ÉREE CAMRA Liverpool & Districts Magazine Autumn 2017 Inside: **Cricketers** St Helens-**Regional Pub of the Year Head of Steam** returns to Liverpool

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MerseyAle

CAMRA Liverpool and Districts Branch

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necessarily those of the Editor, the CAMRA Liverpool Branch or CAMRA Ltd.



Welcome to the Autumn edition of MerseyAle.

After a mixed summer weather-wise, we head into the latter half of the year with the light nights waning and beer gardens that bit less frequented. Of course, the welcoming interiors of our great pubs offer the perfect respite to drinkers everywhere, as we continue to enjoy and support them as best we can.

This issue, we highlight those pubs across our region that were honoured at our Awards Night in June, which took place in the picturesque gardens of the KIND charity premises in Liverpool city centre. Congratulations to the people and pubs that took part. All were more than worthy of the recognition.

As well as the usual news and features, we bring you the announcement that Head of Steam are returning to Liverpool, where they will take up residence on Hanover Street at what was The Abbey. The opening is scheduled for late September (see Page 17).

As ever, I sincerely hope you enjoy reading MerseyAle. Many thanks to everyone who has contributed to this edition. As ever, your input is invaluable and very much appreciated, with submissions always welcome.

Cheers.

Dave MacBryde MerseyAle Editor

Liverpool Beer Festival 21st - 24th February 2018

Preparations have begun for next year's Beer Festival. The next meeting of the Beer Festival Organising Group is upstairs in The Crown on Lime Street at 7.30pm on 18th September.

The following posts remain unfilled:

Deputy Staffing Officer Deputy Health & Safety Officer Assistant Programme Editor

Publicity Officer

If you are interested in taking up any of these roles, please come along to the meeting.

Shortly, we will also be looking for volunteers to work both the public session of the festival and Set-Up (17th February) and Take Down (25th February). All volunteers will be offered a free coach trip as a thank you for their help. Anyone who works a

public session will be able to sample the beers on offer (within sensible limits) and subsidised meals will also be available. Those working two sessions or more will

receive a free T-shirt.

All volunteers must be CAMRA members (but not necessarily members of this branch). If you would like to help at next year's festival, please contact me at staffing@liverpoolbeerfestival.org

Volunteer forms will be issued to everyone on our Volunteers register from the end of November.

Sonia James-Henry

CAMRA members can now get a 10% discount on their real ale purchases (pints or halves) all day, every day. The pub is also active on social media.

51 Brooke Road West, Crosby, L22 2BE

After many years of not doing so, two city centre pubs are now selling real ale once again. **The Old Post Office** (off School Lane, near the Bluecoat Chambers) has re-activated the



three hand pulls. On a recent visit, Robinson's Dizzy Blonde and Sharp's Doom Bar were on offer. Meanwhile, over on Dale Street, after an extensive refurbishment, The Saddle Inn has reinstated one of their three hand pulls: on recent visits, it was serving Breakspear Shires and Black Sheep Bitter.

Old Post Office, 17 Old Post Office Place, L1 3DH

The Saddle Inn, 13 Dale Street, L2 2EZ

Having reported in the last edition that The Belvedere is no longer using lined (over-sized) glasses, we have now had some more positive news that **The Corner Post** in Crosby are now using them.

25 Bridge Road, Crosby, L23 6SA

The Old Blind School closed suddenly in May, with a sign being placed in the window

stating that they were 'closed until further notice'. Since then, the owners (Carrwood), have said that the venue had to close temporarily due to an equipment failure in the kitchen, which meant they were unable to serve food.

A spokesperson stated that the company was also taking the opportunity to refurbish the restaurant and hoped to reopen within four weeks, but at present it is still closed.

The Old Blind School, 24 Hardman Street, L1 9AX

Allerton Hall (or Pub in the Park, as it used to be known) has closed for a significant and lengthy refurbishment.



This pub/restaurant (owned by Greene King) shut on 8th August and will re-open on 6th November, re-branded as a Farmhouse Inns outlet.

Springwood Avenue, Woolton, L25 7UN

As a result of recent research and monitoring, three pubs /bars within the Crosby/ Waterloo area have been added to the list of **LocAle** pubs in this edition of MerseyAle. **The Barbacoa**, the **Royal Hotel and The Edinburgh** regularly sell beers from **Rock the Boat Brewery** in Crosby, as well as other local beers. These join the numerous other pubs who are LocAle accredited in this area.

Barbacoa, 47-51 Mersey View, L22 6QA Royal Hotel, Marine Terrace, L22 5PR The Edinburgh, 119 College Rd, L23 3AS

The Abbey on Hanover Street closed its doors suddenly in June, but all is not lost. Soon after, we received a press



release from **Head of Steam** stating that this site had been identified as their new venue in the heart of the city centre. Some of you may remember the original Head of Steam, which was located within Lime Street Station. It went into decline several years ago and eventually closed two years back, only to be re-developed and re-opened by Wetherspoon as **The North Western**.

The Head of Steam brand is



now owned and operated by **Camerons Brewery** of Hartlepool. The Liverpool branch is the 11th in their



MerseyAle PUB NEWS





due to numerous customer requests. Initially, the ciders on offer will be from the **Lilley's** range, starting with **Mango**.

34 South Road, Waterloo, L22 5PE

Due to its popularity, **The Four Ashes** is continuing their **'Wednesday Special'** until
further notice. This means **ALL CASK REAL ALE is priced at £2.50/pint** (from 5-10pm.)
In addition, containers are available free of charge and will hold up to two pints of your favourite tipple for you to enjoy at home.

23 Crosby Road North, Waterloo, L22 0LD

The Brooke Hotel has had a new leaseholder in place since May, who is running it on

behalf of Enterprise Inns. There are currently only two handpumps, although this had been due to increase to four by now, but nothing has materialised thus far. Beers are selected from a quarterly list. In addition, card-carrying



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portfolio and will be based on the successful Sheffield site. The venue is due to open at the end of September and will feature an 'island' bar that has nine cask ale lines and one for real cider (from around the region and beyond). The food offering will include a brunch menu and a range of British pub classics (including vegetarian, vegan and glutenfree options), which will constantly be updated to offer a varied selection to customers. They have also confirmed that a discount will be available to CAMRA members on production of a valid card: 20p off a pint and 10p off halves will be offered on all real ales at all times.

85-89 Hanover Street, L1 3DZ

Hard Times & Misery now hosts a Pie Club on the last Wednesday of the month from 7.30pm.

The concept is simple: 'bring pies, share pies, eat pies...drink beer...be happy!'

2b Maryland Street, L1 9DE

Ranelagh's Tavern no longer offers an 'Ale of the Day' at £2/pt. Instead, all real ales (except Doom Bar) are priced at £2.55 ALL WEEK.



15-17, Ranelagh Street, L1 1JX

Meanwhile, the winner of the Regional Club of the Year (comprising Merseyside and Cheshire) is **Appleton Thorn** Village Hall. The presentation of this award is due to take place during their beer (and cider) festival on the evening of Friday 27th October. Details will be confirmed at the next regional meeting

Childwall News

The Londis convenience store on Penny Lane (L18) has a strong reputation amongst locals for the impressive beer

Londis

selection on its Off-license shelves. They contain ales from breweries, highly regarded national brewers, as well as craft producers from Belgium, Germany America. The popularity of the offerings seemed to surprise the owners, who now ensure that products are rotated and replenished weekly, which keeps footfall high.

In July, the family that owns this outlet acquired the former newsagents next to the Halfway House pub on Woolton Road and swiftly converted that into another Londis (an identical real ale Off-license, mirroring their Penny Lane outlet). Lucky residents in L16 now have a short stroll for excellent ales when having a night in: perfect timing for the start of the new football season!

By Andre Fu

BREWERY NEWS

Big Bog Brewery in Speke rebrewed their Cherry Rye as a seasonal beer in June, due to popular demand. For those of you that are unfamiliar with this beer, it is described as



'a light-coloured ale, brewed with Rye malt for dryness and flavoured subtly with Montmorency cherries'.

In addition, they have now started to offer some of their beers in key keg format. Currently, Hinky Punk and Peat Bog Porter are available, with Morast and Quagmire to follow.

Ad Hop

Brewery have now moved to larger premises and have incorporated the ex-brewing kit

from the Baltic Fleet with their own original plant to make an 8bbl plant in total. Brewer, Andy, intends to brew a core range of four cask beers in the next month or so, though the recipes / styles are yet to be decided.

The Ship & Mitre Brewery launched a new beer in July. Lupa (3.6%) is described as a sweeter, balanced pale ale, using a blend of citrus peels and Styrian Wolf hops. However, since then it has been re-formulated and is now 4.1%.

The expansion at **Neptune Brewery** continues with the installation of two additional 6bbl

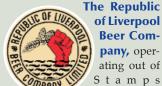


fermenters. Some of their beers are now available in cans for the first time.

