



# **MerseyAle**

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**Cover by Dennis Jones** 

# Welcome to the Summer edition of MerseyAle Mel James-Henry



We are already half way through the year, though with the constant rain today its hard to believe Summer is approaching. As a branch we have already had a busy six months. The branch AGM, a sold out beer festival in February, a number of us attended the CAMRA Members weekend in Dundee back in April, and we had our Pub, Club and Cider Pub of the Year Awards.

As well as the positives, we are also facing challenges, with some difficult decisions to make. With fewer and fewer active members, its getter harder to organiser the beer festival and other activities.

We also hear people saying CAMRA is no longer relevant and it needs to change.

One thing I noticed at the Members Weekend and Conference is that everyone has the opportunity to have a say. Most of the motions come from branches and members. If you think we can do things differently, please tell us.

To quote Tom Stainer, CAMRA new chief executive, To those who have recently joined CAMRA, or are considering becoming active. Your ideas are welcomed and they are encouraged. If you think CAMRA needs to change, it will only change with people like you involved'.

So please, if you would like to get more involved come along and chat to us at one of the events on page 35 or drop us an email.

Throughout this year we will continue celebrating 10 years of locale in Liverpool with various events planned. If the Summer does make an appearance, this will include beer gardens. A new national campaign has been launched, a 'Summer of Pub', something we all can get involved with. If you know of any pubs putting on events this summer, please let us know and join in on Twitter using the hashtag #SummerofPub

Many thanks to everyone who has contributed to his 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

Liverpool and Districts CAMRA Branch www.liverpoolcamra.org.uk



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@LiverpoolCAMRA



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# MerseyAle pub news



Contributors: Steve Downing Tony Morgan Sean Murphy Geoffrey Kirkham Julie O'Grady

# **City Centre**

# **The Captain Alexander**

A New Wetherspoons, called The Captain Alexander opened on James St on June 4th. See article on page 6.

# **Augustus John**

Liverpool University has revealed its masterplan for the campus for next 15 years and the Alsop building where the Augustus John (AJ) is situated is



earmarked for a new block as a 'visitor centre'. At meetings to discuss the campus the architects promised that a 'new home would be found for the AJ'. Tony the manager has also been assured that the new premises will be a fitting replacement and is central to the student campus experience. The AJ was presented with the branch 'Cider Pub of the Year' May 22nd following a cider tasting event, where the challenge was to guess if the cider was sweet, medium, dry or perry. This proved a more popular exam for the students, even if some still failed. More information and photos can be found on page 15.

#### **Bundobust**

Bundobust have outlets in Manchester and Leeds and have



opened their latest on Bold Street. It's on the first floor opposite the Crafty Chandler. The concept is craft beers and Indian street food, including many veggie dishes and special brews from Black Lodge, so should prove to be very successful. A new special collaboration beer from Neptune was on for the launch on May 24th 'Ferry Okras the Mersey'. A 3.8% pale with citrus and floral flavours, giving way to a light pine resinous finish.

# **Cains Brewery tap**

Cains Brewery tap has been reported to have lost its cask ales.

#### The Crown

The Crown had a refurbishment in April, the most noticeable changes were a new tiled floor



and the reopening of the doors onto Copperas Hill. The



upstairs bar has had a revamp too. Otherwise, the general was tastefully character retained. There is a CAMRA discount for card holding members.

# **Hard Times & Misery**

After being closed for 6 months for a refurbishment Hard Times



& Misery has reopened with a new bar and handpumps as opposed to the gravity casks they had before. Opening times are currently 5pm till late Thursday to Saturday, although this might change at a later date. The pub still has a range of artisan gins and craft kegs. They recently had new cask beers from Blacklodge on the handpumps, such as their new wheat beer. More information on Blacklodge in Brewery News

# **Hub & Refinery**

Bistro Qui? has gone into administration and put three of its restaurants on the market including The Hub and The Refinery in Liverpool City Centre. The Hub Alehouse will close on June 2nd and will become a bohemian bier hall 'Albert Schenke' serving craft keg beers and continental biers.

#### Mackensies

Mackensies, Rodney St has cask beer on at £2 a pint Monday to



Friday. It also now also has a 'gin garden'

# Allerton, Aigburth and Garston

Allerton Manor Golf Club, allows non golf club members into Fletcher's Bar and The Old Stables Restaurant. The cask beer that is available regularly is currently **Bombardier** though they are in the process of getting in new guest ales. They also offer CAMRA Members 10% discount off Real Ale when presenting their CAMRA card at Fletcher's Bar, midweek from 11am and from 10am at weekends.

### **Fulwood Arms**

The Fulwood Arms, Aigburth,



no longer serve real ale due to an air conditioning issue but they hope to rectify the problem soon.

### **Dealers Arms**

The Dealers Arms, Garston now have new hand pumps in the bar and lounge since the recent refurbishment. **Doom bar** was on sale on a recent visit by one of our members.

# Crosby, Waterloo and Séfton

## **The Northern Club**

The Northern Club, Crosby, branch Club of the Year 2019. CAMRA members can now visit the Northern Club on Thursday evenings, and may purchase drinks at discounted club prices on production of their CAMRA membership card. This invitation is also extended to match-days through the coming season. Northern are current ECB Premier League champions, and last season also reached semi-finals of the Lancashire Cup and the ECB National Club Championship. Spectators may use their CAMRA card at the bar during matches. All fixtures for Northern CC, and other local teams, can be found here: ldcc.play-cricket.com

/website/web\_pages/166271

# Champs

The 'Champs' Waterloo is going to become Marine Bar and Kitchen, planned reopening June 14th. Before Champs it was the Marine Pub and did sell real ale.

### The Old Bank

The Old Bank, Waterloo has now reopened and has two national cask beers on sale.

