

# MerseyAle

CAMRA Liverpool & Districts Magazine

Summer 2023 FREE

## Liverpool CAMRA Awards Edition



Awards Evening  
Cider Pub of the Year  
Pub of the Year  
CBOB Champion Beer of Britain  
Beer of the Liverpool Festival

[merseyale@liverpoolcamra.org.uk](mailto:merseyale@liverpoolcamra.org.uk)  
[www.merseyale.org.uk](http://www.merseyale.org.uk) Print run 6000



CAMRA  
CAMPAIGN  
FOR  
REAL ALE



## There's so much more to **SSAFA MERSEYSIDE**

Our experienced, non-judgemental and friendly volunteers provide practical, emotional or financial support to our veterans (including reserves, Merchant Navy and those who did National Service) and their families every day.

**TO FIND OUT MORE**

**T: 020 4566 9146**

**E: [merseyside.branch@ssafa.org.uk](mailto:merseyside.branch@ssafa.org.uk)**

**ssafa** | the  
Armed Forces  
charity

Regulars | Reserves | Veterans | Families

Registered as a charity in England and Wales Number 210760, in Scotland Number SC038056  
and in Republic of Ireland Number 20202001 Established 1885. S618, May 2022

# MerseyAle

CAMRA Liverpool and Districts Branch

## Branch Chair

Mel James-Henry  
chair@liverpoolcamra.org.uk

## Treasurer

Michael Chandler  
treasurer@liverpoolcamra.org.uk

## Branch Contact

Peter Elloy  
contact@liverpoolcamra.org.uk

## MerseyAle Contacts

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

## Editor

Sonia James-Henry  
Hope Lodge, 17 Victoria Rd, Crosby,  
L23 7XY  
Tel: 07425 174502  
sonia.james-henry@liverpoolcamra.org.uk

## Advertising contacts

Mel James-Henry, Sonia James-Henry  
and Pete Elloy  
adverts@liverpoolcamra.org.uk

## Supplies

For Supplies of MerseyAle and  
CAMRA point of sale items  
supplies@liverpoolcamra.org.uk



## Websites and Social Media

Liverpool and Districts  
www.liverpoolcamra.org.uk  
www.liverpoolbeerfestival.org.uk

MerseyAle Read online at  
www.merseyale.org.uk

The views expressed in this MerseyAle are those of the individual contributors and do not necessarily reflect the views and policies of the Editor, the CAMRA Liverpool Branch or Campaign for Real Ale Ltd.

© Campaign for Real Ale Ltd

## Designer

Dennis Jones  
Cover after the 'Great Wave' 1831 by  
Hokusai



## Welcome to the MerseyAle

Welcome to the summer edition of MerseyAle. This issue we celebrate branch winners, not just those that were honoured at our awards ceremony back in July (including our Pub of the Year 2023 the

Bridwell). But also, our local brewers who won medals, in various categories, in the Champion Beer of Britain competition. We hosted judging in regional rounds of the Champion Beer of Britain Competition at our Beer Festival in February, if you would like to get involved in the judging process details can be found on page 9. This issue we also have our traditional beer festival review and a report on our Beer Festival thank you trip to Beer of the Festival winners Northern Monkey. We can also confirm that next year's beer festival will be held from 15th to 17th February. Details of ticket sales will appear in December's issue of MerseyAle. Fancy a change from your regular City Centre pub walk? How about venturing out to Woolton? Thank you to Gary Donnelly for his Woolton Village pub walk which can be found on pages 16 and 17. We are always looking for news from the south of our branch, if you have anything you would like to contribute to our next edition we would love to hear from you. Details of how to contact us can be found on page 27.

Next year Liverpool and Districts Camra celebrates it's 50th year and we are reaching out to anyone who was at the inaugural branch meeting in the Globe. If you were there, or know anyone who was there please contact chair@liverpoolcamra.org.uk Several events to celebrate this milestone are being planned, details will be published once they are finalised.

Finally, thank you to all our contributors and advertisers for their support, without you there would not be a MerseyAle.

**Sonia James-Henry**  
MerseyAle Editor

## MerseyAle Contents

- |                                               |                                                  |
|-----------------------------------------------|--------------------------------------------------|
| 4-8 Pub and Brewery News                      | 20-21 Liverpool Beer Festival - Images from 2023 |
| 9 Champion Beer of Britain                    | 22-23 Liverpool KIND Awards                      |
| 10 Crewe Beer Festival                        | 27 Bar Person of the Year                        |
| 11 High Street Rental Auctions                | 29 Minimum Alcohol Pricing                       |
| 12-13 Obituaries                              | 30 Champion Beer of Britain- Local breweries     |
| 14 CAMRA membership - Are you missing out?    | 31 Cider and Perry News                          |
| 15 Where you There?                           | 32-33 Award Winning Pubs                         |
| 16-17 Woolton Pub Walk                        | 34-35 LocAle - Where to find it                  |
| 18 Northern Monkey Beer of the Festival Award | 36-37 Liverpool Pubs with Discounts              |
| 19 Letters page                               | 39 Branch Diary                                  |



## Kazimier Garden



Now has cask on again with 2 hand pulls and lots of tinned local craft beer.

## Cask Coach House

The Coach House has now re-



opened under the new name of Cask Coach House and is run by the team behind the award-winning Cask. They serve real ale.

## The Blob Shop

The Blob Shop on Great Charlotte Street often has a Rock the Boat beer on hand pull.

## The Augustus John

The Augustus John will be closed throughout August for a refurb.

## The Crosby Coop

This is a new pub on College

Road in Crosby opened by some regulars from the Liverpool Pigeon. The Pub is not yet open but should be soon, they have been given permission to open from 09.00 until 22.00 Mon to Sun. The pub won't be open for all these hours this is just for licencing purposes. They have to ensure there is proper soundproofing for the flat above.

## Wild Rose Bootle

This former wetherspoons has now reopened but has no real ale but does have a nice pool table.

## Sanctuary Bar



Has now reopened as the Taproom, this is the taproom for Liverpool Brewing Company

## Sanctuary Tap

Has now closed.

## Belvedere

The pub is organising mini festivals, next ones are on 19th August and 2nd September, which will feature local food vendors, they will also be holding markets in their upstairs room (book fairs, charity events, artwork etc) and live music. They aim to have at



least one LocAle on their hand pulls at all times.

## The Fly

Has a new manager, Carl Rice Formerly at the Belgica bar. The pub will drop the 'in the Loaf' and will be know as 'The Fly' It will be closed for a short while to be refurbished and



will reopen with a new menu. Carl intends to be a 'Hands On' manager as he feels it is important for a manager to get to know their customers.

## The Masonic

The Masonic in Garston no longer serves real ale.

## The Poste House

Cumberland St. No longer serves real ale.

## Bridewell

Congratulations to the Bridewell on being shortlisted for the Great British Pub awards.

# BREWERY NEWS

Contributors: Steve Downing Sonia James-Henry Tony Morgan Chris Riley

## Neptune Beerhouse

It has been a very busy year for Neptune Brewery! March saw the opening of a much larger brewery, after a move from Sefton Lane Maghull to new premises in Wakefield Road, just off Dunning's Bridge Road. Whilst an open day in March did provide an opportunity for fans of Neptune to view the new brewery set-up and taste some Neptune beers, the new brewery no longer housed a brewery tap.

This is because Neptune had in its sights the opening of a new licensed premises which launched on the 28th of April



and is situated on Liverpool Road North Maghull. The 'Beerhouse' features 12 Neptune beers with 4 on handpump and is open Thursday to Sunday (12 noon till 10pm) with a pizza franchise 'Two Cents Pizza' featuring on the last Friday and Saturday of the month. There will be a monthly quiz on the first Thursday



of the month with first and second prizes to be won, and occasional comedy nights, the next one is in October. Both the brewery and the Beerhouse are the culmination of a lot of hard work by Les & Julie O'Grady and their team and the advantage of the extended licensing hours gives them a greater opportunity to showcase their excellent beers.

The new Beerhouse is well worth a visit!

## Love Lane Tap

No longer serves real ale.

## Republic of Liverpool/Stamps

New beer from "Republic of Liverpool"/Stamps. "Bitter No. 2". Badged as Republic of Liverpool and called an English IPA. 4.2%. 44IBU. Contains Sabro and Ahtanum hops. Lots of hops, citrus fruit, and peppery pine notes, with a nice, but not strong, bitter finish.



## Cains

Currently not brewing real ale.

## Neptune Brewery wants you to pick their 1000th brew

North Liverpool's Neptune Brewery have brewed their Neptune Brewery wants you to pick their 1000th brew

North Liverpool's Neptune Brewery are approaching their 1000th brew and are asking their customers to help them select which of their historic brews should be revived to mark the occasion.

They have selected four beers that were first brewed between 2017 and 2018 and will put it to a vote on which one will be brewed again to celebrate #Neptune1000. The choices reflect both the brewery's more adventurous creations and the recipes that were best received by drinkers.

