

MerseyAle

CAMRA Liverpool & Districts Magazine

Spring 2016

FREE

Iron Fist Velvet Glove



CAMPAIGN
FOR
REAL ALE



The WHEATSHEAF

Grade II Public House and Restaurant

The Wheatsheaf is a unique building which boasts a number of exciting and homely rooms. The fantastic bar and pool room is perfect for those sports enthusiasts. They contain a number of legendary memorabilia, and two huge big screens to watch the latest sporting events.

The pub is a British heritage building, as its historic interior has remained intact for many years which adds to its traditional and architectural importance.

Visit us today to avoid missing out on fantastic, food, service and atmosphere.

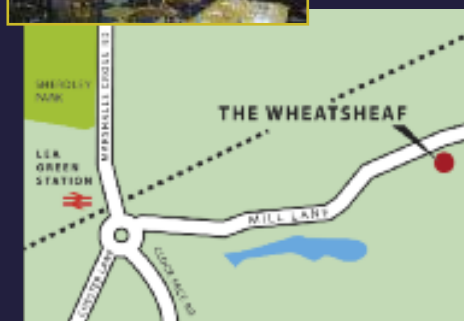
The unique building attracts customers from all over the country and even international visitors. The slanted' floors alone, are worth visiting the business for! The traditional and homely decor provides the perfect surrounding for a family occasion. The building boasts a fantastic beer garden and bowling green, which is an ideal place to spend a hot summer's day, and if that wasn't enough the sports bar exhibits a vast range of memorabilia for those sports enthusiasts!

The Wheaty - Real Ale Real Food

visit: thewheaty.com



Visit us on facebook at www.facebook.com/TheWheatsheafOfficial for all the latest updates on what sporting events are being shown at the Wheatsheaf.



Our award winning food is definitely worth visiting the pub for. We serve fresh, fast and home cooked food for every occasion. Our homemade chunky chips are the best around! We would advise to book a table, especially on weekends to avoid disappointment.

Mill lane Sutton Leach St Helens 10 minute walk from Lea Green Station Telephone 01744 813994

MerseyAle

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QR Codes page 55

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

CAMRA national site
www.camra.org.uk

This edition Cover
Peter Kavanagh's Carving detail
Photograph by Dennis Jones



Previous edition Spring Edition

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



Welcome to MerseyAle and ManxAle

'May You Live In Interesting Times'

This enigmatic statement is usually used with irony to refer to living through Difficult Times – which certainly applies to the pub industry, breweries and CAMRA.

The Save the Roscoe Head Campaign is needed now as much as ever with owners NewRiver Retail announcing new developments in their pub management – see page 5. The Campaign moved up a gear in November when CAMRA Branches from across the country came to a Rally at the pub to be addressed by the National Chairman of CAMRA, Colin Valentine – see pages 5 to 7. Liverpool CAMRA Committee and Branch members worked hard to organise the Rally and to make this event a success despite persistent rain on the day. Your support is still needed to Save the Roscoe Head and to 'Keep Their Feet to the Fire'.

In ManxAle we report serious flooding in the Isle of Man which damaged pubs and breweries and could have cost childrens' lives – see pages 35 to 43.

There has been a major Course Change at Liverpool's only brew pub, the Baltic Fleet. Will Wapping now become a one beer brewery? See pages 52 to 53.

National news is that the much awaited Code of Practice for PubCos is being watered down by the Government in the face of lobbying by the powerful PubCos. Watch for developments via the national press.

CAMRA Liverpool Social Events

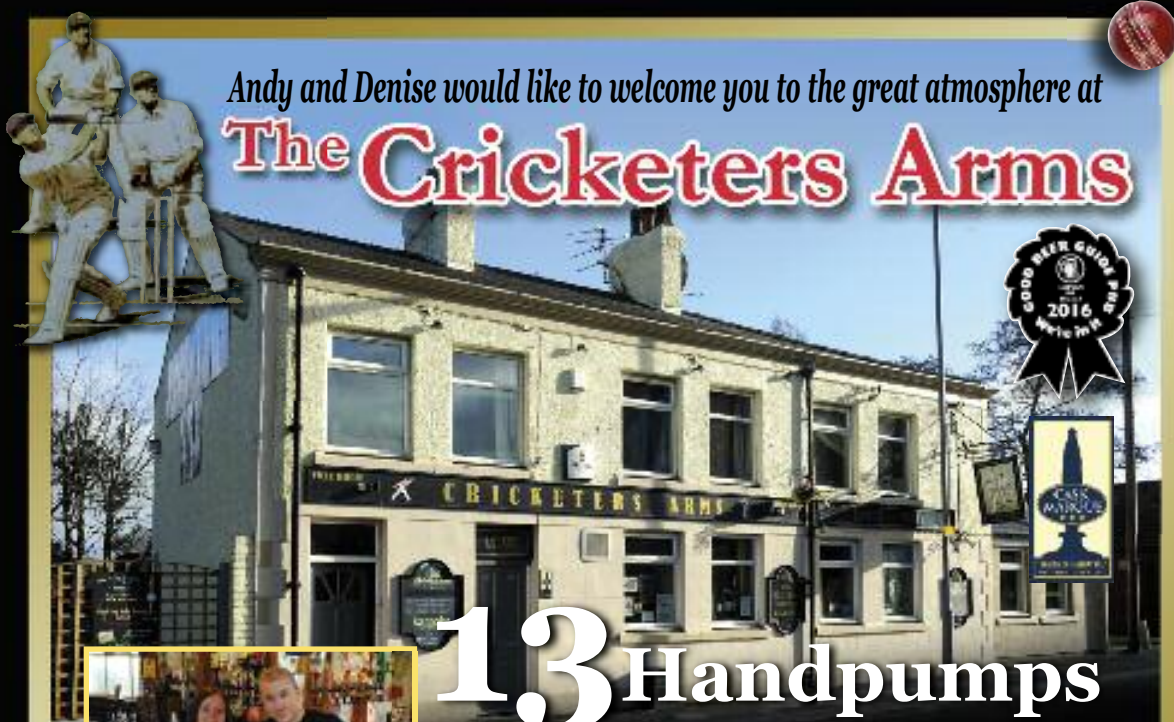
On a brighter note, CAMRA is a 'Campaign of Two Halves', one being campaigning, the other being social activities. Read the Diary on page 55 for list of social events, including informal 'Last Thursday' Meet Ups in a pub, monthly Sunday Lunch gatherings (food and beer!), visits to nearby towns in this instance, Chester, plus the monthly Branch Get Togethers. There is also a programme of Coach Trips for 2016 to interesting real ale venues – see page 51.

Whether 'Living in Interesting Times' also applies to MerseyAle, you will discover from whether there is another edition at the end of May.

John Armstrong
MerseyAle Editor



CAMPAIGN
FOR
REAL ALE



Andy and Denise would like to welcome you to the great atmosphere at
The Cricketers Arms

13 Handpumps



in serve all the time, 10 ever changing Real Ciders, Continental Draught, World Bottle Beers.
 3 regular real ales being: White Rat, Plum Porter and Big Red.



QUIZ NIGHT
 Every Thursday
 from 9pm
Great Prizes
LIVE ENTERTAINMENT
 Friday & Saturday
 from 9pm

We stage 4 regular **BEER FESTIVALS**
 with 23 beers in serve all the time

Spring	31st Mar - 3rd Apr
Summer	21st July - 24th July
Autumn	20th Oct - 23rd Oct
Winter	26th Dec - 1st Jan



CAMRA Regional Real Ale and Real Cider Pub of the Year 2015
 Card carrying CAMRA members 20p a pint discount
 Loyalty cards. Buy 10 get 11th FREE!
 Will be honoured all year round



Burchalls Pies
 Fresh in every day

Opening Times Monday to Thursday
 12 noon till midnight Friday and Saturday
 12 noon till 1am and Sunday 12 noon till 11.30pm



Cricketers Arms, 64-68 Peter St, St Helens, Merseyside, WA10 2EB Tel: 01744 361846
 Buses 10 and 10A from Liverpool, 89 from Speke. 100 meter walk from Liverpool bus stop

Keeping Their Feet To The Fire

“On the question of the Roscoe Head in Liverpool, I can assure you we have no plans for it to be anything but a pub!”

Jackie Moody-McNamara the newly appointed NewRiver Retail Pub Portfolio Director



NewRiver Retail who now own 359 pubs have appointed a Pub Portfolio Director, Jackie Moody-McNamara. Writing in CAMRA's national newspaper, 'What's Brewing', she made the quote above regards the Roscoe Head. She also said; "We have an investment strategy focused on delivering returns for our shareholders. We achieve this through acquisitions and managing the portfolio to release additional value and help drive sales." So do we read that as more pub conversions to higher value uses to release that 'additional value'? So be warned, the Save the Roscoe Head Campaign is far from won. It is only by keeping NewRiver



Retail's Feet to the Fire that the future of this classic pub, one of only five to have been in EVERY edition of the CAMRA Good Beer Guide, can be protected. And that means US the customers, not the shareholders.

Of the many people who wrote to the NewRiver chairman, Paul Roy, urging him to Save the Roscoe Head by selling the pub to its long standing licensee, Carol Ross, no one received the courtesy of an acknowledgement let alone a reply. As was the case with previous owner Punch Taverns, the selling price for the Roscoe Head pub mentioned to date by NewRiver is thirty per cent above the commercial pub surveyor's price, making such a deal unviable and an indication the pub is seen as too

profitable to sell to its licensee. NewRiver is a property development company focusing on shopping centre and converting buildings such as pubs into retail outlets to 'release additional value'. NewRiver has no track record as a pub operator - hence the sub contracting of pub management to LT Management who manage the Roscoe Head from their Scottish Office and the bringing in of Jackie Moodie-MacNamara, who had previously worked for major PubCo Punch Taverns, as Pub Portfolio Director. **So it is up to all of us in Liverpool and further afield to ensure that Jackie Moody-McNamara and NewRiver abide by her quote at the top of the page.**

National CAMRA Rally to Save the Roscoe Head

The National Chair of CAMRA, Colin Valentine, travelled from Edinburgh on Saturday 7th November 2015 to lead a protest attended by CAMRA members from across the country, all determined to send the Save the Roscoe Head message loud and clear to NewRiver Retail.



ROSCOE HEAD

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



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.



6
REAL ALES TO CHOOSE FROM

www.roscoehead.co.uk

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

CRIBBAGE NIGHT

Every Wednesday Evening

CAMRA Liverpool & Districts **PUB of the YEAR 2012**

24 Roscoe Street L1 2SX Tel: 0151 709 4365

Undeterred by persistent rain, the protestors heard passionate speeches in support of the Roscoe Head and its licensee, Carol Ross. Colin Valentine stressed the national importance of the pub as one of only five in Britain that have been in EVERY edition of the Good Beer Guide since 1974. He urged pub users to have their pub listed as an Asset of Community Value so as to give it some basic protection against change of use and loss as a vital pub.

The crowd and passers-by on Leece Street, were entertained by the Roscoe Head Singers who performed specially written campaign songs to support the event. 'Save the Roscoe Head' to the tune of 'I Like's a Drop of Good Beer I Do' and 'Sell the Pub to Carol', appropriately for Liverpool to a sea shanty tune, were sung repeatedly to draw attention to the campaign.

So the Roscoe Head has now had a poem written by Alan Harrison (see MerseyAle Winter 2015 page 9) and two songs written by Helen McCall, all in support of the Campaign!



The Roscoe Head Singers



Carol Ross



Following the rally a number of people took ACV information to nearby pubs to encourage licensees and pub goers to list their pub.