### The Punchbowl

The Punchbowl in Sefton village will now be operated by the Ego



restaurant chain. It has two cask beers on from Neptune including Ezili Pale ale. Pub owners Mitchells & Butlers have a minority stake in Ego and have entered a formal with them partnership nationwide.

## Battle of the micropubs.

The rounders game between the Four Ashes and The Corner Post, which took place on Saturday 11 May, raised £3,058.60 for CHICS, the Childrens Cancer Support Group. Thank you to everybody involved from both pubs; players, sponsors, and supporters for their fantastic effort.

## **Bootle Music Festival 2019**

This festival takes place at the Lock & Quay pub, Irlam Road, Bootle, L20 4AH, 6 and 7 July 2019. Bands include Space, Dodgy, Glen Tillbrook and the Farm. Stamps beers will be available in the pub. Tickets online at: www.skiddle.com (search for Bootle Music Festival) or tinyurl.com/y493jja9



More pub news overleaf

# wetherspoon

# **CAPTAIN ALEXANDER**



The Captain Alexander opened on James St on June 4 in what was the Army careers office. It is named after Alexander Allan.



founder of Allan Line shipping company who had an office in lames Street. In the 1880s, the Allan Line was the world's largest privately-owned shipping line and transported the most Irish emigrants to the new world.

The Chief Immigration Agent at Quebec, reported in 1860: 'Mr. Allan states that his charge for adults is £7/7s. sterling. When we consider the shortness of the passage, the



generous dietary, the unlimited supply of water, the protection afforded by the better description of these ships, from sickness, from ill-usage, and from the want of cooking accommodation, it is almost impossible to conceive how there can be any room for competition'.



The pub, part of the JD Wetherspoon pub operation, will be managed by Phil Nesbitt creating 75 new jobs.

Open from 7am until 12midnight seven days a week, food will be served throughout the day, from opening until 11pm, every day.

The Captain Alexander will specialise in real ales, as well as craft and world beers, serving a wide range of different draught ales, as well as bottled beers, including those from local and re-



gional brewers. It has 12 hand pulls. On the training day the ales comprised of Greene King Old Speckled Hen, Abbott Ale and Ruddles Best, Sharp's Doom Bar, Adams Broadside, and from Peerless their Curve **Ball Blond, Oatmeal Stout, Full** Whack and Knee Buckler IPA.

The ground floor is open plan with historical photos and details of local history. There is also artwork and images of local scenes and characters of the area displayed throughout the pub. On the first floor there is a spacious outdoor terrace.



Smoking will be permitted in a designated outdoor area.

Manager Phil Nesbitt said: 'Myself and my team are looking forward to welcoming customers into the pub and we are confident that it will be a great addition to the Liverpool city centre community.'

**Steve Downing, Pubs Officer Mel James-Henry, Editor Wetherspoons Newsdesk** 

# DIPA

**Big Bog**Big Bog have brewed a new DIPA which I recently sampled in Augustus John. It isn't the

usual DIPA (Double IPA) but a Dark IPA, which is a bit confusing. However, it was a very pleasant very malty beer, brewed with Munich malts and a hint of roast in the flavour. So really a Bock not a DIPA, I suppose Big Bog Bock with Hop, would too much of a mouthful.

## **Black Lodge**

Over Easter the Blacklodge Brewery and brew tap relocated to new premises on King Dock Street, slightly nearer to the Baltic Fleet. It now has cask beer on which includes several new cask ales such as Trubble, a Weissbier.

# **Flagship**



Flagship's summer cask offering includes **Vandal**, a 4% pale hopped with Mandarina Bavaria. This joins

the popular American Amber, **Yonder** 4.3%, with plenty of Centennial and Simcoe dry hopping. The Ship & Mitre now offers 3 Flagship casks in rotation along with 4 kegs including IPAs and Kölsch-style ales.

# **Liverpool Brewing** Company



Liverpool Brew-Company ing have started brewing monthly specials. For April/ May they brewed **Hop Burst** a 4.1%

Pale Ale, full of fresh fruit forward flavours from a carefully

selected blend of 5 hops, with a dry hop finish. This proved to be very popular.

For May / June the specials are a **Tropical Pale**, 4.2% Pale Ale, with a tropical fruit aroma, and Pennine Gold, a 3.5% traditional Pennine Mild Beer, golden in colour and light in every sense. They have also produced a Liverpool Lager a Premium Craft Lager at 4.8%. See page 28 for details of a tap takeover at Sanctuary Bar as part of our LocAle celebrations.

# **Neptune Brewery**

The new brewery tap opened over the May bank holiday weekend. The taproom is in front of the brewery, with large tables, and benches. There are two cask beers on tap at £3 a pint and several on keg. All



key kegs are keg conditioned and unfliltered, so classed as real ale. All beer is vegan friendly. Also available will be local gin and wine. Well behaved dogs are welcome. Children are also welcome till 6pm. It is located a 30 min walk from Maghull station but is close to the trans-pennine cycleway. It is already proving very popular with locals and cyclists.



Address: Unit 1, Sefton Lane Industrial Estate, Maghull, L31 8BX.

Opening times from 7 June:-Friday 5pm till 9pm, Saturday 12 noon till 9pm.

### **Handyman Brewery**

Mill Green is an outstanding Special School in St Helens catering for students with severe learning difficulties aged between 14-19. Some 4 years ago they revamped their curriculum to have a great focus upon vocational learning with the goal of eventually getting some of their learners into supported or independent employment. In order to achieve this they looked at businesses



which may be suitable for their students around which to develop a curriculum, especially those business which were growing and maybe would require a workforce in the future. As a result, they developed learning opportunities based around Barista Skills, Catering, Horti-culture, Media, Construction. Arts and Administration.

They recently collaborated with a partner Special School, Palmerston in Liverpool in producing their own beer, courtesy of a Cuckoo brew at Handyman's Brewery in Liverpool. The final beer will be a sessionable Pale, at around 4% with hints of citrus and tropical flavours, perfect for a school night!

