

MerseyAle

CAMRA Liverpool & Districts Magazine

Autumn 2019 FREE

Print Run 6000



Inside:

- Awards Evening
- Liverpool Beer Festival 2020
- Cider Pub Walk

MerseyAle is Distributed to over 100 real ale outlets each edition and is available on our website www.liverpoolcamra.org.uk



CAMPAIGN
FOR
REAL ALE



The **LIVERPOOL** and Districts

40th BEER FESTIVAL 2020

20th - 22nd FEBRUARY

Metropolitan Cathedral Crypt, Brownlow Hill

Tickets will be on sale from the middle of November through Eventbrite
For further details see www.liverpoolbeerfestival.org.uk

Like to volunteer to help with the festival? (details page 33)

www.liverpoolcamra.org.uk

EMAIL OUR STAFFING OFFICER staffing@liverpoolbeerfest.org

MerseyAle

CAMRA Liverpool and Districts Branch

Branch Chair

Sonia James-Henry
chair@liverpoolcamra.org.uk

Treasurer

Michael Chandler
treasurer@liverpoolcamra.org.uk

Branch Contact

Steve Downing
contact@liverpoolcamra.org.uk

MerseyAle Contacts

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

Editor

Mel James-Henry
Hope Lodge, 17 Victoria Rd, Crosby, L23 7XY
Tel: 07425 174385
mel.jameshenry@liverpoolcamra.org.uk

Advertising Manager

Howard Perry
howard.perry@liverpoolcamra.org.uk

Distribution Manager

Howard Perry
howard.perry@liverpoolcamra.org.uk

Supplies

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

Proof Readers

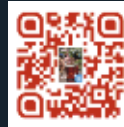
Matt Valentine, Sonia James-Henry

Websites CAMRA

Liverpool and Districts
www.liverpoolcamra.org.uk

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Cover by Dennis Jones. Homage to artist and activist, Keith Haring

Tate Liverpool until 10th November 2019

Welcome to the Autumn edition of MerseyAle

Mel James-Henry



Its hard to believe that Christmas is just over three months away. But beyond that, as a branch, February is the most important month for us, with our Beer Festival bringing the joy of 200 different beers, ciders and perries. With thanks to volunteers who stepped forward, preparations for our 40th beer festival is now underway. But, we still need lots of volunteers during the festival to make it a success. Please read appeal on page 33. The months leading up to the festival are also a very hectic time, which is why we have brought forward our Branch AGM to 13th November. There is a lot more we would like to do as a committee which can only be achieved if we get more volunteers to support us. Please come along to the AGM a consider standing for committee.

There is, however, one way we can all support pubs and get involved with campaigning whilst enjoying a pint in one of the many excellent

pubs. When you look through the latest Good Beer Guide and question why a particular pub isn't in it, sometimes the answer is lack of beer scores. It takes less than a minute to score a beer but is very important for pubs. Please read more about Beer Scoring in this edition of MerseyAle. Every score does count.

In addition, we also have an interview with Liam, one of the directors of Liverpool Brewing Company, photos from our Branch Awards Evening and an article on the Merseyside Club of the Year.

Many thanks to everyone who has contributed to this edition of MerseyAle. Your input is invaluable and very much appreciated, with contributions and letters always welcome. Please also support our advertisers. Without them we would not be able to produce MerseyAle.

Mel James-Henry
MerseyAle Editor



Websites

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Contributors: Steve Downing, Tony Morgan, Steven Mulholland and Si Vanderbelt

City Centre

The Bridewell (off Hanover Street, near Liverpool One bus station), has reclaimed its original name from when it was last a pub and is now



run by **Fiona (ex-Thomas Rigby's)** and **Dominic (ex-Fly In The Loaf) Hornsby**. As expected, the service is second to none. A Local ale is always on one of the five



pumps alongside those from **Kirkstall Brewery** (Leeds). A Kirkstall tap takeover will take place on 23rd September for cask ale week.

The Bridewell still has the old cells, a pleasant garden and hope to include a food franchise in the upstairs function room soon. The famous journalist and novelist Charles Dickens

first visited there in 1838. From 1842 until 1869, he was a frequent visitor, giving readings from his novels, usually to large audiences in St Georges Hall. In 1860 he was sworn-in as a police constable for one day for research purposes.

Albert's Schenke is a new



German style bier keller about 100m away from the Bridewell. Previously 'The Hub' it now boasts a huge selection of craft kegs and two cask hand pumps. Prices are comparable to Brew Dog, so be interesting whether it can sustain those. A clear case where differential pricing for times other than peak Friday and Saturday nights might be more successful.

The Cambridge on Mulberry Street, in University campus, has new tenants following Jez and Lorraine's retirement who



had run it for about 30 years. It will close in September for a refurbishment and then open with three cask hand pumps stocking beers from the Marston's range. Usually only £2.70 a pint of cask but on Saturdays and Sunday only £2.30 for CAMRA members.

The new Haymarket bus interchange scheme, by the Queensway tunnel entrance, means that **Dead Crafty bar** should get an outside drinking area. Other cafes in the area are not so lucky and will have to close.

The Head of Steam is holding a tutored tasting on 11th September at 7pm with **Neptune and McColl's Breweries**. There will be two cask and two keg beers each. Tickets £10 from Eventbrite or direct from the pub.

Pen Factory hosted a tap takeover with **Neptune and Blackjack brewery** on the



3rd September. Pen Factory now offers CAMRA members a 10% discount on cask ale. See discount page for further details.

The Philharmonic Dining



Rooms now have **Peerless Brewery** as permanent supplier, with a least one beer from their range available.

Roscoe Arms, Hardman St. (next door to the Dispensary)

After a refurbishment and



expansion by Star Inns (Heineken) the Roscoe Arms will be renamed '**Butterfly and Grasshopper**' and managed by the Old Ropewalks pubco. Due to open again in November. The Old Ropewalks also lease the Lion Pub (Moorfields) off Star Inns, so hopefully, like the Lion, it will be allowed to stock local guest beers. The name comes from a poem by William Roscoe "The Butterfly's Ball and the

Grasshopper's Feast", written for his children. "Come take up your Hats, and away let us haste To the Butterfly's Ball, and the Grasshopper's Feast."

Aigburth

A new micro pub, **The Little**



Taproom, is set to open on Aigburth Road in South Liverpool later this Autumn. Plans involve six cask lines, real cider, keg and bottled offerings. A strict policy of only stocking beers from small to medium, independently owned breweries will be in place, with a strong emphasis on local beers, as defined by CAMRA's LocAle scheme. In addition to the beers, local and independently distilled spirits will be stocked alongside the pub's own with a still being installed in the premises. There are also plans to install a brew kit in the new year, to produce Real Ale exclusively for the pub.

More details and news of the opening date when announced can be found on their social media channels and website. Facebook, Twitter and Instagram accounts can be found @AigburthTap and the website is www.AigburthTap.co.uk

Kensington

The Kensington pub has lost its cask ale, so that means there is not a single real ale

pub now in the Kensington suburb. So when those of us, who are CAMRA members, attend the national AGM (3rd-5th April 2020 in York) and hear claims we no longer need to campaign for real ale, we know how to respond.

West Derby

Also recently refurbished is the **Halton Castle**, West Derby and has now changed to a **Greene King** pub from **Punch Taverns**. This has resulted in the old bell pushes and the traditional small room features being lost. Pictures of the beauty of the Halton Castle, as it used to be, are in the CAMRA Heritage Pub guide.

