

MerseyAle

CAMRA Liverpool & Districts Magazine

Autumn 2016

FREE



**CAMPAIGN
FOR
REAL ALE**



In this issue:

**CASK is Pub of the
Year 2016**


**Lion and Cross Keys
close their doors**

Incorporating:

ISLE OF MAN NEWS

WIRRAL NEWS

ST HELENS NEWS



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WIRRAL BEER FESTIVAL


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MerseyAle

CAMRA Liverpool and Districts Branch

MerseyAle Editor

Dave MacBryde

Liverpool Branch Chair

Sonia James-Henry

chair@liverpoolcamra.org.uk

MerseyAle Contacts

Comments/news/letters/photos

merseyale@liverpoolcamra.org.uk

MerseyAle

Advertising Manager

howard.perry@liverpoolcamra.org.uk

MerseyAle - Read online at

www.liverpoolcamra.org.uk

Liverpool and Districts CAMRA

Main Branch Contact

Sue Daniels

contact@liverpoolcamra.org.uk

Contact for Coach trips only

Ian Macadam 07521 741 586

by email

social@liverpoolcamra.org.uk

Web Sites

Liverpool and Districts

CAMRA Branch

www.liverpoolcamra.org.uk

[www.facebook.com](https://www.facebook.com/CAMRALiverpool)



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

MerseyAle welcome

from The Chair

Welcome to the first edition of the new look MerseyAle. Firstly, a big thank you to all those who took part in our consultation exercise - and to everyone who has helped to make this publication possible. I would also like to take this opportunity to thank our outgoing editor, John Armstrong, for all the work he has put into MerseyAle over the years. I know I speak for all the committee when I say we are sad to see him go. Going forward, we are looking to make MerseyAle a true branch magazine, written by branch members - and welcome any articles you would like to submit. Please forward them to: Merseyale@liverpoolcamra.org.uk

In August, we played host to a CAMRA Revitalisation meeting, where we debated the future of CAMRA. One of the topics discussed was pub closures - something which we face in this city, with the continuing threat to The Roscoe and the temporary closure of The Lion and The Cross Keys.

Unfortunately, for legal reasons, we have been unable to get involved in the ongoing affair concerning The Lion and The Cross Keys. However, we now understand that both pubs are back in the hands of Punch and will be contacting them to ensure new tenants are found in the near future. In fact, we hope by the time you read this, both pubs are up and running again.

We hope you enjoy our new look magazine. If you are a CAMRA member - and would like to get involved with this or any other aspect of the branch's work - please let us know. We would love to hear from you.

Sonia James-Henry, Branch Chair

Welcome from MerseyAle's New Editor

It was an honour to be asked to step into the breach as MerseyAle Editor - and an offer I gratefully accepted without need for deliberation.

Like any collaboration, it is important to build a solid working relationship in order to establish a compatibility between all interested parties. With this in mind, I have agreed to undertake the role on a trial basis to be going on with.

I will strive to play my part in ensuring the delivery of a slick and readable publication of which we can all be proud. Luckily for me, I will be working alongside people whose technical expertise and broad knowledge of the local real ale landscape will no doubt prove invaluable.

As a keen CAMRA member, with a passion for real ale - and the local region as a whole - I recognise the continuing success of MerseyAle as being of paramount importance.

I'm no stranger to editorial duties: previous stints at Liverpool Daily Post & Echo have given me a sound journalistic footing - as have numerous freelance ventures over the years.

Drawing from this valuable experience, I hope to serve the readers of MerseyAle as best I can.

Here's to a successful future.

Cheers.

Dave MacBryde, MerseyAle Editor



Message from Tony Williams, Chair of the MerseyAle review committee

Welcome to the new look MerseyAle. Following the review, we have reverted to an A5 size. The magazine will continue to be quarterly. Some respondents to our survey found that the larger magazine was cumbersome. Others did not think the extra cost of a larger magazine was worth it. Those involved in the distribution will find the lighter MerseyAle much more manageable. We thank the large number of people who responded to the survey. The results of the review are available on the branch website.

The other major changes are the introduction of two new sections: **Wirral and Patron Saint**. Both the Wirral and St Helens branches have not been able to produce their own magazines recently, so their committees have been happy to contribute to MerseyAle. They will ensure the magazine is widely distributed in their areas. We hope the new sections will encourage people to visit other parts of Merseyside. The branches have editorial responsibility for their own sections.

Previously, MerseyAle was the main way by which the branch communicated with our members. Since April however, I have been producing a monthly newsletter. We have previously told members about local pub and brewery news at our monthly meetings. However, for those who cannot



attend such meetings, it's feasible they might not find out such news until picking up a copy of the next MerseyAle - potentially several weeks later. Other news that might not be reported in MerseyAle can also be included, along with articles about events organised by the branch. The newsletter also includes a diary of events - both those organised by CAMRA and by others (such as publicans).

Other reasons for producing the newsletters were to provide more awareness of beer events, with the hope that people will come along - and also to encourage members to visit the pubs mentioned.

A newsletter is only as good as its contributors. Should you know any news - or are organising an event - please send an email to: news@liverpoolcamra.org.uk

The newsletter is sent out to branch members by email, using the CAMRA 'comms tool'. We notice that the number of members who actually open the mail is only around a quarter of the number of members. This indicates that CAMRA records of email addresses are not up to date. If you have not been receiving emails from the branch - but wish to do so - please follow the instructions below. A fuller version of the newsletter - replete with photos - will be posted on the

branch website as soon as possible, following the newsletter's publication. Back issues are also available.

Some news featured in the newsletters has been included in the Liverpool section of MerseyAle. This magazine is read by far more people than those who will receive the branch newsletter - and of course, not everyone uses computers!

MerseyAle is also available online. Local CAMRA members will be notified by email when it is published, allowing them to view it online, without having to wait for it to be printed and distributed. Those who are computer literate can pass on their printed copy of the magazine to somebody else, in the knowledge that they can look at it again by way of just a few clicks.

How to check your membership details.

Log into www.camra.org.uk.

Click on 'Sign in'.

Enter your membership number without any preceding zeros.

Input your password (that is by default your post code, without any gap).

Click on 'My Membership'.

Click on 'Edit your membership information'.

Your personal details will be displayed in a new window. Edit this information as necessary.

Click on the 'Preferences' tab.

Click on the 'Edit' button and select 'Yes' for optional mail.

To look at the newsletter - or to browse MerseyAle online - log into

www.liverpoolcamra.org.uk and click on the 'Newsletter' or 'MerseyAle' buttons.

MerseyAle PUB NEWS



Constellations is at 35-39 Greenland Street in the Baltic Triangle, aside the part of the Contemporary Urban Centre that is now a school. This venue - like the Camp & Furnace



further down the road - is based in an old warehouse. The inside area is smaller, but Constellations also has a large outdoor area that used to be a scrap yard. Indoors consists of a bar area with a dozen tables and a separate performance area. Outside, there is a large open space with a 'Wood Award' winning canopy bar and a food hut. Where some bars have a single flower on tables, here there are large plant pots!



Constellations is now open on Wednesdays, but is usually closed Mondays and Tuesdays. However, it may open on these days - particularly bank holidays - if the weather is good. Brunch is served from 10am to

5pm, after which there is a varying menu. One - or at times two if busy - cask beers are supplied by **Liverpool Craft Brewery**.

The Refinery has opened on the corner of Myrtle Street, taking up much of the ground floor of the new Josephine Butler Building. This is a sister pub to **The Hub** at the bottom of Hanover Street. There are banks of three hand pumps at



each end of the bar, although currently one bank is not yet in use. When the pub first opened, **Liverpool Organic Josephine Butler** was available - and no doubt this appropriately named beer will be available often - although a different Organic beer was available on my last visit. A beer from **Liverpool Craft** has been the second beer available on my visits, whilst the third pump has dispensed other local beers.

After many years, it is good to report that the **Pen & Wig** on Harrington Street is selling real ale again. As part of the deal to fit the beer engines, the two beers available to begin with are **Sharps Atlantic and Sharps Doom Bar**. The pub is free of tie

though - and manager Ged reports that he hopes to stock guest beers in the future, perhaps from local breweries.

Bier on Newington closed for a refurbishment during May. It has now reopened as the **Newington Temple**. There are two beer engines to the left of the bar, still dispensing a **Liverpool Craft beer and Purity Ubu**.

The Esperanza, in the basement of 32 Hope Street (underneath Frederiks), is now serving real ale. Three beer engines have been fitted. At the beginning of July, **Samuel Adams** (brewed at Shepherd Neame) **Blonde Ambition** was on tap for US Independence day - along with **Purple Moose**



Snowdonia. This pub opens at 4pm on weekdays and 2pm weekends.

The sign at Esperanza informs us that it is a Brew Pub. Perhaps it was intended to brew here, but it is sister pub **Love & Rockets** on Lark Lane that has set up a small craft brewery on the premises, producing keg beers. On my visit, two beers were on tap: **Carmen American IPA, 4.3%**, - and **Satch, a 4.0%**

Export Pilsner, Gil Craft, 4.1%, and Doralis, 4.3% are the other two brews in their range.

The pub continues to sell cask



beer, with **Big Bog** beers from Speke on the hand pumps on my last visit.

The Lord Warden on London Road has stopped selling Rock the Boat beers. Unfortunately, sales never took off and some beer was being regularly poured away. Why can such a pub not be able to support real ale?

The Grapes - at the junction of Roscoe and Knight Streets - has closed for a major



refurbishment. This includes an extension to the previous outdoor area and work to bring the first floor into use. It is good that such a popular real ale pub is being enlarged.

Yates's at Queens Square has also been refurbished. The new image is branded Yates, perhaps to further distance the modern

eating pub from the earlier wine lodges. There are still four hand pumps here.

The Brewery Tap Stanhope St is now selling beers from the **Six Degrees North Brewery** at Laurencekirk in Aberdeenshire.



This brewery specialises in Belgian type beers and is named thus because it is six degrees north of Brussels. A cask beer (Belgium Pale Ale) is on hand pump - and there are also four keg beers. **Chopper Stout** is available in bottles.

There continues to be up to three other cask ales available, with **Titanic Plum Porter** being served on my last visit. The pub is benefiting from passing trade, with people visiting the Biennial exhibition at the old Cains Brewery. I recommend people visit both the exhibition and The Tap.

The Bridewell closed on 9th April. It is sad that such an unusual pub in an old police station complete with cells, is no longer trading. In recent



months, it stocked locales from **Red Star, Neptune and Rock the Boat breweries**, as well as being a regular outlet for **Titanic Plum Porter** that is the favourite of many.