A lot of work was done on the labelling though as yet the beer remains unnamed – this will be



# **Brewery News contd**

decided upon when the schools get back together on



7th June to finalise details such as the name of the beer, the pump clip and any graphics that might be used on its label. What is most important though is that the students (all of whom are 18 or over) have had the work experience and

are comfortable in such an environment.

Brewing is perfect for our learners, very often the collaborative and supportive spirit involved makes for an ideal



workplace, the focus upon hygiene and following procedures and recipes is matched to many of our students skills sets, hopefully this will open a few doors for our student who really want to move into employment in the future'

### **New Brewery**

New Brewery in Anfield. Liverpool Echo have reported that a derelict row of terrace houses near Liverpool's Anfield stadium could be transformed into a microbrewery, cafe, expanded bakery and new homes. Plans are still in the early stages. Hopefully we will have more news for the next edition of Mersey Ale.

Brewery News contributors: Steve Downing Tony Morgan Julie O'Grady Howard Perry John Thompson



# The Parliamentary **Pub of the Year Award**

Last August we asked branch members to contact their local MP to ask them to nominate a pub in their con-

stituency for the Parliamentary Pub of the Year award. The Parliamentary Pub of the Year award focuses on celebrating pubs in our community.

The main criterion for nomination is a pub that is great at what they do. This can include the range of beer or food provided, the pubs dedication to serving the local community, or the pub could be a specialist music or sports venue. Toby Perkins, the Chair of the All Party Parliamentary Pub Group, said: "Pubs are crucial to our communities as well as to our economy. Britain's pubs employ over 1 million people and pay around £9 billion in taxes. It is so important that we support our much loved locals."

Sadly, only one MP from the Liverpool & Districts branch area nominated a favourite pub, that person was **Bill Esterson MP** (Sefton Central). He nominated The **Corner Post** in Bridge Rd, Crosby. In his supporting comments Mr Esterson wrote: "This Pub is Great at: Being a valued and much-loved part of the local community, including raising funds for a defibrillator in





memory of a regular. The Corner Post is always spotless and the owners Jeff and Jan always work so hard at ensuring it is a very clean and comfortable place

to be. They are also meticulous at looking after their beers so they are always served to the highest standard. The warm welcome of Jeff and Jan explains why this pub is always very popular. It is a fine example of how a successful micro pub can be at the heart of the community and the fact that they serve beer brewed locally only goes further to show just how committed they are to their customers".



Our colleagues in St Helens branch had the **Cricketers Arms** in St Helens nominated by their MP **Marie Rimmer** (St Helens South and Whiston). Marie Rimmer wrote: "This Pub is

Great at: Offering a genuine feeling of community in the heart of St Helens, with a noteworthy range of 13 locally sourced cask ales, up to 20 ciders in the summer and at least 100 types of gin. The choice on offer, the warm atmosphere and the innovation of The Cricketers Arms' owners, who have turned a pub which was boarded up into a local gem in five years, have seen the pub win multiple awards..... The Cricketers Arms and its owners, Andy and Denise Evans, thoroughly deserve this award. The Evans' have been committed to

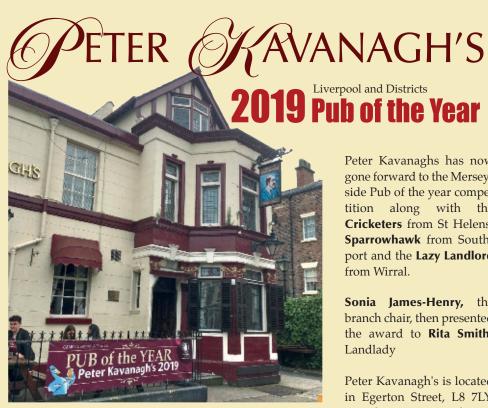


the success of a pub which was at imminent risk of closure, and have turned it into a nationally recognised, community treasure." Unfortunately, neither of the local nominations won. That accolade of Parliamentary Pub of the Year for 2019 went to the Four Elms in Roath, Cardiff. This was nominated by Jo Stevens MP (Cardiff Central).

This competition will be run again later in 2019. We will then be asking branch members to contact their MPs so that we can get more of our local pubs in the running for this award.

By Tony Morgan
Public Affairs Officer
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Thanks to Bill Esterson for letting us use his quote



Following the announcement in the Spring edition of MerseyAle that Peter Kavanaghs had won Liverpool and Districts Pub of the Year, on the 27th March Rita and her team were presented with the branch Pub on the Year shield and certificate.

Mel James-Henry, the pub of the year coordinator, gave a short speech, thanking the judges and members who got involved in this years competition. Judging is no easy task.

Some of the comments from

the judges were:

# 'Great traditional pub with loyal customer base'

'Real Community pub, good beer selection'

'Real community atmosphere'.

gone forward to the Merseyside Pub of the year competition along with the Cricketers from St Helens, Sparrowhawk from Southport and the Lazy Landlord from Wirral.

Peter Kavanaghs has now

Sonia James-Henry, the branch chair, then presented the award to Rita Smith, Landlady

Peter Kavanagh's is located in Egerton Street, L8 7LY, near the Anglican Cathedral and has 5 real ales, often from Merseyside breweries. \*In 1844, No2 Egerton St was termed a 'gentlewoman's house'. Ten years later it became a licensed premises.



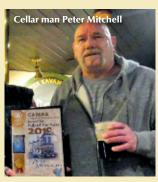




The current building dates from 1870s, with two adjourning houses added in 1960s, giving the layout you see today.

Peter Kavanagh was a creative designer, with some of his designs scattered throughout the pub, for example the 'twist-lock' tables. Theses were designed to collect spilt beer and some were installed on ocean going liners.