Crosby

Stamps Bar are holding a **Young Band night** on the 27th October at 7:30pm. Several young bands, all aged between 13-17 will be performing in support of raising awareness and funds for a new youth facility in

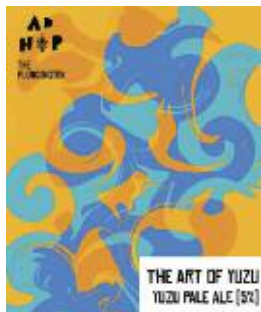


Crosby Village. **The Mix** is a new Youth Cafe, open every Friday evening for young people to gather in a safe and happy environment. Further details on www.themixcrosby.com

Brewery News

AD HOP

AD HOP Brewing recently celebrated their 200th brew batch by creating a hopping mind beer, consisting of six incredible hops to make an extra special, one-off, 200 IBU beer. But this isn't the only incredible brew to leave



AD HOP's brewery. Andy recently worked together with the **New Continental** team to create two incredible beers for the 19th New Continental Beer and Cider Festival, **The Art of Yuzu** and **Escape From Normality**. On top of this AD HOP Brewing are excited to be attending **St. George's Hall Beer Festival in September** as well as premiering a few beers at the **17th Melton Mowbray Beer Festival in the following month**.

Rock the Boat is brewing a house beer for the **Lion Tavern** called **'Lion Mild'**



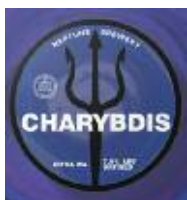
Peerless have started putting their **Kneebuckler IPA** and **Oat Mead Stout** in to keg again.



Two new session pales join the Flagship ranks this autumn. **Glisk** is an extra light pale, dry-hopped with Cascade and Chinook, coming in at 3.7%. **Zdravo** celebrates Slovenian hops, and is a 3.8% European rye pale. Along with their usual cask range, new keg-conditioned beers include an Indian spiced lager, **Chalak** (4.5%) and **Minerva** (5.0%), a full-on white IPA.



Neptune Brewery have canned 3 new beers all IPA's - **Scylla**, **Charybdis** and **Tantalus** all available from 2nd September. In addition, a Collaboration beer



with **Brass Castle Brewery** in Yorkshire is now available, a 7.3% **Hopfenweisse**, which is a hybrid of wheat beer and an IPA. They also have a new pale ale called **Nereus** which is a 4.1% Amarillo Pale Ale. Neptune Brewery TAP-ROOM are holding pop up food events in September: - Saturday 14/9 - Crosby based Urban Crust cooking Sourdough Pizza

Saturday 21/9 - Crosby based Brit Fish & Chip Shop cooking fish and chips, and various other meals.

Saturday 28/9 - Southport based 600 Degrees are cooking wood fired Pizza.

All information is on their social media sites.

In some national brewery news, there is a possibility



GREENE KING
BURY ST EDMUNDS

that **Greene King** could be sold off, an offer has been made to buy the company, this would have implications for some of our pubs such as the **Pump House**, **Arkles** and the **Willowbank**. See article on page 13.

The **Ei group** (formerly Enterprise) has been sold to



Stonegate who already have many pubs in Liverpool such as the **Crafty Chandler**, **the Flute**, **Yates**, **the Slug** and **Lettuce** and the **Albert**. These pubs participate in the CAMRA discount scheme, look out for the stickers in the windows.

Contributors: Steve Briscoe, Steve Downing, Ashleigh Morris, Joe Murphy, Julie O'Grady

Fashion company bullies a brewery over its name



A Welsh brewery has been forced to spend nearly **£10,000** defending itself in a legal battle against a clothing giant in a row over its name.

Boss Brewing, in Swansea, applied to own the trademark of its name, a procedure which should usually cost £300. However, Fashion giant **Hugo Boss**, often styled as **Boss**, which had a net income of €236 million in 2018, issued a cease and desist letter to the Welsh brewery to try and stop it using the trade name. This resulted in a four-month legal battle which ended with the brewery owners paying out almost £10,000 in solicitors' fees before the dispute was resolved.

One of the brewery owners, **Sarah John**, said: "We had a letter from **Hugo Boss** saying we had to stop using it immediately. They were adamant they wanted to stop the name. They have got the **Boss** trademark in most areas but they have not got it in alcohol."

After months of negotiations, it was resolved that the names of their award-winning beer **Boss Black**, and **Boss Boss**, would have to change.

Ms John said: "We were going back and forth with solicitors. I was determined and not willing to change it. But we had advice that discussions were as good as they were going to get. With their finances it was

only going to get worse and worse and we could end up losing anyway"

The brewery is now changing the beer names, **Boss Black** is



now to be known as **Boss Brewing Black** and **Boss Boss** will become **Boss Bossy**.

Ms John said: "We've got pallet loads of **Boss Black** which we are going to have to go through and change the labels of, which will be of great expense and time for a small brewery."

And the brewery cannot sell clothing anymore. "We have been told we cannot release any clothes, and

we've got to get rid of all of our hats and t-shirts we have printed. The whole process should have cost £300 but it ended up costing us nearly **£10,000.**"

"This has been a horrible experience, and so stressful," Ms John said.

"At the moment we are investing in a new bottling line and that money wasted in legal fees could have been invested in new kit.

"I understand brand identity, you have to look after your brand. But I think it's a bit unnecessary that this massive clothing company has gone after a small brewery."

"This has been a horrible experience, and so stressful,"
Sarah John

All that effort by a big multinational company, and for what end? To ensure the public isn't confused with the famous **Hugo Boss** line of clothing and a tiny Welsh brewery? It's enough to make one need a pint.

First reported in WalesOnline, 10th August 2019.
<https://tinyurl.com/y697vskx>

Tony Morgan
Public Affairs Officer
publicaffairs@liverpoolcamra.org.uk

Thank you!

It's been a fantastic first year!

As we approach our first birthday we'd like to take this opportunity to say a big thank you to everybody who's helped along the way and to all of our customers for their continued support.

We launched our first beers in November 2018 and almost 12 months on we're feeling pretty impressed with ourselves!

We've been overwhelmed by the level of support and encouragement with so much positive feedback received from our customers, the public, and the wider brewing community across the city.

We've gone from the launch of our core range of 6 beers, to adding 2-3 specials per month, as

well as more than 30+ new beers brewed for and distributed across the UK by our partners at TeamToxic.

Added to the work on new beers we've invested significantly in the development of our site, and with phase 1 now complete we're aiming to be SALSA approved by end of Sept, selling to all SIBA listed customers within October, and running our first brewery tour event on Sat Oct 12th



BREWERY TOUR SATURDAY 12th OCT 12 - 4pm

Includes the opportunity to learn about our brewing process, Q+A with the team, insight into malt and hop varieties, and unlimited sampling of our beers!



For further information or to arrange tour tickets please contact us directly on 0151 933 9660

Liverpool Brewing Company Ltd



Back in December we reported on the launch of Liverpool Brewing Company. Nearly twelve months on, we have taken the opportunity to catch up with Liam Riley, one of the Directors of the Brewery.

Mel: Hi Liam, as well as your Core Range of regular beers, you started to produce some bi monthly specials. How popular have you found these?

Liam: They've been really well received from the start, all of the feedback has been positive and the rate at which we sell them getting faster and faster, in fact we've now reached a point where we can no longer call them bi monthly. We had been brewing new beers and calling them May/June special for example, but we're now finding that they're selling out within the first month of release so we've moved to brewing 2 new beers per month and having 2 specials released every month. September will be a new Tropical Pale Ale at 4.2%, as well as a new West Coast IPA at 6.5%.

Mel: That's excellent news. Back in February you did a collaboration with Team Toxic*, Kohoutek, have you any further brewing planned with them?

Liam: Lots! We currently brew the majority of the Team Toxic beer range, so when Sue and Gazza are not touring around the country they're here creating new recipes for us to brew for them on a weekly basis. We've also now begun to actively sell all of the



beers we brew for Team Toxic, in August this means we added an additional 14 beers to our availability list. September releases will include a Milk Stout, White Stout, a fresh brew of their successful Pamplemousse, and a new Orange and Lemon Pale Ale.

Mel: When we last talked, you had started a refurbishment of the brewery. How is this progressing?