Save the Roscoe Head

The Roscoe Head, it's often said,
Is the best pub in the town.
We don't want a shop, so make them stop,
We can't risk it closing down.
For I likes a drop of good beer I do
.....
It's the pub to be at if you want to chat,
For beer or to be fed.
It's in every Guide, much to our pride,
So let's Save the Roscoe Head.
For I likes



It's a Liverpool pub with a local crew
Save the Roscoe Head
But there's a welcome here for all of you
Sell the Pub to Carol

Sell the Pub to Carol

New River think we'll go away
Save the Roscoe Head
But we'll make them smart and here
we'll stay
Sell the Pub to Carol

A pub is more than a piece of land
Save the Roscoe Head
And this is where we'll make our stand
Sell the Pub to Carol

If we lose our pub we lose our soul
Save the Roscoe Head
So New River recognise our goal
And Sell the Pub to Carol

PEN FACTORY

Pen Factory is brought to you by the innovators of the original Everyman Bistro.

Located next door to the Everyman Theatre, the Pen Factory is equally designed for a swift lunch, leisurely evening meal or a drink with friends.

The team are old hands at providing a sociable space where good company, good food and interesting drinks are found.



6 Hand pumps serving an ever changing selection of cask ales and real cider, plus true continental lagers and an extensive wine selection all served by the glass.

Teas and coffees are also available throughout the day in a relaxed contemporary space.

All food is prepared in our open kitchen from prime ingredients. Salads, small plates, main meals, desserts and more available throughout the day and evening.

We work closely with artisan brewers, independent wine growers, local farmers and specialist food suppliers.

13 Hope Street Liverpool L1 9BQ 0151 709 7887

Opening times

Midday to midnight. Food until 10pm. Closed Sunday and Monday



CAMRA National Members Weekend Members' Weekend Comes To Liverpool



The CAMRA Members' Weekend incorporates the National AGM and Annual Conference and will be held at the Mountford Hall, Liverpool Guild of Students from Friday 1st April to Sunday 3rd April 2016. A working group headed by former Branch Chair Geoff Edwards and fellow Committee member Mike Chandler has been working for almost two years with CAMRA nationally to plan the event with assistance from staff at CAMRA headquarters in St Albans.

You Can Register on the Day at the Venue

Registration is now open to all CAMRA Members. While you can register and pick up a conference bag on site, please note that non-members will NOT be permitted to enter the venue. The Guild of Students has undergone a multi-million pound refurbishment and is now a state-of-the art conference facility focused on the Mountford Hall, a regular venue for a variety of student-centred and public events. All of the catering facilities of the Guild will be available to Members. Other catering outlets plus convenience stores, pharmacies and a post office are only a short distance away.

Or Register Online By March 11th

All Members who register before Friday, March 11th, will receive a Members' pack including a Conference Programme and the newly-updated Liverpool Pubs map, making the weekend a perfect opportunity to explore Liverpool's distinguished pub heritage and, for those reading this outside of Merseyside, maybe look up family members and friends should you wish to stay an extra day or more.

Several trips to local breweries and guided pub walks will be offered. CAMRA's very own pub food guru,



Sue Nowak, has surveyed the food and drink scene in the City and has recommended where to eat and drink when Conference is finished for the day. Geoff has also written a local do-it-yourself crawl for those keen on visiting pubs near the Guild. The Handbook contains eight Pub Trails to keep members busy and to show them the best of the city's pubs.

Have Your Say

Most importantly, the Members Weekend is an opportunity for Members to speak to motions and listen to debates that may influence the future direction of CAMRA's Campaigns. These debates are often lively affairs and the intervention of the Conference Chair isn't an unusual occurrence. Feel free to try and catch the Chair's eye and offer your views!

There will also be an opportunity to vote in elections to CAMRA's decision - making National Executive Committee to which our own Regional Director, Ian Garner is seeking election. Members can also help to staff the event by acting as tellers, ushers or work on the Members' bar. There will be many more workshops this year on CAMRA's key campaigns.

Guest Speaker Tim Martin Chairman of JD Wetherspoon

This year, the founder and Chairman of the JD Wetherspoon

pub chain, Tim Martin, will be the Conference's keynote speaker.

Tim's description as a "giant" of the UK pub scene is attributable at least in part to him standing six feet six inches tall! Wetherspoon's have a sizeable pub estate on Merseyside and are sponsoring the glasses to be used on the members' bar, located in the Courtyard of the Guild complex, adjacent to the Mountford Hall.

Tim Page, CAMRA's recently appointed Chief Executive and national Chairman Colin Valentine will report on CAMRA's campaigning activities and future plans.



The Members' bar will only be open when the Conference is not in session and will offer a range of ales from local breweries.

Be There

Summing up, local organizer, Geoff Edwards says "If the success of the Weekend were measured by the commitment and effort of those in the Branch involved in its organization then we could all sleep easily. However, we all know that a strong participation from Branch Members is the key to ultimate success. Please give the weekend your full support and show our visitors that Liverpool isn't just a real ale pubs capital but a welcoming one too"

As John Lennon would have said, "Be There".

Geoff Edwards Chair of the Organising Committee

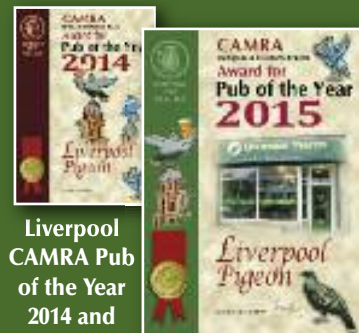
LIVERPOOL PIGEON

14 Endbutt Lane, Crosby, L23 0TR

MicroPub



Liverpool Pigeon is Merseyside's original micro pub. We opened October 2013 and celebrate the fantastic beers we have in the North-West by showcasing beers around the region and further afield.



Liverpool CAMRA Pub of the Year 2014 and 2015

www.liverpoolpigeon.co.uk

- Small single roomed establishment
- Sells real (not fizzy) cider
- No spirits/alco-pops or keg products
- Shuns national or multi-national products
- No tv, juke box or gaming machines
- Conversation as entertainment
- Small range of beer snacks

5 Handpumps
Serving cask conditioned ales



Tues - Fri 4 - 9 Sat 12 - 9 Sun 12 - 5
Closed Monday

Buses: X2, and 47 from Queen Sq L'pool and 54 from Victoria St L'pool

RITA SMITH

THE PUB LANDLADY WITH AN 'IRON FIST IN A VELVET GLOVE' OVERSEES CHANGES AT HISTORIC COMMUNITY GEM

During September and October last year, the famous Grade II listed, Liverpool 8 pub, Peter Kavanagh's, underwent refurbishment. But the many devotees of this wonderful, quirky and historic hostelry did not need to fear. Anyone who knows its licensee, Rita Smith, will know that no pub company, site manager or work person would get away with making changes of which she did not approve. Every single item of its amazing myriad of memorabilia has been returned to its rightful place!

Rita, Liverpool born and bred, has been the proud licensee for almost 24 years - since the 9th of March, 1992. She loves everything about the pub and the people who frequent it. The pub, situated in Egerton Street, off Catharine Street in the Georgian area of the city, is named after an even longer term licensee, the said Peter Kavanagh, who ran it for 53 years, from 1897 until 1950. In his day, it comprised the single premise of number 2 Egerton Street, but it was extended in 1964 and again in 1977 to incorporate both numbers 4 and 6. Previously known at the Grapes,



"I was a cleaner for many years for the City Council – and I never say I was 'just a cleaner' – I was proud of that too. I went to college at Riversdale Tech to learn the proper skills needed, and after that I worked for a number of years at what was then Liverpool Polytechnic. But pubs and bars have always been a big part of my life".

and originally the Liver, it was renamed in 1978 to commemorate the person whose inventiveness and very evident sense of humour

were responsible for the creation of the eccentric and eclectic interior which has been retained to this day.

I recently had the pleasure of talking at some length with Rita. I was interested to find out about her background and what brought her to Peter Kavanagh's in the first place:

She told me she always made time to work in outlets where she had face-to-face contact with the public. She worked at Flintlock's club for 9 and a half years, and did a couple of seasons at the Philharmonic Hall. Then she found she was being asked to run pubs for other people – to relieve managers, or fill in when people left, notably at the Marlborough on Slater Street (now O'Briens) and the Little Grapes on Knight Street.

"I love serving people over the bar and somehow I always sort of fell into jobs".

So how did her move to Peter Kavanagh's come about?

"I'd got to know the pub when John Meakin (another landlord, famed for his eccentricity, who



And what about real ale?

Rita told me the pub was owned by Belhaven when she took over, the old hand pumps seemed to be just for decoration and she had a battle on her hands to get real ale.

"Tony from what was then Oak Brewery asked if I'd like to take his beer but I said I didn't think I could. However, in the end, I decided I had to give it a go, I broke my lease and got Old Oak in and it went down so well, it made my case for me".

The pub now has 5 handpumps dispensing real ales. It is owned by Enterprise Inns, and until recently, Rita was the leaseholder, with just 2 years left on her lease. She was



She told me she has never regretted it. It clearly involved a lot of hard work, especially getting established in the early days and putting her individual 'mark' on the place.

"I love the customers and the great sense of community this area has long been known for. You get to know if someone's not well and you look out for them. I've been round to regulars' houses to check they've got milk and basic supplies when I've known they were under the weather. That's the sort of area this is and I like to think the pub is at the heart of it. And I couldn't do what I do without the help of friends and neighbours, so it works both ways.

But when I took over I think that sense of community had been lost, so the first thing I did was to hold a big street party to try to bring people together again, and it sort of went from there".

highly conscious of the fact that the pub's flooring and toilets in particular were in need of repair and the expense involved for the refurbishment needed was beyond her means. At the same time, she wanted to make the pub the best it could be for the sake of her loyal customers and visitors to the pub. Negotiations were entered into with her Business Development Manager, Peter Cunningham, who Rita says was a great support. She is now a tenant, but said "knowing that the company would bear the cost of

the refurbishment and be responsible for any future repairs was a very big relief".

However, so mindful was she of ensuring nothing of the pub's character should be lost that she never left the premises during the four and a half weeks that the refurbishment work was being undertaken! She is now very pleased with the results, not surprisingly, as it all looks very good. The whole place has been redecorated, toilets completely



revamped, carpets and new flooring laid, all giving the place a brighter, welcoming look without losing any of this iconic pub's character. In addition, Rita told me, all the fine stained glass windows were removed, totally restored and given protective covering for the future, and the whole of the exterior has had a makeover. A plaque on the front wall commemorates the history of the pub and its namesake.



Mossley Hill Athletic Club Charity Beer Festival

22 - 24 April 2016

Friday 7pm - midnight

Saturday 1pm - 6pm and 7pm - midnight

Sunday 1pm - 9pm

£5 per session, (£4 Sunday)

www.mossleyhillbeerfestival.org.uk



90 beers and ciders.

Whiskey and gin bar.

Hot and cold food

Live entertainment.

Tickets available from the club

Also available on Eventbrite

**Come along and help us to support
this year's nominated charities.**



Rita was also fervent about retaining the 5 handpumps to dispense good quality real ales, several now from local breweries:

"I'm proud of my real ales. If anyone brings back a pint, it goes straight down the drain. I want them to have the best".

Somehow, you get the feeling Rita, who believes having a philosophical outlook and loving people are key to being a successful licensee, will be there forever:

"It's my life and I have great staff and the best customers in the world. I can still do the cellar – well, the tapping and venting, lifting is getting a bit hard – and, if needed, I can still throw out potential troublemakers – not that we get many. 'An iron fist in a velvet glove', they say of me! And I love being behind the bar".

There is live music every Saturday night – "we have a wide range – swing, jazz, Irish folk – and they all bring in great crowds". Tuesday night jam sessions are also very popular, and Thursday night is a locally renowned quiz night!

Raising money for various charities is a big feature, with regulars and staff supporting **Freshfields Animal Rescue** in particular:

"They all rally round to organise collection of food, shredded paper, bedding and old newspapers as well as monetary donations".

Money is also raised for the children's charity, Barnardos, and the Liverpool based Sahir House, that provides support and information for people affected by HIV and AIDS. Thank you letters are displayed in the bar area, as is information about refugee support and consultations on council proposals for local developments.