The Jacaranda on Slater Street is no longer selling real ale. When I visited, the manager reported too much beer was being thrown away.

The Rose & Crown on Cheapside has given up selling cask beer. This is a pity, as the beer was suitably drinkable each time I sampled it. It seems real ale drinkers have not been visiting - and the pub's regulars have continued to drink the mass-produced keg beer available.

Croxteth

The Vikings Landing has been opened by Marston's on the **Stonebridge Retail Park off the East Lancashire Road** in north-east Liverpool. The Vikings are believed to have sailed up the River Alt and landed in the area, hence the name of the pub. It is good to hear that there are four hand pumps in Croxteth! They dispense beers from the **Marston's Group**.

The pub - like many of the new-build Marston's pubs around the country - centres on food. There is a Carvery, along with a full menu. Curry night is Wednesday.

Allerton

The Blackburne Eatery has opened at 133-135 Allerton Road. It is related to the

well-established venue on Catharine Street. The emphasis here is on food, but people are also welcome just to enjoy a drink. There are three hand pumps, although only one might be in use. Should the draught run out, bottles are available. Like the parent pub,



beers are supplied directly from breweries - usually local ones. A **Rock the Boat** beer was available when I first visited. It was good to sup a Locale on Allerton Road, but recently no cask beer has been available.

Old Swan

The Black Horse at 641 Prescot Road is finally serving real ale. I was told that at one time this was the only **Greene King** pub not to do so. Four hand pulls have been installed



serving **IPA, Abbott and Speckled Hen**. The fourth can serve a different beer from the group. This pub is part of the 'Meet and Eat' chain.

Not far away, the **Masons Arms** - that at one time after Greene King took over did serve real **IPA** - continues not to have hand

pumps. Is this now the only Greene King pub without real ale?

The Ale House is Old Swan's New Kid on The Block The Ale House opened its doors on 2nd July at 674/676 Prescot Road, Old Swan.



Lee Clark

has converted the old Job Centre next to the library into a micropub. It is considerably larger than the other micropubs in our area, with all the space being needed on the opening afternoon. A number of the customers were not regular real ale drinkers, though this pub will hopefully convert them.

Other features not seen in some other micropubs are the dart board, as well as a variety of wines and spirits. There are six beer engines, serving a mix of national brands and beers from smaller breweries, including local breweries. One would hope that customers attracted by the more well-known beers will migrate to the other,

perhaps tastier ales. **Opening times are from 4pm Monday to Thursday and 2pm Friday to Sunday. Should there be demand, Lee will make the opening times earlier. The license requires the pub to be closed by 10pm, so service stops at 9.30pm.**

Customers should note that currently the price of two half pints is more than a pint. is more than a pint.

North End

Another refurbished pub is the **Horse & Jockey** on Waddicar Lane in Melling. New publican Adam has been in touch to inform us that real ale is available.

A new outlet for real ale in Maghull is **Bar du Fay** at 96 Liverpool Road South, which is on the 300 bus route from Liverpool to Southport. There is one beer engine that normally dispenses a beer from the **Stamps Brewery**.

New addition to Slater Street beer scene

The Merchant has opened at 40 Slater Street - on the corner of Parr Street. The building was



once the home of Mello Mello. The pub opens at 11am daily and advertises itself as **'Bar, Canteen & Garden'**.

The bar has four hand pulls: **North Brewing Prototype** from Leeds is to be a regular beer,



whilst the beers on the other three pumps will rotate. There are 20 keg taps - six of which supply mass-produced lagers - though the other fourteen dispense craft beers, including local brews from **Liverpool Craft and Mad Hatter**. The bar is open until midnight and 3am at weekends.

There are two parts to the Canteen: **The Slice Bar**, selling pizza slices from 11am to midnight - and **Patty Smith**, selling mainly gourmet burgers from noon to 10pm. In addition, a guest producer can set up in the garden.

The enclosed garden has covered seating along one side. Monday night is quiz night and a DJ is employed on the busier evenings. Hopefully, the younger clientele this might attract can be encouraged to drink the good be

Tony Williams

Brewery News

Ad Hop has been brewing in Liverpool for some time now, using a 2bbl plant. So far, they have been only supplying key keg and bottled beers. The brewery moved into much

larger premises on the Erskine Industrial Estate at the beginning of May. Brewers Anders and Andy plan to install a 10-12bbl plant. Cask beer is now also being produced. The Wirral Beer Festival was supplied and it was good to see **Taj Mahal** - a 7.2% beer - on sale at **The Grapes**, Knight Street over the last bank holiday weekend.

Steve Crawley - who stepped down as Managing Director of the **Caledonian Brewery** a couple of years ago - appeared at a meeting at the Members Weekend and reported that he was intending to revive the **Higsons** name. He now has an interest in **Liverpool Craft Brewery**.

A planning application was made at the beginning of the year, in the name of **Higsons Brewery**, for premises on Bridgewater Street. The plan calls for a warehouse to be converted into a brewery and distillery, with provision for retail sales and a sampling hall. Work is now progressing at this site, with the brewery expected to be in use by the autumn. I am sure Higsons beers will be popular.

Meanwhile, **Liverpool Craft Brewery** have installed two more fermentation vessels to help keep up with demand. **Love Lane Pale Ale** is especially popular. Look out for the special brews that are being produced during the summer, to check which are liked enough to

become regulars. One of these (**Half Nelson**, 4.1%) was available at **The Caledonia** and **Clove Hitch** at the beginning of June.

Another beer was being served at **Constellations** at the end of July: **Archer's Paradox** is described as a session red ale, dry hopped with **Archers** - a British hop.

Neptune Brewery has produced a new beer: **Mermaid's Purse** is a 4.0% Blonde Hoppy Summer Ale. I enjoyed this beer at the **Corner Post** during July.

Rock the Boat launched a new beer - **Waterloo Sunset** - appropriately at the **Waterloo Beer Festival**. It was the first beer to sell out.

Another beer was produced in collaboration with staff from **Rigby's** and **Fly in the Loaf: Summer Pale Ale**, 4.5% is made with **Admiral** and **Fly** (American) hops - both proper, bitter hops. The beer was available in the three **Manx** pubs in Liverpool during July.

The Baltic Fleet Brewery had to suspend brewing for a few weeks. The issues have now been resolved and **Summer Ale** was back on tap at the end of June. This also delayed the brewing of the second beer - **American Pale Ale**, 4.2%. This is planned to be the first of a series of different brews produced each quarter. Two casks will be available for the bar each week, so on occasions the second beer may not be available.

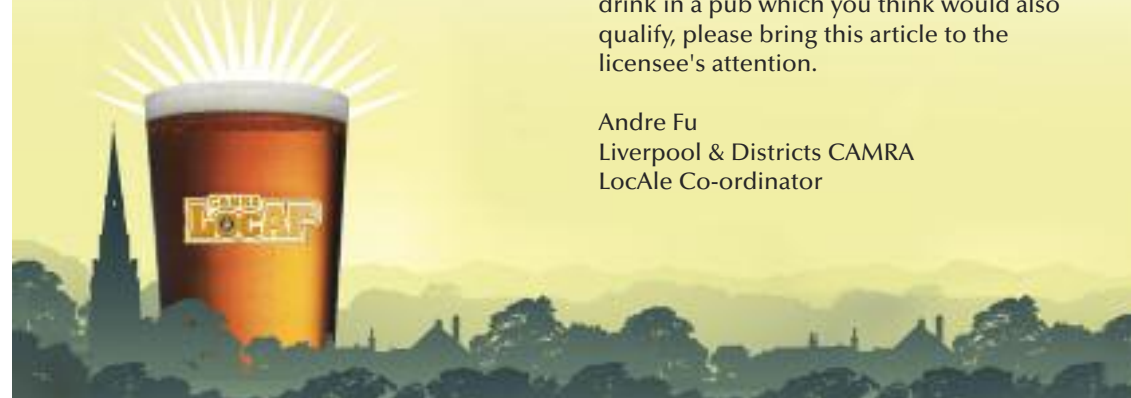
Tony Williams



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

The LocAle scheme was created by the Nottingham Branch in 2007. The catalyst was the buyout and subsequent closure of **Hardy & Hansons** by **Greene King**, who then started brewing various **H&H** beers at **Bury St. Edmunds**, before transporting it all the way back to Nottingham. This drew concern about the miles that the beer was travelling. Hence, the phrase 'Beer Miles' was coined.

To be Locale accredited, a pub should stock at least one real ale brewed at a brewery no more than 30 miles from door-to-door, via the shortest road route (this may vary in other CAMRA branch areas). The ale must have a locale identity. Therefore, we would not expect an ale



Details of all current LocAle accredited pubs can be found on page 32

that is associated with London to be LocAle in Liverpool, even if it's contract-brewed locally. Encouraging pubs to sell local beer reduces the 'beer miles', thus benefiting the environment.

- It ensures more variety and diversity to the consumer – and therefore better sales for the pub.
- It helps sustain the local micro brewers.
- It benefits the local economy.

Although initially the scheme was only in the Nottingham area, it has subsequently been rolled out nationally. More and more branches have now signed up and it has been re-branded as **CAMRA LocAle**.

The Liverpool & Districts branch currently have over 45 pubs signed up to the scheme. Participating pubs will display appropriate stickers in windows and doors, visible from outside.

If you are a licensee and wish to find out what is needed to qualify for LocAle accreditation, please contact me via locale@liverpoolcamra.org.uk - or, if you drink in a pub which you think would also qualify, please bring this article to the licensee's attention.

Andre Fu
Liverpool & Districts CAMRA
LocAle Co-ordinator



The new Good Beer Guide (GBG) for 2017 is due for release on 15th September. It will feature over 30 pubs from the branch area - located within the city centre and the suburbs - but have you ever wondered how the pubs featured are selected? It doesn't just happen by accident!

The primary method used in our branch is *beer quality* scores submitted by CAMRA members. Although you *do* need to be a current member to submit a score, you don't have to be a local branch member. Scoring is easy - even though it has to be done online, whether using a smartphone, tablet or computer. It doesn't require the installation of any intrusive apps or software.

Visit www.whatpub.com, scroll to the bottom of the page and select 'Desktop Version'. Log in with your membership number *and* password to begin scoring. If you don't know/re-

2017 Good Beer Guide Released

member your password, re-set it via <https://password.camra.org.uk>. Once logged in, *search* for the pub you wish to score. This can be tricky - particularly for a name such as The Grapes or The Lion: as a general rule, enter the name (excluding the word 'The') and then *Liverpool*. You will be re-directed to the relevant page on *WhatPub*, where the left-hand side will contain factual information (completed by a branch committee member). The right-hand section relates to beer scoring, which will only be activated if you're logged in.

