

# MerseyAle

CAMRA Liverpool & Districts Magazine

Winter 2017 FREE

Inside:

## Liverpool Beer Festival

February 2018 see page 2

**Higson's**  
returns to Liverpool  
see centre pages



CAMPAIGN  
FOR  
REAL ALE

Incorporating:

**WirrAle News**

**St Helens News**

**Isle of Man News**

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

[merseyale@liverpoolcamra.org.uk](mailto:merseyale@liverpoolcamra.org.uk)

Print Run 12000



**Metropolitan  
Cathedral Crypt,  
Brownlow Hill**



**CAMPAIGN  
FOR  
REAL ALE**

**21st - 24th  
February 2018**

**OVER 200 BEERS and CIDERS**

<b>Weds</b>	<b>21st</b>	<b>6:00pm - 10:00pm</b>	<b>£5*</b>	<b>The fabulous Brasswurst entertain you on Friday and Saturday night</b>
<b>Thursday</b>	<b>22nd</b>	<b>6:30pm - 10:30pm</b>	<b>£7</b>	
<b>Friday</b>	<b>23rd</b>	<b>12:00pm - 4:00pm</b>	<b>£8</b>	
<b>Friday</b>	<b>23rd</b>	<b>6:30pm - 10:30pm</b>	<b>£10</b>	<b>Entertainment</b>
<b>Saturday</b>	<b>24th</b>	<b>12:00pm - 4:00pm</b>	<b>£9</b>	
<b>Saturday</b>	<b>24th</b>	<b>6:30pm - 10:30pm</b>	<b>£8</b>	<b>Entertainment</b>

**\*Wednesday night is free entry for CAMRA members and for non CAMRA members it is £5 (pay on the door). No Internet sales.**

**No free beer vouchers and only a previous festival glass at this session for CAMRA members.**

**Note: There will be about 50 of the 200 beers and ciders available at this session.**

**£3 worth FREE  
beer vouchers**  
for CAMRA  
members only at  
Thurs, Fri and Sat  
sessions only

**Tickets for Thursday, Friday and Saturday sessions  
will be going on sale:**

**Saturday 9th December (noon) : Liverpool CAMRA members**

**Monday 11th December (noon) : Members of surrounding  
CAMRA branches**

**Wednesday 13th December (noon) : CAMRA Members nationwide  
and non members**

**All tickets other than for Wednesday 21st are Internet sales only**

Further details including links will be online once confirmed at:

**www.liverpoolbeerfestival.org**

Over 18s Only. Sorry no children or babies.

## 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  
howard.perry@liverpoolcamra.org.uk

### Distribution Manager

Andre Fu  
andre.fu@liverpoolcamra.org.uk

### MerseyAle - Read online at

[www.liverpoolcamra.org.uk](http://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](http://www.liverpoolcamra.org.uk)  
[www.facebook.com/CAMRALiverpool](http://www.facebook.com/CAMRALiverpool)  
@LiverpoolCAMRA  
QR Codes page 43



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

## MerseyAle



**Message from the Editor**  
**Welcome to the winter edition of MerseyAle.**

Despite the arrival of the cold weather, we ended November in fairly buoyant mood, as the Chancellor announced a freeze on beer duty and an extension to the business rate relief for most pubs across the land. For more details on CAMRA's initial response, see Page 15.

Locally, we are delighted with the news that the **Higson's** brand is to be revived, marking the comeback of a name synonymous with Liverpool brewing for more than 200 years. For more details, see Pages 22 and 23.

As enjoyable as it is, the Christmas and New Year period is indeed a busy one. However, as we're now bombarded with the relatively new concepts of 'Black Friday' and 'Cyber Monday' in the run-up, it can all be a little overwhelming, despite the obvious bargains to be had.

Thankfully, as the Christmas season begins in earnest, our fabulous array of real ale pubs across the region provide the perfect respite from the busy

shops and high streets, as well as an ideal meeting place to celebrate with friends and family.

Therefore, the festive period is the ideal time to support and enjoy our pubs, whose licensees and staff work tremendously hard year-round, during what is a testing time for the industry.

As ever, many thanks to everyone who has contributed to MerseyAle - both this edition and others previously. Suffice to say, your input is invaluable and contributions are always welcome.

Finally, I'd like to take this opportunity to wish all our readers a very Happy Christmas and I hope that 2018 is a healthy and prosperous year for us all.

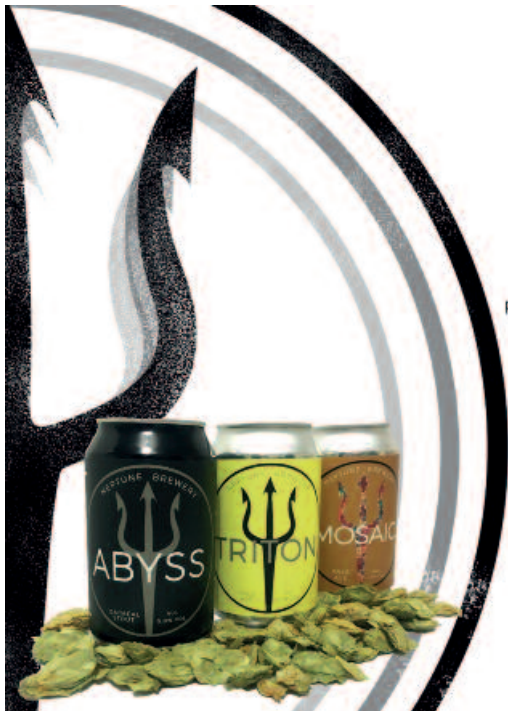
Cheers.

Dave MacBryde  
MerseyAle Editor



**CAMPAIGN  
FOR  
REAL ALE**





Multi award winning 6 BBL brewery producing vegan friendly, traditional and innovative cask, keg and can conditioned real ale

Follow us!



Contact us

info@neptunebrewery.com

Check out the full range of beers on our website

www.neptunebrewery.com

“Good service is good business”

Instagram **printfineuk**  
Twitter **@PrintfineUK**

**PRINTFINE**  
RE-IMAGINING PRINT

0151 242 0000

**Stationery • Leaflets • Flyers • Posters • Booklets**  
**• Bound Brochures • Folders**  
**Diecutting • Foiling • Spot UV • Embossing**

**www.printfine.co.uk** RE-IMAGINING PRINT SINCE 1968

# MerseyAle PUB NEWS

**The Head of Steam** (formally The Abbey) on Hanover Street, opened to the public at the end



of September. The venue, operated by **Camerons Brewery** of Hartlepool, now features an ‘island’ bar and has seven cask ale lines and one for real cider. There are usually three beers from Camerons, two from



Leeds Brewery, with the remaining being from local brewers and has so far featured **Neptune, Rock the Boat, Liverpool Organic and Chapter**. A discount is available to CAMRA members on production of a valid card.

The previous bar area has been replaced by a series of booths, which will comfortably seat up to six people and feature their own power and USB charging points. The VIP area at the rear



has been retained and renamed **‘The Tasting Room’**. It is supported by **Chimay** and features another two real ale pumps, as well as craft keg fonts.

The Tasting Room will be used to host events; so far they have featured evenings with **Stone Brewing (Berlin), Chimay, Neptune Brewery and Mad**



**Hatter Brewery**, with more planned for next year.

There is live music Thurs - Sun (8pm). Details can be found on their Twitter page (@HOS\_Liverpool)

The food offering includes a brunch menu, a range of British pub classics, vegetarian, vegan and gluten-free options to offer a varied selection to customers.



85-89 Hanover Street, L1 3DZ; email: liverpool@theheadofsteam.co.uk

**Ranelagh’s Tavern** have now reduced their hand pumps to three, as well as ceasing their £2 Ale of the Day offer.

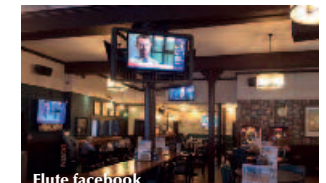
**Mackenzie’s** have increased their Mon-Thurs price on real ale to £2.50 (£3.50 Fri-Sun). They continue to offer a good selection of beers and are well-kept. Titanic Plum Porter often appears and there is usually a local beer available too.

Several city centre pubs have undergone refurbishments since our last issue. **The Richard John Blacker (JD Wetherspoon)** on Charlotte Row, was closed for a few days at the end of October, as was **The Flute** on Hardman Street, which re-opened in mid-November.

The rear of the bar has been totally re-modelled and features a large mirror, embellished with the pub name.



Some of the high tables and fixed seating have been removed to give the appearance of more space. The remaining booths now



have a small screen TV fitted, which will show live sports, and additional screens have





also been installed over the rear of the bar. The floor has been stripped back and re-varnished. The exterior has also been repainted. An additional hand pump has been installed, making six in total.



Flute facebook

The new pub manager is committed to having at least three beers on during the week and this will increase during the weekend. Local breweries will feature more too, including **Liverpool Organic and Coach House** (from Warrington). A 10% discount on real ale will continue to be offered to CAMRA members all day, every day, on production of a valid card.

The Flute is owned and operated by Luton-based **Stonegate Pub Company**. Stonegate have been busy sprucing up some of their other outlets in the city centre recently, with both **The Crafty Chandler** (Concert Square) and **The William Gladstone** (North John Street) receiving an update.

**Allerton Hall** (previously known as The Pub in the Park) has finally re-opened and has been renamed and re-branded by its owners, Greene King. It is now known as **Allerton Hall Farm** and is a Farmhouse Inn Carvery.

The toilet facilities at **The Navigator** in Old Swan have

been fully refurbished - and not before time!

### Sanctuary Tap

A former building society in the city centre is to be transformed into a real ale pub (subject to planning approval). The Furness Building Society on Castle Street will be renovated into a venue selling real ale and pies. Sanctuary Tap will offer a selection of real ales in an 'old school' pub setting. Alongside regular beers, the pub will also offer guest ales on rotation. A variety of pies will be on offer including vegan and vegetarian options, alongside several types of mash (including mustard mash and root mash).