Liam: We've currently completed phase one of our refurbishment programme. This included a new roof, resurfacing of the brew platform, new stainless steel sealed wet areas across the entire brew house, upgrades to some of the kit, and we've redecorated throughout. All of this was completed with the aim of gaining SALSA**+ Beer accreditation, and having com-

pleted our audit a couple of weeks ago we should be selling into the SIBA listed pubs by the end of September.

Mel: How soon before the public can see the changes at the brewery?

Liam: Well you can call this an exclusive if you like, but we're happy to announce our first tour will take place on Sat 12th of Oct, with a limited amount of pre order tickets available direct from the brewery now. 0151 933 9660

Thank you to Liam for taking the time to answer my questions, we hope to have further interviews with local brewers in future editions of MerseyAle.

Karl Critchley, Head Brewer at Liverpool Brewing Company, was awarded Liverpool CAMRA Brewer of the Year at this year's branch awards. Full details on page 34.



*Team Toxic are Sue Hayward from Waen and Gazza Prescott ex Hopcraft (now Mission Creep) brewing under one umbrella.

** Safe and Local Supplier Approval

You can follow Liverpool Brewing Company on twitter: @LiverpoolBrew www.liverpoolbrewingcompany.com

By Mel James-Henry MerseyAle Editor

West Midlands
Region invites
you to join us...



Campaign
for
Real Ale



And a thank you Peerless Brewery
for helping us on the Wirral

The New Bingley Hall

4-8 Feb 2020

Find out more at: winter.gbbf.org.uk

MerseyAle Ambassadors

Wherever you go on your holiday, take a copy of MerseyAle with you, and send us a photo. Email photo with your name and location to merseyale@liverpoolcamra.org.uk Those that we can't find space for in MerseyAle will go on the website. Show us how far MerseyAle

1. Ian Holden taking the pub to the summer with MerseyAle on the beach in Cadiz Spain

2. Greetings from Harri Latonummi, Savonlinna, Finland

3. Liverpool CAMRA members Paul Dudley and Layla George at this year's Eurovision Song Contest in Tel Aviv!



THANK YOU

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Ron Dean
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Ian Rayner



A big thank you to the following pubs for acting as our Distribution points.

Augustus John The Caledonia Childwall Fiveways Ship and Mitre
These pubs always have stocks of MerseyAle

We still need help to distribute MerseyAle. If you can help, especially in areas outside of the City Centre, please contact Howard Perry, Distribution Coordinator howard.perry@liverpoolcamra.org.uk

Pub of the Year 2020



Hello, everyone, I'm Matt, your new Pub Of The Year (POTY) Co-ordinator.

I thought the Autumn edition of MerseyAle would be an ideal opportunity to remind you of the procedure for deciding upon our branch Pub Of The Year for 2020- will Peter Kavanagh's retain the title they won for the first time this year, or will it be someone else's turn?

As some of you may remember, the current system was agreed at an EGM (extraordinary general meeting) in October last year, and is as follows:

• **Pub scores will be based upon ratings given through WhatPub. This will be used to produce a list of ten pubs (WhatPub scoring is also used to determine the pubs that we put forward for the Good Beer Guide, therefore whatever**

pub is crowned POTY is guaranteed to also be an entry in the GBG. However, for POTY purposes, unlike GBG, only WhatPub scores submitted by members of Liverpool & Districts branch will be considered). Members have until Friday 13th December 2019 to submit their beer scores.

• Scores will then be collated to produce a list of the ten top-scoring pubs, which will then go forward to the nomination process, this list will be published on Tuesday 31st December 2019.

• **Between Friday 3rd January and Friday 31st January 2020, members can nominate up to three of the ten top-listed pubs to go forward to the judging process. This can be done online, or on the January coach trip (I can hand forms out for completion on the day, to Liverpool & District branch members ONLY)**

• The initial list of 10 pubs will be whittled down to 5, which will then progress to the judging process. Any Liverpool & Districts member can put their name forward to be a POTY judge via email (chair@liverpoolcamra.org.uk), or in person at any of our social events/coach trips etc. However, judges cannot work for any of the shortlisted pubs. The deadline for offering to be a judge will be 15th January 2020.

• **Wednesday 15th January- 11 judges will be selected at random from the names submitted at the Branch Get Together. This will be ratified by our CAMRA Regional Co-ordinator, Doug MacAdam.**

• Saturday 1st February 2020- the names of the top 5 pubs will be announced.

• **Sunday 2nd February to Friday 13th March 2020- judging to take place in line with national guidelines. Each judge must visit each nominated pub twice. Any judge that is obviously not scoring fairly will have their scores disregarded. Judges; scores for each pub will be published anonymously, to ensure transparency.**

Sunday 15th March 2020- our Pub Of The Year 2020 will be announced

Thanks, and I hope you will all submit your beer scores to help with the process- and put yourselves forward to be judges when the time comes. For more information on how to score your beer, see article on next page.

**Matt Valentine
POTY Co-ordinator**



Beer Scoring and the Good Beer Guide

What Pub, Beer Scoring and the Good Beer Guide

You are probably aware of the 'Good Beer Guide', National CAMRA's flagship publication which lists the best pubs in the UK. But what you may not know is how those pubs are selected to appear in the Guide. The answer is that it is largely via beer scores submitted by CAMRA members from all over the country. So if you are a CAMRA member you can send in beer scores, If you've ever wondered why your favourite pub isn't in the Guide, this may well be because you, and others, haven't entered scores rating the quality of beer there. By beer scoring, you can contribute to the process of selection of pubs that go in the Good Beer Guide.

So how do I score the quality of the beer?

You don't have to be an 'expert' to begin scoring your beer. However, it is not about your personal favourite beer receiving the highest scores! You may try a beer that isn't to your normal taste but what you need to consider is the quality of that beer, how well the pub has kept it and served it, and score it according to the general guide below. It is a simple 0 to 5 point system, with half points being used if your opinion of the beer falls between two categories.

0 No cask ale available

1. Poor. Beer is anything from barely drinkable to drinkable with considerable resentment.

2. Average. Competently kept, drinkable pint but doesn't inspire in any way, not worth moving to another pub but you drink the beer without really noticing.

3. Good. Good beer in good form. You may cancel plans to move to the next pub. You want to stay for another pint and may seek out the beer again

4. Very Good. Excellent beer in excellent condition. You stay put!

5. Perfect. Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.

How do I submit my scores?

In order to submit your scores you need to login to CAMRA's online pub guide www.whatpub.com either on a computer or by smart phone. Here you will find a list of over 35,800 real ale pubs from all over the UK; these are not all Good Beer Guide pubs, merely pubs that serve real ale. In order to start submitting scores via What Pub you need to:

1. **Login. To do this you need your membership number and your CAMRA password.**

2. You can then search for your pub by name. Be careful here as there are many pubs in the country which share the same name. My advice is to search by the pub name and the town or post-code. The What Pub smart phone web page also gives you the option to search for real ale pubs nearby, very useful if you are in an unfamiliar town.

3. **Once you have found your pub a 'Submit Beer Scores' box will appear on the right hand side of the screen (or on the tab bar underneath the pub photo if you are using a smart phone).**

4. Simply fill in the date and your score then as you begin typing the brewery name should automatically appear underneath where you are typing. You do not have to enter the name of the beer you are drinking but if you wish to do so once you have entered the brewery name you should be able to click on the arrow in the beer box and a drop down list of that brewery's beers should appear. In some cases the beer you are drinking may be new or a one off by the brewery so may not appear on the list, if this is the case you can simply type in the beer name. Select the correct one click 'submit score' and your score will be entered into the database.

It is as simple as that. An added bonus is that it will keep a record of your scores so you can look back to see what beers you have had and how you rated them if you want.

Sonia James-Henry Branch Chair
chair@liverpoolcamra.org.uk

A wealth of history, great pubs
and beer await you

CAMPAIGN FOR REAL ALE



MEMBERS' WEEKEND,
AGM & CONFERENCE

3-5 April 2020

YORK

Register to attend
and/or to volunteer at
agm.camra.org.uk



CAMRA
Campaign
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Real Ale

London borough protects its pubs, why can't ours?

