine triphosphate or ATP, which supplies energy to the yeast -, which is then converted into ethanol and CO2.



Explained by a brewer, it is a symbiosis between two eukaryotes. The more complex - the brewer - wakes up the simpler one - his little friend - and provides her with all the requirements for a happy life. The simpler produces a rainbow of sensory components that induce the brain to release endorphins and generally improve the quality of life of the more complex."

## Wow !!

## MerseyAle Euro Brewing

This edition has features on European brewing with Craft Brewing in Spain (page 42) and German White Van Man with beers from Franconia. The Summer edition featured Craft and Real Ale brewing in Pisa and Rome Italy.



## New Head Brewer at Cains

### New Beers May Follow

Jim Kerr has come out of semi retirement to become the new head brewer at Cains with the aim of introducing new beers particularly a blonde beer and tweaking the existing range to achieve consistency. He also believes that Cains should be more imaginative in the names they give their beers in a similar way to microbreweries who have devised off the wall names which stick in people's minds.

Many Cains drinkers will say Amen to the greater consistency although naming a beer Cains

Bollocks may not have the result Jim is seeking.

Speaking to Alistair Houghton of Liverpool Daily Post Business, Jim commented;

*"Brewing is about attention to detail and having a feel for what you're doing.*

*It is a science but I believe there's a bit of art and craft about it as well. I've done this all my life. I've got a feel for how beer should be brewed. I know beer very well. I've got some ideas that we're thinking about here."*



Jim Kerr © Liverpool Daily Post

## Liverpool and Higson Connection

Jim has 30 years experience of brewing having started with

Whitbread at their Liverpool Truman Street brewery. He spent 22 years with Whitbread, eventually as head brewer at Castle Eden Brewery where he brewed the "fake" Higsons following the takeover by Whitbread. It is somewhat ironic that he is now Head Brewer at Stanhope Street brewery the real home of Higsons. He then went on to be Operations Director for Brains Brewery in Cardiff before working for Heineken at their Tadcaster plant.

## No Pressure Jim

Cains Managing Director Sudarghara Dusanj commented;

*"Because we knew how good he was at Brains, we wanted to use that kind of expertise and experience to brew great cask beers and proper lager. We want exceptionally good beers, consistently very good beers. We're looking forward to some good ideas from Jim."*

**So no pressure there then Jim !!!**

## Pied Bull Chester

### New Brewery

It is over a century ago that the Pied Bull ceased brewing its own



ales but now it is once again brewing in the cellar of the historic Northgate Street pub. John Murray a CAMRA member for over 33 years has been appointed head brewer. John has 30 years of brewing experience and in 2009 reintroduced Northgate Ale to Chester after an absence of 40 years using the original ingredients from brewery records held by Cheshire Archives. All the beers he brews at the Pied Bull are originals and at the moment exclusive to the pub.

## Bringing New People to Real Ale

During 2011 Liverpool CAMRA has been running a programme of special events to bring new people to real ale.

Since February NINE special events have been delivered which attracted a total of over 600 people including 111 women who attended the three Womens Real Ale Tasting events at the Dispensary, the Lion Tavern and Liverpool Beer Festival.

The events are designed to attract people to try real ale of different styles, to encourage new members to attend and become involved with CAMRA activities and particularly to introduce Women and Young People to real ale.

You can read about the success of this programme in the articles by Talisha Mills about the BierKeller event p.51 and Zoe Manning p.33 on the newly formed Liverpool University Real Ale Society which will be working in partnership with Liverpool CAMRA.

## AJ is Liverpool CAMRA Cider Pub of the Year October is Cider Month

The Augustus John pub on the Liverpool University campus was the deserved winner of the CAMRA Liverpool Cider Pub of the Year Award (page 12) for the excellent range of up to 5 real ciders it has on offer. It was also runner up in the Regional Cider Pub competition. The AJ is a seriously good real cider outlet often stocking hard to obtain examples which are eagerly awaited. It is an ideal location to celebrate October Cider Month.

In recent years the reputation of the AJ has risen immeasurably chiefly due to its move to featuring a wide range of both real ales and real ciders and thereby attracting a loyal clientele of both staff and students seeking quality drinks.

However the new University policy of focusing on Carlsberg products may put paid to this wide range of real ciders and real ales (see page 27)

So Get There Now and demand real ciders for Cider Month and beyond.





# Roscoe Head Street Beer Festival 2011

This massive outdoor event will be held in the street directly opposite The Roscoe Head Public House, Roscoe Street, Liverpool 1 on Sunday 18th September from 10am until late.



In conjunction with The Hope Street Feast

## Liverpool Pubs Remembered Bents Bentox

The Summer 2011 Liverpool Pubs Remembered article Pints Ahoy Liverpool Shipping Lines and Pubs unfortunately had a word missing. It should read "the infamous Bent's "Bentox"

Yes that's Bentox not Botox although some people say the effect was similar in fixing your facial features. Bentox was a cheap wine based drink of uncertain provenance with the colour of paraffin, and according to some a similar taste! A cheap quick trip to the promised land. It was a firm favourite at the "Doll House", the Sir Lancelot a Bents's house close to St Nick's Church which was used by many ships' crews.

The ingredients of this fearsome drink appear to be shrouded in mystery (or should that be insensibility?). Do any readers

remember Bentox and have any information as to what was in it? If so contact merseyale@merseycamra.org.uk

Our correspondent the Bounder informs us that an equally infamous establishment used by crews heading up the Manchester Ship Canal was the Clewes Hotel opposite the docks in Salford.



Other popular strong drinks were Threlfall's XXXX winter Ale sold at the Strand Hotel, Bass Barley Wine and Walker's Falstaff.

### Wise Words

- Louis Armstrong

If you have to ask what jazz is, you'll never know.

If ya ain't got it in ya, ya can't blow it out.

There are some people that if they don't know you can't tell them.

We all do "do re mi" but you have got to find the other notes yourself

What we play is life

### Everything in moderation

- Including moderation

BrewDog Brewery motto - the brewers of Sink the Bismark, formerly the strongest beer in the world.



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# Britain's Oldest Cidermaker Honored

Britain's oldest cidermaker was honoured at the Royal Bath and West Show near Shepton Mallet in early June. Frank Naish was presented with the annual award for a lifetime's service to the cider industry. Frank, aged 87 from West Pennard has been making cider on his farm for 80 years although the family's connection with cider making goes back two centuries.

Introducing the award cidermaker Julian Temperley (The Somerset Cider Brandy Co) who told the audience that Frank, who is still planting trees at his farm was a national treasure.

*"The cider industry is a broad church from huge industries to the very small craft producer, pressing cider apples from their farm orchards the way it has been done for generations", he said. "The farm cidermakers provide the industry with a mystique which is important for the selling of any drink". "When the Labour government increased the duty on cider two years ago it was his photo which appeared in the papers, proudly standing beside his barrel*

*with a pint of cider in his hand indicating his displeasure. Never has the claim that a picture is worth thousand words been more apt. The new government took note and cancelled the increase".*

Frank, who was sitting quietly with a glass of cider in hand was waiting to see who would get the award, he got the surprise of his life when his name was called out. He had arrived at the show thinking that he was to be one of the cider show judges. He received his medal from Glastonbury Festival organiser Michael Eavis who then swept Frank away for a



Michael Eavis, founder of the Glastonbury Festival with Frank



celebration lunch at the Bath and West VIP tent.

Frank recently featured with James May and Oz Clarke in their "Oz and James Drink to Britain" on the BBC TV programme and he succeeded in

converting Mr May, a notorious cider skeptic to the joys of the apple. He still makes the annual pilgrimage to the Glastonbury Festival to deliver his cider to the double deck Cider Bus bar. Naish cider is made the traditional way from apples gathered in their own orchards planted by their ancestors at the family's farm. Naish cider is frequently available at the Liverpool Beer Festival each February although sadly Frank's brother Harold died a few years ago.

Since Harold's death Paul Chant has assisted Frank. Paul is a registered as a separate producer operating from the same site. Frank's father William John Naish purchased the farm when he returned from WWI in 1919 and to this day the farm is still registered as WJ Naish & Sons. At the peak of their cider production Frank and Harold were making 28,000 gallons of cider per year.

In the 1980's researchers from the Somerset Rural Life Museum took photos for research in to traditional Somerset cidermaking, the Naish farm is littered with old barrels inside a collection of Victorian farm buildings.

Steve Berks

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# Lost Liverpool Breweries

## The Oriel Street Brewery

*MerseyAle will be running an occasional series on Lost Liverpool Breweries and the City's brewing history. Alan Gall has been researching Lancashire Breweries and has offered to write for MerseyAle.*

*We kick off with the Oriel Street Brewery off Vauxhall Road which was owned by John Lane. There is an Isle of Man connection as he also came to own the Royal Albert Brewery in the Isle of Man. Indeed there is a continuing theme of brewing links between the Island and Liverpool which would make a subject in its own right. In the Autumn 2009 MerseyAle we featured an article by Alan Lloyd on the Lion Brewery Waterloo which was linked with the Okells Isle of Man Brewery*

### Enter John Lane

For two years during the mid-1960s I walked up Vauxhall Road and along Oriel Street each working day. Before reaching the "dog's leg" in the street you passed a yard on the left used by the Council for the storage of building material. Several jobs later, with a developing interest in things historical, I discovered that a brewery once operated from this location. Since then, little snippets of information have turned up to give at least a partial picture of a once flourishing concern.

**John Lane was born in Liverpool about 1804** and the census of 1841



gives his profession as a publican. At this time there existed a brewery at 31 Oriel Street occupied by Thomas Watson. By 1843, John Lane had moved in and it was simply known as the **Oriel Street Brewery**.