The four beers that voters can choose from are:

## FUGU, 4% Sorachi Ace Pale Ale

A refreshing pale ale with some bready character from the Golden Promise malts and a pleasing lemon and herbal character typical of the Sorachi Ace hop.

## RUN AGROUND, 5.8% Coffee IPA

A sweet and piney Simcoe IPA brewed with Brown malt and a bespoke coffee blend from locals 'Crosby Coffee' delivering a robust coffee blast.

## TATHA, 5.9% Elderflower Blonde

A light and crisp, citrusy blonde made with a fragrant blend of juicy Citra hops and fresh elderflowers.



## JAMMIE DODGER, 6.4% Raspberry & Vanilla Amber

A full-flavoured blend of malts and oats deliver the expected rich and biscuity base complemented by fresh fruit purée and sweet vanilla pods for that familiar taste.

The brewery put out a poll asking the public what beer they should brew. The winner was announced on 31/7 (just after MerseyAle went to print) and the beer will be brewed on 16th August. .

With a fondness for experimenting with quirky flavours and styles alongside the brewery's classic firm favourites, Head Brewer Les O'Grady had a good number of eclectic recipes to draw on from his 8+ year back catalogue and is excited by the prospect to bring back one of them for Neptune's milestone brew.

*"Back when we started in 2015 brewing one 200 litre brew a*

*week the idea of brewing 1000 batches was a distant thought. Now here we are, after surviving a pandemic and going from me alone to a team of 12, approaching our 1000th commercial brew! I thought it would be great to revisit some of our old recipes and bring one back to celebrate this landmark. We'll bring it up-to-date with a few tweaks to the original but maintaining the essence of the original brew."*

It won't just be the beer recipe that Neptune plan to upgrade.



Eagle-eyed drinkers will have noticed a gradual refreshing of the Neptune designs and branding over the past

months, spearheaded by the brewery's Creative Lead John McKeown. With Neptune since the very beginning, John has developed from a self-



taught part-time team member to the full-time in-house brand designer.

*"We have been working on developing our brand since last year, gaining a better understanding of what our customers want, whilst staying true to our core look, with bold colours and the iconic trident being our main focal point. Getting the chance to rework one of my old designs for the 1000th brew will be a fun challenge."*

Along with the #Neptune1000 polls, the brewery looks forward to sharing details about each historic beer, some customer feedback, and a photographic trip down memory lane. It's all part of a celebratory reflection on the brewery's journey and successes since its humble homebrewing beginnings in 2015.

**Julie O'Grady and  
Chess Slattery**



Les, Julie (bottom right) and the team



# OSSETT BREWING CO MARKS SILVER MILESTONE WITH ANNIVERSARY ALES

A leading independent Yorkshire brewery is toasting 25 successful years with a series of innovative special cask ales as sales continue to grow despite market challenges.

The progressive Ossett Brewing Co began life in 1998 on a five-barrel-brew-length kit behind the Brewer's Pride pub in Ossett, West Yorkshire. Within three years brewing capacity was 40 barrels a week.

Winning many national and international awards, today's modern brewery stands only a short distance from the original site in Low Mill Road producing an eclectic range of cask ale of more than eleven brewers-barrels a week to serve a pub estate of 35 outlets, free trade customers and national/regional distributors.



Launching the celebrations, the first of a creative four strong Silver Series of anniversary ales rolled out at the end of April. A Premium Golden Ale **Dazzler (4.5% abv)** First brewed in the Summer of 1998, Dazzler was one of the very first Ossett beers. Twenty five years later, this is an updated version of an old favourite, but with more hops. Lots more hops! Golden Promise malt creates a premium golden pale ale with bready and biscuity flavours.

WGV (Whitbread Golding Variety) hops grown in Kent are added at three stages of the brewing process to produce the floral and herbal aromas characteristic of the best English ales.



The second roll out is **Alter Ego (5.5% abv)** exploring the NEIPA (New England India Pale Ale) style and proclaimed as a 'souped up' dry hopped mutation of Ossett's highly popular White Rat(4% abv); hazy, straw-coloured, with the aroma of orange, peach and grapefruit from the Cascade, Amarillo and Columbus American hops which deliver a perfect bitter-sweet balance.

A third brew **Easy Does It (3.5% abv)** an easy drinking session summer bitter; clear pale straw in colour and full bodied with hints of peach, pineapple and passion fruit on the aroma and a balanced dry, citrus bitterness in taste delivered from new British Harlequin and American Citra hops.

A vanilla stout concludes the celebrations. Irish stout style **Jet (4.2% abv)** is black with vanilla, chocolate and coffee notes on the aroma and a dry and bitter finish from roasted malts joined with the French Savinsky Goldings hops and US Chinook. Distinctive pump clips for the series display red and white let-

tering on a black background.

Each month there are collaboration brews, featuring pioneering ales such as **Rose Petal IPA**, brewed jointly with Adnams using the new UK Mystic hop. Alongside is a Single Hop series of pale ales exploring hops from the UK, USA, New Zealand, France and Germany.

Ossett owner Jamie Lawson said: *"These post pandemic times have been particularly challenging for the brewing and pub in-*



*dustry. However, the past two years have seen us enjoy steady growth and we are now delighted to be celebrating our milestone 25th year with our Silver Series. We believe in the future of cask ale and are determined to build on our deep roots to sustain Ossett for the future through broadening the appeal of cask with inventive and exciting brands - as seen with our Silver Series, Synergy Series, Collaboration Ales and our Single Hopped programme as well as our old time favourites in the core range."*

**Oliver Ford**

# BREWERY NEWS contd

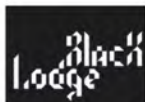
## Big Bog

Two Big Bog beers, **Hinky-punk** and **Peat Bog Porter**,



will be appearing at this year's Great British Beer Fes-

tival in London. They also have a new beer in the works from Strawberry Fields called Come together which will be an Oatmeal Pale.



## Black Lodge Brewery

Will be hosting **'The Baltic Beer Festival' Burger Bash on 29th and 30th September**. There will be 20 cask ales on hand pull, tickets can be bought via Eventbrite.



# THE CROWS NEST

63 Victoria Road, Crosby, Liverpool L23 7XY

## Two Regular Real Ales plus Three Changing Guest Ales

The Crow's Nest is a charming grade II listed building with three distinctive rooms. A bar, snug and lounge arranged around a central serving area. There is also an outside drinking area. You'll enjoy a warm welcome and great beer in this beautiful old pub.

**Merseyrail - Blundellsands & Crosby Station - 10 min walk**

Opening Hours: Monday to Thursday 2pm-11pm Friday - 2pm - Midnight  
Saturday - Noon - Midnight Sunday - Noon - 11pm





# Liverpool Beer Festival supporting **CAMRA** Champion Beer of Britain Competition



CAMRA's Champion Beer of Britain (CBoB) is one of the most prestigious beer competitions in the world. Liverpool Beer Festival (LBF) again hosted the regional finals for 2 of the 12 CAMRA beer style categories, Session Stouts and Porters (up to and including 4.9% ABV) and the broader style category of Brown and Red Ales, Old Ales and Strong Milds (4.1% - 6-4%). The redefined styles are detailed in the 'CAMRA Beer Styles Brochure May 2023' under the Beer Styles tab.

<https://camra.org.uk/volunteers-area/branch-resources/awards-and-certificates/tasting-panels/>

How does a beer enter the CBoB competition? Each autumn entrants for the Champion Beer of Britain are nominated by CAMRA members and Tasting Panels in 12 cask beer style categories and 2 strength categories for bottle-conditioned

beers (Real Ale in Bottle). Tasting Panel nominations are used alongside an online vote where members can vote for up to five real ales in each style from a list of eligible beers from across the British Isles. <https://cbob.camra.org.uk/> What happened on the Day?

Two panels made up of CAMRA accredited judges, brewers and local licensees gathered to judge beers from all over the North-West Region, (covering Cumbria & I.O.M, Lancashire, Merseyside, Greater Manchester and Cheshire). The beers were scored against 4 parameters, Appearance, Aroma, Taste, Aftertaste, with the score for Taste weighted 'x2'.

The top 3 beers were chosen in each style category and awarded Gold, Silver and Bronze and the beers from the North-West Finals, if successful will progress to the national finals in 2024.

