

MerseyAle

CAMRA Liverpool & Districts Magazine

Summer 2013

FREE



CAMPAIGN
FOR
REAL ALE



**MERSEYALE IS
SO BRACING!**

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

CAMRA DISCOUNT Card carrying CAMRA members 10 pence off pint of real ale



"One of the Hundred Best Pubs in the country"

Daily Telegraph

PUB OF EXCELLENCE 2012 CASK MARQUE CAMRA NATIONAL INVENTORY PUB

MerseyAle

CAMRA Liverpool and Districts Branch
MerseyAle Editor
John Armstrong

MerseyAle Contacts
Comments/news/letters/photos
merseyale@liverpoolcamra.org.uk

MerseyAle Advertising
Cost - Full page £200
Half page £100
Contact
adverts@liverpoolcamra.org.uk

MerseyAle - Read online at
www.merseyale.com

Liverpool and Districts CAMRA
Main Branch Contact
Jean Pownceby
contact@liverpoolcamra.org.uk

Contact for Socials and
Coach Trips only
Ian MacAdam 07521 741 586

Liverpool Branch Chair
Geoff Edwards
chair@liverpoolcamra.org.uk

Web Sites
Liverpool and Districts
CAMRA Branch
www.liverpoolcamra.org.uk
www.facebook.com
/CAMRALiverpool
@LiverpoolCAMRA
QR Codes page 55



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

CAMRA national site
www.camra.org.uk



Cover by Dennis Jones

Based on the famous Great Northern Railway Jolly Fisherman poster.

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



Welcome to MerseyAle and ManxAle

Our cover homage to the most famous railway poster in the world welcomes you to what we hope will be a "bracing" edition of MerseyAle. The wind of change is certainly blowing at the present. This is a critical time for the future of that national institution, the British Pub. Research has shown that the rate of pub closures has accelerated from 16 a week last year, to 26 a week at the end of March 2013. The very survival of the British Pub is now at stake. A major factor in this acceleration is the excessive demands of the PubCos which between them own nearly half of Britain's pubs. On pages 4 to 7 you can read about the fight back against the PubCos through the **Fair Deal for Pubs campaign** and how you can help to maintain pressure on the Coalition Government to introduce a statutory code for PubCos which has real teeth.

Close to home we have the winding up order for **Cains RC Brewing Company** and the cessation of brewing at the Stanhope Street brewery. The Unite union described Cains handling of the affair and their treatment of the 38 staff made redundant as "disgraceful". This is the second liquidation in five years of companies run by the Dusanj family, the first time with debts of £50 million and the second with debts of 38 million, leaving many creditors seriously out of pocket. On pages 12 to 15 we pose the question would you invest £50 million in the proposed Cains Brewery Village scheme given this track record?

Good news is the Victory for People Power in saving the Caledonia pub from closure and our best wishes for licensee Laura King in continuing the pub's ever upwards progress, see pages 28 - 29. This episode shows the importance of eternal vigilance against the actions of the PubCos and the value of listing your local as an Asset of Community Value under the Localism Act. The message is, '**List it or Lose It**'.

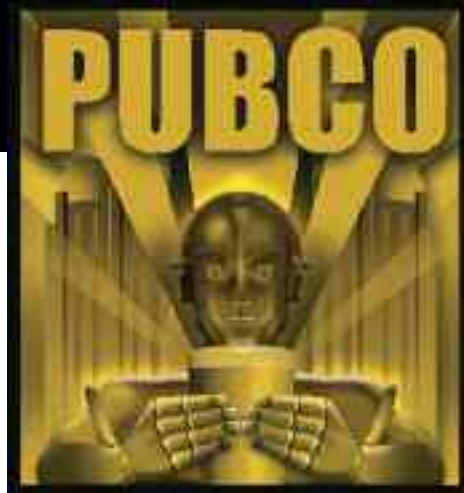
More good news is the impressive increase in the number of women drinking real ale, up from 14% to 34% in the last three years. Liverpool CAMRA has played a big part in Bringing New People to Real Ale with its award winning **Snowballs Campaign** - see pages 36 and 37.

Yet more good news is that CAMRA membership has passed the 150,000 members landmark and that it has recruited 20,000 more women members in the last decade. CAMRA membership offers many financial benefits, so don't delay, **JOIN TODAY** and support the fight for the British Pub and for Real Ale.



John Armstrong
Editor

Curbing the Power of the PubCos



said the Fair Deal for Your Local campaign was particularly strong as it united beer drinkers, licensees and politicians.

Labour's shadow small business minister Toby Perkins claimed the "forces of darkness" were also meeting to try to work against the campaign and added it was good when politicians could do "the right thing and know it was popular".

Norwich-based publican Dawn Hopkins read out messages from licensees unable to attend the rally – including one which simply said: "Sorry I can't attend after being totally shafted by my pubco."

Large pub company reform was a "social justice issue" according to vice chair of the APPSPG Grahame Morris, who claimed the system was "unethical and immoral".

Fair Deal For Your Local: Time for Pubco Reform

We have a very real opportunity to save the Great British Pub and we need you to get involved.

The Government backed beer and pubs in the recent Budget by abandoning plans for a beer duty hike and instead cutting beer duty for the first time in over 50 years. They are now building on their support for pubs by taking on the large pub companies who are exploiting pub licensees and putting the future of thousands of pubs at risk.

The fundamental problem is that the large pub companies are taking more than is reasonable

from the profits of each pub— so licensees and pub goers alike suffer. A fair deal will result in the average tied pub being £4,000 better off annually

The Pubco Model

Around a third of pubs in the UK are owned by large Pub Companies – property companies who lease pubs out to tenants to run as their own business. These pubs are contractually obliged to buy their beer only from the Pubco preventing pub licensees buying on the open market – this is known as the beer tie.

Pubcos make huge excess profits by using the beer tie to force licensees and ultimately the consumer to pay high prices. Licensees can pay at least 50% more for beer than a free-of-tie publican. Alongside this pubco licensees often find themselves paying above market value rents and have no independent adjudicator to settle disputes.

Time for Reform

The Government is now proposing a package of measures to deliver a fair deal for local pubs, with:

- A powerful new Code and a Watchdog to stop abuses by big pub companies
- A new choice for licensees to opt out of restrictive tied agreements and just pay a fair market rent to their pubco
- Fair rents and beer prices for tied publicans, allowing them to thrive

Pub companies with fewer than 500 pubs will be exempt from these proposals but must abide by a separate voluntary code.

If we succeed with this campaign we can expect better pubs, fairer prices and fewer pub closures.

Massive Response to Government Consultation on PubCos

Campaigners were pressing for statutory controls on PubCos right up to the close of the government's consultation on the reform of the tie.

Business secretary Vince Cable has revealed more than 7,000 online and 1,200 written responses, many from CAMRA members, were made before the consultation ended on 14 June. If implemented, the government plans a code of practice and an adjudicator to settle disputes between licensees and pub owners.

Cable said the measures would help pubs that were being treated unfairly by the big PubCos and could save tenants £100 million a year.

The plans are targeted at companies with more than 500 tenanted and leased pubs and aims to prevent them abusing the tie that obliges licensees to buy beer from them. Companies that would be covered by the code include Enterprise Inns, Punch Taverns, Greene King, Admiral Taverns, Marston's and Spirit.

Cable said that despite four official reports in a decade highlighting the problems faced by publicans self regulation was not working.

The proposals are designed to ensure tied pubs are no worse off than free-of-tie pubs and allow them to sell a guest beer. Disputes will be settled by an adjudicator who can enforce the code and impose fines.

CAMRA says the reform was needed because the big PubCos

Sign up to be a Fair Deal for Your Local Campaign Supporter to hear more about the campaign and how you can get involved www.fairdealforyourlocal.com



had failed to deliver effective self-regulation.

The government is expected to respond to the consultation in the autumn.

Get Involved

Your support in getting us this far really has made all the difference. However, the battle isn't won yet and we now need to ensure the Government sees its plans through.

Emily Ryans
CAMRA Public Affairs Officer

Enterprise PubCo pub sell off is "Shabby and Underhand"

List Your Local as an ACV NOW

"My message to anyone with a pub owned by Enterprise Inns in their community is that they should get it listed as an asset of community value now, because they cannot trust Enterprise Inns



not to sell it from under them without telling them." Bob Neill MP formerly Community Pubs Minister

On the 21st May, MPs gathered in the House of Commons to discuss the impending conversion of the Porcupine Pub in Nottingham to a Lidl store.

Local MP and former Community Pubs Minister, Bob Neill called Lidl's purchase of the Porcupine from Enterprise Inns "a shabby and underhand attempt to close this public house, against the wishes of the local community." "The porcupine is a seemingly harmless animal until provoked", warned Bob.





BEER FESTIVAL

SEPTEMBER 2013



In the Great Hall
Ales from 100+ Breweries across the UK

Craft Keg & Continental Beers
Locally Sourced Food

Live Music at all sessions in
the Concert Room

£8 Per Ticket

(VIP reserved tables still available at
all sessions)

Visit website below for details

Thurs 12pm-4pm and 6pm-10.30pm

Fri 12pm-4pm and 6pm-10.30pm

Sat 12pm-4pm and 6pm-10.30pm

Sunday 12pm-6pm

*We over-order beers by 20% so there
should be plenty left to choose from on
the Sunday session!

300+ REAL ALES & CIDERS

Organised by
ENTERIC ORGANIC
REVOLUTARY



In association with
Liverpool & Districts
CAMRA

FRIDAY AFTERNOON AVAILABLE
THURSDAY SESSIONS AVAILABLE
SUNDAY SESSION AVAILABLE

Thursday 26th September - Sunday 29th September 2013
Visit www.stgeorghall.liverpoolbeerfestival.com for tickets and further details



Curbing the Power of the PubCos contd

Zombie Companies on the Brink of Insolvency

In MerseyAle Feb 2013 edition we reported on the File on Four BBC programme that described Punch Taverns as a "Zombie Company." Britain's economy is littered with "zombie companies" that are surviving only because of low interest rates and will go bust when economic conditions change, Vince Cable has warned. Speaking at the London Stock



Exchange, the business secretary said UK company law needed reform ahead of a "significant" number of insolvencies. He also announced a review into whether rogue company directors were cynically misusing insolvency laws to wipe out their debts before re-opening a bankrupt company under a different name.

"There are a lot of companies, like households, which are currently surviving because interest rates are very low and there is going to come a point when we are going to have to face reality," Cable told journalists. "We are going to get insolvencies in that situation and we want to make sure the insolvency process works better."

The warning on zombie companies chimed with a report from restructuring specialist Begbies Traynor that small- and medium-sized businesses would face financial difficulties in the recovery as they could run out of cash.

Current Community Pubs Minister Brandon Lewis encouraged people who care about pubs to get on board with CAMRA's List Your Local campaign.

"It is important that communities who value their pub to list their local. Get them listed as a community asset. CAMRA is running a fantastic campaign on this and I would encourage people to look at their website which gives a very clear and simple outline on how to list a pub. It's good news to hear that the people of Mottingham are going down that road... I'm delighted to see them go down that road while there is still a building there to protect."

However, Lewis could not confirm if current planning law loopholes were to be tightened up any time soon.

Greg Mulholland MP, chair of the All Part Parliamentary Save the Pub Group, challenged this, arguing that cutting local communities out of decision making planning processes was 'not in the interests of localism.' Brandon Lewis MP outlined the procedure of article 4 directions and noted that listing pubs as asserts of community value was a light touch and effective tactic.

"The Government is very clear that localism should be at the heart of planning", he said.

Emily Ryans
CAMRA Public Affairs Officer

The business secretary is concerned that so-called pre-pack administrations may give rogue traders cover to ditch their debts and keep on trading under a new name. Pre-pack administrations, where an agreement on sale is agreed ahead of liquidation, became increasingly common in the last recession, as creditors and owners sought to secure jobs and salvage a viable part of a business. Cable said pre-packs could work as "a quick move to keep the company going in a new form and keep the jobs in place", but he was concerned unscrupulous traders used the law to run away from their debts. The government needed to distinguish between honest failure and rogues who deceived the public, he said. "You do have these so-called phoenix companies when owners cynically shut down their companies in order to wipe out their debts and start again the following day under a slightly different name," Cable said.

"Where there is evidence of that kind of serial behaviour, acting against the interest of legitimate parties like creditors, we want to make sure that is properly taken into account in the company disqualification process."

Cable has appointed the independent expert **Teresa Graham**, former deputy chair of the government's Better Regulation Commission, to lead a review of pre-pack administrations and report initial findings by the end of the year. The business secretary also wants to examine the fees charged by administrators and whether creditors lose out. According to the Office of Fair Trading, for every £5bn of liquidated assets in corporate insolvency, creditors get only £4bn after the administrator pockets around £1bn in fees.

ROSCOE HEAD

CAMRA Liverpool & Districts PUB of the YEAR 2012



www.roscoehead.co.uk

6 CONSTANTLY CHANGING GUEST BEERS

Try our delicious home-cooked food served Mon- to Fri 11.30am - 2.30 pm

QUIZ NIGHT

Tuesday Commencing 9.30pm - max 4 players to a team

FREE BUFFET

PLAY YOUR CARDS RIGHT FOR CASH PRIZES

Tuesday night after quiz

MUSIC QUIZ

Every Thurs Commencing 9.30pm

CRIBBAGE NIGHT

Every Wednesday Evening

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. The Roscoe Head is a very special watering hostelry.

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.

Winner of many awards and one of only SEVEN pubs to feature in every edition of the Good Beer Guide. Over 40 years of Good Beer Guide entries!

24 Roscoe Street L1 2SX Tel: 0151 709 4365

I'm Discomknockerated!

Says Frank Parrat
Licensee Stamps Too -
**Liverpool CAMRA
Pub of the Year 2013**

Those were the words of Frank Parrat, the licensee of Stamps Too, when he addressed the assembled throng who had come to the special award presentation night to mark the pub winning the Liverpool CAMRA Pub of the Year Award – see article in MerseyAle Spring 2013 edition. Indeed so dicomknockerated was Frank that he dropped his Ken Dodd tickling stick and danced down the length of the pub accompanied by his staff to the musical strains of the excellent combo, Swingology. Their Django Reinhart influenced guitar and violin certainly set Frank's pulse dancing!