Look for the carvings through out the pub, which are said to be a caricature of Peter Kavanagh.

Wherever you look there is wood carvings, unique items and memorabilia.

Peter Kavanaghs is a worthy winner and is a pub we all should visit more often.

\* Extracts taken from 'Liverpool Historic Pub Guide, CAMRA Liverpool and Districts 2006, ISBN0-9552364-0-1

Further information on our Pub of the Year Competition can be found on our website

www.liverpoolcamra.org.uk or scan QR code.



Mel James-Henry **POTY** Coordinator

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# A Publicans Perspective



know that the industry is losing pubs daily -I'm looking to give my reasons for

why this is happening. I'm certain that 'your' reason/s may also be a factor of why there has been a drastic decline, this is purely my view from 40 years in the business.

The breweries have a lot to answer for, with tied trade, unrealistic barrelage targets, hiked up cost prices and selection of inexperienced Managers.

It is now ridiculously easy to obtain a personal license, pay around £100, turn up for a mornings 'training' - where the instructor says 'I can guarantee you passing this examination, because I'm going to give you the answers' - how crazy is this. Hundreds of people now in possession of a personal license saying 'I'm an experienced landlord!' - when some haven't even pulled a pint.

These people are ideal fodder for the breweries, to take advantage of their naivety and sign them to contracts that will only be of benefit to the brewery and put them on a trail to disaster.

Of course, it's not just the breweries that are killing the industry; the fixed costs, business rates, amenities, insurances, the list is endless. It's never-ending and these fixed costs are rising all the

time - is it a wonder that some smaller venues leave lighting off and don't have heating, even when it's really cold.

The biggest rip off though is SKY TV, who say they don't have a monopoly - THEY DO - they say, there's other choices, for example BT SPORT, which is untrue - as they have divided 'different' games between them. If SKY are screening the Liverpool vs Manchester City game, then you can't turn over and watch it on BT SPORT, it's exclusive to SKY.

By having this monopoly they are able to charge extortionate prices, which is bringing some licensees to breaking point. They have the ability to 'pay as you view' which would be a better system than the current one. I would be happy to pay a monthly fee plus pay for which ever sport I have customers in to watch.

The cigarette ban and supermarket prices are very much at the bottom of my list. The cigarette ban has not affected any location I've been in and the supermarket prices just give customers another reason to complain about pub prices.

The dream of running your own pub still exists, but the reality is long hours and hard work for very little reward. I know of a few tenants that some weeks (after paying all their costs and bills) have very little left for themselves, but they love the industry.

It's time for a complete revamp of the current systems and charges or the alternative is more pubs closing and job losses for many.

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

Note from the Editor:

In December the Mirror Newspaper reported that Sky Sports and BT Sports could be dropped by hundreds of pubs due to the increase in fees

(http://tiny.cc/7sds7y)

Sky do mention that over two thirds of pubs say that screening sporting events shown on their channels drives extra footfall (www.skyforbusiness.sky.com). But unless footfall leads to more spending at the bar, it's a cost some pubs are struggling to afford. Added to this there is also an increase in people drinking at home and watching sport through live streaming, sky sport passes and on mobiles.

'Ben Wilkinson of the Campaign For Real Ale pressure group said: "One of the biggest threats to our great pubs is people sitting on their sofas, watching TV and not getting out.

"A freeze on prices, or even better dropping the costs so more pubs can bring us together to celebrate sport, would show that these companies care about communities and not simply maximising profit."

Supporting our local during live sporting events is something we all can do. We can use the filter in whatpub.com for live TV.

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© Sky for Business www.sky.com © Ben Wilkinson, Campaign for

© Ben Wilkinson, Campaign to Real Ale www.camra.org.uk

# The Northern Club

# Liverpool & Districts CAMRA Club of the Year





Award for Club of the

Club of the Year (COTY) award is one of the main national CAMRA awards, alongside the national **Pub of the Year (POTY)** and the Cider POTY.

Each branch can nominate a club which, in their opinion, has done most to

promote real ale and is an important part of the local community. Like the POTY award, it is not just about the beer but how the club fits into the everyday life of the local community that matters to the COTY award.

Due to its community spirit, promotion of a range of sports (Cricket, Hockey, Squash, Bowls and Snooker) to a wide age range, and its strong commitment to real ale, we are pleased to announce that Liverpool & Districts branch of CAMRA have again awarded their branch Club of the Year title to the Northern Club in Crosby.

In the last two years the Northern Club has shown a great commitment to providing quality cask beer to members and visitors to the club. The Bar Manager John Rearden is been active in locating beers from local breweries such as Rock the Boat in Little Crosby, Red Star in Formby, and Brimstage on the Wirral, all fine examples of breweries producing LocAles, and the

club has shown great dedication in supporting these over the last two years. Beers from Hawk**shead** and **Robinsons** are also regular offerings at the club, with Hawkshead Bitter and Robinsons Dizzy Blonde being popular with many club members. There will usually be at least two cask beers on when you visit. Although the Northern is a members club, CAMRA members can visit on Thursdays and any time on the weekend when there is a cricket match taking place.

All fixtures can be found on the northern.playcricket.com. CAMRA members get club members rates on all cask beers on production of their CAMRA membership card.

The Northern Club now goes into the Merseyside Club of the Year competition with clubs nominated by our neighbouring branches.

If you know of any private members clubs in our branch area serving real ale, please let us know and it can be added to WhatPub. If you are a member of such a club, have a word with the Club Steward or Committee and see if they will allow CAMRA members in. The more clubs we know about, the better the COTY competition will be. Clubs need support as much as pubs do. If we publicise good clubs other CAMRA members can find them, and maybe some of us might find a new hobby or sport to take up.