**Chris Sandison**

## What were the winning beers?

### Brown & Red Ales, Old Ales And Strong Milds

**Gold**

**Big Bog** – Quagmire

**Silver**

**Merlin** – Dark Magic

**Bronze**

**Great Corby** – Fox Brown

### Session Stouts and Porters

**Lancaster** – Black

**Merlin** – Castle Black

**Deepley Vale** – DV8

### How can members be involved?

Firstly, make sure that you take the opportunity to vote in the annual nomination process but if you want to be more actively involved then you could join a Tasting Panel in your local region, for information contact [northwest.tprc@tasting.camra.org.uk](mailto:northwest.tprc@tasting.camra.org.uk)

# Crewe Festival Celebrates 10 Glorious Years

Organised and run by South Cheshire CAMRA volunteers Crewe RailAle Festival celebrates its 10th year in September 2023. The Festival is held in the iconic Crewe Heritage Centre which is just a 15 minute walk from Crewe railway station. Billed as one of the best value CAMRA Festivals in the country it will have over 50 real ales and ciders to choose from,

and this year for the first time, all the real ales will be on hand-pulls. Upon production of a valid membership card all CAMRA members will receive a £2 beer/cider voucher on entry. Entry to the Festival gives automatic entry to all Heritage Centre facilities and exhibits including signal boxes, model railways and the opportunity to sit on the original Ad-

vanced Passenger Train whilst drinking a great beer or cider and watching the trains go by on the West Coast Mainline. Getting there from Merseyside could not be easier – 2 trains an hour direct from/to Liverpool Lime Street with the last train back at 22:32 giving time to explore some of Crewe's other great real ale outlets after the Festival closes.

## SOUTH CHESHIRE CAMRA

(CAMPAIGN FOR REAL ALE)

### 10th RAIL ALE FESTIVAL 50+ Beers & Ciders

Friday 15th - Sunday 17th September 2023

#### CREWE HERITAGE CENTRE

Vernon Way [behind Tesco] CW1 2DB 01270 212130

Food available at all sessions. Children welcome until 6pm

Free soft drinks for children and drivers.

OPENING TIMES		ENTRY CHARGE
FRIDAY	Midday - 9.30pm	£3.00
SATURDAY	Midday - 9pm	£3.00
SUNDAY	Midday - 3pm	FREE

FAST TRACK ENTRY 1: £20 (Entry+Glass+£15 Tokens)

FAST TRACK ENTRY 2: £10 (Entry+Glass+£5 Tokens)

Glass purchase/hire £2, (refundable) all sessions

Join CAMRA and get TWO FREE PINTS



We reserve the right to refuse admission and to ask for proof of age if you appear to be under 21 years

# High Street Rental Auctions Thousands of pubs could face extinction



In 2017 CAMRA helped win landmark planning protection for pubs in England, The amendments to the Town and Country Planning (General Permitted Development Order), removed Permitted Development (PD) rights which allowed the demolition and change of use of pubs to other uses. This change is under threat from a new Government proposal that would give permitted development rights for vacant high street pubs. “High Street Rental Auction” proposals could see developers convert high street pubs, with no way for communities to have their say.

## What are High Street Rental Auctions?

High Street Rental Auctions are designed to bring unused commercial spaces – including pubs – back into use, by letting Councils auction off a lease for between 1-5 years.

These leases would allow pubs to be converted to other uses, divided up into multiple units, or gutted of their bars, cellars or other integral features. There would be no obligation to reinstate the pubs fittings at the end of the lease – in fact developers would be able to apply to make the conversion permanent, so any pub converted by this method would effectively be lost for good.

This would be a significant loss of protection for urban pubs, and CAMRA is calling for the Government to think again on their plans.

**The good news is that just one small change to these plans could instead support high street pubs, and high streets along with them.**

Campaigning to see vacant pubs brought back into use is one of CAMRA's core objectives and the proposals for High Street Rental Auctions recommend a focus on community uses when awarding leases. This has the potential to be a really positive step for urban pubs, as long as they don't lose planning protection under the scheme. We know that pubs can increase and expand footfall on the high street, but we need Government to understand this too.

**CAMRA National Chairman, Nik Antona** has already written to the Minister responsible, and asked her to think again about giving developers the ability to convert pubs without giving local people the chance to have their say. CAMRA have made formal submissions to the Government's consultation – both as a national organisation and via CAMRA's network of branch campaigners – questions have been asked in Parliament, and thousands of emails have already been sent to MPs.

The Government has now closed their consultation on High Street Rental Auctions, but we still need to keep the pressure on. You can take action by emailing your MP and making sure that these plans are used to support and rejuvenate urban pubs, not turn valued community venues over to the highest bidder.

**CAMRA have produced an e-lobby tool which can be used to contact your MP:**

[camra.e-activist.com/page/128358/action/1](http://camra.e-activist.com/page/128358/action/1)  
Please do a bit of “armchair activism” and help save our pubs. Thank you.  
Tony Morgan, Deputy Chair

# OBITUARIES



## Sean Murphy

**Sean Murphy sadly passed away in the early hours of New Year's Day.**

Sean was a long standing Liverpool CAMRA member who served on the committee as treasurer and on the national executive. He also was very keen on pub heritage and checked on Liverpool pub planning applications. Sean could converse knowledgeably on almost any subject, so if you met in one of his favourite pubs like the Globe you knew you'd be

there for an extra pint. My memory of him will be his smile and beard which always seemed to be adorned with beer froth.

**Steve Downing**



## Kevin Murray

Many of our branch members are regular attendees at our beer festival, either as paying customers or volunteers, they come years after year and love bumping into old familiar faces. One of those faces was Kevin Murray of Peninsula Pies, who sadly passed away earlier this year. We will never forget Kevin who, for many years, along with his team, always made sure we were well fed at our beer festivals. With a big smile and a great sense of humour he really was a character.

He loved his football (he was a red supporter) and the odd glass of perry from my bar. There was always plenty of pies for supper at our end of festival volunteers get together, and quite often he would give me a lift home to the Wirral at the end of a long day, which was very much appreciated. Kevin was a kindhearted man and an absolute trooper, please join me in raising a glass (in my case of perry) to a wonderful man.

**Linda Harris Regional Cider Coordinator  
Merseyside and Cheshire**



# Steve Foo



Liverpool CAMRA were sad to hear of the death of Steve Foo, regular at the Ship and Mitre, and past Camra member. Steve was a frequent visitor to our beer festival and designed our original logo affectionately known as the Fooy Bird. Although the logo has been replaced on most of our publicity it can still be found at the top of our staffing form. Steve will be missed by many in the Liverpool beer community, condolences to everyone who knew him.

## A tribute from the Ship and Mitre

It is with great sadness we announce the death of Steve Foo, who passed away in April aged 60. A friendly face to many, Steve was well known on the real ale circuit in the city centre.

Born in Liverpool in 1963 Steve grew up in Dingle and Toxteth before moving to Canning in the 1990s

Steve was a keen transport enthusiast, bus preservationist, model maker and Military historian. Always willing to share his encyclopaedic knowledge over a pint.

In recognition of his contribution to local bus preservation 2 classic Liverpool buses were used to transport mourners from the Ship and Mitre pub in Liverpool to Springwood Cemetery where, in a simple ceremony held in the Rosemary Chapel, over 100 people gathered to pay their respects and listen to the tributes paid to Steve. He will be dearly missed.



**Andy Pendelton**



CAMPAIGN  
FOR  
REAL ALE

# CAMRA Members - Are you missing out?

Liverpool & Districts CAMRA keeps in touch with members via email on a regular basis: giving a synopsis on all beery events (both CAMRA and non-CAMRA) and 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 snail mail letters.

Liverpool & Districts are keen to keep in touch. So, if you are a CAMRA Member and want to be kept up to date with what's happening, both locally and nationally, please make sure that your email address is logged on the CAMRA website. See below.

**Ian Rayner**  
**Membership Secretary**  
**Liverpool & Districts**

## This is very easy to do:

- Log onto the CAMRA website – [www.camra.org.uk](http://www.camra.org.uk).
- Click the Login tab and sign in with your membership number and password.
- Click the My Membership tab then click Edit details.
- Click Enter or Amend your email, and save your changes.
- Any email from CAMRA, both nationally or locally, could go to your spam folder. Check your spam folder regularly and mark any emails as safe.

Any problems? – contact Ian Rayner (Membership Secretary) on [membership@liverpoolcamra.org.uk](mailto:membership@liverpoolcamra.org.uk) (Liverpool & Districts only) or your local branch

# WERE YOU THERE ?

2024 is the 50th anniversary of the formation of what was then Merseyside Camra. The inaugural meeting took place in the Globe. We are looking for members who were at that first meeting to invite to some special events we have planned for next year. If you were at that inaugural meeting in 1974 please contact [chair@liverpoolcamra.org.uk](mailto:chair@liverpoolcamra.org.uk)



## LIVERPOOL BEER FESTIVAL 2024

Next year's beer festival will once again be held in the Crypt of the Catholic Cathedral from 15th to 17th February.

If you would like to volunteer to help at the festival, please contact Sonia James-Henry Staffing Officer at: [staffing@liverpoolbeerfestival.org.uk](mailto:staffing@liverpoolbeerfestival.org.uk) - staffing forms will be available from September. Tickets for the beer festival will be released in November. Details will be in the Winter edition of MerseyAle.