It is important to remember that the over-riding concept of beer scoring is to score the *quality* of the beer in your glass - *not* if it is to your particular taste. You can also consider how well the pub has kept it and how it was served.

Firstly, the *date* of visit: this defaults to the current date, but can easily be changed to a date in the past. Secondly, the score itself: broken down to a ten-point scale between 0 - 5 with 0.5 increments. These increments relate to descriptions such as *Poor, Average, Very Good*, but a more helpful interpretation can be found here: <http://www.liverpoolcamra.org.uk/index.php/how-to-get-involved-activate/beer-scoring>

Select '**Submit Score**', ensuring the button changes from *orange* to *green* to confirm the score has been recorded. You can also record the actual beer scored (though not mandatory): having entered the brewery name, click on the arrow in the '**Beer**' box to access a drop-down list of that brewery's beers.

Generally, this information is populated by someone from the local CAMRA branch where the brewery is situated - and should list all beers that are brewed at least six months of the year. In some cases, the beer you are drinking may be new or a seasonal beer, so may not appear on the list. If so, simply type the beer name manually. You can also look back on the record of your *personal* scores by selecting the '**Beer Scoring**' tab, then '**View Scores**'. From the resulting page, the scores can be filtered according to pub or date.

Whilst you don't have to be an expert to score beer, it certainly helps to select those pubs that appear in the guide. In short, it is a 'low-impact' exercise for the member, but a 'high impact' one for the branch. We are approaching the end of the current scoring year for the 2018 edition, so get scoring - and make a meaningful contribution to the GBG. **Happy scoring!**

Andre Fu

Lion and Cross Keys close their doors in dispute with Punch Taverns



Two of Liverpool's historic pubs have closed following a dispute with Punch Taverns that is now complicated by legal issues.

The Grade Two listed Lion Tavern on the corner of Moorfields and Tithebarn Street - which features in CAMRA's National Inventory of unspoilt pub interiors - was also Liverpool's longest continuously operating pub. It has now closed its doors for the first time in 180 years. The Lion is named after the famous Liverpool and Manchester Railway locomotive that starred in '**The Titfield Thunderbolt**' film.

The Cross Keys in Earle Street has also closed its doors. Paul Simon performed at the pub in the same year he wrote '**Homeward Bound**' while waiting at Widnes station. The pub was also famous for its link to boxing, with the Liverpool Stadium a stone's



throw away. This was the venue for many notable boxing bouts: one involved Kirkby-born **John Conteh**, who successfully defended his World Light-Heavyweight crown there in 1977.

Lion regular and local organiser for the CAMRA Members Weekend in Liverpool, Geoff Edwards commented:

"Currently, two historic and well-loved pubs - which were visited by many members attending the 2016 CAMRA Members Weekend in April - are closed. It is vital that Punch ensure they reopen their doors as soon as possible. However, given the reputation of particularly the Lion, it is vital that any tenant is offered appropriate encouragement

and has the relevant expertise for management of a real ale pub - otherwise clientele built up over many years may go elsewhere."

CAMRA nationally understands Punch's intention is to reopen the two pubs as soon as possible. Generally, the longer any pub remains closed, the more difficult and expensive it becomes to repair and renovate - increasing the temptation for a sale to developers. While it seems inconceivable this should happen to either of these pubs - which are successful for different reasons and cater to a wide clientele - recent history suggests we should be on our guard.

Geoff Edwards



BIG BOG

discovered in Speke !

No...this is not an announcement of an archaeological find in L24 ! Rather, this is confirmation that our branch has yet another 'new' microbrewery.

Big Bog Brewing Company Ltd started life in Waunfawr (near Caernarfon) five years ago and has a well-established customer base in pubs all across North Wales. Last year however, the company decided that they needed to move to larger premises in order to keep up with demand - and enable them to expand into Merseyside and beyond.



Having secured funding to build the new kit and acquire new premises, they moved into a 3,500 square feet unit in Speke. The unit is large enough for a custom built, UK-made fully automated 10bbls plant, two fermenters (with space for two more) and a large cold store. The plant was built and commissioned in only six weeks - and the first batch was racked in early April.



Big Bog is made up of brewer **Paul Jefferies** and his business partner, **Gordon Hurst**. Paul has over 30 years' experience in the brewing industry and is one of only a few accredited Master Brewers.

At present, Big Bog beers are brewed up to three times a week

- at night and weekends - as by day, Paul also works full time at Hydes of Manchester (based in Salford).

Gordon is Sales and Distribution Manager, having previously worked in the NHS for over 20 years. Currently, he is visiting pubs in our branch area - drumming up business - and has already successfully secured orders.



At present, there are six regular beers, ranging from the sessional **Bog Standard Bitter** (3.6%) through to the award winning premium ale, **Quagmire** (6%). The latter won the silver medal at the CAMRA



Champion Beer of North Wales in 2014, followed up by another silver at the prestigious International Beer Awards last year: not bad for brewery of only four years at the time.

To celebrate moving to Liverpool, Paul and Gordon produced their first 'Welsh' named beer in the form of **Blonde Bach** ('Little Blonde') at 3.9%. It is described as "a pale coloured ale with citrus/grapefruit notes derived from the use of South American Cascade hops" on their website (www.bigbog.co.uk). All pump clips are currently being re-designed to reflect the fact that the beer is now being brewed in Speke - thus giving it a local identity - though regular deliveries will still be made to their Welsh customers.

Seasonal beers are also available, including **Balmy Bog** (4%) - an amber coloured beer with light and refreshing citrus hop notes. In July, **Cherry Rye** was launched, brewed with a high proportion of Rye malt, a subtle bitterness from Fuggles and Saaz hops - and a hint of Montmorency cherries for that added twist.

All pump clips are currently being re-designed



At 4.3%, this is a real thirst quencher for summer, autumn - and even beyond! Between September and November, it's the turn of **Windy Bog** to make an appearance. Black in colour - from the use of roast malts, black and chocolate - bitterness is medium-to-high, with rich chocolate notes on the palate. This is the darkest Big Bog beer - so something for those of you who like your beer on the darker side. All casks used are stainless steel.

A small bar has now been installed and a couple of open days have already been held. Paul and Gordon were pleased to invite all their family, friends, customers and local CAMRA members to visit them at the brewery and share a few drinks - on them! They also hope to introduce brewery visits on appointment - so watch this space...

By Andre Fu

- Andre is the current the Brewery Liaison Officer for Big Bog - a role which will enable him to keep local branch members informed of the brewery's development.



ARTICLE 4 DIRECTIONS

Directions are the reason we could be raising a glass to toast the Planning Officers and Councillors of Wandsworth Council in London.

Why should we even be worrying about a council in South London in the pages of MerseyAle? The reason is that Wandsworth have decided to “call time” on the continued loss of the English pub. The council has told the owners of 120 bars and pubs in the borough that they must now seek councillors’ approval before changing the building’s use or knocking it down.

Permitted Development Rights

Surely pubs are already protected from demolition or change of use through the planning process? Apparently not, as pubs come under a section of the planning act known as “permitted development rights”, which allow property speculators to

example) without needing to get planning permission from the local council. The number of pubs in the UK has been in decline for years. According to CAMRA, 21 disappear each week. A number of factors have been blamed, including the availability of cheap alcohol in supermarkets and off-licenses – as well as changing cultural habits, with more people staying at home to drink.



Another reason for pub closures is that some pub chains find it more lucrative to sell or redevelop pubs for other purposes - such as housing or supermarkets - rather than continuing to run them as pubs. When **Punch Taverns** sold 158 of its pubs (including **The Roscoe Head and Saddle**

Inn in Liverpool) to NewRiver Retail in August 2015, they did so for £53.5m. The property agency **Fleurets** report that half of the pubs sold in 2015 were converted to other uses. In the North of England, only 47% of pubs which changed hands remained as pubs.

Unprecedented step

Concerned at this trend, Wandsworth Council took the unprecedented step of using a piece of planning law called an “**Article 4 Direction**” to protect its pubs. The provision - usually employed in regard to individual developments - means that pub owners in the borough will now have to seek council permission before changing the building’s use or knocking it down, thereby giving local people a direct say in the fate of their local.

Methods used elsewhere to protect pubs have had mixed results. Many communities, CAMRA members and CAMRA branches have successfully applied to their local councils to have their favourite pubs listed as **Assets of Community Value (ACV)**. Such a listing triggers a six-month delay on the building being sold, giving residents or community groups a chance to raise enough money to put in

their own bid and run it as a pub. Around 1600 pubs in the UK have ACV listing, including four in the Liverpool & Districts branch area. However, ACV status doesn’t help if communities cannot raise enough money to put in a competitive offer - and a cash shortfall amongst community bidders is much more likely in areas with high property prices, where redevelopments are consequently more likely.

Colin Valentine, CAMRA National Chairman says:



“It has become evident that ACV listings are not enough to give pubs the protection they deserve from closure - or acquisition and demolition - or redevelopment by investors. Communities are not getting enough of a say in the process, when the pubs they treasure are threatened by closure or change of use.”

Article 4 powers - or even compulsory purchase orders, allowing councils to buy property deemed of value to the area - are needed to give protection to the pubs we cherish. They would also give extra help to campaigners fighting to save their local.

Case-by-case basis

The British Beer and Pub Association (BBPA), which represents the very pub companies which are often behind the sale and closure of premises for redevelopment, does not think other councils should copy Wandsworth’s blanket approach. In a recent interview with The Observer, a spokesman for the BBPA said

“It is right that there are laws to protect pubs that are of real value, to local people and local communities. This can be done by using the laws that make a pub an asset of community value. However, as each pub’s situation is different, this should be looked at on a case-by-case basis. We are against blanket measures, as every case should be judged on its own merits. In some cases, a pub might not be viable. A measure like this then makes it very difficult to sell - and restricts investment, which has a huge financial impact.”

Note the last line: “makes it very difficult to sell...which has a huge financial impact.” What about the impact on the community which could be losing its only pub? Is there anything wrong in giving a community group the chance to try and make a success of what the PubCo thinks is an unviable pub? There are plenty of examples around the country where this has happened and the pubs are



thriving. Have any of you visited The Golden Ball in York?

Councils can include pub protection in their local plan, which means they can draw up their own policies, ensuring that developments can only go ahead once it has been proved that a pub is not viable. Even if such plans were adopted by councils, the use of Article 4 powers would still be available through the wider planning process.