Frank heaped praise on his staff for their efforts in helping him make the pub a success and that the Award was as much theirs as his. He said that the Award meant the world to him and his only question to CAMRA was "why had it taken you so long?!" He reflected that on cold rainy



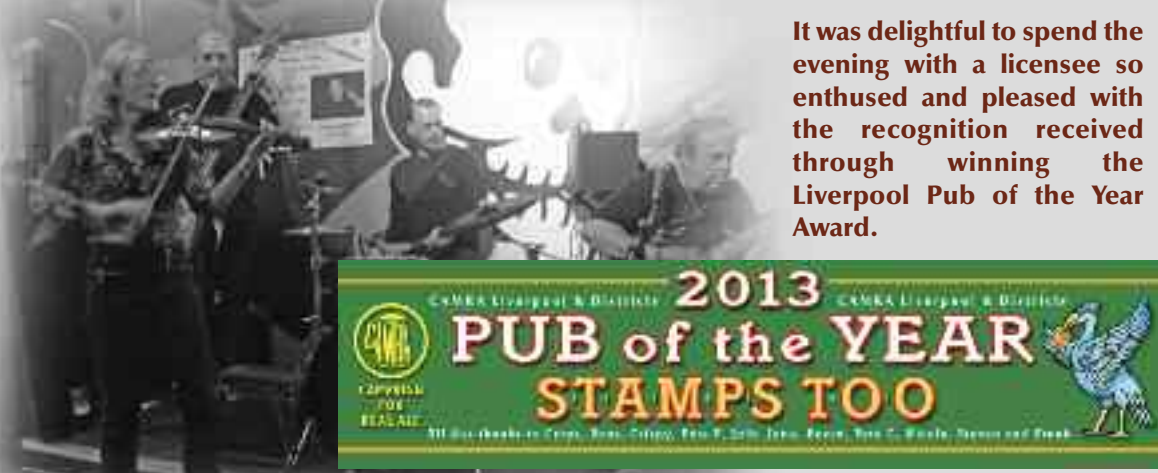
miserable November days with few customers around, he did ask himself why did he do it. The answer was in the pleasure the pub brought to people and winning the Award helped make it all worthwhile.

He stressed his commitment to real ale locally sourced, and to real live music. He was proud to have been the first Liverpool pub to be LocAle accredited. His comments on the policies of the big PubCos cannot be repeated in a family



magazine, but suffice it say that the cheer of approval from those assembled said it all. Frank praised CAMRA for its promotion of the importance of community pubs and campaigns such as the Fair Deal – see page 5.

It was delightful to spend the evening with a licensee so enthused and pleased with the recognition received through winning the Liverpool Pub of the Year Award.



The Dispensary Liverpool

Liverpool CAMRA Pub of the Year
2010 and 2011



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

Good Beer Guide singles out "the landlord's impeccable attention to beer quality".

Up to **8 BEERS**

Available at any one time kept in superb condition

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

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



MA EGERTON'S

Stage Door



INTRODUCTORY OFFER

MA EGERTON'S
NOW SERVING
CASK ALES



Buy 1/2 pint of
any Theakston's
get another free!

Name _____

Email _____

DOB _____

Mobile _____

Your details will be used for marketing purposes solely for The Egerton's.

Not valid for Members of Staff only. One offer per customer per visit. Maximum of 10 offers per customer. Valid until 31st Dec 2014.

SERVING FRESH COFFEE & TEA
TRADITIONAL PUB ATMOSPHERE

TWO HANDPUMPS EXCLUSIVELY SERVING THEAKSTON'S

OPEN 11^{AM} - MIDNIGHT 7 DAYS A WEEK

LIVE SPORTS SHOWN

AVAILABLE FOR FREE PRIVATE HIRE

WWW.MAEGERTONS.COM



- 1 ST GEORGE'S HALL
- 2 LIME ST STATION
- 3 WHITE TRAP
- 4 WHITE BRIDGE
- 5 CENTRAL DEPTFORD
- 6 WHITE BRIDGE
- 7 THE DISPENSARY

8 Renshaw Street
Liverpool
L3 1JA
T: 0151 709 2160
Between The Grapes & Home,
Opposite Lime Street Station.



Would You Invest £50 million Given a Track Record Like This?

Cains Served With Winding Up Order Two Liquidations in Five Years

On June 10th a winding up order was issued in the High Court against Liverpool's Robert Cain Brewery under the provisions of the Insolvency Act. The winding up order was issued after a petition from HM Revenue and Customs for the £5 million owed to them by the company for excise duty, VAT and PAYE. The company also owed 44 other creditors a total of £3 million. The company has not filed accounts for any period after 2nd October 2010.

The winding up order against Robert Cain Brewery means two liquidations for companies run by the Dusanj family in half a decade.

The winding up order leaves the Robert Cain Brewery company owing debts of £8 million. Once again there will be creditors out of pocket and angry that the Dusanj family will carry on and live to fight another day thanks to the freehold of the Stanhope Street brewery site being held untouchably in a family trust.

Unite Describe RC Cains Actions as "Disgraceful"

The winding up order came a month after the Robert Cain Brewery, owned by the Dusanj family, made its 38 brewery staff redundant and it ended brewing at its historic Stanhope Street site. Workers were told there was no money for redundancy and sick pay or holiday and back pay owed.

The Unite union described the company's actions as "disgraceful," adding; "They have sacked workers with over 20 years' service over the phone. Workers were informed on the phone on Friday that their services were no longer required, don't come to work. And they were told 'we won't be paying any owed money, holiday pay, notice or redundancy. You'll have to ask the Government for that'. They have followed that up with a letter. It's an absolute disgrace."



Workers demonstrated outside the Cains flagship pub Dr Duncan's calling for Merseyside people to boycott Cains products and pubs.

Picture from Liverpool Echo

Losses of £2.69 million

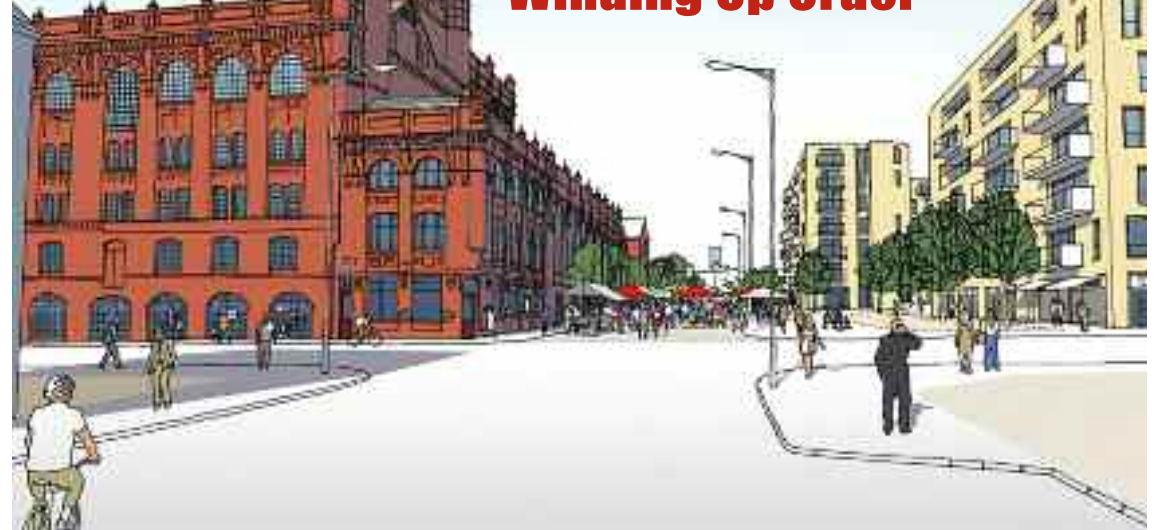
Robert Cain Brewery had lost money since it was set up by the Dusanj family in the wake of the administration of Cains, their previous company, in 2008. The company had lost £2.69m in the two years after administration on turnover of £42.6m but had hoped to turn a profit in its third full financial year post-administration. However Managing Director Sudarghara Dusanj revealed that the company lost a major supermarket own label contract last autumn and the family had begun to see the writing was on the wall.

Not the First Time - Two Liquidations in Five Years

In 2008 Cains went into administration owing debts of £38 million before being bought back by the Dusanj family from the administrator for just £103,750 and reformed as RC Brewing Company. See MerseyAle Late Winter 2008 edition. The administration stemmed from the ill advised deal to buy 90 pubs from the Honeycomb Leisure company.



Cains Brothers Claim the Brewery Village Scheme is On Track Despite Winding Up Order



The Dusanj brothers have said the winding-up of the Cains brewing business will not affect plans to transform the Stanhope Street brewery site into a £50m "brewery village" including a 100 bed hotel, multi storey car park, supermarket, food court and craft beer micro brewery.

The Cains brand and buildings are owned by other companies run by brothers Sudhagara and Ajmail Dusanj and are therefore not affected by the winding up order against RC Brewing Company. A spokesman for those other businesses said the redevelopment was still on track.

He said: "The winding up of the RC Brewery business in no way impacts on our plans for the redevelopment of the brewery site to ensure it is fit for the future. The physical assets - the buildings and land - are not affected by this development.

Since rescuing Cains more than a decade ago the staff and management of the business have worked extremely hard to keep the brewery going.

Competition from large, purpose-build breweries, the general economic outlook and decline in beer sales, plus the diminishing margins associated with the supermarket canning part of our business, created a perfect storm which we simply couldn't weather.

We do believe, however, that our Brewery Village plan will ensure that Liverpool retains a successful and profitable Cains brewery for decades to come. Reinventing the site in this way is the best way forward for us and for the city."

The brothers have indicated that they intend to apply for planning permission for the Brewery Village scheme by summer 2013. See MerseyAle Spring 2013 edition pages 12 and 13.

So What is Going On? Planning Permission and Land Value is the Key

With planning permission for the Brewery Village and change of use to retail, residential and other uses rather than the current industrial

use, the site of the Stanhope Street brewery would be worth far more. This opens up the avenue of the Dusanj family selling the site to developers.

Given the Dusanj family business track record it would seem unlikely that a developer would want to enter into a business deal with the family to develop the site, but a site purchase and a subsequent redevelopment might well prove attractive for a developer. The adjacent Baltic Triangle site is zoned for residential and leisure use and is undergoing various development schemes especially apartments, thereby adding land value to the area.

For that development to happen to the Stanhope Street site, planning permission is the key to increasing the value of the land and giving the Dusanj family trust a profitable exit strategy.

Hence the planning application for the Brewery Village scheme.

RICHMOND HOTEL AND PUB



The Richmond Hotel is part of the city of Liverpool's rich history and has been converted into a boutique four bedroom living pad situated in the heart of Liverpool City centre. It can cater for someone in Liverpool on business through to groups of up to ten people. The Richmond Hotel has an open plan kitchen-living room space with Sky TV and free internet access. With its own pub below it's perfect for an overnight stay. With plenty of things going on in Liverpool throughout the year the Richmond Hotel is a place to stay or, at the very least a place to visit while in Liverpool. For details of availability etc, contact details are bottom left on this section of the page.



6 rotating Guest Ales plus Real Bass



32 WILLIAMSON STREET L1 1EB
info@therichmondhotel.co.uk

Tel: 0151 709 2614 Mob: 07837653593



VICTORIA CROSS

6 Rotating Cask Beers

Large selection of World Beers

**Warm and Friendly Atmosphere
Free Juke Box**

Opening Times 11.00am - 11.00pm Mon - Fri 11.00am - 12.00pm Sat

1-3 Sir Thomas Street L1



THE LORD WARDEN



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



Cains Timeline

Founder Robert Cain was born in 1826 in County Cork.

1844: Cain arrives in Liverpool.

1850: At the age of 24 he enters Liverpool's brewing industry,

buying a small pub in Limekiln Lane and brewing his own ales.

1858: Acquires old established brewery site in Stanhope Street.

1887: Rebuilds brewery.

1898: Commissions the building of the Philharmonic Dining Rooms.

1907: Robert Cain dies.

1917: Brewery merges with Walkers of Warrington to become Walker Cains. Brewery and site sold to Higsons who then brew their beers there.

1985: Higsons and the brewery bought out by Boddingtons of Manchester.

1990: Boddingtons and Higson Breweries' own brands acquired by Whitbread, and shortly after Whitbread close down the Higson Brewery.

1991: Brewery acquired by the Danish Brewery Group and renamed Robert Cain & Co Ltd which

also buys a small number of pubs under the Cains name.

2002: Danish Brewery Group put the brewery and pubs up for sale.

2002: Brewery and the Cains pubs acquired by the Dusanj Family.

2007: Cains agree reverse takeover of Honeycombe Leisure company and their 90 plus pubs

2008: On 7th August Cains collapses into administration with debts of £50m but was soon bought back together with the eight original pubs by its owners, brothers Sudarghara and Ajmail Dusanj to form the RC Brewery Company.

2013: In April RC Brewery announce plans for a £50 million Brewery Village development on the site of the existing brewery which would be converted to other uses, including a food court and a small craft beer micro brewery.

2013: Later in April RC Brewery Company announces it is ceasing brewing altogether with immediate effect and closes the brewery and beer canning plant. It makes 38 brewery staff redundant.

2013: On 10th June a winding up order for RC Brewery Company is awarded in the High Court to HM Revenue and Customs for unpaid excise duty, VAT and PAYE, leaving the RC Brewery Company owing £5million to HMRC and £3million to 44 other creditors.

Liverpool CAMRA Contact details

campaigns
chair
cider
contact
facilities
locale
membership
publicaffairs
pubs
social
survey
webmaster
whatpub
youngpersons



www.facebook.com /CAMRALiverpool

@liverpoolcamra.org.uk



@LiverpoolCAMRA

Read MerseyAle Online

You can read and download the current edition and back copies to 2006 Catch up on the stories you may have missed!

MerseyAle

adverts@liverpoolcamra.org.uk
merseyale@liverpoolcamra.org.uk

Beer Festival

contact@liverpoolbeerfestival.org
tickets@liverpoolbeerfestival.org
staffing@liverpoolbeerfestival.org



Liverpool CAMRA



MerseyAle

Ye Cracke

RICE STREET LIVERPOOL

Wonderful early 19th Century Public House with **6 Handpumps**

Serving a varying range of Real Ales Plus a Real Cider
REGULAR ALE THWAITES

"HUNDRED BEST PUBS in the COUNTRY"
2010 2011 Daily Telegraph

Have a drink in John Lennon's Old Watering Hole

0151 709 4171
12-11.30 midnight Fri & Sat

THE MASONIC FREE HOUSE

4 CASK ALES ALWAYS ON LINE

- GREAT FRIENDLY ATMOSPHERE
- LIVE ENTERTAINMENT
- ALL OTHER DRAUGHT £2.00 A PINT (Before 5pm Monday to Friday) Including: GUINNESS, FOSTERS, CARLING AND A LARGE SELECTION OF POPULAR ALES

ALL CASK ALES £1.95 A PINT

35 Gladstone Rd, Garston, L19 1RR. 07543 053490
Open 7 days a week from 12noon til 12midnight

MerseyAlenews

Pub News Oakwell Pubs



The two **Oakwell Brewery** pubs in Liverpool have closed. The **Strawberry Tavern*** closed before



the end of the football season, to the disappointment of the Liverpool supporters who regularly used the pub. There were no other pubs in the area that serve real ale. ***Latest News:** The licensee of the **Brunel**, towards the town end of Breck Road, has come to the rescue. **Thwaites Wainwright** was available for the first match of the season.