Dozens of the East End's best known pubs, from the hostelry where Brunel drank while building one of the great Victorian steamships to a hangout of the Krays, are to be granted protection from developers. The London borough of Tower Hamlets has identified 37 venues - almost a third of the borough's pubs - it wants to list as assets of local importance.

The listing gives protection to buildings not considered grand or of important enough historical value to be registered by Historic England. Developers wanting to build around them will have to ensure they preserve the pub and its characteristics. Tower Hamlets is believed to be the first local authority in the country to offer protection to dozens of pubs at the same time.

Among those set to be locally listed are **The Ship Inn**, which Isambard Kingdom Brunel is

favourite with Sixties gangsters and **the George** in Blackwall, which was visited by film star Jayne Mansfield in 1959 and used as an unofficial meeting place for the Millwall Football Club in the 1890s.

In the past 18 months more than 1,140 pubs in England and Wales have closed down, with many either demolished or converted into homes or offices.

Tower Hamlets now has 130 pubs — 75 fewer than in 2001. Neighbouring Newham has seen the biggest decline in the country, with fewer than half the pubs it had in 2001 still open. **Ann Sutcliffe, of Tower**

In the past 18 months more than 1,140 pubs in England and Wales have closed down, with many either demolished or converted into homes or offices.

Hamlets council, said: "The local list will ensure that heritage assets are protected so they can be enjoyed by future generations."

Following the announcement that Tower Hamlets has protected 35 pubs across the East End, **Nik Antona, CAMRA's National Chairman said: "It is fantastic to hear that Tower Hamlets has taken concrete steps to protect 35 historic pubs across East End. Pubs play a hugely important role to our heritage, well-being**

and national economy— from stunning architectural designs that have stood the test of time, to street-corner locals that still offer a communal space for local people to meet and make friends.

"Using local listings is an innovative way to give pubs extra protection and sets an example that other local authorities may wish to follow. The pub and beer industry supports nearly 900,000 jobs across the UK and contributes £23.6bn to our economy — their importance simply cannot be overstated."

This is a very good move from Tower Hamlets Council. Can we expect something similar from our local Merseyside Councils? It is unlikely. You may recall from the Spring 2019 edition of MerseyAle that two of our councils (Knowsley and Liverpool), have poor pub protection policies in their local plans, Sefton fares only slightly better by relying on Asset of Community Value (ACV) listings. This needs to change as we cannot afford to lose more of our local pubs to redevelopment or conversion to other uses such as flats. If any of you reading this edition of MerseyAle are councillors, please contact your colleagues on the planning committee and get them to make changes to the local plan so that pubs get more protection. If you are a councillor on the planning committee, why are you not doing anything?

**Tony Morgan
Public Affairs Officer**

publicaffairs@liverpoolcamra.org.uk

said to have drunk at when building the Great Eastern steamship at Burrells Wharf, **The Marquis of Cornwallis, a**



Welcome to the Vernon Arms



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

7 Handpumps (4 ever-changing, 1 cider)

Regulars: White Rat, The Rev. James, Rum Porter, Mallinsons

- Gitane Zarah's Rum Porter (exclusive to The Vernon Arms)
- Food served Mon-Thur 12-7pm, Fri-Sun 12-4pm
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Greene King ready to sell out to Hong Kong's richest family for £2.7bn

Suffolk-based Greene King has said it agrees to a takeover by CKA Group.

Hong Kong's richest family, controllers of the CKA Group, is to buy the 220-year-old pub and beer company Greene King for £2.7bn (or £4.6bn including the debt that CKA will be taking on) the equivalent of £1m for every one of its 2,700 pubs, restaurants and hotels. The CKA Group also owns the pharmacy chain Superdrug and mobile operator Three. It also owns 20% of rolling stock firm UK Rail, 16% of Northumbrian Water, 12% of Wales and West Gas Networks, as well as 162 pubs that it was already leasing to Greene King, in which it already held a 2.9% stake.

Pundits are saying that the sale will see CKA capitalise on the popularity of the brewer's flagship beer Greene King IPA in mainland China. Sales soared there after President Xi Jinping was pictured drinking a pint of IPA with then Prime Minister David Cameron during a state visit in 2015.

CKA, is a property business based in Hong Kong but incorporated in the Cayman Islands, so will any tax revenue go to the British Exchequer after this deal is done?

A spokesperson for the company looking after the deal said: "The UK pub and

brewing sector shares these characteristics and we believe that this sector will continue to be an important part of British culture in the long run." Remember, they are representing a property company.

Nick Mackenzie, chief executive of Greene King, perhaps sums it up in the first line of his statement (my emphasis): "Greene King has a well-invested estate in prime locations, leading brands, a rich history and a talented team of 38,000 people serving millions of customers across the country every week."

Already this year Fuller's sold out Japanese beer group Asahi for £250m, and recent editions of MerseyAle have reported on the trend for multinational companies to swoop on successful "craft" breweries so they can exploit the growing popularity of small breweries without having to do any of the hard work.

Zachary Gauge of the asset management group UBS seems to know what the outcome will be for Greene King pubs, he said that the deal (again, my emphasis) "appears to demonstrate an appetite to deploy a very large volume of capital into a company with a significant holding of UK real estate, despite the ongoing uncertainty surrounding Brexit."

Following the announcement of the sale, Nik Antona, CAMRA's National Chairman said: "The news that Britain's largest pub and brewery company has been sold to an international asset company is very concerning for our beer scene.

"We are always wary of one company controlling a large share of the market, which is seldom beneficial for consumers. Greene King has been in operation for over 200 years and it is a very sad day to see such a well-known, historic and respected name exit the brewing and pub business.

"We hope that Greene King will continue its operations as normal without any disappointing changes. We will be calling on the new owners to retain the current pub portfolio to safeguard thousands of pubs and jobs across the country."

Will the new company keep brewing and running its pub estate? Only time will tell, but Greene King were already offloading pubs before this deal, and I don't think an accountant in Hong Kong is ever likely to visit pubs like the Birkey or the Endbutt and will just see some of these acquisitions as a large plot on a map, just ripe for redevelopment.

I hope I am wrong.

**Tony Morgan
Public Affairs Officer**

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CAMRA's Good Beer Guide 2020

This item will be released September 12, 2019.

Now in its 47th edition, the beer-lovers' bible is fully revised and updated each year to feature recommended pubs across the United Kingdom that serve the best real ale.

PRE ORDER at <https://shop1.camra.org.uk/>
Pre-Order Price of £12 is valid when logged in as a member and will be shown at the checkout.
(Valid until 12th Sept) Non-member pre-order price £14 + p&p



Club Corner

The Northern Club does it again



Left to Right John Rearden: Club Manager, Doug Macadam, Club Officer John Watts

Congratulations once again to the Northern Club in Crosby. In addition to being Liverpool & Districts CAMRA Branch Club of the Year (COTY) for 2019, the club has also scooped the top spot in the Merseyside Club of the Year competition. Judges visited clubs nominated by Merseyside CAMRA branches. The judging was done using similar guidelines to those for the Pub of the Year competition and we are pleased that the Northern Club came out on top.

The Northern will now go into the Regional round in the hunt for CAMRA's national Club of the Year. We wish them well.

Please remember that as well as campaigning to protect and promote real ale and the pubs, CAMRA also works to protect and promote clubs where cask beer is sold. As well as often selling good beer, social and sports clubs are important community assets that promote the social well being of their communities, provide well needed sport and social amenities to those communities. <https://clubs.camra.org.uk/>

Liverpool & Districts CAMRA are looking to increase our knowledge of these clubs. Please tell us of any members club that you know sells real ale. Doing so will help us to compile a more accurate list of real ale outlets, increase the effectiveness of the WhatPub database, and help visitors to the area discover good real ale. Just as important, it will give us a wider choice of clubs from which to pick future local Clubs of

the Year and make the COTY competition more interesting.