"They're a generous, caring crowd and people support each other round here. It was like one big party at Christmas".

The pub's historic credentials

Peter Kavanagh's is listed in **CAMRA's National Inventory of Historic Pub Interiors**, and features in Geoff Brandwood's book on **'British's Best Real Heritage Pubs'** (2013) and the **Liverpool Historic Pub Guide**. You can also read of its unique charms in the Spring 2013 issue of *MerseyAle* (pp 28-29) where then Chair of local CAMRA, Geoff Edwards, reported on a guided visit made by branch members to the pub. But, even better still – or as well, at least – get along there and see for yourself the many splendid fixtures and fittings that adorn the pub; the murals dating from 1929, by Scottish artist, Eric Robertson, in the front and rear rooms of the original pub area, depicting Dickensian scenes and Hogarth drinking scenes respectively; the unusual large Tiffany style German lampshades; and the myriad of musical and all manner of memorabilia, previously referred to, that hang from the ceilings and adorn walls throughout the pub. Amongst all of these, there are urns containing ashes of former drinkers who chose Kavanagh's as their final resting place.

Try not to be in a hurry when you visit – there are many stories to be told – and Rita can tell them! And,



remember, that not only is Peter Kavanagh's a historic gem, it's a living, breathing community pub. Long may it be preserved as it is for all those reasons.

Jean Pownceby



BEER & BEYOND!

Ludlow **Food** LUDLOW SPRING FESTIVAL
Spring Festival

14TH - 15TH MAY 2016

OVER 180 REAL ALES
PLUS CIDER, PERRY & WINE

150+ CLASSIC CARS

80+ EXHIBITORS

LIVE MUSIC ALL WEEKEND

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THE MASONIC FREE HOUSE

7 CASK ALES ALWAYS ON LINE

GUINNESS, FOSTERS, CARLING AND A LARGE SELECTION OF POPULAR ALES

- GREAT FRIENDLY ATMOSPHERE
- LIVE ENTERTAINMENT

Real Ale Festival
Thurs 14th to Sun 17th April 2016
20 casks on tap
All day passes available £15 or Pay As You Go



35 Gladstone Rd, Garston, L19 1RR. 0151 280 0200
Just 5 minutes walk from South Parkway Station
Open 7 days a week from 11am til 12midnight

MerseyAle PUB NEWS



South Liverpool Pubs

The Masonic Beer Festival Garston
The Masonic in Garston continues to be a beer oasis in that part of the City. Six cask beers and a real cider are normally available. Beers come from small breweries from around the country. There will be a beer



festival here with 20 casks on tap from **Thursday 14th to Sunday 17th April**. All will be sold at the pub's normal price of **£2.30-a-pint**, or a day pass can be obtained for **£15.00** that will allow you unlimited real ales for the whole day.

Que Pasa Cantania at the top end of Lark Lane is now usually selling two real ales. Paul, known by many from when he worked at the Ship & Mitre, is now in charge of the beers. Beers are usually sourced directly from small breweries in the region. **The Levee** at the other end of the Lane is being worked on. This was open as an ale house for a short period a few years ago. No doubt it will become a restaurant, but it would be good if real ale was available here again.

Not far away, the **Old Bank** at Aigburth Vale has been stocking beers from the new **Bliss Brewery** in Cheshire.

Up the hill from here, the **Victoria** at 4 Victoria Road, has been selling hand pumped beers. **Deuchars IPA** and **Hobgoblin** have been available, but neither was on when I visited.

A planned refurbishment of the **Willow Bank** on Smithdown Road has been postponed until after

Easter. It is understood the work is intended to enhance the food side of the business. One hopes the cask ale selection will not be adversely affected. The pub offers a 10% discount for CAMRA members on Tuesdays.

City Centre Pubs

The Rose & Crown on Cheapside in the city centre is selling real ale again. Only one beer so far, **Nessie** brewed by **Charles Wells**, which was in good condition on my visits. Further to the last MerseyAle, **Dr Duncan's** on St John's Lane sold a number of guest ales over the Christmas period, but no guests were noted during quieter times in



January. The pub is still worth visiting for the regular beers that include **Salopian Shopshire Gold** and to view the magnificent Tile Room.



Leaving Lime Street Station Skelthorne Street exit the **Dough Bar** is in the high rise student accommodation opposite. The Bar has two hand pumps but usually serves just the one cask beer which has regularly been supplied by **Peerless**, but beers from Salopian have also appeared recently.

Nearby, the **Crown** on Lime Street, has increased the number of beer engines in use to eight. There are now four regular beers, **Liverpool Organic 24** **Carat**, **Greene King IPA**, **Wells Bombardier** and **Black Sheep Best**. There will be up to five guest beers. It is good to see one of the city's most ornate pubs, inside and out, expanding its cask beer choice.

The Lord Warden on London Road close to the Lord Nelson Street entrance to Lime Street Station is now serving beers from **Rock the Boat brewery**. Worth a visit when walking from Lime Street.

The White Star bar above the platforms at Lime Street station is serving cask beer again, namely **Greene King IPA**. This could be an alternative for a beer before your train, if other venues nearby are busy.

The Lime Street Real Ale Pubs Cluster

Around Lime Street Station there is now a cluster of ten real ale pubs.



The Lord Warden on London Road; **Ma Egerton's** on Lord Nelson Street opposite the side entrance to the station; the **JD Wetherspoon North Western** in the former railway hotel accessible from the station

6 Cask Ales
3 Lagers
3 Ciders

Teas & Coffees

Traditional
Bar Food

THE STAGE DOOR
TAP

at The Queen's Royal

New Brighton's hidden gem for the real ale enthusiast

All Star
Gallery

- EAT
- DRINK
- SLEEP

0151
691 0101



ALWAYS 6 CASK ALES
plus another 3 conditioning



Regularly changing choice includes the excellent selection from Phoenix & Hawkshead Brewery, plus many more. Also a choice of speciality premium lagers on draught including Peroni & Krombacher.



PROUD RUNNERS UP OF
CAMRA'S WIRRAL PUB OF THE YEAR AWARD

www.thequeensroyal.co.uk

0151 691 0101

f / TheQueensRoyal

The Queen's Royal - New Brighton Waterfront - Wirral - CH45 2JT

concourse as well as from Lord Nelson Street and Lime Street; **The White Star** on the concourse above the platforms; and the **Crown and the Dough Bar** next to the Skelhorne Street entrance to the station. There is also **Dr Duncan's** a short walk away on St John's Lane and **Wetherspoon's Richard John Blackler** on Charlotte Street plus around the corner, the classic small but beautifully formed **Globe** on Cases Street, opposite Liverpool Central Station and the **Central** a few yards away on Ranelagh Street. It is disappointing to report the



closure of the **Exchange Vaults** on Old Hall Street. Reportedly this is due to steep increase in the lease. The pub is to be converted into a convenience store. In recent years the pub had sold mostly Thwaites beers and was popular with office workers. The real ale drinkers will now have to go to the **Cross Keys** which is nearby on Earle Street, off Old Hall Street, and also offers good food at lunchtime and early evening.

Riley's, at the bottom of Mount Pleasant, continues to serve one real ale. Before Christmas I enjoyed a pint of **Liverpool Organic Jade** here and on my last visit Thwaites Wainwright was on tap.

Not far away the **Blarney Stone** on Renshaw Street has opened in what was Renshaws and before that, the Newington. It is good to see one of the city's more ornate pubs back open. This is one of a number of Irish pubs in the area to open before Christmas, but the others do not have hand pumps. Cask beers, such as **Tetley Gold**, were available at a promotional price of £1.50. Pump clips are not used, so it can appear

confusingly that the beer engines are not in use. Some good live music here every day from 4pm (2pm Saturday), but not all the Karaoke singers on Thursday are as good as each other!

At the Dispensary, Renshaw Street, licensee Dave has deemed beers from the **Fixed Wheel Brewery** in Halesowen and Fyne Ales from Scotland, to be of good enough quality for him to stock. These add to his changing range of real ales and regular suppliers **Hawkshead, Titanic** and the **Ossett group**, alongside the permanent **Mark's Mild** brewed by **George Wright brewery**, named in memory of **Mark Wilson** who formerly worked at the pub (see 'An Appreciation', MerseyAle February 2013 page 21).



The handpumps have been removed from the **23 Club** downstairs at the **Clove Hitch** on Hope Street. However, real ale continues to be sold in the main bar upstairs, always from small breweries. I supped **Neptune Brown** on my last visit.

As forecast in the article in the last edition of MerseyAle, **Mackenzie's Whisky Bar** is indeed now offering a 10% discount to card carrying CAMRA members. This applies to both pints and halves of the real



ales. There are usually five cask ales available, often from local brewers. The refurbishment plans for the **'Little' Grapes** (see MerseyAle Winter 2015) on the corner of Knight Street and Roscoe Street has been delayed until after April. The nine handpumps continue to dispense beers from small breweries around the region and the excellent reasonably priced Thai food is available – currently times are Tuesday to Sunday evenings 5pm to 9pm.

All four beer engines were in use at the **Brewery Tap**, Stanhope Street at the end of January. I chose a beer from **Cross Bay Brewery**, but 2014 **Champion Beer, Taylors Boltmaker**, was also available. Good value Bed & Breakfast is available here.

Pubs Elsewhere

Another pub that has closed is the **Bears Paw** on Irving Street in Edge Hill. This pub sold real ale a number of years ago and was branded as a Cains pub, the same time as the **Railway** on Tithebarn Street was similarly painted. No doubt somebody has earmarked the Bears Paw as suitable for student accommodation. The nearby iconic **Mount Vernon** pub was closed for conversion to student accommodation over a year ago, but no work has yet started.

One of the few remaining pubs in Edge Hill, the **Royal Arms**, has a sign advertising guest beers. Did it ever sell guest ales?

I have looked into the Cabbage Hall a few times on the way to evening games at Anfield and found that the handpumps were not in use. Nearby, the beer at the Flat Iron has been **Doombar** recently.

I am writing this while in the Picture Drome on Kensington. Three beers are being served from **Castle Rock, Butcombe and Cameron**, all enjoyable. Those who have not visited this pub recently should check it out.

Pub News by Tony Williams

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



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

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

THE GRAPES

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9 Handpumps

Serving constantly changing cask ales
always at least one Local from
Liverpool Organic Brewery

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

LIVE JAZZ EVERY SUNDAY NIGHT 10pm-12

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

Thai food served from 5-9 Tuesday to Sunday

New Liverpool Real Ale Outlets Open

New South Liverpool Micro Pub Opens



Butchers, on Booker Avenue off Brodie Avenue, opened in November, just fifty yards from West Allerton station (City Line from Lime Street Station) and the 80 bus route along Brodie Avenue. As the name suggests, the pub is in a shop previously used as Coopers butchers and some of the fittings remain. The pub is run by Nick Jones, helped by his partner Sarah. There are a few differences between this and other micropubs in our area. Firstly, the pub is open 12 hours a day from 10am, seven days a week. Alcohol is served from midday. Secondly, food is served. Breakfast is available, paninis at lunch and ribs or pizza later. Customers are served at the tables throughout the day, or at the bar stools. There is no room for standing customers. Cask beers from **Liverpool Organic and Red Star** have been sold so far. A large number of bottled beers are also stocked. Nick says that the main emphasis of the Butchers is as a pub selling cask beer, with the food secondary.

Watch Out For More Micro Pubs

Another shop being converted to a pub is on Prescot Road in Old Swan near the library. Hopefully this will be open in the Spring. Planning permission is being sought for another micro pub on Eaton Road in West Derby. People may wish to register their support.

The Club House in Liverpool One Chavasse Park

A new venue has opened on Chavasse Park at Liverpool One. The new build **Club House** is modelled on a New England Hamptons beach venue. The outside areas and deck chairs are not likely to find much use for a few months though.