Fair and level playing field

In an interview with **The Guardian newspaper**, Colin Valentine said “**CAMRA is campaigning for planning rules to be strengthened so that full planning permission is required before a pub can be demolished or converted to another use. In the meantime, we would like to see every planning authority in the country follow Wandsworth’s exemplary initiative in protecting its pubs and bars ... creating a fair and level playing field for pubs and their customers**”.

CAMRA is calling on other councils to follow Wandsworth’s lead, but



changes to planning rules are needed to protect the country's pubs. Locally, we need to be asking our elected council representatives to give more consideration to pub preservation through Local Plans (each council has one) and the use of Article 4 powers. We can ask our MPs to speak about changes to planning law in Parliament. They can get the subject debated by submitting an **Early Day Motion (EDM)** or a **Written Question**.

Change will not happen by itself. MPs, Councillors, and council planning officers are busy people, so it needs the pub user - you and I - to tell them of our concerns. So, next time one of your elected representatives knocks on your door - or you see one in the street - ask them about saving

pubs. Write to them - or email via the council website. MPs also hold regular surgeries - go to one.

Tony Morgan, Public Affairs Officer, Liverpool & Districts CAMRA.

What is an Article 4 Direction?

Article 4 removes 'permitted development rights' for a property, meaning that any proposed change of use has to go through a planning committee.

This means that without an Article 4 Direction, should Tesco or anyone else want to buy a pub, the planning committee currently has no grounds to prevent the change of use to a supermarket. However, with an Article 4 Direction, elected local councillors get to have a say.

What is an Asset of Community Value (ACV)?

The Localism Act 2011 gives communities (with a local connection) a right to identify properties that they would want to buy if they came up for sale.

The legislation does not give a right to buy the property in question - but it gives potential bidders (in this case, the community) six months to put together a proposal.

Sources

The Town and Country Planning (General Permitted Development) (England) Order 2015
Survey of Pub Prices and Alternative Use - 2015. Fleurets.
Rob Davies. Pub campaigners find new weapons in fight to save locals from developers. Observer, Sunday 21st August 2016.
Hilary Osborne. Councils should protect pubs from developers, says CAMRA. Guardian. 17th August 2016.

Cause for concern on the Real Ale Trail?

For a number of years, the Liverpool and Districts branch of CAMRA has called Liverpool the '**Real Ale Pubs Capital of Britain**'. This was due to the number and diversity of pubs in the city selling real ale. The latest Pubs

Map of Liverpool shows 65 pubs, varying from the large (such as **The Philharmonic** and **The Crown**) to the small (such as **The Roscoe Head** and **The Belvedere**). With many

pubs in close proximity to each other, it is a fine city for beer tourism.

However, there are signs that all is not well with the real ale scene in Liverpool at present.

The Bridewell - one of our iconic pubs - has closed. This pub sold quality locales in a unique setting. It should have attracted many real ale drinkers, but I did not see the hand pulls being used very often during my regular visits there.



An equally historic pub - **The Lion** - has also closed, along with sister pub **The Cross Keys**. Perhaps this was for different reasons, with both being owned by **Punch**

Taverns, but the end result is the same - and the supply of real ale has been



diminished. Other pubs have tried to sell cask ale, but have not succeeded. One example is **The Lord Warden** on London Road. For several months, the pub stocked two beers from the local Rock the Boat Brewery, but again I did not see anybody else drinking them. Most of the regulars did not take to the good beers and



continued to drink mass-produced products. Why was this? **The Blarney Stone** on Renshaw Street has been stocking real ale since it opened. This is of course an Irish Pub that real ale drinkers might normally avoid, but it seems such people just walk past the large board outside advertising the real ales available without even looking

in. Had they done so, they might have found an interesting beer and perhaps some decent live music. What is of greater need however is for the regulars to realise that real ale is an excellent drink. A place people might care to visit is the **Jacaranda** on Slater Street, due to its



musical heritage that continues today. This is another pub that has stopped selling real ale - again due to lack of demand. One reason could be due to discerning drinkers having not been attracted by the national brands on offer. However, why did the other customers - no doubt including numerous tourists - not try the cask beer?

Real Ale needs a good customer base to enable it to be served in good condition. If not enough is being sold, what is left has to be thrown away. Should none have been sold for a while, the beer in the pipe has to be pulled off. Of course, this can make selling real ale unprofitable. The opposite can also be a problem: cask

ale needs to condition in the cellar, which takes a few days. Demand could lead to a beer being put on before it is properly conditioned. A pub may not have enough room in its cellar to give all the beers sufficient time to condition. Some pubs circumvent this by selling products that can be sold quickly. Real ale in my view is beer that undergoes secondary conditioning in the cask in pub cellars. Beers sold quickly do not fit this definition.

Should a landlord sell a beer that is not in good condition, it could give the customer the wrong impression of the product. A regular beer drinker would simply look elsewhere, but somebody else might be put off real ale for good. Some television packages include discounts if the pub stocks a popular brand. Are pubs therefore stocking real ale without the landlord and staff having been trained on how to keep and serve cask conditioned ales? I realised there was a problem with real ale in Liverpool a few months ago when I visited **Cambridge**.



I regularly tour Liverpool pubs to check out the beer and often enter beer scores of 2.5 or 3.0, with some being as



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See Page 47 for details of rates and deadlines



low as 2.0. The best pubs of course do serve very good beer and score higher, but in most pubs I have rated the beer as just average - and only occasionally good. In Cambridge, the lowest score I gave was 3.5, along with a few 4.0 scores. I even awarded a 4.5 for the first time in several years. *Why was Cambridge so much better?* Higher demand means there was a good enough turnover of real ales and there must have been good cellar management, allowing all the beers to be sold in peak condition.

Liverpool does have a good number of pubs where you can be confident of a good pint of real ale. Do most of us just patronise these particular pubs? I want good real ale to be widely available.

What can we do about it?

Firstly, regular cask beer drinkers can visit different pubs, rather than just drinking in their regular few. This would help boost sales of real ale in the other pubs and perhaps make the cask beer there more profitable. These pubs might then have confidence to invest in their cellars to allow them to sell more properly conditioned beer.

Secondly, we can encourage friends to drink cask beer. Should you know people who regularly drink other products, take them to a pub where you know there is good

cask beer and buy them a pint of it. They should like it and may then tell their friends. If every real ale drinker persuaded just one other drinker to convert to drinking cask, there would not be a problem. The new drinkers may then introduce somebody else to real ale, so the numbers could snowball. Our branch has successfully introduced numerous women to real ale using this method.

Thirdly - and most importantly - pub staff need to promote any cask ale they are selling. Some publicans have done this successfully by making it cheaper to build up sales. If the bar staff were to ask customers if they have tried cask ale, then some might go ahead and do just that. More point of sale materials promoting real ale may help.

It amazes me that so many people happily drink beers that are mass produced in the UK - merely imitations of brands from Holland, Australia or the Philippines. I

rarely drink the same beer again, as normally there will be something different available, but many drinkers do so. Why?

I honestly believe that many drinkers have never tried drinking real ale. They have always sipped the heavily marketed products. The media has conditioned people to believe that beer has to be sold at freezing temperatures. They are probably afraid of a good tasting beer - as the advert for a popular cask ale implies - because they have never drunk one before. Others have been put off real ale, having consumed poor beer in the past. If they were to try a decent cask beer now, they may just realise what they have been missing out on all these years. If a landlord persuades some regulars to convert to drinking cask beer, that pub could become a successful real ale pub - as others would visit once they knew a good pint was available there.

This has happened at the **Masonic** in Garston, whilst we also read of other similar successes around the country. It would be encouraging therefore to see other pubs in our area similarly succeed and receive awards in the future.



I honestly believe that many drinkers have never tried drinking real ale.

By Tony Williams

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HOME BREWING

Part 1: Modern Beginnings/ Types of Brewing

Until 1963, homebrewers required a licence and had to pay excise on beer they produced. This stifled the number of people getting into brewing - and meant that those who did take up the hobby, often did so in secret.

Once this law was abolished, Britain then experienced something of a boom. Brewing equipment and ingredients were something you could buy on the high street - and a wave of new breweries began opening up.

The quality of ingredients available was less than agreeable though - and poor distribution of knowledge meant that a lot of people produced poor quality beer, that still taints the word 'homebrew' to this day.

Now, with access to all the same ingredients available to commercial breweries - and a wealth of knowledge to draw from online - it's easier than ever to brew commercial-quality beer in your own home.

There are many ways to brew at home, most commonly:

Brewing from extract

Malt extract kits have come a long way since the kit and kilo varieties from Boots that many associate with the term 'homebrew'. With better malt production techniques, improved ingredients and access to more knowledge than ever, it is easy to produce great-tasting beer from these kits.

Essentially a sugar syrup created from various malts, these kits require sugar and water to make. They are easy to manage, but give you less control over your finished beer.

Equipment cost: £30-£50
Ingredients cost: £15-£30
Average cost per pint: £0.75

Brewing Part-Grain

Part-Grain is a good compromise between extract and full grain, as it lets you use specialty malts to change the flavour of your finished beer, without more involved steps such as mashing or sparging. Furthermore, this style of brewing doesn't require

much additional equipment to what would already be in your kitchen.

Equipment cost: £30-£50
Ingredients cost: £25-£40
Average cost per pint: £1

Brewing All-Grain

All-Grain is the most authentic method of producing beer. As a homebrewer, you are effectively making it from scratch, using all the same ingredients that a commercial brewery would use. Although this does require more equipment, the actual process is not particularly complicated and allows you to create your perfect beer from the ground up.

All-in-one systems like the Grainfather have made this style of brewing even more readily available to homebrewers in modern times.

Equipment cost: Varies
Ingredients cost: £35/batch
Average cost per pint: £0.88

In the next edition, we look at the ingredients that go into making beer - and the preparations for your first brew!

By David Bawden

IT'S CASK AT THE FIRST ASK



branch's Social Media Manager certainly helped in getting the word out. With the venue full to bursting, the presentation got underway with a short introduction from the branch Chairperson, Sonia James-Henry. She firstly thanked people for taking the time to support a popular, local community pub and went on to explain the importance of winning such a coveted award as POTY. It was then left to me to explain how the process of awarding POTY works and informing those present how open, democratic



and thorough it is - and just how many people contribute during the anonymous judging section.

I mentioned some of the specific comments made by the judges about why they had scored the pub so highly, to which many of the people present seemed to support.