### Island Connection - Royal Albert Brewery Ramsey

The business must have been profitable as John Lane also acquired the Royal Albert Brewery at Ramsey, on the Isle of Man.

An article in The Liverpool Mercury of 13 July 1863 reported that J.Lane of the Royal Albert Brewery was offering a silver cup at the Isle of Man Agricultural Show for "the best example of well cleaned barley grown on the island." The Latin inscription

shown with the three legs of man in the Lane's advertisement is "Quocunque Jeceris Stabit" used on the Isle of Man coat of



arms and meaning, apparently, "whithersoever you throw it, it will stand".

In keeping with the times, John Lane had a large family – at least nine children. One daughter married a wine merchant called Francis Dobson and their son,

James Lane Dobson, born 1857, became a brewer like his grandfather.

### May Day Parade

May Day in Liverpool gave local brewers an opportunity to advertise themselves by dressing up dray horses for a procession through the streets. In 1871 there was a good turnout of those "engaged in the liquor traffic". That year the parade had displays representing the Myrtle Street Brewery, the Liver Brewery, the Rosehill Brewery, the Bond Street brewery, and many more. Included were horses "decorated with rich crimson loin cloths with bullion fringe, adorned with the crown and Manx arms" from the Oriel Street Brewery.

### Adelphi Theatre

John Lane acquired the Adelphi Theatre and later advertised in The Era of 25 April 1869 for a lessee, informing the prospective applicant:

*"This Theatre, having been formerly used as a Circus, could at small expense be adapted for Equestrian Spectacle, for which there is now in Liverpool a good opening."*

The Theatre was the scene of a near riot in 1848. During a performance, the stage lights went off and the house was plunged into total darkness. After some time, said to be about half an hour, the crowd in the gallery began tearing up the benches and throwing them towards the stage. According to the Liverpool Standard: "At last they tired, and as the audience was leaving the house they were met by the police who then came to see 'what was the matter.'"

Long gone, the Adelphi Theatre stood on a site that is now occupied by housing between Christian Street and St Joseph's Crescent (at the southern end) and behind Liverpool John Moores University.

### Liquidation Procedures

In 1876 John Lane opened a roller skating rink at Waterloo, advertised as one of the largest in the country. Did he over-reach himself with all these ventures? Quite possibly as proceedings for liquidation of John Lane & Co were instigated and a meeting of creditors arranged for 19 May 1880, under the Bankruptcy Act 1869.

A satisfactory outcome must have been achieved since John Lane was able to retire later that year and pass on the business to a partnership consisting of his grandson, James Dobson, and William Keene Miller. It seems that Lane retained ownership of the pubs and brewery.

The new firm of Miller and Dobson renamed the Oriel Street premises as "The City Brewery". Miller, originally from Guildford, did not have a background in the trade. He worked as a solicitors' clerk in



Miller and Dobson City Brewery Logo

Liverpool at the firm of E.Banner. Miller and Dobson registered a trademark in May of 1883 but only a few months later found themselves in the County Court after they became insolvent. Miller continued much as before by forming a new partnership with

Leonard Baker to trade as the Wellington Brewery Company at 61 Mason Street. James Dobson left the brewing industry entirely.

### Return to Oriel Street

At this stage, John Lane was nearly in his eighties but took control of the Oriel Street Brewery once again. He died on 26 March 1889 leaving bequests to his daughters Elizabeth and Francis, and to granddaughters Mary and Agnes Harrington, but nothing for James Lane Dobson. The brewery and adjoining cooperage, five licensed houses and the Adelphi Theatre were put up for auction in July 1889. There are no records to suggest that the brewery found a buyer willing to resume its former activity. Towards the end of the 1890s corn merchants William Phillips & Co occupied the site.

Anyone with an interest in old Lancashire breweries is invited to contact the author [alangall@hotmail.com](mailto:alangall@hotmail.com)

### Oriel Street Brewery Pubs

**Adelphi Vaults** [adjacent to the Adelphi Theatre], Christian Street.  
**Beehive**, Sellar Street, Kirkdale.  
**Cottage Inn**, Scotland Place.  
**Duke of Edinburgh Spirit Vaults**, Myrtle Street.  
**Elephant**, Roscommon Street.  
**Wine & Spirit Vaults**, Simpson Street  
**Wine & Spirit Vaults**, Stanley Road.

From the Liverpool Licensing Registers (courtesy of Alan Walker)

Brewing has returned to this part of Liverpool. The Liverpool One Brewery is situated a matter of yards away from the old Oriel Street Brewery



## Changes at Popular Woolton Real Ale Pubs

### Gardeners Arms Vale Road Woolton

Surprise news is that licensee Elaine Crookall gave up the tenancy in August. The pub has



been taken on by the owner of the Village Inn in Woolton, a pub which does not sell real ale. A manageress is to be appointed to run the Gardeners.

In 2010 Elaine won the CAMRA Oscar Award for Best Suburban pub having established a very good reputation for both the quality and the range of real ales on offer.

### White Horse Acrefield Road Woolton

Following the departure of the current licensee, the former licensees of the pub until their retirement, Mike and Liz Morris, have stepped into the breach to run it on a temporary basis. Mike and Liz had an excellent reputation for the way they ran the White Horse so the pub will be in good (albeit temporary) hands until Punch appoint a new permanent licensee.

### Yet More New Real Ale Outlets in the City

#### 'Bier' on Newington

The former Old Ropewalks pub has reopened as Bier and has six hand pumps.

Abbot and Landlord will be regulars and the others will be changing guests. On opening night the guests were Roosters Yankee and Boondogle.

Real Ale is promoted with signs 'Real Ale Right Now' inside and outside, but is a steep £3.40 a pint

**Dovedale Towers**, Penny Lane Liverpool L18 1DG. Will be reopening soon. Details of date and beers not available yet.

#### The Victoria Cross

On the corner of Victoria Street and Sir Thomas Street this new addition to the real ale scene in Liverpool is



the latest addition to Gavin Heard's stable of pubs which include the Richmond and Lord Warden. The pub as been completely refurbished and has four handpulls serving **Bass, Moorhouses Blond Witch, George Wright Pure Blond and Cheeky Pheasant** which will

change. Currently the **cask ales are only £2.00** from Monday till Friday.

**The Alexandra** in Garston is no longer selling real ale.

**The Falcon**, Caldwell Drive in Netherley continues to sell a good pint of **Oakwell Barnsley Bitter**. The pub is well worth supporting, an oasis in a beer desert. The Garston Circular buses, 166 & 188 that operate from South Liverpool Parkway, pass the pub. I consider Barnsley Bitter one of the best standard bitters continually available in Liverpool. **Oakwell beers** are also available at the **Strawberry**, Breckfield Road South, which is often used by beer drinkers on the way to watch games at Anfield.

**The Hole in the Wall** on Hackins Hey is now serving around six real ales, many of which are from less well known breweries.

Noted recently at the **Shipping Forecast**, Slater Street, was a beer from **Camden Town Brewery**. This pub, an eatery during the day and a music venue at night, is well worth visiting just for the beer. There always seems to be beers that are new to you here.

**The Cat & Fiddle** on the ground floor of the St Martins office block on Stanley Road, continues to sell beers from **Liverpool Organic Brewery** that is only half a mile away. Why not take one of the many buses out of town to Bootle? You could also visit the two Wetherspoon pubs in Bootle, the near by **Mereton** and the **Wild Rose** at the New Strand.

You may also want to take a ride out to the **Bootle Arms** in Melling. This is a Marston's pubs that stocks rotating beers from the group's breweries. Bus routes 133 (Waterloo to Kirkby) and 236 (Fazakerley Hospital to Maghull) pass the pub.



A Whisky industry spokesperson commented that "the cut in alcohol strength of malt whisky will make malt a more accessible, less scary and an even more refreshing drink to appeal to a wider range of drinkers."

**Thankfully that is one headline you will not be reading anytime soon.** Whisky distillers know the provenance of their drink and recognise it is fatal to mess around with its characteristics. **However you will have been reading an increasing number of headlines that famous beers have had their alcoholic strength reduced significantly and recipes changed.**

This is a worrying and growing trend which is affecting many classic stronger beers. The marketing people speak of making these beers "more accessible session drinks". However Good Beer Guide Editor Roger Protz puts that claim firmly in its place;

## WATERING THE WORKERS BEER

"It's marketing bullshit to say they're responding to the customer. The main reason to reduce the ABV is of course to save on duty payments."

English folk music is well versed in the concept of watering down beer.

### The Man That Waters the Workers` Beer (Paddy Ryan)

Often sung lustily by the late Tony Molyneux of Merseyside CAMRA

*I am the man, the very fat man,  
That waters the workers` beer.  
And what do I care if it makes them ill,*

*If it makes them terribly queer  
I've a car, a yacht, and an aeroplane,  
And I waters the workers` beer*

*For a strong and healthy working class*

*Is the thing that I most fear  
So I reaches my hand for the watering-can*

*And I waters the workers` beer*

Beers which have had significant reductions in alcoholic strength include;

#### Cutting the ABV

**Ruddles County** Greene King 5.2% to 4.3% %

**Old Speckled Hen** Greene King 5.2% to 4.5 %

**Bishop's Tipple** Shepherd Neame 6.6% to 5%

**Bombardier** Wells and Young 4.3% to 4.1%

**Hobgoblin** Wychwood Marston's 5.2% to 4.5%

**Bateman's XXXB** 4.8% to 4.5%

**Brain's SA Gold** 4.7 to 4.3%

Yet have you seen any commensurate reduction in the price per pint? Thought not!!

