

MerseyAle

CAMRA Liverpool & Districts Magazine

Summer 2011

FREE



CAMPAIGN
FOR
REAL ALE



LIVERPOOL
BEER FESTIVAL

LIVERPOOL
BEER FESTIVAL



ManxAle....Liverpool CAMRA Bringing New People to Real Ale



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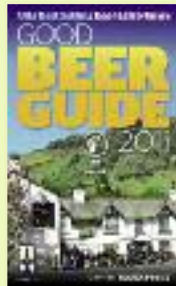
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THE LION TAVERN

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



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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CAMRA national site
www.camra.org.uk



Welcome to MerseyAle and ManxAle

Our cover proclaims this is CAMRA's Fortieth Birthday.

This is a remarkable achievement for a voluntary organisation started by four friends from the North West, who, having bemoaned the poor state of beer during a pub crawl of Chester, resolved to fight back by forming an organisation to save our national drink. The now famous term "real ale" was born.

Despite many ups and downs over the years, CAMRA has gone on to become the most successful consumer organisation in Europe.

Forty is typically a time to take stock and to look forwards as well as back. The psychologist Carl Jung identified that the human psyche is often subject to a Mid Life Crisis, a phase in life when there is an opportunity to integrate the disparate strands of the personality so as to become a more individuated whole.

Nationally CAMRA has a similar challenge and opportunity. Former Labour MP and Chair of the All Party Parliamentary Beer Group John Grogan, recently chaired a Strategic Review entitled "Is CAMRA Fit for Purpose?" He identified a number of issues that CAMRA needs to address if it is to be fit for Life after 40.

The organisation faces new challenges both externally and internally. Real Ale may have been saved due to CAMRA's

campaigning during the 1970s, but now there is a threat to the very existence of the British Pub. On average 26 pubs are closing every month.

No pub, no where to drink real ale from the cask. Simple.

The Strategic Review Report makes a number of recommendations about CAMRA's structure, including finding fresh ways of valuing and energising CAMRA's volunteers and its 200+ Local Branches, plus prioritising involving young people in the Campaign.

Liverpool CAMRA conducted its own Review and identified three key campaign priorities namely;

- Bringing New People to Real Ale, especially women and young people (article Page 4)
- Promoting the Pub
- Communicating the Real Ale Message

So if you would like to be part of a successful campaigning CAMRA Branch then join CAMRA today (page 53)



John Armstrong Editor

Bringing New People to Real Ale

...the Liverpool Way

Liverpool CAMRA Branch has a major campaign initiative designed to Bring New People to Real Ale and to visit and enjoy the pub. In recent weeks events have been organised targeted at women, young people and new CAMRA members. In the Spring 2011 Edition of MerseyAle we featured the first event, a Women's Tasting at the Dispensary Renshaw Street. In this edition we bring you news of the next two events written by women members of Liverpool CAMRA.

If you would like to make suggestions for future events or to check details of events then see www.mersycamra.org.uk or email contact@merseycamra.org.uk or merseyale@merseycamra.org.uk

PIES AND PINTS!!!

Bringing New People to Real Ale New CAMRA Members and Young Persons Event

If there ever was a headline to get



me rushing to the turnstiles, this is it! Seeing the poster invite I immediately emailed to book two places. When I received the confirmation I popped it in my

diary and started looking forward to my first 'Real Ale and Real Food Tasting Evening'!

On April 4th I walked into the room of The Everyman where it was being hosted and was met with a quizzical, yet friendly, eye. Had I wandered in by mistake? A solitary (my friend yet to show), young black female perhaps does not cut the stereotypical CAMRA member figure, however **Liverpool CAMRA's 'Bringing New People to Real Ale'** campaign is in full swing and I am happy to be a part of it. I give my name to a woman who informs me that I was the very first person to email her (told you I was rushing!) and I'm instantly put at ease.

My friend (better late than never, eh) and I are ushered towards clean glasses in anticipation of the free samples. Armed with our vessels we manage to find the only free seats and sit down. As they are situated in the centre of the room I am able to get a feel for the buzzing atmosphere as the crowd chats and clinks around me.

So, on with the locally produced samples, the first of which is **Trapper's Hat**. Sipping away I am informed that it is brewed in Brimstage, Wirral. This is the unique experience you enjoy when drinking real ale in surroundings



where it is a shared passion. Not only is a background to the ale oft provided but conversation is also stimulated by the icebreaker, "What do you think?" The question does its job and we're soon chatting to the people around the table where talk drifts to the



pies, as the distinct smell of tasty fodder drifts through the room. Our choices are announced by **Paddy Byrne** of the Everyman Bistro and a queue gathers, nobody stands on ceremony, the smell is too good! Returning to my seat I am blown away by the taste of the pies, locally provided by **Griffiths in New Ferry, Wirral (1)**.

The delicious food is accompanied by another sample of local fame, **Kitty Wilkinson**, produced by the **Liverpool Organic Brewery**. This chocolate and vanilla stout is not for my palette (strange since anything with those flavours I usually eat with a very big spoon!). I am therefore delighted when

tokens for free ale of choice are offered. Pint in hand I leave my vantage point and 'mingle'.

That's it! As I easily chat away to a sea of friendly faces it is, for the first time in six months membership that I feel like a genuine CAMRA member. The importance of this is absolute and I enquire about upcoming events and add all to my diary.

It was a truly memorable evening, so when it was suggested that I write about it I did not worry that I hadn't taken any notes. I knew they were all in my head !!

Talisha Mills

(1)D E Griffiths butchers 68- 72 Bebington Road New Ferry CH62 5BH. A five 5 minute walk from Bebington Merseyrail Station (left from station then left up Bebington Road) The pies tasted were Steak and Kidney, Meat and Potato, Chicken and Ham – all declared excellent.

Women And Real Ale: The Lioness Leaps Tonight !!!

The Liverpool Branch of CAMRA has always had plenty of women members, and a high degree of active involvement by women



including as members of the committee. Indeed, the Branch has been chaired by women, the most recent being the highly regarded **Pat Williamson** (Former Chair

CAMRA Liverpool & Districts). This in spite of the stereotypes about beer being consumed almost entirely by men.

Following the success of the Women and Real Ale event held in the **Dispensary Renshaw Street** [see MerseyAle, Spring 2011], the **Lion Tavern, Moorfields**, was the



venue for a similar women's social. Once again, the aim was to encourage women to try different real ales, but with an added twist. This time, CAMRA had invited Michelle Kelsall, the brewster at

Offbeat in Crewe - proof that women's involvement in ale stretches well beyond drinking it. In the middle ages it was women who brewed the beer, usually at home, and were known as brewsters. Michelle gave a fascinating insight into the world of brewing and her experiences

working in an industry which remains very male dominated. She had brought samples of malt and hops for us to smell and taste, as well as the finished product, in the

shape of **Outstanding Pale** and also **Venus Jade** from Project Venus (a collaboration between five women brewers from Britain and Ireland).

All those invited were warmly welcomed by CAMRA members Jan, Jean, Helen and Katherine, given a sample of beer and

encouraged to mingle. Landlord Sean Porter greeted the group, and many of the happy drinkers expressed an intention to return to such a friendly - and architecturally outstanding- pub. Other beers sampled were **Bath Spa**, **George Wright Mild** and **Howard Town Dinting Arches**, which were distributed by the 'team', and Sean had organised splendid pizza and salad.

A particular highlight was the establishment of a husbands/partners "crèche" in the bar area. The men, though, were not plied with samples, but had to buy their own beer. It's hoped that as many new friendships were forged in that area of the pub as in the official event.

One of the most enjoyable aspects of the evening was the lively conversation, often between people who had been strangers on arrival. As one participant expressed it:

"It was good to have an opportunity for women to talk to each other in a pub setting. I talked to loads of people I didn't know".



THE DISPENSARY

CAMRA Pub of the Year 2011



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



Although some of those invited were CAMRA members, most were not, and many had never tried real ale before. As one put it:



"People associate beer with old men". Asked if she would be drinking real ale again, her response was positive; **"Not fizzy like lager. Definitely - yes!"**

There was much enthusiasm for the women's events, with their informality and their focus on tasting different beers, meeting old and new friends - plus the food which was seen as a welcome bonus.

"If you have more events like this - certainly", was one reply to the question, "Will you be thinking about joining CAMRA?"

Helen McCall

What Women Say About Real Ale and CAMRA

Survey by Helen McCall at the Lion Women's Tasting

'Always a variety of good tastes with real ale.'

'Good to see younger people here - and a women only event is a really good idea.'

'A good way to introduce women to beer. Most people just need a little persuasion to try it.'

'I would be very sad if Britain didn't have pubs - and this has a lovely atmosphere.'

'This is the best CAMRA branch I've been to.'

'MerseyAle is a great read- and how good to have things on paper, not just the web.'

'It's a lovely pub; I'll be going back.'

'Women are well able to make up their own minds-

about beer as well as everything else.'

'It's refreshing to see so many women. A lot of women don't have the confidence to go into pubs on their own.'

'It's important to have a mixture of events.'

'Good to have a social side as well as CAMRA meetings.'

'This is a brilliant opportunity to meet other women of diverse backgrounds.'

'I'd like more events with music; more entertainment. I'm twenty and I'd like to see more young people getting involved. It's fun to do things, such as working at beer festivals.'

'It was very well organised.'



A survey of those present at the Dispensary Women's Tasting was conducted by CAMRA Member Zoe Manning, producing interesting results which have an important message for involving women in real ale

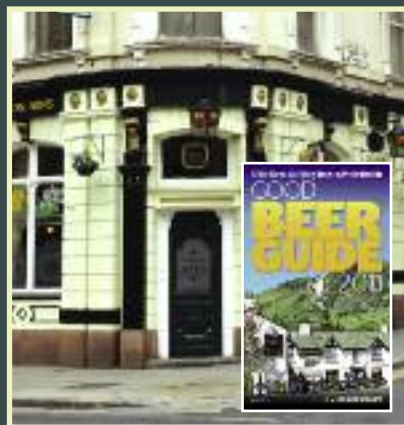
- Twenty six of the thirty women said they would join CAMRA if the Branch ran quarterly events of this type attractive to women.
- All said they had thoroughly enjoyed the evening and were pleased that CAMRA had made a real effort to listen to their opinions.

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

Loose Moose Bluegrass
Sundays fortnightly at 8pm

**GOOD VALUE
HOME COOKED
FOOD**

**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

The Real Ale Wave Rolls On Yet More New Real Ale Outlets in Liverpool

Liverpool continues to see new real outlets opening in both the City Centre and the suburbs as the Real Ale Wave Rolls On. This follows the wave of openings which we reported in the MerseyAle Winter 2010 and Spring 2011 Editions; including the Hub, Bierkeller, Pi Bar, Excelsior, Lord Warden, Rhubarb, Shipping Forecast, The Lodge, Officers Mess, and Tavern on the Green

The New Liverpool One Bridewell Brewery Tap

Liverpool Brewery has acquired a lease on the Bridewell, 1 Campbell Square, Argyle Street, L1 5BL.