The Falcon in Netherley closed a few weeks later, returning the district at that time into a beer desert.

I will miss the distinctive Oakwell beers. One wonders if anybody will take on the lease of the Falcon and if they do, will they have the confidence to serve cask ales.

Lark Lane

Que Pasa Cantina

A further real ale outlet on the Lane is the **Que Pasa Cantina** at number 94, that's the park end. **Liverpool Organic Bier Head** has been available recently.

On the other side of the road **Pablo's** was selling **Black Sheep Bitter**, but



the hand pump has since disappeared.

Four other outlets on Lark Lane, the **Albert, Bier, the Lodge and RhuBarb** serve real ale. These often serve beers from smaller breweries, with **Conwy, Peerless and Liverpool Craft** being available on my last visit. The Lodge now has a house beer supplied by **Thwaites**.

Cains Pubs

After Cains stopped brewing **Dr Duncans** had a good supply of **Cains Mild** that had been brewed for Mild Month. A beer from



Dunscar Bridge was noted, but after that just national brands were served. The pub closed on 9th July when the building's owners ended the lease with **Hoylake Inns** and the **Dusanj** brothers. The pub reopened on 3rd August after the problems with the lease were resolved. **Green King IPA, Cumberland and Pedigree** were available.

The Brewery Tap continues to trade with a beer range similar to **Dr Duncans**.

The Edinburgh in Wavertree has been virtually unaffected by the closure of the Cains Brewery, as the pub has not stocked Cains cask beer for some time.

Coffee House

The Coffee House at Wavertree Clock has started selling cask ale again, for the first time since the 1980s when the pub was one of those set up by Allied Breweries to trade under the **Peter Walker** name. **Navigation Pale** from Nottingham was available during June. More details page 25.

Blackburne Arms

The Blackburne Arms on Catharine Street has been refurbished and has reopened with new owners who intend to buy out the lease on the pub, so it will soon be totally free of



tie. The pub is now trading as the **Blackburne Pub and Eatery**. Tom, the new licensee says the pub part of the business is as important as the food. Currently there are three handpumps in use, with at least one serving a beer from **Liverpool Organic**. Soon there should be four beers available, with the new pump serving beers requested by the customers.

Upstairs, the boutique hotel, **"24 Catharine Street"**, provides a good base for beer lovers visiting the city to stay.

Grapes

The Grapes, at the corner of Roscoe and Knight Streets, was closed towards the end of July, but has since reopened, still selling up to nine beers delivered directly by breweries from around the region.





The Belvedere



Traditional 2 room community pub Grade II Listed situated in the heart of Liverpool's Georgian Quarter. Winner of CAMRA pub of culture 2011

Cask Ales from Local and Regional Brewers

One minute from Philharmonic Hall
Ideal for pre-show drinks

The Only Liverpool Pub with Lined Glasses for Cask and European Lagers

20+ different Gins available at the



Enjoy our Beer Garden area

Football Free Zone
No Fruit Machines
Real Fires
Real Conversation
Food Available

8 Sugnall Street (off Falkner St), Liverpool

OPEN SUNDAYS



Home delivery within 5 mile radius 12-8pm



Liverpool World Beer Shop in the Centre of the City
Ship and Mitre's Beer Shop Whitechapel

250 world beers and growing plus 28 ciders

Changing range of British, Belgian, German, USA and other World Beers

Always new arrivals. We welcome suggestions for beers to stock

Opening hours are; 10 to 6pm Monday to Saturday. Sundays 11 to 5pm

The Ship in a Bottle is at 45A Whitechapel L1 6DT

OTHER SHOP GRANGE RD WEST KIRBY 10-8pm

Monday - Saturday, 12-6pm Sun



Ma Egertons

Ma Egertons has not sold real ale for as long as I can remember, but after a recent refurbishment the beer engines have been brought back into use. The beers are currently supplied by Theakstons and include that brewery's monthly specials. CAMRA discount is available. See pages 24,25.

Picture Drome

After the **Picturedrome** on Kensington was closed by Wether-



poons, the pub has reopened with local owners as the **Picture Drome**. The four hand pumps remain in use with beers from smaller breweries still being stocked at under £2 a pint. More television screens have been fitted to attract people to watch sport. A smaller menu offers food from 11am each day.

Pi Bar

Work has now been completed to expand the **Pi Bar** on Rose Lane into the ground floor of shop next door. The drinking area has more than doubled. The staircase is in place to the upstairs room, but this room has not yet been finished.



Royal

A sign outside the closed **Royal** on Smithdown Road indicates the pub has been sold. One can only hope the new owners will reopen it as a



pub and preserve the historic tiling and other features.

The Richmond Tavern

on Church Road in Wavertree is offering **all real ales for £2.49 a pint** on Monday evenings. In addition the pub offers 20p a pint off to all card carrying CAMRA members at all times.

The Glass House

on Edge Lane Drive is being advertised for lease, free of tie. As far as I am aware this pub has not sold real ale for many years. Perhaps a new licensee might take advantage of the freedom and offer cask beer.

Ship in a Bottle Heswall Beer Shop Closes Down

The Heswall branch of **Ship in a Bottle** has closed due to "unforeseen circumstances". The West Kirby and Liverpool branches continue as normal.

Bier (Ropewalks) Newington

The pub has a new manager with plans to review and improve the range of real ales and to revise the interior decor.

Delifonseca Stanley Street

The downstairs deli shop has been converted into a bar area offering a very good range of bottled beers in an informal setting for those who just want a drink, plus supplementing the upstairs restaurant by offering pre or post



meal drinks. The sister **Delifonseca Dockside** restaurant has gained listing in the prestigious Good Food Guide and the cooking at Stanley Street is of an equivalent standard.

Club News

Liverpool Cricket Club on Aigburth Road has sold real ale for a long time. There are usually two ales on offer. On a recent visit one of these was from the new **Dukeries Brewery** in Nottinghamshire. John, the steward at the club, invites CAMRA members to drop in at any time.

St Anthony's Beer Festival

35 Beers and Cider

Scotland Road. 17th - 19th Oct.
contact for details:

Saint Anthony's Presbytery
Liverpool L5 5BD 0151 207 0177
stanthony282@btinternet.com

CAMRA

Pubs of the Year 2013

The Freshfield Hotel has won the Award of CAMRA Regional Pub of the Year 2013. Results in full:

Liverpool Branch Pub of the Year 2013 - Stamps Too Waterloo Wirral Branch -

Gallaghers Birkenhead Southport Branch - The Freshfield Hotel Freshfield

Merseyside Area Pub of the Year - The Freshfield Hotel Merseyside and Cheshire Region Pub of the Year - The Freshfield Hotel

The Freshfield Hotel now goes forward to the last 16 of the CAMRA National Pub of the Year competition for judging against the other 15 Regional winners.

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 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



GEORGE WRIGHT

Brewing Company

SALES: 07738 249096
BREWERY: 01744 886686



Quality ales from the heart of Merseyside

WWW.GEORGEWRIGHTBREWING.CO.UK



Ferry 'Cross the Mersey' 'Over the Water' Pubs Walk

Liverpool CAMRA Walk with a Difference An Unpromising Start!

Sunday June 23rd dawned with high winds and a forecast for heavy rain – not quite as expected when we planned a promenade walk from Seacombe to New Brighton on that day! The good news is that the rain never came and the wind did not deter people from coming along. Indeed, 20 people assembled at the Mersey Ferry Terminal and set sail on the 12 o' clock ferry for Seacombe, all braving seats on the outside upper deck. We rocked and rolled a bit – or rather the boat did! – but we got there. We were met by two other people who had decided to take a safer option and, in all, another five people joined us during the day. A splendid turnout, considering the weather – thanks, everyone.

The Brave Crowd

The group comprised a mix of CAMRA supporters and people from Liverpool Brisk Walkers, a very active group who do just that! See www.liverpoolbriskwalkers.co.uk for details and their walks programme. Their founder and main organiser, Dave Dent, has not been too well of late but we were all delighted that he came along to join us at our final New Brighton destination, and his partner, Jackie, joined us earlier in the tour – thanks, both. Dave and Jackie are amongst the several people who belong to both CAMRA and Brisk Walkers. Walking and pubs do seem to go well together!

So Where did we Go?

We enjoyed a bracing two mile walk along the promenade passing the Egremont Ferry pub which was closed for a substantial refurbishment, before turning



'inland' to Stanley's Cask in Rake Lane, a firm favourite of some participants for many years but new to others. Fullers' Summer Ale and a very tasty Theakston's Old Peculier were popular choices here. Looking at posters around the pub, it became clear that it is a good live music venue and, indeed, a couple of people were so tempted by the



prospect of seeing the excellent Xander Brothers at 3pm that they decided to stay and join us later. The next port of call for the rest of us was close by, the Telegraph in Mount Pleasant Road, where a good choice of beers awaited us, Ossett Yorkshire being the one that several of us chose.

We retraced our steps and headed for the Magazine in Magazine Brow, a delightful old pub that overlooks the promenade. The garden is a lovely spot for river views but most people opted for inside shelter! – many choosing beer from the



Dancing Duck brewery in Derby. "Hard to leave" sums things up here!

All three pubs mentioned so far are Good Beer Guide (GBG) listed, but the Pilot Boat is virtually next door and warranted investigation that was rewarded by a reasonable pint of Timothy Taylor Landlord.

Silver Band in the Park

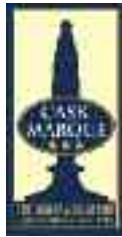
It was now time for walking again! We took a detour through the picturesque Vale Park where brass bands play on Sunday afternoons during the summer and, in spite of the weather, this was no exception. We caught the last few numbers by



GARDENERS ARMS

VILLAGE LOCAL
with a range of

6 REAL ALES



3 Regular ales and 3 changing

**Scrumpy and Bottled
Ciders available**

A very warm welcome from Brad,
Liz and all the staff to customers
old and new Open every day 12 till
12. Last orders Sunday 11.30.

**Tuesday Quiz Night
Thursday Folk Night
Sunday Night Karaoke**

**Kitchen re-launch at the
end of August**

GARDENERS ARMS
103 Vale Road, Wootton,
T.25 7RW, 0151 428 0735



the Ellesmere Port Silver Band before heading back to the promenade to continue into New Brighton. By now, the sun had come out and, whilst the blustery wind prevailed, it was actually quite atmospheric and felt like being really out at sea as the river splashed over the sides of the railings! Well, we had had a few pints by now!

A New Brighton Double

A jolly crew arrived at **The Queens Royal** on New Brighton promenade, also GBG listed, where fans of **Hawkshead Windermere Pale** were well pleased and some a little detained before heading the last few yards to our final destination, the adjacent **Master Mariner**, a new Wetherspoons that opened in April. Titanic beers were the main order of the day here, along with some more solid sustenance for most who had not indulged in food available earlier!

The bus for Liverpool conveniently leaves from just across the road, and



so tired but happy groups eventually wended their way home without too much difficulty after what was quite an exhilarating day out!

Many thanks to Mike Jackson for his guidance on which pubs to visit en route, all of which proved very worthwhile, and also for painstakingly mapping out their locations for us!

Future Liverpool CAMRA Pub Walks

Sorry you missed out on this one?

On Sunday 15th September there will be a walk from Crosby to Waterloo, taking in the scenic Marina lake, Gormley's Iron Men and several pubs! Meet at Blundellsands and Crosby station at 11.30 am, or in Stamps in Crosby at 12 noon. See fixtures list on page 55 and www.liverpoolcamra.org.uk for details.

Jean Pownceby

spitting feathers!

We're Spitting feathers. Are you?
Common Farm, Waverton Chester CH70T
Tel/Fax 01244 332052




Spitting Feathers award winning beers are made only from the finest barley malts, hops and yeast and are free from colourings, flavouring and artificial additives.



**THE TAP
ALE HOUSE**

CAMRA Pub of the Year
5 HAND PUMPS GOOD FRESH FOOD
52-54 Lower Bridge Street, Chester, CH1 1RU
Tel: 01244 340999 www.the-tap.co.uk



**spitting feathers ales
Chester**

www.spittingfeathers.org



The AUGUSTUS JOHN

Known locally as the AJ, the Augustus John is a CAMRA Good Beer Guide listed pub set in the heart of campus, behind Blackwell's bookshop on Brawnlow Hill. A warm welcome is offered to students; university staff and anybody else lucky enough to stumble upon us. As many will testify, a night in the AJ is an education in itself!



5 ROTATING CASK ALES

- Regional Cider and Perry Pub of the Year 2012
- Liverpool and District Branch CAMRA Cider Pub of the Year 2012
- LocAle accredited • A Minimum of 6 Real Ciders available



The AJ

Opening Times:
Monday 11.30am - 11.00pm
Tuesday 11.30am - 11.00pm
Wednesday 11.30am - 11.00pm
Thursday 11.30am - 11.00pm
Friday 11.30am - 11.00pm
Saturday 12.00 noon - 11.00pm
Sunday Occasional
12" Chicago Town Pizza available daily until 10.00pm
Great selection of sandwiches and bar snacks available daily

PEACH STREET L3 5TX (Off Brawnlow Hill, next to Blackwell's Bookshop) 0151 794 5507

New Real ale Outlets

Enter Stage Left - Ma Egerton's Stage Door

Returns to the Real Ale Fold and to its Theatrical Roots and Celebrates with a September Real Ale Offer



There is a quiet hidden revolution underway alongside Lime Street Station and the Empire Theatre. Ma Egerton's on Lord Nelson Street is being brought back to its former glory as one of Liverpool's historic pubs and also back to real ale by a man with a mission. New licensee Iain Hoskins took over the pub in November 2012 and has set out to return it to a classic Victorian pub, emphasising its rich theatrical heritage as the pub that the theatre stars frequented after their show. Hence the embellishment of the pub name to include 'Stage Door'. Here is your chance to imagine rubbing



shoulders with Frank Sinatra, Fred Astaire, Clark Gable, Judy Garland and the Rolling Stones, whilst viewing the many theatrical photographs adorning the stylish parlour room. The pub also displays many interesting items from the Records Office, including fascinating eighteenth and nineteenth century maps of the area. The pub features in the Liverpool CAMRA book 'Liverpool Historic Pubs', which features the city's most historic pubs and interiors.

Treading the Boards

Iain was determined to take on Ma Egerton's because of its history and unrealised potential, beating fourteen other applicants to become the licensee of this Enterprise Inns pub.

Indeed Iain is a natural to run Ma E's. He decided to take a year off from his main job as a business and marketing executive to get the pub underway, but he appropriately also has another career as an actor. He is shortly to record a TV special and will be appearing in pantomime at Wrexham later this year.