Indeed Wells and Young Marketing Director Chris Lewis takes a perverse pride in announcing;

*"Savings in duty have been fully reinvested in our marketing campaign featuring Rick Mayall as the Bombardier."*

MerseyAle is sure all drinkers will be mightily delighted to hear that Rick Mayall is laughing all the way to the Bombardier bar!!

## It's a Beast in Scotland

Results of the Champion Beer of Scotland competition held at the Scottish Real Ale Festival in Edinburgh were;

**Champion Beer** – Cuillin Beast 7% Isle of Skye Brewery

**Runner Up** – Black Gold Cairngorm Brewery

**Third** – Peter's Well Houston Brewery



## It's The Bells of Rhymney in Wales

The Bells of Rhymney rang for a Rhymney Brewery Double at the Champion Beer of Wales competition held at the Great Welsh Beer Festival in Cardiff.

**Champion Beer** – Rhymney Dark

**Runner up** – Rhymney Export

**Third** – Otley 08







Introducing.....

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Great beers....in the 'burbs!

4 Handpulls : 3 Real Ale from Northwest micro breweries, guest real cider

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# The Crow's Nest



63 Victoria Rd, Crosby. 0151 924 6953

Merseyrail - Blundellsands & Crosby station - 10 min walk

**Four Regular Real Ales**  
and constantly changing Guest Ales

Beers from breweries all over the country!

The Crow's Nest is a charming grade II listed building with a cosy bar, tiny snug and comfortable lounge. You'll enjoy a warm welcome and great beer in this beautiful old pub.

**Voted Best Community Pub 2004/5**  
**Pub of Excellence 2002/3**

Above awards from Liverpool and districts CAMRA. Recommended in the Good Beer Guide



# Augustus Gone?

## University Deliver Double Whammy to AJ

Shock News is that Liverpool University intend to demolish the popular Augustus John pub on Peach Street at the centre of the campus to make way for a new development of multi storey luxury student accommodation which will also be used for conference delegates. This will stretch from Mount Pleasant up to Archbishop Blanch school sweeping away the AJ and the row of shops. The AJ is run by the University Catering Department and is popular with staff and students alike.

The University do not regard running a pub as part of their "core business", although it is evident that most students regard consuming the products of said pub is very much part of their "core business." so why is the University not benefiting by providing a pub? Its loss will leave only the Cambridge as a real ale pub on campus.

It should be noted that the university have yet to apply for Planning permission and this will create an opportunity for people to object to the development plans by contacting Liverpool City Council Planning Department.

## Doubt Over AJ Real Ale and Real Cider

In the meantime the University Catering Department is concluding a deal which would tie the AJ to Carlsberg products and place emphasis on keg beers including Carling keg lager. This may have an impact on limiting the choice of real ales and real ciders that the AJ can stock to those on the Carlsberg list (see Tetley story page 16). This is ironic given the AJ's success in winning the Liverpool CAMRA Cider Pub of the Year Award for its excellent range of up to 5 real ciders (see page 12).

You Don't Know What You've Got Till It's Gone !!







# The Philharmonic Hotel



It's recognised as the most ornate pub interior in Britain. It is Liverpool gem, "a must see" for tourists, as the men in the gent's toilet can testify. It is the Philharmonic Hotel on Hope Street which reopened on Monday 11th July after an extensive refurbishment by owners pub chain Nicholson's which is part of M&B.

**So what work has been done?** Manager Emma Mason, Assistant Manager Sandy Hodson and Assistant Brand Development Manager Ben Lockwood invited MerseyAle to view the work and informed us that the cost had between £150,000 and £200,000.



be suitable both for a relaxing drink in the opulent surroundings or sufficiently straight backed to meet the needs of diners.

### New Upstairs Restaurant

The main work has been upstairs in what is now a restaurant and function room with its own bar with two hand pumps. This has been decorated in a pleasing and striking contemporary red, white and black colour scheme which sets off the room to good effect. The restaurant has a mixture of table sizes and can serve 60 covers. The table service is happy to bring real ales up from the main bar to supplement those on the restaurant bar. The menu is the national Nicholson's one which

can be read on line at [www.nicholson.net](http://www.nicholson.net) Meals will still be served in the downstairs rooms.

The Grand Lounge has been smartened up with a new carpet also in red white and black and most of the chairs are new. The awful black board menu over the fireplace has gone to be replaced by a portrait of Robert Cain.

The Brahms and Listz side rooms have been decorated in a coral wallpaper and seating has been recovered. This enhances the warm wood panelling and cosy glow from the stained glass.

The Baden Powell fireside area is rather spoilt by the intrusive flashing one armed bandit



The pub has been cleaned and redecorated throughout with the furniture either recovered or replaced with new comfortable seats designed to



lurking in the corner, apparently a Nicholson's must have money maker.

Some work did not make it as part of this phase of improvements. The Grand Lounge was to have had its parquet floor exposed and returned to glory but cost ruled this out. The cubicle in the Gents toilet was to have been "Victorianised" but again cost meant the 1960s style remains incongruously alongside the splendour of Britain's only Grade One listed toilet. It is hoped future budgets will permit these schemes at a later date.

### Fifth Highest Seller of Real Ale

On the real ale front the main bar has ten hand pumps supplemented by the two in the upstairs restaurant. All the beer engines and beer lines have been renewed and coolers replaced. CAMRA member Chris Flynn is doing the cellar work so beer quality should be good. Ben Lockwood informed us that the Phil is the fifth highest Nicholson pub for sales of real ale. Surprisingly the highest seller is the Scarborough Arms opposite Leeds Station. Manager Emma Mason has been at the Phil for around 3 months and intends to let the improvements including the restaurant bed in whilst she re-establishes the reputation for a good range of quality real ales.

The eagle which overlooked the bar and is a feature of many photographs of the Philharmonic went missing during the refurbishment and has not returned to its perch.





# 2011 Festival Events Programme and Calendar

## Liverpool Real Ale Pubs Festival 2011



Liverpool Real Ale  
Pubs Capital of Britain

Liverpool  
City of Pub Crawls

**Eight Week  
Celebration of  
Liverpool Pubs  
September and  
October**

Pub Events, Beer Festivals, Pub  
Walks, Meet the Brewer  
evenings, Beer Tastings,  
live music events.

**New Free Liverpool Real Ale  
Pubs Map to 100 + Pubs**

Liverpool Real Ale Pubs Capital  
of Britain. Available FREE from pubs.

**Liverpool Pubs Map** – your map to  
SEVEN real ale pub trails. Featuring  
over 100 pubs serving cask ale in  
the City Centre and suburbs



## September Events

Sunday 4th

**Caledonia Catherine Street Live  
Music**

**Water Tower Boys from USA** 8.30pm

Further regular music events see below and  
check details with pub

Wednesday 7th September 7pm

**Meet the Brewer Events Liverpool  
Food Festival**

**Delifonseca Stanley Street**

**Meet Liverpool Organic Brewery**

Special themed menu and guided beer matching  
- £23 - De Luxe Scouse with LOB Tunnale, rich  
fruit cake with LOB Kitty Wilkinson Chocolate  
and Vanilla Stout

Sunday 18th

**Hope Street Feast Events**

**Roscoe Head "Why Don't We Do It in the Road  
Street Beer Festival"**

Roscoe Street with Street bar and table seating  
10am to late

**Blackburne House Hope Street - Liverpool  
CAMRA Bar in Car Park**

CAMRA Bar in association with Blackburne  
House selling Ciders, Perries and Beers

Thursday 15th

**Lion Tavern Meet the Brewer -  
Copper Dragon Brewery**

Lion Moorfields from 7.30pm

Saturday 17th

**Crosby Iron Men Pubs Walk - 3 miles**

Meet front of Waterloo Station 12 noon

Wednesday 21st

**Hear About Liverpool's Newest  
Brewery Liverpool Craft Brewery -**

**Talk by brewers Paul and Terry**

Liverpool CAMRA Branch Get Together

8pm Ship and Mitre upper room Dale Street

Thursday 22nd to Saturday 24th September

**CAMRA Southport Sandgrounder  
Beer Festival**

**Scarisbrick Hotel Lord Street Southport**

Sunday 25th

**Liverpool University Freshers  
Fair all day**

**Join University Real Ale Society** at Liverpool  
University Guild and at the Augustus John pub

Monday 26th Sep to Monday 3rd October

**Lion Tavern Beer Festival**

Lion Moorfields – **30 plus beers**

Wednesday 28th September to Sunday 2nd  
October

**Ship and Mitre Real Ale Festival**

Dale Street - **100 beers**

**October events  
next page**





# Liverpool Real Ale Pubs Festival 2011



CAMPAIGN  
FOR  
REAL ALE

## October Events

Thursday 6th

### LocAle Pub Walk Liverpool City



#### Centre Pubs

Meet Dispensary Renshaw Street at 7pm

Visiting 5 pubs selling beers from breweries within a 30 mile radius.

Dispensary then Roscoe Head, Cracked, Caledonia and finish in the Belvedere.

Roughly 45 mins in each pub.

Thursday 6th to Saturday 8th October

### Crosby Rotary Club Beer Festival at Crosby Civic Hall

Wednesday 19th

### Liverpool CAMRA Branch Get Together

Old Bank pub, South Road, Waterloo 2 mins from Waterloo Station..

7.30 for Presentation of Liverpool CAMRA Pub Renaissance Award to Old Bank Then 8pm for Branch Get Together in Upstairs function room.