Right, where are my bowls? **Tony Morgan** 

**Public Affairs Officer** 





For more information on our Club of the Year please visit www.liverpoolcamra.org.uk or scan QR code



The Augustus John (aka AJ) is this year's branch Cider Pub of the Year. It was chosen as it usually has 6 or more ciders on to containing tannin. representing the range of cider styles and all kept in cool condition in the cellar. Those in the cellar are listed with a

The presentation of the award to Tony, Jim and the staff of the AJ followed a cider tasting, where customers were invited to guess the style from a sample. This proved very

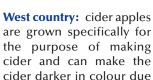
row of pump clips

behind the bar.



popular and raised a lot of interest in the various styles. But apart from the cider sweet, medium, dry and perry styles, there are also different styles representing the location of the cider farms where the apples are grown.

The widely accepted cider styles are West Country Style, Eastern Style, and Kentish Style.



Eastern style cider is made



apples, which contain little or no tannin - usually resulting in a paler coloured cider. Traditionally made in East Anglia

Kentish style can be considered a sub-style of the Eastern Style. It is also made from eating and/or cooking apples but tastes much more like wine than cider. This is achieved by using certain wine yeasts rather than cider yeasts.

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.or.uk or scan QR code

WASSAIL! **Steve Downing Cider** cider@liverpoolcamra.org.uk







# A Women's Perspective





Ask most people to describe the typical CAMRA member the response is likely to be middle aged, white and inevitably male (beard and sandals optional!). There is a general perception that women are not

welcome, possible even discouraged from joining CAMRA, after all what do women know about 'real ale,' surely they would be happier drinking wine, or as is the current fashion gin!

This, of course, is not true, but neither is the concept that women are not welcome in CAMRA, or that their views are not welcome or respected. From my first involvement with Liverpool CAMRA over 15 years ago I have never felt intimidated or belittled, something that may come as a surprise to those who feel that the organisation is discriminatory towards women. When I first joined this branch, we had a female branch chair, **Pat Williamson**, who was more than capable of keeping the men in check!

Of course, we are not perfect, and yes in some cases women may not be as largely represented in some events as we would like. However, this is often due to a general apathy within the branch rather than a deliberate act of sexism. When it comes to the beer festival our volunteers are fairly evenly balanced between men and women, in fact in recent years it has been nice to see how many new young women have come forward to volunteer, some encouraged by their fathers, to come along and see how much fun it can be.

There are four CAMRA branches within the

Merseyside area – Liverpool, Wirral, St Helens and Southport – and 2 of those branches are currently chaired by woman, in addition the outgoing National Chair is also female.

As the Chair of Liverpool and District branch I have faced many challenges, but not one of them has been related to my sex, so I do find it disappointing when I read throwaway comments about how sexist the branch is. I don't feel that the branch has ever portrayed itself as sexist and that some views are representative of people's preconceptions of the campaign. Yes, this is the stereotypical view, but I hope that as a branch our actions do not pro-





mote this, that certainly is far from my intention as a woman. The Liverpool and District Branch committee has had many strong female members over the years including the current chair of **St Helen's branch Gill Yates** and **Jean Pownceby** who has been a member since the branch was formed and continues to be actively involved. We continue to ensure that the female perspective is represented in all

that we do. But not all woman will share the perspective of those who are involved in the branch. If you feel we are not tackling perceived sexism with the branch area, please let us know. We welcome the opportunity to discuss any issues you may have with the branches approach; a frank exchange of views is often the only way to create further understanding.

Sonia James-Henry Chair Liverpool CAMRA

# Where to Find LocAle in Liverpool

(correct as of May 2019)

# **City Centre**

**Augustus John Baltic Fleet** Belvedere

**Blackburne Pub & Eatery** 

**Black Lodge Brewery Tap Room** 

### **Bundobust Restaurant**

Caledonia Central

**Courtyard Bar & Kitchen** 

Crown

Dispensary

**Fall Well Flute** 

**Gibberish Brewpub** 

**Grapes** 

H1780 Tap & Still

**Hard Times & Misery** 

**Head of Steam** 

Lime Kiln

**Lion Tavern** 

Mackenzie's Whisky Bar

**North Western** 

**Pumphouse** 

**Richard John Blackler** 

Sanctuary

Ship & Mitre

**Sphinx** 

**Vernon Arms** 

**Victoria Cross** 

Welkin

Ye Hole in Ye Wall

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



# **Outside City Centre**

Barkers Brewery, Archway Road, Huyton, L36 9UI 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

L23 3AS

Corner Post, 25 Bridge Road,

Crosby, L23 6SA Edinburgh, 119 College Rd,

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

L31 8BX

Navigator, 694 Queens Drive,

Old Swan, L13 5UH

Neptune Brewery Tap Room, Unit 1 Sefton Lane, Maghull,

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 57

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



**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. You can find full details of future events on our diary page 35.

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.

**Ionathan 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 Mersey

# **Good Morning**

I am a member of the Furness Branch of CAMRA in Cumbria. Thoroughly enjoying reading your Winter issue of Merseyale. Loved the articles by the Landlord Tony Murray and the Robbie Scully article about the Roscoe Head (my favourite Liverpool pub, which is saying something with the number of great pubs you have). Could you tell me when the Spring 2019 issue will be available as having a day out in Liverpool in a few weeks and would like to read before if possible Regards, Ken Parr

# **Editor:**

Thank you Ken for your kind words. I will pass your comments onto both the contributors. We aim to have a magazine produced every 3 months, March, June, September and December.

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





**Monday to Friday** 



# **ALL CASK ALE**

until 5pm

From Scotland To Japan - Over 300 Of The World's Finest Whiskies 32 Rodney Street Liverpool L1 2TP



# offer also available at these pubs The RICHMOND PUB

32 Williamson Street City Centre Liverpool



# The VICTORIA CROSS

1-3 Sir Thomas Street City Centre Liverpool





# **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
- 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%
- **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

# **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
- 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.

This list is correct as of 29th May 2019

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.