Following on from our presentation to the Northern Club of their Merseyside Pub of the Year award, our annual interbranch bowling competition got underway featuring members from Liverpool and St Helens CAMRA. In a closely fought competition it was Liverpool that was victorious. Thank you to the club for providing the bowls and allowing us to hire the green. The winner was presented with the competition cup that will be on display



throughout the year in two Crosby pubs, the Liverpool Pigeon and then the Four Ashes. It was thanks to the skills of regulars of both pubs that we won the competition.

Several ways to get in touch:

1. Contact Tony Morgan by email on publicaffairs@liverpoolcamra.org.uk
2. Use the branch contact emails in Merseyale.
3. Speak to a Committee member at one of our events (details of these are in this edition of Merseyale and What's Brewing)



Tony Morgan
Public Affairs Officer

For more information on our Club of the Year please visit our website.

www.liverpoolcamra.org.uk or scan QR code

October Cider Month

(& pub walk for new students)



CAMRA celebrates cider and perry each year for two special months May and October. Unlike real ale production, which can happen at any time of the year, real cider and perry can only be made when the fruit is ripe and is tied to a natural cycle of the apple and pear trees found in orchards around the country. May is when the orchards bloom and begin producing fruit which will then be harvested. It is also when cider and perry production in the previous year reaches maturity and can start being enjoyed. October is also a very active time for cider makers when production is in full flow and most cider producers are harvesting the fruit.

We have some great cider pubs in Liverpool, so you get all the fruit needed for your five a day in one cider or perry pub walk and probably enough for the next day as well. All these pubs sell 'real cider', that is cider made nearly entirely (over ninety percent) of fresh fruit. That is not true of the well known nationally advertised ciders which may have corn syrup, sulphites and other chemicals. Cider apples are high in polyphenols (anti-oxidants), so the healthy option is real cider. You can find further details of about each pub, including directions, on www.whatpub.com using one of the following methods:

- 1) Scan the QR code to find further details about the pub (QR Code Reader App is required)
- 2) Search whatpub using the 'Nearby pubs' option (location needs to be enabled on your Smartphone)

3) Search whatpub using the pub name

You can also filter results to only show 'Real Cider Available' and other pub features Start at **Augustus John** (known locally as the AJ), Liverpool University campus where they usually have two ciders on hand pump and four or five in the cellar – see the cider clips behind the bar for what is on. The AJ is Liverpool CAMRA cider pub of the year.



Then head past the Metropolitan Cathedral aka Paddy's Wigwam and also the home of the Liverpool Beer Festival held in February, to corner of Hope Street. **The Font**, is behind TSB Bank. **Rosies cider** is usually on there on one of the hand pumps. Rosies cider farm is in North Wales between Ruthin and Llangollen.



Back past TSB to Hope Street and about half way down on left is the **Pen Factory** bar in the basement. It has Rosie's Pig cider on hand pump, plus a pleasant garden and a more interesting food menu than the average pub. **Rosie's Pig cider** is made by Thatchers, not to be confused with Rosie's of North Wales.



The next pub also has more interesting food in that it is vegan only, **The Caledonia** is behind the Philharmonic Hall on Catherine St, so from the Pen Factory continue down Hope St to traffic lights. On the right is the Philharmonic Pub with its famous marble toilets, but turn left and cross over to behind the Philharmonic Hall, turn first right and then left and the **Caledonia** is at the end. The Caledonia has won awards for the musical entertainment – free entrance every night. **Rosies cider** on hand pump and other local beers.

Leave Caledonia and turn right and first right again onto Falkner St and half way down on right is the **Belvedere**. **Rosies cider** on the font (it's not keg though but is drawn from a bag in box), cosy bar, front room and seats outside make it a home from home. Pint glasses here are lined, so will guarantee a full pint. Most pubs serve in brimmed measure so the head is included in the pint.



Continue down Falkner St towards the mighty Anglican Cathedral turn left diagonally over Hope St. past the 'Case History' suitcases, and then down Mount St. Cross over 2 junctions and on the 3rd is the **Grapes**. **Seacider** from Sussex usually on, along with many other beers and spirits.



Details of all pubs selling cider, cider pub crawl and further information on 'Real Cider and Perry' can be found on our website www.liverpoolcamra.org.uk or scan QR code



Our cider officer, Steve, will be leading the above walk on 10th October, starting at 6pm in the Augustus John, Peach Street, L3 5TX. Everyone welcome, including non members.



(Correct as of August 2019)

City Centre

Augustus John
Baltic Fleet
Belvedere
Blackburne Pub & Eatery

Black Lodge Brewery Tap Room

Bridewell

Bundobust Restaurant

Caledonia

Central

Courtyard Bar & Kitchen

Crown

Dispensary

Fall Well

Flute

Gibberish Brewpub

Grapes

Hard Times & Misery

Head of Steam

Lime Kiln

Lion Tavern

Love Lane Bar and Kitchen

Mackenzie's Whisky Bar

North Western

Philharmonic Dining Rooms

Pumphouse

Richard John Blackler

Sanctuary

Ship & Mitre

Sphinx

Vernon Arms

Victoria Cross

Welkin

Ye Hole in Ye Wall

Outside City Centre

Barkers Brewery, Archway Road, Huyton, L36 9UJ
Barbacoa, 47-51 Mersey View, L22 6QA

Butchers, Booker Avenue, L18 4QZ

Childwall Fiveways, 79 Queens Drive, L15 6XS

Cobden, 89 Quarry Street, Woolton, L25 6HA

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

Edinburgh, 119 College Rd, L23 3AS

Four Ashes, 23 Crosby Road, North, Waterloo, L22 0LD

Frank Hornby, 38 Eastway, Maghull, L31 6BR

Handyman Supermarket, 46 Smithdown Road, L15 3JL

Liver, 137 South Road, Waterloo, L22 0LT

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

Masonic, 35 Gladstone Road, Garston, L19 1RR

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

Neptune Brewery Tap Room, Unit 1 Sefton Lane, Maghull, L31 8BX

Old Bank, 301 Aigburth Road,

Aigburth, L17 0BJ

Punchbowl, Lunt Road, Sefton Village, L29 7WA

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

Que Pasa Cantina, 94 Lark Lane, L17 8UX

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

Royal Hotel, Marine Terrace, L22 5PR

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

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

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

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

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

TOTAL 59

****New additions are highlighted in RED****

You can find all these pubs on www.whatpub.com or scan the QR Code.



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.

Liverpool launched its scheme in 2009. This year we are celebrating ten years of LocAle. We have been putting on events throughout the year, which started with a celebration in Stamps Too, where the scheme was first launched. Full details of forthcoming events can be found on our diary page.

If you think your pub should be included in this list, please email: locale@liverpoolcamra.org.uk with 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. You can find more information on the locale on our website www.liverpoolcamra.org.uk or scan the QR code.



Jonathan Hall
LocAle Coordinator
locale@liverpoolcamra.org.uk



When you visit a pub please submit a beer score using whatpub.com. Scores are used to help select pubs for the Good Beer Guide and Pub of the Year.

Letter to MerseyAle

Hi all,

Just wanted to send a quick thank you.

Despite not living in your area, we are in Chorley, I pick up MerseyAle when I visit Crosby. In 2017 I got hold of the winter edition and one feature got my attention. It was David Mernock's visit to Madrid. I kept hold of the edition knowing I had to go there.

We have just returned from 4 days checking out the craft beer bars in Madrid and the feature was a constant companion. There really are some quality bars out there and we had a great time made easier by your input.

Keep up the good work,

Regards,
Graham

Editor: Thank you Graham. Good to hear you found the article useful and had a good time.

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 or DM us via Twitter or Facebook (details on page 3).