Meanwhile, other pubs shortlisted were The Frank Hornby, The Lime Kiln, The

The branch Pub of the Year (POTY) Award can be one of the most rewarding, eagerly contested, but contentious accolades that any pub can win within CAMRA - and ours is no different. The process - that started as far back as last September - culminated in a presentation of the POTY 2016 certificate to Ian and Michelle of CASK, Stoneycroft at a ceremony held in the pub on April 27th.

As the competition coordinator, I was particularly heartened to see the venue filled with local residents, other regulars and admirers alike - even though it was a weekday evening. Those of us present were further rewarded for our efforts by seeing Sara Hughes Dark Ruby Mild being served from the bar. In fact, CASK is one of very few places locally that has it on fairly regularly.

Postings on social media by CASK and the



Roscoe Head and The Dispensary. Despite not winning top prize, all were recognised as a Pub of Excellence and have been awarded as such. CASK's achievement further demonstrates the growing popularity of the micropub concept and its place within pub culture. It follows on from the success of Liverpool Pigeon in the previous two years. Recently, two more micropubs have opened on Merseyside: Old Swan Alehouse and The Beer Station, near Freshfield Station. See www.whatpub.com for details.

Finally, a framed certificate was presented



to the very proud, but surprised proprietors. It only goes to show that if you make the efforts to provide people with a comfortable, welcoming and

relaxed atmosphere - and give them a good and varied choice of real ales, complemented by real cider/perry and other quality drinks served in optimum condition - then those efforts will not go unrecognised by people who appreciate what you're trying to do.

Ian thanked everyone again for



supporting the pub - not just for the evening, but for voting for CASK in the competition and coming in for a drink whenever they could. He also thanked the coordinator for running another successful competition. Glasses were then raised by all present to acknowledge the achievement, accompanied by rapturous applause followed by posing for the obligatory photographs. Ian and Michelle received the POTY Shield at the CAMRA Awards night in June, which you can read about elsewhere in this publication. The whole process is due start again in September - with nomination papers to be handed out on our next coach trip to Derby and other remaining excursions.

By Andre Fu

Pub of the Year nominations



We will begin to accept nominations for Pub of the Year (POTY) 2017 in September 2016.

Paper forms will be made available on the coach trip to Derby, as well as the remaining trips to **Rosie's Cider, Broughton and Macclesfield/Leek.**

From the first week of October, an on-line nomination form will be made available on the branch website, you will also be able to nominate by emailing: poty@liverpoolcamra.org.uk from the same date.

Andre Fu
Pub of the Year Co-ordinator

POTY Terms and Conditions

In order to nominate a pub for Pub of the Year 2017, you **must** be a member of the **Liverpool & Districts CAMRA branch**. If you have either a brown or silver membership card, it should state if you are a member of the branch. If it doesn't – or if you have a **gold** card - please contact Membership Services on 01727 798440 or membership@camra.org.uk to confirm.

Members are invited to vote for their favourite city centre pub and their favourite suburban

pub, but you do not have to vote for both. You may vote for a city centre pub and leave the suburban box blank or vice versa. This is the means by which we select the pubs that go forward for judging our Pub of the Year. Nominated pub(s) **must** be **within** the branch area (i.e not in St Helens, Wirral or Formby etc), so please don't waste your vote.

We define city centre pubs as those on the main body of the pub map, which can be found on the website, along with a list of the suburbs contained within our branch. If you are unsure if a particular pub is within the branch area, you can check this by searching on the **WhatPub** database (www.whatpub.com). The responsible branch will be stated at the bottom of the entry. **Only one vote per member will be allowed.** Nominations can be made via the Liverpool CAMRA website (from October). Nomination forms will also be made available at future get-togethers & coach trips or by emailing poty@liverpoolcamra.org.uk (from October) with your name, membership number and nominations.

Reminders will be issued through Twitter / Facebook and monthly branch emails. The closing date for nominations is **29th January 2017**. This is to

give ample time for the judging process.

As in previous years, the three city centre pubs and two suburban pubs that get the most votes will go forward for judging. This process has been devised to recognise the fact that there are so many good pubs in our branch area - and is a means of fairly reflecting this in the voting system.

Each pub will then be visited twice by a panel of judges chosen by the committee.

The judging process will be conducted along national guidelines. The results of the competition will be announced at a future Get Together (TBC). There will be one Pub of the Year winner.

Finally, I would like to make it clear that I compile the results and therefore do not get involved in the judging process. Intimidation of any member of the Liverpool & Districts CAMRA committee regarding this - or any other matter - will not be tolerated. Action will be taken against licensees or members who initiate any form of intimidation (including via social media). **Any comments or queries regarding the competition should be raised either at a Get Together or a Committee Meeting.**



CAMRA Revitalisation Meeting

On the 6th August, a CAMRA revitalisation meeting was held in **The Augustus John**. Liverpool and Districts were asked to facilitate the meeting on behalf of HQ as part of a national consultation process, which involved holding similar meetings up and down the country.

I am sure many of you who are CAMRA members have received an email from **Michael Hardman** (Chairman of the Revitalisation Steering Committee), inviting you to get involved in the discussions about the future direction of the campaign, either by attending one of the meetings or completing the online survey.

The Campaign be going forward

Michael Hardman attended our meeting - and began proceedings by explaining the reasoning behind the revitalisation process, inviting members' views as to the future of the Campaign and which direction it should go in. What should the main priorities of the Campaign be going forward? Once all the meetings have been completed - and the results from the survey analysed - the information gathered will be



What are the main threats to CAMRA

The first question was 'What are the main threats to CAMRA?'. Here, up to two responses could be selected, with the top two being 'Ageing Membership and Volunteers' and 'anti-alcohol lobby'. This sparked much debate, largely around how we can tackle the issue of an ageing membership and ways in which we can encourage young people to join the campaign. Suggestions ranged from stronger ties with Student Unions to making more use of Facebook and - in particular - Twitter as a means of communication.

What are the main opportunities for CAMRA?

'What are the main opportunities for CAMRA?' was the next question. Again, up to two responses could be selected. Here, it was **'Focusing on pubs'** and **'Renewing Real Ale'** that came out on top. Talk then turned to the number of pubs closing and being turned into

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

**CAMRA Liverpool & Districts
PUB of the YEAR 2016**

*"Good for beer drinkers from the suburbs seeking something different to drink"
WHATPUB*

Nearby bus routes 60, 81 200yds and 12, 13, 15 half of a mile away

convenience stores or flats. This of course is of particular interest to our own branch, with the ongoing threat to **The Roscoe**, the recent closure of the Bridewell and the ongoing temporary closure of **The Lion and The Cross Keys**. With regards to Real Ale, it was also noted that in some areas, real ale choice has in fact gone down since the 1970s when the Campaign started.

Why do you remain a member?

For the next question, 'Why do you remain a member?', we were asked to make three choices in order of preference. Here, the number of votes for the top three were fairly close: the first reason was **'Supporting Real Ale/Cider/Perry'**, followed by - **tied for 2nd place - 'Supporting Pubs'** and **'Personal Involvement in Campaigning'**. Finally, **'Social Life/Meeting People'** came in third.

Here, our regional cider coordinator, **Linda Harris**, emphasised that we are not just the Campaign for Real Ale, but that Cider and Perry are just as important - and need



our support. There was also a discussion regarding volunteers and the difficulty that some branches have attracting them - particularly for their beer festivals (something this branch experienced a few years ago).

Campaigning was something that was also raised - there seeming to be less opportunity to campaign as grass roots level, with HQ tackling many issues from the centre.

Why are so many pubs closing?

'Why are so many pubs closing?' was the next



question. Again, there was an opportunity to make three choices in order of preference. The three top answers were: **'Pub companies squeezing licensees'**, **'Cost of drinks in pubs compared to supermarkets'** and **'Owners cashing in by selling their properties for another use.'**

question. Again, there was an opportunity to make three choices in order of preference. The three top answers were: **'Pub companies squeezing licensees'**, **'Cost of drinks in pubs compared to supermarkets'** and **'Owners cashing in by selling their properties for another use.'**

unfamiliar with keeping and serving real ale.

It was also pointed out that many young drinkers will buy drinks in supermarkets to consume at home, prior to them going out to the pub. This leads to less money being spent in pubs - and possibly to anti-social behaviour, which in turn could lead to other drinkers feeling uncomfortable drinking in pubs and thus preferring to drink at home.

Has cask ale been saved?

With the end of the meeting in sight, there was not much time left to discuss the last two questions: the first of which concerned who CAMRA should represent in the future, with the answer coming in the form of a graph. **Not surprisingly, it was 'Drinkers of Real Ale, Cider and Perry' that came out on top, with 33% of the vote. The final question: 'Has cask ale been saved?' returned a 'Maybe' at 44%, whilst 39% said 'No' and 17% 'Yes'. With time almost up, this topic was not really discussed in detail.**

Thank you to everyone who came to the meeting - and to Tony and Jim from The Augustus John for opening especially for us. The Revitalisation meetings are ongoing, although the survey closed on 26th August. It will be interesting to see if the final proposals reflect the answers given and the topics discussed at our own meeting.

By Sonia James-Henry, Branch Chair

Liverpool & Districts CAMRA Awards Evening 2016



The Jawbone Tavern serves a great pint of real ale in a pub buzzing with locals, chatting over a beer or two. If you are ever in the area, please drop by and pay this hidden gem a visit.

Next up was the **Cider Pub of the Year**, which saw a second win of the night for our Pub of the Year – **Cask**. Presented by our



Cider Officer, **Steve Berks**, it was the quality of the cider and perry that stood out here - and the fact that it was sold at a fair price. This one had been kept under wraps and genuinely came as a great surprise to recipients **Ian and Michelle**.

Brewer of the Year went to **Les O'Grady of Neptune Brewery** - and was presented by our Neptune Brewery Liaison Officer, **Sue Daniels**. Whilst the brewery has only been open for a fairly short time, their Abyss beer has already won two awards: runner-up in the 'Beer of the Festival' competition at our own beer festival - and the overall winner at the Southport Beer Festival. Neptune supply



a suburban pub in the heart of the original Bootle Village that rarely gets the recognition it clearly deserves. Tucked away from the hustle and bustle of the main business area,



beer to many city centre pubs - as well as those in the suburbs - so keep an eye out for it and give one of their great real ales a try. I can guarantee you won't be disappointed! As last year, our **Bar Person of the Year** went out to the branch for nominations, with this year's winner being **Joe Power** from The Dispensary. Although Joe was not present at



the ceremony, branch member **Bob Doyle** - one of those who nominated Joe for the award - gave a heartfelt speech, praising Joe's tenacity as a bar man. We will once again be looking for nominations from the branch for this award next year, so if there is a Bar Person out there you feel deserves this award, please contact the committee.