There were two new beers produced in July: Sea Mon**keys** was the first of a series of single-hopped beers and used Citra, with more to follow. Mutiny on the Bounty (5.8%) is a chocolate and coconut stout, whereas Mutiny off the **Bounty** is the same beer without the coconut. There was a



Tap Takeover at the Tap & **Bottles** in Southport, where 10 different casks were on sale over the course of a week in mid-July. Tap & Bottles is the current Southport & West Lancashire CAMRA Pub of the Year.



of Liverpool **Beer Com**pany, operating out of Stamps Brewery, pro-

duced two beers for the recent General Election. One was



called 'Strong & Stable, My **Arse'** (4.4%), whilst the other was named 'Vote' (4.4%) and described as a light and hoppy

Handyman Brewery had their opening night in HANDYMAN

BREWERY August. Details can be found at either www.handymansupermarket. co.uk or @handymanbrewery They currently have five handpulls.



461, Smithdown Road, L15 3IL

Contributors:

Andre Fu Mel James-Henry Steve Downing Ian Ravner Tony Morgan Sue Daniels **Howard Perry**

Please remember to send in ANY Pub or Brewery news you have to news@liverpoolcamra.org.uk or post to Twitter and include @LiverpoolCAMRA.

If you wish to receive the monthly branch newsletter by email, please contact the same address.

By Andre Fu

Coming soon:

a charity auction of beer memorabilia. Date and venue TBC via monthly newsletter and social media.



HELP SELECT THE BEST PUBS FOR THE CAMRA GOOD BEER GUIDE BY COMPLETING A BEER SCORE AT whatpub.com



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



side's top accolade.

Following on from this presti-

gious award, The Cricketers

has also been confirmed as

the Regional Pub of the Year,

beating The Tap and Bottle in

Knutsford (Cheshire POTY) to

land the prize. There will be

an official presentation in the

pub on Saturday, 30th Sep-

If you haven't visited for a

while, Andy has made yet

more changes to his award-

winning pub. Not only is the

Boundary Bar a fully opera-

tional outside bar that can be

booked for private functions

(as well as providing extra bar

space for his quarterly beer

tember, starting at 3pm.

After beating off stiff competition, following a stringent judging process undertaken by members of all the Merseyside branches, The Cricketers Arms St Helens has once again been crowned - for the third year in a row - the top pub in Merseyside. This fantastic achievement was marked at a ceremony during the pub's popular summer beer festival in July, when landlord, Andy Evans, was presented with a certificate by the CAMRA Mersevside Co-ordinator and Southport Branch Chair, Doug Macadam.

The event was attended by both St Helens and Liverpool branch members, who enjoyed the wide range of different beer styles on offer from both an indoor and well-appointed outdoor bar. For once, the great British weather did not let us down and members of both branches came together to enjoy a few pints and a barbecue in the beer garden. The beers on offer were all in tiptop condition and it is easy to see how the pub has mansecond beer garden tucked away round the back of the pub. This is a recycled garden,

festivals), he now has a

This is a recycled garden, where pallets act as seating and the flower baskets are



made from used line-cleaning containers! It is well worth a look - and don't forget to try one or two of Andy's hand-pull range and ten ciders. Add to this a gin



bar and cheeseboard and you have the perfect evening. Coming soon....The microbrewery in the garden is coming along nicely and should be in production early next year, providing yet another feature to this great pub.





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
- Head of Steam, 85-89 Hanover Street, Liverpool - 20p off pints and 10p off a half

Discount available all day, every day unless stated otherwise

Discount Days (available to anyone)

- Flute, Hardman St Tuesday ONLY: £2.10/pt
- Willow Bank Tavern, Smithdown Road Tuesday ONLY: from 6pm £2.25/pt
- \bullet Masonic, Gladstone Road, Garston Discount Card (£1) 10% off real ale for a year.

Tues (from 6pm) 4 pints for £6 (discount card cannot be used)

- Mackenzie's, Rodney Street £2 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 ONLY: 20p off a pint
- Sanctuary, Lime Street Monday Madness: £3/pt & 10% off with CAMRA Card

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

This list is correct as of 31st August 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 with details.

By Andre Fu



8 merseyale@liverpoolcamra.org.uk merseyale@liverpoolcamra.org.uk

Vegan friendly and gluten free beers





For many vegetarians and vegans, the use of isinglass in the brewing of cask-conditioned beer prevents them from enjoying quality beer in a pub.

Isinglass may also deter omnivores when they realise it is derived from the swim bladders of fish. The ingredient does not affect the taste of beer, but is regarded as essential to those who equate the quality of beer with its appearance. To be technical, isinglass is used to fine or clarify the beer; it attaches itself to the live yeast, causing it to fall to the bottom of the cask.

To help vegetarians and vegans enjoy local beers free of isinglass, breweries in the Liverpool & Districts area were contacted to ascertain if their beers were vegan-friendly. The response is as follows:

Ad Hop: all beers are vegan. Neptune: all beers are vegan.

Rock the Boat: all bottled beers are vegan. It is likely that other Merseyside brewers are producing vegan-friendly beers and that pubs sell beers from outside the area that are suitable. To further consumer choice and promote inclusivity, it is important that customers can clearly see which beers are suitable for them. Hard Times & Misery in Maryland Street and The Grapes in Knight Street have taken a lead by identifying beers as vegan on their boards.

Alas, for those requiring gluten free beer, the news is bad. The response to my enquiry suggests no Merseyside brewer currently brews a gluten free beer.

Aldi sell bottle-conditioned beer from **Hepworth & Co,** which is gluten free. This is good for those who suffer from gluten intolerance and are content sitting at home drinking, whilst watching the latest Netflix blockbuster. However, It is not so good for those who enjoy a beer while socialising in a pub. This is particularly regrettable, as gluten intolerance is not a matter of customer preference.

On a more positive note, there is a gap in the market, which provides an opportunity for a brewer to fill a niche.

By Paul Grunnill

Cider Trip

Following last year's highly enjoyable cider trip to North Wales, we are proud to announce our latest Cider Month coach trip details.





- O Saturday October 7th. Depart Ship & Mitre, 11am.
- O The Blue Bell at Halkyn. See an apple-pressing, courtesy of Deeside Ciders.
- O The Raven at Llanarmon Yn Ial. Specialising in local cider and beers.
- O The Helter Skelter at Frodsham. Multi award-winning CAMRA pub.
- O Send names to steve.berks@liverpoolcamra.org.uk for seats.
- O Please Note: a max of two names per email booking due to demand.
- O Seat price is free due to 'Cider Month' Liverpool branch promotion.



Where to Find LocAle in Liverpool (correct as of August 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

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

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

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 Ranelagh's Tavern, 15-17 Ranelagh Street, L1 1JX 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

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

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

Newington Temple, 8 Newington, L1 4ED

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 64 **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 explaining why.

A LocAle beer is a REAL ALE BREWED WITHIN 30 miles of the pub by road.

NB. Other terms and conditions apply; E&OE.







Do your membership details need updating?

Are you missing out on what CAMRA offers? Is your registered email address up to date?

Liverpool & Districts CAMRA keep in touch with members by email on a regular basis, providing a synopsis on all real ale/cider/perry events (both CAMRA and non-CAMRA), as well as special news such as pub awards and reminders about branch socials and meetings.

We are keeping members up to date with what is going on within the branch without using CAMRA funds on postage costs.

At the beginning of this year, we began sending branch members a monthly email newsletter. This was originally compiled by our much-missed colleague, Tony Williams, who thought it was important to keep members abreast of what was going on in local pubs and breweries, without having to wait for the next issue of MerseyAle to be published. Now that role is fulfilled by yours truly.

If you don't currently receive the newsletter, this could be for a number of reasons, the main one being if the email address you registered with CAMRA is missing, incorrect or out of date.

- Have you changed your email address since you became a member and not advised us?
- When you joined CAMRA, did you even have an email address at the time?
- Sometimes a simple typo may be the cause of the problem.

As your local branch, we don't want you to miss out on what is happening locally. Rest assured, we only send relevant and important information that we feel you as a local member may be interested in - or that is important for your local branch, such as meeting dates and Pub of the Year voting information. We NEVER send spam.

If you want to be kept up to date with what's happening - both locally and nationally - and wish to receive the newsletter, please ensure that your current email address is registered with CAMRA.

This is very easy to do:

- Log on to the national CAMRA website www.camra.org.uk
- Click the **Sign In** tab and sign in with your membership number and password. If you have forgotten your password, you can re-set it by going to **https://password.camra.org.uk/**
- Click on 'Edit your membership information'.
- Click 'Enter/Amend My Record'. Click in the third Edit button and enter your email address. In the 'Preferences' tab, ensure you select YES to the 'Allow Email?' option. Click on 'Add' and Save your changes.

Any problems? Just email the branch Membership Secretary on membership@liverpoolcamra.org,uk

Don't forget, we are also on **Twitter** (@Liverpool CAMRA) and Facebook (CAMRA Liverpool)

By Andre Fu



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"Brewer of the year 2017"

HAND CRAFTED REAL LOCAL ALE

We have nine traditional ales all inspired by the Mersey region. Rock the Boat Ales are only ever brewed and hand bottled with care at the brewery in Little Crosby Village on Merseyside. We proudly brew all our ales with British malt & hops.

Also available in cask, ask your landlord.