Mackenzie's Whisky Bar



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Liverpool Pubs CAMRA Discount



Discounts on production of a valid CAMRA card

- **Ale House**, Prescot Rd, Old Swan: 20p off a pint (pints only)
- **The Baltic Fleet**, Wapping: 20p off a pint 10p off a half
- **Cambridge**, Mulberry St, University Campus: £2.30 a pint Sat and Sun
- **Central & Commercial**, Ranelagh St: 20p off a pint (pints only)
- **Courtyard Bar & Kitchen**, 89 Roe St: 10% (pints only)
- **The Crown**, 43 Lime St: 20p off a pint 10p off a half
- **Fletcher's Sports Bar**, Allerton Manor Golf Club: 10%
- **Flute***, Hardman St: 10% except Tues (see below)
- **Hare & Hounds**, Liverpool Rd North, Maghull: 20p off a pint (pints only) ex Mon £2.49/pt
- **Head of Steam**, 85-89 Hanover St: 20p off a pint 10p off a half
- **Jolly Miller**, 176 Mill Lane, West Derby: 10%
- **The Liver**, South Rd, Waterloo: 20%
- **Love Lane Bar and Kitchen**, Baltic Triangle: 10%
- **Pen Factory**, Hope Street: 10%
- **Pumphouse**, Albert Dock: 25p off a pint (pints only)
- **The Punchbowl**, Lunt Rd, Sefton Village: 20p off a pint 10p off a half
- **Richmond Tavern**, Church Rd, Wavertree: 20p off a pint (pints only) ex Mon £2.49/pt
- **Sanctuary**, 72 Lime St: 30p off a pint, 15p off a half (Loyalty card available)
- **Victoria Cross**, Sir Thomas St: 20p off a pint (pints only) ex Sat
- **White Star**, Rainford Gardens: Mon-Thurs selected beer £2.50
- **Willow Bank Tavern**, Smithdown Rd: 10% except Tues after 6pm (see below)
- **Yates***, Queens Square: 10%

Discount available all day, every day unless stated otherwise

This list is correct as of 29th August 2019

Discount Days (available to anyone)

- **Flute***, Hardman St: Tues ONLY £2.10/pt
- **The George**, Moor Lane, Crosby Village: Tues ONLY £1.95/pt
- **The John Brodie**, Allerton Rd: Tues ONLY £1.95/pt
- **The Lion Tavern**, 67 Moorfields: Mon - Fri 20p off a pint
- **Love Lane Bar and Kitchen**, Baltic Triangle: Mon-Thurs 5pm-7pm 25%
- **Willow Bank Tavern**, Smithdown Rd: Tues ONLY from 6pm £2.25/pt

The discount is at the discretion of the pub and can be as little or as large as the pub feels suits their business and maybe withdrawn at any time. Please remember discounts should never be expected.

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:

merseyale@liverpoolcamra.org.uk with details.

*Stonegate pubs are replacing the current discount with the new CAMRA voucher scheme. The new vouchers will be valid in J D Wetherspoon, Stonegate, Brains, Castle Rock and Amber Taverns managed pubs.

By Mel James-Henry
MerseyAle Editor



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HOPS HISTORY⁴

A hop family tree

Brewer's Gold is the earliest of the English high-alpha hops. It was bred and selected by **Professor Ernest S. Salmon** of Wye College in 1919 from among wild American hop seeds, named as genotype BB1, that were pollinated by an English male hop. The genotype BB1 was discovered near **Morden, Manitoba, Canada**, and cuttings were collected in 1916 by **Professor W. T. Macoun**, Dominion Horticulturist for Canada, and sent to England. Macoun wrote to Salmon in 1916: *"The town of Morden is situated in southern Manitoba near a range of hills. The wild hops grow along a creek which flows through the town. Old residents in Morden assure me that there has never been any introduction of cultivated hops in this area. The wild variety, growing so abundantly along the creek, was transplanted to the town lots, especially along the fences, and back lanes, to cover unsightly places."*ⁱ It is therefore likely that this plant, the female parent of C9a, later to be named **Brewer's Gold**, is the species *Humulus americanus*. There was an attempt to establish this Manitoban hop in the Wye Hop Nursery in 1917, but it died during the winter of 1918–19. After extensive testing, **Brewer's Gold** was released for use in 1934. It has large amounts of alpha acids, which

give bitterness to a beer, and is quite disease resistant, but went out of fashion for many years as many brewers considered it to be too American, having a resinous spicy aroma and hints of blackcurrant, not at all suitable for a good old British beer, and it tended to be replaced by other varieties with even greater yields of hop oils and better disease resistance. **Brewer's Gold** has had a renaissance in recent years, possibly due to those "American" flavours, and it is now widely used in the UK brewing industry. Perhaps this main legacy of this hop lies in its relatives and descendants. The Manitoban wild hop was crossed again by open pollination in 1919 to produce Q43, a hop we know as **Bullion**. **Bullion Hops** are strong bittering hops with a strong zesty aroma. It was released for sale in 1938 and was mainly used in darker beers including Stouts, Porter, and Scotch ales, but is also used in Bitters, and IPA's. **Brewer's Gold** was itself crossed with OY1, a male hop from California. This resulted in a male hop, OB21. This was crossed in 1934 with a female **Canterbury Golding** to produce WFB135, which we know as **Northern Brewer**, in effect the Granddaughter of **Brewer's Gold**. This in turn was cross-bred with a mildew resistant German hop developed

by **Friedrich Zattler** (1900-1970)ⁱⁱ of the **German Hop Research Society**. Zattler was their second Director from 1944 to 1970 and developed a number of disease resistant hop varieties. Continuing development from Northern Brewer led to the **Northdown hop** in 1961 (Great Granddaughter), **Challenger** in 1963 and **Target** in 1965 (Great-great Granddaughters), all with increasing resistance to mildew and wilt. In summary, although **Brewer's Gold** may not have been the most favoured of British hops, its breeding has led to the development of more familiar varieties and contributed to important advances in the health of hop plants.

By Tony Morgan

ⁱ E.S. Salmon, Two New Hops: "Brewers Favourite" and "Brewers Gold", J.S.E. Agricultural College, Wye, 1934, pp. 93-106.

ⁱⁱ Killey, Walther (ed), Dictionary of German Biography, Volume 10, p. 655. K.G. Saur. 2016.





Liverpool CAMRA Coach Trip - WARWICK

On July 13th, a coach of Liverpool CAMRA members travelled down to Warwick for the afternoon, the first time that our branch had paid a visit there. We made good time and arrived around noon, splitting up into smaller groups, as usual, to sample the local Real Ale offering.

Wild Boar

My group set off first for the Wild Boar, the GBG-listed brewery tap for the **Slaughterhouse Brewery Tap**, as we find it best to work our



way back inwards from the furthest point away from our pick up point. After a decent trek to get there, we

were well in need of a beer, my first one of the day being a delicious **Goff's Fallen Knight**. After taking a few photos of the on-site brewing equipment, and given that we had walked a good distance to get here, and as it



was such a friendly place too, we decided to stay for a second pint, so I chose one of their own brews, a **Slaughterhouse Saddleback**, my kind of ale (copper).

The Oak

From there, our group made the short walk to another GBG pub, The Oak. Friendly locals, and a good pint too, Hardy & Janson's Kimberley Bitter.



The next pub on the itinerary was only a few minutes' walk away,

New Bowling Green

Here, I sampled a nice Warwickshire beer, Byatt's Platinum Blonde (I was familiar with their Bitter, but not this one, but it was delicious). Again, the staff were helpful and friendly, and there was an excellent beer garden, but we didn't stay to sample the BBQ, which was just starting.



Punch Bowl

Next on the list was another former GBG-listed coaching inn, The Punch Bowl. Here, I tried a delicious **Tydd**



Brewery's Dr Fox's Cunning Linctus (try ordering that by name after a day on it!).

The Globe

The next venue we visited was more of a hotel and restaurant, with a bar attached, but it had some de-



cent ales on hand pull-namely, The Globe. My choice was a **Darkstar Hop-head**, a beer that I have tried many times before. From there, just around the corner, was our next port of call...