Our LocAle co-ordinator, Andre Fu, presented the next award to Liverpool's only brew pub, **The Baltic Fleet**. Andre praised the pub for consistently having a wide range

of top quality beer from a variety of local breweries. A champion for LocAle for many years - and an iconic Liverpool pub - The Baltic Fleet continues to serve a great pint of



local beer to both the people of Liverpool and visitors to the city. Finally, our **Pubs of Excellence** received their awards, with winners being chosen from a branch vote, followed by a judging process. The pubs recognised this year were **The Roscoe Head, The Lime Kiln, The Dispensary and The Frank Hornby**. Three of these pubs received this award last year, whilst both The Dispensary and The Roscoe Head are previous winners of Pub of the Year.



Only The Frank Hornby had never received this honour before. A suburban Weatherspoon's pub, The Frank Hornby is situated in the middle of a housing estate in Maghull. The pub has certainly improved

Liverpool & Districts CAMRA Awards Evening 2016 other winners



Roscoe Head
Pub of Excellence



Dispensary
Pub of Excellence Award presented by
CAMRA committee member Carol Cherpeau
to Dave Williams



Lime Kiln
Pub of Excellence



Best Newcomer
Mackenzies

over the past few years, with the focus being on beer quality and selection, as well as customer service. Regulars are being asked to recommend beers/breweries for the pub to stock - and these suggestions are being listened to - which is the sign of a great pub that cares about their customers

The overall winner and **Pub of the Year 2016** is of course Cask - and Ian and Michelle were both on hand to pick up their award. Ian thanked the branch for their support and his friend and life-long CAMRA member, Roy Corlett, for his help in setting up the pub. There were many reasons why the judges agreed Cask should be crowned this year's Pub of the Year: not only the great range of top quality beers and ciders, but also the effort both Ian and Michelle have put into making Cask a friendly, welcoming place in which to drink. Cask is a well-deserved winner and evidence of the growing popularity of micropubs, especially following on from the success of another micropub - **Liverpool Pigeon** - which won this award in 2014 and again in 2015. Finally, our 2016 **Beer Festival Organiser**,



Doug Macadam (pictured right), presented **Steve Yip** of **KIND** (our chosen charity) with a cheque for £1,400. Steve thanked the branch and told how this would make a massive difference to the children who use the centre.

A big thank you to Steve Yip and his staff for their hospitality - and congratulations to all our award winners.

Sonia James-Henry, Branch Chair

Liverpool & Districts Pub of the Year CASK



Ian and Michelle Barton receive the **Pub of the Year Award 2016** from Liverpool CAMRA chair **Sonia James-Henry**



The Award winners 2016



Where to Find Local Ale in Liverpool

(correct as of August 2016)

Abbey, 85-89 Hanover Street, L1 3DZ

Augustus John, Peach Street, L3 5TX

Baltic Fleet, 33 Wapping, L1 8DQ

Barkers Brewery, Archway Road, Huyton, L36 9UJ

Belvedere, 8 Sugnall Street, L7 7EB

Blackburne Pub & Eatery, 24 Catharine Street, L8 7NL

Blues Bar, 21-23 Moor Lane, Crosby, L23 2SE

Bridewell, 1 Campbell Square, L1 5FB

Caledonia, 22 Caledonia Street, L7 7DX

Cat & Fiddle, St Martin's House, Bootle, L20 3LG

Cavern Pub, 5 Mathew Street, L2 6RE

Central, 31 Ranelagh Street, L1 1JP

Childwall Fiveways, 179 Queens Drive, L15 6XS

Clove Hitch, 23 Hope Street, L1 9BQ

Cobden, 89 Quarry Street, Woolton, L25 6HA

Corner Post, 25 Bridge Road, Crosby, L23 6SA

Cross Keys, 13 Earle Street, L3 9NS

Dispensary, 87 Renshaw St, L1 2SP

Elephant, 1 Woolton Street, Woolton, L25 5NH

Excelsior, 121-123 Dale Street, L2 2JH

Fall Well, Roe Street, L1 1LS

Flanagan's Apple, Mathew Street, L2 6RE

Font, Unit 3, Arrad Street, L7 7JE

Frank Hornby, 38 Eastway, Maghull, L31 6BR

Gardeners Arms, 101 Vale Road, Woolton, L25 7RW

Gold Balance, 6-10 Newton Gardens, Kirkby, L32 8RR

Grapes, 60 Roscoe Street, L1 9DW

Hard Times & Misery, 2b Maryland Street, L1 9DE

Hub, 16 Hanover Street, L1 4AA

Jawbone Tavern, 12 Litherland Road, Bootle, L20 3BZ

Lime Kiln, Fleet Street, L1 4NR

Lion Tavern, 67 Moorfields, L2 2BP

Liver, 137 South Road, Waterloo, L22 0LT

Liverpool Pigeon, 14 Endbutt Lane, Crosby, L23 0TR

Love & Rockets, 52 Lark Lane, Aigburth, L17 8UU

Masonic, 35 Gladstone Road, Garston, L19 1RR

Mackenzie's Whisky Bar, 32 Rodney Street, L1 2TQ

Merton Inn, 42 Merton Road, Bootle, L20 3BW

Navigator, 694 Queens Drive, Old Swan, L13 5UH

Newington Temple, (formerly Bier), 8 Newington, L1 4ED

North Western, 7 Lime Street, L1 1RJ

Old Bank, 34 South Road, Waterloo, L22 5PE

Old Blind School, 24 Hardman Street, L1 9AX

Pen Factory, 13 Hope Street, L1 9BQ

Philharmonic Dining Rooms, 36 Hope Street, L1 9BX

Pumphouse, The Colonnades, Albert Dock, L3 4AN

Queen's PictureHouse, 47 South Rd, Waterloo, L22 5PE

Raven, 72-74 Walton Vale, Walton, L9 2BU

Refinery, Josephine Butler Building, Hope Street L1 9BP

Rhubarb, 27-29 Lark Lane, Aigburth, L17 8UW

Richard John Blackler, 1-2, Charlotte Row, L1 1HU

Richmond Tavern, 23a Church Rd, Wavertree, L15 9EA

Roscoe Head, 24 Roscoe Street, L1 2SX

Scotch Piper, Southport Road, Lydiate, L31 4HD

Sefton Arms, 1 Mill Lane, West Derby, L12 7HX

Ship & Mitre, 133 Dale Street, L2 2JH

Sphinx, 160 Mount Pleasant, University, L3 5TR

Stamps Bar, 5 Crown Buildings, Crosby, L23 5SR

Stamps Too, 99 South Road, Waterloo, L22 0LR

Thomas Frost, 77-187 Walton Road, Kirkdale, L4 4AJ

Vernon Arms, 69 Dale Street, L2 2HJ

Victoria Cross, 1-3 Sir Thomas Street, L1 6BW

Volunteer Canteen, 45 East Street, Waterloo, L22 8QR

Welkin, 7 Whitechapel, L1 6DS

White Horse, 2 Acrefield Road, Woolton, L25 5JL

Ye Hole in Ye Wall, 4 Hackins Hey, L2 2AW

ManxAle

WELCOME BACK

From Dave Halliwell MerseyAle Isle of Man Correspondent

Welcome to the new look Manx Ale. After a brief absence over summer, we return with a plethora of news on pub refurbishments, breweries and historic venue reopenings. This issue, we catch up on the island's 2016 CAMRA Isle of Man Pub of the Year and the start of brewing on the remote Tristan Da Cunha, following a unique collaboration between island brewer Bushy's and the overseas territory.

MerseyAle now has a new editorial team and CAMRA Isle of Man wish the venture every success. A huge thank you must go to John Armstrong, former MerseyAle Editor for many years, who has elected to stand aside. John's enthusiasm, guidance, determination to produce copy and commitments to CAMRA campaigning have been magnificent.

A long-time friend of the Isle of Man - both on the CAMRA front and as an enthusiast of historic railway and transport systems - John was instrumental in developing Manx Ale and linking both the island as a real ale community in its own right, as well as enhancing links with Liverpool. For the majority, the

city is the first port of call for those going off-island - be it for football, shopping, leisure or specialist healthcare.

Historic venues reopen after substantial investment

Two significant venues in their own right have reopened - and both stock real ale. Firstly, there has been a total rebuild of **The Mannin Hotel** on Broadway,



Douglas. Open to non-residents - and standing on the site of a former building of the same name - The Mannin features real ale from **Bushy's and Okell's**. There is a substantial food menu and a comfortable lounge area.

The open-plan nature of the impressive ground floor has been very cleverly thought out - both to aid efficient operation during the quieter winter months and also to ensure that diners and drinkers are separated for the comfort of all:

something not all designs manage to achieve. The welcomed investment in recreating The Mannin has delivered impressive results. As MerseyAle went to print, **Clinch's** on the North Quay, Douglas has just reopened in time for the August motorbike race period. **Hooded Ram** - in collaboration with an independent operator



with considerable industry experience - has launched its first own brand-pub and sports bar.



The inside of the building has been completely refurbished to a very high, modern standard and includes multiple TVs for



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sports coverage. Hooded Ram branding themes feature throughout, including signage, bar features and wall



decorations. The meticulous attention to detail here shines through and the look of the interior matches perfectly with Hooded Ram branding. Food will be served in due course.

Most importantly to the beer - and **Rob Storey** from the brewery indicates that there will be four regular Hooded Ram beers permanently present, with two Hooded Ram seasonals available, alongside two brews from lesser known microbreweries in the UK. A board detailing and advertising Hooded Ram's rapidly increasing number of beer awards will be on display soon.

A further report will follow as the bar develops. Hooded Ram now has an outlet and starting bridgehead from which to showcase its own brews on a permanent basis. Competition in the brewing industry is now so fierce that small breweries are increasingly opening their own pubs and bars as a mechanism to sell and promote their beers. Rob also indicates that the format is likely to be replicated - possibly three

times at locations around the Isle of Man - with several possibilities in UK major cities also being considered.

Other news

Elsewhere in brief, **Heron & Brearley** have been very active over the summer, refurbishing and reopening several pubs. **The Mines** in Laxey has had extensive work to the outdoor seating areas, popular for watching the historic trams passing by just yards from the pub. Work has been done to furnishings inside, though the bar - fashioned in the style of a tram - is retained.