SEE OUR STORY ON YOUTUBE SEARCH FOR "Rock the Boat Brewery"

O 9 G O

T: 0151 924 7936





Voting for Pub of the Year 2018

We will begin to accept nominations for Liverpool & Districts Branch Pub of the Year (POTY) 2018 in September. Paper forms will be made available on the remaining coach trips this year, including the cider trip to North Wales in October and at all future get togethers (as well as the Christmas Party).

POTY Terms and Conditions

To nominate a pub for POTY 2018, you MUST be a member of the Liverpool & Districts CAMRA branch. Your membership card 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 867201 or email membership@camra.org.uk to confirm.

Members are invited to vote for their favourite city centre pub and/or 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 to be judged. 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 whether a pub is within the branch area, you can check 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 all future get togethers and coach trips

You can also email poty@liverpoolcamra.org.uk (from October) with your name, membership number and nominations. Reminders will be issued through Twitter / Facebook and the monthly branch newsletter. The closing date for nominations is Saturday, 29th January 2018 at 6pm. 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 nominations 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 competition Co-ordinator. The judging process will be conducted according to 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 committee meeting.

Andre Fu
Pub of the Year Co-ordinator



Can you volunteer to help us distribute MersevAle?

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







Camerons Brewery has announced its eleventh Head of Steam venue will open in the centre of Liverpool this autumn.

The venue will be located on Hanover Street, at the site that was trading as **The Abbey**. Work began in August, with the new venue due to open at the end of September. The Head of Steam, which is renowned for its array of great beers, will have **34 keg lines**



(with a selection of rotating craft beers from UK and world brewers), **10 cask ale lines** - including beers and real cider from around the region and beyond - plus a selection of premium cocktails, spirits and soft drinks. These will all be served from an island bar in the centre of the pub, which the brewer feels gives 'a more welcoming and engaging experience to its customers'.

The food offering will include a brunch menu - as well as a great range of British pub classics - with a focus on fresh, local ingredients. A key part of the menu is the great range of vegetarian, vegan and gluten-free

options, which will constantly be updated to offer a varied selection to customers. This will be similar to the menus the brewer has recently introduced at its Sheffield and Newcastle (Quayside) venues.

Chris Soley, Chief Executive at Camerons Brewery, said:

"As part of the expansion plans in place to increase our retail pub division, we have been looking at a number of potential opportunities across the UK for our Head of Steam brand. We have specifically been looking at venues in the North West - and Liverpool was a city in which we were really keen to open a site. Liverpool is a large, vibrant city and we feel our mix of craft beer and live music will be a perfect fit to complement the already fantastic pub and bar offerings in the area". "We will be putting some significant investment into the development of the site and creating new jobs for the area as part of this acquisition" Chris continued.

"This venue will be a very different proposition to the Head of Steam pub that previously

traded in Liverpool and will be modelled on the

success we have had at our site in Sheffield."

Camerons, which took over The Head of Steam group in December 2013, has continued to grow its retail estate. Last year, the brewer opened venues in **Headingley**, **Hull**, **Newcastle and Sheffield** -and plans to open around six new venues a year.

Tom Hodgson (of Pudney Shuttleworth) acted for Camerons Brewery on the acquisition.

Liverpool & Districts

CAMRA Awards Evening 2017

Our annual awards ceremony took place in June at the KIND Centre in Liverpool. Yet again, the weather was kind (excuse the pun!) and we enjoyed a pleasant evening in the wonderful garden overlooked by the magnificent Anglican Cathedral.

This year's award winners where wide-ranging, embracing the eclectic mix of drinking establishments we have in the city centre and beyond.

Our first category was Best Newcomer, won by Hard Times



& Misery. A pub like no other and a real hidden gem - HT&M serve up to six real ales from pins on a gravity dispense. If you haven't already, we urge you to check it out and try some of their outstanding ales.

The winner of the LocAle Pub



of the Year award, which was presented by our LocAle coordinator, Andre Fu, was a stalwart of the Liverpool real ale scene (and the 2016 recipient of the award), the Baltic Fleet. Although no longer a brew pub, the Baltic continues to champion local ales, with knowledgeable bar staff able to recommend beers to the large number of visitors attracted to the waterfront.

The next category was voted for by members, with more votes cast this year than ever before



for our Bar Person of the Year award. The winner was Sian Seely from The Volunteer Canteen in Waterloo. Liverpool & Districts CAMRA member, Ian Holden, was the first person to nominate Sian and he came along to the ceremony to present the award. Congratulations to Sian - and long may you continue pulling quality pints and sharing friendly banter with the customers of 'The Volly'.

The **Brewer of the Year** award was given to Dave Barker of



Rock the Boat Brewery, which is based in Little Crosby Village. Although Rock the Boat only started brewing in 2015, Dave has built up a reputation for distinctive and flavoursome beers. With a range of nine of varying gravities, there is something to suit everyone's palate. The award was presented by Liverpool & Districts Committee member and Brewery Liaison Officer for Rock the Boat, Tony Morgan.

Another of our well-established suburban pubs was awarded the Community Pub of the Year award. The Storrsdale in Mossley Hill hosts a wide range



of events, which attracts customers both young and old from the local area. With a warm welcome guaranteed for all, the pub is a well-deserved winner of the award.

The next two awards were presented by our Cider Offer. Steve Berks. The first was Cider



Pub of the Year, which this year went to The Ship and Mitre. The Ship always offers three ciders at a fair price, which are well selected, regularly changed and served in top condition.

Another key point was that real cider is difficult to find in this part of the city centre

We then had an extra award, with the Special Cider Award being presented to a pub that has served real cider continuously for 40 years! That



pub is The Swan on Wood Street. Congratulations to Nick and his team on the award and here's to the next 40 years of real cider.

Last, but not least, we presented our 2017 Pubs of Excellence with their awards.

First up was a pub that has won our Pub of The Year award not once, but twice, and has been a constant Excellence Award winner ever since - The **Dispensary** - a pub that arguably has the best-kept cellar in Liverpool.

Next was a suburban Wetherspoon pub, that is an



oasis in an area with very few real ale pubs, The Frank **Hornby.** Providing a good range of real ales and a spacious beer garden in the heart of a residential estate, the pub is clearly very popular with the real ale drinkers of Maghull, having now won an Excellence Award for two years in a row.

The Grapes was our next Excellence Award winner. A very popular pub with a superb choice of well-kept ales, there is something for everyone here. Having recently been refurbished, the pub now has even more space for you to

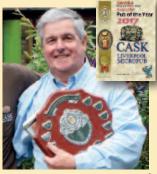


enjoy your pint, but has not lost any of its unique style and charm.

Another Wetherspoon pub and one that has also been on



this list before - our next winner was **The Lime Kiln.** Loved by its regulars, the pub has a wide range of beers at fantastic prices and a cellar team that really know how to keep their beers. Finally, we come to our most prestigious award, Pub of the **Year.** As I'm sure everyone is now aware, this was won for the second year in a row by Cask. I don't think there is much more that I can add to what was said about the pub when we presented them with the award



back in May, other than lan and Michelle go out of their way to source top-quality beers from all over the country.

Service is second to none and to quote one competition judge - you go in as a stranger and come out as a friend. To win this award once is an achievement. To win it twice in a row takes a special kind of establishment and Cask fits that definition perfectly.

Following the presentation of the awards, our Beer Festival



Doug Macadam, presented the Chief

of KIND, Stephen Yip, with a donation of £1,500. A big thank you to Stephen and his team for yet again letting us host the event at KIND. We would also like to thank Big Bog, Liverpool Organic and Neptune breweries for donating their beers to the event and to the Augustus John pub for the cider. Thank you to everyone who came to the event - and once again, congratulations to all the award winners.

Sonia James-Henry Branch Chair

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MORE TAKEOVERS BY MULTINATIONAL BEER COMPANIES

In a previous edition of MerseyAle, it was suggested that the brewing industry may soon see a series of takeovers and consolidations, as large brewers get on the 'craft beer' bandwagon ('Is the independent beer bubble about to burst?' MerseyAle, Summer 2017).

A number of acquisitions were cited in the USA and UK, with mention of Carlsberg's intention to obtain a UK craft brewer, so they can expand their portfolio of beers and use a popular brand name.

This has now happened, as on July 3rd 2017,

Carlsberg UK announced that they had bought London Fields Brewery, based in Hackney. Carlsberg say that London Fields will operate as an independent business, but will work closely with staff from Brooklyn Brewery (New York) to develop the London Fields beer range. Recall that Carlsberg UK bought the rights to sell Brooklyn Lager in the UK. According to Carlsberg,

this relationship gives them the experience to talk about 'craft beer'.

One must wonder how independent London Fields will be after getting involved with Brooklyn, a company who can afford to spend \$70 million to relocate and build a new 200,000 square-foot facility on Staten Islandⁱ. No doubt London Fields beers will soon be appearing in supermarkets and off-licenses once Carlsberg



gets its advertising and distribution sections working on the 'new' brand.

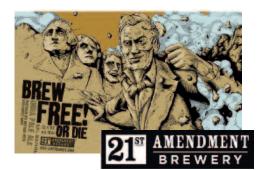
As a brewery, London Fields does not actually exist, having closed down its Hackney brewing operation in 2015 and contracted out its beer to companies such as Tom Wood in Lincolnshire. Carlsberg say they will invest in London Fields and return the brewery to its home under the

railway arches in Hackney. If the investment and marketing is successful, surely demand will outstrip production and the brewery will have to move again?