Rigsby's

Rigsby's, a cellar bar, given the name, or so the manager told me, because it suffered from rising damp. There was only one hand pull on here (alas, my online check-in here didn't register, so I

don't have the beer info to hand, but I do recall that it was very nice!).

Fourpenny Pub

Moving nearer to our collection point, our next stop was The Fourpenny Pub, that was the price of a cup of coffee, fortified with a tot of rum, that workers would warm themselves up with before going to work, back



in the 19th century. Again, another friendly establishment, like they all were here, where I had a good pint of **Silhill Gold Star** (thanks go to the manager for giving me a bottle of their Blonde Star for me to use as a prize in the raffle on the August coach trip). We then left for our final pub of the day...

The Old Post Office

Warwick's first micropub, again in the GBG. This time,



I had a beer brewed in Northampton, which isn't too far up the road - **Phipps NBC India Pale Ale**, very nice it was, too! Several of our members were here too, similarly having a last drink before the short walk back to the coach. We then headed straight back to Liverpool, after a thoroughly enjoyable afternoon in this historic town.

We run coach trips most months, tickets normally go on sale about 5-6 weeks beforehand. Check the back of this edition for the dates, so please join us- new members especially are always welcome.

Matt Valentine, Social Secretary and Coach Trip Organiser
social@liverpoolcamra.org.uk

Due to space we sometimes have to edit down articles. The extended version of this article, along with extra photos and other coach trip reviews can be found on our website. Either scan the QR code or go to Liverpool CAMRA website and click on coach trip reviews. For details of future coach trips please see page 39.



CAMRA responds to Government review of the Pubs Code



Liverpool and Districts CAMRA echo calls for urgent reform from the Government to help local tied tenants.

A survey of over 400 tied pub tenants in England and Wales has revealed significant failures in the Pubs Code, which governs the relationship between tenants and large pub-owning companies.

CAMRA campaigned for nearly a decade for a Pubs Code to be put in place, but the survey has revealed it is currently failing tenants, sparking Liverpool CAMRA to call on the Government to act to protect tied licensees in Merseyside.

75% of tenants reported that they don't think they are treated fairly and lawfully by their parent pub companies, whilst 73% felt that they were worse off than a free of tie tenant.

Furthermore, one in five tenants who have legal rights under the Code was completely unaware of the Market Rent Only option - an important component of the legislation that allows them to buy beer on the open market at the point of their contract renewal.

Nik Antona, CAMRA National Chairman said: "We wanted to gain an accurate picture of the views of tied licensees in Eng-



Nik Antona CAMRA National Chairman

land and Wales. The Pubs Code Adjudicator currently relies on pub companies to audit licensees opinions, which we believe has skewed responses. "It's clear from our survey that there are significant failures with the current Pubs Code. With a new Prime Minister and Cabinet, the ongoing Review is the first chance for the new Government to show that they will be taking positive action to support tied pub tenants and consumer choice."

Sonia James-Henry, Chair of Liverpool and Districts CAMRA said: "although the present pubs code adjudicator, **Paul Newby**, said the Pubs Code would treat tied pub tenants fairly and legally, this does not appear to have been followed by several PubCos when

dealing with disputes over Market only rent or beer supply. Now that Mr Newby has announced he will be standing down from the post of PCA, we hope his successor will deal firmly with PubCos who abuse their legal powers against a lone publican, or use loopholes to avoid the MRO or non tied beer.

One example is the **Roscoe Arms**, which is due to be refurbished (see Pub News) and is owed by **Star Pubs & Bars**. Their website* states, 'where a significant investment is made in a pub by Star Pubs & Bars, an "Investment Exemption" will be required. The exemption means that the option of a Market Rent Option lease won't be available at rent review for a period of up to seven years for this site, as per The Pub Code (2016)'."

The results of the CAMRA survey have been submitted to the Government to feed into the much anticipated review of the Pubs Code. Any interested parties can read the full submission on the CAMRA website at www.camra.org.uk/campaign-resources. If you support CAMRA's position on this, why not write to your MP drawing their attention to CAMRA's consultation submission?

* www.starpubs.co.uk/pubs/roscoe-arms-liverpool

A Publicans Perspective



This month I would like to discuss 'Tied Trade', and the consequence of being a tenant with a tied trade agreement.

Before I do, I would like to explain the various other 'contracts' that Publicans have, and many don't understand. They are;

Managed Premises - this is a brewery-owned property where an individual receives a salary, and simply 'manages' the business on behalf of the brewery. The products sold, and prices, are set by the owners.

Retail Agreement - usually owned by a PubCo or small group, who employ a Manager to run the business in return for a percentage of the turnover. The percentage and agreements slightly differ from one owner to another, however the principles are the same. The owner pays all bills with the exception of salaries, so it is up to the Manager if, who, and how much they want to pay in wages, as the remainder is their remuneration. Prices and stock are usually arranged by the owners.

Lease Agreement - this is when you rent (usually at an inflated rent) from the brewery and you are then tied to

buying all (which can be negotiated) products from the brewery (your landlord) usually at highly inflated prices. This is called 'TIED TRADE'

Free House - this is when the property is privately owned, by an individual or group of people. For some free house owners, they have purchased the property via a brewery loan, meaning they would have to sell an agreed amount of barrellage from their lenders (the brewery) however, in the main would be able to sell any product, source them on the open market and usually buy at much less than tenants.

The problem for some tenants is their TIED TRADE agreement- it is important at the beginning to negotiate as, the more you have to buy from your landlord, the more you have to pay. I know of many tenants that pay between £500 and £1,000 per week rent, who are then charged an average of 50-75% more for their stock, sometimes as much as £1,000 per WEEK over the market price.

Many landlords on this type of tenancy who, after paying out their rent, for their stock, all fixed costs and wages are sometimes left with NO MONEY to pay themselves, but they love the job so much, they pray for 'better times'.

The tied trade agreements are totally one sided, to the benefit of the breweries, and should be banned. Legislation is supposed to be launched to stop this exploitation of tenants. However it is thought that they will simply increase the rents to cover their loss. It's important when customers visit public houses to remember the above, as if you're not particularly happy



about pricing, or for another reason, it may well be beyond their control. Tenants do not go out of their way to upset any customer, they NEED the business to survive and local people should support local pubs, it's no use complaining once it's getting closed for another use.

**By Tony Murry
The Masonic Pub
Garston
anthonymurray24@yahoo.co.uk**

LocAle CELEBRATIONS

Liverpool Brewing Company Tap Takeover

Liverpool Brewing Company are one of our newest breweries, having risen out of the ashes of Liverpool Organic. In June, Sanctuary Bar on Lime Street hosted a week long tap takeover, as well as a meet the brewer which coincided with our June Get Together. A great opportunity to meet the Liverpool CAMRA Brewer of the Year, Karl Critchley, and one of the brewery owners Liam Riley to discuss all aspects of the brewing process whilst sampling the end product. Thank you to Sanctuary for hosting this event and to Liverpool



Karl Critchley

Brewing Company for the fantastic beer. We would love to support more events like this so if you are organising a meet the brewer and/or tap takeover please let us know. For more information about Liverpool Brewing Company see the article on page 9.

Parker Brewery

LocAle Trip to Parker Brewery On Saturday, 24th August, a

small party of us made the short journey to the wilds of West Lancashire, as part of a year-long series of events to mark 10 years of LocAle in our branch. On this occasion, we paid a visit to Parker Brewery, just past Southport, on a beautiful, baking hot day.



Richard Parker

We arrived just before opening at noon, and we were welcomed by Rick, the owner, and directed upstairs to the bar area. Awaiting us were three of their own beers on handpull, Centurion Pale, Viking Blonde, and Saxon Red, so we all queued up patiently to sample their wares. As we took our seats, several more people arrived, so we timed our arrival well, it seems! We were also provided with a very welcome bowl of nibbles to tide us over.