The pub's name is inspired by the sanctuary stone situated right outside on Castle Street. The sanctuary stone is one of the only surviving surface monuments of the city's medieval past and is believed to be one of the boundary markers for Liverpool's fairs, which were first mentioned around 1292-1296.

NB: This new venue is not open yet and is not to be confused with the **Sanctuary BAR** on Lime Street.

**The Weld Blundell** in Lydiate has finally re-opened after a significant investment and refurbishment. The pub is a joint venture between MSR Pubs Limited and Star Pubs & Bars (Heineken). It now features open fireplaces and an outdoor area and currently has three handpulls.

226 Southport Road, Lydiate,

L31 4EF. Website: weldblundell.co.uk. Twitter: @thewellie

## BREWERY NEWS



### Higson's

**New life breathed into iconic and historic beers as Higson's returns to Liverpool.**

Glasses will soon be raised to welcome the first brew of one of the new Higson's beers, marking the 21st century revival of a brand that was synonymous with Liverpool and the City Region for more than 200 years.

Higson's new home is the unique **H1780 Tap & Still** on Bridgewater Street, Liverpool 1, where brewing is now underway.

**For full story see centre pages.**

**Big Bog Brewery** in Speke has



launched two new beers. **Mire (3.8%)** is described as a tawny coloured session ale made with pale ale and dark crystal malts,



with two additions of American Cascade hops. **Bayou**

(5.0%) is an American Pale Ale made with extra pale ale and Crystal Rye malts, generously hopped with Citra and dry-hopped with Amarillo. Both are now available.



### Flagship

Following a rebrand and Crowdfunding project, Flagship Beer (formerly Ship & Mitre Brewing) are planning a bottle conditioned range. Pub stalwarts, Sublime (3.7% session pale) and Silhouette (4.5% dry Irish stout) will be joined by a new session porter and a pale ale.

### Neptune

Neptune Brewery has recently brewed a coffee IPA.

**Run Aground (5.8%)** was made using a bespoke blend roasted locally by Crosby Coffee and hopped with Simcoe and Magnum. From feedback received so far, it is likely to be brewed again. As with all their other beers, it is unfiltered and therefore vegan-friendly.

Finally, a big 'thank you' to the following pubs that have hosted our meetings in the last six months:

**Crown, Head of Steam, North Western, Old Bank (Waterloo), Sanctuary Bar, Caledonia, Vernon Arms.**

Your support is very much appreciated.

**Contributors: Andre Fu, Tony Morgan, Howard Perry, John McNamara, Sue Daniels.**

## HAWKSHEAD BREWERY ANNOUNCES £3 MILLION EXPANSION SCHEME.



Lake District brewery Hawkshead has agreed a deal with the global German manufacturer, Krones, to build a state-of-the-art new brewery, part of a £3 million two site brewery expansion scheme.

Krones will install a turn-key 40 Barrel (6,500 litre) rapid-batch brewhouse, capable of multiple brews per day, on a site in South Cumbria, near the existing brewery.

Hawkshead's existing brewery at Staveley will continue in production, concentrating on small batch specialist and limited edition beers. It currently produces 7,000 barrels (11,500 Hectolitres) per year.

Head Brewer Matt Clarke said: **"Our current 20 Brl plant is the perfect size for innovation and experimentation. But we also need more volume. By adding the new Krones-Steinacker brew house, the best in the business, we will free up space at Staveley for more small-batch projects, including our barrel ageing programme. For the first time, we will have space to breathe and to grow."**

The new brewery will be built on a site owned by Hawkshead's parent company, Halewood International, whose CEO Stewart Hainsworth, said

**"Hawkshead make great beers and cannot keep up with demand. We are investing both in a new brewery and in the existing one - to grow Hawkshead but also to protect and develop its wide portfolio of innovative limited edition beers. Hawkshead is the real thing - an authentic modern craft brewery. We want to keep it that way, as it expands."**

Hawkshead's founder and managing director, Alex Brodie said: **"The brewery is 15 years old and it has been straining at the leash for years. Halewood's backing allows us go to the next level."**

**"Hawkshead is known for its commitment to cask ale, which is 65% of current output,"** said Brodie. **"We will be expanding production of keg, can and bottle, but we will also grow cask. Cask ale is Britain's craft. We believe in it and, more to the point, so do most beer lovers, especially here in the North."**

Mark Heath, Sales Director of Krones UK, said: **"This is an important and innovative project for us. It's our first 40 Barrel MicroCube system in the UK. It will be a showcase for us, demonstrating how rapid-batch brewing can future-proof a modern small brewery, giving it volume without the need to install a huge brew-house. We are delighted to have won the contract to help grow Hawkshead's impressive range of flavoursome beers."**





# Welcome to the Vernon Arms

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

**7** Handpumps (4 ever-changing, 1 cider)

Regulars: The Rev. James, Johnny Handsome, Rum Porter

- Gitane Zarah's Rum Porter (exclusive to The Vernon Arms)
- Food served Mon-Thur 12-7pm, Fri-Sun 12-4pm
- Belgian speciality bottled beers
- Large screen sports in HD
- Private function room available (The Latham Lounge)

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

**Live entertainment on Fridays and Saturdays**



Opening times: Sun-Thur 12pm-11pm, Fri-Sat 12pm-12am

@VernonArmsL2 www.vernonarms.net 69 Dale Street, L2 2HJ, 0151 236 6132



## Rock the Boat Brewery scoops another award



Dave on the right

Not content with being crowned **Brewer of The Year** at the 2017 Liverpool & Districts CAMRA awards evening, Rock the Boat Brewery have won yet another award.

The brewery gained first place in the Labologist's Society Standard (Individual) label category for its bottled **Waterloo Sunset** label at the Society's Annual Awards. The standard award is essentially **'Beer Label of the Year'**. The other categories were

'Commemorative Label' and 'Set of Labels'.

The award was presented to **David Barker** during a ceremony at the Outstanding Brewing Company in Salford on Saturday 7th October.



The award can be seen be-

hind the bar in **The Corner Post**, Bridge Road, Waterloo. Rock the Boat is also launching - if that is an appropriate word - a new beer named **'Yellow Submarine Special'**. No details of the beer are available at the moment, but it is 3.9% ABV and will be the first in a series of small batch specials, all using different UK hop varieties.



vispiration behind Ruari following a career in design). The award can be seen be-

For more information about the hop varieties used, visit the relevant Rock the Boat Twitter page #RTBYELLOWSUB

By Tony Morgan

## LocAle • 21 Gins • Food • Music • Quiz

Sunday - Thursday 12pm 'til 11pm, Friday - Saturday 12pm 'til 12am



check out our social media and website for latest offers and events

The Baltic Fleet Pub @Baltic balticfleetpubliverpool.com

33a Wapping, Liverpool L1 8DQ 0151 709 3116

## Beers from Republic of Liverpool

The Republic of Liverpool Beer Company - the rebellious offshoot of Stamps Brewery - continues to highlight the 'obscure' gap in wealth between London, the South East and the rest of the country.

To highlight this, they are launching two more beers in their range. The first is a new beer named **Independence IPA**, a 3.7% ABV pale ale. The second is **Full up London Greed**, which is Stamps



Brewery Mail Train (4.2% ABV), re-labelled.

We'll let you imagine which well-known brewery's name on which

this is a pun, but it does illustrate the philosophy behind the Republic of Liverpool branding.

The new beers were launched in Liverpool city centre in November. They will also be available at the

Christmas Market at the Liver Hotel, Waterloo on 2nd December and at a pop-up event at 2 Pilgrim Street, Liverpool on Friday 8th and Saturday 9th December, alongside the football and art-related group, **FANSCAPES** [www.fanscapes.co.uk](http://www.fanscapes.co.uk).

By Tony Morgan





**Family brewery crafting tasty ales in the heart of St Helens**

**1st Saturday of every month 12-10pm**

**Visit Us!**

**TRY OUR CASK & BOTTLED BEERS**

**Tel: 07921 83 88 31 www.connoisseurales.com**



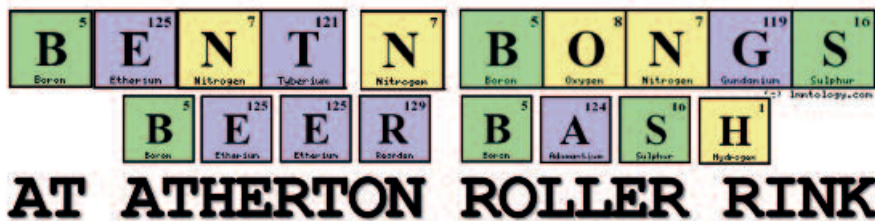
## Where to Find Local in Liverpool (correct as of November 2017)

- Augustus John, Peach Street, L3 5TX
- Baltic Fleet, 33 Wapping, L1 8DQ
- Barkers Brewery, Archway Road, Huyton, L36 9UJ
- Barbacoa, 47-51 Mersey View, L22 6QA
- Belvedere, 8 Sugnall Street, L7 7EB
- Blackburne, 24 Catharine Street, L8 7NL
- Butchers, Booker Avenue, L18 4QZ
- 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, 79 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
- Courtyard Bar & Kitchen, 89 Roe Street, L1 1EP
- Crown, 43 Lime Street, L1 1JQ
- Dispensary, 87 Renshaw St, L1 2SP
- Edinburgh, 119 College Rd, L23 3AS
- Excelsior, 121-123 Dale Street, L2 2JH
- Fall Well, Roe Street, L1 1LS
- Flanagan's Apple, Mathew Street, L2 6RE
- Flute, 35 Hardman Street, L1 9AS
- Font, Unit 3, Arrad Street, L7 7JE
- Four Ashes, 23 Crosby Rd, North, Waterloo, L22 0LD
- Frank Hornby, 38 Eastway, Maghull, L31 6BR
- Gold Balance, 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 Rd, Bootle, L20 3BZ
- Lime Kiln, Fleet Street, L1 4NR
- Lion Tavern, 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
- Navigator, 694 Queens Drive, Old Swan, L13 5UH
- Newington Temple, 8 Newington, L1 4ED
- North Western, 7 Lime Street, L1 1RJ
- Old Bank, 34 South Road, Waterloo, L22 5PE
- Old Bank, 301 Aigburth Road, Aigburth, L17 0BJ
- Pen Factory, 13 Hope Street, L1 9BQ
- Pumphouse, The Colonnades, Albert Dock, L3 4AN
- Queen's Picturehouse, 47 South Rd, Waterloo, L22 5PE
- Que Pasa Cantina, 94, Lark Lane, L17 8UX
- Raven, 72-74 Walton Vale, Walton, L9 2BU
- Refinery, Josephine Butler Building, Hope Street, L1 9BP
- Richard John Blackler, 1-2, Charlotte Row, L1 1HU
- Richmond Tavern, 23a Church Rd, Wavertree, L15 9EA
- Roscoe Head, 24 Roscoe Street, L1 2SX
- Royal Hotel, Marine Terrace, L22 5PR
- Sanctuary, 72 Lime Street, Liverpool, L1 1JN
- 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
- Willow Bank Tavern, 329 Smithdown Road, Wavertree, L15 3JA
- Ye Hole in Ye Wall, 4 Hackins Hey, L2 2AW