Gary Rice at the bar

Originally opened as Colin's Bridewell with an emphasis on dining supplemented with a small selection of real ale, it then became Jalon's restaurant. This in turn failed and the premises had been unused for around 18 months. The building has now been leased by Liverpool One brewer and owner Gary Rice. Indeed Gary is returning to former haunts as he was the manager of the then Kent Gardens



You can once again enjoy a pint of real ale whilst sitting in your own police cell whilst staring at the unyielding stone walls and steel doors. Yes the Liverpool Bridewell is back after a long absence.

Discount for CAMRA Members
The L1 Bridewell offers a generous 20% - yes 20 percent - discount to card carrying CAMRA members



real ale bar, which is now Cubanista, just across the square from the Bridewell.

The pub has been returned to the style it was when Colin's Bridewell. The awful fittings dating from when it was Jalon's that obscured the Victorian features of the police bridewell building, have been ripped out. The original stone floors

and walls have been uncovered. The cells retain their character with additionally more space and seating provided at the front of the pub for sitting and drinking. As before there is an attractive outside courtyard seating area. Overall it now feels much more like a pub and a place you would go for a drink as opposed to its former restaurant persona.

There are six hand pumps, with up to four for Liverpool One beers, the fifth is for a national guest and the sixth for beers from smaller breweries that are willing to swap beers with Liverpool One brewery.

Paul and Giles who have been working at the Baltic will supply



food with a menu which majors on pub food favourites. Gary promises that "All will be made with fresh ingredients. The prices will be 'honest' and portions will fill the plate!"

There is a large upstairs room that will be available for functions and meetings.

This part of the City Centre is now well worth visiting. At one time you had to go direct from the Swan to the Baltic Fleet. Now you can route via the Lime Kiln, the Shipping Forecast, the Monro, the Hub and Liverpool 1 Bridewell with real ale all the way.

EI8HT

Wine Bar & Restaurant

Real Ales
Complimenting a
Traditional English Menu



Two Hand pumps serving Local & Regional Beers.
A wide selection of Bottled Continental Beers.

Sunday Carvery From 12pm - 6pm
Live music on Sundays
Big screen Football
Function room available for hire

8-10 Allerton Road, Liverpool. L18 1LN Tel: 0151 735 1060 www.ei8ht-restaurant.com

mcginty's

IRISH BAR

Your local community bar



Three Hand pumps serving Real Ales
Always at least one Locale

Try our delicious home cooked food (served from 11am - 8pm)



Live Music & Karaoke - Fri, Sat & Sun
Big screen Football
Quiz night on Wednesdays
Beer Garden
Catering available for Special Occasions

142-148 Mill Lane, Old Swan, Liverpool. L13 4AH Tel: 0151 228 2020

The Real Ale Wave Rolls On contd



The "Shelter in the Middle of the Roundabout" made famous by the Beatles may now be closed but the good news is that the area is seeing new outlets for real ale, although you



are unlikely to find "fish and finger pies in summer" on the pub menus. Penny Lane which was once a real ale desert can now offer a tour of real ale pubs.

Ei8ht Wine Bar and Restaurant Allerton Road

Ei8ht is immediately opposite the Shelter in the Middle of the Roundabout so handy for all bus routes. It is an unlikely looking place to find real ale and there is no advertising to say it is on sale. The double former shop unit has been converted into a large open room set with tables for dining. The long bar at the rear of the room boasts one hand pump which usually offers **Black Sheep Bitter**. There are plans for 2 more hand pumps.



There are three wall mounted TV screens showing all sports plus music in the evenings.

Fogherty's Smithdown Road

Another new outlet for real ale, this former Irish theme beer has the advantage of being free of tie so has the opportunity to offer beers of its choice. From Ei8ht Fogherty's is a five minute walk along Smithdown Road with the white painted pub on the left. A large L shaped room has a full length bar with seating booths and tables. The far end has a pool table and two dart boards used by the pub's dart teams.

Currently there are two hand pumps with at least one changing guest beer on offer. As sales of real ale rise the number of beers will increase and Fogherty's is open to customers' suggestions for beers to feature.

Since visiting, Fogherty's has suspended sale of real ale due to low demand but may reconsider.

Penny Lane Real Ale Pub Trail

Starting at the Richmond Tavern which is a little way up Church Road behind the famous Shelter you can visit five pubs in a one mile walk or use the frequent buses to hop on and off.

The Richmond Tavern is a Laurel Inns pub with that company's characteristic style of decoration



(abstract art, vases, sofas) together with a focus on an extensive menu of all day food, usually supplemented with three real ales on hand pump, two changing guests and **Cains Bitter**. Laurel Inns runs occasional beer festivals and real ale offers across all of its pub estate.

Ei8ht is two minutes walk away on the other side of the Shelter on

Allerton Road.

Fogherty's is a further five minutes along Smithdown Road on the left hand side.

From there you can walk onwards for about 15 minutes (or jump on and off the frequent 86 bus) following Smithdown Road to



reach first **Kelly's Dispensary** which has a range of Cains beer on hand pumps, and then on the right the **Willowbank Tavern** which has recently been redecorated and fitted with new seating. Both are popular student pubs. The Willowbank



usually has up to 8 real ales mostly changing guests and also offers a real cider.



The loss over the years of real ale in Liverpool's inner city is exemplified by the fact that from the Willowbank if you walk on into town you will not find a real ale pub until you reach **Peter Kavanagh's** on Egerton Street. The inner city used to have the benefit of a number of Higgs and Walkers pubs.



CRAFTING A YOUNG REAL ALE REVOLUTION IN LIVERPOOL

Liverpool Craft Brewery – New Kid on the Block

“It started as an expensive hobby and became an expensive business”

By the end of July there will be a new brewery on the bar. The Liverpool Craft Brewery (LCB) has arrived out of left field in a remarkably short period of time. Paul Seiffert and Terry Langton have made a career change to set up the brewery under the railway arches on Love Lane opposite the site of the former Taste and Lyle sugar refinery in Vauxhall.

The ten barrel plant and mash tun has been acquired from the Liverpool Organic Brewery who have installed a larger plant. LOB have been extremely helpful to Paul and Terry by advising them of the pitfalls to be aware of when starting a new brewery, even though they are potential competitors. Paul and Terry are full of praise for LOB.

In addition to the ten barrel plant, LCB have obtained a half barrel stainless steel plant from Hampshire on which they have done their trial brews. The main plant will be fitted and in production by the end of July.

They have also designed their own ten barrel copper which has been manufactured in Liverpool by Wren Industrial.

“We wrecked the kitchen trying out new brews”

Paul and Terry will share the brewing on a 50/50 basis. They are relative newcomers to brewing having had two years home brewing experience. They attended Dave Porter’s well regarded brewing course at Outstanding Brewery. Paul’s interest in brewing and real ale arose from his research into American craft brewers who made frequent reference to the influence of the British real ale brewing tradition and to classic British beer styles. This fired Paul’s enthusiasm to explore home brewing and to combine this with his business studies at Liverpool John Moores University.

The Result – Liverpool Craft Brewery

“Four years ago I was the guy who went to the bar and looked for the cheapest pint of lager. Then I tried real ale and had the sickening realisation that for all

those years I had been drinking the wrong stuff.”

The first fruit of their labours, Viking, made its appearance at the Waterloo Beer Festival in April, having been brewed on the half barrel test plant. The beer range is still under development but currently includes;

Viking 4.1% dry session bitter which is being tweaked ready for production on the new 10 barrel plant. This uses four hops, Columbus for bittering and aroma, Willamette, Goldings and Saaz.

Hop Beast which is under development to be a 4% ish Pale Ale with around 25 units of bitterness and a strong hop aroma.

Rascal a bottle conditioned beer aimed at the young person’s market. It will be in small bottles to attract those who prefer to drink straight from the bottle. Paul and Terry are doing the bottling by hand. If Rascal takes off that will be a lot of hand bottling !!

“The bar at JMU owes me a lot for the amount of money I put over their counter!!”

The aim is for LCB to embody two guiding principles namely

1. To target promoting real ale to young people especially the large student population in Liverpool. Hence the concept of Rascal as a real ale entry point. This aim of LCB fits very closely with the Liverpool CAMRA campaign objective of Bringing New People to Real Ale

2. To support local pubs and to emphasise the local origins of LCB beers

LCB is registered with the SIBA Direct Delivery scheme which

will enable PubCo pubs as well as free of tie pubs to order LCB beers. The first commercial brews are likely to appear at the end of July with these pubs as possible stockists; **Peter Kavanagh’s; .Ye Cracke; Belvedere; Grapes Knight Street; Ship and Mitre; Old Bank Waterloo.**

“We are really keen to get young people trying real ale. The bottled conditioned Rascal is aimed at them.”

Paul and Terry regard presentation and design as a high priority, and they want an image that will connect with young people. A local artist has

produced some striking pump clips and label designs to give LCB a distinctive “edgy” image.

So look out soon for those pump clip designs spearing on a bar near you and check out www.liverpoolcraftbeer.co.uk

Curious Fact – Breweries Not Where You Think

The LCB is in Liverpool 1 the Liverpool 1 Brewery is in Liverpool 2.

This mirrors the situation where the Bath Ales brewery is in Bristol whilst the Abbey brewery which is in Bath cannot use the Bath name.



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



LIVERPOOL CAMRA PUB OF THE YEAR 2011

The Dispensary Dispenses a Double



Pauline and Dave pictured last year with CAMRA Liverpool & Districts Chairman Geoff Edwards

Congratulations to Dispensary licensee Pauline Keady and her husband Dave on winning the prestigious CAMRA Liverpool Pub of the Year Award for the second consecutive year.

The judges commented on the consistently high real ale

beer quality at the Renshaw Street pub and the attention to detail in the serving to ensure the customer receives a full pint. Beer is allowed



time to settle and is then topped up, so that although lined glasses are not used, a full measure is achieved. It is this attention to detail and beer quality that impressed the judges and edged the Dispensary to the front amongst a field of strong candidates.

Liverpool CAMRA Chair Geoff Edwards commented;

"Liverpool is blessed with a large number of excellent real ale pubs. It is no idle boast that Liverpool is the Real Ale Capital of Britain."



This makes for a very strong Pub of the Year competition and a difficult job for the judges in deciding a winner. The Dispensary is notable for maintaining very high beer quality and for its commitment to real ale. They actively promote real ale and have built up the range on offer. Well done to Pauline for achieving the Double."

The Award will be made both at the Liverpool CAMRA Oscars Award night at the Kind Centre and at the pub so that the regulars can join in the celebrations.

The Dispensary now goes forward as Liverpool's entrant for the Regional Pub of the Year Award.



For other Regional POTY winners see page 21.

Brewery news

Liverpool One Brewery

The brewery produced a new beer, Maharaja IPA, for the Liverpool Beer Festival in February. It is near the correct gravity for an IPA at 5.3 abv and is a golden colour with six different hops. As demand for the beer has been good, it will now become a regular ale, as did Kings Regiment Ale.



The next L1 beer project will be a lager, a cross between Czech and Bavarian types. It will be 4.5%. It will initially be in cask form, perhaps served with additional cooling to attract the younger drinker. It is planned to make a bottle version with cold filtering, but not pasteurising, again for younger people to drink out of the bottle. Hopefully, many will find the 'proper' lager is to their taste and will encourage the drinker to move on to other beers.