# WOOLTON VILLAGE PUB WALK

We all know that the terrible combination of Covid, rising energy costs and Dry January is resulting in a truly difficult time for our pubs at present. This is particularly so for our suburban pubs, so one wet and windy Wednesday in January, I decided to have a crawl around Woolton to see how they were faring?

It is sad to report that post Covid, Woolton has lost 2 of its real ale pubs (**Victoria and the**



**Cookhouse)** and with a definite statement of intent both have removed their hand-pumps on a permanent basis to the point that there is probably a better chance of Accrington Stanley winning the FA Cup than them returning! This leaves 5 pubs which is probably just about the right number for a decent crawl.

My journey started at the **Derby Arms**. The pub is located on the corner of Menlove Avenue and Allerton Road and can be reached by either the 76 Bus from Town, or via Liverpool South Parkway and catching the 166.



Both buses very conveniently stop right outside the front door!

The pub previously had 3 hand pumps but has now reduced to 2 and on my visit,



they had **Pure UBU Purity (4.5%)** and **Mad Goose (4.2%)** on offer. I chose the latter which was in fine form. The pub was nice and bright and the bar person very chatty and enthusiastic. The Derby sells pub Grub at very reasonable prices. They have a quiz on Mondays and live music on a Friday.

Leaving the pub and taking a sharp right up Vale Road you need to walk about 400 yards and the **Gardeners Arms** is on your right. This pub has been a regular GBG entry over the years and is one of my favourite pubs in the village due to the variability of beer on offer. Today was no exception, with 6 hand pumps in situ, 4 on selling **Here Comes the Sun (Strawberry Fields) 3.9%**, **Tornado (Wigan Brewery) 4.1%**, **Padi (Big Bog) 3.7%** and **Doom Bar 4.0%**. I chose the Padi which again was in excellent condition. The pub





has recently been taken over by Sam and she is making a big effort to offer a wide range of entertainment including a quiz on Tuesday and a local Folk Group on Thursdays.

Coming out of the Gardeners, take a sharp right up Gladstone Street and at the top turn right into Quarry Street where



you will see **The Cobden** on the right at the next block. This pub is currently in the GBC and is another of my favourite pubs, but this time for the certainly of one of my favourite tipples **Timothy Taylor's Landlord (4.2%)**. I consider the Landlord in the "Cobby" to be one of the most consistent pints of Timmy's this side of the Pennines! The pub has 4 hand pumps and 3 of them were on, also selling **Wainwright (4.1%) and White Rat (Osset Brewery) 4.0%**. Once again, my pint was top notch. The pub has a quiz on Monday and live music every Saturday and Sunday as well as alternate Fridays,

Coming out of the Cobden, it is a good 10 minute walk down Quarry Street (Past the Victoria and Grapes – both Keg) turn left at the Grapes and follow the road down to-

wards the main road past the Quarry and Loft Bar (Also both Keg only). You will walk past a Chippy and a Waterfield's if you need any sustenance by this point. Once at the main road turn left, and walk past the bus stop (For the journey home). About 100 yards past this you will see the **White Horse**. This pub has the feel of a good old fashioned traditional boozier. It has 4 hand pumps but only 2 were active on the day selling **Padi (3.7%) and Black Sheep (3.8%)**. I opted for the Black



Sheep and again have to report it was in Tip Top condition. The pub has a quiz on Thursday and has just started up selling Sunday lunches again.

Directly across the road is **The Elephant**. This is more of an up-market foodie pub and totally different to the previous 4 pubs. As someone who likes to prop the bar up and talk to the staff, this is admittedly not my favourite place as the staff are all over the place serving tables, so leaves little time for any chatter. I do have to say however they do appear to have a fantastic business

model as there were well more customers in here than the other 4 pubs put together! On my visit there were 5 hand pumps but only 2 were on selling **Wainwright (4.1%) and Titanic Plum Porter (4.9%)**.



I opted for Wainwright and once again it was, a smashing pint.

**In summary, it was pleasing to report that all 5 pubs sold beer of the highest order. Upon leaving the Elephant, cross the road where you can catch the 75 or 78 into town, the 81 to Bootle or the 89 to St Helens.**

My visit confirmed my view that during lunchtimes, punter numbers are down in January (With the exception of the Elephant), so if you can get down to local for a pint, please do so, as I am sure they would appreciate your custom, and remember a pub is for every month, not just for Christmas!

**Gary Donnelly**

# Beer Festival Thank You Trip to Beer of the Festival Brewers

## NORTHERN MONKEY



Every year at our Beer Festival we ask festival goers to vote for their beer of the festival. This year's winner was Northern Monkey's 'Popcorn Stout'. In July we went



to the brewery and presented them with their certificate for Beer of the Festival 2023.

It is traditional that, if the winning brewery is within travelling dis-



tance, we invite all festival volunteers to join us on a free coach trip to present the Beer of the Festival award. This year around 40 volunteers were treated to a visit to the Northern Monkey Brewery tap, with some free time to explore the pubs of Bolton. Thanks to members of the local CAMRA branch for recommend-



ing some real ale pubs for us to visit. They also have a pub map which proved useful, and can be downloaded from [bolton.camra.org.uk/bolton-pubs/ale-trails/](http://bolton.camra.org.uk/bolton-pubs/ale-trails/) Upon arrival in Bolton, as usual, we split into various groups. I headed towards Nelson Square for the Northern Monkey Bar. I arrived before it opened so paid



a quick visit to the **Spinning Mule**, a Wetherspoons.

The Northern Monkey Bar also has guest beers, so I enjoyed a pint of **Farm Yard Hoof** followed by a Northern Monkey For **Petes Sake**.

Next stop was the **Olde Man & Scythe**, a CAMRA Heritage Pub, reputedly the 4th oldest in the country. Certainly worth visiting. I settled for a **Bank Top Flat Cap**. Due to time constraints I was unable to visit any other pubs as next stop was the Northern Monkey Brewery Tap. They had on two cask ales **Dirty Harry** and **The Last Drop**, plus five on tap. Everyone made it to the brewery where I presented the award for Beer of the Festival, **Popcorn Stout**.

The final stop was the **Hen and Chickens** before our coach home.



Thank you to all our volunteers who joined us on the trip.

**Mel James-Henry**  
Beer Festival Organiser

# Letters to the Editor



We welcome feedback on articles, especially if they lead to you visiting different pubs or trying different beers. If you have comments on MerseyAle or just want to get something off your chest, you can email us at [merseyale@liverpoolCAMRA.org.uk](mailto:merseyale@liverpoolCAMRA.org.uk) or DM us via Twitter or Facebook.

## Hi Mel and Sonia

I just wanted to write and say thank you for producing such a great magazine in MerseyAle, which a friend picked up for me on a recent visit.

I am secretary for North Surrey CAMRA and compile our submission into our local magazine, News & Ale, which covers four local group areas across the whole of Surrey.

So I read your edition with interest and note your struggles with a small committee, which we can relate to, as well as the struggle for advertising funding - I certainly hope you find the means to keep it going and bring out further editions.

As my other half is from Liverpool, I joined her in a family visit last September and had the opportunity to visit a few of your GBG venues, including the Magazine Hotel which I see was awarded PoTY. It brought back some great memories (I particularly love the Roscoe Head and will return on our next visit!)

The variety of articles was excellent and they were very well written. I particularly liked the article by Paul Ainsworth on pub companies, and have thought about exploring this and writing a similar article myself as the differences between tenant, lease and managed pubs have confused me for years.

(And I just want to finish by saying the tribute to Matt Valentine was a pleasure to read and he was clearly a notable character in your group and his contribution will be missed.)

Regards,  
Anthony Groves.

## Editors' response

Thank you, Anthony, for your kind words, we are fortunate to have many contributors to our magazine with a wide range of interests, it is thanks to those people we are able to produce MerseyAle. Understandably, in these hard times, funding is an issue as there is little spare cash for investing in advertising. This is why we are not producing as many issues of MerseyAle as we would like but we will continue to do what we can. Matt will be sadly missed by many, I am glad the article, which I wrote, conveyed what he meant to many in this branch and beyond. One thing I must point out, whilst the Magazine is a fantastic pub it does not sit in our branch that is in Wirral's branch area. But the Roscoe Head is one of our pubs of which we are very proud.

# Liverpool Beer Festival 2023

Once again, we held our Beer Festival in the magnificent surroundings of Liverpool Metropolitan Luthern Crypt. Apart from Saturday evening, every session was sold out. This year we had a selection of Beers from the North East, which proved popular. Big thanks to Alwick Brewery for acting as a hub. Thanks also to our sponsors, and breweries. This was my first as festival organiser, a big thank you to the organising team for ensuring the festival was a suc-

cess. And of course, to our volunteer, and everyone who came and supported the event. We are now planning next year's festival, the provisional dates are 15th – 17th February 2024. Further details on the website [www.liverpoolbeerfestival.org.uk](http://www.liverpoolbeerfestival.org.uk) Mel James-Henry, Branch Chair Beer Festival Organiser





# Liverpool CAMRA Kind Awards 2023

Yet again, we were blessed with good weather for our annual awards evening, which this year was held in the **Blackburne House Bistro**. This was the first awards event hosted by our new chair Mel James-Henry and a chance for him to introduce himself to licensees and local brewers, although Mel is a familiar face to many, having been on the committee for a number of years.