**Total 65 \*\*New additions are highlighted in RED\*\***  
**A MESSAGE TO PUBS:**  
 If you think your pub should be included in this feature, please email: [locale@liverpoolcamra.org.uk](mailto:locale@liverpoolcamra.org.uk) explaining why.  
**A Local beer is a REAL ALE BREWED WITHIN 30 miles of the pub by road.**  
 NB. Other terms and conditions apply; E&OE.



## AT ATHERTON ROLLER RINK

**THUR 1<sup>ST</sup> FEB 2018**

6-11PM £3

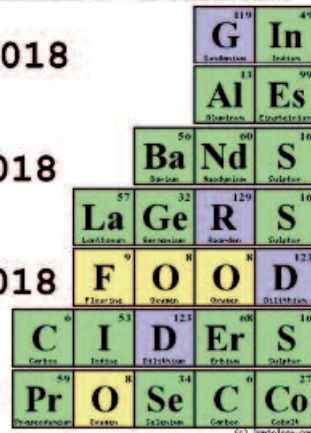
**FRI 2<sup>ND</sup> FEB 2018**

4-11PM £6

**SAT 3<sup>RD</sup> FEB 2018**

12-9PM £6

[WWW.BENTNBONGS.COM](http://WWW.BENTNBONGS.COM)





the Head of Steam  
- LIVERPOOL -

**LUNCHTIME OFFER**  
SANDWICH + SIDE + DRINK  
**£8.95**  
Available every day 11am - 5pm

Choose any sandwich from our menu  
plus a side, and a selected drink

[www.theheadofsteam.co.uk](http://www.theheadofsteam.co.uk)

@HOS\_LIVERPOOL  
 85-89 Hanover St, Liverpool, L1 3DZ  
 0151 708 6096 • [liverpool@theheadofsteam.co.uk](mailto:liverpool@theheadofsteam.co.uk)

[drinkaware.co.uk](http://drinkaware.co.uk)  
 for the facts about alcohol



## Liverpool Pubs CAMRA Discount



### Discounts on production of a valid CAMRA card

- **Central & Commercial**, Ranelagh St - **20p off (pints only)**
  - **Willow Bank Tavern**, Smithdown Road - **10% off except Tuesday after 6pm (see below)**
  - **Flute**, Hardman Street - **10% off except Tuesday (see below)**
  - **Ma Egerton's**, Pudsey St - **10% off**
  - **Pumphouse**, Albert Dock - **25p off (pints only)**
  - **Hare & Hounds**, Liverpool Road North, Maghull - **20p off (pints only) ex Monday: £2.49/pt**
  - **Richmond Tavern**, Church Rd, Wavertree - **20p off (pints only), ex Monday: £2.49/pt**
  - **The Liver**, South Rd, Waterloo - **20% off**
  - **Yates**, Queens Square - **10% off**
  - **Ale House**, Prescot Road, Old Swan - **20p off (pints only)**
  - **The Baltic Fleet**, Wapping - **20p off pints and 10p off a half**
  - **The Punchbowl**, Lunt Road, Sefton Village - **20p off pints and 10p off a half**
  - **Victoria Cross**, Sir Thomas St - **20p off (pints only, except Saturday)**
  - **Sanctuary**, 72 Lime Street, Liverpool - **10% off (Loyalty card available)**
  - **Head of Steam**, 85-89 Hanover Street, Liverpool - **20p off pints and 10p off a half**
  - **Courtyard Bar & Kitchen**, 89 Roe Street, Liverpool - **10% off (pints only)**
- Discount available all day, every day unless stated otherwise**

### Discount Days (available to anyone)

- **Flute**, Hardman St - **Tuesday ONLY: £2.25/pt**
- **The Four Ashes**, 23 Crosby Road North, Crosby - **Wednesday ONLY: £2.50/pt**
- **Willow Bank Tavern**, Smithdown Road - **Tuesday ONLY: from 6pm - £2.25/pt**
- **Mackenzie's**, Rodney Street - **£2.50 Monday to Thursday (pints only)**
- **The John Brodie**, Allerton Road - **Tuesday ONLY: £1.95/pt**
- **Hard Times & Misery**, Maryland St - **Cask Ale Club (Tuesday - Thursday): 50p off pints + Buy 10, get 1 free; ask for stamp card at the bar.**
- **The George**, Moor Lane, Crosby Village - **Tuesday ONLY: £1.95/pt**
- **The Lion Tavern**, 67 Moorfields - **Monday to Friday: 20p off a pint Extended offer**

**Note: All discounts at management's discretion; Subject to change at short notice.**

**This list is correct as of November 2017; E&OE**

Any new offers since the last issue are in **RED**

### Message to licensees / real ale drinkers:

This list is not exhaustive, so if we have left anyone off OR if the discount no longer applies, please let me know by emailing: [locale@liverpoolcamra.org.uk](mailto:locale@liverpoolcamra.org.uk) with details.

By **Andre Fu**



**CAMPAIGN FOR REAL ALE**



# The LION TAVERN



8 CHANGING CASK ALES  
INCLUDING OUR RESIDENT BEER, LION PALE ALE BY RED STAR BREWERY

AT LEAST 10 LOCAL ALES EVERY WEEK

CAMRA MEMBER'S DISCOUNT  
20P OFF A PINT OF CASK ALE MONDAY - FRIDAY

1/3 PINTS OF ALE AVAILABLE

RECENTLY RESTORED HISTORIC INTERIOR

67 MOORFIELDS, LIVERPOOL L2 2BP  
WWW.THELIONTAVERN.LIVERPOOL.CO.UK



drinkaware.co.uk  
For the Facts

## Hammond unveils a Budget bonus for pub-goers



In late November, following the Chancellor's Budget announcement to freeze beer duty and extend the £1,000 business rate relief for most pubs in England, the Campaign for Real Ale released the following statement:

On the subject of beer duty, CAMRA's National Chairman Colin Valentine said:

"Pub-goers were fearing the worst from this Budget, but will now be raising a glass. Freezing beer duty will help arrest rising beer prices and keep the British pub-going tradition affordable. I will be celebrating this decision in my local this evening and hope millions of beer lovers across the country will be doing the same. Now, to make a real, lasting differ-

ence, we hope that this move represents the first step towards a long-term freeze. CAMRA is calling on brewers to match the Chancellor's support by holding beer prices so that local pub-goers benefit."

On the subject of business rates in England, CAMRA's National Chairman Colin Valentine said:

"We welcome the Chancellor's decision to extend the £1,000 rate relief for pubs for one more year. This shows that the Government is alive to the threats facing English pubs, although more needs to be done. CAMRA is calling for further action to secure a thriving pub sector and would like

this relief to be made permanent and increased to £5,000 a year. We would also like to see a wholesale review of the business rates regime, which unfairly penalises pubs and rewards online retailers."

Following the plans announced by the Chancellor to increase duty on higher strength ciders, CAMRA's National Chairman Colin Valentine adds:

"This will be disappointing news for a number of traditional cider producers who will be hit by this measure, unless an exemption for traditional produce can be secured."

From CAMRA website

## MerseyAle Needs YOU



Can you volunteer to help us distribute MerseyAle?

We need volunteers to deliver MerseyAle to pubs in places such as Huyton, Garston and Old Swan. Or if you could to take some copies to pubs anywhere on

Merseyside where you know they would be appreciated, please contact me on the email address below.

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



# Madrid Craft Ale

## - Que Pasa?



Photo by Asqueladd

I travelled to Madrid for a four-night city break in October, the weather a glorious 28 degrees. Hoping to avoid the Spanish staples of Mahou, Estrella and San Miguel, I decided to research the craft ale scene, if one actually existed.

Armed with my list of alleged craft/artisan bars and breweries, I set out on foot in anticipation. **Mad Grill**, situated on Calle de Campoamor,



is both a bar and bohemian style burger restaurant. I didn't eat here, but the burgers looked great. The house



special is a burger topped with Foie Gras (a Madrid delicacy), which really looked the part.

I sampled the **Lord Cobra** full bodied IPA at 6% on tap (€5 per pint), with the other tap



beer being a 'Double lager', **Blind Cowboy** at 5%, both brewed by **Freaks Brewery** of Madrid.

Over the next few days, I visited numerous craft bars, mostly within walking distance of Metro station Bilbao and Plaza Alonso Martinez as a guide.