There is plenty of room, though, inside on two levels. The cask beer 'cellar' is upstairs and on view to customers. From here the beer is served by gravity to the bar below, similar to that at the Euston Tap which some will be familiar with. Two cask beers will be available normally. **Liverpool Organic Shipwreck** is to be a regular, but the other will vary. The other beer on my first visit was **Phoenix White Monk**. Unfortunately there is not a real cider available.



At the bar none of the taps are marked to show the beer they are dispensing. Small blackboards at the centre of the bar identify the cask beer available.

The pub is run by New World Trading Company. Managing Director Chris Hill is quoted in the local press saying, 'The team are clear that it's a pub rather than a bar or restaurant. Service is from the bar, even for food.' On my visit, though, staff were offering table service.

The Club House is a sister pub to the **Smugglers Cove** at the Albert Dock, near the Beatles Story. I have visited this pub before and not realised real ale was available as handpumps were not in use. This pub also uses gravity dispense for the cask beer served from taps in barrel facades behind the bar. Again **Liverpool Organic**

Shipwreck is a regular here. On my recent visit the other beer was **Passionate Blond**, a beer specially brewed for New World by the **Cloudwater Brew Co** in Manchester. Both the Club House and Smugglers Cove offer an extensive bottle list. The 'Anthology of Ales' booklet lists all available. Dozens of beers from



around the world are stocked and a few ciders. **Cornish Orchards Farmhouse Cider** looked good, but was one of the most expensive. Unfortunately there is not a real cider available on draught at either pub.

Live music is also a major feature of these two pubs.

Tony Williams

Kazimier Garden

The Kazimier Garden has revealed that it is "very much open for business" and will remain so for at least the next 15 years. "The Garden is here to stay and we are very much in for the long haul," spokesman Liam Naughton said. "We are due to sign a 15 year lease with our landlord, TJ Thomas /Hope Street Properties. We are keen to tell the



public that we are open for business...the whole Kazimier club closing has confused the general garden crowd to thinking it is closed too."

Two cask beers are available at this unique open air bar.

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

Large Selection of Gins available at the



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Belvedere
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8 Sugnall Street (off Falkner St), Liverpool

The EXCELSIOR

121-123 Dale St, Liverpool



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PUB QUIZ

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HOW SNOWBALLS START ROLLING

The Liverpool CAMRA Snowballs Campaign developed from the 'Bringing New People to Real Ale' campaign which Liverpool CAMRA ran in the years running up to Liverpool's designation as European Capital of Culture 2008.

A central feature of the latter was providing the opportunity for new people to taste real ale and real cider, often for the first time. For several years the street stall free tastings at the Hope Street Feast brought the opportunity to taste real ales to the many



same – I don't like beer' mindset. A Snowball starts rolling down the hill and gathers more and more snow growing in size all the time. One friendship network leads to another and so the numbers of people involved grows. The same applied with women and with young people, especially students. Through a friendly social context people tried new beers, compared them and discussed them alongside the usual buzz of social conversation between friends old and new.



thousands attending this highlight in the Liverpool calendar. The purpose was to encourage people to try real ale in the pub, thereby growing the number of real ale drinkers and helping secure the future of pubs.

The Snowball Campaign started in 2011 as a means of focusing on women and young people as groups relatively unfamiliar with or prejudiced against real ale (old man's drink, tried beer once didn't like it, beer is for men I prefer wine etc). The concept was to use friendship networks to encourage both women and young people to bring their friends along to a pleasant social event usually in a pub where there would be a free tasting of different styles of real ale. This overcame the 'all beers are the

including free street tastings around the City Centre and at the Hope Street Feast.

February 2008

Women's Guided Real Ale Tasting event at the CAMRA Liverpool Beer Festival in the Metropolitan Cathedral Crypt led by Liverpool CAMRA members with over 100 women attending.

Three Fashion and Real Ale nights at the Lion Tavern organised by fashion students from Liverpool John Moore's University



2011

Snowball Campaign Begins

January 2011 – 'Bringing New People to Real Ale' events become the new Liverpool CAMRA Snowball Campaign.

February 7th – Beer tasting for women at Dispensary

February 24th – Women and Young People - preview night at Liverpool Beer Festival Metropolitan Cathedral Crypt.

April 13th – Meet the Brewer with Michelle (woman brewer) from Offbeat Brewery at Lion Tavern with a pub full of women.

April 11th – Pies and Pints at Everyman Bistro – women and young people

The Liverpool CAMRA Snowball Campaign Timeline

2007

Liverpool CAMRA comm-ences 'Bringing New People to Real Ale' Campaign with various events

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 -11pm.
Sunday 12-10.30
Telephone 0151 707 0067



5 Handpumps



17 CASES STREET L11HW



CAMRA Merseyside's inaugural meeting took place here over 40 years ago in 1974



November 11th – Beer and Food matching for over thirty women with Anne Jones from Hawkshead Brewery at the Dispensary



2012

February 15th – Women and Young People preview night at Liverpool Beer Festival Metropolitan Cathedral Crypt – with Beer Tasting and Food matching led by Anne Jones from Hawkshead Brewery.



May 12 – Celebration at the Dispensary of receiving the CAMRA National Membership Initiative Award at the CAMRA Members Weekend in Torquay.

2013

February 20th – Women and Young People - preview night and tasting at Liverpool Beer Festival Metropolitan Cathedral Crypt.

April 13th – Meet the Brewer – Mallinsons Brewery (women



brewers) Talk and Tasting with a pub full of women at the Lion Tavern.

July 13 – Coach Trip for women to Wilson Potter Brewery (women brewers) and visit to CAMRA National Pub of The Year, the Baum in Rochdale.

2014

May 14th – Pub Meander, starting at Dispensary, going to Roscoe, Belvedere and Grapes, and back to Dispensary. For women to show them a range of Liverpool pubs.

November 14 - A Pub Meander – station to station - Moorfields to Central – Lion, Hole in Ye Wall, Richmond, Globe. For women to show them a range of Liverpool pubs.



2015

June 9th – Meet the Brewer – Riverhead Brewery (woman brewer) Talk and Tasting at the Dispensary (women only)

2016

March 5th – International Women's Day Collaborative Worldwide Brewing at Riverhead Brewery.

SNOWBALLS ROLL ALONG THE ROAD TO YORKSHIRE

On Saturday 5th March, thirty women from Liverpool will be travelling by coach to Marsden, near Huddersfield, to help brew a very special beer at Riverhead Brewery. Why, you may ask? Well, they will be uniting with women across the world to celebrate International Women's Day by taking part in an 'International Women's Collaboration Brew Day' (IWCBD). Women-led breweries across the globe will be brewing beer in a spirit of camaraderie to promote the importance of women in the brewing industry and to acknowledge the growing number of women everywhere who are enjoying drinking beer. In the process of doing so, they will be raising money for a range of women's charities.

How did we get involved?

As part of the Snowball campaign, which aims to encourage more and more women to enjoy real ale, and in collaboration with the Dispensary pub, a Meet the Brewer event was held last June



THE LAZY LANDLORD MICRO PUB

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Opened in December 2014, we are proud to be Wirral's first micro pub.

Serving fine cask ales from local breweries with guests from further afield.



PUB OF THE SEASON SPRING 2015

We have no lager, spirits or alcopops. No television, juke box or gaming machines.

- Up to five cask ales ■ Small range of bar snacks (with delicious locally sourced pork pies coming soon) ■ Warm friendly atmosphere in traditional pub setting punctuated with pub memorabilia to encourage good conversation
- Selection of good wines ■ Boxed cider

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Opening hours Mon Wed Thurs 2pm-10:30pm Fri Sat Sun 12pm-10:30pm Closed Tuesday



5

cask ales
Selection of Bottled Conditioned Beers to drink in or take out

The CORNER POST *Micro Pub*



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"A WARM & FRIENDLY ATMOSPHERE"

5 HANDPUMPS

SERVING CONSTANTLY CHANGING
CASK ALES & REAL CIDER
ALWAYS AT LEAST ONE LOCALE



- BOTTLED IMPORTED BEERS & LAGERS
- SELECTION OF WINES
- TRADITIONAL SOFT DRINKS
- CRISPS, NUTS & LOCALLY SOURCED PIES
- WELL BEHAVED DOGS WELCOME

CLOSE TO IRON MEN ON CROSBY BEACH AND TO
BLUNDELLSANDS & CROSBY STATION, AND ON 53 BUS ROUTE




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!

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PLUS A GREAT SELECTION OF GUEST BEERS FROM A WIDE RANGE OF BREWERIES
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OPEN UNTIL 1am THURSDAY -
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(see the Autumn edition of MerseyAle) with Lisa Handforth, the brewer from Riverhead, together with Liz Crosby of Ossett Brewery. Not only did they introduce us to some excellent beers, but we were given an eye-opening picture of the growing number of women brewers across the world. We were all delighted when Lisa said it was the best 'Meet the Brewer' event she had done and extended an invite to us to join them in this International Women's event in March. It seemed a long way off then, but now it's become a reality!

IWCBD

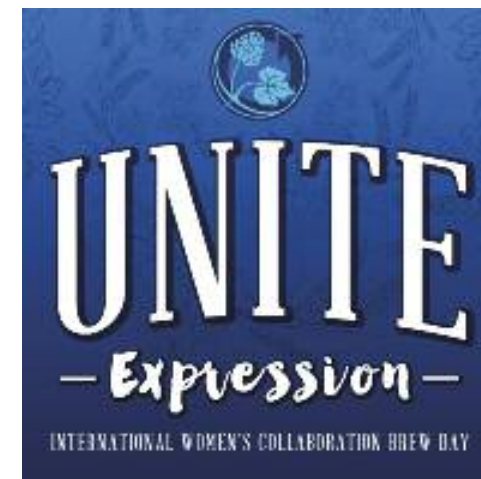
This International Brew Day is the 'brainchild' of Sophie de Ronde of the Pink Boots Society which

promotes scholarship opportunities and excellence for women in the brewing industry. It is American in origin but its influence has extended to all parts of the globe. The fantastic brewing event, uniting women in Australia, Brazil, Canada, Japan, Italy, Mexico, New Zealand, Sweden, Switzerland, USA and Great Britain, was first held in 2014 and Riverhead Brewery was part of it both then and

in 2015. In both those years, International Women's Day (March 8th) fell at the weekend, but this year, as it is a Tuesday, it is being held on the nearest Saturday to maximise the number of women who can attend - including us! Read all about it in the next issue of MerseyAle.

The Beer! Unite Expression

The beer, which has been globally named as Unite Expression, will be launched the following Saturday, 12th March at the



Riverhead Brewery Tap. Who knows? - Some of us may take the train and return to sample it!

But it will also be making a one-off appearance here in Liverpool at the Dispensary pub in Renshaw Street - where else?! - on the Saturday afternoon of the National Members' Weekend 2nd April. Be there - we don't expect it to last long! All profits from its sale will go to the Women's Health and Information Support Centre (WHISC) in Bold Street.

Jean Pownceby



WALK on, walk on,

with hops in your heart, and you'll never drink alone...

It is not every day that a nationally renowned food writer comes to Liverpool to run the rule over Pub Food in the city. Well, Sue Nowak, author of the CAMRA Guides to Good Pub Food and Beer Bed and Breakfast in addition to The Beer Cook Book, spent a week in Liverpool in January doing precisely that in preparation for the CAMRA National Members' Weekend 1-3 April (see article page 9). Here Sue presents her findings on the food offerings of ten Liverpool pubs.

I'm in Liverpool, signature dish scouse, born by the Mersey when Scandinavian seamen demanded their lobscouse. You'll find as many ways of combining the ingredients – beef or mutton, onions, carrots and spuds - as there are pub chefs in the city.



Pen Factory

At the Pen Factory in Hope Street I found one of the more unusual – scouse balls! Crisp spheres served with orange and chilli relish offer the essence of scouse on a menu that makes eclectic look humdrum. Liverpool legend **Paddy Byrne** opened this vast real ale and food basement in 2014, next to the site of the Everyman Bistro he famously ran for 40 years.