Brooklyn Brewery took over 21st Amendment Brewery of San Francisco and Funkwerks Brewing Company of Colorado on 13th July 2017. Apparently, both are well-liked and respected brewers in their areas. The three companies will

work together to form a distribution company with the aim of co-developing "annual sales and marketing plans and together look for additional beverage companies to join the fun." ii

So it appears that Brooklyn Brewery are 'assisting' other regional brewers - particularly in the USA - with their sales and marketing, as well as their brewing in the case of London Fields. This may be good for beer drinkers, as it



could provide more choice over a wider territory.

Heineken UK have not yet acquired a regional brewer to obtain a 'craft' brand, but have developed their own. In March 2017, they launched two beers under a new Maltsmiths Brewery label. The first beers are a Bavarian-style Pilsner and an American-style IPA (both at 4.6% ABV) in 330ml can and bottle, with a recommended selling price (RSP) of £1.85iii.

This pricing suggests the new beers are for supermarket sales, helping to further undermine beer sales in our local pubs. These beers will be produced in the well-established 'craft' centre in Edinburgh, known as Caledonian Brewery - home to the fine example of the India Pale Ale style, Deuchar's IPA.

Another branch of the Heineken empire -Lagunitas Brewing of California, USA - has taken a ¼ stake in a company called Short's Brewing of Michigan. This makes Lagunitas - and therefore Heineken - an investor in four US craft breweries. Now, Sapporo Breweries of Japan are



getting in on the act, having in early August bought Anchor Brewing in San Francisco - the makers of Anchor Steam Beer, Liberty Ale and Anchor Porter. Apparently, full control by Sapporo will support Anchor's long-term future and allow further international expansion^{iv}.

As suggested above, this may be good for beer drinkers, with more quality US beers in our pubs and bottle shops. However, with all this marketing and distribution power, will the remaining independent brewers be able to compete? The process reminds me of the 'Whitbread Umbrella' scheme, where regional breweries were given distribution support by the larger company. Whitbread took over 26 brewery companies during the time the 'umbrella' operated (1955 to 1971).



Initially, Heineken and Carlsberg are likely to just offer discounts and deals to pubs, clubs and chain off-licenses to stock their range at the expense of others. What is likely to happen is a diminishing of the range available to consumers. Perhaps shoppers grabbing a large

pack of cans for a BBQ or party won't worry, but discerning drinkers - whatever container their beer comes in - should.

By Tony Morgan

iiThe Real Deal. New York Real Estate News.

https://therealdeal.com/2016/02/23/brooklyn-brewery-looking-for-60k-sf-for-brewing-operations/

ii http://21st-amendment.com/were-teaming-up-with-brooklyn-brew-

iiiThe Grocer. https://www.thegrocer.co.uk/buying-and-supplying/categories/alcohol/heineken-launches-new-craft-brand-maltsmiths-brewing/549145.article

iv https://www.pressreader.com/usa/san-francisco-chronicle/20170803/281509341269949

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BIG BREWER

Cathay Pacific introduces Betsy Beer



A sizeable number of real ale drinkers are transport fans, with many in that group - like myself – being aircraft enthusiasts. One of the niggles of air travel is the quality of beer in airports and on board the aircraft itself.

Choice is usually restricted to big brands such as Heineken, Carlsberg, Budweiser, Fuller's London Pride (cans) if you travel with British Airways or Flybe. With Lufthansa, you can get Warsteiner or Beck's in bottles, which is very unusual.

These are all mass-produced beers, brewed for drinking near ground level, not at 35,000 feet where the cabin pressure and filtered air can dramatically affect the taste of food and drink. Cathay Pacific Airways have tried to give their beerdrinking passengers a better experience by introducing **Betsy Beer**, which the airline claims to be the world's first bottled beer, specially brewed to suit cabin conditions at 35,000 feet.

The 5.1% unfiltered wheat beer is named after 'Betsy', Cathay Pacific's first aircraft, a **Douglas DC-3** that flew passengers around the region in the 1940s and 1950s. The beer is brewed by the Hong Kong Beer Co, with a combination of Hong Kong and UK-sourced ingredients, 'Dragon including Eve' fruit (used for its aromatic properties), a small component of New Territories-sourced honey for

merseyale@liverpoolcamra.org.uk

sweetness, and **Fuggle hops** from Kent for bitterness and aroma

Betsy Beer will be available on Cathay Pacific flights between Hong Kong and Manchester, Gatwick and Heathrow, but initially only in First and Business Class, as well as the airline's lounges in Hong Kong and Heathrow, so us poorer travellers may not get any unless we can get a serious upgrade.

For the aircraft enthusiasts, 'Betsy' (VR-HDB) was Cathay Pacific's first aircraft, obtained as World War 2 surplus in 1946. 'Betsy' was sold in 1955, but rediscovered working as a cargo plane in Australia in the mid-1980s. Cathay Pacific bought the aircraft back and restored it to its original livery. It can now be seen in the Hong Kong Science Museum.

By Tony Morgan





St Helens CAMRA News

St Helens Pub, Club and Brewery News

The Cricketers Arms in St Helens is once again the top pub in Merseyside and has also been confirmed as the Regional Pub of the Year, beating The Tap and Bottle in Knutsford (Cheshire POTY) to land the prize. For more details, see Page 8.

The Talbot Alehouse is going from strength to strength, with



five hand-pulls serving beers from around the country, plus two more serving local **George Wright** beers. The newly refurbished beer garden makes this the perfect place to relax and enjoy a well-kept pint or three.

The Turks Head has 14 hand-pulls and up to 12 ciders, plus a gin bar to die for. This relaxing pub has a separate, quiet lounge if you want to avoid big screen TV. It also has a small, but quiet beer garden at the back of the pub. Add to this the fabulous food and knowledgeable bar staff and the uphill walk is well worth it.

The Phoenix is under new management, with a commitment to keep a range of real ales and hopefully ciders and perries too. A successful relaunch night was held in July, when the beer was in top form. **Well worth a visit.**

These are just some of our great pubs and all are within walking distance of the train or bus station. Why not add **The News Room, The Sefton, The Lamb** and the **Wetherspoon** and **Lloyds** bars to give you a perfect pub crawl for a summer's day. Other town centre pubs include The George, The Union and The Market Tavern.

Connoisseur Brewery celebrates its third birthday in September and to celebrate is



having a two-day mini festival on September 1st and 2nd. with 12 of their own ales available (many of which are new), plus a mini cider festival featuring 20 real ciders and perries. They offer a CAMRA discount on their ales, and this will be extended to the ciders/perries as well for their birthday weekend. As always, they also have a range of their own ales available in bottles, as well as fruit wines, mead and a variety of soft drinks. They're open Fri 1st (4-10pm) and Sat 2nd (12-10pm). Why not pop along and help them celebrate? Rainford

If you are around the Rainford

end of St Helens, a brand-new bottle shop, **CatHop**, has opened in Inglenook Farm (on the Rainford Bypass) and is selling a great range of local beers, as well as some from further away. Great idea to stock up for an evening in.

Our branch meetings are held on the fourth Wednesday of every month and all are welcome to attend. We are currently conducting surveys of all our pubs and if you would like to join us, check the website for details.

We recently went on a trip to Bury to do the Rail Ale trail along the East Lancashire Railway - and you can read all about it in our newsletter.

If you would like a copy of our monthly newsletter to be sent to you via email, just let us know at **sthelenscamra@hotmail.co.uk** and we will add you to our mailing list.

Our next trip is to Ossett Brewery and Rat Craft Beer Festival on Saturday September 9th, 2017. Anybody wishing to join this trip needs to contact Andy Evans at The Cricketers Arms ASAP, as there are only seven places left on the bus. The cost of the trip is £15, including the bus, food, four pints and a tour of the brewery. The coach will leave The Cricketers at 11am.

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Gillian Yates (Branch Chair)

The Storrsdale

Liverpool & Districts Community Pub of the Year



The Storrsdale is Liverpool & Districts Branch Community Pub of the Year 2017. A worthy winner, this suburban gem is justifiably regarded as a particularly welcoming pub, whose ethos is firmly centred around its customers and the wider community as a whole. Landlady Sandra Lund has been at the helm for twelve years now and is rightly proud of the role the pub plays in the local community and the focal point it provides.

Locals, students and occasional visitors are all made to feel at home in this cosy two-roomed establishment. The wood-panelled lounge oozes warmth and



comfort, whilst the spacious bar area is notable for its dart board, which is frequently used by The Storrsdale's own darts team, who compete in the Garston League.

With Heron Eccles playing fields only a stone's throw away, the pub has also been an essential post-match watering



hole for many a thirsty sports participant over the years.

Being a dog-friendly pub, it is not uncommon to see regulars accompanied by their faithful pooches, whilst enjoying a quiet pint. Dog treats and bowls of water are regularly provided by staff to ensure that all who enter – two legged or four! - feel as comfortable as possible.