We began the evening by presenting a cheque for £387 to **Steve Yip** founder of the kid's charity **KIND**, this money was contributed by Beer Festival goers who donated their unused beer vouchers. Thank you to everyone who donated to this great cause, the money will be used to fund the **KIND** summer programme.

For the second year in a row our **Pub of the Year** was the **Bridewell**, on receiving the award Dominic gave an impassioned speech about the obstacles faced by pubs in the current climate and the resilience of Liverpool pubs in bucking the national trend of closures and diminishing footfall. Another article on the **Bridewell** and the presentation evening at the pub can be found on page 28.

Our **Pubs of Excellence** were the **Roscoe Head**, the **Grapes (Knight Street)**, **Cask** and the **Little Taproom**. Unfortunately, no one from the **Grapes** could attend the ceremony, but we will ensure their certificate is delivered to them.

Once again, our **Cider Pub of the Year Award** went to the **Augustus John**, a constant supporter of real cider and perry in a city where it is now scarcely found. An article on the Augustus

## The Bridewell Pub of the Year



Mel James-Henry (right) presented the Bridewell POTY Award



Linda Harris presents a Cider Award

John and the presentation of their award in the pub can be found on page 31.

The reopening of the **Vines (Big House)** in Lime Street and the reintroduction of real ale was



Best Pub Conservation Vines

welcomed by many city centre drinkers. In recognition of all the hard work the owners have put into renovating this magnificent pub they were awarded **Best Pub Conservation 2023**.

In a similar vein, many welcomed the addition of the **Red Lion** to Slater Street, an area lacking in real ale pubs. Converted into a traditional real ale



pub from a terraced house, the **Red Lion** was awarded **Best Pub Conversion 2023**.

The revival of Cains beers was welcomed by many drinkers to the extent where they had a



Andy Hayes (left)

popular brewery bar at this year's beer festival. The old recipes were painstakingly researched and revived by brewer **Andy Hayes**. Sadly, brewing stopped earlier this year and Andy has moved onto pastures new (the Ship and Mitre), but in recognition of his hard work and dedication, Andy received our **Brewer of the year Award**. Andy couldn't make the awards evening, but we presented him with his certificate in the Ship and Mitre a few weeks later.

There is one award we put out to a member's vote, and that is **Bar Person of the Year**. This year there were several votes for the same person, who's dedication to his job and his charity work impressed many branch members. The award went to



Franny  
Bar Person of the Year  
Denbigh Castle

**Franny**, who can be found behind the bar of the **Denbigh Castle**, you can find out more about Franny in an article by one of those branch members who nominated him on page 27. Our final award went to our dear friend and colleague **Matt**

**Valentine** who sadly passed away last year. Matt was posthumously awarded a **Special Recognition award** which will be given to his Mum. This is in honour of all the hard work he did for the branch over the



Matt

years, not just as Social Secretary/Pub of the Year Coordinator but also as a vital member of our Beer Festival team.



## PUBS of EXCELLENCE



POE  
Roscoe Head



POE  
Cask



POE  
Little Laphoom



POE  
Grapes  
(Knight St)



Mel James-Henry Liverpool  
CAMRA Chair presents  
cheque to Kind CE  
Stephen Yip

# Pub Companies - HOW THEY MAKE MONEY

## Introduction

It goes without saying that pub companies are first and foremost businesses whose main objective is to make money. There is no reason, though, why companies cannot both be profitable and own pubs that offer customers great pub experiences, either directly or via their tenants/lessees. Also, pubs are not just businesses; they are an integral part of our social network so community responsibilities are attached to their ownership (and hence the protections afforded to pubs by the planning system). Some companies have been accused of putting short-term profit ahead of long-term commitment to their pub estates – and we'll return to this in a later article.

## Managed Pubs

We saw in the previous article that pub companies are increasing the number of pubs they manage, either directly or through retail agreements. The advantage for them is control over every aspect of the pub operation – stock, pricing, staffing, opening hours, décor and so on. The bigger companies can use their buying power to command significant discounts from suppliers, including brewers. They can standardise elements of the customer offer, like menus, which also bring economies of scale. Efficient practices can be identified and then applied across every outlet.

The danger, of course, is that pubs become iden-

tikit and certainly some branded operations are pretty much the same wherever in the country you find them with choice and character being sacrificed to conformity. Other companies, though, take great care to ensure the individuality of their pubs, notably by the way they are designed and fitted out – so a balance can be achieved. It must also be said that many customers value consistency and like to know in advance what they can expect to get.

## Tenanted/Leased Pubs

Companies derive income from their tenants/lessees in two main ways – 'dry' rent and 'wet' rent.

The dry rent is what you pay to occupy the building. Typically, there will be an initial deposit then a monthly rent, agreed for a three to five year term. Pub companies claim that their rent levels will generally be lower than the market rent for an equivalent property and so represent a relatively low-cost entry to a business that also provides a roof over your head. In fact, surveys by the Association of Licensed Multiple Retailers show that rent as a proportion of turnover (the key figure) is on average higher for tied pubs than free-of-tie leased pubs. The rent will be reviewed at the end of the term; we'll come back to the issues that can arise in a future article.

The wet rent is what you pay the company for beer and other supplies. As a tenant, you'll normally be 'tied' to the company and obliged to buy



the products they offer at the prices they ask. With beer, for instance, that price will usually be 50%-100% higher than the free trade price. The company, because of its bulk buying powers, will pay less than that price anyway so the profit for them from this income source is considerable – a minimum of £210 per barrel. Some companies offer free-of-tie tenancies and tenants can also try to use the Pubs Code (more later) to obtain freedom from the tie – but in both cases, the quid pro quo will often be a significant increase in the dry rent.

There are other ways in which companies can extract money from tenants/lessees but, again, we'll get onto these later.

## Pub Disposals

Pubs often occupy attractive, well-located buildings. In many cases, particularly in villages, they are worth hugely more as houses than as pubs. Others are on large plots of land which make them attractive to developers. A little while ago, over a hundred pubs a year were being lost in conversions to convenience stores, mainly in suburban areas. The temptation for pub companies, therefore, has been to capitalise on their assets and flog off pubs to make a quick profit. Fortunately, and thanks to campaigning by CAMRA and others, it's now more difficult to do this, in England at least (the planning laws are less helpful in the rest of the UK). Before 2017, planning permission wasn't needed to demolish a pub or convert it to a restaurant, a shop or most kinds of office. A change in the law means that consent is now required for any change of use or demolition. Pub losses have fallen greatly since then despite all the recent difficulties for the trade. Where a pub is clearly valued by the local community, CAMRA will always support objections to unwanted planning applications. On the other hand, it must be acknowledged that some pubs find themselves in the wrong place at the wrong time, because the previous clien-

tele is no longer there or because of demographic changes in the area, and change of use in these circumstances would be reasonable and even welcome.

## The Pandemic

The pandemic has, of course, hit both pub companies and their tenants/lessees hard. Stonegate, for instance, reported a loss of £746m for the year ending 27/9/20.

Some pub companies have been criticised for their attitude to rent reductions or payment holidays for their tenants. Others, like Admiral Taverns, behaved better, cancelling rents for three months during the crisis.

At the time of writing (August 2021), things were looking up for the trade generally and demand for pubs, both in the free trade and tenanted arenas, was reported to be healthy. Running pubs can (and should) be a profitable business but, as campaigners, we want all pub companies to appreciate that they are custodians of a much-loved British institution and to behave accordingly.

Paul Ainsworth



# The SHIP & MITRE 16<sup>th</sup> WIRRAL BEER FESTIVAL

REAL CRAFT BEERS CONTINENTAL GIN MUSIC  
ALES CIDERS BEERS SPIRITS BAR FOOD



HULME HALL PORT SUNLIGHT  
Thurs 16th-Sun 19th Nov 2023

Tickets and details: [eventbrite](https://www.eventbrite.com) or [theshipandmitre.com/festivals](https://www.theshipandmitre.com/festivals)

## Advertise in MerseyAle



**10% OFF**  
For all New Advertisers

A fantastic way to get in front of thousands of potential new customers four times a year in Merseyside and the surrounding areas.

Advertising, email enquires to [adverts@liverpoolcamra.org.uk](mailto:adverts@liverpoolcamra.org.uk)

# Bar Person of the Year 2023



## Franny

a red, everyone always says how boss he is, and always there to put a smile on our faces, when we've been beat - again.

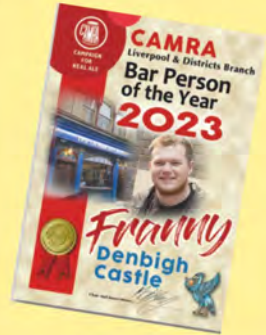
Fiona Hornsby from the Denbigh Castle added "It's a fantastic achievement and great recognition for all the hard work he does. We are proud to have him as part of the team."