"We haven't compromised on the food and we haven't compromised on the beer either. I wanted that

sense of reality you only really get in a pub," said Paddy.

On a brick built bar six changing ales, priced £3-£3.60, provide a connoisseur's choice, one handpump kept for local breweries like **Liverpool Organic** or **George Wright**, and two ciders.

The menu reflects peasant food Paddy tasted walking through Europe, created in a kitchen headed by award-winning **Tom Gill**.

The daily changing menu climbed from butty filled with cheese and onion crisps to soy-soused hake and babaganoush - small plates three for £12; sharing tapas and cheese boards around £9 perfect for beer. Treacle flavours their traditional scouse.

I tasted a classic carbonade with rich stock and silky mash, then noble slice of vegetable pie. Seconds, please.

Ship & Mitre

The Ship & Mitre's famed scouse mixes both beef and mutton with real ale. Sadly, they'd run out but young head chef **Paul McLoughlin** diverted me with one of their dozen burgers made from prime minced steak. My 'black and blue' (with Stilton) was meaty, juicy and perfectly grilled; add onion rings in Guinness batter and handcut chips (£7.50). His Mexican chilli is a blast - crisp corn tortillas, building jalapeno heat, huge dollops of chilled sour cream and melting



Rob Mawdsley Paddy Byrne



Tom Gill Pen Factory



Pen Factory



Ship & Mitre



Paul McLoughlin Ship & Mitre



Ship & Mitre

cheddar, cooled by a pale ale from new Manchester brewery Cloudwater.

Award-winning Peninsula pork pies from the Wirral, crust glazed and golden, meat more finely minced than the norm, plus colourful salad, £3. From bacon butties to freerange pork sausages and haddock in today's ale batter.

"The gas lamps only went electric 15 years ago," says **Ben Garner**, joint owner of the art deco freehouse in Dale Street. A hexagonal bar is focal point of a huge drinking space, 15 handpumps in four banks serving 20 to 30 nines a week of constantly changing ales, and real cider. Beer prices range from £2.70 to £3.80; a dazzling array of bottled world beers, too.

The 'Little' Grapes

The 'Little' Grapes in Roscoe Street doesn't serve scouse, I guess there's little demand in Thailand. Instead chef **Nok Nok** creates enchanting Thai and Lao cooking at her in-house Maekong Kitchen.

Food aside, this is a traditional English corner boozer dating to 1804 though, on the site of an ancient tavern, its other USP is **"most haunted pub in Liverpool"** with 17 ghosts including a long dead



licensed victualler who taps you on the shoulder; joint licensee **Anna Slater** is on friendly terms with them. Clearly these are canny ghosts. Nine to 12 changing ales a week include beers from local and micro-breweries such as **Peerless of Birkenhead**, **Liverpool Craft** and **Tatton Brewery** in Knutsford. **"If you choose interesting beers and keep them in good condition, word gets out,"** says Anna. I was smitten with **Blackedge Hop**, blonde with a touch of citrus, and perfect partner to a

starter of prawn toasts, spring rolls, chicken satay and spare ribs.

My dish of the night was a hot 'n' sour papaya salad, alongside a green chicken curry in fragrant broth with hint of lemongrass. With full ethnic menu, you could be in a Thai restaurant except that, hey! you're in a pub.

Ma Boyles

On to iconic Ma Boyles in Tower Gardens cul-de-sac off Water Street where joint manager **Tom Wilson** declares: **"The scouse just flies out"** and I'm introduced to its vegetarian sibling Blind Scouse, the former



made with beef to **"Ma's secret recipe"**, stock well thickened by sliced potatoes, served with beetroot and pickled red cabbage (£6).

I like this quirky, good value menu with American twists such as my doorstep toast piled with real baked beans – haricots cooked in spicy tomato sauce, £3.50.

Expect fresh cod in beer batter, their own Liverpool pies - chicken, pulled pork or steak and ale £7-£8, exceptional sandwich board, handmade burgers in brioche buns and sharer platters.

"I am quite good at seeking out beers you might not find anywhere else," says Tom, formerly in charge of the Philharmonic's giant cellar. Ales that day included **Sadler's black IPA Peaky Blinder** (perfect with those beans); new Liverpool brewery **Red Star's Formby Blonde and Navigation's New Dawn Pale** (£3.40). All-day breakfasts at weekends include eggs Benedict, popular Sunday roasts are £9.50 (booking advised 0151 236 0070.) Ma's boasts a basement bar with 50 rums, outside tables. Live jazz Saturday nights.



Anna Slater 'Little' Grapes



'Little' Grapes



Dan Potter Chef Ma Boyles



Ma Boyles



Tom Wilson Ma Boyles

Liverpool ^{One} Bridewell



Great food is a must and is available from 12 every day. Our menus change seasonally, we do a fantastic Sunday Roast, and a varied Lunch Menu. All this and the best Scouse in town!



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"Liverpool One Bridewell is THE destination venue set in a truly unique and Grade II listed, 1850s-built former gaol and police station in the heart of this magnificent city.

Our heritage points to visits from some iconic guests including Charles Dickens (employed for a day here in 1860, as a Special Constable to research a book), Frankie Goes to Hollywood (who rehearsed here in the early 1980s and wrote most of their hits in one of our cells) and Dame Joan Bakewell (who launched her most recent book here) to name but a few. Come and take your seat in an original 1850 cell, and enjoy a wonderful pint and a bowl of scouse...we promise not to lock you up!"

'As well as maintaining healthy stocks of **Titanic's legendary Plum Porter** to get you through the dark winter months, we will now be featuring **ONLY** local beers on our other three handpulls,

all priced at just £2.95

Expect to see many great beers from **Neptune, Rock The Boat, Red Star and Liverpool Organic.**

We'll also keep a fridge full of fine craft beers from our friends at **Mad Hatter**, and our regular selection of bottled **Belgian beers** for your enjoyment'

Great brews, at a great price. As well as great cask ales we have a broad range of specialist spirits and a fantastic wine list.



info@liverpoolonebridewell.com
Events email:
paul@liverpoolonebridewell.com

WALK on, walk on

Blackburne Arms

Local history is on the walls, Loc(A)le on the bar at Blackburne Arms Pub and Eatery in Catharine Street, a regular from **Liverpool Organic Brewery**, plus three changing ales



(£2.90) and a cider. "Basically we buy from local and regional brewers, and I'll be looking out for something unusual for CAMRA's weekend," says manageress **Sam Scott**.

Here the scouse is made with beef and served with two sorts of cabbage, pickled red and freshly cooked savoy (£9.95), and they are keen on local produce – cod, mackerel and sea bass from Fleetwood, Blackburne bangers made to the pub's own recipe, bread from a bakery run by Paul Hollywood's brother.

Head chef **Tom McMurrie** brought their famous fish 'n' chips (£9.95), batter made with Cottage Brewery's Golden Arrow as fluffy as fritter batter, and seriously chunky chips using spuds from the Wirral. Guinness in the steak pie produced a rich, black gravy under light puff pastry, drawing out the sweetness in Lancaster Brewery's Red.

Folk come from all over Liverpool for Sunday lunch, under £10 for roast beef or chicken with home-made Yorkies (booking essential 0151 709 9159), and home-made cheesecakes such as rhubarb with custard; opens 9am weekends for brunch.

The Hub

The pub literally is The Hub, serving up stylish dining with beers just made for food matching – a snip at £3 a 'triple tippie' tasting board – in a big, buzzy space below Hanover Street's Cassertelli Building.

Open four years, and winner of a local CAMRA award, it's the only pub in the group owning Liverpool's Pierre Bistro chain. Décor is pub chic – history of brewing on the wall, copper brewing kettle by the bar.

A kitchen team led by head chef **Leigh Menzie** serves well presented plates from a cosmopolitan menu. Sharer platters are perfect for beer, such as Hub Taster featuring their famous black pud Scotch eggs (yolk still runny) devilled chicken, ribs and more (£12.95). Linguine with king prawns had just enough chilli, nicely set off by spicy Red Vienna from Mobberley Brewhouse. A pukka club sandwich makes a great beer snack. Sunday roasts include leg of 'National Parks' lamb (£9.95); five cheeseboards at £6.95 are another beer buddy. Beef scouse with pickled beetroot is



served at lunchtime (£10.95)

Five North West ales always include one from Liverpool Organic, two from Lancaster Brewery, Merseyside's Melwood a frequent visitor, beers up to £3.40 a pint. (Weekend booking essential, 0151 709 2401).

The Caledonia

Even before I reach the Caledonia on the corner of Caledonia Street and Catharine Street, I knew scouse would cost £5. How? Because all their hot meals are a fiver and here it is, described as "beef, potato, carrots and onions stewed FOREVER."

Well, 12 hours anyway. "I feed it with potato every couple of hours and it melts and thickens it," says landlady **Laura King**. A bowlful with real ale in the stock and pickled red cabbage provides insulation from the Mersey's scything wind.



Blackburne Chefs

Tom McMurrie Dean Munnerley



Blackburne Arms



Leigh Menzie The Hub



The Hub



Laura King The Caledonia



The Caledonia

The Dispensary Liverpool

Liverpool CAMRA Pub of the Year 2010 and 2011



Liverpool CAMRA PUB OF EXCELLENCE 2015



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



WALK on, walk on



The Caledonia continued

Laura likes to cook with beer. It's in the home-made burgers (meat and vegan), chilli, fresh fish in golden ale batter with hand-cut chips, blind scouse "all the fun of scouse but without animal anything" and in Sunday lunches (£6) with choices such as chicken breast baked in beer. Four real ales "as local as possible" are priced £2.80 to £3.10, two constantly changing, from breweries such as **Empire, Plassey and Milestone, and two ciders.**

Restoring the Caledonia over the past six years has been a labour of love. "It's part of the locals' life, not just a watering hole."

Live music Saturday evening, jazz Sunday afternoon.

The Clove Hitch

Scouse is a stranger to the Clove Hitch in Hope Street where fine dining in elegant Georgian surroundings is accompanied by cask and bottled real ale.

Three beers are on handpump, craft beers downstairs in Club 23, also housing their laudable bottle cache. Weekly changed beers always include a local ale, often from Liverpool Craft Brewery; on my visit **Neptune Abyss stout, Arbor Triple Hop and Undercurrent Oatmeal Pale**, £3.50 to £3.90.

Beer has a real link with food, both on a pairing list and judicious use in dishes head chef **Katie White** dubs modern European. Oxcheek braised with oatmeal stout was a treat, every element from dainty potato dumplings to wild mushrooms precisely judged, Abyss a seamless extension of the beer gravy. Batter made with beer from Liverpool's Black Lodge micro coats line-caught haddock, downstairs a

swanky burger list incorporates porter glazed chorizo, beer braised brisket, beef and stout chilli with sides of beer braised onions or apple and ale chutney (£9.50-£12.50) accompanied by beer flights at £4.50, or choose a bottled beer ranging from Scotch Ales to American strong, Belgian to barrel-aged. Back upstairs my clever starter of



risotto balls with crab and avocado was £8.75, mains such as duck breast and confit leg roll with roast beetroot £14-£18.50.

Delifonseca

The delight of Delifonseca on Stanley Street is how it mixes delicatessen, high end eats (strike scouse!), and 100 bottled beers across two sites. The deli proper is at Baltic Dock, I'm at the Stanley Street bistro with diners upstairs, drinkers downstairs. All this deliciousness is conjured up by **Candice Fonseca** who, explains



manageress **Danielle Youdes**, "wanted somewhere people could go every night and enjoy great food." Candice herself was away delivering food to St George's Hall for a beer festival I later attended.