Around 25 nines of L1 beers are being sold a week, as well as many bottles. Flying Firkin is taking the beer far and wide. Hopefully, the PubCo M&B, who have numerous pubs in the area that are pushing real ale, will start stocking the beers soon.

Funding is being sort from development grants similar to that secured by the Peerless Brewery recently. This would enable the company to expand and employ two full time staff. Presently the four partners each have other jobs.

Coach House Warrington brewery takes top Award in SIBA National Beer Competition

Coach House Blueberry Classic Bitter was judged Champion Speciality Beer at the Society of Independent Brewers Association 2011 National Beer Competition. It was one of just 10 beers to win a Champion's prize, from over 1,400 entering the initial stages of the contest. As well as the plaque and the prestige, the title guarantees a place for Blueberry Classic Bitter on the SIBA Champions' Bar at the Great British Beer Festival in London this summer, which is visited by over 60,000 people.



Gregory Bolton, Sales Director says, "We work hard to make our beers the best they can be and it's fantastic to receive this public recognition. I'm grateful to everyone at the brewery, to the pubs and stores who sell our beers and to our many loyal drinkers locally, for helping us to win this Award. This year we celebrate 20 years of brewing and we promise to go on producing our great beers for as long as there's demand for them."

Julian Grocock, chief executive of SIBA, said, "The quality of craft beers produced by SIBA brewers improves every year, so our Champion Awards go to brewers who are truly 'the best of the best'. The Coach House Brewery's skill, passion and dedication to creating great craft beer, make it a deserving winner."

The Coach House Brewery is one of around 450 local brewers

belonging to SIBA. Last year, sales of local beers grew by 8.8%, compared to an overall decline in the UK beer market of -3.9%, thanks to growing demand for the quality, flavoursome beers produced by local brewers.

For a list of the National Beer Competition winners visit www.siba.co.uk

More Reasons to Shop at

Bottled Cains Export Lager and the Raisin beer now have a national listing with Morrisons Supermarkets.

Cains Joint Managing Director Sudarghara Dusanj commented;

"Our new relationship with Morrisons is obviously a significant achievement for us."



Since buying the business back from administrators for £103,750 in 2008, the Dusanj brothers Sudarghara and Ajmail have expanded sales to supermarkets and also exports to the USA, China, Denmark, Switzerland and Ireland.

Runcorn

db brew ltd

A new brewery has opened in Sutton Weaver Runcorn run by two brothers Paul and Terry Price. They are now brewing two beers, Sandstone 4% a bronze coloured dry citrus flavoured beer, and Transporter 4%, a dark coloured beer with malt and liquorish flavours. The brothers have a chemistry, engineering and brewing background and set up the plant themselves in the space of nine months.

Blueball Brewery Picow Farm Rd Port Street Beer House Manchester is one of the first beer house's in the North West to stock the new offerings from Blue Ball Brewery. On cask they will have their American Wheat beer, Industrial IPA and their Blonde Bombshell American IPA.

Two entrepreneurs, one American brewer Matt Riley and Alex

Haycroft founder of the Home Brew Supermarket formed Blue Ball brewery in Runcorn.

They set the brewery up in order to 'satisfy beer enthusiasts who had become 'bored and disillusioned' with the dominant brands'. They thought the beer market had come to simply serve bland beers to accountants – and who wants that!?! The collective

now create their own brand ale and also through their side project, Beer Republic, encourage independent pubs nationwide to brew their own, unique, high-quality ales through on site microbreweries.

The brewery has also bought a closed restaurant on City Road Chester for conversion into a pub.



LIVERPOOL CHEESE COMPANY Ltd

If you have not yet been to our shop in Woolton village, it is well worth a visit!

In our quaint old dairy you will find

over 200 specialist and artisan cheeses matured on site

We have a great range of products to accompany your cheese – fresh bread, olives, chutney, fine wines biscuits and much more



We are very proud of our great range of local bottled beers including: Liverpool One, Liverpool Organic, Wapping, Peerless, Frodsham, Beartown, Southport brewery, George Wright and more.

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

You can find us at:

29a Woolton Street L25 5NH, telephone 4283942 or Farmers Markets at Woolton, Lark Lane, Neston, Mount Pleasant, Waterloo, Southport

Visit our website at www.liverpoolcheesecompany.co.uk for more details or check out our Facebook and Twitter pages

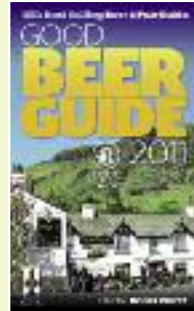
ROSCOE HEAD

24 Roscoe Street L1 2SX
Tel: 0151 709 4365

www.roscoehead.co.uk



The Roscoe Head is a true English public house with lots of character. One of the few pubs in Liverpool and indeed Great Britain to have survived the onslaught of the super pub chains and remains unspoilt. With a recent sympathetic refurbishment, which has still managed to retain its original character, The Roscoe Head is a very special watering hole. Consisting of two small rooms, a main bar and a tiny snug, conversation definitely rules at this establishment, not here will be found a jukebox or fruit machines, just good beer, traditional food and a warm welcome, all delivered by our friendly and well-trained staff. The Roscoe Head is a town local with customers from all walks of life, the backroom debates are always entertaining whether it be politics or football on the agenda the banter is always good.



Tetley's Bitter and Jennings Bitter

**PLUS 4
Constantly Changing
GUEST BEERS!**

Try our delicious home-cooked food

served Mon- to Fri 11.30am - 2.30 pm

**Popular Quiz Night
on Tuesday, always fun!
We also have a cribbage night on
Wednesdays**



Winner of many awards and the only North West pub to feature in every edition of the Good Beer Guide. That's 37 years of Good Beer Guide entries!

It's a Sign White Star Rainford Gardens

You can learn a lot about your local area from the pub signs. This is particularly true in Liverpool where many pubs have names and signs associated with the history of the city. MerseyAle is running an occasional series on pub signs. If you know of a sign that should be featured please contact merseyale@merseycamra.org.uk



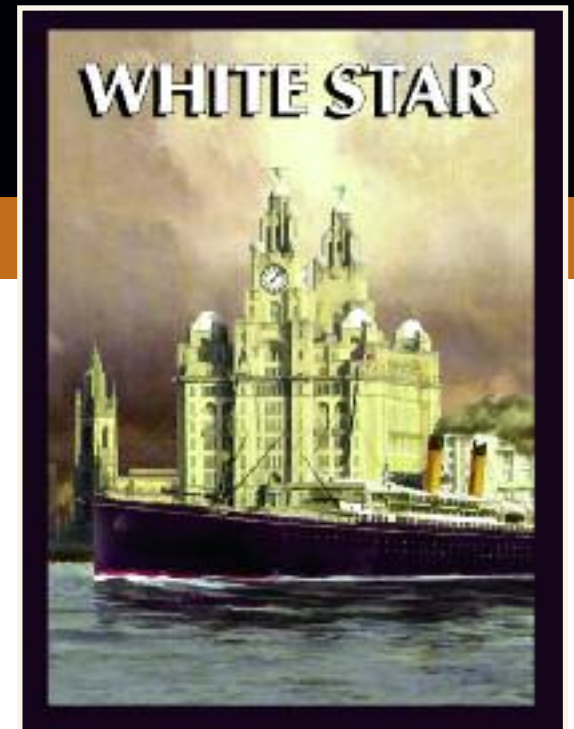
The White Star is named after the Liverpool based White Star shipping line which was the main competitor of Cunard for the lucrative Liverpool – New York passenger trade.

Over the years the pub has had a number of different signs, including the White Star Line emblem of a five pointed white star on a red background, and then a painting of the four funnelled Titanic, the most famous of all the White Star liners. April 12th 2012 marks the 100th anniversary of the most famous maritime disaster in history.



The Titanic never visited Liverpool, having sailed direct from the builders Harland and Woolf in Belfast

White Star line's offices were on James Street, the building being a twin of New Scotland Yard in London. It was from here that the announcement was made to the world of the sinking of the Titanic.



to her home port of Southampton for the ill fated maiden voyage. Yet the world now remembers the sight of the name Liverpool on her stern as she slid

beneath the waves as Liverpool was her port of registration.

In 1934 White Star merged with Cunard, but its ships continued to sail in the distinctive buff funnel colours rather than the red of Cunard. Over the years the White Star line had many ships, the last being the Liverpool based Britannic.

The new sign at the pub depicts the White Star liner Celtic alongside the famous Liverpool Landing Stage. The new sign was digitally created by MerseyAle designer Dennis Jones. The 21,035 ton twin screw Celtic was launched at Harland and Woolf Belfast in 1901 and until 1903 was the largest ship in the World. She was one of the White Star Big Four class alongside the Cedric, Baltic and Adriatic. And then as we all know came the Titanic.

THE GRAPES

60 ROSCOE ST (CORNER OF KNIGHT ST) L1 9DW 0151 708 6870



6 Handpumps

Serving constantly changing cask ales

always at least one Local from Liverpool Organic Brewery



Opening Times;
1pm -12.30pm Sun, Mon, Tues, Weds
1pm -1.30am Thurs, Fri, Saturday

LIVE JAZZ EVERY SUNDAY NIGHT 10pm-12

For further details of music and events visit: thegrapesliverpool.co.uk



REGIONAL CAMRA PUB OF THE YEAR CONTENDERS

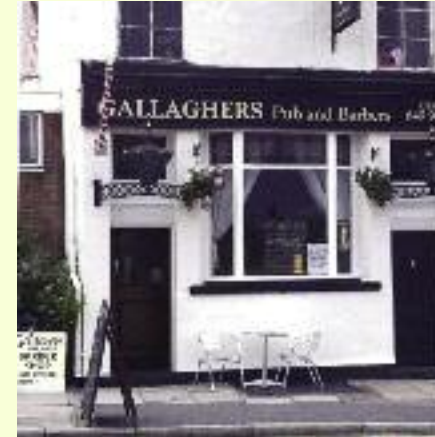
In addition to the Dispensary the contenders are;

Wirral

Gallagher's Chester Street Birkenhead

A Pint and a Close Shave

Is this the only pub in Britain where you can get a pint, short back and sides and a close shave all at the same time? The unique selling point of Gallagher's is the combination of a barber's shop and a pub. The pub was formerly the Cain's Dispensary Birkenhead having been extensively and impressively renovated by Cain's and their then Managing Director Steve Holt from its earlier existence as the run down Chester Arms. Extensive display of shipping photographs. There are 6 hand pumps dispensing changing guest beers and real cider.



Southport

The Lakeside Promenade Southport

The Lakeside lays claim to be the Smallest Pub in Britain (a claim which is hotly disputed by a number of other pubs). The chalet style Lakeside is certainly aptly named for it lies alongside the large expanse of water of the Marine Lake. Inside clever use of mirrors makes it appear bigger than it is, assisted by the large panoramic windows which look out over the lake. An array of maritime pictures and fish add to the relaxed ambience. There are three outside seating area including a lakeside balcony at the rear. Two hand pumps dispense the regular beer Fullers London Pride and usually Wells Bombardier.