Thursday 20th

### Lion Tavern Meet the Brewer- Moorhouses Brewery

Lion Moorfields from 7.30pm

Thursday 20th to Saturday 22nd October

### St Anthony's Church Crypt Beer Festival

Scotland Road 35 real ales plus ciders

Tickets £5 from Belvedere, Lion Tavern and the Dispensary

Thursday 20th to Saturday 22nd October

### CAMRA Wirral Beer Festival

Pacific Road Arts Centre Birkenhead

### Pub Music Events

Caledonia Catherine Street – Friday nights and Sunday nights 8.30ish

Live Jazz and Blue Grass music, including Marley Chingus, and Martin Smith Quartet jazz and Loose Moose Blue Grass - contact pub for details.

Plus Sunday 4th September Water Tower Boys from USA and Tuesday 27th September Chance McCoy violin player from USA



Scan QR code for details of the Liverpool Real Ale Pubs Festival or visit [www.liverpoolcamra.org.uk](http://www.liverpoolcamra.org.uk)



Do you like drinking?  
Do you like learning?  
Do you like learning about drinking?  
Do you like drinking while learning?  
Do you like learning to drink?  
Do you like drinking to learn?  
Do you like real ale?

If the answer to any of these questions is YES, then well done! You can join our gang.

**Liverpool Student Real Ale Society** offers you the perfect complement to any degree course- a chance to get pissed with like-minded people and maybe even learn a little about the craft that is creating real ale.

We'll take you on pub-crawl-treasure-hunts round the city centre, host nights for you to learn how to perfect that bangin' home brew method for house parties, and even offer you the chance to help the masters at the Liverpool One brewery conjure up their speciality Christmas brew!

Never tried real ale, or don't feel you know enough to get involved? RUBBISH.

Our boys Aled and Greg (co-founders of RASoc) want to host all sorts of tasting events in association with CAMRA that will get even the most clueless of beginners up-to-speed, and, more importantly, get them connected! It's not just a chance to sample some of the city's more sophisticated brews, but also a chance to make some life-long friends and, as my housemate Rachel would say, "have a ball!"

# OI! STUDENTS! YEAH, YOU! Read this.

As third year chemistry students, Aled and Greg started RASoc as part of their search for the ultimate home brew technique. They say it's a passion passed on from their fathers and after a few failed batches that 'tasted like feet', each one gets closer to that Pub-Of-The-Year-clarity that the bigger boys go loopy for.

### Plazzy Scousers

Aside from geeking off over course related pedantry, our RASoc O.G.s (original gangsters) have a crystalline vision for what they want to be a cross-disciplinary club for discerning adults with a genuine love of a boozy-good-time. Whether you're a first-time-away-from-homer, or a seasoned 'plazzy-scouser', our boys at RASoc want to jib the stereotypes and make sure those rain-sodden term-time evenings are no longer spent button bashing on Street Fighter, but instead nestled into the snug at the Philharmonic or conspiring in the War Office of Ye Cracked. The time has come to shed the apathy of a Northwest winter and get together to learn about Britain's favourite bevy- who knows! Maybe even share some course related ideas too!

### So you wanna get involved?

Just turn up to Liverpool Uni's Freshers Fair (Hope and JMU students are more than welcome to join to- come on down!) Chris, our CAMRA Young Persons rep, is working with the RASoc lads to try to get a barrel of real ale on the RASoc stall and we all know what that means... **A FREE HALF WITH YOUR £3 MEMBERSHIP!**

If you want to join, or just ask questions about the up coming prize draw/treasure hunt/tasting events ETC (Sheesh! These guys are busy!) then email the lads at [alesocest.2011@gmail.com](mailto:alesocest.2011@gmail.com) or join the Facebook group by searching for Liverpool Students Real Ale Society.

Just like our ale, we're for REAL so join us if you want a REAL (ale) good time. HOP (get it?) on the REAL ale bandwagon. Yeah... REALLY.

Keep it REAL.

Zoe Manning

### Young Persons Events Programme Liverpool CAMRA and University Real Ale Society

1. Freshers Fair Sunday 25th September Liverpool University Guild and the Augustus John pub. Real Ale Society / CAMRA stall - Society Membership includes free half of real ale (while stocks last)

2. Welcome Evening and Social at the Caledonia pub Catherine Street – details at Freshers Fair

3. Brew Your Own Competition Treasure Trail around pubs in the city, using the Liverpool Pubs Passport, collect a code a digit at a time to spell the answer. Winner and friend spend day with brewer, brewing a beer to be launched by them at the Liverpool Beer Festival.

4. Meet the Brewer at the Brewery night. Introduction to brewing and guided beer tasting.

Details and Dates to be announced later on [www.liverpoolcamra.org.uk](http://www.liverpoolcamra.org.uk) <<http://www.liverpoolcamra.org.uk/>> and on the RASoc Facebook page (UoL Real Ale Society).

Liverpool CAMRA Young Persons Officer - Chris Flynn



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# ManxAle

## Welcome to ManxAle

The IOM News pages have been renamed ManxAle. This reflects that;

- **MerseyAle is now distributed to every real ale pub on Island plus the Welcome Centre at the Sea Terminal**
- The magazine has become an established feature of Island life with copies eagerly awaited and avidly read.
- **The Isle of Man CAMRA Branch cite MerseyAle as a major factor in raising the profile of CAMRA on the IOM such that the IOM Branch won the National CAMRA Award for Fastest Growing Small Branch increasing from 120 to 230 members.**

We believe that the new name ManxAle captures the spirit of this feature and will further establish the image and identity of CAMRA on Island.

## Thanks to Dave Halliwell

MerseyAle would not appear on Island without the sterling work of IOM Member Dave Halliwell. Dave not only researches and writes the



IOM News but also at his own expense takes his car to Liverpool to collect copies of MerseyAle and then distributes them within two days to all 70 plus real ale pubs on Island.

The Editor has recently been let loose for two weeks on the IOM so he is writing the news for this edition rather than Dave. This gives the opportunity to put our thanks on record for Dave's wonderful work without causing his blushes !

## Isle of Man CAMRA Beer Festival 2012

IOM CAMRA is planning their first IOM Beer Festival provisionally for dates in April 2012 at the Villa Marina Douglas. At least 60 beers are planned. More details in the November edition of MerseyAle

## IOM CAMRA Pub of the Year 2011 A Bushy Double Winner Bay Hotel Port Erin

The IOM CAMRA Pub of the Year 2011 is Bushy's Bay Hotel in Port Erin. The imposing three storey hotel building looking out over the bay and Bradda Head is a remarkable story of a building brought back to life after nearly a decade of closure. The three rooms have a traditional but quirky ambience offering a combination of space for drinking and excellent dining whilst Bushy's owner Martin Brunnschweiler has private accommodation upstairs – look out for the Bushy Bottle car parked outside.

There is usually a full range of Bushy's real ales plus two guest beers from Across. These can also be enjoyed al fresco on the "boardwalk" seating area at the front of the pub or sitting on the sea wall looking out over the beach and to Milner's tower which was built by a Liverpool locksmith in the shape of a key.

In the bar Beatle fans should look out for the 1950s photos of John Lennon, Jimmy Tarbuck (allegedly a comedian who once had a wall) and

Peter Sissons (TV newsreader) on the beach at Port Erin and on the Steam Railway.

The pub hosts live music and a series of local events including the Bay Festival which has the pub and beach as its focus.

Food times have changed with food not now available Monday and Tuesday. Wednesday is 6-8.30 Thursday 12 to 2.30 and 6 to 8.30 Friday to Saturday 12 to 2.30 and 6 to 9 and Sunday 12 to 4.

The Award presentation took place on Saturday afternoon 16th July.

## Joint Second - Rovers Return Douglas and the Whitehouse Peel

### Rovers Return Douglas

The Bushy Double was completed by the Rovers Return being awarded the Joint Second spot along with the Whitehouse Peel. The Rovers have come on by leaps and bounds under



Photos  
Andy Kelly



Bay Hotel IOM CAMRA Pub of the Year 2011



licensee Guy Armstrong - Rossiter with substantial improvement in both beer quality and choice.



Usually there are six real ales including three from Bushy's and three changing guests from Across. Look out for the hand pumps made from brass fire hose nozzles.

Good value meals are served lunchtimes Monday to Friday 12 to 2.30. The pub is well known for its live music and distinctive bohemian ambience. Unfortunately one aspect of the ambience that is still awaiting improvement is the toilets which currently could be described as the pub's Achilles heel.

The Award presentation took place on Thursday 28th July.

#### The Whitehouse Peel

A hat trick winner of the IOM Pub of the Year Award, a testament to the high standards set by Neil Keig and son Jamie. Described by one MerseyAle contributor as one of his five best pubs in the world, the Whitehouse is in effect five pubs in one, such is the variety of the five rooms from the small cosy Captain's Cabin to the large function room and



separate sports room all clustered around the central wood and stained glass bar.

There is an impressive array of 12 real ales including up to four changing guest beers. The Whitehouse is very much a

Community Pub being at the heart of local life in Peel, including Manx language and music events.

Indeed the pub received a mention in the Manx Independent review of the Cara Dillon folk concert at the nearby Manx Millenium Centre, with the comment, "I am not sure if Cara took up the offer of a pint at the Whitehouse when she asked the audience if there was anywhere she could get tea and toast after the concert."

The Award presentation took place on Tuesday 26th July.

#### Threats to IOM Pubs

The IOM can justifiably claim to be the Island the Real Ale with three real ale breweries and the vast majority of its 70 plus pubs selling real ale to its population of 70,000 people. However questions arise as to whether the Island will be immune from the pub closures that are taking place Across. The general economic recession and the specific IOM issue of the renegotiation of the VAT agreement with the British Government looks set to impact significantly on Island income.