Indeed, it has been known for

Sandra to walk dogs for customers who happen to be away on holiday. Talk about going the extra mile!

Located in Storrsdale Road – a quiet residential street in L18 - the pub has stood since the 1930's, when it was originally known as The Barkhill. Storrsdale Road itself was originally planned as an extension of Barkhill Road, with a road bridge due to feature over the railway line. This never materialised and the pub kept the name 'Barkhill', before later being changed to 'The Storrsdale'.

Original fittings survive to this day, including the interior ceiling lights and most notably, the high-level cistern in the Men's toilets. The latter attracts no small amount of



attention from visitors and bears the names of its Liverpool manufacturers, 'Dodd and Oulton'. The copper piping still gleams – and is another example of the care and attention to detail afforded by Sandra and her staff.



Recognition has been forthcoming from other organisations too, with owner's Punch Taverns awarding The Storrsdale with a 'Regional Highly Commended' certificate in the 'Best Pub and Back Bar' division. Yet again, it is recognition that is well merited.

There is occasional live music, with bookings sometimes taken for birthdays and other special occasions. Meanwhile, Quiz Night each Wednesday



proves to be very popular and is always well-attended. Starting at 9.30pm, entry into the quiz is free, with a cash prize for the winning team. All are welcome.

The pub is a particularly popular venue for watching live football. Should Liverpool and Everton happen to kick off at the same time, matches can be simultaneously screened, with Reds congregating in one room and Blues the other. With a friendly clientele, the

atmosphere is only ever amicable.

Four changing real ales are available, with a decent selection of other draught and bottled beers, as well as ciders, wine and spirits.

Although food isn't on sale, snacks are usually offered when live

are usually offered when live football is being shown.

Interestingly, The Storrsdale is no stranger to television, having featured on our screens on more than one occasion in recent times. In 2012, the fly-on-the-wall Liverpool FC documentary 'Being: Liverpool' was partly shot in the pub, where punters were filmed as they watched the Reds 2-1 defeat to Chelsea in that year's FA Cup Final. The programme was narrated by actor and Liverpool fan, Clive Owen.

Three years later, the pub was chosen as the setting for 'The Scouse Alehouse', the screen version of writer and actor Lynne Fitzgerald's play, 'Show us your Tips'. The Storrsdale was

chosen ahead of over 80 other Merseyside pubs.

Understandably, The Storrs-dale is a difficult place to leave – and this may explain some of the more unusual goings on in the pub: it is believed that Walter, an old cellarman from the late 40's or early 50's, still likes to make his presence felt

today. Though no ghostly apparition is known to have been seen, many regulars have witnessed the door between the lounge and the bar suddenly swing

open - or indeed close - after being held open for hours by the bolt that is fixed into the stone floor. Also, taps often turn on in the cellar when nobody has been down there. Very strange...

Meanwhile, the beer garden is a big draw for patrons especially during the warmer months. However, with it being heated, it is also wellfrequented even when the weather isn't what might be described as tropical.



All in all, The Storrsdale is everything you'd want your 'local' to be. From friendly staff, homely surroundings and great ale, this side-street pub is as good as it gets. Visit for yourself – you won't be disappointed.

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By Dave MacBryde

24 merseyale@liverpoolcamra.org.uk merseyale@liverpoolcamra.org.uk

THE LAZY LANDLORD

MICRO PUB 56 MILL LANE LISCARD WIRRAL CH44 5UG



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 memorobilia 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

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 quis 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 CAMPA BRANCH RUNNER UP **PUB OF THE YEAR 2017**



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WirrAle Drinker

WirrAle Drinker is 25 **Years Old**



1992 July saw publication of the first edition of WirrAle Drinker - the first free CAMRA single Branch newsletter in the Merseyside area. Until that time, the whole of Merseyside had been covered by Mersey Drinker, produced jointly by members from Merseyside (now Liverpool & Districts) and Wirral

Mersey Drinker included reports from Liverpool, Southport, St Helens and Wirral, as well as Chester occasionally. Although an excellent magazine and much sought after by its many readers, it had to

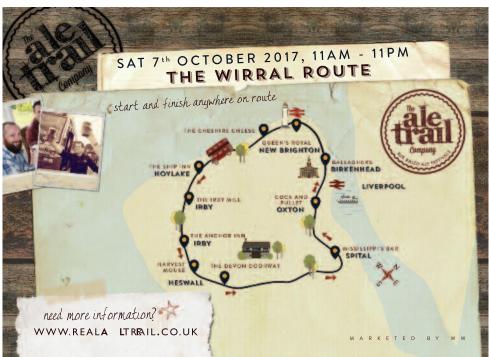
Branches.

have a cover price to pay its way. It was useful for volunteer distributors to liaise with pubs, but proved difficult to get pubs to take it, as many licensees did not handling money (which often went missing) on behalf of CAMRA.

WirrAle Drinker was to be different. It was to be distributed to Wirral pubs free of charge, with advertising to cover the production costs. Furthermore, instead of the Mersey Drinker A4 format, it was a much more manageable A5. The first issue looked very amateur (produced on a dot matrix printer), but the eight focused pages promoting independent breweries and exposing the big brewers using names of long-closed breweries to con the public into believing the beers were from independent breweries.







There was also a page of pub news and a short (real ale). three-pub crawl of Birkenhead, which included the Old Colonial in Bridge street (now closed and converted to other uses), The Commodore in Lord Street (now demolished) and The Crown in Conway Street (which sadly no longer sells any real ale). Those three pubs at the time probably sold about 30 different real ales between them at any one time - how things have changed.

Subsequent editions published every two months with a print run of over 4000 -

looked much more professional, with easy to read print, but retained the same formula of campaigning stories, local pub news and a Wirral pub crawl. After two years and 12 editions, the magazine had grown to 12 pages and the founding editor passed the reins to others to develop the publication. Circulation grew and WirrAle Drinker became one of the most popular local branch magazines, developing into a full-colour, professional publication, distributed in Wirral pubs.

Difficulties in finding interesting news, volunteers

to provide articles, advertising income and most important - an editor - eventually led to the cessation of production of a hard copy magazine.

A valiant attempt was made to produce an online copy a few years later, but did not provide the solution and Wirral news was instead restricted to the branch website, plus more recently, social media. The successful revamp of MerseyAle in the last couple of years has allowed Wirral Branch to resurrect WirrAle Drinker within MerseyAle.

By Dave Goodwin

Wirral Pub and Brewery News

Stanley's Cask, New Brighton, has signed up to CAMRA's LocAle scheme and will now be serving one or more locally-brewed ales from a variety of local breweries.

Brimstage Brewery are now brewing **Elderflower Wheat** as a regular beer.

The John Laird, Birkenhead, closed in August. JD Wetherspoon issued the following state-



ment: "Wetherspoon has to make commercial decisions and on occasion closes some of its pubs. This is the case with The John Laird." **The Ship Hotel,** Parkgate, has signed up to CAMRA's LocAle scheme. **Brimstage Trapper's Hat** is a permanent beer and there are regular guest beers from other local breweries, including Peerless and Facer's.

The Twelfth Man in Greasby has shut and re-opened as **Goodwin's Bar and Kitchen**, which no longer serves real ale.

Brooks Brewhouse is a new, small real ale brewery in Hoylake. Currently only producing bottles, which are available at The Lazy Landlord, Liscard. The brewery plans to produce cask beer in the future. The Irby Mill has signed up to CAMRA's LocAle Scheme and is permanently serving one locally-brewed beer from breweries including Peerless and Cwrw lal.

Wirral Pubs offering CAMRA discount

discount
The Three Stags,
Bebington

The Greave Dunning,

Greasby

The Magazine Hotel, New Brighton

Lady Hamilton,

Little Neston

Brewers Arms,

Neston

Hinderton Arms.

Neston

The Stork,

Birkenhead

Harvest Mouse,

Heswall

Caernarvon Castle,

Oxton

Homebrew (off licence),

Oxton



...the outstanding feature was the staff. What a great crew. They made our experience so enjoyable I want to send them out to other places to show how it should be done. I definitely want a return visit.

- Trip Advisor review

0151 353 2920 | www.redfox.pub

The Red Fox, Liverpool Rd, Thornton Hough, Wirral, Merseyside, CH64 7TL

2017: A WirrAle Odyssey

A journey that lasted three months, not ten years
(Odysseus was so lazy), in which I encountered no nymphs,
although we did meet Syclops (subtle SAMRA campaign reference there) and I believe there may have been some issue with
wind, but I'd rather not go there. I definitely
remember one pub where the beautiful music of the Sirens seduced me

to my Doom...bar (cringe) and one place was indeed definitely Hades. I digress.

My mission was to get round all the real ale pubs in the Wirral branch area, updating WhatPub.com surveys, scoring beers and carrying out a beer census as I went.