After a short while, Rick announced that he would be conducting a tour of the brewery, for those that wanted one (it was included in the entry fee). Some of our party decided to take him up on the offer, while the rest of us stayed put near the bar! All the while, the bar

got busy as more punters arrived, always a good sign as regards the quality of the beers on offer!

After the tour was over, Rick brought out several varieties of sandwiches, in addition to the very delicious-looking chilli that was already in situ, waiting longingly to be eaten. So, with the others, we took our place in line, and helped ourselves to some very welcome food (again, included in the price of entry). Duly sated, we returned to the important business of supping more of their delicious ales.

We were picked up around 3.15 and returned to the city centre, after a very pleasant few hours at Parker's (thankfully, the air conditioning was on in the minibus!). We would like to extend a big thank you to Rick, Sarah behind the bar, and all the



other staff for their hospitality and for making everyone feel so welcome. The brewery holds such open days fairly regularly, so please check their website for future dates (entrance fee includes a tour, food, and unlimited beer for the duration of their visit):

www.theparkerbrewery.co.uk
Matt Valentine,
Social Secretary

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LIVERPOOL and Districts

40th BEER

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Metropolitan Cathedral Crypt, Brownlow Hill

Now that we have enough volunteers to organise next year's beer festival, we are looking for staff for the more practical roles of setting up and taking down the stillage etc and working during the public sessions. Unlike previous years, due to staffing shortages in other areas, we are unable to offer guaranteed bar work, therefore if you do volunteer to help please bear in mind that you may be asked to fulfil another role.

Staffing forms will be available soon on the website, should you wish to receive one via email please contact

staffing@liverpoolbeerfestival.org



CAMPAIGN
FOR
REAL ALE

Liverpool & Districts CAMRA Awards Evening 2019



Petr Kavanagh's Landlady Rita receives Pub of the Year Award from Liverpool CAMRA Chair Sonia James-Henry

As has become our tradition, this year our awards ceremony was held in the grounds of the KIND* Centre against the fantastic backdrop of the Anglican Cathedral. We just managed to avoid the showers and hold the ceremony in the grounds of the centre. This year as well as our usual awards such as Cider Pub and Bar Person of the Year, to cel-



Northern Club Officer John Watts receives Club of the Year award from Liverpool CAMRA Chair Sonia James-Henry

brate the branch's year of LocAle we had two awards in this category, one went to the **Waterpudlian** in Waterloo and the other to

the **Grapes** in Knight Street. Other awards that we presented this year included the **Pub Restoration of the Year** which went to the **Crown** in Lime Street, which looks very impressive following its recent refurbishment. And **Brewer of the Year** which went to **Karl Critchley** from **Liverpool Brewing Company**. **The Pen Factory** where the recipients of not one but two awards as they were named as one of this year's **Pubs of Excellence** and



The Augustus John Cider Pub of the Year award, presented to Tony O'Donnell by Steve Downing of Liverpool CAMRA

their Barman **Graham Morris** bagged the **Bar Person of the Year** award. For the second year running the **Northern Club** was named Liverpool and District's **Club of the Year** and has now gone one step further being named Merseyside Club of the Year. The big award of the night, **Pub of the Year**, of course went to **Peter Kavanagh's**, after the ceremony we headed to the pub, dodging the rain, to raise a glass to all the worthy winners.

*Kids in Need and Distress www.kind.org.uk

The rest of the winners

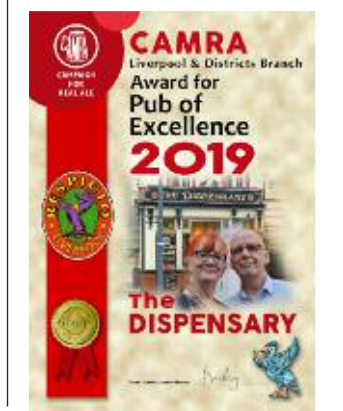


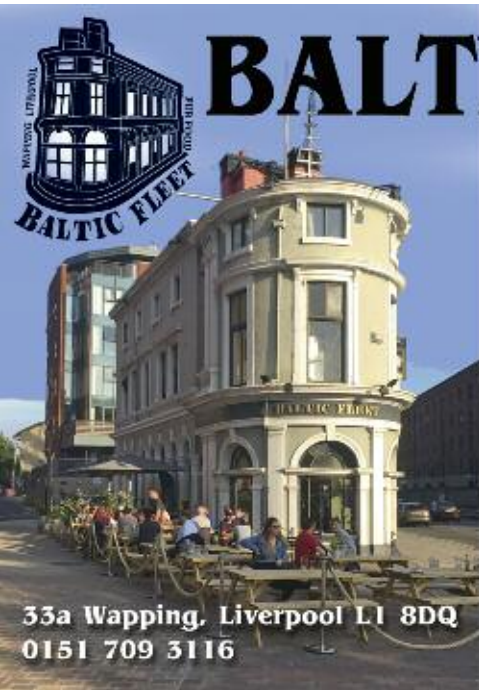
See staff photo bottom right



The Awards Ceremony left to right:
 Brewer of the Year - Karl Critchley
 Best Newcomer - Cask Cafe
 Bar Person of the Year - Graham Morris
 Pub of Excellence - Pen Factory
 Pub of Excellence - Lion Tavern
 Pub of Excellence - Augustus John
 Doug MacAdam presents a cheque to Stephen Yip (Kind)

Those unable to attend on the night below





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Below are some useful contact details for transport operators in Merseyside.

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Tel: 0151 330 1000
www.merseytravel.gov.uk

Merseyrail: Operators of trains across Merseyside
Tel: 0151 555 1111
www.merseyrail.org

Whatpub: Lists which buses or trains stop near the pub
www.whatpub.com

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www.camra.org.uk/joinup

*Price for paying by Direct Debit and correct at April 2019. Concessionary rates available. Please visit camra.org.uk/membership-rates



Branch Diary

15th September - Sue's over-the-water walk. Meet Pier Head for noon ferry to Seacombe

21st September - LocAle visit to Neptune Brewery. 11.23 train from Liverpool Central Station to Waterloo Station, then 133 bus from Waterloo Interchange (next door to the station) at 11.55 to Maghull, to arrive around 12.30 (the bus stops opposite the brewery). Members can also get the 133 from Kirkby or Maghull (again, stops outside), or routes 300 or 310, which stop about a 5-10 minute walk from the brewery on Liverpool Road South

September 19th-29th - Cask Ale Week
www.caskaleweek.co.uk for further details



10th October - City centre cider pub crawl. Starting at the Augustus John, 6pm (see article on pages 20-21)

13th November - Branch AGM and Get together. 8.00pm Upstairs at the Ship and Mitre, Dale Street

7th December - Annual Branch Christmas Party. Tickets will be available soon via eventbrite

For Branch events
Either use www.eventbrite.co.uk and search for Liverpool CAMRA, follow the links from our Website www.liverpoolcamra.org.uk or scan the QR code on this page.



MerseyAle Article and Photo Contributors

Steve Briscoe

Steve Downing

Jonathan Hall

Mel James-Henry

Sonia James-Henry

Dennis Jones

Tony Morgan

Ashleigh Morris

Steven Mulholland

Joe Murphy

Tony Murry

Julie O'Grady

Howard Perry

Matt Valentine

Si Vanderbelt

Apologies if we have left anyone anyone out.

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The final copy date for our next issue is November 15th. Please submit advert AW as early as possible in November.

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

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

Liverpool CAMRA Coach Trips

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

Coach trips depart from opposite the Ship and Mitre, Dale Street, and return there around 9pm. Cost is £13.00 per seat (plus booking fee) for CAMRA members, £16.00 per seat (plus booking fee) for Non Members - so it pays to join CAMRA!

*Any non-member considering coming on a CAMRA coach trip can save £16.00 For full details of upcoming trips and how to book, please check out the coach trip page on the branch website or scan the QR code opposite.

October 12th:

Nottingham

November 9th:

Chorley area

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 coach trip. Check Liverpool CAMRA website for details



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