By Mel James-Henry MerseyAle Editor

































WWW.ROCKTHEBOATBREWERY.CO.UK



BREWING CO. L23.



# HPS HISTORY.

# **The Bramling Hop**

This edition of Merseyale turns its attention to a once popular hop variety, the Bramling, which has fallen out of favour with many brewers but which did give rise to another important variety.

The Bramling is a reddish-

bined early hop. The hops are of medium size, firm, compact, and round in section. The history books, and John Percival,i say that it was selected by a farm bailiff named Smith, on the farm of a Mr Musgrave Hilton at Bramling, a hamlet about 5 miles east of Canterbury in Kent. No-one has recorded properly who Smith the bailiff was, but Mr Musgrave Hilton is likely to be Stephen Musgrave Hilton, of Bramling House, Ickham, who was High Sheriff of Kent in 1868. The Bramling hop was originally named Hilton's Early Bramling hop, after Musgrave Hilton, and first became known and extensively planted about 1865. It is uncertain when it became known simply as Bramling but it was a popular and prolific hop in England around the turn of the 20th century. Compared to other hop varieties the Bramling gave increasingly low yields which caused it to fall out of favour. It has very low alpha acids and moderately

low co-humulone levels, the elements which lend bitterness to a beer, and it was used mainly as an aroma hop in Bitter, some IPAs, Stouts, and Pale Ales.



Although Bramling fell out of favour, it was crossed with another hop variety to produce the Bramling Cross. In 1894 Wye Agricultural College was founded near Ashford in Kent as part of the University of London. After the arrival of Professor Ernest S Salmon in 1906 (who was to remain there for 50 years, until he was 85) it became a centre for developing new varieties of hops, many based on Goldings crossed with American hops. Professor Salmon crossed a Manitoban (Canadian) wild hop known as OT48 with the Bramling variety in 1927 to produce Bramling

Crossii. This is a dual purpose hop used for bittering and aroma, but it did not prove immediately popular in Britain because of its distinctive "American" aroma. It has a strong spicy/blackcurrant flavour and good alpha characteristics. It is a low yielding variety that is grown primarily in Kent and Sussex which matures early and is generally easier to grow than other varieties. Bramling Cross has now made something of a comeback in traditional cask conditioned beers because of its very distinctive characteristics and has done very well in all styles of beer.

### **By Tony Morgan**

i Percival, John. "The hop and its English varieties," The Journal Of The Royal Agricultural Society Of England Vol-62 (1901), p67-95. ii Cornell, M. (2008), Mr Golding's Descendants. http://zythophile.co.uk/2008/01/24/mr-goldings-descendants/





On 13th April, a full coach of 50 made our bi-annual trip to the fabulous Real Ale city of York, exactly 6 years to the day since my first coach trip with the branch, also to York! The weather was fine, and our journey was a straightforward one, meaning that we arrived just before noon. As usual, our party split up into several smaller groups, and each went on their own itinerary between the many excellent pubs (the pub map produced by the local CAMRA branch list over 100 in the city centre alone!)

With my small entourage in tow, our first port of call was **The Fulford Arms**, a venue



that regularly hosts live music. My choice was a fine pint of Timothy Taylor Landlord, a good start to the days' supping.

We then had a short walk to pub no 2, **The Seahorse** 



Hotel. Being a Sam Smith's pub, it only offered one ale on handpull, but it's always a good one- their own **Old Brewery Bitter,** and was cheap for the area, in this case a mere £2 a pint!

From there, we then had a short walk to the Victoria Hotel, owned by Old Mill Brewery (never a bad thing!). My choice was a pint of their Old Curiosity, a delicious malty, copper ale (my favourite kind!).



Next up, we walked to the Walmgate area of the city, and popped in to the Waggon And Horses, unusual to see a Bateman's outpost this far north! As such, and to give our feet a rest, we stopped for two pints here- my choices were an XXXB and an XB, both very well-kept examples. The pub also boasts a bar billiards table and a fine wood-panelled rear bar.

Next door, we entered another fine establishment, **The Rose And Crown**,



where I opted for an **Ainstey Angel**, a tasty session beer at only 3.6%.

Literally across the road from here is **The Rook And** 



Gaskill. After stopping for a picture outside the Walmgate for our Mersey-Ale Ambassadors feature, we then popped in here, where I chose a fine pint of Henry Smith Best Bitter. We also encountered a couple of people from our coach, so we chatted to them, and then they accompanied us to

our final pub of the day...
Namely, **The Phoenix.** This was the only time we ventured inside the city walls all day, albeit the pub is only about 10 yards within the circuit! As time was getting on, we had a quick stop here, my choice being a delicious **Wood Top Best Bitter**. Not a bad way to end the day. We then had a short



walk back to the coach park, for our journey home.

Overall, it was another great visit to York, the place never

disappoints. For anyone wishing to come on a future coach trip, tickets go on sale on Eventbrite generally about 5-6 weeks beforehand. Also, any new members of Liverpool CAMRA can get their first coach trip free, as a welcome to the branch.

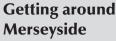
Matt Valentine, Social Secretary and Coach Trip Organiser

Due to space we sometimes to 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 35.



# Paul Agoro

We were saddened to hear of the passing of Paul Agoro from the Grapes (Knight Street), our deepest condolences go out to his family and friends at this difficult time.



Below are some useful contact details for trans-

port operators in Merseyside.

Merseytravel: For Journey Planner

and Timetables Tel: 0151 330 1000

www.merseytravel.gov.uk

Merseyrail: Operators of train

**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

24 merseyale@liverpoolcamra.org.uk





# **Crosby Youth Cafe**

The Mix Crosby CIC is a new youth project in Crosby

"The Mix" Crosby will provide young people with a safe, inclusive environment to chill-out after school/college and provide great opportunities to increase confidence and develop inter-personal skills.