**La Tape**, on Calle San Bernadino, serves an excellent range of eight rotating beers, mainly from Spain. At the time of visit '**Cervezas De Barril**' were available from Madrid, Barcelona, Malaga and Valencia. I sampled a La

**Pirata double IPA** at 9.5% from Barcelona (€6 a pint) and an IPA from Madrid '**La Quince**' Brewery at 6% and both were



excellent. As is the norm in Madrid, free tapas were served with every drink. On exiting La Tape, I turned immediate right into Calle Manuel Malasana, which houses a number of craft beer bars. **Los Grifos** was the first I encountered - a bar



with a twist, where you can sample up to six beers, serving yourself from beer stations. A full beer menu is



also available. Station beers include **Django Trigo**, a Spanish wheat beer at 5% and **Karmeliet Tripel** (8.4%, Belgium). Beers are priced around €0.10 per cl. I sampled an American IPA at 6.5%, brewed by **Hoptimistic** in Charleville, Missouri, which was slightly hoppy with citrus fruit aftertaste.

Turning right out of Los Grifos brings you to **Irreale**. Not



for the faint hearted, there are 16 beers on tap, ranging from 4% to 14.3% (**Spanish Quadrupel**). I tried the sample deal of 4 X 150ml, including a



Spanish stout, **Reptilian Apocalypse** at 11 %, and of course the Spanish Quad. You will have gathered by now that I am a fan of the stronger beers.

Still standing, I then headed to the **Beer House** on Calle De Hartzenbusch, with three **Brew Dog** offerings headlining the list of around 12 tap beers, ranging from 4% to 8%, with a further 100 bottles available. Like every other bar visited, it was very friendly and similar to a Belgian bar, even screening live football. I opted for the **Charles V** and **La Chouffe** on tap - both safe options, but time was marching on. Other bars of note nearby include **Oldenburg Cerveceria** (next door) and La Casa De Cerveza - both of



which were closed at the time of visit, presumably due to it being a Sunday (probably a good thing!).

Next day, we headed in to the centre of Madrid - fully refreshed - at the request of 'she who must be obeyed' to sample some cultural aspects of the Spanish capital. After a wander around the Bohemian areas of La Latina and Sol, we stopped for refreshment on the terrace of **Naturbier** in the Plaza Santa Ana - an 'olde worlde' bar with seven beers on tap. Here, I sampled a 5% toasted

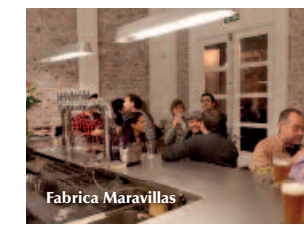


brown beer at €5 per pint. However, if I had drunk this inside, it would only have cost €4 - a common pricing quirk in Madrid. Notably, this bar houses a fully functioning micro-brewery, which was sadly not operating at the time of visit.

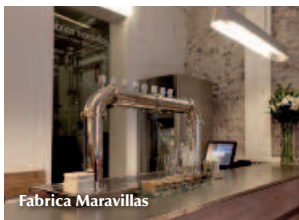
Abandoning the culture tour, we headed to the only micro-brewery in central Madrid, **Fabrica Maravillas**, on Calle De Valverde, currently brewing 70,000 litres per year. As a bonus, the barman was actually the assistant brewer. He explained their operation and



the content of their beers, including **Maverick 5% Saison brew**, a 4% American session beer and an **American Triple X** at 7.5%.







Fabrica Maravillas

I tested a trial brew, which was a strong bitter at 7%, encompassing five hops (Columbus, Cascade, Amarillo, Centenial and Citra). Lovely. There were six beers on offer with tasters also available.

Flagging somewhat, we decided to head for some sustenance at **Stuyck & Co.** on Calle Corredera Alta de San Pablo. While the meal was enjoyable, there were surprisingly as many as 12 (mainly Spanish) artisan



beers on tap, including **Canonball Magic Rock** (7%), which at €7 per pint was grand way to finish off.

A slight warning regarding opening times: Mad Grill and La Tape are open in the afternoon, whilst most of the others reviewed have an opening time of 18:00.

So to conclude, Madrid is well worth a trip for the craft beer aficionado. Although I prefer the stronger beers, there were plenty to match every taste. Of course, there was also excellent food to

complement the beers (or is that the other way around?!). Return flights from Liverpool with Easyjet cost only £45, so why not treat yourself to a bit of sun and some great beers?



Todo el mundo debería creer en algo. Yo creo que debemos tomar otra copa.

All photos from the bars' facebook and website pages.

By David Mernock

**HAWKS HEAD BEER**  
 BEER FROM THE LAKES BREWERY  
 DRINK IT WHERE IT'S BREWED THE BEER HALL  
 STAVELEY MILL YARD  
 LA8 9LR — f t w  
 hawksheadbrewery.co.uk

# Pub of the Year (POTY) 2018 Voting



**Don't forget to submit your nomination(s) for the branch Pub of the Year (POTY) 2018.**

Paper forms will be made available at the Branch AGM in January. You can also vote online via the branch website or by going directly to [www.liverpoolcamra.org.uk/index.php/awards/poty-2018/vote-for-poty-2018](http://www.liverpoolcamra.org.uk/index.php/awards/poty-2018/vote-for-poty-2018).

You can also vote by emailing [poty@liverpoolcamra.org.uk](mailto:poty@liverpoolcamra.org.uk) with your name, membership number and nominations. Reminders will be issued through **Twitter / Facebook** and via the **monthly branch newsletter**.

Members are invited to nominate their favourite city centre **and/or** 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 the pubs are selected to go forward to the judging stage. **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 within our branch. If you are unsure if a pub is within the branch area, you can check this by searching on the WhatPub database ([www.whatpub.com](http://www.whatpub.com)).

The responsible branch will be stated at the bottom of the entry.

Only one set of nominations per member will be allowed.

**The closing date for nominations is Saturday, 27th January 2018 at 6pm. This is to give ample time for the judging process.**

**In order to nominate a pub for Pub of the Year 2018, you MUST be a member of the Liverpool & Districts CAMRA branch.** Full terms and conditions can be found on the branch website: [www.liverpoolcamra.org.uk](http://www.liverpoolcamra.org.uk)

By Andre Fu

Pub of the Year Co-ordinator



**HELP SELECT THE BEST PUBS FOR THE CAMRA GOOD BEER GUIDE BY COMPLETING A BEER SCORE AT [whatpub.com](http://whatpub.com)**







# St Helens CAMRA News

## St Helens Pub, Club and Brewery News

St Helens is lucky to have so many real ale pubs. Currently, 77 pubs in St Helens district serve real ale, with many others (including eight town centre pubs) serving real ciders and perries. This is great news for such a small area and the quality and choice is improving all the time.

The Branch Newsletter was relaunched in May 2017 and has since been keeping members up-to-date with what has been an eventful year.

The Branch has also organised a Christmas social, involving a pub walk around Wallasey and New Brighton to take place on Saturday December 9th. All are welcome. If you want to join us, then make your way to The Crown Hotel (43 Lime Street, Liverpool, L1 1JQ) for a 12 noon meet. You can buy a Mersey-travel day pass for £4.70 that will cover your return trip to Liverpool and journeys to (and around) the Wirral area.

Both Committee and Branch meetings are held monthly, each one in a different local pub. Venues used so far in 2017 include The Cricketers Arms, The Skew Bridge Alehouse, Talbot Ale House, The Manor Farm, The Griffin Inn, The Lamb, The Abbey, The Old Mill, The Boars Head, The News Room Cafe Bar and The Brasserie Chalon.

Information about the Branch, including dates and venues of future meetings and

social events, can be found on our website ([sthelenscamra.org.uk](http://sthelenscamra.org.uk)), our Facebook page, on Twitter (@StHelensCAMRA) and via our monthly newsletter. If you need any more information about the Branch, please contact us by email at [contact@sthelenscamra.org.uk](mailto:contact@sthelenscamra.org.uk). If you have any news about beer and/or cider in your local, or any news about events being held locally, please contact the Pubs Officer via [pubsofficer@sthelenscamra.org.uk](mailto:pubsofficer@sthelenscamra.org.uk)

### St Helens & Districts CAMRA Pub of the Year awards

St Helens CAMRA held a celebration evening on Wednesday, October 18th in the function room of the Honey Rose Charity Foundation. It was attended by CAMRA members and publicans from the St Helens district to present awards to various pubs and bars serving real ales and ciders, to thank them for their hard work during the previous year.

The bar was ably manned by Brian from Honey Rose and the wonderful food was supplied by The Tartan Tearooms in Rainford. The evening was hosted by the branch chair, Gillian Yates, and the awards were presented by committee members. The awards given out reflected the beer scoring compiled throughout the previous year by CAMRA members.

### Pub of Merit Awards went to:

- The Abbey** (Denton's Green)
- The Glass House** (Town Centre)
- The Lamb** (Town Centre), for its work in promoting real cider.
- The Skew Bridge Alehouse** (Rainhill)
- The Star** (Rainford)
- The Wheatsheaf** (Sutton Leach)

### Community Pub Awards for those pubs working in and with the local areas were given to:

- The Beer EnGin** (Whiston)
- The Junction** (Rainford)
- The York** (Nutgrove)

### Pub of Excellence Awards go to those pubs voted highest by local CAMRA members.

- This year, those pubs were:
- The Cricketers Arms** (Town Centre)
  - The Griffin Inn** (Eccleston)
  - The News Room** (Town Centre)
  - The Phoenix** (Town Centre)
  - The Red Cat** (Crank)
  - The Sefton** (Town Centre)
  - The Talbot Ale House** (Town Centre)
  - The Turks Head** (Town Centre)

## National Pub of the Year 2017/18

Nick Bosley, Regional Director for CAMRA Merseyside and Cheshire, presented a certificate to **The Cricketers**



**Arms** on November 18th in recognition of making the final of the **National Pub of the Year**.

Nick also said a few words about **Connoisseur Ales Brewer, Mark Yates**, who has sadly passed away. Mark



was well known in local CAMRA circles, alongside his wife Gill and son Kevin, for their work in making **The Baltic Fleet** a Liverpool 'Pub of Excellence' and **The Albion** in Warrington a Cheshire 'Pub of the Year'. Mark started brewing Connoisseur Ales in the Wapping Brewery in 2007-08 and moved to their current St Helens premises in 2014.