Even his popular Monday night quiz shows are hosted by show business personalities such

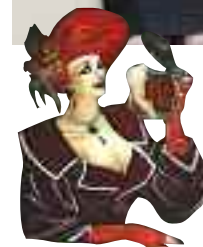


as Maggie Clarke and Tina Malone. The pub is often used for the Love History performances – see page 47. He has introduced a live acoustic music night It's All Right Ma at 5pm on Sundays and a rock and roll bingo music quiz on Thursdays. The third Wednesday of the month features



The Speakeasy Bootleg jazz band and the last Wednesday of every month is Psychic Night 4-10pm, including readings £20 for 30 minutes. Fridays is Sing Along at Ma's, a weekly sing song night round an old fashioned pub piano.

A glance at the new pub signage further reveals Iain's drive for theatrical impact. The new very striking Ma E was painted by a Liverpool John Moores University



design student Rebecca Evans based on images supplied by Iain, to in his words,

“portray a Victorian Barbara Windsor.” The actual Ma Egerton was licensee from the early 1930s to the Second World War. Rebecca is also enhancing the pub website www.maegertons.com so check there for news.

After many years of decline and lack of real ale, Iain has spruced up and redecorated the pub emphasising its period features to create a stylish and comfortable retreat from the bustle of Lime Street. The pub is ideally located for audiences attending the Empire, the O2 Academy and St George's Hall and is a natural stylish waiting room for those en route to the main line station just opposite.

The Return of Real Ale

From May this year there has been the important bonus of real ale. Initially two hand pumps have dispensed well kept beers from the Theakston's range, including their seasonal beers, plus occasional beers from Caledonian. These have proved so popular that Iain has negotiated a deal with Heineken, who provide cellar support, for the installation in

September of a third hand pump. This can be used for real ales on the SIBA and Enterprise beer lists, so watch out for changing guest ales. Cellarman Dino Costi ensures the beers are kept in top condition.

And not to forget the offer of quality teas and coffees, an important part of the service to theatre goers and non drinkers. Sandwiches will also be on sale from September.

A September Celebration Bonus and CAMRA Discount from October

During September Iain is running a special offer coupon in this edition of MerseyAle – see his advert on page 11. He is offering “buy a half pint of Theakston's real ale and receive a half pint of Theakston's free”. Photocopies of the coupon are accepted so you don't need to cut up your MerseyAle

From October he will be offering a 10 per cent discount on real ales for card carrying CAMRA members.

Watch This Space

You will realise by now that Iain is full of energy and ideas and is determined to make Ma E's one of the best pubs in Liverpool. More great 'star' ideas are in the pipeline, so as they say, “watch this space!”

Coffee House Wavertree

Gareth, the general manager of the Coffee House, 14 Church Road North Wavertree, has succeeded, after much battling to convince the powers that be, that cask beer is the way to go.

He now has two hand pumps serving real ale and hopes to be adding a third one soon. Most weeks there are two guest ales, with a tendency towards the lighter ales, although he also likes to throw in a good dark ale as well. He draws the beers from a range of breweries with Adnams, Hopback and Caledonian being favourites.



The Coffee House is a large grade 2 listed former Walkers pub, which prior to that was a flagship pub of the original Robert Cains brewery. The imposing ornate frontage makes a fine sight opposite Picton Clock and unusually it retains an operational bowling green at the rear.

New Real Ale Bar on Endbutt Lane Crosby to Open mid September

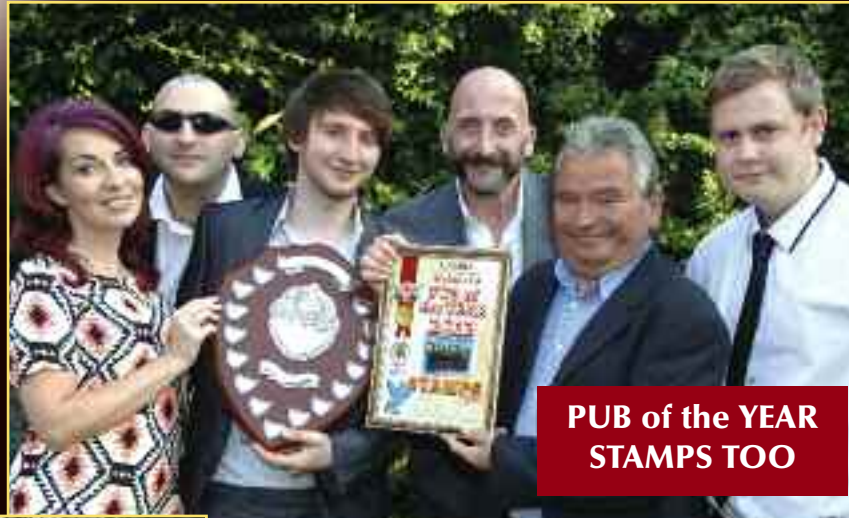
Liverpool CAMRA members Pat and Jackie Moore are opening a new real ale bar in mid September in former shop premises on Endbutt Lane Crosby which has the Pioneer Brasserie on the corner with Liverpool Road. The lease and licensee have been obtained and conversion work is underway.

The concept is to offer a combination of hand pumped real ales, up to four with an emphasis on Liverpool Organic Brewery beers, continental beers and bottled British beers. The concept has been influenced by the model of the successful Inn Beer Shop on Lord Street Southport. Opening times are likely to be 12 to 2pm and 5 to 9pm.



LIVERPOOL

CAMRA Real Ale Oscars 2013



**PUB of the YEAR
STAMPS TOO**



**Best Bar Person
ANDY RAWLINSON (Richmond Hotel)**



*Pubs throughout the UK which have interiors of real historic significance

***Britain's Best Real Heritage Pubs
LION, PHILHARMONIC,
PETER KAVANAGHS and
PRINCE ARTHUR**



**Cellarmanship
ARTHUR MITCHELL
Peter Kavanaghs**



**Cider Pub of the Year
AUGUSTUS JOHN**

**Pub of Excellence
ROSCOE HEAD**



**LIVERPOOL BEER FESTIVAL
KIND
DONATION £800**

**Pub of Excellence
PI BAR**

**Pub of Excellence
SHIP & MITRE**

**Community Pub
WHITE HORSE**

**Cider Special
Award
YE CRACKE**

**Pub of Excellence
DISPENSARY**



**Facilities and Pub Experience
JD WETHERSPOON**



**Community Pub
THE CALEDONIA**

**Best Music Venue
THE CALEDONIA**

THE LIVERPOOL CAMRA REAL ALE OSCARS NIGHT

Guests gathered at the KIND Centre in Back Canning Street to celebrate the CAMRA awards presented to the best real ale pubs in the city and suburbs and to present our Beer Festival sponsored Charity KIND with a cheque for £800.



VICTORY for People Power

The Caledonia is Saved by Public Protest and Wins Two More Awards



Photo www.liverpoolconfidential.co.uk

From This – ‘Liverpool city centre pub to close after being sold’ –

Liverpool Post 26th April

To This – ‘Caledonia pub saved from closure’ –

Liverpool Post 2nd May

People Power won the campaign to Save the Caledonia pub when the new “mystery buyers” entered into an agreement with licensee Laura King. This gives Laura a contract to operate the premises as a pub for five years with an option to continue beyond.

The victory stemmed from a massive public campaign which was initiated immediately after news emerged that PubCo Admiral Taverns had given Laura just 28 days notice to quit the pub which is also

her home following their decision to accept “an offer they could not refuse” from a mystery buyer – See MerseyAle Spring 2013 pages 15 to 19.

The campaign gained massive attention and support including;

- An on line petition which rapidly gained over 3,000 signatures
- Internet coverage on blogs and social media sites
- Extensive press coverage
- Political support especially from Councillor Nick Small and Liverpool Mayor Joe Anderson.
- A concerted campaign to have the Caledonia listed as an Asset of Community Value under the Localism Act.

The campaign so shook Admiral Taverns that Managing Director Kevin Georgel found himself facing tough questions about the Caledonia when he gave a pre planned in depth two page interview to the Liverpool Post on

May 2nd, in which he defended the decision to sell the Caledonia. He said;

“The lease on the property was drawing to an end,”
 “The business, unfortunately, despite the fact that it has a good reputation and has some very passionate consumers, had not proved itself capable of sustaining sufficient enough income for its licensee.”
 “It does have a small group of passionate followers, but unfortunately there aren’t enough of them.”
 “It’s been a difficult decision.”
 “We don’t have the freehold. It’s a leasehold property. We had to make the decision for all the right reasons and sell the lease on, which is what we’ve done.”

Reporter Alistair Houghton wrote that “More generally, Georgel said that he and his team did not enjoy selling pubs on but sometimes had to, in order to ensure Admiral’s survival.”

Admiral Taverns Press Statement

As pressure mounted in mid May there came the news that the “mystery buyer” had entered into the agreement with Laura to keep the premises operating as a pub. On May 15th Admiral Taverns rushed out a press statement:

“Statement by Kevin Georgel, Managing Director of Admiral Taverns, regarding developments at the Caledonia pub, Catharine Street, Liverpool:

“In the wake of concerns about the future of the Caledonia, I am pleased to announce that we have now agreed with the purchaser that the leasehold interest in the pub will be sold as a going concern.

“Therefore, we have withdrawn our notice for Laura King to leave the property prior to completion of the sale and the property will not be closed on 28th May 2013.

“As previously stated, after seven years of considerable financial investment and support for the Caledonia, we feel it is right to relinquish our ownership. We would like to reassure people that this has not been easy: we understand the concern this has caused and we would like to apologise to anyone that feels let down by the decision. However, we would like to wish Laura and the purchaser of our leasehold interest in the Caledonia, the very best for the future.”

So a Victory for People Power.

The Human Cost of Pub Cos

The episode illustrates the human cost of the actions of PubCos. In an interview for Liverpool Confidential Laura revealed the strain caused to her by Admiral’s actions, her relief at the eventual outcome yet her caution about the future. She commented;

“Although the support from the public was overwhelming, I spent the first week, after I was given notice to quit, going from shocked, to numb, to anxious to angry.

“I was homeless, jobless and pretty desperate. The AVC plan could take months and while it might help the pub, it wasn’t going to necessarily help me.”



But then things all turned around. Admiral renegotiated the deal, to sell the lease as a going concern with the new buyers who wish to remain nameless.

Says Laura: “When the new buyers first came in, they told me they were planning to turn the upstairs into flats and have a retail unit on the ground floor.

“I explained that I lived there, that the function room is used by everybody from the chess club to meetings of university societies and that our kitchens up there.

“They then came back and asked me if I would be prepared to stay on, all business as usual.

“To say the last few weeks have been a roller-coaster is an understatement.”

She added: “For the last month we’ve been firming up a deal. After all that had happened I was very wary of people, and especially with all the stuff going on at Mello Mello, so it took time to sort out with lawyers.”

With the ink just dry, she added: “But I couldn’t be happier with the outcome. I have a contract to stay on here for five years, but there is an option to stay here indefinitely. This is my home and I will be putting everything into making it work for all of us.

“Sunday May 26 is our third birthday – the day I was supposed to be packing my things. We will be having the biggest party ever, to celebrate, and I want everyone who has supported us, including the councillors, including CAMRA, to come down and celebrate the future.”

Lessons for Other Pubs

Laura concluded her interview with these words;

“I want to use my experiences in all of this to help other people who may find themselves in similar difficulties. I have learned so much in such a short time.”

The Caledonia campaign demonstrated the importance of:

- Listing your local pub as an Asset of Community Value – see page 5.
- Enlisting active support from pub users and the wider local community
- Gaining media publicity and online social networking
- Building political support
- Maintaining the pressure



Two More Awards for the Caledonia

The Caledonia received not just one but TWO Awards at the Liverpool CAMRA Real Ale Oscars in July. They were Best Community Pub and Best Live Music Pub. See pages 26,27 for photos of the Award presentations.

SHIP & MITRE

Beer Festivals

September –
German 23rd - 29th
October –
Real Ale 23rd - 27th
November – American
25th Nov - 1st Dec



LIVERPOOL'S PREMIER FREEHOUSE theshipandmitre.com

15 EVER CHANGING REAL ALES + DRAUGHT CIDERS

The Ship and Mitre has the largest selection of Belgian and German Draught and Bottled Beers in Liverpool

QUALITY PUB FOOD

cooked to order including Gourmet Burgers, Wraps, Scouse, Tapas style dishes **food served from 12-9 daily**

log onto www.thegalleyliverpool.co.uk follow us on facebook (the galley) & twitter @the_galley



Monday Darts - Wednesday Scouse on the House (from 6pm) Thursday - Quiz Night

Art Deco 'Higher Room' for hire Holds up to 55 people Catering available

Ship & Mitre 133 DALE STREET Tel: 0151 236 0859

SWAN INN

Nick and the staff welcome you to the famous Swan with its unique atmosphere and great range of fine cask ales.
Best Rockers jukebox in town!

Always available:
WOBBLY BOB - HYDES BITTER
Plus ROSIES TRIPLE D CIDER

PLUS A GREAT SELECTION OF GUEST BEERS FROM A WIDE RANGE OF BREWERIES
Large stock of Belgian Bottled Beers

VIDEO JUKEBOX ON TOP FLOOR
Open until 2am on Friday and Saturday

3 FLOORS - FAMOUS HEAVY ROCK JUKEBOX - FREE WI FI
86 Wood Street Liverpool Tel 0151 709 5281

Student Friendly

Greene King's Project Sussex Tax Scheme

"an illegitimate game to outwit the taxpayer"

Richard Bacon Conservative MP MPs on the Public Accounts Committee have cited the Greene King Project Sussex tax scheme as "an attempt to create millions of pounds of tax relief out of thin air." Conservative MP Richard Bacon, a member of the Committee, declared that the scheme was "purely artificial ... an illegitimate game to outwit the taxpayer."

Project Sussex puts Greene King in the same tax controversy area as Amazon and Starbucks. There have been calls that there should be a customer boycott of Greene King products. Professor of Accountancy at the University of Essex, Prem Sikka, said; "hopefully people will show their anger and boycott the products of Greene King and Ernst and Young (their accountants who devised Project Sussex)."

Counsel for Her Majesty's Revenue and Customs, David Milne QC, says Project Sussex is; "a scheme for making what would otherwise be taxable income vanish into thin air."

Greene King Chief Executive Rooney Anand has stated the company will continue to appeal against HMRC after an initial legal challenge had failed.

Greene King owns 2,300 pubs in addition to brewing beer brands such as Greene King IPA, Abbott, Ruddles, Morlands, Rayments, Belhaven and Old Speckled Hen. Greene King gained national infamy when a customer boycott caused a reconsideration of the company decision to stop the Lewes Arms from selling the local favourite beer, Harveys.