I voted for Franny because he works in my favourite pub in the city (the Denbigh Castle), a pub that feels like a local - even though it's in the middle of town. He is part of making it feel that way and has accommodated our group of 50 Evertonians going to away games every other week, before and after games. Even though he's

Not only does he go above and beyond as a barman, Franny shaved off his hair to allow for a wig to be made for a child with cancer, as well as raising money for the WEC a community led project in Everton.

And that's why I chose Franny!

Hana Roks



## WANTED Local News Reporters

Although Liverpool CAMRA branch does cover a wide area of Merseyside, we are aware that some areas don't get the news coverage they deserve.

**This includes the areas of Aigburth, Allerton, Garston, Gateacre, Huyton, Maghull, Woolton and Wavertree.**

We would love more articles on pubs in these areas, these can vary from snippets for pub news to full page pieces.

If any of our readers are interested please email [merseyale@liverpoolcamra.org.uk](mailto:merseyale@liverpoolcamra.org.uk)





CAMPAIGN  
FOR  
REAL ALE



# The Bridewell

## Liverpool and Districts Pub of the Year



As the number of pubs in Liverpool and the surrounding suburbs continues to grow so does the competition to become Liverpool Camra Pub of the Year.

To win this award once is a major achievement, but to win it two years in a row shows just how much our members value this pub and what it has to offer.

It was an honour to once again present the Bridewell with their Pub of the Year Award. Here are a few photos from the presentation on 7th June, and here's to many more years of this wonderful pub.



# Minimum alcohol pricing

## has had no impact on worst problem drinkers

### Minimum prices on alcohol have had no effect on Scotland's worst problem drinkers, research shows.

Scottish politicians effectively banned cheap alcohol, promising the policy would slash deaths, hospital admissions and worklessness among the heaviest consumers. But five years on, a fresh study suggests they got it wrong.

It found no change in the behaviour of those whose drinking habits cause the most harm to society and who were the original target of minimum unit pricing (MUP).

There was a slight drop in overall alcohol consumption, but the authors conclude: **"The lack of evidence for a decline in the prevalence of harmful drinking arising from MUP is contrary to model-based evidence that informed the introduction of the policy."**

The evidence seems to point to the conclusion that legislation specifically designed to target the habits of the heaviest drinkers has failed.

The current research is by the same group at Sheffield University who played a big part in the SNP's decision to introduce the 50p minimum price for a unit of alcohol in 2018. The aim was to lessen demand - particularly for products such as cheap cider - amongst Scotland's 3.5 million drinkers.

Health guidance advises people to have no more than 14 units per week, the equivalent of roughly six pints of beer or a bottle-and-a-half of wine. Those below that limit - around 2/3rds of drinkers - are classed as moderate while the quarter who are just above are labelled hazardous. However, the 10% who are harmful drinkers are men who consume at least 50 units and women 35 units or more.

The latest research has found that there has been no change in the proportion of harmful drinkers. A small drop of 3.2 units per week in their consumption was "not robust" and disappeared when adjusted for the introduction of Universal Credit, which changed the regularity of benefit payment

The report concludes: *"The results suggest the introduction of MUP in Scotland did not lead to a decline in the proportion of adult drinkers consuming alcohol at harmful levels.*

*"It also did not lead to any change in the types of alcoholic beverage consumed by this group, their drinking patterns, the extent to which they consumed alcohol while on their own or the prevalence of harmful drinking in key subgroups."*

In March 2020, the UK Government said there were **"no plans for the introduction of MUP in England"** although it would continue to monitor the progress of MUP in Scotland and consider the evidence of its impact. Perhaps the Scottish results will make the Government reconsider introducing Minimum Unit Pricing in England, and explore other ways of keeping people safe, such as making it harder for supermarkets to offer cheap alcohol deals in store, and do something to encourage drinkers back to the pub, where good licensees keep an eye of how much their customers consume. Social drinking in a pub is better than hazardous solitary drinking.

**Tony Morgan**  
Vice Chair & Public Affairs Officer

# GOOD NEWS! Local Breweries are winning Champion Beer of Britain Awards (CBOB)

## Neptune Brewery



Mel James-Henry Branch Chair  
Les O'Grady Brewer

**Ezili** was awarded a Bronze Medal at the recent Champion Beer of the North West in the Session Pale, Blonde & Golden Ales category held at Fleetwood Beer Festival in December. In addition to this Neptune was also awarded gold in the Premium Pale, Blond and Golden Ale category for Mosaic at the Manchester Beer Festival As well as various pubs across Merseyside, you can buy their Beers from Neptune Beerhouse on Liverpool Rd, Maghull.



Lindsay, Mel James-Henry  
Branch Chair, Chris and  
Gordon from Big Bog

## Big Bog

**Quagmire** won Gold, in the Brown, Red Ales, Old Ales and Strong Ales Category in the North West CBOB Regional Final held at Liverpool Beer Festival.

As well as various pubs across Merseyside, you can buy their Beers from the Brewery in Speke

## Rock the Boat

Not one but two of Rock the Boat beers won awards at Novembers Champion Bottled Beers Competition.

Silver for **Sittin' on the Dock** and Bronze for **Waterloo Sunset**.

You can buy these beers from **Gillion's** on College Rd, Crosby



Tony Morgan Vice  
Chair, Dave Barker,  
brewer and Collette,  
member of Gillion's  
staff.



As reported in the last MerseyAle, **Liverpool Brewing Company** won gold in the IPA Category in the Northwest Regional Beer of Britain Competition 2022, with their 5.7% IPA, the competition was judged at the Crewe Beer Festival.

As well as various pubs across Merseyside, you can buy their Beers from Liverpool Brewery Tap on Lime Street, Liverpool City Centre.



Mel James-Henry, Branch Chair, Karl  
Critchley, Brewer, and Paul Trench Crew  
Beer Festival Organiser

Congratulations to all the winners.

**Mel James-Henry**  
Branch Chair



# CIDER and PERRY news



Firstly, I thought it would be useful to share CAMRA's new definition of real cider and perry:- **"CAMRA defines real cider or perry as being fermented from the whole juice of fresh pressed apples or pears without the use of concentrated or chaptalised juices."**

If you find a pub serving real cider or perry under this definition, please could you let your local branch know (whatpub@liverpool-camra.org.uk) so that it can be noted in whatpub. This year's regional **Cider and Perry Pub of the Year is The Red Fox** in Thornton Hough on the Wirral. The presentation of their award will be on 21st October at 3pm. This coincides with the pub's cider and sausage festival. Everyone is welcome to attend.

**Congratulations to local cider producers Brennan's who have won a bronze medal in the International Wine & Spirit Competition (IWSC) for their Mersecyider 2021.**

A reminder that October is CAMRA's second cider month (the other is May which it shares with Mild month). If you are planning any activities to coincide with this, please could you let the branch know (soniajameshenry@liverpool-camra.org.uk) and we will publicise it on our social media pages, our website, and our newsletter.

The pubs in Liverpool that stock cider in a box (not necessarily real under the new CAMRA definitions) are:

Augustus John	Lime Kiln
Bridewell	(Wetherspoons)
Captain Alexandra	Lion Tavern
(Wetherspoons)	Pen Factory
Denbigh Castle	Raven (Wetherspoons)
Fall Well	Liverpool Brewing
(Wetherspoons)	Company Brewery Tap
Grapes (Knight St)	Vernon

As Regional Cider Coordinator for Merseyside and Cheshire it gave me great pleasure to award the branch Cider Pub of the Year award to the **Augustus John Pub on the University Campus in Liverpool City Centre**. The night also included a cider and perry tasting which was lots of fun and was an opportunity to gain valuable feedback from customers. As you may know, Camra has redefined real cider and perry which provides

more choice for licensees and therefore makes ordering easier. The Augustus John have been following the new definition and ordering accordingly, making them eligible for this award. Well done to the Augustus John and thank you to everyone who came along on the night and took part in the tasting event.

**Linda Harris** pictured right  
**Regional Cider Coordinator**  
**Merseyside and Cheshire**



# AWARD WINNING PUBS 2023

THE VINES (BIG HOUSE) and the RED LION



## THE VINES

This year we presented an award for best pub conservation to the magnificent Vines



on Lime Street, affectionately known by locals as the Big House.