### CAMRA on local TV News

The 'clash' between a St Helens pub (**The Cricketers**

**Arms**) and rival Wigan pub (**Wigan Central**) in the super-regional round of the CAMRA Pub of the Year competition made it onto the BBC North West Tonight pro-



gramme on November 14th. The landlord of The Cricketers Arms, **Andy Evans**, was portrayed nurturing the casks in his cellar by singing U2 songs. Overall, the five minute slot was great publicity for CAMRA and the growth of the beer and cider scene in the region.

## Obituary: Mark Yates



I first met Mark and Gill through Liverpool CAMRA. Mark was then a plumber and a homebrewer, who only

liked dark and malty beers (a lot to learn Grasshopper!). I got him to do some plumbing at the Baltic Fleet. That's where it all started; he came and helped with a few brews, showing a lot of interest in the brewery and the pub itself.

Simon (the pub owner), asked them to run the pub, which they did well. Mark was now making pale and hoppy beers

(Grasshopper learnt a lot!). Mark and Gill had the offer of taking over The Albion in Warrington, where they then decided to install a brewery, which they did with the help of friends. Unfortunately, red tape stopped this from being a success and things didn't work out in Warrington, so it was back to St Helens and the launch of Connoisseur Brewery.

With Mark, Kevin and Gill at the helm, the brewery thrived and long may that continue in his physical absence. He will be present in spirit. Make some good beers upstairs mate, until we meet again.

With great regret.  
RIP Mark.

By Stan Shaw





# NEW LIFE BREATHED INTO ICONIC AND HISTORIC BEERS AS

# Higson's RETURNS TO LIVERPOOL

Glasses will soon be raised to welcome the first brew of one of the new Higson's beers, marking the 21st century revival of a brand that was synonymous with Liverpool and the City Region for more than 200 years.

Higson's new home is the unique H1780 Tap & Still on Bridgewater Street, Liverpool 1, where brewing is now underway.

The H1780 business is the brainchild of entrepreneur, Stephen Crawley. When



Stephen returned to Wirral after more than 20 years working in Scotland's brewing industry, he set about channelling his experience and passion for better beer into creating a high quality branded drinks business, with a

base in the heart of Liverpool.

He had a vision of a beer, gin and food experience, all under one roof in the Baltic Triangle. Now that vision has been made real. Once a run-down warehouse for a rubber busi-



ness, the transformed building is home to the brewery, a distillery, three bars, a kitchen and events space.

Tours and tastings will also be starting in early 2018. Higson's is about to wet whistles in Merseyside once again with the opening of H1780 Tap & Still. The H is for Higson's and 1780 was the year in which Higson's first flowed in the city. The company was part and parcel of life in Liverpool until 1990, when the last pint of Higson's was brewed. Stephen explains: "We've

tried really hard to make

this building true to itself, and literally all we've got left of the original is the walls. Fortunately, they used very nice bricks, full of character, so we've stripped them back and made a real virtue of them. It's really urban!

"There are two new roofs, new floors, new drainage, new windows, new electrics and mechanical, lots of new steel. In fact, walls apart, almost everything is new."

The story began seven years ago when Stephen was still Managing Director of the Caledonian Brewery.

"I was contacted by an old cricketer acquaintance. Back then Higson's was in the midst of a low key revival. I was asked for a steer on how to move the business and the brand forward.

"My thoughts were that every city needs a brewery. Most great cities have at least one and, what's more, Higson's was one of the first pints of beer I tasted. I think I drank quite a lot of it, probably at cricket clubs mostly. How-



H1780 Tap & Still

ever, my affection for the past didn't compromise my advice. I stated that for it to succeed and for Liverpool to be proud of Higson's again, the brand needed to be handled properly.

"Liverpool has a rich brewing history, but it petered out, so the chance to reinvent something like Higson's just seemed really exciting.

"I'd been to America to research the attraction of



H1780 Brewery installation

urban craft breweries. They change the way people think. They're run by real people. They're great fun to go to. Customers feel they're part of a community. The products feel a bit different to those made by global multi-nationals, and it goes without saying that interest in craft beers has soared since then.

"What I also learned from working in Edinburgh (at

Caledonian Brewery) was the power of bringing visitors to our wonderful sample cellar and giving them the chance to see where the stuff they enjoy is actually made. Many Brits on holiday would

visit vineyards in France, Spain and Italy, because it was a novelty to experience and consume wine next to where it was made. Scotland has always had that with whisky. Why shouldn't Liverpool have that with beer?"

In the end, Stephen acquired 100% of the Higson's brand and purchased The Liverpool Craft Beer Company, makers of the popular Love Lane beers, which also had a lease on the Bridgewater Street building.

H1780 also contains a distillery and will be the launchpad for a new gin brand called The Ginsmiths of Liverpool. In its first phase, the business has created more than 20 jobs.

As you may have gathered, Stephen Crawley is a cricket fan. He was also a fine player, who represented England Schools whilst at Birkenhead School, and went on to join Lancashire, where he was on the books until he was 21.

"Cricket was my dream and I had three years at Old Trafford, but looking back, I

didn't do well enough to carry on and the club let me go. It was quite hard to take, but at least I learned that if you have a dream, you have to direct every bit of energy you can towards it to make it real. The upside of failing at something is it should help you succeed next time."

The new Higson's beers created by H1780 will not mimic previous Higson's brews.



"Creating new products is exciting, and of course tastes have changed over the past 30 years or so. We're aiming to make sure every Higson's beer is an enjoyable beer, that our gins are exceptional, that we build on the success of Love Lane, and that the H1780 Tap & Still is a must-visit destination, whether you're a local, a UK beer lover, attending a conference, or an overseas visitor to Liverpool.

"I suppose you could say that we're really proud of the past, but very excited by the future."

Stephen lives in Hoylake, Wirral, with his wife, Fiona, and has two children, Fergus and Jamie.



# THE LAZY LANDLORD MICRO PUB

56 MILL LANE LISCARD  
WIRRAL CH44 5UG

**WIRRAL CAMRA  
PUB of the YEAR 2017**

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

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

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



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

Buses from Liverpool 432 and 433; from Birkenhead 410; From New Brighton 118 and 119; from Moreton 413 and 414

Opening hours Mon Wed Thurs 4pm-10:30pm Fri 2pm-10:30pm Sat Sun 12pm-10:30pm Closed Tuesday



**5**

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

# HARP INN

19 Quayside, Little Neston, CH64 0TB

0151 336 6980

Opening hours:

12pm - 12am Monday - Saturday

12pm - 11pm Sunday

Food Served 12pm - 3pm daily

Monday night - fun quiz in aid of Cancer Research UK  
and Clatterbridge Cancer Charity

Tuesday night - Curry night



A traditional pub overlooking the Dee Marshes with a warm friendly atmosphere and a strong sense of community. Five cask ales. New patio area leading to beer garden. No TV, no games machines, dogs welcome.



WIRRAL CAMRA BRANCH RUNNER UP  
PUB OF THE YEAR 2017



CAMPAIGN  
FOR  
REAL ALE



# WirrAle Drinker

## Pub and Brewery News

### Wirral Branch

MerseyAle co-ordinator & Editor,  
Branch Contact, Social Media,  
Press and Publicity:

■ **Rob Carter**  
robcarter@wirral.camra.org.uk

### Chairman:

■ **Gareth Owen**  
garethowen@wirral.camra.org.uk

### Membership Secretary:

■ **Paul Mossman**  
paulmossman@wirral.camra.org.uk

### Social Secretary:

■ **Dave Hutchinson**  
davehutchinson@wirral.camra.org.uk

### Pubs Officer:

■ **Dave Goodwin**  
davegoodwin@wirral.camra.org.uk

### Cider & Perry Officer:

■ **Jan Lawton**  
janlawton@wirral.camra.org.uk

### Pub Protection Officer:

■ **Lee Reynolds**  
leereynolds@wirral.camra.org.uk

[www.wirral.camra.org.uk](http://www.wirral.camra.org.uk)



Gallaghers in Birkenhead is up for sale, but the pub remains open.

The Lord Raglan (Birkenhead) has closed.

The Derby Pool (Wallasey) is now serving real ale.

Sharp's Doom Bar and Atlantic are regular beers. The pub is set to close in November for a refurbishment.

The Black Horse in Heswall is now open following a refurbishment.

The Farmers Arms (Frankby) has re-opened as The Old Rathbone, serving two real ales, Black Sheep Best Bitter and Timothy Taylor's Landlord.

Liverpool Porter - the first cask ale produced by new Wirral microbrewery,

Brooks Brewhouse - has been on sale in The Lazy Landlord (Liscard).

## The Cleveland New Ferry re-opens



The Cleveland Arms has been a pub since the late 1870s and following several changes in ownership, became a Thwaites tenancy in the early 1980s, when it gained a reputation for well-kept beer and was a regular entry in the Good Beer Guide. Under the current management, the pub seems set to re-establish itself as a

popular venue for good beer lovers. It's a very lively local in the pedestrian shopping area in the centre of New Ferry.

On Saturday March 25th 2017, there was a massive explosion in New Ferry





THE WEST KIRBY TAP  
A REAL ALE HOUSE



## BECAUSE LIFE'S TOO SHORT FOR CRAP BEER

Tired of Tired Beer?

Bored of Big Brewery Bitter?

Claims of 6+ handpumps can often be a disappointment when met with 4 pale ales and "those" 2 national Amber ales, in a pub full of TV's and games machines.

Not so at the West Kirby Tap, a dog friendly, real ale house in the seaside town of West Kirby, on the Wirral, easily accessible from across Merseyside by bus or train.



Walking into the West Kirby Tap you are greeted by 8 handpulls (7 cask, 1 cider), 4 Keg Lines, 2 choices of continental lager and a wide selection of canned and bottled craft beers.

Each pump offers its own style of beer whatever day of the week, from session pales, to stouts and porters. The only permanent fixture is from their parent brewery, Spitting Feathers of Chester, the other lines are all given over to guest ales from various breweries; from LocAle stalwarts Peerless and Neptune to the big guns of Tiny Rebel and Siren Craft and everything in between.