Indeed it is salutary to reflect that there have been nine IOM pub closures in the last five years namely;

#### In Douglas

**Waterloo** (now a shop and apartments)

**Forresters** (demolished)

**Trafalgar** (empty)

**Corner House** (now offices)

**Douglas Hotel** (awaiting development scheme to include the **Clarendon**)

#### Other places on the Island

**Jurby Hotel** (now demolished)

**Dalby Hotel** (planning permission for apartments)

**Farmers Arms St John's** (empty)

**Central Peel** - (closed but likely to reopen) (see below)

#### Heron and Brearley Real Ale Trail Leaflet

Heron and Brearley parent company of Okell's, produced a useful free fold out colour brochure listing the

cask ales that would be available each month from April to November, with six changing guest ales available each month. The brochure also included a list of 31 H&B real ale pubs including 12 which received the designation Real Ale Champions. These were; **Prospect, Woodbourne, Terminus Tavern, Manx Arms, Gluepot, Union, Whitestone, Station Port Erin, Swan, Mines Tavern, Raven and Highwayman.**



For information on the brochure see [www.mango.im](http://www.mango.im)

#### Bushy's Bramble

A certain gentleman on the MER "Mr Bramble" who resides at the Wendy House at Derby Castle will be delighted to know that Bushy's forthcoming seasonal beer will be his favourite, the delightfully subtle Bramble made from blackcurrants picked near the Mount Murray brewery.

#### Western Pub News

##### Central Hotel Peel Plans to Reopen as Real Ale Specialist Pub

In a remarkable turn round in fortunes the seemingly lost forever Central Hotel Castle Street Peel is set to reopen as a specialist Real Ale Pub selling a wide range. An initial application for a license was rejected following objections from neighbours, but the application is to be reconsidered in August.

With a reopened Central, Peel will be something of real ale Mecca, with the multi award winning Whitehouse offering 12 excellent real ales, the Creek now having 18 hand pumps with the Peveril and Highwayman also both offering real ales. The Night Owl bus to Douglas could be in great demand!

#### Sulby Glen Success

##### Discount for CAMRA Members

The Sulby Glen Hotel is the only outlet on Island to offer a discount to CAMRA members. Show your membership card and you receive 20p off a pint and 10p off a half of real ale.

Rosie and Eddie Christian ran a very successful Real Ale and Cider Festival in July which featured

15 beers including for the first time on Island beers from the recently established Liverpool Organic and Liverpool One breweries delivered via Neil Lloyd's Woolton garage. The Festival was blessed by lovely sunny weather.

#### Ginger Hall

Licensee Gary Compsty celebrated one year at the helm in July 2011. In that time he has made the Ginger



Hall a shrine to the TT. The bar ceiling now sports a large map of the TT course and is soon to be joined by a similar map of the Southern 100 Billtown course. A side room displays the bike raced by Steve Hislop in the 1992 TT.

There are usually four real ales on the row of ornate hand pumps with an original Castletown Brewery mirror on the wall behind making for an impressive sight. **Castletown Bitter and Black Cat Mild** are regulars supplemented with two changing guests.

#### Waterfall Glen Maye

The front extension planned for 2011 has been postponed until the beginning of 2012. The Waterfall advertises regularly on local radio and is renowned for its food supplemented by at least 2 real ales in addition to the walk down the glen to the impressive waterfall and beach. Bus from Peel.

#### Southern News

##### Falcon's Nest Beer Festival 2012

The first 2011 Falcon's Nest Real Ale Festival was such a success that the Hotel has already planned a bigger and better Festival for 2012 from Thursday 4th to Monday 7th May. Last year's 20 odd real ales will be significantly increased and in addition more bottled beers.

Since April 2011 the Falcon has been serving food all day 12 to 9pm, a great boon for visitors. It is also useful to note that the Falcon bar opens at 11am just in time for the

arrival of the 09.50 Steam train from Douglas.

#### Gluepot Unstuck? Castle Arms Castletown

The Manx Independent reported on a row regards the future of the tenancy of the famous Gluepot. Temporary licensee Kenny Austin has been refused the permanent tenancy by Heron and Brearley (Okell's parent company) who announced they were to appoint what they felt was a more experienced candidate from Across, stating;

"Mr Austin was not suitable for internal promotion at this time."

This comes after the departure of previous licensee Mark "Widgit" Moorley who turned round the real ale fortunes of the Gluepot greatly extending the beer range and making this a community pub popular with both visitors and locals.



**All MerseyAle can say is that on two recent visits we found the two beers Okell's bitter and Draught Bass offered by Mr Austin to be in very good condition, which in our book is what matters. Whilst the harbour and castle views remain unsurpassed !!**

#### Bay View Hotel Port St Mary

The Bay View Hotel is again for sale, following the end of the current lease tenure. It continues to trade at time of going to print, however it would be wise to check opening times if planning a visit. The outlet was closed for a time previously around two years ago, but subsequently reopened with some refurbishment work having been done. If this outlet were to be lost it would leave Port St. Mary with only one traditional pub, The Albert, towards the lower end of the town.

#### The Albert Port St Mary

Long featured in the Good Beer Guide, The Albert in addition to Okells Bitter stocks a range of Bushy's bitters including **Old Bushy**

**Tail** (ABV 4.5%) with its slightly sweeter taste on the palate than some in the Bushy's range, and a malty caramel finish. The beers are invariably superbly kept. In addition quite recently The Albert has returned to serving food at lunchtimes, Monday to Saturday between noon and 2.30pm.

#### Northern News

##### Jurby Junked

Jurby has lost both its pub (now demolished) and its shop which



closed in July quoting lack of support and the impact of Tesco on line shopping. With hindsight this could have been a case for Pub is the Hub, a campaign which has successfully found additional uses for pubs under threat. A combined pub and local shop could have meant a viable future for both and the continuation of a social focus for Jurby, other than the prison and Jurby Junk ! The Jurby Hotel was the most unusual pub on Island with its rambling but well appointed wooden Nissan huts dating from the Second World War RAF airfield.

#### Ramsey New Northern Bar

Great news is yet another real ale gain for Ramsey, bringing the town's real ale outlets to ten - the best tally in



over a decade. **Bar Logo**, a large modern bar on the main street had been closed for refurbishment. Now reopened with a new name The Northern Bar and Grill, thankfully this free house is no longer a cask ale desert. Run by Abbie Sutton, the bar intends to run a single ever changing guest beer, **Okells Old Skipper**, and **Hobgoblin** having featured recently. Hugely popular at the weekend in





# Bushy's

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"ALWAYS IN THE LEAD!"



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MANX  
ALES

PURE BY  
LAW

DOUGLAS  
ISLE of MAN

1<sup>ST</sup>

AT THE

TT

"ASK FOR THEM BY NAME"

the evenings with a younger element, this outlet is one of only a few real ale pubs in town to serve food during the day when it is similarly popular.

#### The Glen Mona Hotel

On the coast road south of Ramsey The Glen Mona Hotel has recently undergone an external redecoration, with striking red paint work. One guest ale is stocked, (**Hooray Henley** at the time of visit) and as previously,



this can often be from Across. The pub runs successful darts and pool teams in the Laxey leagues, and serves food throughout the day, with midweek offers on fish and chips; both take away and eat in. It is now open everyday from noon until 11pm or later depending on trade. Previously opening hours had been irregular. The outdoor seated areas are ideal in summer to savour a relaxed pint in a rural setting. Handy for the 3 bus and the MER Glen Mona tram stop.

#### Laxey The Queens

There had been reports that The Queens was no longer stocking a



choice of cask ales, however this is unfounded. Bushys Ruby Mild was

stocked for many years but no longer, due to changing customer tastes. However at the time of visit **Bushys Bitter** (ABV 3.8%) and the Bushys seasonal **Triskelion** were stocked, along with two U.K. guests **Hydes Swift Delivery**, and **Belhaven Bonnie Birdie**.

Belhaven was of course one of the oldest independent breweries in Scotland, but has since been taken over by Greene King. Guests change frequently, but there are a number of U.K. breweries that are frequently used, including the aforementioned Hydes, and Thwaites from Blackburn, which is soon to relocate to a new location within the Blackburn area, after dominating the town centre skyline for many years.

#### Douglas News

##### Old Market Inn Chapel Row

This small two roomed pub is maintaining its commitment to real ales with two changing guests, often one from Across, usually on hand pump. These are sourced through Bushy's. Recent examples of **Bushys Oyster Stout** and **RCH Steam Special** were in very good condition. The pub also has a network of smugglers tunnels leading away from the cellar. The nearby Douglas Hotel was notorious for its smuggling history and had a similar network of tunnels. The Market and the adjacent Albert are now the only two traditional Manx locals left in Douglas.

##### HQ Bar at Mereside Hotel Empress Terrace

The HQ is now alternating its trademark **Old Laxey Bosun Bitter** (the HQ is the only outlet outside the Shore Hotel Brewery Tap in Old Laxey) with a changing guest. A new chef has been making a positive impact with his new menu.

#### Beer and Bikes

##### First Manx Grand Prix Real Ale Festival

Guy Armstrong – Rossiter licensee of the Rovers Return Douglas has organised the first MGP Real Ale Festival to be held in the Bushy tent on the Promenade opposite the Villa Marina Douglas. Two trailers will provide cooling for the beers which are to be served naturally

conditioned from the cask, another first as the famous Bushy's TT Beer Tent dispenses bright beer to meet demand. Guy was determined that the MGP tent would be really real !!