Greene King, pub chain Barman, 30, London

"I've been working for Greene King behind the bar for a year on a zero-hours contract. Our bar operates on the basis that they want more staff available than they actually need, so that they can always call on people when they suddenly get busy, but the business wants absolutely no responsibility to ensure you make the money you need to live on in return.

"I've had random, unpaid training and menu-tasting sessions, and I'm expected to start a shift or change a shift at the drop of a hat. Our rota for the week should be available mid-week the week before, so you have some idea of when you're working and how much. In practice, it actually appears sometime that weekend, right before the week begins.

"You are in no way guaranteed the hours you need, leaving staff to barter and scramble to pick up extra shifts from each other.

"Throughout shifts, managers are constantly trying to gauge how few staff they can get away with. If you're not totally pushed and struggling to keep up, someone will get sent home."

Greene King and JD Wetherspoon are Major Users of Zero Hours Contracts

Zero Hours Britain in the Spotlight

Recent press reports have revealed Greene King and JD Wetherspoon to be major users of Zero Hours Contracts for the majority of their staff. Wetherspoon have 24,000 staff, which is 80% of their workforce, on Zero Hours contracts, although the company claims that they are entitled to claim for holiday and sick pay. Use of Zero Hours contracts is prevalent in the retail and hospitality industries. A local example is that all part time staff working for the Liverpool Tate Gallery Catering are on Zero Hours contracts.

A study by the Chartered Institute of Personnel and Development (CIPD), estimates that over one million workers are on Zero Hours contracts, four times more than the official office of National Statistics estimate of 250,000.

A Guardian interview on 31st July with a Greene King pub worker revealed the human cost of Zero Hours Contracts, which for Liverpool readers are reminiscent of the infamous Dockers line ups at which work was doled out daily at the whim of employers.

What are Zero Hours Contracts?

On a Zero Hours Contract, the employee is only paid for the hours the employer needs them.

Zero Hours Contracts allow employers to escape almost all their obligations other than paying the minimum wage.

Employees receive no holiday pay or sick pay, and with any waiting time spent at home rather than at work, firms need only pay for the time workers actually spend on the job.

At best workers can expect a monthly rota outlining their



Thursday 5pm -11pm, Friday & Saturday 12pm -11pm. 200 ales will be available, all on sale at the same time

In association with



THE BEER HALL AT HAWKSHEAD BREWERY,
MILL YARD, STAVELEY, CUMBRIA LA8 9LR

www.siba.co.uk/nwbf



potential earnings four weeks ahead. Often they get only a weekly schedule. At worst they can be called to work at a moment's notice and sent home when they are no longer needed.

Many may have to earn a certain amount to meet fixed monthly outgoings, but are regularly banned from taking other jobs without permission.

Until last year zero-hours contracts, which tie employees to on-call working without guaranteeing any specific hours or income or employment rights, were part of the hidden economy. But they have now become part of the efficiency drive in the public sector, with many service areas including the NHS using them. They are used extensively by the retail and hospitality industries.

A Zero Hour employee commented;

"By working on zero contract hours you are incapable of organising a functioning family life. Your ability to keep your promise to be at your children's school production or watch your nine-year-old son's first football game becomes secondary to your employers' whims."

How can people be expected to live their lives in such a way? It is a life on edge. You don't know what your working day will be, and you have no sick pay or holiday pay.

No wonder the staff behind the bar may not be smiling when you order a pint.

Better Toilets Campaign

Following the feature in the last edition of MerseyAle, the Liverpool and Districts Branch of CAMRA's campaign to promote high quality pub facilities is gathering pace.

At the annual awards ceremony (see page 26-27) an award for best pub experience was presented to (the regional branch of) Wetherspoons. This recognised the high quality of facilities in most pubs, including comfortable seating, tea and coffee facilities, and most importantly, high quality toilet facilities, including Radar key-operated cubicles for people with disabilities.

The Better Toilets campaign acknowledges the importance of basic facilities such as easy access to toilets, locks on cubicle doors, soap, hot water and hand dryers in attracting more people, especially younger people, families and people with disabilities, to local pubs.

The branch will continue to recognise and reward local pubs offering the best or most improved facilities, and readers are invited to email

facilities@merseyale.org.uk with their comments and suggestions.

Members of the branch will also be assuming the role of mystery shoppers over the coming weeks, and carrying out informal checks of pub toilet facilities. Areas of improvement will be raised on a confidential and constructive basis with licensees by members of the branch.

Look out for further updates in MerseyAle and on the website about the best and most improved pub facilities in the branch area and don't forget to share your feedback with the branch too.



Pi (Rose Lane)
Great Beers... in the 'burbs!

Offbeat draughts and lovingly kept real ales.
An eclectic myriad of the worlds finest bottled beers.
Stonkingly good Pie Minister Pies.

Now sporting our spanking brand new extension. More seating, new Ladies loos, and room for bigger groups.
Come visit our new layout.

PI (Rose Lane)
106 Rose Lane
Mossley Hill
Liverpool
L18 2AG
0151 222 0443

@PiRoseLane
www.abarcalledpi.com
Proper beers. Proper pies. Proper People.

CAMRA CHAMPION BEER OF BRITAIN ELLAND 1872 PORTER



Elland 1872 Porter crowned Champion Beer of Britain at the Great British Beer Festival

After a year of local tasting panels and regional heats leading up to the finals, CAMRA announced that Elland 1872 Porter has been

crowned the **'Best Beer' in Britain** at the Great British Beer Festival, Olympia, London.

The West Yorkshire brewed real ale was judged the Supreme Champion over a host of other finalists in 7 different beer categories.

Colin Valentine, Chair of the competition and CAMRA Chairman, spoke in praise of today's winner. He said: "It was a really tough decision but Elland 1872 Porter is a fantastic beer and a well deserved winner. A 6.5% abv, rich and strongly flavoured porter with flavours of coffee and dark chocolate, this result makes it two years in a row that our Champion Winter Beer has gone on to win the Champion Beer of Britain competition."

Overall winners-

Gold – Elland – 1872 Porter (West Yorkshire)
Silver – Buntingford – Twitchell (Hertfordshire)
Bronze – Fyne Ales – Jarl (Argyll)

Mild category-

Gold – Great Orme – Welsh Black (Conwy)
Silver – Cotswold Spring – Old Sodbury Mild (Gloucestershire)
Bronze – Fernandes – Malt Shovel Mild (West Yorkshire)

Bitters category-

Gold – Buntingford – Twitchell (Hertfordshire)
Silver – Moor – Revival (Somerset)
Bronze – Surrey Hills – Ranmore Ale (Surrey) and Butcombe Bitter (Somerset)

Best Bitters-

Gold – Mordue – Workie Ticket (North Shields)
Silver – Surrey Hills – Shere Drop (Surrey)
Bronze – Purple Moose – Glaslyn (Gwynedd) and Woodfordes – Nelsons Revenge (Norfolk)

Golden Ales-

Gold – Fyne Ales – Jarl (Argyll)
Silver – Buntingford – Polar Star (Hertfordshire)
Bronze – St Austell – Proper Job (Cornwall)

Strong Bitters-

Gold – Beeston – On the huh (Norfolk)
Silver – Marble – Dobber (Greater Manchester)
Bronze – Castle Rock – Screech Owl (Nottingham)

Speciality Beers-

Gold – Growler Brewery, Nethergate – Umbel Magna (Suffolk)

Silver – Saltaire – Triple Chocolate (West Yorkshire)
Bronze – Conwy – Honey Fayre (Conwy)

Champion Bottled Beer of Britain winners-

Gold – Molson Coor's – Worthington White Shield (Burton on Trent)
Silver – St Austell – Proper Job (Cornwall)
Bronze – Harvey's – Imperial Extra Double Stout (East Sussex)

Champion Beers of Scotland and Wales

Champion Beer of Scotland
Fyne Ales' Golden ale Jarl has been crowned Champion Beer of Scotland. The 3.8 per cent ABV brew wowed the judges with its "full-on citrus" flavours.

This is the first time Fyne has won the award and the first in seven years that a mainland Scottish brewery has been champion.

The brewery was set up in 2001 using a redundant milking parlour in farm buildings at Achadunan, Cairndow.

Runner up was Cairngorm Black Gold.

Third place went to Highland Brewing Company's **St Magnus Ale**. Run by the irrepressible Rob Hill in Swanny, Orkney, HBC is no stranger to the Scottish Real Ale Festival having taken the championship four times in the last six years.

Champion Beer of Wales

Tiny Rebel brewery, based in Newport, which only opened last year, picked up the top three awards, in the voting for Wales' champion beer.

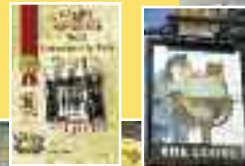
Founded by Brad Cummings and Gareth Williams, two former home brewers, the company's Dirty Stop Out, Fubar and Urban IPA won the top three honours.

Dirty Stop Out, is the newly-crowned Wales' champion beer, described as a smoked oat stout with lots of roast flavours.

Runner up was **Fubar**, at 4.4 per cent, is a hoppy golden ale,

Third was **Tiny's Urban IPA**, at 5.5 per cent.

The Globe



The Globe is a small, very cosy traditional two roomed local opposite Central Station and close to main shopping area. It is a very lively pub and is popular with both locals and visitors alike. Watch out for the sloping floor!

Opening times 11am (10am Sat) -11pm.
Sunday 12-10.30
Telephone 0151 707 0067



5 Handpumps

17 CASES STREET L11HW

Women and Real Ale

Over the last two years the Liverpool CAMRA Bringing New People to Real Ale Campaign has rapidly gained momentum. A programme of get togethers, beer tastings, meet the brewer evenings and social events has generated a steady rise in participation and also in the numbers of people joining CAMRA, especially women. So what to do next?

The answer came in the idea of a visit to a brewery run by two women brewers, the Wilson Potter Brewery in Manchester. It was founded in October 2011 by Kathryn Harrison and Amanda Seddon. Rather than offering brewery tours they invite CAMRA groups to their monthly soirees which give visitors the chance to buy a range of their beers on hand pump at a discount price and enjoy them in a friendly atmosphere whilst sampling their excellent sandwiches. The chance to meet informally with people from other CAMRA Branches is another feature. The events stemmed from the many enquiries received as to where the beers could be found on hand pump.

Why Wilson Potter rather than Harrison Seddon?

"They were the maiden names of our grandmothers, so it seemed appropriate", explained Amanda. She and Kathryn were keen home

brewers and they discovered they had a shared dream when answering the perennial question – **'What would you do if you won the lottery?' – answer 'I'd run a brewery.'**

Both Kathryn and Amanda have science degrees and their beers have been through many different formulations – about twenty two



Kathryn and Amanda

easy. We're not natural sales people. However once a pub has had our beer we find that they want to take it again." The current delivery area extends to Preston, Liverpool, Nantwich, Sheffield and Osset.

Amanda and Kathryn are obviously beer enthusiasts, and our party was keen to engage them in discussion about their beers and brewing methods. In addition they were supported by Amanda's sister Steph and their friend Marie.

The latter summarised the attractions of real ale thus; **"It's a quality product. Everyone wants to have something that's a natural product. It's great to produce something that people feel passionately about and you don't mind working hard to produce it and present it to them. Real ale is something that attracts like-minded people. Look at**

so far. "The majority are blond and hoppy as that is what we like best", says Amanda.

Tandle Hill was judged Best Beer at Oldham 2012 Beer Festival and their special ale **Harcle's Hill** came third. Their most popular beers are **Bon Don Doon**, a refreshing blond beer made with Columbus and Perle hops, and **In the Black**, a rich dark stout with a fruity roasted malt aroma and flavour.

A wide variety of hops is used, British, American, New Zealand and European. Brewing takes place approximately three times a fortnight with the plant having a six barrel capacity. If demand is high they can brew three times a week.

Getting beers into pubs is always tough for new breweries. "It's not



today's event – lots of women all having a good time. This is a good message to be sending out." So good luck to Wilson Potter and remember to look out for their beers.

Helen McCall

The Snowball Event

A lovely sunny July day welcomed the group of thirty women who had booked for this the first ever Snowballs Coach Trip. The intention was to bring together women who had attended



previous Snowball events and to give them an insight into real ale brewing and the increasing involvement of women in brewing beer, before finishing the day off with beers and good food at the newly crowned CAMRA National Pub of the year, the **Baum** in Rochdale.

At the Baum the conservatory was reserved for the party and much conversation ensued. In addition to the conservatory we were able to enjoy the sunshine in the very pleasant beer garden. Hard to

imagine we were in the centre of a busy town with major roads only yards away. The Baum is an oasis of peace, and the warm welcome we received from the staff ensured an enjoyable afternoon. Some of the comments made by participants included;

"What a lovely day's event-excellent company, very good beer and good food. What more can I say!"

"Good to go off home ground and see the wonders of Rochdale."

"I talked to people I'd never met before; great to make new friends."

"Plenty of comments about the different beers – and we sorted the world out while we were about it."

"Sitting in the sun at the Baum, relaxing in such pleasant company. Thanks Snowballs for another success."

Snowball Events Showcase Women Brewers

The Snowball Campaign has deliberately showcased the contribution of women brewers to the real ale scene. This has reinforced the message that real ale is a drink enjoyed by women and also brewed by women. Events have included

Michelle Kelsall from Offbeat Brewery Crewe who led a full house women's Meet the Brewster evening at the Lion Moorfields. Tara Mallinson and Elaine Youdell from **Mallinsons brewery** Huddersfield who also led a packed Meet the Brewers evening at the Lion.

Anne Jones the Marketing Manager of **Hawkshead Brewery** has led no less than four Snowball events, two food and beer tastings at the Dispensary Renshaw Street and two beer tastings at the CAMRA Liverpool Beer Festival. The aim of all the events has been to present a range of beer styles and to dispel the ill founded stereotype that women will only drink light blond beers. A regular comment at the events has been.

"I never thought to try a dark beer. Now I have, I really enjoyed it and will ask for one again when in a pub."

The Snowball Campaign has not just encouraged women to try real ale but also to try different beer styles and experiment with beers and flavours.

For details of future Snowball events please email contact@liverpoolcamra.org.uk

Helen McCall

Women and Real Ale

- Women trying real ale grows from 14% to 34% in last three years
- CAMRA toasts 150,000 members – more than doubled – with 20,000 more women members in the last decade
- People trying Real ale grows from 34% to 53% in last three years

The Liverpool CAMRA Bringing New People to Real Ale Snowball Campaign has won the National CAMRA Membership Initiative Award and has made a significant contribution to introducing women and young people to real ale and recruiting them to join CAMRA.



'Two of the women who support the Snowball campaign celebrate their PhD graduation day in the Belvedere. Congratulations to Lindsey Metcalf (left) and Menna Jones'.