Hoppy Hour is Monday 12-5pm, where all real ales are £2.50 per pint, the perfect excuse to go and check out the Wirral's best kept secret.

"Great staff, great beer, great music and so dog friendly. If you don't like it, good." - Customer Review



Securing its third consecutive Good Beer Guide place this year, the West Kirby Tap continues to cement itself as a pub with beer selections to titilate the tastebuds of even the most discerning drinker.

The West Kirby Tap, Grange Road, West Kirby CH48 4DY - 0151 625 0350



that levelled a building and damaged many other nearby properties, including houses and shops. The damage caused to many homes, businesses - and indeed people's lives - was severe. At the time of the explosion, resident band 'The Shed Brothers' were playing in The Cleveland. The pub was

devastated and forced to close its doors. Despite initial promises from the Prime Minister in parliament, no government assistance at all has been provided to the area to date. The task was immense, but landlady Ann Grimes was determined that this wasn't to be the end of The Cleveland.

Almost six months later, the pub has re-opened, having undergone structural repairs and refurbishment. This has given the pub a clean, modern appearance, while retaining a very traditional layout and

friendly atmosphere. They are serving two real ales; **Trapper's Hat** from Brimstage is the permanent beer and a rotating guest beer from the same brewery is also available. The Cleveland re-opening seems to be symbol of hope, a stone's throw from other buildings left derelict and fenced-off. There is still a strong sense of community in New Ferry and now that community has its pub back. This can only be a good thing and I think it most certainly deserves our support.

By Rob Carter

## Rob Carter in conversation with **Gwynne Thomas** Conwy Brewery



Gwynne Thomas is half Head Brewer, half force of nature. The founder of Conwy Brewery, which he started in 2003, is now in its third premises due to expansion and has recently surpassed brewing a million pints in a year. He also had a large hand in the acquisition of **The Albion Ale House** and **The Bridge Inn** in Conwy. Both have been transformed into fine real ale pubs (a collaboration with Nant, Great Orme and Purple Moose breweries) and are going from strength to strength.

You will struggle to find someone as passionate and enthusiastic about real ale as Gwynne, enthusing about beers from other breweries as well as his own. Conwy's beers are regular visi-

tors to Merseyside's pubs and I caught up with him to find out about a bit more about him, the brewery and generally talk all things beer and brewing....

### How did you get into the industry?

Essentially, doing homebrew at university on Boots kits at the Halls of residence, where I was doing Chemistry. I continued to brew on a small scale ever since. I had a job at a local company doing oil analysis, which although different from brewing, was all about a chemical process. With two small children, I felt it was time for a change in direction - and the Welsh Assembly were handing out grants - as manufacturing had been decimated in Wales.

My wife is very good at admin, whereas I am better at the technical and creative side, so I felt we had the essential elements for starting a business. We hired a small unit in Conwy and began production in 2003, making the change to commercial brewing. At the time, there were very few breweries in North Wales.







# Christmas at The Red Fox

**Our Christmas menu, available as two courses or three courses, runs from Monday 27th November until Boxing Day.**

Turkey, with all the traditional festive accompaniments, is of course at the heart of the show, but there are plenty of exciting alternatives from near and far to please and tempt.



We've started planning our spectacular display of decorations within the pub this year and, would you believe it, we are already fully booked for Christmas day!

So don't wait too long to make your booking for a fabulous Christmas with us here at the Red Fox.

## Book a table

For Christmas booking enquiries, please call:

**0151 353 2925**

or visit: [www.redfox.pub/christmas](http://www.redfox.pub/christmas)

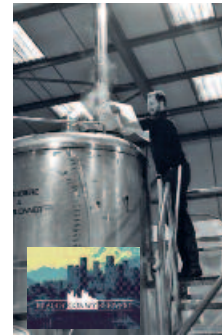
Liverpool Rd • Thornton Hough • Wirral • CH64 7TL



### What do you think makes a good beer?

A good balance between hop and malt. A really well-kept cask conditioned beer in a pub beats keg beer for me every time. I think as a brewer, it's important to have a range of beers. Personally, in Summer I like a pale hoppy beer, but in Winter I prefer something dark and malty in front of a roaring fire.

### Do you think that the proliferation of small breweries is a good or bad thing?



I think it is a mixed blessing. The more small breweries there are means there is more publicity for small breweries. There is also more variety and competition, which means you have to raise your standards. However, the bad elements are that maybe

some people are entering the industry with rose-tinted spectacles and don't realise what hard work it is - not only to brew good beer, but to compete with established breweries. Personally, I wouldn't set up a new brewery now, as I think it's increasingly hard for new breweries to find their unique selling point.

### What are your feelings towards the big commercial breweries?

They are mixed. I have a lot of respect for breweries like Fuller's, Timothy Taylor and Young's producing a range of quality ales over a period of 150-200 years. However, I think that the way some of the multinational breweries operate is questionable. They like to dominate the market with marketing messages, rather than producing a quality product. I think maybe the likes of the Pub Cos are starting to see the light now. They are slowly getting the message that local cask ales are an important thing to offer. However, there is still an awful lot of stifling competition from the larger multinational brewers,

who try and keep the business just for themselves. I think it comes down to the fact that they would argue familiarity is the main part of the drinking experience, whereas I would argue that being local is far more important.

### What are your feelings towards CAMRA and how do you think they could help breweries like Conwy?

CAMRA has been an awesome ally to small brewers throughout the UK, helping publicise and popularise cask ales and supporting the pubs that sell them. It will be interesting to see the results of the revitalisation project. My personal feeling is that they should stick with cask beer. I think in some instances, keg beer is overpriced. That means the margin is better on keg beer, which starts to drive cask out of the market. Also, keg beer lends itself better to large scale production. In my mind, cask is far superior, but its worst enemy is when it isn't served well - and I think that is something that CAMRA can help address.

### What are the future plans for Conwy brewery?

One area we are looking at getting into is exporting our beer. Cask will always be the main part of our business, but we don't want to be



100% reliant on it because of the fluctuation in the market in pubs. We continue to produce bottle-conditioned ales and we are also looking at expanding the brewery tours and 'Brewer for the day' side of the business. Part of that may involve opening a small brewery tap, as the local pub has recently closed and been changed into a Chinese restaurant.

Many thanks to Gwynne for taking the time to speak to me.

**By Rob Carter**





# Welcome to GALLAGHERS

20 Chester Street, Birkenhead, CH41 5DQ

0151 649 9095

Opening Times 4pm - 11pm Mon  
12pm - 11pm Tue-Thu  
11.30am - Midnight Fri & Sat 12-11  
12pm - 11pm Sun



Birkenhead's multi-award winning, traditional pub. Six hand pumps that feature real ales from local brewers, two craft beers, premium lagers and award winning ciders.

Jump aboard the famous "Ferry cross the Mersey" and we are a 3 minute walk from the Ferry Terminal or catch a train to Hamilton Square and walk for only 2 minutes!

Try out our new Pizza shop and Grill open noon till 9pm Tuesday to Sunday serving hand made pizzas and fresh 100% beef burgers.

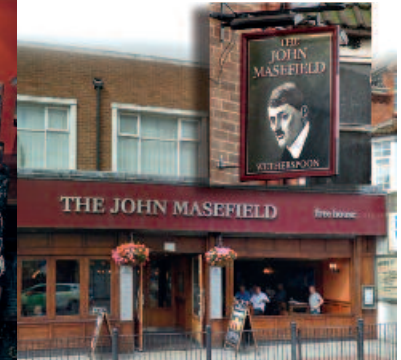
Live music Sunday 6.30pm to 8.30pm

Cheese Night last Sunday of the month, bring some cheese and get involved!

Party/function room available to hire.



# John Masefield Pub of the Season, Autumn 2017



The John Masefield in New Ferry went viral upon opening a few years ago, due to the image on the pub's sign - that of the poet John Masefield, resembling Adolf Hitler!

This hasn't stopped the pub from becoming very successful though. The Masefield has been a regular entry in the Good Beer Guide since, due to the consistent quality of their beers. The pub always tries to feature ales from a range of different styles

and strengths, seeking out interesting beers from far and wide. The committee felt that this should be recognised with our Pub of the Season award for Autumn 2017.

Pictured is Wirral CAMRA Branch Chair Gareth Owen (left) presenting the award to Manager, Sarah Greenwood and Cellar man, Jay Ryder.

By Dave Hutchinson



## Know Your LocAle?

All of these pump clips are for beers brewed within 20 miles of the Wirral branch boundary. The brewery and the beer names have been removed. Can you work out what they are? For more information about LocAle on the Wirral, go to <https://wirral.camra.org.uk/LocAle.php> For answers see Page 43.

1



2



3



4



5





## AWARD WINNING BEERS FROM THE WIRRAL

OPEN MONDAY - FRIDAY SIBA ACCREDITED GREAT FREE TRADE DEALS OPEN TO PUBLIC 25+ AWARDS TAP OPEN DAYS



PEERLESS ALES & STOUTS

BREWERY SHOP • BREWERY TOURS • BREWERY TAP

PLEASE SEE WEBSITE FOR DETAILS OF MONTHLY SPECIALS, BREWERY TOURS AND TAP OPEN EVENINGS/DAYS



WWW.PEERLESSBREWING.CO.UK f t i 0151 647 7688 THE BREWERY, 8 POOL ST, BIRKENHEAD, CH41 2NL

## BREWERS ARMS

1 Park Street, Neston, CH64 3RP  
0151 336 1627



FREEHOUSE - FINE SELECTION OF CASK ALES

BEER GARDEN - DOG FRIENDLY

REAL FIRE - AMPLE CAR PARKING

FREE WIFI - FUNCTION ROOM

SMOKING AREA - FREE POOL

OPENING TIMES:

MON - THURS 11.30 - 12 MIDNIGHT

FRI + SAT 11.30 - 12.30 AM

SUNDAY 12 - 11PM

FOOD DAILY 12 - 3PM

QUIZ NIGHT EVERY THURSDAY NIGHT

OPEN MIC NIGHT EVERY 2ND WEDNESDAY OF THE MONTH

CAMRA MEMBER DISCOUNT 30p OFF A PINT WITH VALID MEMBERSHIP CARD

f @BrewersArmsWirral

# Liverpool CAMRA Coach Trips

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

Coach trips depart 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!