The nearby **Liverpool Arms** has undergone an extensive refurbishment and now offers a new food menu. Two pubs both affected by severe flooding last winter have now reopened. Firstly, **The Quarterbridge** on the TT course was open in time for the motorbike races, whilst **The**



Colby (in Colby itself) has been tastefully refurbished throughout; encouraging signs for this important community amenity, being the only pub in the village. Photographs on the walls now detail the flooding event. Additionally, the

independently owned **Ascot Hotel bar** (serving **Okell's bitter**) has been given a very modern makeover throughout.



Faring less well has been **The Pinewood**, a true community pub in the heart of **Pulrose**, outer Douglas. The closure of the pub was announced over



the summer. This prompted the dismay of many regulars, who formed a community action group - and there was intervention by a local Member of the House of Keys, amongst others. There is hope that it can be retained as a social club, with moves afoot to try and save this facility for the community.

Meanwhile, on a more positive note, **The Old Laxey Brewery** has regrouped following the disastrous flooding, after the nearby river bridge collapsed (see MerseyAle Spring 2016). Bosun bitter is once again back



Old Laxey Brewery at time of flood

in production - and on fine form by many reports - thanks to the hard work, enthusiasm and tenacity of Paul Phillips the owner: this



THE ALBERT

smallest of microbreweries survives adversity once again. Additionally, four miles north of Laxey at **Glen Mona**, this free-house pub - though closed - looks to be undergoing a very thorough full interior refit.

Isle of Man Pub of the Year 2016

The Albert, Port St. Mary CAMRA Isle of Man Pub of the Year for 2016 is The Albert, Port St Mary. Stocking four beers consistently to a very high standard, the pub has for many years been at the heart of the community and is maintained to a very high standard throughout (see MerseyAle Spring 2016 for a full feature).

Featured in the photograph is **Kay**, having been presented the

award by **Martyn Anderson**, Branch Chairman (adjacent left). There is often a misconception that a CAMRA Pub of the Year winner has by default to stock a vast range of

ales. This is not the case - and qualities such as value for money, décor, value to the community, clientele mix, ambience, as well as beer quality - also feature. The Albert excelled in all of these to win the competition.

Beer festivals report

The CAMRA Isle of Man Beer Festival again returned to the Villa Marina, Douglas this year with an increased range of beers. Moving to the larger Royal Hall proved to be a huge success. An ample choice of beer remained for those visiting on Saturday evening, with no repeat of the Friday night queuing problem. The event was heavily supported by visitors from the UK.

The Sulby Glen Hotel once again held its now annual beer and cider festival (lasting over five days this year), whilst **Heron and Brearley** continued with its tour of beer festivals around the island. Following on from a festival in **The**

Queens, Douglas and **The Royal George** in Castletown, the festival programme moved to Ramsey between 18th - 21st August, where at **The Swan**, a selection of up to thirty beers were available - probably the most seen in the town of Ramsey.



The Swan

The final festival of the year returns to Douglas at **The Prospect Hotel** on 1st - 4th December. The Prospect is retaining its commitment to real ale, continuing to feature up to 14 hand pumps at busier times of year. For the cask ale fan, it is particularly encouraging to see The Prospect serving numerous guest ales alongside the Okell's range - something commonly seen in the UK, but rare on the



island. Ales of differing styles and strengths - particularly stouts or strong ales - can be difficult to come by in all but a few outlets on rare occasions. The Prospect was a runner-up in the Isle of Man Pub of the Year 2016 competition and is Heron & Brearley's bastion real ale pub on the island.

Tristan da Cunha real ale in production!



In 2015, Bushy's produced a brew using rare berries found on the slopes of the volcanic island of Tristan da Cunha in the mid-Atlantic. It was launched at The Great British Beer Festival and rapidly sold out (See MerseyAle Spring 2015).



Following on from this, Martin Brunnschweiler (Bushy's owner) offered to assist Tristan in setting up a small brewery: no mean feat, given it is the most remote inhabited island in the world - a full

week's sail from Cape Town. True to his word, Martin duly set sail this May for Tristan. Some brewing kit was already on the island, but more equipment was needed, which Martin squeezed into his small cabin for the week. On arrival, the weather was initially

deemed too severe to land, but luckily, a five-hour window opened up and Martin was able to accomplish his task.



Albatross Bar

Several brews have now been made - available in The Albatross bar (Tristan) - all using dried malt, hops and yeast. Importantly for drinkers back on The Isle of Man, Martin

(pictured below with the new Governor of St Helena, Ascension & Tristan, Lisa Phillips) managed to get back on the boat with a second supply of the rare berries. Therefore, another brew of what could be the rarest fruit real ale in history, might be sampled once again on the Isle of Man in due course!

By David Halliwell



Hard Times and Misery



Hard Times and Misery - a microbar located at the bottom of Maryland Street - opened on 19th August. Ran by owners Jen and Greig, its concept is based on the type of bar they would like to visit



themselves - one that serves good real ale, as well as artisan spirits.

So what's with the name? Greig explains:

"Not so long ago, one of our distillers was lamenting to us about the bleary 3am bottling sessions and the blisters brought about from hand-labelling bottles. 'That's the blood sweat and tears', I said. 'No', came the reply. 'It's hard times and misery'."

The real ales are served directly from the cask (on gravity) - very much as you see at a beer festival. They have their own pins (36 pint barrels), which local brewers fill for them. This in turn means that there is more choice of beer. If demand increases, they can use firkins that are twice as big. At present, there are usually four beers on - from local brewers such as **Rock the Boat, Melwood and Neptune**. An **Ad Hop beer** is also expected in the near future.

Fridges under the bar hold a good range of local bottled ales - including those from Mad Hatter.

The bar itself is very small, so would feel fairly full with a dozen people present, although there is also an upstairs seating area.

Greig summed up the ethos behind Hard Times and Misery: **"We'd like to provide an outlet for the little**

guy shunned by the big distributors. We try to buy direct whenever we can, providing good local real ales, great bottled craft beers and fantastic small batch spirits: all independent and all British. **"There is no TV, no sports, no gaming - just a warm welcome, with an atmosphere that is conducive to conversation with complete strangers. We're always changing, always trying something new and always listening. If you know of anything else we should be doing, please do tell us."**



Wirral Branch Pub News

CAMRA Wirral celebrated our Pub of the Year awards in June, with Gallaghers Pub & Barbers Shop in Birkenhead again being named the winner. The runner-up by a very narrow margin was The Lazy Landlord in Liscard - Wirral's first micropub.

Guest beers at the **Brewers Arms** in Neston have recently included beers from the local Britman Brewery, based in nearby Burton village. The pub is also offering a discount of 40p per pint for CAMRA members.

The Viking Pub & Bakehouse is the newly reopened Black Horse (aka The Collingwood or The Hilltop) in West Kirby. Reopened in June 2016, it has a Scandinavian theme, which will celebrate West Kirby's Viking heritage. The

pub is operated by **Flying Pub & Lobster Ltd** - the company set up by TV chef Simon Rimmer. An island bar serves a large, airy open-plan area, with various styles of seating areas and booths.

The pub's logo features the Norwegian Viking, Ingimund, who according to the pub's website, led the first Viking invasion on the East Coast and into West Kirby (The West Settlement) in AD902 - though there has only been a pub on this site since 1822. The beer range appears to be largely free of tie, with a choice of local and regional cask beers available and the Budweiser Budvar is unpasteurised.

On a less positive note, the **Argyle Ale House** in Argyle Street, Birkenhead has closed after a relatively short life. The building was the Letters pub, but in recent years has had a

number of businesses that have not survived for long. Although the Argyle Ale House served several real ales, it faced tough competition (with a Wetherspoon pub only a few yards away) and despite being free of tie, didn't offer an inspiring choice of beers that might have set it apart from the competition.

Coach & Horses in Greasby is reported to be under new management and has undergone something of a facelift. This cosy, unspoilt multi-roomed pub has sold a solitary real ale for many years, but now has a rotating range and a suggestion that there may be an extra one (or even two) hand pumps installed.

Finally, don't forget the CAMRA Wirral Pub of the Season for autumn - Stanley's Cask at New Brighton on Thursday 27th October at 9pm.

St George's Hall

LIVERPOOL



COMEDY

JENNY ÉCLAIR
9 NOVEMBER | 8PM



COMEDY

SEANN WALSH
16 NOVEMBER | 8PM



COMEDY

MARCUS BRIGSTOCKE
6 DECEMBER | 8PM



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or email: stuart.hayes@moorhouses.co.uk



Wirral Branch Social Diary Autumn 2016

For updated details and any changes, please check www.wirralcamra.co.uk

Thursday September 15th: Branch Meeting at Gallaghers Pub & Barbers Shop, Birkenhead. Meet at 8.30 for a 9pm start. Catch up on local pub and brewery news.

A chance for CAMRA members to buy the new 2017 Good Beer Guide at the special members' price of only £10.

Wednesday October 5th: Committee Meeting, 8.15pm at The Lazy Landlord, Liscard, followed by Branch Social. All welcome.

Saturday October 8th: Coach trip to Elland Brewery to present the Beer of the Festival award, followed by free time in Huddersfield. Price £15 per head. Pickup at Brass Balance 10.15am followed by Ship & Mitre at 10.30am. To book a place, please contact Dave Hutchinson on 07769 617986 or davehutchinson@wirralcamra.co.uk

Thursday October 13th: Branch Meeting at Gallaghers Pub & Barbers Shop, Birkenhead. Meet at 8.30 for a 9pm start.

Thursday October 27th: Pub of the Season award to Stanley's Cask, New Brighton (on 410 bus route). Meet at 8.30 for 9pm presentation.

Wednesday November 2nd: Committee Meeting at Rose & Crown, Bebington, followed by Branch Social. All welcome.

Thursday November 10th: Branch Meeting at Gallaghers Pub & Barbers Shop, Birkenhead. Meet at 8.30 for a 9pm start.

Friday & Saturday November 11th & 12th: Cheshire Beer Festival at Chester Race Course. For more details, see <http://www.camracasc.org.uk/beer%20festivals.htm>

Wednesday November 30th: Committee Meeting at Stage Door Tap, Queens Royal, New Brighton, followed by Branch Social. All welcome.

Thursday December 8th: Branch Meeting at Gallaghers Pub & Barbers Shop, Birkenhead. Meet at 8.30 for a 9pm start.