Bushy's

BRAND

"ALWAYS IN THE LEAD!"



PREMIUM
MANX
ALES

PURE BY
LAW

DOUGLAS
ISLE of MAN

1ST

AT THE

111

"ASK FOR THEM BY NAME"



ManxAle

The Island of Real Ale



The Isle of Man is renowned as being the Island of Real Ale with most of its 80 plus pubs selling the real stuff. This edition of ManxAle focuses on the Island's pubs bringing you news of the winners of the IOM CAMRA pub of the year competition, Okells/Heron and Brearley achieving the 100% real ale target for their pub estate, the fantastic contribution of the Island's longest serving licensees; plus other pub and brewery news. So if you are reading this "Across" and are considering a visit to the Island there could be no better time!

Isle of Man CAMRA Pub of the Year Competition 2013 The Winner - The Whitehouse Peel

Neil Keig, son Jamie and family have once again done it at The Whitehouse, Peel, which is crowned CAMRA Isle of Man Pub of The Year 2013 for a sixth time in the last twenty odd years. This included a remarkable hat trick of wins of the top Award. The pub is very well known on Island for its character and all round excellence. A member of the Liverpool CAMRA Committee places the Whitehouse as one of his five best pubs in the World, a list which includes 't Brugs Beertje in Bruges Belgium. Praise indeed. The Whitehouse features Bushys Ruby Mild, Okells bitter and Burnley's Moorhouses Pride of

Pendle as permanent beers, alongside up to six changing guest ales mostly from Across, plus unusually for the Island, a real cider. Visitors please note this multi room pub is in effect five different pubs in one, such is the variety amongst its five rooms. Don't miss out on the full choice available, including the function room, pool room, the buzzing main bar, the front bar and the relaxing Captain's Cabin. You can tell the visitors by their attempts



to pull open the connecting door to the Captain's Cabin only to discover that it slides!

MerseyAle past editions ran full features on the Whitehouse and these can be read online www.liverpoolcamra.org.uk

Equal Runners Up - The Rovers Return and The Woodbourne

The Rovers Return, a Bushy Douglas flagship pub with a bohemian atmosphere, was for the third time a runner up. Under the stewardship of licensee Guy Armstrong - Rossiter, who has now been at the pub for over five years which on the Island puts him firmly in the long standing licensee category, the pub has set consistently high standards for its beer quality. The cheerful, friendly and long serving bar staff make for fast and efficient service in what at peak times can be a tightly packed small bar area. This popular bustling side street local located in a lane behind the former Douglas Fire Station, has a loyal following who create a special Bushy style atmosphere. Its warren of small rooms includes the Fire Brigade Room and the Shrine to



Blackburn Rovers, the alma mater and passion of Bushy owner Martin Brunnschweiler. Note the fire hose nozzles in use as hand pulls and the painting of Blackburn Rovers Alan Shearer scoring to win the Premier League title.

Equal runner up by popular vote was **The Woodbourne**, popularly known as the Woody, on Alexander Drive in Douglas. Its location in a residential area at the top end of Douglas makes it less well known compared to the other winners, but as this award testifies it is well worth seeking out. It is served by buses 22A, 25, 26, 3, 11. This is the second winners award that this Okells /Heron & Brearley pub has received, and both of these have been under the stewardship of licensee Andy



Harris. Andy is backed by a great team, several of whom have been at the pub for some time, which provides expertise and continuity. The Woodbourne, as with all this year's winners, is a fascinating pub architecturally. The layout requires some deft footwork by the bar staff. Looking as austere from the outside as an olden days workhouse, the pub is totally different from within. There are three separate bars all out of sight of each other and on different floor levels, hence the deft footwork required of the staff. Each bar has a bell to attract the bar staff's attention as they

uncomplainingly flit rapidly between the three bars chasing said tolling bells. There is a large saloon type bar 'downstairs' complete with library section, and a small central bar (where the real ale is!). This was formerly a gentlemen only room which features a unique series of caricature portraits of well-known



locals, depicted in situ in the pub from circa the mid nineties. There is also a large pool room doubling up as a room for live music. Beers from the Okells range feature strongly, but there are always interesting guest ales chosen by Andy, who through knowledge of the product has the great knack of very seldom selecting a bland and nondescript guest ale from the guest lists available to him. The pub features highly in CAMRA scoring criteria for community focus, still retaining a traditional meat draw, and for example opening up the pool room on Christmas Day for young families to congregate for a relaxed drink.

The 2013 Competition

This year there was a massive increase in voting turnout via the ballot boxes placed at the CAMRA beer festival in Douglas, with a total of thirty nine pubs throughout the Island receiving initial nominations. Voting in the second round exactly mirrored that of the first round, confirming the Whitehouse as a narrow winner. This year the prizes were equally split between the free houses and the managed estate. The latter is increasingly committed to real ale in a way that was not quite as apparent some years ago - See next page **"Okells Achieve 100% Real Ale Estate"**.

The Long Serving Licensees The Trafalgar Ramsey

The Trafalgar in Ramsey, for many years a bastion real ale outlet known to many in the north of the Island

and in the U.K., is in a celebratory year. Licensees Jimmy Kneen and



Gill Kinrade from Bride have completed twenty years at this award winning free house, and each wall of the pub quite rightly has posters up celebrating the achievement.

Speaking to IOM Today Gill commented;



"In 1993 it was empty, and we kept walking past, thinking it should be open," recalled Gill. "We bought it and did it up. We fancied the lifestyle, and it has worked out!"

When we took it on, the ground floor was bare, and we turned it into a bar with a distinct traditional feel.

We wanted an old traditional pub, nothing fancy. We've never had anything gimmicky, no music or beer festivals, we have the ales on anyway!" explained Gill.

Jim, who still farms cattle and around 120 loaghtan sheep at home in Bride, said: **"The atmosphere is chatty, lively. A pub where people like to drink and talk. There's no music or machines."**

Four beers are usually available using an unusual high curved dispense along with 'Trafalgar' signage. **Okells bitter** and **Moorhouses Black Cat** are the



regular beers. Along with The **Ginger Hall** hotel on the TT motorbike course this is one of a

very few Island outlets regularly stocking a U.K. mild, which Black Cat is effectively despite dropping the unfashionable word "mild" some years ago. Jimmy was an enthusiastic supporter of Cains beers especially the Mild during the first incarnation of the company and Cains beer mat adverts were displayed on the walls. Remember Raising Cain and Memories are Made of This?

Again the common theme at the Trafalgar is continuity. Serving a pint in tip top condition is commendable, but serving the same consistently for twenty years is quite another thing, requiring meticulous discipline. It is hoped to present The Trafalgar with a special CAMRA award certificate recognising the long term contribution to cask ale-particularly in the early years when guest ales were rare on Island. Ride there by MER Tram or the 3 bus route.

The Railway Union Mills

The Railway in Union Mills has had a change of ownership after five generations spanning 113 years. Celia Morgan inherited the pub in 1997 when it was closed for an



extensive refurbishment for a brief time. She reopened the pub and in partnership with Ray Corkhill and within the first decade won CAMRA IOM Pub of the Year twice, was runner up twice, and became (as a free house) Okell's first Pub of the Year in what according to sources, is a now defunct competition.

Coincidentally Ray now retires, having been the driving force in 1997 in installing a selection of real ales, much against advice it must be said, and making it a huge success. Ray always stocked Okells bitter and the now mothballed Okells Mild, along with three guests. In earlier times Ray had run a variety of pubs/outlets, and as a great rugby fan has over the years run several of

the Island's rugby club bars, both in Douglas and Peel. He is a founder member of the Island's Vagabonds Rugby Club and was its first Secretary. MerseyAle would like to wish Ray well in his retirement, and on a personal note I would like to thank him for his many words of encouragement in relation to the real ale scene, his invariably affable nature and his willingness to always make time for a chat.

Look out for an article on the Railway in a future edition of MerseyAle. Rapid changes were underway prior to the TT races, with a large clearing being made behind the pub to aid spectators watching this year's racing, much to their delight and probably the arboriculturists' horror!

The Sulby Glen Hotel Rosie Christian

at the Sulby Glen is the Island's longest serving licensee, having developed the Sulby Glen's reputation for top quality real ale and real food supplemented with comfortable hotel accommodation. Rosie was a pioneer of on Island pub real ale festivals, plus beer and food matching events. She organises an impressive programme of pub events and continues the very popular Sulby Glen Beer and Cider Festivals.

She is a great supporter of Manx charities especially those connected with motor cycle racing, such as the Rescue helicopter. She regularly features a special house beer brewed by Okells, Dunlop, to promote the Joey Dunlop Foundation. Her son Dan Sayle is a multiple winner of the TT and MGP side car races.

In 2012 Rosie received a Special Achievement Award from IOM CAMRA.

The Saddle Douglas

The final long serving selection is a 160 year old tiny local, the Saddle. Set slightly back on Douglas North Quayside, the Saddle has been quietly serving the local community throughout the many and massive changes which have transformed the

Quayside. Many pubs including the nearby Douglas Hotel, Clarendon, Trafalgar (South Quay) and the Dr Okell's built Corner House, amongst others, have vanished alarmingly within the last decade, but the Saddle rides on.



It is a delight to report that on the eve of Tynwald (a Manx Public holiday), The Saddle was absolutely packed to the rafters for a karaoke night. Whilst Heron and Brearley has to its credit invested massively in the quayside area, The Saddle has continued plying its trade as a traditional local with far less investment than those pubs around. The service with a smile from licensee Christine along with a mainly (if not exclusively) all female staff, could not be more friendly, whether you are visiting on a quiet wintery night or at busier times.

Okells bitter and occasional guests/ seasonals are stocked and invariably on visits have been found to be in good condition. The wooden floored bar area has a low ceiling, with small seating alcoves, and there is a side room for the pool. TV is available for the sport. True to the sense of fun in this pub on Tynwald Day there was to be a summer Christmas Day celebration. On the wall hangs a huge photograph of a pensive looking Joey Dunlop, the greatest TT rider of them all, reminding everyone of the Island's racing tradition. The accompanying photograph shows the Saddle on Tynwald day 2013, proudly sporting the Manx flag on this National day of celebration. Here's to the next 160 years!

Okells Achieve 100% Real Ale Estate

In a massive push Okells/Heron and Brearley have converted all of their pub estate to real ale - a commendable effort and achievement. The last two pubs to convert were the Royal and the Bowling Green.

The Royal in Peel

This had been the only pub in Peel not to stock real ale, Okells cask bitter having been withdrawn some years ago due to low sales. On a recent visit cask **Okells bitter together with a guest beer** were on offer, with sales reported to be going well. The bar area in this pub is set some distance back from the main entrance and there is a garden at the rear. It is worth noting for visitors to Peel by bus that The Royal is the nearest pub to the main Peel bus stop, making it a wise choice when wanting to maximize imbibing time before walking the 50 yards to the bus stop. Buses 4, 5, 6, 8.

The Bowling Green Douglas

This was the final pub in the H&B estate to return to real ale. This two roomed pub with additional side areas, is on a large plot of land including a car park, which has been sold probably for development. However, like the famous Quarter Bridge TT course hotel in Douglas, difficult economic circumstances have put many development projects on hold, and so the pub remains open for the foreseeable future on a rolling lease. Whilst nothing is confirmed it is difficult to see why new equipment to serve cask would be installed were the pub not be likely to continue to be open for some time.

The Baltic Foxdale

Finally to a free house. The Baltic is a small pub in a terrace of houses on the main road through Foxdale, a former mining town off the beaten track some miles out of Douglas and Peel. The Baltic has returned to real ale after a long absence. Initially real ale will only be stocked towards the weekend and usually it will be a beer from the **Okells** stable. However if demand is sufficient then real ale will be stocked all week. The Baltic is an interesting pub and well worth calling in when passing through town. It opened in the 1860s to serve the extensive mining community



that built up around Foxdale many years ago. Ancient photographs adorn the walls showing the surprisingly large extent of the mining community, long since gone. As with many former pit pubs in The North East or parts of Wales there is still a tangible sense of being in a pit village pub, remote from main towns and population centres. Buses 4, 8.

Island News

The HQ bar in Douglas has had its lines refurbished in order to maintain and keep the beer at improved temperature. An Okells beer and one other will be stocked.

The Tynwald Inn in St Johns was currently closed at time of going to print. However the nearby **Greens café and Deemsters Bar** remains open and serving **Bushys** cask ale during the day, along with a traditional cider from **Westons** always on offer.

The Hop Garden near Bushys brewery also was closed in late June for refurbishment works.

The Bushys Tent which has been a feature of the TT for sixteen years did reappear for the 2013 TT. Douglas Corporation had decided to put the Tent out to tender and in the event Bushys won the contract for three years until 2015. This year the TT brought excellent weather and large numbers of visitors. The Tent sells 10,000 pints of beer a day through TT fortnight and employs 100 staff.

Doghouse Brewery produced a TT special ale named **Manxman Gold 4.4%**, named in honour of Tom Sheard winning the senior TT race ninety years ago - the first Manxman to do so.



The new Hooded Ram brewery is still in the process of securing premises at time of going to print.

Heron and Brearley report a sustained increase in beer sales following the rebranding exercise earlier in the year and plans are underway to maintain the massive momentum gained especially in the UK this year to date.

The Queens Hotel, on Douglas seafront was one of the first to embrace outdoor heating areas following the smoking ban. These areas have been refurbished and a large outdoor TV screen added. The pub is hugely popular in summer months for those enjoying the seafront views. Okells beers and two changing guest ales feature.

The Railway Station Port St Mary

Reopens with Four Real Ales

Close to the top end of Port St Mary and adjacent to the steam railway platform, The Railway Station has reopened and stocks two Bushys and two Okells real ales. A very positive



point was that the pub reopened just in time for the TT races and the tourist season. After closing some years ago then opening in a new format very much focused on food and without real ale, this free house has now changed again. Following a period of closure it has reopened with a move back to a traditional format of bar area, dining areas and sports bar/room with a separate bar featuring four real ales served by uniformed bar staff. Accommodation is available and a small outdoor seating area was being finished as MerseyAle went to print. The refurbishment is to a very high standard. It is good to see the Railway Station back in the real ale fold. Bus 2 and Port St Mary Steam Railway Station are adjacent.

Horse & Plough Refurbished

Finally some more positive news as The Horse and Plough in outer Douglas on a large high end industrial estate has been superbly



refurbished. Modern estate pubs can be particularly difficult to get right upon a refit, as shown by some truly ghastly examples in the UK with artificially distressed or aged looks and or themes that just look terrible. However what has been done at The Horse and Plough is excellent. The rear eating areas and conservatory areas remain, with the outdoor areas modernised and expanded, including provision of a children's play area. The main front bar area is the section that really looks good. Modern and yet comfortable furnished seating of various types features, with ample tables which are not crowded giving space to relax. There is some seating at the bar, along with tables set back from the pool area which has been retained. TV for sport is provided. The décor is thoroughly modern with tasteful lighting. Yet at the same time tradition has not been forgotten with a series of small photographs of a bygone age reflecting on horses in traditional work settings. The whole project comes together and works successfully. Although open plan throughout, whether dining, drinking, watching the TV or playing pool, with or without children present, no one party seems to intrude on the other.