The youth café will also reduce anti-social behaviour in and around Crosby Village as it gives young people somewhere to go and something to do.

Two qualified, experienced and DBS-cleared youth workers will be managing the sessions.

The first stage is to open a pop-up youth café serving soft drinks and snacks in a café atmosphere for young people in the evening. The long-term plan is to open

a permanent youth café in the village.

An ambitious business plan is in place and we are now trying to secure funding to cover the first 3 months, opening twice a week including Friday evening.

We will continue working towards long-term financial support.

Please will you consider making a pledge through 'Spacehive' www.spacehive.com/the-mix Every donation helps.

Thank you in anticipation of your support









www.themixcrosby.com
e info@themixcrosby.com

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# **WirrAle Drinker**

# **Pub and Brewery News**

## **Dear fellow imbibers!**

Apologies for this rather brief snippet of pub and brewery news from the Wirral for reasons detailed at the end.

There's been movement from Brimstage Brewery recently. They have announced that they have a beer in the finals of the CAMRA Champion Beer of Britain (CBOB) awards although at time of writing they haven't confirmed what that beer is. They have also submitted a planning application for a new permanent brewery tap. Sources also report that they are looking to recruit an additional brewer. So good news there!

Not so good news from the Wirral though in the shape of closed pubs/bars. The Chronicle in Bebington, the Rock Station in Rock Ferry, the Stirrup in Arrowe Park and the Wirral Liberal Club have all been reported to be permanently closed. The following pubs have also appeared to have lost their real ale: Crown

(Birkenhead), Riverhill/Talbot Bar (Oxton), the Grange and the Farmers Arms (Moreton), the Dell (Prenton) and the Elephant Lounge (Parkgate). Similarly the Gravesberrie



# (ex Twelth Man/Goodwins) in Greasby continues to see fit not to provide drinkers with a real

Better news from the Red Fox in Thornton Hough which completed another superbly executed beer festival earlier this month. Congratulations to Dave Green and his excellent staff on this and their deserved scooping of the Wirral CAMRA Cider Pub of the Year award. Wassail!

Well, that's about it for the time being and this will be the last Wirral segment in MerseyAle too. We feel that the time is now right to revisit WirrAle Drinker as an independent "in-Wirral-for-Wirral publication". We hope to produce a summer copy under our own steam July/August this year so please look out for us at a pub near you!

We would also like to take this opportunity to thank Mel and his team at Merseyale for all their help in hosting us over the past months and years. **Cheers guys** 

**By Gareth Owen** Wirral CAMRA Chair

We would like to thank **Gareth Owen and Wirral CAMRA for their sup**port with MerseyAle. We wish Gareth and Wirral **CAMRA** all the best with WirrAle Drinker.



# **Peerless Brewery**

ale choice.

Dave Swift recently joined Peerless Brewing as sales manager. After managing pubs for 15 or so years like The Cellar, Chester and for Brunning and Price (Architect and The Red Fox) Dave decided it was time to stop selling beer from behind the bar, to selling to it! He has had dealings with Steve and the gang at Peerless, pretty much since they started out as Betwixt 11 years ago and is super happy to join them. Dave will be doing the rounds over the next few weeks to get in as many pubs to say hello properly in person.

26 27 merseyale@liverpoolcamra.org.uk merseyale@liverpoolcamra.org.uk

# 2019 - the year of L@CALE



We go into the second half of 2019 with more locAle celebrations planned. The Liverpool LocAle scheme was launched back in 2009 at Stamps Too (now the Waterpudlian). Tens

brewing community provided an unmissable opportunity to enjoy a great range of cask beers from both the old Organic back catalogue and some of Karl's (LBC Head Brewer) new recipes."



years on we continue to promote locale breweries. For a full list of pubs supporting LocAle see page 18-19.

To celebrate locale and Liverpool Beer Week (21st - 30th June), Sanctuary Bar (Lime Street) are teaming up with Liverpool Brewing Co. (LBC) for a week-long tap takeover/residency. You'll be able to sample beers from LBC's range over the week, with 3 cask pumps consistently pouring their beers at any one time.

"We've previously resisted the temptation to run Tap Takeovers here," explains Si Vanderbelt from Sanctuary, "but the week-long celebration of the Liverpool beer and



Together with the beers pouring, there will be a Meet The Brewery on Thursday 27th at 7pm, an opportunity to meet both Karl Critchley, the Head Brewer and Liam Riley, the person responsible for bringing the former Liverpool Organic Brewery back to life as

"The future of real ale both in, and from, Liverpool has never looked brighter thanks to the dedication to quality and innovation from our local breweries." explains Si, "We're looking forward to showcasing one of them during Liverpool Beer Week."

For more information about the Tap Takeover/Residency, follow Sanctuary Bar on Twitter (@SanctuaryBarLiv), search for them on Facebook or just call in for a pint and a chat! To find out about all the other events happening for Liverpool Beer Week, they're on Twitter @LivBeerWeek as well as Facebook.

Si Vanderbelt **Bar Manager Sanctuary Bar** 

# **Parker Brewery Trip**

On August 24th we have a mini bus trip to Parker Brewery. Included in the ticket price will be mini bus from Liverpool with the option of pick up points along the way, food and unlimited beer while we are there. Situated on the outskirts of Southport, Parker was established in 2014 and has a core range of five beers plus two seasonal ones.

Further details of all our forthcoming events can be found in the diary page, inside back page.

Please follow our social media channels or check website for other events later in the year.

# MerseyAleAmbassadors

FAR EAST SPECIAL (and York!)

Photographs taken on Tom Bowen's recent trip to China and Vietnam, featuring the Spring 2019 MerseyAle.