Here is what I found (this is a snapshot and was correct on the day of the visit):

- ◆ Pubs with cask ale: 118
- Different beers: 192
- ◆ Total <ask ales available: 415 of which 20% were from the Greene King stable and a further 15% were Marston's associated breweries.
- LocAle cosks available: 59 (14% of total casks) Brimstage (17), Peerless (16) Weetwood, Facer's, Spitting Feathers, Liverpool Organic, Liverpool Craft, Big Bog, George Wright and Big Hand.
- Most frequent beers: Doom Bor (36), Greene King IPA, Abbot Ale, Wainwright, Trapper's Hat.
- Most frequent beers from independent brewers: Trapper's Hat (13), Landlord, Black Sheep Bitter, White Rat, Salopian Shropshire Gold, Timothy Taylor's Boltmaker, Titanic Plum Porter.
- Most different beers from independent brewer: Peerless (8), Titanic, Hydes, Theakston's, Facer's, Thwaites, Weetwood.
- Pubs with the most beers: John Laird (10), Caernarvon Castle (9), Dee Hotel (9), Wheatsheaf (Raby) (9), The Clairville, The John Masefield, Irby Mill, Travellers Rest, Greave Dunning, West Kirby Tap, Master Mariner, Three Stags, Red Fox, The Ship (Hoylake).
- Pubs with the most LocAles: The Ship (Parkgate) (4), John Laird (4), Viking, West Kirby Tap, Red Fox, Wheatsheaf (Raby).
- The dark side where did we find the milds, stouts and porters?: Magazine (3), Lazy Landlord, Mockbeggar Hall, Wheatsheaf (Raby), Red Fox, Three Stags, Telegraph, West Kirby Tap, Dee Hotel, The Ship (Parkgate), Gallaghers.

By Paul Mossman



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.



WirrAle Walks: West Kirby to Thornton Hough

Photo Ian Barker flickr

What better way to spend a day than walking and stopping off at some great pubs to enjoy a pint? This 11 mile (approx.) walk in pleasant countryside takes in five real ale pubs and has options for adding a few more along the way, should you wish to do so. I'd advise taking a map and wearing some sensible footwear. If you don't fancy the whole thing, why not just try one section?

The starting point is **The West Kirby Tap** on Grange Road, which is a stone's throw from West Kirby train station and



easily accessible by numerous bus routes. The Tap is a modern open-plan pub owned by Spitting Feathers brewery, whose beers are served in the pub (giving it CAMRA LocAle accreditation), along with a good choice of guest beers from a variety of UK breweries. These are complimented by an array of sharing platters and other snacks, so you should find something as well as a pint to fortify you for the journey ahead.

Leave The Tap and turn left along Grange Road, which will take you past Le Jardin and Dee Hotel (both real ale



pubs). After a four-minute walk (approx.), cross Grange Road using the crossing and join the Wirral Way, signposted 'Thurstaston' (if you fancy it, a short detour up the hill will allow you to visit The White Lion. The footpath is well-maintained and largely easy going). After 50 minutes or so, you will reach the Visitors Centre at Thurstaston. which has toilet facilities should you need them. These can be accessed by leaving the path via the old disused platform. After a further 30

minutes, leave the path on a track to the right-hand side, signposted 'Banks Road' (if you find yourself going under Delavor Bridge, you've missed it!). At the road, turn left and follow the road round over the bridge above the Wirral Way. Be wary of traffic, as there is no footway for this short section. Once over the bridge, continue up Delavor Road, which is rather steep, but don't panic beer isn't far away! At the crossroads, go straight on up Dee View Road, again taking care of traffic due to the lack of footway. The road bears round to the right and you will see



the **Dee View Inn** on your left. The pub serves four nat ional beers, plus Brimstage **Trapper's Hat,** giving the pub LocAle status.

Leaving the Dee View, turn left and continue up the hill, before turning left up the



hairpin on The Mount. Continue up here for a short distance, before turning right on to Mount Avenue - at the end of which you will see The



Jug and Bottle. It is a large, busy gastropub, serving six real ales. It is another LocAle pub, again serving Brimstage Trapper's Hat. The house beer is from Coach House brewery and the other pumps are taken up by both regionally-sourced and national beers.

Exit The Jug and Bottle by the back door, turn right into the park, then right again down Rocky Lane. At the bottom, cross to the cenotaph and then go left down the footpath with bollards at the top, before the Dee View Road sign to join School Lane. Go left and head down the hill to The Black Horse (closed at time of writing), then take a left turn on to Village Road and a right on to The Lydiate, then right again on to Station Road. At the bottom, turn left, then you will pick up the Wirral Way once again. Head left following the signposting for Parkgate, continuing for roughly 30 minutes. You'll pass under Boathouse Lane about five minutes after which, you'll see a wooden

footbridge ahead on the path. Leave the Wirral Way to the left on the track before this bridge.

Turn immediately right to go under the bridge (under the Wirral Way) and into Brooklands Road. Follow the road down to Coastguard Lane, leading into Mostyn Square. When you reach the bottom, turn left onto the Parade and after a short distance, you will see **The Red Lion** on your left. This is a charming old multi-roomed



pub, with a central bar serving four cask ales - mainly from national breweries, but occasionally with a guest ale from a local brewery. Other pubs you can visit in Parkgate



include The Old Quay, The Ship Hotel and The Boathouse.

Leave the Red Lion, go right and retrace your steps along the Parade. Then turn right into Mostyn Square, up Coastguard Lane, join Brooklands Road and head

back to where you turned off the Wirral Way. However, do not rejoin it. Instead, head straight on, taking the footpath going up the hill. After approx. four minutes, you will hit an unmetalled road. Turn left and continue to the end, where you will hit Boathouse Lane. Turn right and walk up the hill, along the pavement on the right-hand side of the road. After crossing Leighton Road, there is a property called 'West Point' and beyond that to your right is a wall. There is a footpath signposted to the right, which sends you over a stone stile, set into the wall. Climb this and take the path that follows the edge of the field. Go through the gate, where a bridge then takes you over the railway and brings you through a small farm. The path bears to the right and then takes you up to the A540 via two gates. Cross the A540 carefully to Gayton Motors and head left.

You will see a footpath signposted to the right (at the corner of the first field beyond the garage), the other side of the small lane. It follows the hedge parallel to the A540 before bending round to the right and taking you firstly through some woods and then on a sunken path, through the grounds of Thornton Manor. The path is crossed by a couple of tracks, but keep straight on in both instances. The path finally comes to a road on to which you should turn right. Following this will bring you into Thornton Hough. As you come into the village, take the road that forks to the right, Smithy Hill. If you want to add in an extra pub, don't take Smithy Hill, but stay straight on to bring you to The **Seven Stars.** At the bottom of Smithy Hill, turn right opposite the village green. Follow the road



as it snakes through the village. On your right, you will see the **Thornton Hall Hotel**. Cross Parkgate Lane and continue past the farm on your right. Ahead, you will see the sign for **The Red Fox**. The entrance gate is on your right and is the final pub stop on the journey.

The Red Fox is a large sandstone building. It's a Brunning and Price pub, serving excellent food and seven cask ales, plus a good selection of real ciders. One of its house beers is brewed by Facer's, giving the pub LocAle status and it often serves beers from **Brimstage**, **Peerless** and other local breweries. Conveniently, a stone's throw from the end of the drive on either side of the road are bus

stops on the 487 route, providing connections to Neston, Spital, Bebington, Birkenhead and Liverpool. Of course, it's also possible to do this route the other way round, starting in Thornton Hough and finishing in West Kirby if you prefer. Enjoy the walk - and your beers!

By Rob Carter and Paul Mossman



FOE LE

Wirral LocAle

West Kirby Tap, West Kirby Le Jardin, West Kirby Dee View Hotel, Heswall Jug and Bottle, Heswall Ship Hotel, Parkgate Harp, Little Neston Lazy Landlord, Liscard Magazine Hotel, New
Brighton
Stanley's Cask, New
Brighton
Irby Mill, Greasby
Red Fox, Thornton
Hough
OC Bar at Knockaloe
Hall, Bromborough
Dibbinsdale Hotel, Bromborough
Oxton Bar and Kitchen,
Oxton

Freddie's Club, New Ferry Wheatsheaf, Raby Ship Inn, Hoylake

These LocAle accredited pubs all serve one or more locally brewed beer at all times. To find out more about the scheme, visit http://wirral.camra.org.uk/LocAle.php

Obituary: Ralph Leech - The Fox & Hounds

It is with sadness that we report the death of Ralph Leech of The Fox & Hounds, Barnston, Wirral. Ralph died on July 8th in Arrowe Park Hospital. Our condolences go to his wife, Steph.

Ralph came from the Wirral, his family having run farms in Storeton and Raby - the latter fittingly behind The Wheatsheaf pub. After working in car sales, he spent many years in the pub trade. His first as a licensee was with Greenall Whitley at the Pickering Arms in Thelwall, Warrington, after which he spent several years as a Relief Manager, mainly in the Chester area.

He came to manage The Fox & Hounds in 1984, which had been acquired as a free-house from Whitbread. At the time, the hand pumps were for show, the pub being keg only. Ralph soon introduced real ales, initially with Webster's Bitter and Mild - and during its day, a beer aptly called Webster's Choice.

The range built up, with Theakston's Best Bitter and Old Peculier soon joined by the renowned Ruddles County which, in the 1980's, was much sought after. Thanks to Ralph's efforts, The Fox & Hounds was listed in CAMRA's Good Beer Guide in 1987 and has spent virtually every year since in the guide.