Having been taken over by Rob Gutmann's 1936 pub company, who also own the

Red Lion (Slater St) and Green Man (Lark Lane), the Vines has been refurbished and restored to some of its former glory. It was reopened

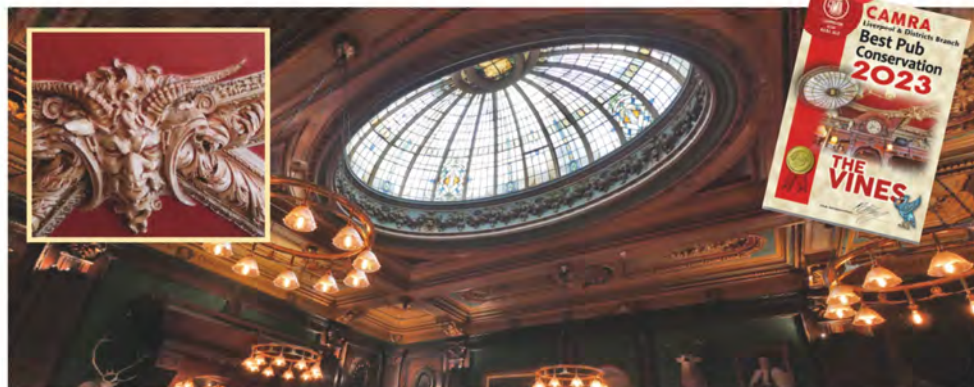


in May with up to 10 cask beers on handpump including many favourites like Ossett and St Austell.

The Vines (aka Big House) had been run down for many years as an Irish themed bar and has suffered a chequered history. Having the same architect (Walter Thomas) and once on a par with the Philharmonic as a lavish Victo-



rian gin palace, it even held the record for the greatest volume of beer sold in one day. The paintings in the Heritage room, which was a billiards room in its hey day, were found to be worth several millions even when that room was used as a disco in the 1990's and so the paintings were given over to the Walker Art Gallery, by the then owners Walker / Tetley.





## THE RED LION

Slater street was desperately in need of a traditional real ale pub, and last year one



finally opened in the form of the Red Lion. Deceptively small on the outside, having been converted from a terraced house, the pub has sev-



eral rooms inside. It has that quirky traditional British pub feel being adorned with nicks. The low lighting, bare walls, and wooden panels all help to create a relaxed atmosphere, perfect for enjoying a pint of real ale. For those long summer days there is not one but two beer gardens. The pub is a welcome haven in an area of the city centre bustling with shoppers in the day and clubbers at night.

**Sonia James-Henry**  
**Steve Downing**



### City Centre

- 1 Angus Tap & Grind**, 83-85 Dale Street, L2 2HT
- 2 Augustus John**, Peach Street, L3 5TX
- 3 Baltic Fleet**, 33 Wapping, L1 8DQ
- 4 Belvedere**, 8 Sugnall Street, L7 7EB
- 5 Black Lodge Brewing Taproom**, 3 Kings Dock Street, L1 8JU
- 6 Blackburne Pub & Eatery**, 24 Catharine Street, L8 7NL
- 7 Bridewell**, 1 Campbell Square, L1 5FB
- 8 Bundobust Restaurant**, 17-19 Bold Street, L1 4DN
- 9 Cask Coach House**, 2B Maryland St. L1 9DE
- 10 Caledonia**, 22 Caledonia Street, L7 7DX
- 11 Carnival Brewery Tap**, Unit 3 King Edward Rise Industrial Estate, Gibraltar Row, L3 7HJ
- 12 Central**, 31 Ranelagh Street, L1 1JP
- 13 Crown**, 43 Lime Street, L1 1JQ
- 14 Dispensary**, 87 Renshaw Street, L1 2SP
- 15 Fall Well**, Roe Street, L1 1LS
- 16 Flute**, 35 Hardman Street, L1 9AS
- 17 Grapes**, 60 Roscoe Street, L1 9DW
- 18 Head of Steam**, Hanover Street, 85-89 Hanover Street, L1 3DZ

- 19 Lime Kiln**, Fleet Street, L1 4NR
- 20 Lion Tavern**, Moorfields, L2 2BP
- 21 Liverpool Brewing Co. Brewery Tap**, 72 Lime Street, L1 1JN
- 22 Love Lane Bar & Kitchen**, 62-64 Bridgewater Street, L1 0AY
- 23 North Western**, 7 Lime Street, L1 1RJ
- 24 Philharmonic Dining Rooms**, 36 Hope Street, L1 9BX
- 25 Pumphouse**, The Colonnades, Albert Dock, L3 4AN
- 26 Red Lion**, 36 Slater Street, L1 4BX
- 27 Richard John Blackler**, 1-2, Charlotte Row, L1 1HU
- 28 Roscoe Head**, 24 Roscoe Street, L1 2SX
- 29 Ship & Mitre**, 133 Dale Street, L2 2JH
- 30 Vernon Arms**, 69 Dale Street, L2 2HJ
- 31 Victoria Cross**, 1-3 Sir Thomas Street, L1 6BW
- 32 Welkin**, 7 Whitechapel, L1 6DS
- 33 Ye Hole in Ye Wall**, 4 Hackins Hey, L2 2AW

- 37 Childwall Fiveways**, 79 Queens Drive, L15 6XS
- 38 Cobden**, 89 Quarrly Street, Woolton, L25 6HA
- 39 Corner Post**, 25 Bridge Road, Crosby, L23 6SA
- 40 Edinburgh**, 119 College Road, L23 3AS
- 41 Four Ashes**, 23 Crosby Road, North, Waterloo, L22 0LD
- 42 Frank Hornby**, 38 Eastway, Maghull, L31 6BR
- 43 Handyman Supermarket**, 46 Smithdown Road, L15 3JL
- 44 Little Tap Room**, 278 Aigburth Road, Aigburth, L17 9PJ
- 45 Navigator**, 694 Queens Drive, Old Swan, L13 5UH
- 46 Neptune Brewery Beerhouse**, 25-27 Liverpool Road North, Maghull, L31 2HB
- 47 Old Bank**, 301 Aigburth Road, Aigburth, L17 0BJ
- 48 Punchbowl**, Lunt Road, Sefton Village, L29 7WA
- 49 Queen's Picturehouse**, 47 South Road, Waterloo, L22 5PE
- 50 Que Pasa Cantina**, 94 Lark Lane, L17 8UX
- 51 Raven**, 72-74 Walton Vale, Walton, L9 2BU

### Outside City Centre

- 34 Barkers Brewery**, Archway Road, Huyton, L36 9UJ
- 35 Big Bog Brewery Tap**, 74 Venture Point West, Evans Road, Speke, L24 9PB
- 36 Butchers**, Booker Avenue, L18 4QZ



**52 Royal Hotel**, Marine Terrace,  
L22 5PR

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

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

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

**56 Waterpudlian**,  
(previously Stamps Too), 99 South  
Road, Waterloo, L22 0LR

**57 Willow Bank Tavern**,  
329 Smithdown Road, Wavertree,  
L15 3JA

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

### **A MESSAGE TO PUBS:**

If you think your pub should be included in this list, please email:

[locale@liverpoolcamra.org.uk](mailto:locale@liverpoolcamra.org.uk)  
giving details.

**A Locale beer is a REAL ALE  
BREWED WITHIN 30 miles of the  
pub by road. NB: Other terms**

**and conditions apply**

**Free point of Sale (POS)**

**materials are available including  
window stickers, leaflets and  
pump clip toppers.**

**Email**

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



**You can find all these pubs  
on [www.whatpub.com](http://www.whatpub.com) or  
scan the QR Code.**

**Johnathan Hall**



## **Getting around Merseyside**

Below are some useful  
contact details for trans-  
port operators in  
Merseyside.

**Merseytravel:** For Jour-  
ney Planner and  
Timetables  
**Tel: 0151 330 1000**  
[www.merseytravel.gov.uk](http://www.merseytravel.gov.uk)

**Merseyrail:** Operators of  
trains across Merseyside  
**Tel: 0151 555 1111**  
[www.merseyrail.org](http://www.merseyrail.org)