St Helens

The Phoenix Canal Street

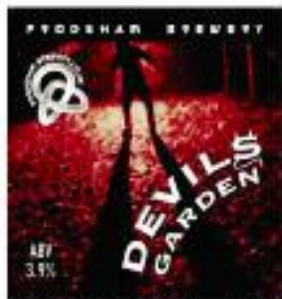
The Phoenix is the last of a dying breed of pub in St Helens town centre which over the last few years has seen many pubs revamped or closed down (Market Tavern, Nelson Hotel, Beechams, Bell and Barrel, Rifle Corps, Royal Tavern etc) The Phoenix has at least 4 cask ales supplied by independent brewers including local brewery George Wright. The pub is a proper locals pub that welcomes everyone including people of a certain age i.e middle and older and not just youngsters like most pubs in St Helens.



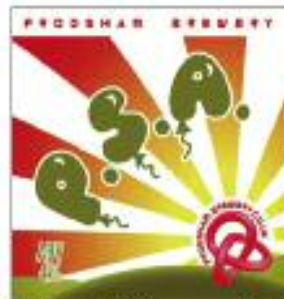
FRODSHAM BREWERY

Beers of distinction, honest and true
Award winning beers

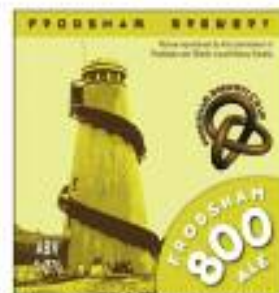
At Wirral Farmers Market every 2nd Saturday of the month



SIBA North Gold Medal 2010



Latest addition new beer



SIBA North Gold Medal 2009

Frodotham Brewery, Lady Heyes Craft Centre, Kingsley Road, FRODSHAM, WA6 6SU
Tel: 01928 787917 Shop is open everyday 12noon-4pm

Boot On the Other Foot

Real Ale in Italy

Headed for Italy on holiday? Then you may like to know that Italy the land of wine is witnessing an explosive growth in the number of craft brewers who are producing examples of almost every world beer style including real ales. Craft brewing has taken off over the last five years with the numbers of brewers increasing TEN fold from 40 to around 400 today.

A word of warning. The Italian word for hand pumps, pompa, is apparently also slang for fellatio so beware any strange looks! In this edition we look at craft brewing in Pisa and Rome.

IS IT ME OR IS THAT TOWER LEANING?



Pisa is one of the many destinations easily reached by budget airlines from Liverpool. On a visit four years ago I came across the **Orzo Bruno pub** Via Case Dipinte 6/8 Pisa. I was so impressed it stuck in

my mind and so when I managed to revisit Pisa a couple of months ago I was hoping it still existed.

Our first problem we faced was finding the pub again as we did not bring a map with us, (this is a geography teacher talking - ED) so we were depending on four year old beery memories. Not the best way of going about things! We spent about an hour wandering around the correct area down narrow, deserted streets in the dark looking for a pub that may or may not exist. Then a beam of light illuminated a building in front of us and there it was **Orzo Bruno**. We saw it as a divine sign (actually it was a car's headlights). Once we found the location it was very easy to find it again on our regular visits.

Why all the effort? Well it is the only outlet of **Il Birrifico Artigiano** brewery which is situated in Bientina a few miles outside Pisa. In fact they also have an outlet in Rome. As soon as you enter the pub you know it is going to be a pleasant experience. The pub consists of a single room with a number of tables spread around. The 'L' shaped bar has 6 fonts and lots of handwritten notes and chalkboards advertising the beers and other drinks on offer and any food specials on offer.

It opens at 7pm and quickly fills up. Don't despair if it appears there are no seats or tables as people are always on the move in a constant flow. It has a great



atmosphere and although more towards the student end of the market, (University only yards away), it is not a student drinking den.

The pub opened in 2003 and was the brainchild of a group of students who met at Milan University while studying Food Science and Agricultural Studies.

While we were there they had 3 of their stock beers, **Valdera Rossa** (5.2%), Martesane (a hoppy light ale, 5.2%) and **Gorgona** (a strong ale, 7.1%). They also had a **Wheat beer** (5%), **Montemagro** (7.1%) and **Yeti** (7.5%).

Miky one of the energetic and enthusiastic members of the group



is involved in the brewing side of the operation as well as working in the pub. She said she likes to



Davide and Alessio. They run the brewery and pub with a belief in providing the best for their customers, in food, wine and of course beer. It is more of a life style than a single enterprise. I certainly wish them well for the future; long may they stick to their

principles and continue to brew excellent beer.

So should you be in Pisa and only have time to do two things then visit Orzo Bruno and either visit it again or you can go and see the tower!!

Alan Lloyd

experiment with flavours and her liking for Oyster Stout had her thinking of brewing a local variation using squid ink instead of oysters!! The beers we tried (all of them) were excellent and even the 7%+ ones tasted very flavoursome with no obvious indication of real strength (very worrying).

All beers were the same price irrespective of strength, €4 per 500cl. When I queried this Miky seemed to think it made life easier, it certainly made it easier for me to opt for the stronger brews! As the licensing laws are different there you can even have your beer in a 'plastic' glass to take out and wander around.

They offer a variety of fruit juices which are produced from fruit grown on local farms which follow the biodynamic agricultural methods introduced in the 1920s, a sort of organic plus form of growing. You can also have wine, this is produced by another colleague from Milan University days and you have the simple choice of red or white. Food is served with a selection from a menu or from specials on notices around the bar. A good variety is on offer and they follow the concept of 'slow food' in their preparation. This is now a worldwide movement begun in Italy in the 1980s. This glorifies the use of local products and local dishes and growth of plants and animals fitting the local ecosystem, an alternative to the idea of 'fast food'. They only use the best quality produce with no preservatives at a price the customers can afford.

The set up is run by a group of very talented, enthusiastic and friendly people including Miky (Micaela), Giuppe (Giuseppe), Rosa, who is involved in the brewing process,

When in Rome ...Head for a Craft Brewing Bar

Rome is a good example of the boom in craft brewing bars which offer both Italian craft beers and also world beers. Several bars feature hand pumps and include real ale in their range.

Bar Open Baladin

A shrine to Italian craft brewing as shown by the Wall of Beer with its massive range of Italian



bottled beers. There are three dozen beer taps and a few handpumps.

Bir e Fud

Yes it is just what it says on the sign



– a great combination of beer and food including excellent wood fired pizzas. Filtered draught beers and bottled conditioned beers.

Ma Che Siete Venturi A Fa - (What are you doing here)

Tiny bar opposite Bir e Fud with an incredible range of world beers including three hand pumps

Braserrie 4.20



Braserrie 4.20

A longish walk from the previous bar, this Brasserie has a cool film set style and offers a surprising range of speciality beers including vintage bottles of 3 Fontainen lambic and Geuze. Ten handpumps include British real ales such as Thornbridge and Dark Star as well as Italian craft beers

The information on Rome was taken from *What's Brewing Spring 2011* edition article *Ale Caesar* which is a fuller version of the information on Rome bars and brewing and can be viewed on line www.camra.org.uk

Future editions of *MersyAle* Will carry features on Craft Brewing and Real Ale in Spain – a brewing movement inspired by (you guessed it!) – a scouser from Walton!!

Liverpool News

Liverpool 1 have reopened the Bridewell in Campbell Square at



©Evil Elliot

the bottom of Duke Street as 'The Liverpool 1 Bridewell'. There are six hand pumps. Usually there will be four L1 beers and a couple of guests, some obtained by swaps with other breweries. See article page 9.

The Bear & Staff in Gateacre village is the only Chef&Brewer outlet in our district. The pub took part in the company's Cask Festival during February and March. This featured five beers each week, mostly well-known brands.

The Beehive, on Paradise Street, has recently been stocking beers from **Liverpool Organic Brewery**.



The Vauxhall Vaults, near the beginning of Vauxhall Road, continues to serve one real ale. For

the last few months it has been **Youngs Bitter** previously it has been **Skinner's Betty Stoggs**.

The Exchange, on Old Hall Street, is now selling several casks a week



of **Reverend James**, along side another guest beer.

The Alexandra on Speke Road in Garston, near Horrocks Avenue, has been done up and painted in Marstons colours, rather than the previous Burtonwood. Three hand pumps have been installed.

Unfortunately demand for real ale in the area is poor.

The licensee intends to put an ale on each Friday until the cask has gone. If you are in the area please increase the demand. The pub is a hundred yards further up from the now closed Stables.

Cuffs on Wavertree High Street



now has **Bombardier** on using a modern style hand pump. Usually there is also a weekly changing

guest often from a smaller brewery. Mid-May **Beartown Bear Ass** was available.

Nearby, on Sandown Lane, **The Edinburgh** sells guest ales as well as beers from **Cains**. Often these



include beers from **Liverpool Organic**.

Watch out if visiting the **The Hub** at the bottom of Hanover Street, as two halves sell for well more than a pint.

Work has started at **The Rubens Bar** on Sir Thomas Street. It is reported as now going to be a coffee shop. A report that the bar, previously 'Ned Kellys', was to become the tap house for a new Liverpool brewery appears to have fallen through. Real Ale had not been sold there for years.

Two bars owned by the same company are both selling **Black**



Sheep Best Bitter using modern style handpumps. The first is **Eight**, 4 Allerton Road at Penny Lane, a

wine and sports bar, (see article page 11) which also serves food. In contrast the other, **McGinty's**, 144-146 Mill Lane, is an Irish Bar. This pub is on the 62 bus route from Crosby to Penny Lane.

Up with the Lark

A visit to Lark Lane at the beginning of May found four pubs selling real ale, but not too much choice.

RhuBARb, a converted shop, sells two ales. For the last few months



these have been **Lancaster Bomber** and another Thwaites beer.

The Albert has now been fitted with the special swan-necked



handpumps supplied by **Mitchells & Butlers**. Usually, compared with other of the company's pubs in Liverpool this pub is more adventurous with its beer choice, but on this occasion only national brands were available.

On the same side of the road is **The Low Bar**. This has one of the new style **Black Sheep Best Bitter** pumps, aimed at attracting younger clientele to real ale. Further along is **The Lodge**, once

The Masonic, a Higsons pub and more recently a restaurant. This is an 'Ale House and Eatery' with five hand pumps, but only one was in use serving **Theakstons Bitter**. Beers are supplied by Scottish & Newcastle.

These latter two pubs are operated by the **Urban Gastro Pub Ltd**, the company, also operates the **The Officer's Mess** and **The Tavern on the Green** in the city centre. They aim to become beer specialists offering a wide range of real ales and are currently working with six independent breweries.

News by Tony Williams and Ian Macadam

Chester News

The Pied Bull on Northgate Street



John Murray is now brewing Pied Bull beers on a one barrel plant in the cellar.

Another new brewery in the city is **Chester Ales**. Their beers have been served at the **Carlton Tavern** on Queens Park View, over the bridge from the city centre. **The Ship**, just over the bridge, has also sold the ales.

The Cross Keys on Lower Bridge Street has been taken over by **Joules brewery** from Market Drayton and sells three of the company's beers. This brewery has bought 18 pubs around their area recently, mainly from Punch. With the **Bear & Billet** allied to **Okells** and **Spitting Feather's Brewery Tap** on the other side of the street both also selling guest beers, this area



Spitting Feathers Brewery Tap

can give drinkers a good choice. **The Marlborough Arms** on St John's Street continues to sell three beers from **Stonehouse Brewery** from Weston, Shopshire.