**\*Any non-member considering coming on a CAMRA coach trip can save £15.**

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](mailto:social@liverpoolcamra.org.uk) or phone Ian Macadam 07521 741 586

The web page is updated after the 1st of each month with details of the next trip being launched.

**January 6th: Altrincham.** 10.50 depart

**February 3rd: Limestone Brewery Tap** (Stone) and **Newcastle-under-Lyme.** 10.30 depart

**March 3rd: Halifax Steam Brewery Tap** (Hipperholme) and **Halifax proper.** 10.30 depart (Changed from March 10th to avoid clash with regional meeting)

**April 14th: Sheffield.** 9.50 depart

**May 12th: North Wales.** 9.50 depart (Exact destination unconfirmed. Departure time may change slightly)

**June 9th: Church End Brewery Tap** (near Nuneaton) and **Hinckley.** 9.30 depart

**July 7th: Bewdley and Kidderminster.** 9.30 depart

**August 11th: Ilkley and Bingley.** 9.50 depart (Maghull pick-up if needed)

**September 8th: Derby.** 9.50 depart

**October 6th: Oakengates (Telford) Beer Festival and Market Drayton** 9.50 depart

**November 3rd: Cheshire (probably Sandbach and Congleton).** 10.50 depart



**£12**  
CAMRA Members



### \*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





**HOODED RAM**  
BREWING CO.

# WORLD CLASS 2017 AWARD WINNING BEER!



TO SEE A FULL LIST OF OUR AWARDS OR FOR MORE INFO  
ON OUR BEERS VISIT:

**HOODEDRAM.COM**



# ManxAle

From Dave Halliwell, MerseyAle Isle of Man Correspondent

This issue, we look at the refurbishment of Heron & Brearley's on island (Okell's) flagship real ale pub. We report on the island's unique collaboration and support for the Isle of Man Food and Drink festival, and have significant brewery and TT race period news for 2018. In addition, we reflect on the closure of another traditional pub and

examine how outlets across the island are upping their game to make full use of their facilities, and equally importantly, improving the marketing of their outlets by various means.



## Premier H&B pub refurbishment

**The Prospect**, an Okell's pub situated in the heart of the capital (close to government, legal and financial sector buildings), has undergone a major refurbishment. Opening hours have been revised, with the pub now opening at 10am weekdays for late breakfasts. At weekends, the pub opens until midnight on Fridays, and opens at 5pm Saturdays until midnight.

regular and seasonal ales, while around the corner to the right of the front bar, a second bank of four hand pumps is reserved for guest ales. The full blackboard opposite these has been retained, detailing the strengths and styles of the day's beers for the customer.



pub has a bright new feel, somewhat lighter than before, and though some have been

To the rear of the building, the pool table has been removed (again - having been in and out over the years!) in favour of comfortable library-style seating, with settee, alongside a dining area for up to ten guests.



Photo H&B

Food is served weekdays, both at lunchtimes and in the evening, with both roasts and grills changing daily, alongside the regular menu. In addition, smaller snacks are available throughout the day. On the ale front, the number of hand pumps has been decreased to eight. Three or four of these carry a combination of **Okell's**



Photo H&B

Slightly removed from the rest of the pub, this stylish set back area is ideal for larger groups, or for informal business meetings. Refurbishment wise, the



Photo H&B

less keen on the more open plan approach, very little of the previous character has been lost.

Retained are the various portraits of the legal profession, ranging from the more recent, colourful High Bailiff of The Isle of Man, Michael Moyle, to





# MARINE HOTEL

SHORE ROAD PEEL  
TEL 01624 842337



Welcome to the Marine Hotel with an extensive range of real ale, real cider and great food



We continually stock Okell's bitter and rotate other guest ales from both local and external Brewers including Bushy's and Hooded Ram



**The Marine has an extensive home cooked menu sourcing locally produced fresh meat, fish and vegetables.**



Opening hours are Monday to Saturday noon until 9pm for food and noon until 5pm on a Sunday. We open noon until midnight for drinks Monday to Sunday inclusive



Expansive views of Peel bay, harbour and Castle

Lord Denning - perhaps the greatest judge of the 20th Century. To the front left of the building is a fireplace area, which along with the extensive wooden fixtures and panelling in various parts of the pub, adds to the overall ambience. Discreetly placed television screens on low volume do not detract from the pub's enjoyment, while simultaneously allowing the customer to keep an eye on key news or sporting moments of the day, when required.

Once again, another well thought-out refit - one which refreshingly involved input from the staff who work in the pub, day on day. Some may query why the loss of hand pumps is not bemoaned in this article. However, while no longer featuring the most ales in one venue on island, this is a sensible move for The Prospect, which closes on Sundays because of its office area surroundings, thus losing a day's real ale turnover each week.

For the vast majority of the year, eight hand pumps will suffice. However, with high turnover on the eight remaining pumps closer to capacity, all important quality for the fresh real ale product will be retained, with the added bonus of rapidly-changing guest ales - often day to day for those who prefer sampling many different beer types and styles. It is this quality that led to The Prospect being the current runner up in the CAMRA Isle of Man Pub of The Year competition.

## Beer tent comes of age

With several years now under the belt, the beer tent at **The Isle of Man 2017 Food and Drink Festival** finally came of age in September. The now annual event, held at The Villa Marina complex (supported by the Isle of Man department of Environment, Food and Agriculture (DEFA), was heavily endorsed by the island's brewers and cider makers, in what was the greatest bar offering of different Manx Real ales available at any one time in history.



Bushy's and Hooded Ram alone featured over ten cask

ales apiece, along with five from Okell's.

Both **Apple Orphanage** and the **Manx Cider** company were also present, with staffing principally provided by Isle of Man CAMRA volunteers to showcase the island's produce in this unique collaboration from all parties. The improved tent size, along with well laid out and advertised bar areas, showed impressively what the island could do as a collective. The increasing success of the event now justifies the perseverance of DEFA's medium term strategy in the fledgling years.

## News roundup

There was dramatic news on island towards the end of summer, with **Bushy's** having negotiated a deal to move the Bushy's TT tent into the Villa Marina complex for 2018 - the island's premier event complex. The Douglas Villa Marina is now being used for a hat-trick of big annual real ale events, namely the aforementioned



Villa Marina (facebook)

Food and Drink festival, the Bushy's tent and of course the **Isle of Man CAMRA Beer and Cider festival next year, to**

**be held between Thursday 12th and Saturday 14th April 2018.** With Hooded Ram running a new tent at the end of the promenade, and Okell's retaining their site at the race Grandstand,

2018 promises to be a bumper year beer and entertainment wise for visiting race fans.





**Bushy's**  
**BRAND**  
*"ALWAYS IN THE LEAD!"*

**PURE BY LAW** **DOUGLAS ISLE OF MAN**

**PREMIUM MANX ALES**

**1ST AT THE T.T.**

**"ASK FOR THEM BY NAME"**  
[www.bushys.com](http://www.bushys.com)

**THE ONLY BEERS TO CONTAIN MANX GROWN BARLEY**

## News roundup contd

**Okell's** featured a rare on island real ale promotion in October, with a 'Buy five, get



one free' loyalty card. Brewer Ed Wray has left the business after a short tenure.

### H&B

Finally from H&B is the little-known brewery pub outpost, **The Academy** (in Aberystwyth), which is quite isolated from the rest of the H&B UK



portfolio. At the time of visit, it was undergoing some refurbishment works, but in some local circles, it is felt that this former impressive Wesleyan Chapel building is yet to be used to its full potential by the parent operator, in a town that significantly benefits financially from being a seaside resort, with a large catchment area, additionally supported by a sizeable student population.

### Hooded Ram

At the time of going to print, Hooded Ram had just moved to their new site on Douglas South Quay. Brewing was due to commence on 14th November in what are clearly - even to the most casual observer - very impressive facilities, complete



with hop cold store, brewing analysis laboratory and dual purpose fermenting vessels. Not all equipment had arrived (notably the canning plant), but the twenty barrel plant is ready to go. A detailed report will fea-



ture at a future date. Further news from Hooded Ram is that the Manchester Deansgate outlet is due to open in the New Year.

### Pinewood

**The Pinewood** (in the Douglas suburb of Pulrose), which became a community run venture



last year, has just had its AGM, after a superb effort on successfully coming through what is inevitably a tough first year on such start-ups. It continues to stock one real ale, having the occasional guest ale as well.

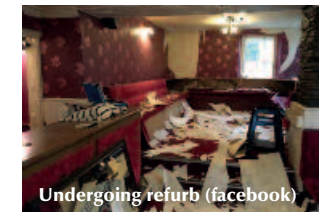
### Closure of The Liverpool Arms

Sadly, The Liverpool Arms (a traditional pub dating from at

least 1862) has closed, despite a recent refurbishment. The pub is one of the last to retain external signage features of the Old Castletown brewery, long since gone. It faces an uncertain future, with little local supporting



housing. Situated half way between Douglas and Laxey, the pub was run by Nigel Dobson in recent years and has seemingly suffered from the changing times we live in. Nigel cited



Undergoing refurb (facebook)

the changes in drinking patterns that we are witnessing across the British Isles for these difficulties, with fewer younger people in particular venturing



out as often to their local pub. Nigel poignantly reflected on this in the local press, indicating that we are losing something socially that has been very special - that is the pub as a venue, where people from all walks of life can interact freely with each other.





# Innovation and marketing



As drinking patterns and customer tastes undoubtedly change, there is evidence of many remaining pub outlets looking to improve and further develop their existing facilities. They are tailoring marketing to appeal to a wider clientele, while at the same time grappling at controlling costs through restricted food time offerings or opening hours, depending on circumstance and location.