The Clove Hitch



Katie White The Clove Hitch



Rob Tafnell The Clove Hitch



Craig Sallary Delifonseca



Delifonseca



Rikki Vidamour

Head Chef Delifonseca

Ye Cracke

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WALK on, walk on

Delifonseca continued

The bistro's food is loosely described as "global peasant with restaurant flair" which scarcely does it justice. Salmon cured in Liverpool Gin and beetroot with confit rhubarb was delicately pretty; by contrast the Great British Platter was a robust selection of the best from their deli in the way of cheese, charcuterie etc, just made for beer. I chose **Liverpool Organic's Honey Blonde** from a list of guest bottles (just under £4) including **Liverpool Craft Brewery's White Fox American IPA** and **Mad Hatter's Membrillo Tripe**

I tasted an upmarket chilli (cubed steak rather than mince, £13.25), then complimented head chef Rikki Vidamour on the Wellington, a Welsh Black fillet of such flavour depth they must have hung it in the cool room and thrown away the key (£21.95). (closed Sunday)

Baltic Fleet

By now I'm a scouser (scouse scoffer) suffering withdrawal symptoms. Quick! Into the Baltic Fleet, on Wapping, near the Albert Dock, for a fix. Chef/manager **Richard Lee** (about to compete in Global Scouse Day) makes his with beef, adding swede, thyme and parsley to the usual veg. Small whole potatoes go in early, thick spud slices later. But at Liverpool's only brew pub his secret weapon is brewed in the cellar; unfinned **Summer Ale**, produced all year from organic UK Maris Otter malt, has a golden hoppiness enriching both aroma and stock; blind scouse is made with butternut squash. He brings out a cheffy pie - tender steak with finely sliced mushrooms in beer stock and all-butter shortcrust, and succulent Aberdeen Angus burger in toasted ciabatta. Most dishes are around £6, with a splendid Sunday roast at £7.95, impressive four-cheese ploughman's with plum chutney and 'hangover cure' soup £3.95.

Simon Holt, owner for nearly 20 years of a pub where they sing sea shanties, says **Maltstore Mash** using up excess malts - chocolate, Earl Gray and orange saison - will be ready for



Baltic Fleet



***With thanks for help beyond the course of duty from Liverpool CAMRA, especially John Armstrong. A version of this article first appeared in the March 2016 edition of 'What's Brewing', CAMRA's national newspaper.**



Richard Lee
Baltic Chef



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Staffing Officer - Julie Jones: staff@iombeerfestival.com



CAMPAIGN FOR REAL ALE




ManxAle

From Dave Halliwell MerseyAle Isle of Man Correspondent



Real Ale Double Header Steaming Down the Track

Early April sees a double celebration of real ale, with the Bigger and Better CAMRA Isle of Man Beer Festival at the Villa Marina, Douglas, Thursday 7th to Saturday 9th (see advert); whilst in Liverpool the CAMRA National Members Weekend and Annual AGM is being held at the Liverpool Guild of Students Mountord Hall, Mount Pleasant, Friday 1st to Sunday 3rd April (see Members Weekend article page 9).

The National Member Weekend usually attracts well over a thousand CAMRA members. It is held in a different part of the country each year, and Liverpool's transport links to the Island means that a substantial number of CAMRA members are intending to make a 'double header' of it by coming over for the CAMRA Isle of Man Beer Festival and a short Island break visiting our pubs.

In 2010 the National Members Weekend was held in the Isle of Man at the time of the Icelandic Volcano Ash Cloud which shut down all flights in Britain. Consequently there are a number of CAMRA members who missed the chance to visit the Island and its pubs. So for many 2016 is their opportunity to rectify this by making it a 'Double Header'.

Bigger and Better CAMRA Isle of Man Beer Festival

Villa Marina, Douglas,
Thursday 7th April to
Saturday 9th April

This will feature up to two hundred beers, the most ever seen in one venue on the Isle of Man. For the first time the Festival will be using the large Royal Hall in the Villa Marina complex for displaying the beer and for seating. This will greatly increase capacity and help overcome the peak hour 'after work' Friday evening problems of the 2015 Festival. Utilising the largest indoor venue of its type on Island will enable much quicker access at peak periods. Further seating areas will be available.

In addition, as in 2015, on the Saturday afternoon the Festival will be open at the time of the running of The Grand National, which this year has a later start time of 5.15pm. There will once again be large TV screens available for those at the Festival, making for a great atmosphere with hundreds of attendees watching this premier race while enjoying the real ales and real ciders.

A Tour of the Pubs of Port St Mary – a Coastal Idyll

On the South East coast of the island there lies, for the visitor and local alike, an often overlooked coastal idyll in the shape of Port St. Mary and the Carrick Bay area, commonly referred to as Gansey. Whilst many tourists often pass the area on route to Port Erin in the south west, Port St. Mary remains a hidden gem. Pubwise there remain



three outlets, all free houses and all extremely well presented and operating to particularly high standards. A fourth pub in the centre of Port St. Mary, The Bay View, has been closed for some time, and may not return as a pub.

The Shore

Enjoying a fantastic location with expansive views across Gansey Bay, is The Shore Hotel. The pub is split into a dining and restaurant area to one side and a low ceiling cosy bar area to the other. The bar area has been refurbished to a high standard in recent times, and features a cosy mix of tables, along with a comfy leather settee area. The bar is made from sections of panelled doors along with ships wooden rails. The whole ambience is very relaxing, and is notably well



heated in the colder winter months. There are bay window seating areas from which one can admire the views across the bay, or watch the fierce tides overtopping the road from a position of safety and comfort during times of storm. To this end, the previous high barriers (protecting those outside from high wind but spoiling the view), have now been removed.

Food is served daily between 12 noon and 8.30pm, and there is an extensive specials board. In the bar



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area, an unobtrusive TV enables one to keep up to date with sports results, without spoiling the atmosphere. Newly refurbished accommodation is available at The Shore, with rooms overlooking superb views across the bay.

To the beer; three are usually on offer, frequently **Okells Bitter**, and **Old Bushy Tail**, a common offering in this part of the Island. At the time of visit **JW Lees Bitter** was the guest ale. A quirky surprise feature awaits those that visit



the Gents. Beneath a painting of drinkers at the bar, the urinals are fashioned in the style of beer kegs, with genuine working Angram hand pumps irrigating the system! Bus Route 2 Douglas to Port Erin stops outside the pub.

The Albert

Turning right on exiting the pub, about a mile and a half away by road is The Albert Hotel, at the bottom end of Port St Mary, next to the harbour. On foot during fair



weather, the pub can also be reached via a half hour coastal walk with good footpaths without gradient, running very close to the water's edge. The walk, good weather and safe tides permitting, provides a unique perspective of the town to the visitor, not seen from the road.

Alternatively you can simply catch the number 2 bus (destination Port Erin) across the road from the Shore and alight at the stop outside the

Albert in Port St Mary village (about a five minute ride).

On first inspection The Albert, with its pebble dashed walls, has an austere look to the exterior, perhaps reminiscent of a former name as The Temperance Hotel. The Ship was also a former name, which explains the vessel featuring on The Albert's pub sign. Once inside it is impossible not to warm to the place, which in many ways has a perfect look of a coastal village welcoming pub. From the newly installed wood burning stove in the central bar area, to the comfortable carpeted seating areas, and



traditional bar with views overlooking the harbour it immediately sets you in a relaxed mood. In addition there is a side room and separate games room, plus an outside patio area with views of the harbour to enjoy when the sun shines.

The Albert, whilst not serving food generally, does provide meals on a Wednesday lunchtime when a group of local artists meet regularly in the pub. Many of their paintings of the local landscapes can be seen adorning the pub walls. Recently added, there is a new apartment available for hire, superbly furnished to a high standard, with views overlooking the bay.

The Albert has changed hands on very few occasions in the last hundred years, and has developed an enormous reputation for superbly consistent and high quality ales. This was reflected in the fact that on the occasion of Tim Page, the CAMRA Chief Executive's, first ever visit to the Island in 2015, this was the first pub he was taken to on his brief tour of



the Island. Local brews generally feature, most usually **Okells Bitter and Bushys Bitter** or a Bushys seasonal. **Old Bushy Tail** is less frequently seen these days than in recent years. Guest ales do feature. Abbot Ale and Hardy & Hansons Old Trip were on offer on a visit in December. An excellent selection of malt whisky is featured behind the bar, which also features a model of the famous Laxey Wheel. The original wheel was built to pump water from the Laxey mines, and remains the largest operating waterwheel in the world, though the mine which once employed 500 men closed in 1934.

The Albert is a superbly presented popular local at the heart of village life.

The Railway Station Hotel

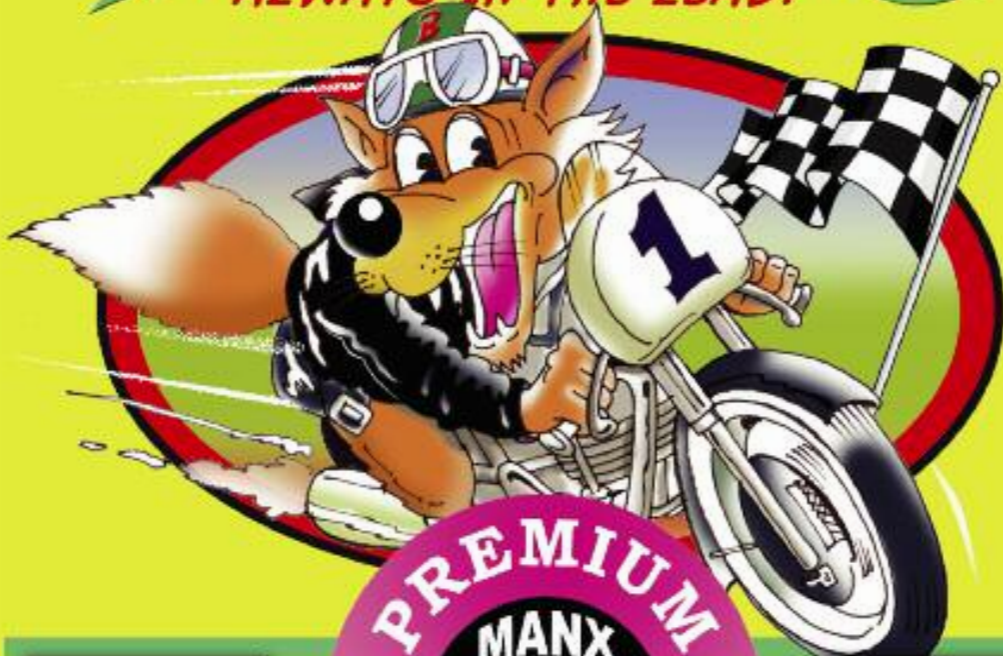
Leaving the pub, turn left and walk through the village to **Port St Mary Railway station** which is in open countryside some twenty minutes' walk away. Alternatively you can catch the number 2 or 28 bus outside the Albert to the stop just before the Railway Station.

Adjacent to station platform you will find the third of Port St Mary's pubs, **The Railway Station**. After a closure some years ago, the pub has benefited from very substantial investment. Reopening in 2013, it was returned to a full pub and hotel format, offering a pub bar, lounge, dining and accommodation available throughout the year.

There is a games room doubling up for bands at weekends, along with a separate cosy bar area featuring real fires. There is also an outside patio area, and the pub is child friendly. The investment has been done in stages with the result that the owners have set their stall out

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The Railway Station Hotel



well and to a very high professional standard. By catering to all types of clientele and offering something for everyone, this future proofs the pub in challenging times. Bands feature every Saturday night. Beers available on a regular basis include **Okells Bitter, Okells MPA, Bushys Bitter and Old Bushy Tail.** These local ales are very much

staples, available throughout the year. Food is served between 12.00noon and 2.30pm and 5.30pm to 9.00pm daily, with noon until 8.00pm Sundays.

In conclusion Port St Mary is blessed with three very well run establishments, each with slightly different offerings, but each pub at the top of its game, with The Albert in particular having featured in the CAMRA Good Beer Guide for many years. The locations, both rural and coastal, allow those with sufficient time to gain a real flavour of Island life, whether in the height of summer, or depths of the winter months.

Flood Damage on Island

The Isle of Man has regrettably not escaped the flooding which hit the North West, especially Cumbria and Lancashire, so hard. Two breweries and several pubs were damaged, some more extensively than others, and of course many other types of homes and businesses.