The new **Blue Ball Brewery** from Runcorn has bought a closed



restaurant on Brook Street Road, near the railway station, and has renovated the premises The new bar is called **Kash**.

Warrington News

The Lower Angel has started brewing. The first two beers, **Birth**



©Guy Hatton

of an **Angel** and **Tipsy Angel** sold out quickly on Royal Wedding day.

Beers from the **Four Ts Brewery** are usually available at the **Old Town House**, where CAMRA discount is available.



Introducing..... **Pi (Rose Lane)**
Great beers....in the 'burbs!


4 Handpulls : 3 Real Ale from Northwest micro breweries, guest real cider
With an emphasis on Quality AND Quantity we have a huge and eclectically obscure range of 8 draught and 60+ bottled beers from all over the world.

Stonkingly good Pie Minister Pies served right through till 11pm every night.
Freshly ground coffee and home-made cakes
Newly opened on Rose Lane, 200 yards up the hill from Mossley Hill station.
Sister bar of the award winning Pi (Chorlton)

Open 11am-Late - 7 days
Pi (Rose Lane)
106 Rose Lane
0151 222 0443
WWW.PI-ROSELANE.CO.UK



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

Victoria Cross –

New Real Ale Pub

A new pub located on the corner of Victoria Street and Sir Thomas Street is due to open early June. The intention is to offer four real ales and a range of world bottled beers. The pub is in the same group as the Richmond and the Lord Warden. Feature in a future MerseyAle.

Wetherspoon Liverpool Celtic Beer Festival

27th June to 3rd July
The Liverpool Wetherspoon pubs are collaborating to run a Celtic Real Ales Festival

CAMRA LocAle in Liverpool – The Hub

The Hub Hanover Street has joined the CAMRA LocAle scheme and will have a locally brewed beer on

permanently. Currently Liverpool Organic Brewery beers have been appearing alongside Lancaster Brewery beers.

West Derby News

The Bulldog on the corner of Layfield Road is to introduce real ale with a beer from the Punch Finest Cask list.

The Halton Castle Mill Lane is to introduce a fourth hand pump

Back to Basics at the Baltic Pies and Ale

The Baltic Fleet on Wapping is going back to basics by refocusing its offering to highlight Pies and Ale. The menu has been replaced with a choice of quality pies made by a local butcher supported by up to five real ales from the Award winning Wapping brewery which

is located in the pub cellar. Additionally there will be occasional guest beers plus a real cider on hand pump. At weekends there will also be scouse available and on Mondays to Fridays soup. Consideration is being given to introducing local cheeses and marris otter biscuits.

Draught Guinness has been removed from the bar in favour of offering the award winning **Wapping Stout** on a year round basis. The popular **Smoked Porter**

is likely to become a seasonal beer.

In the main bar the stairs to the cellar have been boarded over to provide more floor space for tables.

Owner Simon Holt commented;
“The aim is to go Back to Basics by concentrated on our award winning Wapping real ales and focusing the food on a straight forward offering of quality pies plus soup, scouse and cheese.”



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!
First Merseyside CAMRA LocAle Pub
Liverpool & District Community Pub of the year 2009

Stamps too 99 South Road Waterloo
0151 280 0035

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!



That Was the Year That Was 2010/11

Summer 2010

The New Branch Committee set Three Challenging Campaign Aims and a Campaigns Budget. The three aims are;

1. Bringing New People to Real Ale
2. Promoting the Pub
3. Communicating the CAMRA message and Activating Members

A twelve month programme and budget is agreed.

August New Look Branch Get Togethers Introduced

A new format is trialled with a greater social element and less formal business. These include a Guided Beer Tasting, talk on Historic Liverpool Pubs, visit to National Winter Ales Festival, and a brewery visit to Liverpool One brewery.

September Lib Dems National Conference Comes to Town

The Branch facilitates a national reception for the All Party Parliamentary Beer Group at the Baltic Fleet. This was well attended by Lib Dem delegates and pressed the case for action by the Coalition Government on pubs and beer duty. *Group Chair Greg Mulholland MP praised the work of Liverpool CAMRA. Plans are laid for a similar event for the Labour Party National Conference to be held in Liverpool at the BT Conference Centre in September 2011.*

September/October

Expanded Eight week Liverpool Real Ale Pubs Festival and Pubs Passport

The event expands to eight weeks involving over 80 pubs in the city centre and in the suburbs. Pubs Passports are distributed to delegates at the Lib Dem Conference

February 2011

Start of the Bringing New People to Real Ale Campaign
The Campaign Working Group and a new Young Persons Officer Chris Flynn initiate the programme of campaign events running 8 events in just 14 weeks including;

- **Womens Real Ale Tasting** Event at the Dispensary and at the Lion
- **Young Peoples events at the Augustus John and at the BierKeller**
- Events for New Members including a tasting at Liverpool Beer Festival and a Pints and Pies event at the Everyman Bistro
- **Eight events are delivered in a period of just 14 weeks**
- **Further events** are planned throughout the coming year

Comment from a participant in the Pints and Pies event at the Everyman Bistro;

"For the first time in six months of membership I feel like a genuine CAMRA member. The importance of this is absolute and I enquire about upcoming events and add all to my diary. It was a truly memorable evening."



February

The 31st Liverpool Beer Festival is another sell out success

Sponsored for the first time by Liverpool Organic Brewery the sponsorship involved beer swaps between LOB and other micro brewers. A Caledonian Brewery/CAMRA Life Time Achievement Award is presented to Alfie and Jackie Buxton of the White Star. There is extensive coverage in both the Echo and the Daily Post.

March

CAMRA's 40th Anniversary Celebration March 16th

Celebration event held at the Roscoe Head, one of only SEVEN pubs in Britain to have been in EVERY edition of the CAMRA Good Beer Guide since 1974. There is extensive media

coverage of the event in press and on radio.

Branch presents Roscoe Head CAMRA Magnificent Seven Pub banner to the pub.

April

Communicating the Real Ale Message

Branch Website

www.merseycamra.org.uk
A high priority campaign aim is a revamp of the Branch Website. A New look Branch Website is under development for launch in the next few months.

MerseyAle

Continues to be the public face of Liverpool and Districts CAMRA with five 56 page full colour editions a year and a print run of 11,000. Back copies can be read on line on www.merseyale.com

Pubs Passport

Is to be revamped as a year round publication with large print run to meet demand from visitors and conference delegates to Liverpool.

2011 CAMRA Liverpool Pub of the Year

Winner and Liverpool Pub of the Year 2011 - Dispensary Renshaw Street
Runner up - Lion Tavern Moorfields



LIVERPOOL ORGANIC BREWERY



Quality
over Compromise



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

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

email: info@liverpoolorganicbrewery.com www.liverpoolorganicbrewery.com



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

MerseyRAle Your next station stop



In the Spring 2011 edition the MerseyRAle column took you along the scenic Calder Valley Rail Ale Trail to Sowerby Bridge Jubilee Refreshment Rooms. John Myddelton sent us this interesting update about the awards the JRR has won for the renovation and for its real ales. The original article can be read on line on www.merseyale.com

JRR - A Winner



The Jubilee Refreshment Rooms, is the proud winner of a National Rail Heritage 2010 Award for the renovation of the formerly redundant remnant of the north wing of the 1876 Lancashire & Yorkshire Railway Company built station building. Andrew and Chris Wright received the Award

The commendation acknowledges the brothers' work in conscientiously restoring to its former glory the boarded-up shell of the vestige of a once grand station, and establishing its new use as a station café and pub. The standard of this restoration won a high commendation from the panel of NRHA 2010 judges. The quality of the work is evident in the original style chimney recreated at the east end of the building, Ogee cast metal guttering, sash sliding timber window frames throughout to the original design, and external lighting bowls suspended from Grifhons.

restoration, with lighting reminiscent of "Brief Encounter" and the Art Deco era.

Four Awards

The NRHA accolade was the fourth award for the brothers during 2010: late Summer 2010 they were amazed to find the Jubilee Refreshment Rooms had won



from TV personality, music producer and rail enthusiast, Pete Waterman.

Internal wall paint finish is a faithful colour-match to original L&YR 1876 design, as found during

"The Best Reason to Travel By Train" section, awarded by the BBC OLIVE Food and Drink magazine: they were unaware it had even been entered!! Earlier it had merited a Yorkshire Rose Silver Award, in the Business Premises section of the Yorkshire in Bloom Competition. Since opening in July 2009 the Jubilee Refreshment Rooms has also received a CAMRA "Pub of the Season Winter 2009" scroll, a "Pub of the Season Winter 2010" plaque from the West Riding Branch of the Society for the Preservation of Beer from the Wood, and was chosen for the recent Yorkshire regional launch of the 2011 CAMRA Good Beer Guide.

A Proud Railway History

Photographs of the original station building where Bramwell Brontë





worked are on display inside, with other scenes, some taken in the 19th century, of the later 1876 built grandiose structure which was wilfully demolished in 1980 following minor fire damage late 1978.

dispensed ales include the regular and seasonal brews from Acorn, Bridestones, Elland, Greenfield, Ilkley, Mallinsons, Millstone, Old Mill, Old Spot, Phoenix, Roosters, Salamander and Saltaire. The accent is on wholesome, locally



A wall mounted map shows the route proposed for the Halifax High Level Railway, which proposers hoped had it ever been completed, would have provided a more direct link to Huddersfield, over a viaduct from Pye Nest across to Norland Moor, towering high above the Calder valley. Examples of scans of a few surviving Ripponden branch and other L&YR and LMSR tickets are also on display.

Local Real Ales and Food

The licensed bar, which opens at noon daily, has no standard "house" brew always for sale. Andrew prefers to offer up to six well kept real ales from a select list of mainly local brewers. Recently

of the recently inaugurated "Friends of Sowerby Bridge station" group, which works for the improvement of the rail service and the station.

Opening Times

The Jubilee Refreshment Rooms opens weekdays at 9:30am, Saturdays at 9am, Sundays from noon, and closes at 10pm or even earlier, unless a group organiser has made a prior arrangement with Andrew or Chris for a later closing.

Jubilee Refreshment Rooms Sowerby Bridge Railway Station, Station Road, Sowerby Bridge HX6 3AB telephone 01422 648285 www.jubileerefreshmentrooms.co.uk

John Myddelton

London Euston – Your Next Station Stop

It is hard to imagine a greater contrast to the charms of the JRR than the bustling 1960s built soulless barn of a place that is London Euston station. In the Spring edition of MerseyAle we introduced you to a redeeming feature of the station, the recently opened **Euston Tap Craft Beer House** and Bar situated in the unlikely location of the temple style former gatehouse of the original Euston station. A tiny bar in the centre of the small floor space serves a very good range of eight real ales including beers from Thornbridge who are a partner in the enterprise.

If you find the Tap in railway terms "crush loaded", then there are two other good options for a quick real ale whilst waiting for (or missing) trains. They are the **Bree Louise** free house and the **Doric Arch** a Fullers pub.