Knowsley's first micropub opens



Owner Jeff Voller serving local ales

several traditional pubs. Indeed, the village itself has been left with only the Whiston Social Club, which does not serve real ale. It is against this backdrop that **Jeff and Debra Voller** spotted an

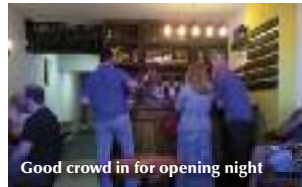
The growth of micropubs is a modern phenomenon. Typically, they are small rooms - usually shop units converted into a basic bar - that offer cask ales, basic spirits, wine and little else. No music, no TV, no fruit machines or jukeboxes. However, they are proving very popular.

One recent addition to the micropub scene is in **Whiston Village** - an area that has lost

an opportunity in a disused pet shop. Over the last few months, they have transformed the pet shop into Beer EnGin - a comfortable little bar, selling up to five local cask ales and real cider, backed up with a good selection of local gin. On the opening night, there was a good crowd of people present - keen to see what the new micropub has to offer - building on



Beer EnGin, 9 Greenes Road, Whiston



Good crowd in for opening night

the interest shown by the number of people who popped in to find out what was happening during the building process. We wish them well in their new venture.

By Alan Healey



St Helens CAMRA News

News for the St Helens Ale Drinker

St Helens CAMRA Club of the Year 2016

Friday 22nd July saw St Helens CAMRA make their award for the club of the year. This is the first time the award has been given out since the Eccleston Social Club was closed and demolished in 2012.

This year's winner was the **Haresfinch Rugby and Community Club**, which has embraced the idea of real ale over the last 12 months and now regularly sells three real ales and real cider. Branch Chairman Alan Healey commented:

"Social clubs have probably had it harder than pubs in recent years - with many closing down. It is great to see a club doing so well. The Haresfinch Club has not just been recognised for selling real ale, but it is the choice of real ale, coupled with local breweries featuring regularly. Well done to Chris Saxon, the Steward and all the Committee for making this happen."



Chris Saxon (Haresfinch Rugby and Community Club) with the St Helens CAMRA Club of the Year Award 2016.

More accolades for St Helens pub

Popular St Helens pub **The Cricketers** has scooped another award, by once again being named as **St Helens CAMRA Cider Pub of the Year**.

"Real cider is proving a popular drink around St Helens town centre, with lots of pubs selling authentic real cider - and The Cricketers has gone the extra mile by installing a dedicated cider fridge and stocking 10 top quality ciders all the time"

commented St Helens CAMRA Branch Chairman, Alan Healey.

The pub was selected by a panel of cider experts from both inside and outside the St Helens CAMRA branch

area, but narrowly missed out on the Regional Cider Pub of the Year Award, which was given to **Gallagher's** in Birkenhead. Licensee Andy Evans said "I do not really know that much about cider, but I would like to thank



Presenting the St Helens CAMRA Cider Pub of the Year Award to Andy and Denise Evans

Sandy Gavin Alan Healey

Sandy Gavin (St Helens CAMRA Cider Representative) for helping us get the best ciders and teaching us about the product, so that we can give our customers the very best cider possible."

Skew Bridge Alehouse
LTD

5 Dane Court, Rainhill,
Merseyside L35 4LU
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St Helens CAMRA News continued



The Boar's Head

New management has taken over The Boar's Head on Elton Head Road - and they are keen to boost the pubs cask ale presence, usually offering two beers at a very reasonable price of £1.99. In their first week, they managed to double the sales of real ale.

Small, but perfectly formed

Just like buses, you get no micropubs for ages and then two are set to open in our area almost simultaneously.

A micropub is a modern phenomenon. As conventional pubs seek to entice people with music, food and sky sports, most micropubs eschew all that in favour of good ale and good conversation, often not even selling any mainstream beers at all - with definitely no TV or juke boxes or any other form of distraction.

Rainhill precinct is the site for the Skew Bridge Alehouse

(named after the first ever skew bridge, built over the Liverpool to Manchester Railway.) The bar is being opened by St Helens CAMRA member

Phil Speakman, who being frustrated by the national brews served in Rainhill's pubs, has decided to bring the extra quality on offer from the better micro-breweries to the real ale public of Rainhill.



Skew Bridge Ale House taking shape

Beer EnGin

The other micropub is the **Beer EnGin** on Greene's Road in Whiston, which would vastly improve an area that has seen both **The Horseshoe** and **The Quarry Inn** close, leaving the area with only **The Carrs Hotel**



- which does not serve real ale. This has vast potential - particularly as Prescot and Whiston are undergoing a house-building boom, which will mean many more people in the area in years to come.

See full article on page 42

Both micropubs are due to open in August/September - and we wish them all the best and look forward to having a pint or two in each.



St Helens CAMRA

Next meetings and events

All meetings start 8pm

Next Meetings: **August Committee – Boars Head 24/08.**

Coach trip to Ossett Brewery - 10/09 (See Andy in The Cricketers for more details).

September Branch – **Abbey Hotel, Hard Lane 14/09.**

Committee - **Red Cat, Crank 28/09.**

October Branch - **Duke of Cambridge 12/10.**

Cricketers Arms Beer Festival - 20-24th October.

Merseyside POTY Presentation - **Cricketers 21/10 from 7.30.**

October Committee - **Rocket 26/10.**

November Branch - **York 9/11.**

Rainhill Rotary Beer Festival - 10-12th November

Social at Rainhill Rotary Beer Festival - 11/11. Meet in the festival from 8pm.

November Committee - **23/10 Skew Bridge.**

December Branch - **Glasshouse 14/12.**



Locale Pubs

- **Turk's Head**, Town Centre
- **Phoenix**, Town Centre
- **Olde England**, Town Centre
- **Union**, Town Centre

- **Running Horses**, Town Centre
- **Glasshouse**, Town Centre
- **Market Tavern**, Town Centre
- **Watchmaker**, Prescot
- **Abbey**, Dentons Green
- **Star Inn**, Rainford
- **Junction**, Rainford
- **Old Mill**, Prescot
- **Talbot Ale**, Town Centre
- **Griffin Inn**, Eccleston
- **Cricketers Arms**, Town Centre
- **News Room**, Town Centre

CAMRA Discount



- Commercial**, Rainhill 10%.
- Ship Inn**, Rainhill 20p.
- Manor Farm**, Rainhill (Monday to Wednesday) £2.20 per pint after 8pm.
- Cricketers Arms**, St Helens Town Centre 20p (plus loyalty scheme).
- Phoenix Inn**, St Helens Town Centre 20p.
- Sefton**, St Helens Town Centre 10%.
- Talbot Ale House**, St Helens Town Centre (50p on George Wright, 20p on others) plus loyalty scheme.
- Haresfinch Social Club** 20p.
- Gerard Arms**, Dentons Green 10%.

Liverpool CAMRA Coach Trips

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

Coach Trips depart at 10am from opposite the Ship and Mitre, Dale Street, and return there around 9pm. Cost is £12 for CAMRA members, £15 for non members – so it pays to join CAMRA!

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

The page is updated after the 1st of each month with details of the next trip being launched. Any non-member considering coming on a CAMRA coach trip can save £15.

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



Coach Trips normally depart at 10am from opposite the Ship and Mitre, Dale Street, and return there around 9pm.

Cost is £12 for CAMRA members, £15 for non members – so it pays to join CAMRA!

1st October, Broughton-In-Furness- 09.50 depart
12th November, Leek and Macclesfield- 10.30 depart

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



MerseyAle needs YOU!

Did you know that every time an edition of MerseyAle is produced, 10,000 copies are printed?

As the new Distribution Manager, it is up to me to ensure that copies are spread widely, fairly and frequently to pubs and other sites within our branch area.

Whilst some copies are sent to Wirral, St Helens and Isle of Man, others are distributed in a number of ways. Firstly, certain city centre pubs act as Distribution Points (DP) and make copies available to anyone who wishes to take MerseyAle to other pubs whilst on their travels. Current DP pubs include The Roscoe Head, The Crown and Ship & Mitre, though there are others.

Secondly, some branch members have boxes delivered directly to their home/workplace, whilst others collect directly from the printer for onward distribution. This network is successful in the main, but relies on only a handful of dedicated people to help maintain it. Sometimes it can be a struggle, as we don't always get to all

the pubs as often as we would like - and consequently copies 'go to waste', which is not what we want of course.

This is where you could be able to help, by offering to drop off a few copies to pubs that we struggle to visit regularly, due to where they are. Some are in and around the city centre, but the vast majority are in the suburbs - particularly to the south and east.

So, if you could offer to take some copies to pubs where you know they would be appreciated, please contact me on the email address below with the details. Of course, if you visit somewhere regularly where you never see MerseyAle, speak to staff first to make sure they are willing to take them – and also have somewhere the magazine can be displayed prominently. We can then provide you with an initial allocation and a CAMRA branded magazine holder, which should hold at least 10 copies at a time.

Any offers of help will be much appreciated.

Andre Fu
Merseyale Distribution Manager
andre.fu@liverpoolcamra.org.uk

Liverpool CAMRA Diary

11th Sept: **Sunday Lunch Meet Up** will be the 2nd Sunday this month. 1pm Jawbone Tavern, Litherland Rd, Bootle followed by local pub walk.

18th Sept: **Ferry across the Mersey & annual walk** from Seacombe to New Brighton via a few pubs. Meet at Pier Head in time to catch 12 noon ferry.

22nd Sept: **Branch Get Together**, Meet the Brewer event: Augustus John, Peach Street, Liverpool University.

Contributors

Tony Williams	Andre Fu
Sonia James-Henry	Dave Halliwell
Tony Morgan	Alan Healey
Geoff Edwards	Dave Goodwin
	Steve Downing
	David Bawden



Liverpool CAMRA



MerseyAle



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Advertising Rates:

Full page £200
Half Page £100
Third of a page £70

Advertising

Email details/enquiries to :
howard.perry@liverpoolcamra.org.uk

The final copy date for our next issue (December) is 15/11/2016 please submit your artwork early.

LIVERPOOL

— ST GEORGE'S HALL — **BEER FESTIVAL**

**THURSDAY 29th SEPTEMBER -
SATURDAY 1st OCTOBER 2016**

200+ REAL ALES PLUS CIDERS

- LOCAL FOOD
- ENTERTAINMENT
- PROSECCO & WINE
- KEG BEERS



The Famous

WATERLOO Thurs 3rd - Sat 5th Nov **BEER FESTIVAL**

Old Christ Church, Church Rd Waterloo

150+ Real Ales

- CIDERS • LOCAL FOOD
- ENTERTAINMENT
- WINE • PROSECCO

LIVERPOOL
ORGANIC
BREWERY



For details on both festivals: www.realaleevents.com

* Valid at both festivals on Thursday evening session and Friday daytime session on presentation of a CAMRA card