In Colby, **The Colby Glen** pub was closed for a time after local flooding, but sister Heron & Brearley pub **The George** in Castletown, stepped in to host some Christmas pre-booked functions. The George has in addition to the main front bar, a large area to the rear of the premise which can cater for a large number of people.

Elsewhere there was damage to **The Quarterbridge Hotel** in Douglas which remained closed



throughout Christmas. World famous in motor racing circles, this TT vantage point close to the river was flooded in the cellar, downstairs bar, and downstairs toilet area. Thankfully the upper parts of the pub avoided problems.



Also on the TT course, **The Central** in Ramsey was closed mid-January, with sandbags remaining outside the pub.



Brewery Damage

Hooded Ram Brewery, on the Douglas Hills Meadow industrial estate, had what can only be described as a lucky escape. Situated only a few hundred yards down river from The Quarterbridge Hotel, the whole estate was quite badly affected. By good fortune brewery owner Rob Storey and his team were on site at the time and were able to rapidly protect low lying stock and so little harm was done, despite two inches of water flooding the floor.



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Flood Damage on Island contd Paul Phillips of Old Laxey Brewery to the Rescue

Undoubtedly by some margin, the most dramatic event both on Island and within the brewery trade, was the event in Old Laxey, north of Douglas. **The Old Laxey Brewery** is situated by the river. During a heavy rain period all was well with the river coping admirably with the surge of water.



However, the double deck Bus Vannin school bus became stuck on the bridge over the river alongside the **Shore Hotel** and the brewery, with what the driver initially presumed was a flat tyre. However the brewery and pub owner Paul Phillips, who happened to be in the vicinity, noticed the bus wheel was in a deep and expanding pothole, and he quickly advised the driver to vacate the bus, which fortunately the driver did successfully. The bridge then collapsed with the

double decker bus dropping upside down into the raging river.



Fortunately no children were on the bus. The resulting debris from the bridge and the upturned double decker formed a very effective dam in the narrow river. Waters very rapidly backed up, and after just a few minutes, the nearby Old Laxey Brewery became completely overwhelmed



by waist deep waters. So powerful was the surge that some of the holding tanks were knocked over and much was destroyed. Fortunately the adjacent pub is on

slightly higher ground and was unscathed as the electricity supply held, and waters made their way round the back of the pub, and out to sea.

The bus drama and was featured on the BBC TV news North West Today.

Other local breweries particularly Bushys have offered brewing assistance to Paul whilst the brewery is out of action. A temporary footbridge has been placed across the river to reconnect the two halves of lower Laxey and there are plans for a new bridge to be rapidly constructed before the TT races in June.

Paul in the meantime remained remarkably sanguine about the situation, but as he said, there can be no contingency plan in the world for a double decker damming the local river!

Most thankfully all on Island realise that by luck, the lack of children on the bus, and Paul's quick response to the driver, this freak event resulted in no loss of life – though the flood left a dreadfully hard slog in clearing up works for both Paul and many other local residents.

Lost Pubs of the Isle of Man

The Lancashire House

Long standing landmark, The Lancashire House, half way between Douglas and Castletown



has been demolished. The pub had been closed for many years and had variously been used for other purposes. On a visit two days before demolition, all that remained was remnants of the stylish oak panelling from the 1990s that many will remember. The hotel dates back to at least 1812, but was never likely to return as a pub, and had been closed for well over a decade.

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Expansive views of Peel bay, harbour and Castle

The Trafalgar in Ramsey – A Farewell and Hello

The sale of the Trafalgar was completed in January. The 23 year tenure of Jimmy Kneen and Gill



Kinrade draws to an end, after a superb period as the Island's premier real ale outlet in Ramsey for throughout that time and several awards in the IOM Pub of the Year competition. In the past five years there has been much greater quality real ale competition in the town and MerseyAle has featured pub trails of Ramsey to encourage readers to explore the pubs. The new owner and licensee of the Trafalgar is Ben Sowrey, formerly a broadcast journalist.

Christmas Ales from Okells and Bushys

December saw a return of two Christmas seasonal ales. Okells St Nick and Bushys



Humbbug. At 5% ABV this is one of



Bushys' stronger ales, quite sweet and malty on the palette and mid brown in colour.

There was a rare return for Bushys Tristan da Cunha Island Ale, which also featured at a Foreign Office and Commonwealth event in the UK. See previous features in MerseyAle.

The Marine in Peel

CAMRA Isle of Man held its now traditional informal Christmas dinner this year in Peel at The Marine.

The pub has had a steady and building reputation for real ale for some years now under the tenure of Mick Hewer. The Marine has a reputation for very good value food in a separate dining area, featuring generous portion sizes, with Sunday lunches being a particular speciality.

The Marine also focuses on



supporting local breweries, stocking ales from **Bushys, Okells, Hooded Ram** and ciders from the **Manx Cider Company**. The pub has a very friendly, relaxed and informal feel about it. This is often typical of smaller coastal towns throughout the British Isles, from Stornoway to Sheerness, in a manner that that cannot be artificially manufactured.

On the wall in the dining room is an unusual 3D decoupage illustration of the Marine made by MerseyAle designer, Dennis Jones.

The Prospect in Douglas

Maintaining its reputation as a premier real ale venue, the Prospect



hosted a beer festival in early December. Featuring 30 cask ales, under the banner of 'Isle of Beer', a bespoke pamphlet was provided

detailed the beers and ciders. The venue was so busy and popular on the Friday evening, that for a time a strict one in one out policy on the door had to be enforced, unprecedented in recent times for the venue, and despite it being the night of the severe Island flooding.

Dave Halliwell
MerseyAle Isle of Man
Correspondent

Dates for the Diary - CAMRA Isle of Man Meetings

Tuesday 15th March
7.30pm, The Prospect,
Douglas.

Thur/Fri/Sat. April 7, 8, 9th
CAMRA Isle of Man Beer
Festival, Villa Marina,
Douglas.

Friday 15th April, 7.30pm,
The Liverpool Arms,
Lonan.

Sunday 15th May 2.00pm
meet at The Creek, Peel
then social around pubs
in town.

Thursday 9th June,
7.30pm Bushys Beer Tent
social evening.

Wed. 15th June, 7.30pm
The Bay Hotel, Port Erin,
then to the Falcons Nest.

Branch Contact

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



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Note for **LIVERPOOL CAMRA**
PUB OF THE YEAR 2016
 CAMPAIGN FOR REAL ALE

Shortlist for Liverpool CAMRA Pub of the Year 2016

The deadline for the Liverpool and Districts Membership to cast their nominations for pubs to be entered into this year's Pub of the Year (POTY) competition has now passed. The votes have been counted, the short-list drawn up and the judges appointed. The short-list comprises of three city-centre pubs and two from the suburbs - see list below. The judges have been contacted individually and anonymously, and only myself as the competition Co-ordinator, knows who all the judges are. They have been given the nationally agreed CAMRA criteria against which the pubs will be assessed. Judges should visit each pub AT LEAST TWICE on different days and at different times of day to get a fair impression of the pub. The winner of the competition will be

formally announced initially on our local Branch website www.liverpoolcamra.org.uk through social media and then again at our Get-Together at the Vernon Arms on Wednesday, 16th March. A formal presentation of the award will be made in April.

- **The Dispensary,**
87 Renshaw Street, L1 2SP
- **The Roscoe Head,**
24 Roscoe St, L1 2SX
- **The Lime Kiln,**
Concert Square, L1 4NR
- **Cask**
438 Queens Drive, Stoneycroft, L13 0AR
- **The Frank Hornby,**
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Andre Fu - Pub of the Year Co-ordinator



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The Abbey, Hanover Street. CAMRA discount prices are shown clearly on the real ale price list.

Ma Boyles, Tower Gardens off Water Street. 10% off a pint and a half pint of real ale.

Ma Egerton's, Pudsey Street, Behind Empire Theatre. 10% off a pint and a half pint of real ale.

The Pumphouse, Albert Dock, 25p off pint real ale

Victoria Cross, Victoria Street, 20p off pint real ale (NOT Saturday)

The Central, Ranelagh Street. 20p off pint real ale

The Flute, Hardman Street, 10% off pint real ale (NOT Tuesday when pints are £2.10)

Mackenzie's Whisky Bar, Rodney Street, 30p off pints and 15p off half pints real ale

Caledonia, Catherine Street/Caledonia Street corner.

Special Offer for Members
Weekend week ONLY -Tuesday 29th March to Monday 4th April inclusive. 10% off pints and half pints of real ale and real ciders and all meals for £5 – must show card for each purchase.

Information on CAMRA Discounts outside the City Centre will appear in a future MerseyAle



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Ian MacMillan - an obituary and an appreciation

"Our local campaign had taken a first tentative step. With Jars we had our evidence base and now we needed to build on this, to develop a strategic campaign.

Or to paraphrase Marx, (Introduction to The German Ideology, 1845), having produced a snapshot of the local real ale scene, the point was now to interpret it, then to go political and change it.

We needed a more regular, popular, medium to advance dynamic real ale campaigning. Our newspaper, 'MERSEY DRINKER', largely filled that gap."



It's not every CAMRA newsletter editor who can quote from political philosophers such as Karl Marx!

Ian was Editor of Mersey Drinker for over ten years until the mid eighties, establishing it as the public campaigning voice of

CAMRA in Liverpool with a remit to be, as he put it, **"Evolving, Dynamic and Campaigning."** As the current Editor I hope Ian feels that MerseyAle continues to deliver his remit.

Ian was a student of political satire and a keen reader of Private Eye, whose style could readily be



observed in Mersey Drinker, especially in Ian's own column, **'Beat the Cistern'**, writing under his pen name, Bogbrush.

Ian also made a significant contribution to the early development of CAMRA nationally, becoming a member of the CAMRA National Executive in 1978. Through his concern to save community local pubs, he became a leading figure in the Pub Preservation Group. He believed that CAMRA Books, the Good Beer Guide and now What Pub, were resounding landmark successes for CAMRA.

Ian worked as a conductor for the local Crosville and Ribble bus companies before returning to studies for a degree in Politics and Economics. He then went on to teach at Liverpool Community College. A contemporary of his at Crosville described him as having a small goatee beard and looking more like a professor



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Two Editors - 24 Years - One Magazine

Liverpool Folk scene and a regular floor singer at the Liverpool Bothy Club which met in the Walker's Cattle Market Hotel in the 60s. He was a great promoter of public transport generally, but especially for reaching the pub, pressing that all Pub Guides and what he regarded as 'the superb'

involved in a number of rail development and preservation campaigns.

Ian would no doubt appreciate that this obituary and appreciation is being written whilst listening to the BBC Radio Four 'Book of the Week' written by Simon Bradley, The Railways – Nation, Network and People. Ian has certainly written a whole chapter of the story of Liverpool CAMRA.

(continued page 94)

(That's enough appreciation – Ed)

John Armstrong
Editor MerseyAle

than a bus conductor. Prescient or what! Other passions of Ian's were folk music and transport, especially railways. He was active in the

What Pub should give public transport information for every pub entry. Railways were his special interest and he was



The Class of '74

Ian Macmillan was a leading member of the Class of '74, the intrepid pioneers who set up Merseyside CAMRA Branch on Friday 18th January 1974 at a packed meeting in the back room of the Globe in Cases Street. If you look in the back room today you can see the commemorative plaques. Merseyside CAMRA later set up separate Branches covering, Liverpool and Districts, Southport, Wirral, Chester and the latest, St Helens. The Liverpool CAMRA Beer Festival of 2014 saw members of the Class of '74 come together to celebrate the 40 Years of Merseyside CAMRA.