The Bree Louise 69 Coburg Street NW1 2 HH

Handily the Bree Louise is on the same right hand side of the station as the Euston Tap and only a couple of minutes walk away on Coburg Street. Another very popular pub, this offers a mind boggling array of real ales, with up to eleven served



©Kate Pugh

by gravity from stillage behind the bar as well as six on hand pump. Personal experience shows the stillaged beers can be somewhat variable as to condition and temperature, so it can be advisable



©Rain Rabbit

to opt for the cellared beers on the hand pumps.

There are also eleven real ciders and perries to choose from.

An added incentive is the generous 50p per pint discount given to card carrying CAMRA members.

The Bree Louise won the North London CAMRA Pub of the Year Award in both 2009 and 2010. The red painted corner pub has outside tables and offers food, including award winning home cooked pies, from noon to 9pm seven days a week.

Opening times are Mon to Sat 11.30am to late and Suns noon to 10.30

Doric Arch

1 Eversholt Street, Euston Square

Located upstairs in the office block fronting the Euston rail and bus stations, the red painted Fullers pub entrance leads up to a large room with a long bar featuring nine real ales including several from the Fullers range supported by changing guests. Many readers



©Ewan Munro

will recall this as being the Euston Head of Steam with an amazing array of historic railwayana on the walls. A real rail experience !! Unfortunately that has now departed with the change of ownership

The comfortable lounge room is open noon to 11pm (10.30 Suns) and food is served Mon to Fri noon to 9pm

Ye Cracke

RICE STREET LIVERPOOL

Wonderful early 19th Century Public House with 8 Handpumps

Serving a varying range of Real Ales Plus 2 Organic Ciders

REGULARS: CAINS & THWAITES

Food at Ye Cracke

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Special Student offers available

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AT THE

11

"ASK FOR THEM BY NAME"



ManxAle

Ramsey Commercial finally gets commercial!

After a protracted period of closure and many months of false dawns, The Commercial in Ramsey finally reopened in early May. The pub on



the edge of Market Square, had been closed for some time and it was feared it may be lost.

However, under the ownership of Glen Kinrade with Peter McCann as manager the outlet has been completely refurbished. There is now a central bar area, with ample tables and seating. To the rear of the bar area there is more comfortable lounge type seating in a carpeted area. Along with darts there is a large, but unobtrusive TV screen. Football will be shown in the new season, but during the day it is also planned to run with the horse racing channel, as the outlet is nearby to



the local bookmakers. The décor is completely different to the former somewhat darkened interior, with its wooden flooring. The whole effect is certainly much brighter and welcoming, and will undoubtedly appeal to a broader range of clientele.

Beerwise a surprise awaits those with knowledge of the pub in it's

former life as The Ellan Vannin. Three beers are stocked, but the pub has now switched to the Okells offerings. It is planned to run with three real ales, and at the time of visiting **Okells Bitter**, **Hobgoblin**, and the Okells May seasonal **Old Skipper** (4.5%) were on. Old Skipper is a lighter coloured beer described as having a hop and fruit aroma. A fourth pump may be introduced at some stage, but this is early days and quite wisely Peter is still gauging the market. In a further development there are plans to pedestrianize the Market square area creating a potential



opportunity for tables and chairs outside the pub, which overlooks the harbour. On another note the nearby Nightlife nightclub is set to reopen shortly as well.

The Commercial is open from noon to 11.00pm weekdays, but extending to midnight or 12.30 am Friday and Saturday respectively. Food is not currently served, however it is intended shortly to provide small snacks such as sandwiches/baps etc.

The Ramsey Real Ale Round - Nine Pubs

Ramsey for the real ale fan represents an increasingly attractive day/night out. Accessible by electric tram and with some late buses on certain nights, the cask offering has increased dramatically this year, now back to nine cask ale pubs, all within easy walking distance. The Trafalgar in particular, also on the

quay, just down from the Commercial, and Mitre, continues as ever to offer an excellent cask range and warm welcome, with a consistency that has been as close as one can get with a live product to being guaranteed over the past decade.

Mines Tavern Flies Solitary Okells Flag in Laxey.

At the heart of Laxey village lies the Mines Tavern, where the landlady Debbie Malcomber has for two years been steadily building and promoting with enthusiasm an increasing cask ale trade. The Isle of Man is an area where many real ale drinkers stick resolutely to the Bushys ales or the Okells ales and some can take a huge amount of persuading to try alternative offerings, even on an occasional basis. Whilst Okells predominate in



some towns, in Laxey the reverse is true, with Bushys predominating in the upper village. Having at some stage worked in all the upper villages pubs, Debbie recognised this difficulty when taking on The



Mines. Undeterred, she has promoted Okells cask at the pub for a considerable time.

Initially Okells and guests were available, but to cater for the tourist trade, many of whom leave the tram at Laxey to visit the great Laxey Wheel or Snaefell mountain by tram, Debbie took the decision to stock Okells offerings only, so that the tourists could get a true flavour of the Island on their visits. To complement this, and to promote Okells brews in the village, there are tasting notes on the bar. In addition there are small sampling glasses available for those who are initially



reluctant to try the brews. **Okells bitter**, seasonals **Red** (4.7%) and **Alt** (5.0%) are frequently available, but unusually **Dr Okells IPA** (4.5%) is a permanent feature, as at the Falcons Nest Hotel in Port Erin, which is the only other outlet I think of that stocks the brew on a permanent basis. This kind of promotion is vital to promote real ale against the mass marketed lager type products. Harry Eastham, retired Okells brewer once remarked to me in typically modest fashion,

'it's not what we do, but it's the efforts of a good landlord/landlady that sell the pub and it's brews'.

The Mines has two rooms, with a large outdoor seating area, which is ideal in summer months, for dining and watching the world go by, in a relaxed setting that has changed little in many years. Trams pass regularly only a few yards away. Inside there are TV screens for the sport, along with darts. Live music is supported, and a local group usually rehearses at the pub on a Wednesday evening. Undoubtedly the most distinctive feature of the interior is the bar area, replicating a MER tram. The pub is open noon until 11.00pm (midnight Fri, Sat.), and the excellent food

offering is served noon until 3pm (4pm Sun) and 5.00pm until 8pm Tue-Sat.

Members Weekend National Award for IOM CAMRA

At the 2011 CAMRA National AGM and Members Weekend, held in Sheffield, IOM CAMRA was awarded the National Membership Recruitment Award for the highest growth in membership in the small branch category (250 members or less). Branch membership now stands at the two hundred and thirty mark.

The branch was formed very early on in CAMRA national history, and with many long standing members it at one stage thrived and was very active, particularly with the support of a large group of enthusiasts, too numerous to mention, many of whom worked in the Department of Transport on the Island. However by the late nineties branch activity had slowed to the extent where Ray Jackson, long standing Regional



Director, called a special meeting with three agenda points, does the branch close, mothball, or continue. It was decided to continue, and under the steady guidance of Ray along with Chairman Angie Andrews for many years the branch began to revive, slowly increasing activity, reconnecting with CAMRA in the U.K. and taking part in more campaigns.

Two pieces of good fortune came along. Firstly, the branch was approached by MerseyAle Editor John Armstrong to provide regular IOM news. This proved to be an enormous boost for the branch, putting it on the map and providing an accessible format for discussion

of all matters real ale on island and in Merseyside where many Island residents originate from or visit frequently for the football or the shopping/partying e.t.c. Shortly afterwards, notification came that the island would be hosting the National Members Weekend in 2010, again an enormous boost for the local group on the national real ale scene.

The culmination of these events is the recent award, and with the branch now re-established firmly as per its early days, it is now moving onto a new era where it is hoped to be announcing a beer festival, the dates of which are to be confirmed within the next month. The photograph is of a proud Ray Jackson (Regional Director, second left) with the award in Sheffield, along with members of the Isle of Man branch who were in attendance.

Brewery News

Bushys

After several attempts over a number of years Bushys Brewery has finally managed to secure a contract with a local farmer to produce Manx Barley to use in the Bushys production. Previous attempts had been thwarted by a number of factors, including the weather The brewery has a history of trying to source and use as much local produce as possible, as well as cooperating with local businesses where feasible. Recent examples include the waste products from the brewing process going to feed the local livestock, and of course the hugely popular Bushys bramble beer, a hugely sought after local brew, which features a delicate and not overpowering flavour of blackberries, sourced from around the brewery site.

Okells Heron and Brearley

At Heron & Brearley an informative advertising leaflet purely for cask ales has been produced and widely distributed detailing notes on all brews, guest ale selections and brewery pubs. A month by month guide has been produced indicating

when the brews are available. There is some evidence that the H&B pubs are being restricted in the range of guest ales they can now stock, however this leaflet represents a massive improvement in advertising and would have been unheard of even five years ago, and must be welcomed, for both it's exclusivity in real ale advertising (as oppose to pub/food e.t.c) and the company's more relaxed attitude to guest offerings to complement the local beers.

Beer Festivals

The Falcon's Nest Hotel Port Erin festival proved a great success, complete with Oompah band on the



Saturday night session. Held in the old Tallins nightclub, adjacent to the hotel, the atmosphere was something of a traditional beer hall, as oppose to a pub with more ales offered than standard. This is unusual for The Isle of Man. A second event looks likely.

The Sulby Glen Hotel (Sulby) is to hold it's annual festival soon, between Thursday 23rd July and 27th July. More beers than usual will feature, and the pub is hoping to stock twenty five to thirty beers over the weekend. Food will be available until 9.00pm each day, and there will be the usual cider bar. There will be a discount scheme in operation for all CAMRA members

on production of membership card. Now long established, this relaxed festival in a rural setting, has a unique atmosphere. The last bus back to Douglas and Peel passes by



the pub late evening, allowing visitors ample time to sample the beers.

The Siding Hotel Castletown is has also confirmed it intends to run a festival, around the time of the usual Tynwald Day public holiday in July, however further details were not available at time of going to press.

Dave Halliwell

SULBY GLEN HOTEL

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Now Even Bigger and Better

Thursday 23rd to Monday 27th July

Food till 9pm - Full Menu - CAMRA Festival

Discount 20p off a pint, 10p off a half

(No 5 Douglas - Peel - Ramsey bus stops outside)

25-30

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The skill of creating different flavours derives from the variety of hops, malts, sugar, temperature and length of brewing. Specific details of different brews are kept secret at Okells and are known only by two people. It's no surprise that this unique approach to brewing has resulted in some unique ales, which we hope you enjoy to the full during your visit to the Isle of Man. Our award winning Okells Bitter is joined by a host of speciality beers for you to try, such as Mac Lir, our light wheat beer, Dr Okells IPA, as well as Okells Red, Dr Okells Elixir and Okells Alt - among many others!

All are real ales that are pure brewed...

For more information, **google Okells Brewery.**

Better still, try the beers!



Proud to be the main sponsors of the 2010 CAMRA AGM and Members' Weekend



CAMRA LIVERPOOL & DISTRICTS: BEER SCORING AND GBG ENTRY

Have you ever thought about how pubs get into the Good Beer Guide (GBG)?



Unlike those guides where paid individuals submit reviews, GBG entries are compiled from beer scores submitted by Branch members. Every Branch member has the opportunity to contribute to the GBG.



CAMRA may sometimes appear to be a rather distant organisation with our use of abbreviations and acronyms. However, one of the more enjoyable benefits of membership is to know that your

opinion counts when it comes to producing the GBG, the Campaign's flagship publication.