The range of four real ales is retained, and as with the majority of Okell's outlets since the rebranding exercise in the spring, a good range of Okells beers is now available.

So whether you are a resident or a visitor, enjoy the Island of Real Ale.

Dave Halliwell
Isle of Man MerseyAle Correspondent

OKELL'S. PURE PERFECTION.



ManxAle Extra

NEW ISLAND REAL ALE OUTLETS



Good news is the steady growth in real ale outlets on Island.

Brendan O'Donnell's Strand Street Douglas

This centrally located Irish style pub on the main shopping street has Okells Bitter on hand pump. This is particularly handy for the well established and very popular Irish music session held from 9pm on Wednesdays. A splendid traditional session with great musicians which also encourages singers is an important element of the Island folk music scene.

Da Vincis on North Quay

This bistro bar has Okells Bitter on hand pump



The Rendezvous on Strand Street A major revamp was underway in July with an August reopening date.

Work Starts on the Douglas North Quay

Heron and Brearley are advancing with the major project to revive and redevelop the Douglas and Clarendon site on the North Quay into a refurbished pub, possible micro brewery and apartments. The Douglas is a listed building and is being renovated, whilst the adjoining Clarendon has now been demolished for redevelopment as apartments. More in the next edition of MerseyAle.

Glen Helen Charity Push

The Glen Helen in its valley setting on the TT course, has taken the CAMRA Pubs and Charities Campaign (see page XXX) to heart by supporting the initiative to raise funds for the many Island farmers hit hard by loss of live stock in the most severe winter snows since 1963. Poignant scenes of dead stock were shown on BBC TV. Glen Helen licensee Lindie Purcell organised a Barn Dance with all income going to the Farmers Benevolent Fund and Bushys and Doghouse Brewery both donated a cask of beer for the event. The Glen Helen is now a regular outlet for Doghouse and Bushy beers, usually having three hand pulled beers on offer, together with its popular food menu and accommodation.

The Ginger Hall

The pub on the TT course now offers a range of T shirts and sweat shirts



promoting the pub and its links to bike racing. It is another regular outlet for Doghouse beers and for Moorhouses Black Cat. Look out for the rare Castletown Brewery mirror

behind the bar and the impressive ornate hand pumps.

The Bay View Port St Mary

At the end of July the Bay View was closed and the door padlocked.

Douglas

The Vineyard Malew Street Castletown and Prospect Hill Douglas.

The Vineyard off licenses now offer an excellent and expanding range of bottled beers from UK and USA brewers, including beers such as Coniston Bluebird, Fraoch Heather Ale and IPAs from US brewers. The Douglas shop has also been offering draught beer from polypins, with



Bushys Ruby Mild an early favourite. The company is opening a bistro, Salt, on Circular Road, which may offer bottled beers.

Good News for Island Mild Drinkers

The arrival of the new Doghouse Mild, a dark mild in the Northern tradition, now gives an alternative to the currently suspended Okells Mild. Island drinkers have the opportunity to enjoy two styles of mild with the Bushy Ruby Mild and the Doghouse dark mild. Additionally the Trafalgar Ramsey and the Ginger Hall both offer Moorhouses Black Cat mild as a regular beer. Okells new Olaf dark beer has proved so popular that it is now widely available.

*CAMRA Offer Subject to availability
To book and for full details
please email info@shiverpool.co.uk

SHIVERPOOL

City Tours | Conferences | Events | Schools
Be'spook' Corporate Packages

Shiverpool is Liverpool's Original and Best
Theatrically Led Ghost and History Tour

To book any of our events and for more details:
www.shiverpool.co.uk

Phone: 0151 709 2030 | email: info@shiverpool.co.uk
Facebook: Shiverpool Historic Ghost Walks | Twitter: @Shiverpool

10th - 20th October 2013

Liverpool Irish Festival

Arts, Culture, Community, Heritage - and Craic!

Musical highlights include:

10th October Pádraig Rynne,
Donal Lunny & Sylvain Barou

11th October Luka Bloom

12th October Christy Moore

13th October Lumiere

18th October The Irish Sea Sessions

19th October Sean Keane

20th October Festival Finale Supper Concert
with The Rambling Boys of Pleasure

AND the best of contemporary Irish film at Picturehouse at FACT,
Flann O'Brien at the 'the Fly', and a late night Festival Club at the Zanzibar.
PLUS Heritage walks and talks, pub music sessions, ceilí's, concerts and comedy!

For complete details of all the Festival events visit
www.liverpoolirishfestival.com



it's liverpool

Love History, Love Real Ale, Love Liverpool Pubs, Love Seafaring

A CAMRA Branch Get Together with a Difference!

It is not often Liverpool CAMRA Branch monthly Get Togethers have a theatrical element (well, not intentionally, anyway!) but on Wednesday 17th April we were treated to a special performance by the 'Love History, Love Real Ale' players.

This came about following an opportunity earlier in the year for members of the committee to join one of their evening tours that visit several real ale pubs and develop a story about Liverpool's maritime history and the important part pubs played in it. We all enjoyed the evening, which included



Ma Boyle's, the Hole i' th' Wall, Rigby's, and the Excelsior ending in Dr Duncan's, but felt we had some ideas for ways in which the real ale theme could be better incorporated. This was no problem as we had been asked along specifically so that they could receive feedback from us.

Several members contributed ideas about the production and two of us, John Armstrong and myself,

met with Judy McLean, who is the Director of Love History, to convey these to her. Judy was keen to hear our ideas, most of which confirmed hunches she already had for developing the concept, and she enthusiastically accepted an invitation to attend one of our Get Togethers and bring the players along to perform, once these ideas had been incorporated into their production.

Setting Sail at the Lady of Mann

17th April was the night! A good crowd of members assembled in the back room of the Lady of Mann for the event, an appropriate venue given the name coming from two of the Isle of Man Steam Packet's most famous ships.

First of all, Judy gave us some background on the Love History company. It was set up in 2010 but really got going in 2011, its aim being to bring history to life in a variety of settings. The team collaborate with the History department at the University of Liverpool and Judy researches themes they want to develop.

A lot of their work is in collaboration with schools, they also do street theatre and last year were invited to contribute a production for the Liverpool Irish festival, which they will be doing again this year. They also now specialise in murder mysteries and perform in a variety of venues. But the real ale and pubs 'arm' of what they do is a particular favourite of Judy's.

Three performers entertained us - Lorraine Fear, Andrew Welsh and 'Mycroft Milverton'. It was, of course, different from what they do on a regular basis as that lasts 2 hours and takes place in several pubs, so this was very much a 'taster'. But it was the same in essence - a re-



Love History. Love Real Ale Players

enactment of 19th century England in 'sailor town' Liverpool, all in costume, with sea captain, sailor and rebellious, enticing female 'wench', who even managed to get one of our well known committee members on the floor dancing!!

Andrew talked about the origins of brewing, the role of brewsters (female brewers) and the importance of small breweries and real ale, resonating with the current concerns. Creating atmospheres and encouraging audience interaction are important elements of what they do. The musical element played a big part in this with renderings of the sea shanties 'Blow the Man Down' and 'Rio Grande', plus sea songs 'Paddy West' and the very well known 'Maggie May', closing with 'The Leaving of Liverpool'. A sea shanty is a work song which has a 'call and response' structure designed to reflect the work rhythm.

It was certainly an evening with a difference, as the title of the article heralded, and a very enjoyable one. Bringing theatre to the pub is already popular in many parts of the country and it is good to see new ventures like this (and Shiverpool) developing and prospering here in Liverpool.

If you would like to know more about Love History, go to their website; www.lovehistory.co.uk. This will tell you about the many events they do, and how to book if you would like to go along. The Love History, Love Real Ale nights run on Thursdays throughout the year.

Jean Pownceby

For Future Liverpool CAMRA Get Togethers see page 55

www.wappingbeers.co.uk

BALTIC FLEET



Baltic Fleet Beers

Liverpool's only Brew Pub - The Home of Wapping Brewery

Award Winning Beers
Winners of Champion Beer of Britain Awards

All your favourites plus our own Wapping Brewery Beers



Stan Shaw,
Wapping's Award Winning Brewer

Food available every day
WE SERVE SCOUSE & LOCAL PIES
(Johnsons Toxteth)

MUSIC SEA SHANTIES
First Saturday of the month
QUIZ NIGHT
Every Tues 8pm



10 years
and a Million Pints!

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

The Caledonia

Refurbished Georgian Quarter Community Pub



5 HANDPUMPS

dispensing beer from local and other micro breweries

LIVE MUSIC - REAL ALE - GREAT FOOD

Live music every Wednesday, Friday and Sunday

Opening Hours Sun-Thurs 12-12, Fri & Sat 12-1.
Meals Served Mon - Fri 5-9, Sat & Sun 12-6.

FUNCTION ROOM AVAILABLE FOR HIRE



Find us on twitter @thecaledonia and
www.facebook.co.uk/caledonialiverpool

Contact Laura at:
thecaledonia@hotmail.co.uk

Catharine Street Liverpool Telephone: 0151 708 0235

Minimum Alcohol Pricing Shelved



As part of a wider strategy to deal with heavy drinking, he said there would be tougher action on "irresponsible promotions" in pubs and clubs and the alcohol industry would need to do more to educate people about safer drinking and on responsible

marketing and product placement.

The Coalition Government has shelved plans to introduce a minimum price for a unit of alcohol in England and Wales. Minister Jeremy Browne said the policy would remain "under consideration" but there were fears the change would hit responsible drinkers.

A ban on multi-buy promotions has been rejected but sales will not be allowed below the cost of alcohol duty and VAT.

Mr Browne said problem drinking turned towns and cities into effective "no-go areas" for many people, was seen as instrumental in many violent attacks and cost the taxpayer £21bn a year in crime and health issues.

No Concrete Evidence

But he said there was not enough "concrete evidence" minimum pricing could reduce the harmful effects of problem drinking without hurting those who drank responsibly.

"We are not in the business of making laws that do not work. We consulted on it and we heard what people say," he said, pointing out that 34% of those who responded backed a 45p minimum unit price but 56% had disagreed.

Multi-buy promotions in shops, such as two-for-one deals, will also not be banned as, Mr Browne said, there was not enough evidence it would have a big impact on how much people were drinking "at a time when responsible families are trying hard to balance their household budgets".

Scotland to Continue with Minimum Pricing Proposal

The Scottish Government intends to continue with its favoured policy of introducing a 50p minimum price per unit of alcohol. This has been delayed pending legal challenges from the Scottish Whisky Association and other groupings, claiming the Scottish Parliament does not have the powers to introduce such a policy and that it would also penalise sensible drinkers and not deter the binge drinker.

Should the minimum pricing be introduced in Scotland and not England then this could lead to some interesting cross border trading.

Minimum Price for Alcohol is Poor Policy, Divisive and Inequitable

Initially CAMRA nationally supported the policy of Minimum Pricing. This position was taken to task by two Merseyside members who wrote to CAMRA's national newspaper What's Brewing pointing out that it ignores the position of the poor in society and was itself poor policy. Here are the letters for you to judge.

Divisive pricing

I AM very pleased support for minimum price per unit of alcohol was removed at the Norwich AGM.

The whole concept is divisive and

inequitable as it only targets the poor.

The policy would make no difference to a CAMRA member, especially one living in St Albans, they will never buy alcohol at less than 50p per unit.

However it would make a difference to those on the bread line here in Liverpool. We even have pubs selling real ale at less than 40p a unit which are full of pensioners - no drunkenness or health issues there. Some go to the pub as they can't afford to heat their homes.

To support a policy which does not affect us, but only the poor is shameful. Rather than pander to the ill thoughtout policies presented by the anti-alcohol lobby we should devise our own which support pubs and are equitable.

Steve Downing
Liverpool

Poor policy

I AGREE with Steve Downing (WB Jun) about minimum pricing for alcohol.

There are quite a few pubs here in Merseyside, where beers are cheap enough for pensioners and the unemployed to have a pint or two. There is no trouble from these groups.

Another group disadvantaged by minimum pricing is the housebound and the aged who can't go to the pub to drink.

These groups aren't the ones that cause the problems this proposal is trying to eliminate. As Steve says, "to support a policy which does not affect us, but only the poor is shameful".

Steve Forster
St Helens, Merseyside



MerseyAle Cider News

Real Cider On the Up

Growing Cider Apples = Profit

The world is waking up to cider, leading to a flurry of expansion in the apple orchards of England. Brewing giants have rushed to tap into the boom as many beer markets stagnate. As a result more Herefordshire farmers are turning to apples in the heartland of cider making.

Farmer Duncan Matthews interviewed for Farmers Weekly has turned his entire arable farm to the growing of cider apples over the last seventeen years. Although some of his orchards have still to break into profit mature apple trees can return a crop which can be worth close to £10,000/hectare. Mr Matthews planted his first orchard in 1996 on his 90 hectare Madely farm and the apple trees took well to the free-draining red Herefordshire gravelly soil.

A range of bitter sweet cider apples is grown across the farm - varieties such as Brown, Katy, Michelin and Dabinett - and all were heavily in blossom by late May. "I enjoyed growing my first apple trees and the plantings simply grew and grew to cover the whole farm," he said.

With Bulmer paying just over £100/tonne for apples, the top crops helped cover his costs for newly-planted orchards yielding under one tonne/hectare. The big cost is planting trees and grubbing them out when orchards come to the end of their productive life after 40-plus years. Last year 2012 was a very difficult time, as it was for many arable farmers. The wet April resulted in poor pollination, followed by three months in the early summer when it hardly

stopped raining, but 2013 will be a different story. The warm spring leading to a record hot summer is likely to lead to a bumper crop.

Cider is the undisputed success story of the brewing world in the last six years. According to Mintel Research, cider's advance came at a time that beer sales slumped by £2.2bn to £11.4bn. The big upsurge in cider's fortune came when Bulmers big rival Magners launched its products in Britain in 2005. The rise in cider's popularity is not limited to mass produced non-real products which use apple concentrate and water. Real cider as recognised by CAMRA being made only with fresh pressed apples, is booming with new cider makers setting up and more pubs taking real cider. Sales of real cider continue to grow rapidly.

Steve Berks

CAMRA names the UK's best Ciders and Perries

CAMRA has announced the winners of its **National Cider and Perry Championships**.