#### TT Okell's Tent

For the first time Okell's ran a beer tent at the TT Grandstand, but decided to only offer keg beer

#### Bus Vannin – Better Bus Services Please !

Word is that having spent unknown amounts of money changing all branding at bus stops and on buses to Bus Vannin from the former Isle of Man Transport, the Bus Vannin name is now to be dropped in favour of ...wait for it... Isle of Man Transport!!

Perhaps Transport Director Ian Longworth and Minister David Cretney might like to consider redirecting this expenditure to providing better bus services. A good place to start would be the Ramsey to Peel route evening and Sunday services which run a truly appalling frequency, yet serve a number of popular pubs which warrant a more frequent service to help people visit the pub safely.

#### Rail Ale Train IOM Steam Railway

The Transport Extravaganza in July saw the running of a popular Rail Ale



evening return train Douglas to Castletown using the three coach bar car set serving a steady flow of **Okells Bitter** bright from the cask, supplemented by bottles of **Aisle smoked porter**. On arrival the Sidings proved to be a popular and appropriate destination.

John Armstrong



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## Good Beer Guide 2012 –

Coming 15th September  
“The UK’s best-selling independent beer & pub guide”



The 2012 edition of CAMRA’s best-selling Good Beer Guide will be released on 15th September 2011 (RRP £15.99).

The Guide now lists 900 breweries of every shape and size along with details of the regular beers they brew.

Simon Hall, CAMRA’s Head of

Publications said:

‘Once again we’ve been challenged to fit the ever-growing list of British brewers into the guide, which is a great problem to have as it means the real ale industry continues to go from strength to strength.’

The Guide also features 4,500 of the best real ale pubs in the UK

“Pulling these listings together is a mammoth task” said Hall.

‘Our pub listings are as varied and interesting as always and with every corner of the country represented there is definitely a pub for everyone’s taste in the Guide. This reflects the effort that the CAMRA members have put into compiling the listings for us and I’d like to thank them and all the editorial team here for their hard work.’

The Good Beer Guide is also joining the technical revolution, with plans for an eBook edition well

advanced for release in 2011. The CAMRA marketing team have also begun work on a GBG eNewsletter for CAMRA members as well as a Good Beer Guide twitter feed (@greatpubs), both these projects are aimed at raising awareness of the Guide and further promoting the featured pubs.

When asked CAMRA’s Head of Marketing, Tony Jerome, said:

‘We are always looking to use new approaches when it comes to marketing the Good Beer Guide and direct email and Twitter are the perfect tools for communicating directly with people eager to get out and find good beer and great pubs.’

- It is available for pre-order from the CAMRA shop (visit [www.camra.org.uk/shop](http://www.camra.org.uk/shop) or call 01727 867201) for the special online member price of £10.00 plus postage and packing.

- After that the Mail order price £11.00 plus postage and packing (full p&p costs can be found on [www.camra.org.uk/shop](http://www.camra.org.uk/shop)).

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# Spain – The Boom in Craft Brewing

You probably don't associate Spain with good beer. Too much indifferent San Miguel and Estrella served too cold to taste anything. Yet in the last ten years there has been a boom in craft brewing and micro breweries including some brewing real ales.

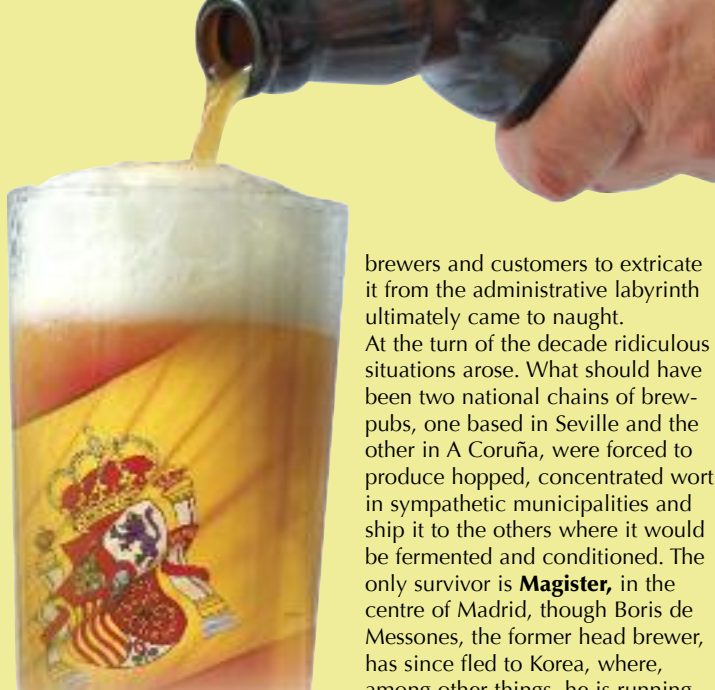
One of the pioneers of this brewing revolution is, yes... you got it...a Liverpudlian from Walton! **Steve Huxley** has been the inspiration, mentor and guide for many of the new wave craft



brewers. He set up the BBC, the Barcelona Brewing Company and brew bar, demonstrating that craft beers could be successful in the land of San Miguel and Estrella. His example and teaching led to many young Spaniards coming into craft brewing. The fruits of this are now spreading across Spain with exciting growth in micro breweries and bars. We are delighted that Steve has agreed to write for MerseyAle. We kick off with an extract from his chapter in a forthcoming Oxford University Press book. Now when you visit Spain you will have the knowledge to seek out interesting craft beers and give that freezing San Miguel the proverbial elbow.

## The Birth of Craft Brewing in Spain Burrocracia - Rule by Donkeys

Craft beers have been available for some time now in Spain - if not always easy to find. The birth of



craft beer, however, was not an easy one. The main problems were caused by an insensitive, inflexible bureaucracy - or burrocracia (rule by donkeys) as Spanish wit would have it. The first to suffer, in 1989, was **Naturbier**, a pub-brewery in Madrid, brewing German-style lagers. It operated illegally for four years until its owner, a parliamentarian, eventually succeeded in obtaining a licence.

## Enter the BBC

The second was the **Barcelona Brewing Company** or BBC, another



pub-brewery, opened in April 1993. The BBC produced **Three Graces** English-style real ales: a Bitter, a Special Bitter, and a Stout. Despite great public acceptance it was not so well received by the public authorities. Closed by Customs and Excise in 1995, the heroic efforts of

brewers and customers to extricate it from the administrative labyrinth ultimately came to naught.

At the turn of the decade ridiculous situations arose. What should have been two national chains of brew-pubs, one based in Seville and the other in A Coruña, were forced to produce hopped, concentrated wort in sympathetic municipalities and ship it to the others where it would be fermented and conditioned. The only survivor is **Magister**, in the centre of Madrid, though Boris de Messones, the former head brewer, has since fled to Korea, where, among other things, he is running one brew-pub and constructing a second. Others from this period closed for technical or financial reasons.

Some have fared better. Andrew Dougall opened his **Dougall's** micro-brewery in Santander, in 2007, and is distributing his English-style ales with great success. Other recent micro-breweries include **La Pagoa**, in Oiartzun, near San Sebastian; **Regia**, in Toledo; **Naparbier**, in Pamplona, and **San Amaro**, in Galicia, which also seem to be enjoying success.

## Catalonia Craft Takes Off

Where craft beer has really taken off in the last few years is in Catalonia. The seeds were sown in the last days of the Barcelona Brewing Company in a brewing course, with Alex Padró and Paco Sánchez attending, and in the **Wolf Brewery** in England, where Pablo Vijande worked during his university summer break. Two beer associations were set up: **Humulus Lupulus** in the **Cerveceria Jazz** with Alex Padró as one of the founder members and **Catalunya Home Brewers** set up by Sánchez and Vijande. These two associations have educated and inspired, directly or indirectly, most of the people now involved in craft beer in Catalonia.

## The First Micro

If we discount the reopening of the BBC under the name **La Cervesera Artesana** and the fleeting existence of the **Sant Jordi** brewery on the Costa Brava, the first micro-brewery to open in the region, in 2005, was Alex Padró's **Glops**, brewing Bavarian-style beers, followed by **Companyia Cervesera del Montseny** or CCM: started by Pablo Vijande, also the founder of **+Malta**, which supplies equipment



and raw materials to micro and home-brewers, CCM brews ales on plant acquired from the Wolf brewery.

## A Critical Mass

A critical mass is now being reached. Carlos Rodríguez from **Agullons**, a farmhouse-brewery near Sant Joan de Mediona producing three critically acclaimed



ales, finally obtained official permission to operate in 2008. Others, too, are up and brewing: Guzmán Fernández at **Ca l'Arenys** (who also fabricate micro-brewing equipment and supply raw materials) is making **Guineu**, a wide range of ales and lager

including the audacious **Riner**, a highly hopped 2.5% ABV Pale Ale. Josep Borrell at **Moska**, near Girona, is also brewing lagers and ales together with special beers containing indigenous cereals such as buckwheat for **Pep Nogué**, a culinary expert, under the brand name **Kecks** to pair with local food.

## Exotic Additions



Some micro-breweries in the region are also using exotic additions: **La Gardenia** (La Rosita) is using rose petals in one beer and hazelnuts in another, **Les Clandestines** add thyme to one of theirs, and **Bleder**



is using dates. The most recent arrival is another farmhouse brewery, **Art Cervessers**, set up by Paco Sanchez, brewing Art beers: an IPA, a Märzen and a Stout. There are also various nano-breweries such as **Almogàvers** and **Zulogaarden**, set to scale up.