Scoring Beer

Yet, some people do find beer scoring confusing and are unsure as to the 'correct way' to record a beer score. But don't despair, as help is at hand. You don't need to be particularly knowledgeable about every beer you might come across. You just need to find one that you like and give an opinion about its quality; that is, how well it's been looked after by the pub since it left the brewery.

So what's the secret? We all have our favourite styles. If one beer isn't to your taste, put it down to experience, find one you've tried before and see if that one cuts the mustard. Give it a score. Maybe have another one if it's that good and record that one too. Gradually, as you walk around the pubs, you will accumulate scores and you will begin to develop your own method of making comparisons. It's like riding a bike. Soon it becomes second nature.

Beer Scores Needed

Liverpool and District CAMRA desperately needs more beer scorers from within the Branch. The Branch

particularly needs volunteers in the suburbs where there are doubtless many deserving pubs worthy of GBG consideration. We know there are many regulars in these pubs who aren't submitting scores. Remember, if you want your favourite pub to be included in the GBG, you need to record your impressions of the beers you're drinking – if you don't, the pub won't be in the Guide. It's that simple!

CAMRA has 5 and 10-point scoring system (half points can be used in a 0 to 5 system) and a basic guide to scoring can be found on page 41 and at <http://www.camra.org.uk/page.aspx?o=180520> where you can also find a supply of scoring cards.

How to Send in Beer Scores

The easiest way to submit scores is via the National Beer Scoring System: www.beerscoring.org.uk/. To login, you will need your CAMRA membership number and your CAMRA password, the site then allows you to enter your scores and enables you to keep a record of everything you drink which you can also download as an Excel document. If you do use this system, please try to pick pubs from the drop-down lists. This prevents the system retaining several different versions of the same pub (i.e. "Hole in Ye Wall", "Hole in the Wall", "The Hole in the Wall").

The advantage of using the NBBS system is that you can score pubs all over the country not just in our branch and make a contribution to the GBG on a national level.

- You can email your scores to me at surveys@merseycamra.org.uk.
- or submit them written on a sheet of paper like the one we will hand out at Branch Get Togethers.
- the CAMRA website also has beer scoring cards which you can print off and hand back to me, or any member of the Committee.

Please use the method with which you feel most comfortable

For a guide on scoring and sample of the beer scoring form please turn to page 41



A
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285 Years Old
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CAMRA LIVERPOOL & DISTRICTS: BEER SCORING AND GBG ENTRY contd

All of the scores recorded for our local pubs are collated and those pubs with the highest average beer scores and with the largest number of surveyors contributing to those scores go forward to the Regional Director with a recommendation they be included in the Guide. This is all decided at one or more meetings hosted by the GBG co-ordinator and

we will publish more information about how this is arranged in a future edition of MerseyAle. So, your vote does count. Judging the best beer in Britain is something you are uniquely placed to do. Please take the time to beer score and make your contribution to the Good Beer Guide!

Cheers,
 Sonia James Henry

Beer Scoring Sheet Sample			
DATE	PUB	BEER	SCORE

When you have your form, fill in the date, name of the pub, beer you were drinking and a score for that beer based on the how you would describe it below.

GUIDE TO BEER SCORING	
SCORE	DESCRIPTION
0	Undrinkable. No cask ale available or so poor you have to take it back or can't finish it.
1	Poor. Beer that is anything from barely drinkable to drinkable with considerable resentment
2	Average. Competently kept, drinkable pint but doesn't inspire in any way, not worth moving to another pub but you drink the beer
3	Good. Good beer in good form. You may cancel plans to move to the next pub. You want to stay for another pint and may seek out the beer again.
4	Very Good. Excellent beer in excellent condition.
5	Perfect. Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.



Murder on Hope Street 2

The Case for the Defence

In the Spring 2011 MerseyAle we expressed concern about the impending closure of the famous Everyman Bistro (EyB) as part of the demolition and rebuilding of the Everyman theatre building. We reported that a space for a Bistro would be included in the new building but we questioned whether this would be able to match the iconic EyB operation that we know and love, and celebrated its landmark 40th Birthday in September 2010. Below we print a letter from Deborah Aydon the Executive Director of the Everyman and Playhouse Theatres in which she challenges some of the comments made in the original article. We would like to thank Deborah for taking time to provide such a full account of the Theatre's thinking about a new Everyman Bistro.



Dear MerseyAle
A colleague who is a CAMRA member passed your recent magazine on to me, as he was concerned by the article on the Everyman Bistro. Having read the article, I felt I should write immediately to point out a number of mistakes and

misrepresentations. Leaving aside the elements intended for dramatic or humorous effect, there are some 'facts' in your article which are very wide of the mark.

1. "the design of the new building only provides one third of the space used by the current Bistro"

The floor space in the basement Bistro will be almost the same as the current layout: just 8% smaller. When all the space is taken together — the Bistro and the current Foyer Bar compared with the future Bistro, ground floor café-bar and new first floor bar — it will actually be 30% larger.

2. "with insufficient space for a kitchen of similar size and capability"

The kitchen will also be 30% larger, and purpose-designed to serve the larger number of covers in the basement and on the ground floor, which will also include outdoor seating on the pavement for the first time.

3. "... it will in no way be the same iconic operation we know and love today"

While of course the next incarnation of the Bistro will be a new one, we intend to bring the Bistro's ethos into the new building, in the same way as we will be taking the theatre's ethos

and spirit forward. We and our design team have had numerous conversations with Paddy about this, and his expertise — including his thoughts on how the Bistro might evolve in future — has been invaluable. We respect and love the Bistro as much as you do and its style and ethos are entirely right for the Everyman and for Hope Street now and in the future. Quality beers and wines; affordable prices; locally-sourced food; a friendly atmosphere; great staff; a room for music, poetry and parties; cosy nooks; big tables which bring people together — all these elements and more will be carried forward into the new Bistro.

4. "impossible to offer a similar range of food"

The larger, newly-equipped kitchen will make it possible to extend the range of food, not force us to reduce it

I would just like to add that in the new Bistro there will be more bar/servery space and more space for standing, and there will also be more toilets, with more than double the current amount in the public areas as a whole. For the first time the Bistro — as the rest of the building — will be fully accessible to wheelchair users and other people with mobility difficulties, Diners and drinkers will have more of a

choice of spaces and styles, including outside space — while we will keep the precious 'cavern-like' feel of the Bistro. All in all, our aim is make sure the new theatre and Bistro feel like natural progressions of themselves, where devoted aficionados like your correspondent will feel right at home and where new generations will be keen to make themselves at home too.

When the new Everyman opens its doors, I look forward to welcoming you and your members into the new Bistro and the new theatre, I do hope you'll feel we have kept the Bistro's spirit intact. For now, and for the next two years, we will be working very hard to get that right.

Yours sincerely,

Deborah Aydon
Executive Director
Everyman Playhouse

MerseyAle Comment

Nothing would give us more pleasure than to be proved wrong by the success of the rebuilt Everyman Bistro in keeping "the Bistro's spirit intact". We are heartened by Deborah's recognition of the importance of this for those who knew and loved the original EyB.

This is not any easy task. It is always difficult to retain the essence of something so well loved. In Liverpool we have what for many is the disappointing example of the refurbishing of the Bluecoat Chambers café and restaurant, which has lost the style and character that attracted people before its reworking.

We understand that the new Bistro will have fewer seats in the main "cellar" Bistro area compared with the present EyB bistro. We would question

whether the new spaces upstairs and on the pavement should be regarded as part of the Bistro. The current upstairs bar does not feel part of the Bistro itself. It is the bohemian atmosphere of the basement Bistro that lingers in the memory.

We also note there is reference to "quality beers and wines" but no mention of real ales, a signature drink at the current EyB and a drink that the Playhouse notably fails to provide. We hope that the importance of well kept real ale is to be recognised and proper cellar facilities provided in the design.

We look forward to taking up Deborah's offer to welcome us and CAMRA members into the new Bistro to enjoy a pint of well kept real ale and we do wish her a fair wind in bringing these grand plans to fruition.

The Second Coming?

EyB Owner Paddy Byrne Plans New Hope Street Venture

Meanwhile Paddy Byrne the owner of the EyB, is unlikely to fade into that

good night. Word on the Street of Hope is that he is planning a new venture in the area, having decided not to take on the new incarnation of the Everyman bistro in the rebuilt theatre building. No doubt whatever form his venture takes there will be the signature features of real food and real ale.

Watch this space for further updates.

The present EyB will close for the last time on Saturday 2nd July. Many a tear will be shed and many will wonder where else they can relocate to find an equivalent experience to the EyB.



Paddy Byrne



CLOSES SATURDAY 2nd July 2011



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The World's Most Bitter Beer?

The Pitstop Brewery Oxfordshire is claiming to brew the most bitter beer in the world. Aptly named **The Hop**, the 8% beer weighs in with a massive **323 International Bittering Units**. A typical British real ale bitter has 20 to 35 IBUs, with IPAs coming in the range 40 to 100. Hops used are **Simcoe, Centennial and Chinook plus extract isolene**.



Not content with that the brewer Peter Fowler has now set up his own micro brewery at the **Shoulder of Mutton**, Wantage, and is planning to break his own world record with an even more bitter 10% strength beer. In an article in the Summer edition of CAMRA's Beer magazine Peter explains;



"It's a technical problem to get it drinkable while at the same time that hoppy. It's got to be a barley wine-style beer so you've got the sweetness there to balance the hops. To do that the strength goes up. It's currently 8 per cent, but the one I will be doing is likely to be 10 per cent."

Once a beer reaches 100 IBUs, the taste buds effectively close for business. But the extra bitterness beyond 100 still has an effect.

"The taste stays with you for a much longer period of time," Peter says. "I'm a CAMRA taster and I have a fairly sensitive palate. If I have a sip of The Hop, that's all I can taste for about four hours, even if I'm drinking tea or coffee afterwards. It's a Marmite beer: you either love it or hate it," says Peter.

Read the full Beer story on line on www.camra.org.uk

Measuring Bitterness

There are two systems for measuring bitterness, the International Bittering Unit scale and the European Bitterness Units scale.

The scales provide a measure of the bitterness of beer, which is created by the hops used during

brewing. Bittering units are measured through the use of a spectrophotometer and solvent extraction

The bittering effect is less noticeable in beers with a high quantity of malt, so a higher IBU/EBU is needed in heavier beers to balance the flavour.

For example, an Imperial Stout may have an IBU of 50, but will taste less bitter than an English Bitter with an IBU of 30, because the latter beer uses much less malt than the former. The technical limit for IBUs/EBUs is around 100. Some have tried to surpass this number, but there is no real gauge after 100 IBUs when it comes to taste threshold.

A light American lager might be as low as 5 on the scale, while barley wines, India pale ales, or imperial stouts can range up to 100 or higher. Measures for other beers include:

- Ordinary English bitter: 20-35
- India pale ale: 40 or higher
- An Irish stout: 25-60 (e.g. Guinness ~45 IBU)
- Belgian Lambics: 11-23
- Blonde ale: 15-30
- Kölsch: 18-25
- Porter: 20-40
- Brown ale: 15-25
- Bohemian-style Pilsener: 30-45, sometimes it can range up to 100 (e.g. German Bitterpils)

European Bitterness Units scale, often abbreviated as EBU, are a scale for measuring the perceived bitterness of beer. The scale and method are defined by the European Brewery Convention, and the numerical value should be the same as of the International Bitterness Units scale (IBU), defined in co-operation with the American Society of Brewing Chemists. However, the exact process of determining EBU and IBU values differs slightly, which may in theory result with slightly smaller values for EBU than IBU.