Over the years, there have been many good beers served at The Fox; Ralph was a great supporter of 'LocAle' before CAMRA came along with the idea and, as now, many beers from Cheshire micro-breweries appeared on the bar. Currently, the pub has two Brimstage beers, plus brews from Theakston's, Timothy Taylor and a rotating 'LocAle' guest.

Mind you, beers have to be properly kept something which Ralph was a stickler for - and his cellar team will confirm that he ran a very tight ship! It was worth the hard work, with both Pub of the Month and Pub of the Year Awards being received. In earlier years, Ralph also had oversight of the pubs across the



Stange group, advising and guiding on the setup of The Ship Hotel, Parkgate, The Jug & Bottle and pubs in Llandudno, Conway and Aberystwyth.

Ralph also influenced the traditional character of The Fox, with the bar's real fire and the many clocks, flying ducks and the thousand or so highly-polished brasses! He was also a great lover of gardening, as is evident on the Wirral July Pubs Walk, when it is difficult to tear yourself away from the sunny, flower-bedecked courtyard.

He was an animal lover - with dogs welcome in the bar - although Kev, the pub cat, likes to keep them in their place! He ensured that the pub looked perfect during the Christmas festivities and would photograph the decorations, to be certain that in the following year nothing was amiss.

He was also very generous on Christmas Day, with every customer getting their first drink on him.

His generosity also shone through with longstanding support for many charities - particularly St John's and Claire House Hospices, for whom many thousands have been raised.

There is no doubt Ralph set very high standards and will be missed at The Fox, but with the help of the current cellar team and all the staff, the fine traditions he established should live on.

By Dave Goodwin

Obituary: Peter Day

We are sorry to announce that Peter Day, former Wirral Branch Chairman, died in June at the age of 76. He had been ill for some time, but his death was still quite a shock. Pete was involved in CAMRA Wirral from the time it was founded in 1977. He and his wife Brenda served on the Branch Committee for many years, in several roles.

Pete took a leading role in beer festival organisation, often driving a van to collect beers from around the country. He would sometimes sacrifice a day's personal drinking to drive a mini-bus on a Branch Social, so the rest of us could enjoy our day out at a brewery or pub crawl in a distant town. He contributed to local newsletters, Mersey Drinker and WirrAle Drinker, with up-to-date local knowledge of Wirral pubs and then distributed those newsletters to pubs. He organised excellent local pub crawls which were well researched, some of which were published in WirrAle Drinker.

When the Branch Chairman retired part-way through the year, Pete - as Vice Chairman - was thrust into the role of Chairman, something he



didn't expect and a position in which he was unsure he could succeed. He was one of the nicest, most understanding people in the Branch. With his cheerful and positive outlook, he took to the role of Chairman naturally and continued in the position for many years in the late 1980s and early 1990s.

It was often said that he was the best Chairman the Wirral Branch ever had - and the Branch certainly thrived under his influence. He was always there if we needed advice and although he had not been active in CAMRA for a few years, he will be sadly missed by those of us who knew him.

By Dave Goodwin



We're asking beer drinkers and pub goers to take action to save our pubs from sinking. While it's the publicans and brewers that pay the tax bills, it's ultimately consumers like you who will pay the price as publicans and brewers are forced to put up prices or go bust.

Typically when you spend £4 on a pint of beer in a pub....

15p is business rates - 49p is beer tax - 67p is VAT And a further 15p is other taxes

Pubs are vital to our local communities, our economy, and to the British way of life. However, they are struggling to stay afloat under the heavy burden of tax including beer duty and business rates. Tax now makes up more than a third of the cost of a pub pint!

Without your support, our valued local pubs will continue to close.

For more information on our campaigns please visit:

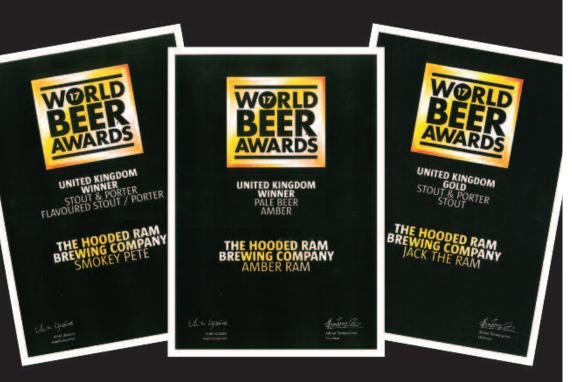
www.camra.org.uk/campaigns or email us on campaigns@camra.org.uk

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ManxAle

From Dave Halliwell, MerseyAle Isle of Man Correspondent

In this issue, we report on why the iconic Bushy's TT beer tent will no longer be on the promenade after a twenty-year stint and the underlying reasons for some of the worldwide TT fraternity having expressed dismay at the decision. We examine the rapidly expanding Hooded Ram brewing and pubs operation, as well as reflecting on

the tenth anniversary of world-renowned beer writer Michael Jackson's passing. In addition, there is the usual news

roundup, with one of the island's premier real ale outlets closed for full refurbishment as we go to print.





Bushy's will no longer be hosting the TT beer tent at the end of the promenade after a twenty-year stint. The site is put out to tender on occasion, with **Hooded Ram brewery** having won the contract for the next five years. While this news may seem minor to those off island, it would be fair to say that within TT, motorbike and



island circles, the decision has not been without controversy. For those not aware, the Bushy's tent, which is in effect a huge beer marquee, has been in operation throughout the TT race period for a generation and has become synonymous with the event, noted internationally as one of the premier motorcycle 'must attend' bars in the world.

Three core reasons - all playing into each other and interlinked - are at the root of the concern. Firstly, there has been a growing feeling among

the traditionalist TT fans that there is a gradual creep



towards corporatisation of the TT in recent years. Losing the Bushy's tent from the site plays into this feeling, though the authorities argue they have to get the best deal for the Manx public and event in the round. Secondly, Bushy's - and in particular, owner **Martin Brunnschweiler** - have gained a unique reputation for



supporting the event through thick and thin, as well as in the lean years when the TT popularity was thought to be waning. Bushy's have traditionally supported the volunteer race marshals and are well-known for brewing charity beers and quietly supporting many charitable events and initiatives along the way - their history being littered with many such examples.

Price-wise, they have always remained value for money - and indeed were still offering beers available at £3 a pint this year at the tent, during a high-profile international motorcycling event.

There is wide recognition of this good-value.







TT BEER TENT contd

Perhaps a prime example of the Bushy's culture was reported to me by a local care home manager, dismayed by the change. Quietly and without fuss or publicity, the home had visited the tent with adult special needs clients (from the care home) during race weeks, where Martin had given them his time and provided them with drinks. Rightly or wrongly, this and many other examples, play into an uneasy feeling that Bushy's loyalty to the event - in good times and, importantly, bad - has perhaps not been fully recognised or rewarded.

Thirdly, to Hooded Ram. This represents a fantastic opportunity to the fledgling group, who are right on the cusp of exponential development, as detailed later. This, their first heavyweight intervention on island, will dramatically raise the profile of the group locally, after opening their first pub units in Douglas and Wolverhampton in recent times. However, through no fault of their own, Hooded Ram has genuine heavyweight financial backing, which is starting to change the market in the Isle of Man - beer wise - in a way not seen for a generation. This, along with their high-end outlets leaning towards higherpriced beers, does however play into the aforementioned

concerns (beyond Hooded Ram's control of course) the regarding commercialisation of the TT event itself. Hooded Ram is promising a very different offering on the promenade site, and their reputation for meticulous attention to detail will undoubtedly be on show. The core challenge will be providing a competitive offering that simultaneously avoids an over-gentrification of the site for the regular race fan. Meanwhile, Bushy's have been offered - and are looking at - a number of alternative sites for the 2018 races, after a remarkable twenty years on the promenade, cemented worldwide in TT beer-drinking folklore.

News roundup



absence, has once again won the Isle of Man CAMRA Pub of the Year competition, with congratulations going to **Neil Keig** and family. The pub is the most prolific winner of the award in



recent years. Runners-up included last year's winner, **The Albert** (Port St. Mary) and **The Prospect** (Douglas) - the bastion Heron & Brearley pub on island (real ale-wise), which features a dozen ales or more. In mid-August, the pub was closed for refurbishment and a

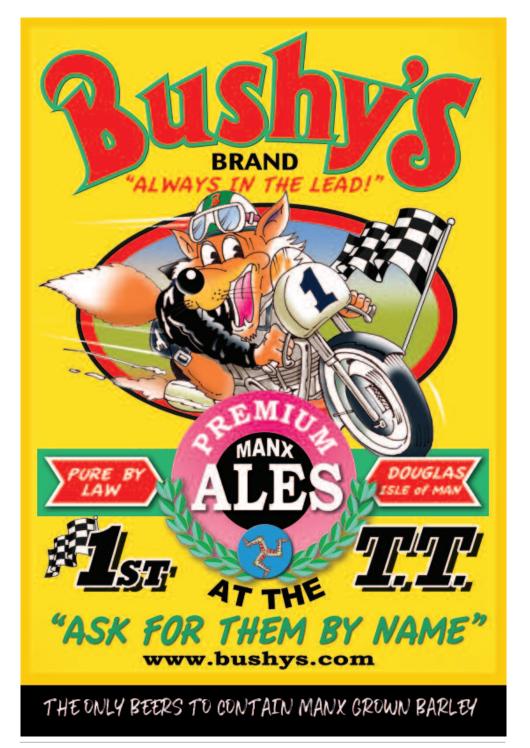


full report on the reopening will follow in the next issue. Elsewhere, The **Sulby Glen** Hotel featured its 13th annual beer festival - the longest continually running on island by some margin. As usual, the event took place in the outside marquee to the rear of the



hotel, with additional beers available inside, including at time of visit, a special-offer Hooded Ram bespoke **Tante Rosie beer** at a remarkable £2 a pint.