**Whatpub:**  
**Lists which buses  
or trains stop near  
the pub**  
[www.whatpub.com](http://www.whatpub.com)

**National Rail Enquiries**  
[ojp.nationalrail.co.uk](http://ojp.nationalrail.co.uk)



## Liverpool Pubs CAMRA Discount



Discounts on production of a valid CAMRA card

- **Angus Tap & Grind**, 83-85 Dale Street, City Centre: 10% Sun – Thur.
- **Arkles**, 77 Anfield Road: 10%
- **The Baltic Fleet**, 33a Wapping, City Centre: 20p off a pint, 10p off a half.
- **Bear & Staff**, 24-26 Gateacre Brow, Gateacre: 10%.
- **Birkey**, 35 Crooks Road: 10%
- **Black Horse**, 641 Prescot Road, Old Swan: 10%.
- **The Crown**, 43 Lime Street, City Centre: 20p off a pint, 10p off a half.
- **Endbutt**, 63-65 Endbutt Lane, Crosby: 10%.
- **Fly**, 13 Hardman Street, City Centre: 10%.
- **Hare & Hounds**, 53 Liverpool Road North, Maghull: 20p off a pint (pints only) except Mon & Thur when all cask is £2.79/pint.\*
- **Head of Steam**, 85-89 Hanover Street, City Centre: 20p off a pint.
- **Jolly Miller**, 176 Mill Lane, West Derby: 10%.
- **Lady of Mann**, 19 Dale Street, City Centre: 10%.
- **The Liver**, 137 South Road, Waterloo: 20%.
- **Liverpool Brewing Company Tap**, 72 Lime Street, City Centre: £3.70 up to 5.0% and £4 above 5.0% (cask pints only).
- **Ma Egerton's**, 9 Pudsey Street, City Centre: 10%.
- **Meadows Hotel**, Liverpool Road South: 10%
- **Netherton Hotel**, Church Road, Litherland: 10%.
- **Northern Club**, Elm Avenue, Moor Park, Crosby: 10% on Thursday evenings only and also during cricket matches.
- **Pen Factory**, 13 Hope Street, City Centre: 10%.
- **Pumphouse**, The Colonnades, Royal Albert Dock: 25p off a pint (pints only).
- **The Little Taproom**, 278 Aigburth Road, Aigburth: **Loyalty card, buy 8 get 1 free.**
- **The Punchbowl**, Lunt Road, Sefton Village: 20p off a pint, 10p off a half.
- **Richmond Tavern**, Church Road, Wavertree: 20p off a pint (pints only) except Mon & Thurs. when all cask is £2.79/pint.\*
- **Thomas Rigby's**, 23-25 Dale Street, City Centre: 10%.
- **Royal Standard**, Deysbrook Lane, West Derby: 10%.
- **Sefton Arms**, 1 Mill Lane, West Derby: 10%.
- **Victoria Cross**, 1-3 Sir Thomas Street, City Centre: 20p off a pint (pints only) except Sat.
- **Willow Bank Tavern**, 329 Smithdown Road, Wavertree: 10% except Tues after 6pm.

Discount available all day every day unless stated otherwise.

### Discount Days which are available to anyone

- **Flute**, 35 Hardman Street, City Centre: Tues ONLY £2.10/pint.
- **Fly**, 13 Hardman Street, City Centre: Mon ONLY £3.35/pint.
- **The George**, 1 Moor Lane, Crosby Village: Tues ONLY £1.95/pint.
- **Hare & Hounds**, 53 Liverpool Road North, Maghull: Mon & Thurs. ONLY £2.79/pint.
- **The John Brodie**, Unit 1 Allerton Road, Allerton: Tues ONLY £1.95/pint.
- **Love Lane Brewery**, Bar and Kitchen, 62-64 Bridgewater Street, Baltic Triangle: Mon-Thurs 5pm - 7pm 25%.
- **Richmond Tavern**, Church Road, Wavertree: Mon & Thurs. ONLY £2.79/pint.
- **White Star**, Rainford Gardens, City Centre: Mon-Thurs selected beer £2.50.
- **Willow Bank Tavern**, 329 Smithdown Road, Wavertree: Tues ONLY from 6pm £2.25/pint.



## Discounts available on production of CAMRA Voucher



CAMRA have replaced the JD Wetherspoon Voucher scheme with a new 'CAMRA Voucher Scheme'. The new vouchers will be valid in JD Wetherspoon, Stonegate, Brains, Castle Rock and Amber Taverns managed pubs.

The CAMRA Voucher Scheme entitles members to a discount of 50p off a pint of Real Ale, Cider or Perry. See [www.camra.org.uk/vouchers](http://www.camra.org.uk/vouchers) for full terms and conditions.

### Pubs accepting CAMRA Voucher Scheme

**Albert**, 66-68 Lark Lane, Aigburth.  
(Stonegate)

**Barkers Brewery**, Archway Road, Huyton.  
(JD Wetherspoon)

**Captain Alexander**, 15 James Street, City Centre. (JD Wetherspoon)

**Childwall Fiveways**, 179 Queens Drive, Childwall. (JD Wetherspoon)

**Fall Well, Roe Street**, City Centre. (JD Wetherspoon)

**Flute**, 35 Hardman Street, City Centre. (Stonegate)

**Frank Hornby**, 38 Eastway, Maghull. (JD Wetherspoon)

**George**, 1 Moor Lane, Crosby Village. (Stonegate)

**John Brodie**, Unit 1 Allerton Road, Allerton. (Stonegate)

**Lime Kiln**, Fleet Street, City Centre. (JD Wetherspoon)

**Navigator**, 694 Queens Drive, Old Swan. (JD Wetherspoon)

**North Western**, 7 Lime Street, City Centre. (JD Wetherspoon)

**Old Bank**, 34 South Road, Waterloo. (Stonegate)

**Queens Picture House**, 47-49 South Road, Waterloo. (JD Wetherspoon)

**Raven**, 72-74 Walton Vale, Walton. (JD Wetherspoon)

**Richard John Blackler**, Units 1 & 2 Charlotte Row, City Centre. (JD Wetherspoon)

**Thomas Frost**, 177-187 Walton Road, Kirkdale. (JD Wetherspoon)

**Welkin**, 7 Whitechapel, City Centre. (JD Wetherspoon)

**William Gladstone**, 18-20 North John Street, City Centre. (Stonegate)

This list is correct as of 10 July 2023.

Any new discount offers since the last issue are highlighted in **RED**.

All discounts are at the discretion of the pub and can be as little or as large as the pub feels suits their business needs and maybe withdrawn at any time.

**Please remember discounts should never be expected.**

#### Message to licensees / real ale drinkers

This list is not exhaustive, so if we have left anyone off OR if the discount no longer ap-

plies, please let me know by emailing: [locale@liverpoolcamra.org.uk](mailto:locale@liverpoolcamra.org.uk) with details.

**Johnathan Hall**



# Love beer?

Discover  
why we joined.  
[camra.org.uk/  
10reasons](http://camra.org.uk/10reasons)



# Love pubs?

From  
as little as  
**£28.50\***  
a year. That's less  
than a pint a  
month!

Includes  
**£30†**  
Real Ale  
Cider & Perry  
Vouchers

## CAMRA Membership is for you!

We're leading the fight to keep pubs alive and thriving  
in every community, serving quality ales and ciders.

We offer you fantastic benefits and everything you need  
to find the perfect pint and pub - anytime, anywhere.

Find out more  
[camra.org.uk/joinup](http://camra.org.uk/joinup)

\*Price for paying by Direct Debit and correct as at 1 July 2021. Concessionary rates available. Please visit [camra.org.uk/membership-rates](http://camra.org.uk/membership-rates)  
†Joint members receive £40 worth of vouchers



Campaign  
for  
Real Ale

# Branch Diary



## PUB CRAWL ALONG THE SOUTHPORT LINE

On Friday August 18th there will be a pub crawl from Liverpool to Southport starting at the Tap & Bottles in Southport at Noon. From there we will move on to the Barrel House, The Grasshopper (we will be there from 2pm), Golden Monkey, Beer Station, and Tin Shed. We will finish in the Waterloo/Crosby area and hopefully can include a visit to the Crosby Coop if it is open by then.

## SAVE THE DATE – LIVERPOOL CAMRA CHRISTMAS PARTY

This year's Christmas party will be held downstairs in the Denbigh Castle on Friday 1st December, more details to follow.

## LIVERPOOL BEER FESTIVAL 2024

Next year's beer festival will once again be held in the Crypt of the Catholic Cathedral from 15th to 17th February. If you would like to volunteer to help at the festival, please contact Sonia James-Henry Staffing Officer [staffing@liverpoolbeerfestival.org](mailto:staffing@liverpoolbeerfestival.org) staffing forms will be available from September. Tickets for the beer festival will be released in November. Details will be in the Winter edition of MerseyAle.

### MerseyAle Article and Photo Contributors

Andy Pendleton, Chess Slattery, Chris Riley, Chris Sandison, Dennis Jones, Gary Donnelly, Hana Roks, Ian Rayner,

Jonathan Hall, Julie O'Grady, Linda Harris, Mel James-Henry, Mike Chandler, Oliver Ford, Paul Ainsworth, Paul Tench, Pete Elloy, Sonia James-Henry, Steve Downing, Tony Morgan

Apologies if we have left anyone out.

## Trading Standards Departments

The Citizens Advice Consumer Helpline responds to calls from Merseyside Residents on behalf of all local authority Trading Standards departments.

Tel: 0345 404 0506 or visit [www.citizensadvice.org.uk](http://www.citizensadvice.org.uk)

Further details of all trading standards departments  
[www.tradingstandards.uk](http://www.tradingstandards.uk)

Printed by DC Print (Yorkshire) Ltd, Mercury House, Grove Lane, Hemsworth, West Yorkshire, WF9 4BB



# CELEBRATING 25 YEARS OF BREWING

A progressive and passionate independent brewery located in the heart of Yorkshire.  
Borne of family values, unity, team work and integrity.  
Crafted over a quarter of a century, we've perfected the science of producing ales of  
consistently high quality and honed the art of brewing beers that are  
loved by all.