## World Travel

Some of these beers are now travelling the world. Agullons has been present at the Bruxellensis Festival since 2006, and is now permanently on draught at the new **Chez Moeder Lambic** in Brussels, while **La Rosita** is being exported to Australia and CCM to the USA.

## Micro Support

Micro-breweries do not exist in a vacuum: they need outside support and encouragement.

This is provided by books such as *La cerveza artesanal, cómo hacer cerveza en casa* (Craft Beer, How to Brew at Home) and *La Cerveza... Poesía Líquida*, un manual para cervesiáfilos (Beer... Liquid Poetry, a Manual for Beer Lovers); magazines like *Bar and Beer* and *Celce*; Festivals like **Mediona** and **Jafre** (now organising their fifth and third editions)

People like Alex Camacho (the first President of *Humulus Lupulus*) at **La Cerveceria Jazz**, Giles Brown at **the Mosquito** and **Quim** at **Quimet & Quimet**, who are promoting good beers and pairing food with craft beer.

More comprehensive support is provided by the **Cerveteca**, a shop, bar, showcase, distributor, educational and consultation centre — as well as a meeting point — for brewers, would-be brewers and beer aficionados in general. The **Cerveteca** was founded in 2006 by Guillem Laporta and Rubén Rio, both closely involved in the



development of *Humulus Lupulus*. Thanks to Laporta in particular, various serious restaurateurs are incorporating craft beer lists and beer-pairing menus.



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**Seeds are Sown**  
The seeds from Catalonia are spreading to Valencia and further south and look likely to be disseminated all over the country. No great surprise, really: from small grains of barley grow great beers, great countries, like Spain, and the greatest of all ... Civilization itself.

**Steve Huxley**  
*MerseyAle will be running a feature on the Saxon Brewery in Andulacia run by an English couple Ian and Iwona which is brewing two real ales a bitter and a mild and seeking to educate the local palate.*

**Steve Huxley – a brief profile**  
Steve Huxley, from Liverpool, began home-brewing in 1968

while reading Classics at Leeds University. For a number of years he was a teacher of Classics.

He founded the Barcelona Brewing Company, a pub-brewery brewing real ales, in 1993. After its closure he brewed ales at La Cervesera Artesana, Barcelona, and the San Jordi Brewery. He is a founder-member of Humulus Lupulus, a cultural association set up to promote brewing and craft beer, and the author of La Cerveza... Poesía Líquida, un manual para cervesiáfilos (Beer... Liquid Poetry, a Manual for Beer Lovers). He now gives beer classes and advice at La Cerveza, in Barcelona's Gothic Quarter.



# LIVERPOOL ONE BREWERY

L1 LIVERPOOL ONE BREWERY L1

www.liverpoolonebrewery.co.uk  
info@liverpoolonebrewery.co.uk  
**ORDER HOTLINE 07948 918740**  
82-84 VAUXHALL ROAD  
LIVERPOOL L3 6DL

We are four local lads who have worked in the licensed trade for many years. Head Brewer Gary Rice has spent over ten years as a licensee in Liverpool managing a number of pubs and bars including the Baltic Fleet. It was here under Master Brewer Stan Shaw that he honed his brewing skills.

The aim of our brewery is to produce hand crafted, high quality ales, beers and lagers. We live for experimentation and will continue to push the boundaries in terms of flavours, combinations and beer styles. We use only the finest ingredients for our beers, Fawcetts Malts and Charles Faram Hops to make sure that the end product is the best that can be.

We have a number of flagship beers available and we also specialise in "house" beers with the style of beer tailored to the needs of the outlet.

We have beers available in Cask, Bottle and Party Kegs. There is also a chill filtered Real Lager coming soon. We also have beer gift packs on sale at our brewery and also in a number of outlets in the City.

At Liverpool One we are your local brewers. You will find us welcoming and approachable and with us you will get a personal friendly service. Order hotline is manned all day long for all your beer needs and our brewery is open for you to pop in for a cuppa or a swift half.



# THE OLD BANK

The Oldest Pub  
On South Road



## 3 HAND PUMPS

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**www.spittingfeathers.org**

**Chester**



## One is Five

The Delifonseca restaurant and delicatessen on Stanley Street between Dale Street and Victoria Street celebrated its fifth birthday in June with a day of events both in the street and in the building.

The restaurant has been redecorated with new colours, wall tiling and improved seating. The focus has shifted to serving the needs of city centre residents and enticing them with food to take home and fresh food served in their local neighbourhood restaurant.

The maitre d' CAMRA member Angus Morrison knows his beers (and malt whiskies) and has set out to considerably expand the bottled beer range including bottled conditioned beers. It now has probably the best beer range of any restaurant in Liverpool. There are most of the **Liverpool Organic Brewery** beer range, several **Liverpool One** and **Wapping** beers, including the award winning **Stout, Smoked Porter and Summer Ale, Cains Raisin and Bitter**. There is a growing range of Belgian beers including micro breweries such as **Slapmutske, Carolus, Chimay and De Konick and Kwak**. The aim is also stock the full range of **Weihenstephan** German beers including the rare **Dunkel** and the **Double Bock**. There are also beers from the USA such as **Raging Bitch, Liberty Ale and Goose Island**.

Don't just take MerseyAle's word for it. The London based magazine **Blue Tomato** reviewed restaurants in Liverpool and gave Delifonseca Stanley Street its top recommendation, also highlighting the excellence of its beer list.

"Delifonseca's beer list is enough to induce ecstasy. The vast selection of local ales as well as craft brews from further afield is the one of the best I've ever seen, standing its own against dedicated London beer emporia. Try the wares of **Wapping** and **Liverpool One** breweries for a start..."

The Delifonseca won the **Good Food Guide Award for Best Value Restaurant** in the UK – quite an accolade. The Deli is in the **Independents** list of 50 best British Delis.

So if you want to combine quality food with quality beers then call in at Stanley Street



# BALTIC FLEET

BEER FESTIVAL  
End of October

## Baltic Fleet Beers

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Award Winning Beers  
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Stan Shaw, Wapping's Award Winning Brewer

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The Baltic Fleet Pub and Brewery, Wapping Liverpool opposite the ECHO ARENA

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Paxton's Peculiar 4.1%



### The Peerless Brewing Co. Ltd.

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UNRIVALLED BEERS FROM THE WIRRAL



Bamberg © Anurag Jain

© Christer Edvartsen

## Franconia in Transit to Liverpool The German White Van Man

Would you drive a 1,600 mile round trip across Europe to have a beer? Well the good news is that Klaus Vogt is doing that for you with his Transit van. He regularly brings beers from small brewers in the Franconia region of Germany to pubs in the North West of England. Early recipients have been the **Ship and Mitre** in Liverpool, the **Inn Beer Shop** in Southport, and the **Continental** in Preston.

Franconia has the largest concentration of breweries per head of population anywhere in the world, with over 300 breweries which are mostly family run. The main centre is Bamberg which is famous for its dark and smoked beers.

### Bespoke Bottling and Labels

Klaus also arranges bespoke bottling and labelling of certain Franconian brewery beers. The Ship and Mitre has taken advantage of this service, choosing beers from Zehedner brewery, featuring the

wheat and lager beers. The bottles carry a specially designed house pub label. The labels are designed by freelance artist Nichola Priestley who hails from West Yorkshire, but now splits her time between Southport and Germany where she lived for several years. She also assists Kurt with the beer import business.

### Personal Contact

The attraction for Kurt is that he enjoys the personal contact the business offers with the many Franconian brewers and the growing number of pub licensees in the North West of England. Kurt is a beer enthusiast and intends to keep his business small scale and based on personal contacts.

### River Stout – A German take on Irish Stout

Jurgen Winkler the brewer at **Hausbrau Stegaurach Brewery** in a suburb of Bamberg has brewed a stout for the British market. **River**

**Stout** is a German take on the Irish stout style. Whilst dark Dunkel beers are common in Germany, stouts are not and are a rarity.

The result is a beer which is almost a new stout style quite different from Irish and British stouts. The aroma is roast malt and coffee, with dark roast malt and smokey flavours, mixed with some fruitiness and sweetness, a hint of liquorish leading to a full flavour and long dry finish.

Jurgen produces a range of six beers including Pils, smoked beer, Schwarzbier and a seasonal bock, he has been a brewer since 1998 and in 1998 he started his own brewery.

River Stout and other Jugen beers are imported into Britain by White Van Man Kurt Vogt. River Stout made its first appearance at the Ship and Mitre German Beer Festival in June 2011.





**REAL ALE BEER FESTIVAL**  
 28th-Sept-2nd Oct  
**GERMAN BEER FES**  
 26th-30th Oct  
**ALL BEER FESTIVAL**  
 23rd-27th Nov



**LIVERPOOL'S PREMIER FREEHOUSE**  
 theshipandmitre.com

See website for future festivals

Liverpool & Districts CAMRAPub of the Year 2009

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 Ship & Mitre 133 DALE STREET Tel: 0151 236 0859

# Bringing New People To Real Ale



Reporting Talisha Mills

crowd, a pleasing friendly mix of the young and not so young, and show that Liverpool CAMRA was an organisation that combines local campaigning with a lively approach to socials, and that the BierKeller was a venue to frequent.

### BierKeller – definition:

An underground pub selling German beer

Well the first part is true at least of this vibrant cellar bar which can be found tucked away on the corner of Stanley Street and Dale Street.

On Thursday 12th May this extensive establishment played host to the May Young People and New CAMRA Members event and, although the BierKeller has a vast array of world beers, this night was all about real ale.