Whilst positive for some, the advent of 24 hour opening introduced over a decade ago, may not have been good for the traditional pub in retrospect. Increasing operating costs have occurred as a result, at a time when drinking patterns were changing, with very few people drinking during work lunch breaks (or even allowed to!) and afternoon weekdays. The younger generations are going out less regularly (especially during the week), and this change in pattern has put enormous strain on pub viability, with a drift back to bespoke hours for each specific pub now occurring.

However, this is prompting much positive innovation. Some pubs are returning to upgraded hotel status, after an ab-

sence of many decades. Recent years have seen **The Railway Station** and **Albert** (Port St Mary) and The Shore Gansey all upgrade or return to accommodation. **Heron & Brearley** are similarly looking at accommodation possibilities, having at present just **The George** (Castletown) as a current existing pub and hotel.

On a recent visit to the north of the island at the **Glen Mona Hotel**, the new management has adapted to changing cus-



tomers patterns by opening only on Fridays, Saturdays and Sundays, with competitively priced dining and Sunday lunches at under £10, along with a £25 per head Christmas menu. Two Okell's real ales and a guest ale from the UK were available at time of visit.

Two well-furnished self-catering rooms are available throughout the year, and the larger upstairs area is available for functions. Live music and bands are being trialled at the pub, with a high octane performance from Miss Dynamite (a local legend on the I.O.M. pub scene!) drawing in the

numbers for the first event at this ruraly located pub.

In Ramsey, where there is huge competition along the quayside, **The Commercial** has recently undergone an exterior makeover to complement the



interior, and still offers local beers at £2.60 to £2.80 a pint. Further along the quay, **The Trafalgar** (after many years of low usage) has upgraded an existing upstairs room area to include pool table and music, to appeal to a wider range of customers.



Also, a range of bottled beers are now advertised on chalk boards outside the building.

In the main street, **Bar Logo** (which dabbled with real ale for some years before dropping



it) has now returned to regular cask ale, doubling to two hand pumps. At the time of visit, **Hooded Ram Angry Kiwi** and **Okell's Bitter** were available,



thus putting this lively and modern sports bar back on the real ale circuit, increasing the appeal for a wider clientele base. A range of upcoming event nights is well advertised and marketed at the entrance for those passing on the main street.

In Sulby, **The Ginger Hall** has returned to the Good Beer



Guide after an absence of some years, with an increased focus, now offering four real ales, which included **Bushy's Castle-town Ale** and **Ilkley brewery Mary Jane** (3.5% ABV) being

guest ale at the time of visit. While not an uncommon practice in England, but still rare on the Isle of Man, upcoming ales (still in the cellar) are advertised on a board within the pub, to tempt the cask ale fan back for a return visit. Food is available lunchtimes and 'The

Ginger' still does B&B accommodation throughout the year.

Finally to **Foxdale**, where after a ten month road closure of the main thoroughfare, with very lengthy detours the only alternative, the village is now fully open and accessible. Such prolonged closures can be devastating for local businesses and it has proved a tough trading period for the community. However, here at the solitary village pub, **The Baltic**, once again we see former rooms and



facilities brought back into use to broaden the pubs appeal. Under the stewardship of Judith Cusack, this rural local has been revived. Formerly a hotel (in 1904 no less!) and run by the Needham family (see photograph adjacent to the bar), The Baltic has

successfully recomissioned - after many decades -three fully modern double rooms for bed and breakfast use, with a three star IOM tourism approval rat-



ing. In addition, there are now multiple darts and pool teams participating in several leagues, providing additional regular weekday footfall throughout the quieter winter months.

Moving towards the Christmas period, many of the above (and similar) innovations will ensure the survival of the pub as



Photo Steph Osborn

a community social haven and meeting point. Ultimately, the campaigning messages from CAMRA moving towards 2018 remain: The pub is the hub. Use it or lose it!

By Dave Halliwell



# Join up, join in, join the campaign

You are just moments away from a year in beer heaven!

From as little as £25\* today, be part of the CAMRA community and enjoy discounted entry to around 200 beer festivals, exclusive member offers and more. Discover all the ins and outs of brewing and beer with fantastic magazines and newsletters, but even more importantly support various causes and campaigns to save pubs, cut beer tax and more.

## Join CAMRA today

Enter your details and complete the Direct Debit form below to get 15 months for the price of 12 for the first year and save £2 on your membership fee.

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit [www.camra.org.uk/joinup](http://www.camra.org.uk/joinup) or call 01727 798440. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

**Your details:**

Title ..... Surname ..... Single Membership Direct Debit Non DD  
 £25  £27

Forename(s) ..... (UK & EU)

Date of Birth (dd/mm/yyyy) ..... Joint Membership £30.50  £32.50

Address ..... (Partner at the same address)

Postcode .....

Email address .....

Tel No(s) .....

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

Title ..... Surname .....

Forename(s) .....

Date of Birth (dd/mm/yyyy) ..... Signed .....

Joint member's Email ..... Date .....

Joint member's Tel No .....

Applications will be processed within 21 days of receipt of this form. 04/17

**Instruction to your Bank or Building Society to pay by Direct Debit**

Please fill in the whole form using a ball point pen and send to: Campaign for Real Ale Ltd, 230 Hatfield Road St. Albans, Herts AL1 4LW

Name and full postal address of your Bank or Building Society Service User Number  
 9 2 6 1 2 9

FOR CAMRA OFFICIAL USE ONLY  
 This is not part of the instruction to your Bank or Building Society  
 Membership Number  
 Name  
 Postcode

Instructions to your Bank or Building Society  
 Please pay Campaign For Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign For Real Ale Limited and, if so will be passed electronically to my Bank/ Building Society.

Signature(s)  
 Date

**The Direct Debit Guarantee**  
 This Guarantee should be detached and retained by the payer:  
 • This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debit.  
 • If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request.  
 • If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society.  
 • If you receive a refund you are not entitled to, you must pay it back when The Campaign for Real Ale Ltd asks you to.  
 • You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

Banks and Building Societies may not accept Direct Debit instructions for some types of account.

New Direct Debit members will receive a 12 month supply of vouchers in their first 15 months of membership



# CAMRA Branch Diaries

## Liverpool CAMRA Branch Diary

Wed 24th Jan: 2018 Branch AGM. 8pm start at The Crown, Lime Street.

Sat 17th Mar: Mini bus trip will to Bowland Brewery, Clitheroe. Seats will be available to purchase online nearer the time.

For Coach trips, contact [social@liverpoolcamra.org.uk](mailto:social@liverpoolcamra.org.uk) or Ian Macadam on 07521741586. For further details, contact Steve Downing [contact@liverpoolcamra.org.uk](mailto:contact@liverpoolcamra.org.uk)

<b>MerseyAle Article and Photo Contributors</b>	Howard Perry Rob Carter Dave Hutchinson Tony Morgan Matt Valentine Stan Shaw David Mernock	John McNamara Sue Daniels Thanks to all our contributors and apologies if we have left anyone out.
---	---	---

## Wirral CAMRA Branch Diary

Thurs 14th Dec: Branch Meeting at Gallaghers, Birkenhead. Starts 8.30pm. All welcome.

Thurs 11th Jan: Branch Meeting at Gallaghers, Birkenhead. Starts 8.30pm. All welcome.

Thurs 18th Jan: Presentation of Pub of the Season Winter 2017: Stage Door Tap, New Brighton.

Thurs 1st Feb: Hoylake Social Pub Crawl.

Thurs 15th Feb: Branch Meeting and AGM at Gallaghers. Starts 8.30pm. Membership cards may be required in the event of a vote. Wirral CAMRA Pub of the Year 2018 will be announced at the meeting.

Bookings for any organised coach trip to Dave Hutchinson (07769 617986) / [davehutchinson@wirral.camra.org.uk](mailto:davehutchinson@wirral.camra.org.uk) £5.00 deposit secures place (subject to sufficient numbers) for all organised coach and bus trips. Cheques made payable to CAMRA Wirral Branch.

Non-members and inactive members particularly welcome to all events and trips.

## Answers to Quiz on page 31

1. Brewery - Big Hand Beer - Bastion
2. Brewery - Brimstage Beer - Rhode Island Red Rye
3. Brewery - Spitting Feathers Beer - Old Wavertonian
4. Brewery - Neptune Beer - Triton
5. Brewery - Weetwood Beer - Eastgate

Isle of Man CAMRA Branch Diary  
 Visit: [isleofmancamra.org](http://isleofmancamra.org)

## A WARNING TO PUBS

Someone has been going into pubs recently, impersonating one of our committee members and asking for money for Good Pub Guide entries. We NEVER go into pubs to collect money for ANYTHING. The Good Pub Guide is NOT a CAMRA publication. Entry into the Good Beer Guide is not bought, but decided via beer scores submitted by members on the Whatpub website. MerseyAle adverts are NOT paid for in advance and we NEVER ask pubs for cash.



Liverpool CAMRA



MerseyAle



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



@LiverpoolCAMRA



## Printed by

Printfine, Liverpool 0151 242 0000  
[www.printfine.co.uk](http://www.printfine.co.uk)

## Advertising Rates:

Full page	£220
Half Page	£110
Third of a page	£80

The final copy date for our next issue is March 1st 2018. Submit your ad artwork as early as possible.

Advertising Email details/enquiries to : [howard.perry@liverpoolcamra.org.uk](mailto:howard.perry@liverpoolcamra.org.uk)

**PLEASE NOTE WE DO NOT TAKE CASH FOR MERSEYALE ADS LICENSEES AND STAFF - BEWARE OF PEOPLE ASKING FOR CASH PAYMENT FOR ADS**



St George's Hall Liverpool

# WINTER ALES FESTIVAL

THURS 25th - SAT 27th JANUARY 2018

**200** Real Ales  
& Ciders

**£2**

CAMRA members discount  
on a full beer token  
card (previously £12)  
after discount  
only £10

\* Discount is for CAMRA  
members with a valid, in-date  
card, Thursday evening and  
Friday daytime sessions only

Indoor Gin Garden,  
Food and  
Entertainment



VIP TABLES  
AVAILABLE



[www.realaleevents.com](http://www.realaleevents.com)