The European Brewery Convention also defines units for the colour of beer, for which the abbreviation EBC is used. This should not be confused with the bitterness units.

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Budget sees tax on a pint exceed £1 for the first time

By Emily Ryans

CAMRA hit out at the Government's decision to impose a damaging 7.2% increase in beer duty - taking the average duty and VAT on a pub pint to over £1 for the first time. This is likely to increase



'It is incredible to consider that Britain's beer drinkers are forced to endure the second highest rate of beer tax in Europe, particularly when the Prime Minister promised a "pub friendly Government" with the pub at the heart of the Big Society. By penalising the vast majority of responsible pub goers, the Government is not getting to the root of the problem, which remains cheap

the price of a pint of beer in the pub by a massive 10p, which will drive consumers away from pubs and lead them to drink at home or on the streets.

Mike Benner, CAMRA Chief Executive, said:

alcohol sold in an irresponsible manner in the off trade.'

The Chancellor also announced plans to halve taxation on beers at or below 2.8% ABV, but this will be coupled with a corresponding further tax increase of 25% on beers at 7.5% ABV and above. CAMRA will be calling on the Government to work with the EU and the wider industry to increase the 2.8% threshold for beers eligible for the lower duty rate to 3.5% abv.

Don't Steal

The Government
Hates Competition
*Sticker seen in Cornwall by
MerseyAle reader Bob
Lockhart*

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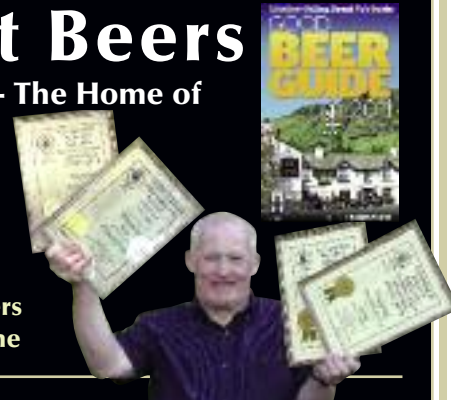
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UNRIVALLED BEERS FROM THE WIRRAL



Liverpool Pubs Remembered

The Slaughter House

In the Spring 2011 edition we featured an article by "Bounder" remembering the glory days of the Slaughter House Fenwick Street. This generated considerable interest and here we print a commentary on the pub written by Rod Burkey

I well remember the sad day we learned that The Slaughter House was to be sold and our worst fears were realized when the iconic atmosphere of our favourite lunchtime watering hole was lost forever.

We were colleagues and friends who worked at the Mersey Docks and Harbour Board, a short stroll away from Fenwick Street, drinking there from 1964 until the sad demise of the Slaughter House.

Most weekday lunchtimes would see us there for a couple of halves of Bass, straight from the cask,

served to us by the barman, Dave, clad in his brown overall coat, who often took the glasses to the cask before we'd even reached the little bar in the right hand corner of the main room.

Spirits and other drinks were served from the main bar which had metal grilled partitions.

My memory is of a sedate gentle atmosphere with muted conversations and smart, suited men reading newspapers from at least one lectern. I learned that there used to be a guest book for people to sign, containing many famous signatures, including apparently a Chinese Mandarin, which seemed a little far fetched. It might just have been true but we had no way of knowing as sadly the book was stolen, as I recall from the story, during the days of the Second World War.

One of my older colleagues from The Dock Board drank in The Rat's Nest, a partitioned off section located in the far left hand

corner of the main room. I only got the odd glimpse of the regulars in there when the door briefly opened to allow fresh glasses of Bass to be delivered by one of the barmaids. One had to be invited into the Rat's Nest, and sadly I never was. As you walked into the Slaughter House by the front entrance there was a doorway leading to a room off to the right of the main bar, and in there, was the "Holy Of Holies" a bar frequented by those most esteemed and I never knew anybody who drank there. It was clearly a million miles away from the aspirations of a humble clerk!

A special time was lunchtime on Saturday. I would often work half days then and would enjoy a couple of halves there before taking the 86 bus home.

The Slaughter House was unique in the true sense of the word and I still savour the memories of this fine old place. I never tried the Scotch, matured in sherry casks under the pub, and of course never trod the boards into the Rat's Nest or, heaven forbid, the Holy Of Holies. I was lucky though to be around in time to see, be in, and enjoy the taste of Bass and drink in that very special atmosphere.

Cheers Dave, you served us well

Rod Burkey.

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Liverpool Pubs Remembered

Pints Ahoy - Liverpool Shipping Lines and Pubs

In the great days of Liverpool shipping the various shipping line staff and crews had their own favoured company pubs in the City Centre close to the shipping line office and pubs close to the docks where their ships berthed.

The Bounder and Steamboat Willie have provided MerseyAle with an insight into who drank where.

Pig and Whistle - Harrison Line office staff

The Dominion (the Dommy) opposite Canada Dock - Harrison Line sea staff

Cornmarket (which has ornate wood panelling from the Reina Del Pacifico) - used by Elder Dempster sea staff and Blue Funnel

Bull (backed on to the Cornmarket and is now part of that pub. The Bull's bar wall had a large mural arial view of Liverpool City Centre) - used by Purser staff from Elder Dempster

Strand Hotel (which was the closest pub to the Landing Stage but has been demolished) - Cunard Line, Bibby Line, Custom and Excise staff

Hole in the Wall - Office staff from various shipping lines

Baltic Fleet - Mc Andrews Line ships on the fruit trade run from the Mediterranean berthed opposite.

Sir Lancelot (the Doll House) opposite St Nicks and the Floating Roadway - popular with seamen for Bent's beers at cheap prices, the infamous Bent's and ladies of easy virtue, hence Doll House.

Dolphin (the Seven Steps) - ships berthed in the south end docks

The Duke Birkenhead docks- Clan Line crew (known for Scotch Mary's - ladies working their passage)

Old Custom House - adorned with Royal Navy HMS hat ribbons

The Trawler - popular for its Guinness shipped direct from Guinness St James's Brewery Dublin

Clan Line had its own sports and social club on the Wirral at **Spital Old Hall** serving Birkenhead Brewery beers.



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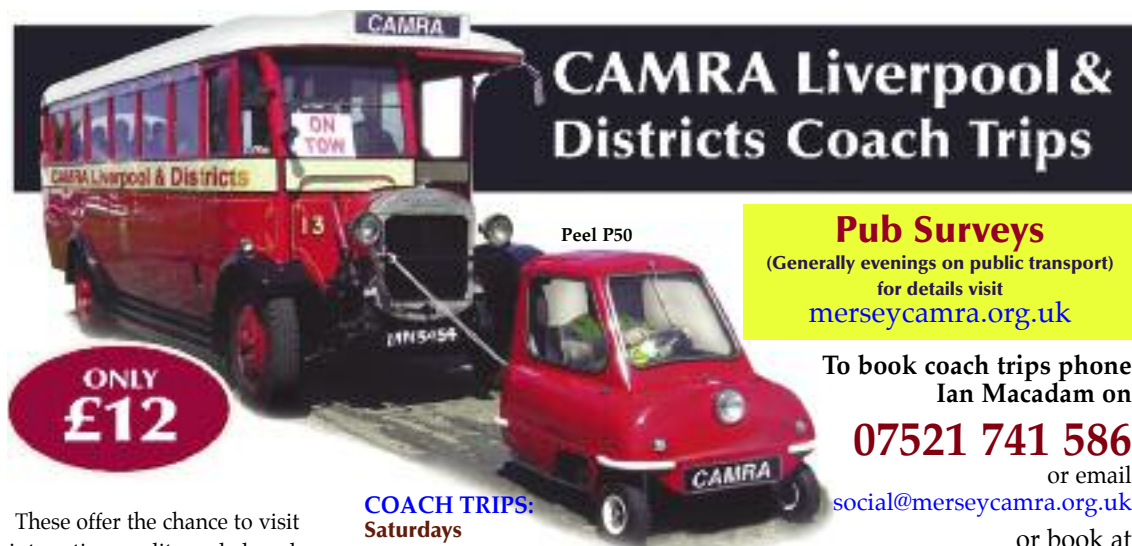


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These offer the chance to visit interesting quality real ale pubs outside our area with someone else doing the driving. The coach departs at 10am prompt from Dale Street outside the Ship and Mitre and costs £12. Return is usually between 9-9.30pm.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

COACH TRIPS: Saturdays

- 11th June 2011 - Cumbria
- 9th July - Bishops Castle Festival
- 3rd September - Shrewsbury
- 8th October - Nottingham
- 12th November - Derbyshire pub tour, including Ilkeston, seeking out numerous LocAles.

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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.

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

Liverpool & Districts CAMRA Diary Branch Get Togethers

Weds 15th June - 8pm at the Gardeners Arms, 103 Vale Road, Woolton, L25 7RW. Return coach provided, departing Ship and Mitre at 7pm.

Weds 20th July - 8pm at the Thomas Frost (Wetherspoons), 177-187 Walton Road, L4 4AJ. Buses 20 and 21 from Stand 8, Queen Square in City Centre.

Weds 17th August - Childwall to Woolton Ramble (3.5 miles), visiting 4 pubs. Depart from outside Childwall Fiveways (Wetherspoons) pub at 6pm; meet there at 5pm if wish to have meal beforehand.

Weds 21st Sept - venue TBC

Wetherspoons Vintage Bus Tour

Sat 25th June - departing Fall Well at 9am

First stop Llandudno, back in Liverpool around 5pm. Tickets £8, available at Fall Well from Monday May 30th; price includes a pint and breakfast roll, and buffet later in day. Places limited so book soon!

merseycamra.org.uk

CAMRA PUB TOURS

Liverpool area SaveAway ticket will be given to participants who hand in beer scores on the night.

28th June - Aigburth. Meet 7.00 pm at Fulwood Arms, Aigburth Road near the Vale. 8.00pm RhuBARb Lark Lane. People may wish to visit the Pi Bar, Rose Lane from 6pm on the way to Aigburth.

26th July - Netherley, Gateacre & Woolton. Meet Falcon, Netherley

at 7.10pm. Black Bull, Gateacre 8.20pm.

6th August - Walton, Lydiate & Maghull. Meet Raven, Walton Vale 11.00am (perhaps earlier for breakfast). 12.10pm Scotch Piper, Lydiate.

30th August - Crosby

27th September - Bootle

25th October - Old Swan & West Derby

Words of Wisdom

"If you get the wrong person behind the bar it can destroy trade in the shortest possible time, it's quite extraordinary."

John Ilsley, guitarist with Dire Straits and owner of East End Arms Lymington Hampshire

Life may not be the party we wanted But while we are here we should DANCE !!

Seen on wall of Stamps Too Waterloo

Life is what happens to you while you're busy making other plans John Lennon - Beautiful Boy

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