The BierKeller usually has two changing guest real ales on hand pumps and is keen to promote cask beer, hence this special evening event run jointly with Liverpool CAMRA.

### In with the Fresh and New plus Five Real Ales !!

Let's start with the surroundings which some may find in stark contrast with its bright white walls and marble bar, to the usual cushion and wood décor which you may be used to seeing whilst enjoying a pint of your favourite pale, light or dark. Yet the theme of the night is in with the fresh and new, whilst maintaining the core values that CAMRA has successfully forged over the past 40 years. With five great ales and a real cider the BierKeller event was set up with this firmly in mind.

### Free Tasting Vouchers



On arrival each person is awarded with three half pint tasting vouchers, an integral part of Bringing New People to Real Ale. We know you students are skint, so this allowed for three different ales to be given a verdict or for the one you know you like best to be thoroughly enjoyed

with a little less strain on the wallet. However with contributions from Moorhouses and Liverpool One breweries in the form of Blond Witch and Three Graces, respectively, along with Gladiator, Tunnel Vision, Entire Stout and the

Somerset cider Cheddar Valley to choose from it was make your mind up time.

### Social AND Educational !!

When the decision had been reached and one of the vouchers handed over to a friendly and I might add, knowledgeable, staff member, your name was entered into the raffle that had been organised. The prizes which included T-shirts and bottled beer gift packs were donated by the Moorhouses brewery whose sales executive Stuart Hays was on hand to introduce those that were interested to an array of ingredients that are present in our favourite tittle. **So not only is the Bringing New People to Real Ale Campaign fun and acting as the great social icebreaker that some people need, it is also highly educational!**

Along with a good few freebies which, let's face it, we all love, this innovative evening also included live music, good banter and a healthy insight into the future of Real Ale.

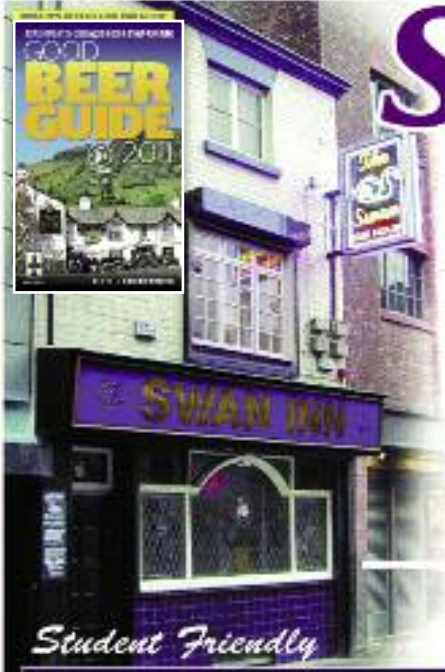
The BierKeller and all involved in the evening were instrumental in signing off the first half of this year in admirable style.

**And just like the end of night ascent to street level from this underground, seemingly undiscovered little gem, the Bringing New People to Real Ale Campaign is really beginning to mount and we are all looking forward to the rest of 2011.**

And finally an added bonus for CAMRA members is that if you show your card you receive a 20p per pint, 10p per half discount on real ales at the BierKeller

Talisha Mills

For information on Future Bringing New People to Real Ale Events see [www.liverpoolcamra.org.uk](http://www.liverpoolcamra.org.uk) or email [contact@merseycamra.org.uk](mailto:contact@merseycamra.org.uk)



# Swan Inn

*Nick and the staff welcome you to the very unique atmosphere of the Swan and invite you to indulge in our varied range of fine real ales!*

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8 Suggan Street (off Falkner St), Liverpool

## A Campaign of Two Halves

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### Join CAMRA Today

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

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

#### Your Details

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

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

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

Address \_\_\_\_\_

Postcode \_\_\_\_\_

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

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

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

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

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

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

Direct Debit Non DD

Single Membership (UK & EU) £20  £22

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

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

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

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

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

Applications will be processed within 21 days

12/10

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Join CAMRA today - [www.camra.org.uk/joinus](http://www.camra.org.uk/joinus)



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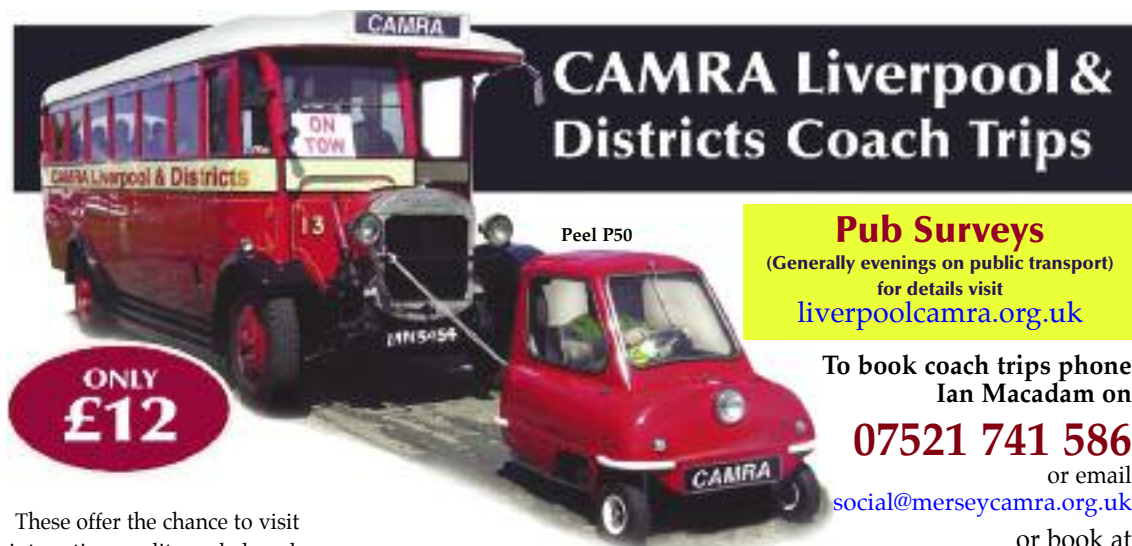
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## CAMRA Liverpool & Districts Coach Trips

ONLY  
**£12**

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

### COACH TRIPS: Saturdays

**3rd September** - Shrewsbury

**8th October** - Nottingham

**12th November** - Derbyshire pub tour, including Ilkeston, seeking out numerous LocAles.

### Pub Surveys

(Generally evenings on public transport)  
for details visit

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

To book coach trips phone  
Ian Macadam on

**07521 741 586**

or email  
[social@merseycamra.org.uk](mailto:social@merseycamra.org.uk)

or book at  
Branch Meetings

### The Peel P50

The car can be viewed at the Manx Transport Heritage Museum Peel (next to Moore's Kippers on the harbour).

See [www.manxheritage.com](http://www.manxheritage.com)

# STAMPS too

Real Ale ■ Real Food ■ Real Music ■ Real Nice People



Range of six constantly rotating real ales predominately featuring the best LocAle breweries in the area including **Liverpool Organic, Southport, Wapping, Allgates, Cambrinus** and many others.

Enjoy the best in Real Ales combined with some of the **BEST TAPAS IN LIVERPOOL** whilst watching the **BEST ENTERTAINMENT LIVERPOOL** has to offer!  
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Liverpool & District Community Pub of the year 2009

**Stamps too 99 South Road Waterloo**  
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When leaving Waterloo Station turn right and cross the road to get to a real ale pub with a quality of entertainment that matches our ales!



# MerseyAle Credits

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Trading Standards 0151 233 3002

Opinions expressed in the Mersey Ale are not necessarily those of the Editor Liverpool Branch or CAMRA

## Liverpool & Districts CAMRA Diary Branch Get Togethers

**Wed 21st September** - Ship and Mitre Dale Street (upstairs room) 8pm

**Meet Liverpool's Newest Brewery** - Liverpool Craft Beer Brewery  
Talk by brewers Paul and Terry. Beers now being brewed commercially

**Plus short CAMRA EGM.** See motion posted on [www.liverpoolcamra.org.uk](http://www.liverpoolcamra.org.uk)

**Wed 19th October** - Old Bank, South Road, Waterloo 2 mins from Waterloo Station. 7.30 for Presentation of Liverpool CAMRA Pub Renaissance Award to Old Bank Then 8pm for Get Together in Upstairs function room.

**Wed 16th November** - Excelsior, Dale Street 8pm Get Together in Back Room.

For further details about Get Togethers, see website nearer time.

## Pub Survey Trips by Public Transport

### Tuesday 27th September to Huyton area pubs

Meet 7pm at Barkers Brewery Wetherspoon pub on Archway Road. Meet 7pm or earlier if you want to eat (curry night). Buses 6 or 9 from the city centre, 89 from Speke or St Helens/Prescot. Train to the nearby Huyton railway station from Lime Street.

Those who hand in beer scores will be given a free saveaway ticket

### Tuesday 25th October to Old Swan & West Derby pubs

Meet 7pm at the Albany, Albany Road, off Derby Lane. Derby Lane is on the 60 bus route, the second stop after Prescot Road if travelling from Aigburth, or after the bends if coming from Bootle. Travel on any 8,9 or 10 bus from the city centre to Prescot Rd/Derby Lane. Meet later at the Halton Castle, Mill Lane, at 8.30pm. Buses 12 & 13 from town, or 61 nearby (Bootle/Aigburth).

Check web site nearer the time for further details of both tours.



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

### Advertising in MerseyAle

If you wish to place an advertisement you should contact us by email at: [adverts@merseycamra.org.uk](mailto:adverts@merseycamra.org.uk) you can send in your advert design and copy by attachment, or ask us about design.

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