The winner of the Cider Gold medal is **Springfield Wobbly Munk** which the judges described as having 'fantastic balance with a pleasantly sharp aftertaste of apple and bitter lemon'.

The winner of the Perry Gold medal is **Dunkertons Perry** which the judges described as 'initially sweet but develops into a dry, complex, white wine-like character with a lasting aftertaste'.

The List of Winners Cider

GOLD – Springfield Wobbly Munk, Monmouthshire

SILVER – C.J.'s Surprise, Gwent

BRONZE – West Milton, Dorset

Perry

GOLD – Dunkertons, Herefordshire

SILVER – Gwynt Y Ddraig Two Trees, Glamorgan

BRONZE – Raglan Cider Mill Snowy Owl, Monmouthshire

And in Liverpool the Cider Pub of the Year is the Augustus John

Yet again the Liverpool Cider pub of the year is the Augustus John Peach Street on the Liverpool University campus. This Good Beer Guide listed university run pub has consistently built up its range of real ciders and has maintained high quality. If you are looking for real cider in Liverpool then this is the place to go.

And in the Merseyside and Cheshire Region it is **The Vale** at Bollington in Cheshire

New Regional Cider Co-ordinator

APPLE is the committee within CAMRA that specialises in all things cider, things like helping cidemakers, directing new drinkers to real cider and creating local cider publicity. In February 2013 our region (Merseyside & Cheshire) appointed a new Regional Cider Co-ordinator to report to APPLE, as Steve Berks who had previously had the role since 2002 stood down. **Linda Harris** from Wirral branch now has the responsibility to take cider awareness in the region to a new level. Linda begins right away by judging the 2013 Regional Cider Pub of the Year entries and has around eight pubs to score in the Merseyside & Cheshire area.

Cider Bar Report

The cider bar at the 2013 Liverpool Beer Festival took on a new direction this year moving from 5

gallon plastic barrels to bag-in-box dispensing. The cider industry is quickly moving away from the barrels or "tubs" as they are more commonly known for several reasons, the main ones being that they sometimes don't get returned to the farmer and he then loses any profit he would have made from the cider and the fact that the empty



Linda Harris Regional Cider Co-ordinator

tubs need to be collected thus costing more in petrol. For a bar manager bag-in-box is more convenient as the boxes can be stacked so that more ciders can be available at any single time.

We usually order 28 tubs at Liverpool so this year we ordered 28 bag-in-boxes. What we had not realised was that boxes don't contain as much cider as tubs and indeed the boxes aren't even a universal size. By the time the festival opened we realised that we actually had the boxed equivalent of 23 tubs and risked being seriously short. Despite our best efforts the cider and perry did run out early on the Saturday evening and we in the Liverpool branch apologise to the many disappointed cider drinkers that had hoped to spend an evening trying the rare and unusual ciders that we had advertised. It is the first time this

has happened and it will be the last as we have learnt from our mistake.

Rosie's Pig



Herefordshire-based cidemaker, Westons, is to launch a new lower alcohol version of its cloudy cider Old Rosie, called Rosie's Pig. The 4.8% draught cider is being introduced in the UK on-trade in June after Westons said research had shown that there was room for an "entry-point" cloudy cider. Old Rosie cider was named after the 1921 steam engine that worked in their orchards but contains 7% alcohol.

ROSIE'S

TRIPLE D CIDER

ROSIE'S CIDER SHOP

Open weekdays from 10am Open weekends from 9am

Dafarn Dywyrch, Llandegla, Wrexham, Denbighshire LL11 3BA
T: 01978 790222
M: 07812 500513
E: sjhddd@btinternet.com
www.rosiescider.co.uk

OUR AWARD WINNING CIDER RANGE

 Rosie's Triple D Cider Available dry, medium or sweet Bottled and in medium or dry in Draught 6.4% abv	 Rosie's Black Bart Sweet Cider Bottled or Draught 6.6% abv	 Rosie's Wicked Wasp - Medium Sweetness Cider Bottled or Draught 7.0% abv
WINNER OF "CIDER OF THE FESTIVAL" AT THE LIVERPOOL 2012 BEER FESTIVAL		
 Rosie's DM4 Cider (not Cidre) Available lightly carbonated in 500ml bottles, medium or sweet. 6.0% abv	 Situated at the North end of the Horseshoe Pass, at the roundabout where the A542 intersects the A5104 Chester/Corwen road. The A525 runs past us half a mile to the North.	

Available for Pubs, (Bags in Boxes) and Shops/Delis (Bottled Cider Range)
You are welcome to call at the farm to taste and buy our Ciders and Perry

St Helens CAMRA News

New - St Helens Pubs Maps on line

St Helens CAMRA is producing Pubs Maps to guide people to the area's real ale pubs. These can be downloaded from the on line St Helens Newsletter
www.sthelenscamra.org.uk

St Helens since the Greenall Whitley days has never been known as a place to travel to drink in. St Helens CAMRA would like to change this and get people from the surrounding towns to sample the excellent real ales available in St Helens. We are including some pub walk maps with the on line newsletter which people can print out and maybe give to friends and colleagues who live in neighbouring towns such as Wigan, Warrington and Liverpool, thereby encouraging them to explore the real pubs of St Helens and Prescot.

Cinema Bar Duke Street

New bar opened in the old Plaza cinema with 4 hand pulls selling 3 real ales including Doombur and Wainwright

Parr Conservative Club

Another boost with the club on Broad Oak Road Parr (a real ale desert) selling Lees ales

The Market

After several years of closure the Market has been acquired by Amber Taverns and is set to re-open on August 22nd promising real ales supplied by local breweries

Pubs in Burtonwood

Dave Cunningham – former Chairman of Liverpool CAMRA and Burtonwood resident keeps us up to date with what is happening just across the border from our branch in Burtonwood.

The situation at the end of March was that all three pubs were closed, though thankfully that was only for a week.

The Bridge

The first to re-open was the Bridge, run by Matt and Demi. There is usually one cask beer on, sometimes two, from the range available to Marstons' licensees. It has four rooms, plus a bowling green, an upstairs function room (not currently used) and a kitchen.

The Bridge –

An Asset of Community Value

In conjunction with North Cheshire CAMRA, I am leading an action to get Warrington Council to declare it as an Asset of Community Value. I have deposited the submission (with 100 signatures) to the council and had a long and helpful talk with one of the council's solicitors, and with the two councillors who represent Burtonwood.

The Chapel House

At the end of May the Chapel House reopened, much to everyone's surprise. Having been closed since about last October. It is run by Debbie and Steve but, I understand, owned by a Paul Bond. It is believed that he owns several pubs in Warrington and St Helens, and works from an office

above Bargain Booze in Thatto Heath. The pub has cask beer, for the first time ever in the 34 years I have lived in Burtonwood. Cask beer is £2.00 a pint, there are up to four beers on, and there is also a scheme for getting stamps on a card and getting a free pint for ten stamps.

The Elm Tree

Finally the Elm Tree reopened about three a month ago, run by Mark and Sharon. Like the Bridge it is a Marstons pub and normally has Pedigree (£2.54) and EPA (£2.49), similar to the Bridge. This was to the locals an even bigger surprise reopening than the Chapel House.

Opening Times and Travel

The Elm Tree doesn't open until 4:00 p.m. during the week. The other two are open all afternoon. Burtonwood has got easier to visit by bus from St Helens recently. The 141 runs (hourly) all evening and the 329 has gained later buses Monday to Friday and half-hourly service on Sunday afternoons.

Other St Helens

Pub News

Chalon Brassiere Town Centre– Not a real ale outlet but open again, giving hope they may be persuaded to stock real ale.

Sefton Arms Town Centre– The Sefton is celebrating cask ale week 27th Sept to 6th Oct by staging some cask ale events. Check twitter and the website for further details

Bridge Inn Rainford– now sadly closed and reported to be tinned up
Beer Emporium Cambridge Road– now open and doing very well when visited


St Helens CAMRA Meeting

Branch Glasshouse Town Centre
Wednesday 11th September 2013

Committee Cricketers Arms

Town Centre Wednesday 25th
September 2013 8pm

Rainhill Rotary Club
11th BEER FESTIVAL
AT RAINHILL RECREATION CLUB
(Victoria Terrace, Rainhill L35 0EH)



NOVEMBER 2013

100 REAL ALES
CIDER BAR and LAGER BAR
FOOD & SNACKS AVAILABLE
Entry Fee: £5 (Thurs) £6 (Friday/Saturday)
Entry Fee Includes Commemorative Glass

Thursday 7th 7pm-11pm
Friday 8th 7pm-11pm
Saturday 9th 1pm-11pm

Website address: www.rainhillbeerfest.org
Contact us at info@beerfest.org for further information

Rainhill Rotary... working in the community

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



9 Handpumps
Serving constantly changing cask ales
always at least one LocAle 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

The Turks Head



16 handpumps

Serving Traditional Ales Ciders and Perry

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



THE BEST CHOICE OF ALES IN ST HELENS!
Beer Festivals throughout the year



A CAMRA REGIONAL PUB OF THE YEAR

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

- Draught Continental Beers
- Tuesday - Quiz night 9-30 pm
- Thursday - Curry and Jazz Night
- Cask Marque ■ Good Beer Guide 2013

Open Mon & Tues 2-11 Wed - Sun 12-11
We are now serving Quality Homecooked food
Wednesday - Sunday.

Cooper St. St Helens Tel 01744 751289

MerseyAle Credits

Editor

John Armstrong
merseyale@liverpoolcamra.org.uk

Layout Design

Dennis W Jones

Photographs

Neil Lloyd
www.neillloydphotography.co.uk
neild2x@btinternet.com
Mel James-Henry
Dennis Jones
Helen McCall
Michael Jackson

Contributors

Dave Halliwell
Jean Pownceby
Emily Ryans
St Helens CAMRA
Steve Berks
Tony Williams
Huw Jenkins
Helen McCall

Printed by

Printfine, Liverpool
0151 242 0000
www.printfine.co.uk

Useful Contacts

JOIN CAMRA

Membership details can be obtained from
230 Hatfield Road
St Albans AL1 4LW or
Tel: 01727 867201

Online forms at:

www.camra.org.uk
camra@camra.org.uk

Southport CAMRA

Ian Garner 01704 876819
ianjools@hotmail.co.uk
www.southportcamra.org.uk

Wirral CAMRA

Dave Hutchinson 01516 440625
daveandjeanh@ntlworld.com
www.camrawirral.org.uk

Isle of Man Branch Contact

Angela Aspin 01624 491613 -
mobile 07624 491613
angelajaspin@manx.net

Trading Standards

0151 233 3002

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

Diary and Coach Trips

Saturday 7th September Coach Trip to HULL with earlier departure time of 9.30 am

Sunday 15th September branch Walk from Waterloo to Crosby about 3 miles via the Marine Lake and the shore. See the Another Place figures visiting several pubs en route. Meet Blundellsands and Crosby station in Crosby at 12 noon.

Wednesday 18th September Branch Get Together - Caledonia, Catherine St. at 7.30pm (note earlier start) to be followed by historic pub walking tour in the area.

Saturday 12th October Coach Trip to NOTTINGHAM with optional visit to CAMRA Nottingham Beer Festival at Nottingham Castle - entrance payable

Wednesday 16th October Branch Get Together 8pm - Clove Hitch, Hope St. (upstairs room) - with an opportunity to meet a local brewer.

Saturday 16th November Coach Trip - destination to be announced on www.liverpoolcamra.org.uk coach trips

Wednesday 20th November Branch Get Together 8pm at Lady of Mann Dale Street for Pub Games evening including Table Skittles, Shut the Box, Darts, Dominoes, Shove Ha'penny, Bagatelle and others. Your chance to try them out for fun.

Liverpool Branch Get Togethers

are held on the third Wednesday of every month in different pubs across the city. They include a 'business' element when the Chair and other committee members impart new information about what is happening in CAMRA, both nationally and locally, and encourage members to share knowledge they have gathered and issues for discussion. With recent happenings in Liverpool, these parts of the evening have been very lively lately! Non-members are also welcome, both to attend and to join in, and everyone has the opportunity to hear about and to book for the forthcoming social events.

Increasingly, we are trying to bring variety to the subsequent part of our meetings, as in April, and other recent events have included 'Meet the Brewer' and quizzes.

See our fixtures list left for what is happening in the late summer and Autumn - walks, historic pub tours, pub games and more are all featured in a varied programme.

Do come along and join in; if you haven't been before, you will be made very welcome.

WhatPub

WhatPub will be launched to the public at the end of September or early October. This is an online guide to real ale pubs by area.

CAMRA has now listed more than 33,500 real ale pubs on the beta version of its WhatPub website.

Since its launch last September,

thousands of CAMRA members have visited pubs and helped update the pub database.

CAMRA head of marketing Tony Jerome called for members to ensure all the listed entries were correct and kept updated.

To login to WhatPub members can go to the www.whatpub.com site.



Liverpool CAMRA



www.facebook.com /CAMRALiverpool



@LiverpoolCAMRA



MerseyAle

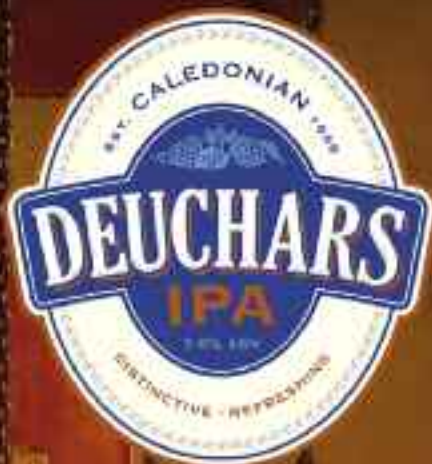
Advertising in MerseyAle

If you wish to place an advertisement you should contact us by email at; adverts@liverpoolcamra.org.uk you can send in your advert design and copy by attachment, or ask us about design. Cost is £100 per half page, £200 full page payment in advance.

Next Edition of MerseyAle

Copy deadline is Sunday 6th Oct Distribution first week November email news and articles to merseyale@liverpoolcamra.org.uk

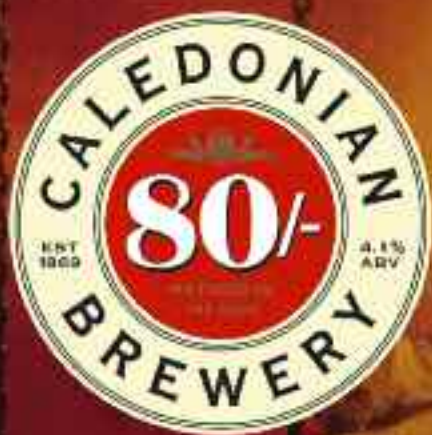
BREWED IN EDINBURGH BY CALEDONIAN



DISTINCTIVE



1ST CLASS



SATISFYING



EXCEPTIONAL



CALEDONIANBEER.COM