The core success of this event's longevity is the invariably, unusual range of guest ales, not regularly seen on island, as well as the modest size of the event. By not overstretching the beer range year on year in terms of number, **Eddie and Rosie Christian** once again were able to put on a fantastic and relaxed event, in rural surroundings, unique to the Isle of Man.



Further north in Ramsey, almost simultaneously, Ben Sowrey (now tenant at The Trafalgar) has launched a bespoke **Trafal**gar beer, which is intended to

be a permanent house beer. Brewed especially for The Trafalgar by Holt's of Manchester (based half a mile from Victoria station), it is an excellent and very drinkable session beer, coming in at 3.8% with stylish pump clip.

The Trafalgar is also launching a CAMRA member's discount scheme. These are common place in the UK, most notably with the Wetherspoon voucher scheme, but also with many other real ale outlets and chains, in order to promote cask ales.

Over in the north east of the island, the superbly refurbished Glen Mona Hotel (see Mersey Ale, Winter 2016, p45) had been closed for part of the summer. Now however, it has reopened, but on reduced hours. Serving food, the premise is currently open each weekend (Friday, Saturday, and Sunday).

Heron & Brearley news

As well as continuing with the re-introduced seasonal beer



schedule (which is hoped to feature thoroughly in the next issue), the

Heron & Brearley pub refurbishment program continued in June with a full refurbishment of The Cat with No Tail. a large two-roomed pub on an



outer Douglas Housing estate. The pub has been given a thorough modern makeover, but retains the games and sports TV room to the right-hand bar, with dining on the left, conser-



vatory and outdoor seating and play areas to the rear, making it appealing to a broad section of the community, as is common with H & B refurbishments. The large mirrors featuring Okell's and H & B history remain in the saloon bar area, including one of Castletown Ales - a brewery taken over many years ago.

The food menu has been enhanced, and in common with a number of H & B pubs, pizzas are now also on the menu - ideal for sharing whilst enjoying a real ale or two when the football is on. The pub retains its true community feel -



not always easy to achieve on housing estate sites - and well attended church services still regularly feature on Sunday

mornings. West Bromwich Albion fans need not despair at the removal of the team's memorabilia, as it now features only a mile away, in The Archibald Knox pub, after a changearound of landlords.

At 'The Cat', Lee Butterworth (formerly of the award-winning Woodbourne Hotel) has now taken over the reins. At the time of visit, several ales were available across the two bars, including Okell's Bitter, Okell's MPA, Moorhouse's **Pride of Pendle and Shepherd** Neame Spitfire. Ouirky and unusual features often delight the pub aficionado - and despite the pub's name, celebrating the famous, tailless



Manx cat - proceedings in the dining area are overlooked intently by a painting of a large black hound! All in all, another superb outer Douglas estate pub refurbishment to complement The Horse & Plough (on the other side of Douglas), in what is recognised to be a difficult genre of refurbishment to master.

Bushv's Blonde Biere

Once again, in the interests of the island, a small team supported the vast Lorient festival in August, which attracted over 800,000 attendees. In typical understated style, Bushy's have supported this event for many years, and this year have brewed a special Bushy's Biere Blonde for the event, though it may be available again on island at a later date.



At 4%, the lighter beer was bespoke and specially brewed to appeal to the palate of our European friends at the event. In conjunction with **The Isle of**



Man Arts Council and Culture Vannin, the event promotes the island's produce to a wider audience and other Celtic nations.

Meanwhile, Bushy's report that it appears to be a bumper year for Manx-grown barley, using **Maris Otter** variety. Though not the easiest of crops to grow



on the island, it has been trialled in various Isle of Man locations over the last ten years, in collaboration with farmer Pentti Christain and Warminster Maltings - a superb traditional maltings firm, in operation since 1855. In recent times, Bushy's have used and pioneered Manx-grown barley over a number of years.

Bushy's and Michael Jackson

Late August marked the tenth anniversary of **Michael Jackson's** passing. Michael was world-famous for his beer writings and books, which sold millions of copies worldwide. He was a pioneer in his field. Such was his high regard, that many beer writers and afi-



cionados have recently been rerunning many of his articles as the anniversary approached.

Mr Jackson - despite already being famous and in demand at the time - made a special trip to the Isle of Man to open the new Bushy's brewery in 1990. In addition, he met up with the Bushy's crew down at Olympia at the Great British Beer festival



some years ago. He was particularly interested in local foods, as well as beer and whisky, and wrote an article on the Bushy's Oyster Stout at the time.

Hooded Ram developments

While there is little by way of tangible assets to physically see at present, the Hooded Ram group is about to grow exponentially. In October, the brewery is moving to a new site (close to Douglas South Quay)

in a building that cannot be missed, with an imposing thirty-foot Hooded Ram emblem on it.

Brewing tanks are under manufacture after a brief setback,



and a canning plant (capacity 35 cans per minute) is awaiting shipment from Calgary (Canada) to the island. Hooded Ram outlets are planned for Huddersfield, Newcastle under Lyme, Chesterfield and Manchester. The brewery has been busily picking up awards - particularly Great Taste awards for The Little King Louis IPA, Black Pearl Oyster Stout and Mosaic.

All 48 UK **Oddbins** are now stocking **Amber Ram**, **Mosaic**, **Little King Louis**, **Black Pearl** and **Pale Rider**. Negotiations are in progress with the **Co-Op** group to stock some of the beer range. Inevitably, the group has decided to switch tactics to provide a core range of three beers in their outlets: **Amber Ram**, **Jack the Ram** and **Mosaic**, with two rotating seasonals.

With the aforementioned promenade TT site secured, this is an Isle of Man group with major intentions and serious capital coming to the fore.





Join us, and together we can protect the traditions of great British pubs and everything that goes with them.

Become part of the CAMRA community today - enjoy discounted entry to beer festivals and exclusive member offers. Learn about brewing and beer and join like-minded people supporting our campaigns to save pubs, clubs, your pint and more.

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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!

*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 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.

Sep 9th: Harrogate and Otley.

Oct 14th: Nottingham (for beer festival. Date to be finalised).

Nov 11th: Shrewsbury area (possibly another



*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

CAMRA Branch Diaries

Liverpool CAMRA Branch Diary

Sat 9th Sep: Coach to Harrogate/Otley – 9.50am Ship & Mitre.

Sun 24th Sep: Ferry Across the Mersey and Walk from Seacombe to New Brighton. Meet at Pier Head Ferry Terminal for 12 noon ferry.

For Coach trips, contact social@liverpoolcamra.org.uk or Ian Macadam on 07521741586.

For further details, contact Steve Downing contact@liverpoolcamra.org.uk

Wirral CAMRA Branch Diary

Thu 14th Sep: Branch Meeting. Meet in Gallaghers at 8.30pm for 9pm meeting, followed by social. **All welcome.**

Sat 23rd Sep: Coach trip to Bishops Castle. Michaelmas festival - coach will pick up from Ship & Mitre, Dale Street Liverpool at 9.45am, then the Brass Balance, Argyll St, Birkenhead at 10am. Still to be confirmed is a pickup in Neston. Please see wirral.camra.org.uk for updates.

Thu 28th Sep: Autumn Pub of the Season presentation to the John Masefield, New Ferry from 8.30pm.

Mon 9th Oct: Committee Meeting - Rose and Crown, Bebington. Start 8.30pm, followed by social. **All welcome.**

Thu 12th Oct: Branch Meeting at Gallaghers, 8pm for 8.30pm start.

Sat 21st Oct: Coach trip to York. Coach leaves The Brass Balance at 9.45am, followed by the Ship & Mitre at 10am. Come and enjoy all that York has to offer, including wonderful pubs, National Rail Museum, York Minster, Jorvik Museum and many more.

Mon 6th Nov: Committee Meeting at 8.30pm, venue TBC.

Thu 9th Nov: Branch Meeting at Gallaghers, 8pm for 8.30pm start.

Thu 16th Nov: Social - Meet in Stanley's Cask, New Brighton, from 8pm, then The Telegraph.

Bookings for any organised coach trip to Dave Hutchinson (07769 617986) /

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.

Isle of Man CAMRA Branch Diary

Thu 15th Sep: Branch Meeting - Horse & Plough, Braddan, 7.30pm.

Sat 21st Oct: Branch AGM - The Prospect, 2pm (TBC).

Wed 15th Nov: Branch Meeting, Douglas. Start at Clinch's, 7.30pm.

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