Memories were shared, opinions expressed and the future of real ale, pubs and CAMRA discussed, along with the tasting of Festival beers – purely in the interests of quality control, you understand. These were the people who had the fire in the belly, the energy, zeal and commitment to stand up against the very real, and potentially terminal, threat to real ale. They campaigned to such effect that CAMRA soon gained recognition as being the most effective consumer organisation in Europe. Some Class, Some Legacy. John Armstrong

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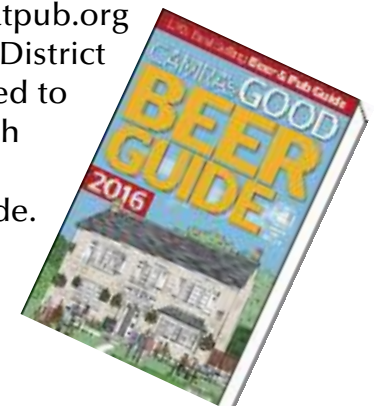
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Please send updates on pub details, opening times, beer ranges etc. or information on new outlets to

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Camra members' beer scores entered on whatpub.org for Liverpool & District pubs will be used to determine which feature in the Good Beer Guide.



Liverpool CAMRA Coach Trips

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

NOTE NEW DEPARTURE TIME is 9.50am
Depart From Dale Street opposite the Ship and Mitre at 9.50am, returning around 9pm

For full details of upcoming trips and how to book please check out the coach trip page on the branch website. To book contact social@liverpoolcamra.org.uk or phone Ian Macadam 07521 741 586

Cost is £12 for CAMRA members and £15 for non members. Coach Trips are open to all.

FREE COACH TRIP

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

Saturday March 19th - Saltaire/Shipley and Bradford

Saturday April 16th - Coventry (to coincide with, but not specifically for, their beer festival)

Saturday May 14th - Sheffield

Saturday June 11th - Wolverhampton (to coincide with, but not specifically for, their beer festival)

Saturday July 9th - Bridgnorth in Shropshire

Saturday August 6th - Worcester (to coincide with, but not specifically for, their beer festival)

Saturday September 3rd - Derby

Saturday October 1st - Broughton-In-Furness in Cumbria

Saturday November 12th - Destination to be arranged

Check liverpoolcamra.org.uk coach trips page for updates and details of 2016 trips



MAJOR COURSE CHANGE AT BALTIC FLEET

Captain Rings Full Speed Ahead

Surprise news in December 2015 was that Simon Holt, the owner of the Wapping Brewery and the Baltic Fleet, Liverpool's only brew pub, was to disperse with a full time brewer producing the full range of the Award Winning Wapping beers and switch to a one day a week contract brewer producing just the best selling Summer Ale. Wapping would effectively become a One Beer Brewery.

Angus Morrison who had taken over the brewer's mantle from the legendary Stan Shaw (see MerseyAle 'Up Periscope!' articles in the Spring and Summer 2015 editions) and who had further expanded the range of Wapping beers, left in December.

Tom Anderson, who was trained by Angus, will be brewing Summer Ale on a contract basis fortnightly to supply the Baltic Fleet. Beers will be bought in from elsewhere by the Head Barperson with an emphasis on local and regional beers.

Owner Simon Holt said this major course change was to concentrate his business on the Baltic Fleet pub rather than the Brewery, which was an economic decision as in the longer term he felt the Brewery would not be a paying enterprise.

Owner Simon Holt supplied this statement to MerseyAle;



Angus and Simon

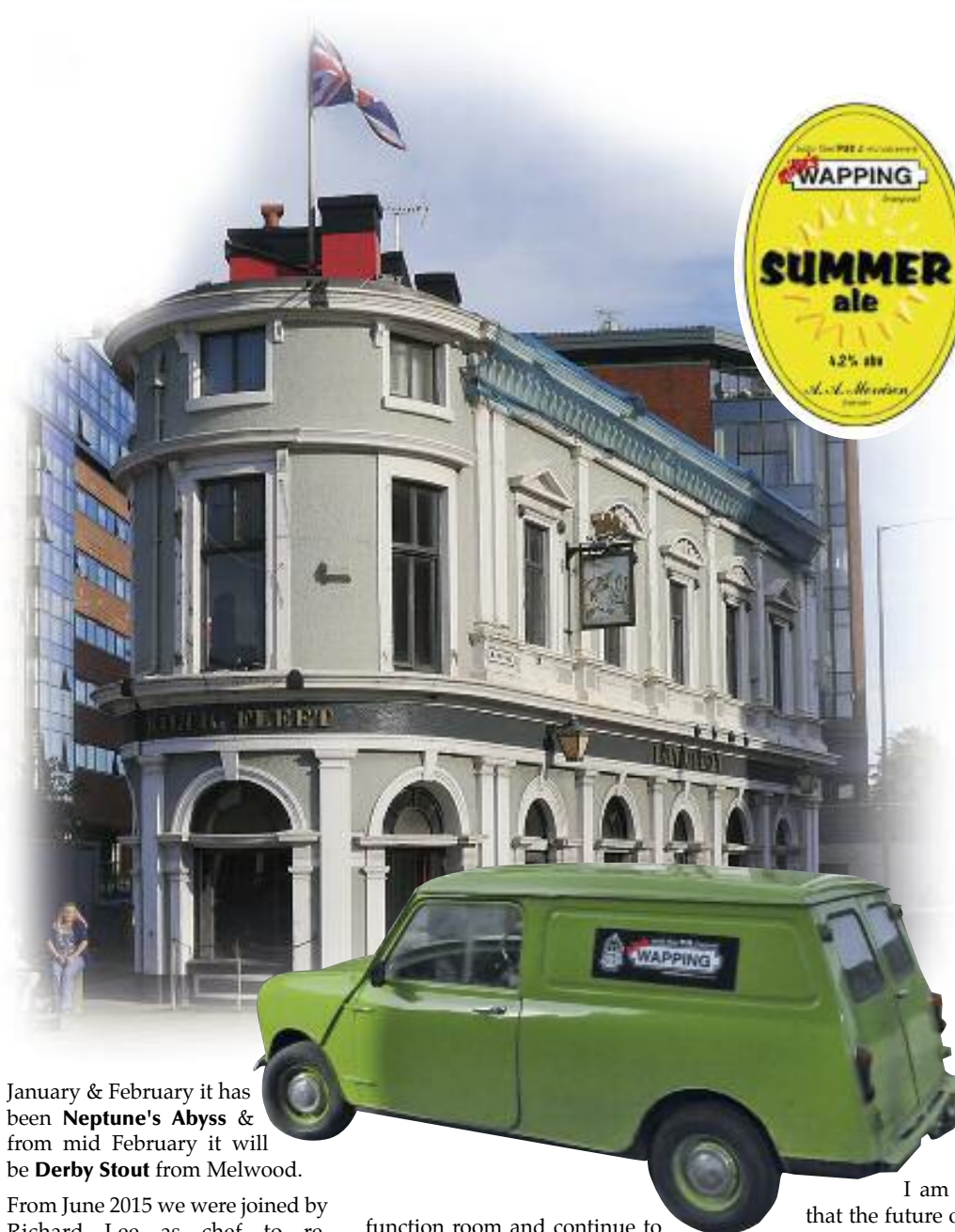
"Full Steam Ahead" at The Baltic Fleet

In January 2002 the brewery was installed in the cellar of the pub, commissioned and Wapping Beers was born. Stan Shaw brewed a wide range of different beers over the next 12 years with many award winners amongst them. Angus Morrison then took over in April 2014 after having been trained by Stan, continuing our tradition of brewing some wonderful styles of beer.

So it was with regret I made the decision due to economies of scale to stop production of the range of beers brewed by Wapping Beers in December 2015. Tom Anderson will continue to brew Summer Ale in the cellar as part of The Baltic Fleet, thus continuing our tradition

as Liverpool's only brew-pub. Tom has trained under Angus and has a keen interest in brewing, cellarmanship & service of excellent ale. You can follow his progress via Twitter @Baltic. Having only one style does allow us to hold larger stocks, thus keeping it a little longer to mature. We have found this is essential for the clarity of our un-fined, vegan friendly beer. We will continue to brew our **Imperial Vintage Damson Stout** once a year; with 2014 due to be released on 1st April this year and the 2015 vintage on 1st December.

We will continue & expand our range of LocAles taking the total to 6 real ales with **Summer Ale, Clwyd Gold & Trappers Hat** all having a permanent residency. There will also be a local stout changing every 6 weeks; during



January & February it has been **Neptune's Abyss** & from mid February it will be **Derby Stout** from Melwood.

From June 2015 we were joined by Richard Lee as chef to re-introduce food at lunchtimes and from 1st March 2016 the lunch menu will be available 7 days a week serving homemade dishes including Scouse, Beef & Summer Ale Pie, traditional Sunday Roasts and much more including daily specials. Follow Twitter @Baltic to find out more. Richard will be taking over as Manager of the pub continuing as chef as well as leading some exciting new developments such as the new

function room and continue to grow our successful Wednesday Quiz and gypsy-jazz session on Thursdays with Modjango plus other events. Keep up to date with what's going on via our website & social media.

All this can of course only be achieved with the enthusiastic support of the rest of our team; Jim deputy manager, Kim bar person of the year, Reece, Sophie, Hannah & Helen.

I am confident that the future of the pub is assured & I look forward to the continued support of our loyal customers & welcoming many more visitors."

Simon Holt, proprietor The Baltic Fleet Brew Pub

MerseyAle invites comments from readers in response to this change of course at Wapping Brewery and the Baltic Fleet – send your comments to merseyale@liverpoolcamra.org.uk

PARKER BREWERY COACH TRIP

organised by **Richard John Blackler**
wetherspoon

9am from
St GEORGE'S HALL
SATURDAY
23rd APRIL



£29 per person
including
Breakfast and
Lunch

The coach is leaving at 9am from St George's Hall and going to **The Court Leet Wetherspoon pub in Ormskirk**, arriving at 9.45am. Here we will have breakfast and a pint. From here we will be going directly to **Parker Brewery in Southport** arriving at 12pm. We will be having lunch at the Brewery. All pints consumed within the brewery are included in the price. (NB This does not apply to drinks in the Court Leet or Frank Hornby which must be purchased). We will leave Parker Brewery at 3pm and head to **The Frank Hornby in Maghull**. We will be arriving back at Liverpool at around 5pm.

Tickets available at Richard John Blackler, Great Charlotte St. Liverpool. Contact Jay Smith 0151 709 4802

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

Liverpool CAMRA Spring Diary

Wednesday March 16th – Informal pre - CAMRA Liverpool 2016 National Members Weekend Get Together – 8pm - Vernon Arms, Dale Street. All welcome - find out what's going on and how you could be involved, if you're not already! See article page 9

Friday 1st to Sunday 3rd April
Liverpool 2016 National Members Weekend – CAMRA Members only can attend – You can register on the day at the venue, Liverpool Guild of Students building, Mount Pleasant off Brownlow Hill – see article Page 9

Friday April 15th – Branch visit to **Beer Festival at the Masonic pub** in Garston. Support Real Ale in the Suburbs! See Pub News page 15. Join us on 12.29 train from Liverpool Central to South Parkway or meet South Parkway 12.45 (or make your own way to pub, see map in advert on page 14)

Wednesday April 20th – **Pub of the Year Presentation** – to be held in Award winning pub, yet to be announced in March. 7.30pm. See article page 45

Thursday April 28th – **Last Thursday Meet Up** – Pen Factory, Hope Street – from 7.30pm

Sunday May 1st – **First Sunday Lunch Meet Up** – Lime Kiln, Wetherspoon off Concert Square, 1pm

Wednesday May 18th – **Branch Get Together** – details TBC; see website – www.liverpoolcamra.org.uk

Sunday May 22nd – **Day Out in Chester** - meet 11am by ticket barrier at Liverpool Central Station for 11:15 train to Chester.

Thursday May 26th – **Last Thursday Meet Up** - Queens Picture House (Wetherspoons), South Road, Waterloo – from 7.30pm



Liverpool CAMRA



MerseyAle



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Next edition copy DEADLINE May 1st - Next edition DUE OUT End of May

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