- 1. Yours truly at The Slow Boat Brewery, Beijing.
- 2. Jing-A Brewpub and Brewery. Beijing.
- 3. Yours truly at The Great Leap Brewery, Beijing.
- 4. Arrow Factory Brewing, Beijing.
- 5. Owner Tong at Hey Beer! Bar and Bottle Shop, Wuxi.
- 6. Little Creatures Brewery, Shanghai.
- 7. Owner, Stanley Boots, at his bar in the 7 Bridges Brewing Co., Da Nang.
- 8. Barmaids, Hong and Yuen at The Pasteur Street Brewing Co., Saigon.
- 9. Heart Of Darkness



Those that we can't find space for in MerseyAle will go on the website. Show us how far MerseyAle can travel. mersevale@liverpoolcamra.org.uk



# Local planning policies and pub protection

Did you know that planning policies have to be consulted before a pub is converted or demolished? Local councils have to consult national policies and their local plans when deciding on planning applications, such as the conversion or demolition of a pub. It's therefore important that councils have strong policies in place that recognise the value that pubs add to their community to protect them from closure. The National Planning Policy Framework (NPPF) contains several policies which could be very helpful to pubs. Section 70 states that Local Planning Authorities "guard against unnecessary loss of valued facilities where they would reduce the community's ability to meet its day-to-day needs" and should "ensure that established shops. facilities and services are retained for the benefit of the community." This policy crucially applies to all community pubs, not just those in rural areas. CAMRA recently published document showing local plan rankings based on the level of protection each authority gives to pubs. Of 331 English councils, 110 (33%) ranked POOR in their pub protection, 137 (41%) were classed as needing ROOM FOR IMPROVEMENT.

Sadly, the local authorities in our branch area (Knowsley, Liverpool, and Sefton) have very weak policies within their local plans.

## **Knowsley**

The plan for Knowsley Metropolitan Borough Council only mentions pubs in relation to reducing the need to travel: 2016

"Policy CS2 Development Principles 1) New development in Knowsley and the preparation of subsequent stages of the Local Plan will be expected to support the following development principles: Principle 3: Reduce the need to travel and increase accessibility by:

- a) Selecting locations that reduce the need to travel, especially by car, and enable people as far as possible to meet their needs locally;
- b) Assisting the Council in achieving a shift towards more sustainable modes of transport for people, goods and freight." There is no specific mention of any pub protection plans and is classed by CAMRA as Poor.

# Liverpool

Liverpool City Council thinks pubs can be relocated or incorporated into new developments, if they are seen as cultural or social facilities, and requires negotiation with the developer: 2002 SOCIAL FACILITIES C1 1. For any development proposal that involves the loss of an existing cultural, religious or social facility, for which there is a demonstrable local need, the City Council will seek to negotiate with the developer to ensure that the facility: 1. is relocated to a more appropriate location, which is easily accessible to its users; or 11. is incorporated or replaced within a new development. 2. Planning permission will be granted for the development of new social facilities in locations accessible by passenger transport, particularly within the City, District and Local Centres. Classed by CAMRA as Poor. Again, no specific bias towards protecting pubs and the plan relies on negotiation with developers to relocate facilities, i.e. pubs, to a new location. Community pubs are just that, part of the community. They can't be uprooted or replaced that easily.

### Sefton

Sefton Metropolitan Borough Council fares slightly better but currently relies upon pubs being listed as Assets of Community Value (ACVs): 2017 HC6 ASSETS OF COMMUNITY VALUE Where development will result in the loss, or partial loss of an Asset

of Community Value, planning permission will be granted where the applicant has demonstrated that: Alternative provision will be made to meet community needs, or b. An existing accessible facility will provide the facility or service that is being lost with development, or c. There is sufficient existing provision to meet the community's day-today needs. Classed by CAMRA as needing "Room for improvement" Assets of Community Value are valuable tools for giving interested parties time to develop a business plan if they wish to make a bid for a pub, they also require developers to seek planning permission for changes of use or demolition, which otherwise could be carried out under permitted development rights.

The Government amended the Town and Country Planning Act in May 2017 and removed permitted development rights so in most cases pubs owners will instead have to apply for planning permission to: change to a shop; restaurant or café; state funded school; to a temporary flexible use; or to be

demolished. Note that this new provision does not include conversion to housing such as flats. The order demonstrates the importance of pubs to the Government, but there is still clearly room for improvement on the part of our local councils. As a campaigning group CAMRA needs to lobby local representatives so that pubs are given greater protection. This means the ordinary CAMRA member like you, not just the people who work in HQ in St Albans. Local branch members are the ones who know their councillors. Next time vou see one in vour local pub, or when they come canvassing at election time, ask them what they are going to do to protect the pubs we love.

By Tony Morgan Public Affairs Officer

publicaffairs@liverpoolcamra.org.uk

We have used the website Tiny CC to shorten the following links, alternatively you can scan the QR code to read this article on our Website which includes clickable links

The National Planning Policy Framework: http://tiny.cc/i1xr7y

Local Plan Rankings Document. A document with rankings (produced by CAMRA) for all Local Plans in England, based on planning policies affecting pubs. http://tiny.cc/e3xr7y

Knowsley Local Plan http://tiny.cc/f5xr7y

Liverpool City Local Plan http://tiny.cc/n8xr7y

Sefton Metropolitan Borough Council Local Plan http://tiny.cc/gayr7y



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



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# **CAN'T HEAR THE PUB'S TELLY?** Install the free AudioZone app to tune into TV audio when pub screens are silent.



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- 3. Select TV channel
- 4. Adjust sync if required

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Landlords: Ensure your customers are aware of this free service with downloadable posters and TV frame stickers available on our website. **Advertise in** MersevA **Advertising** MerseyAle Rates: **Full page Half Page** Inside front cover £275 Back £300 cover A fantastic way to get in front of thousands of potential new customers four times a

year in Merseyside and the surrounding

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

# THANK YOU erseyAle Distibutors

Thank you to our volunteers for helping to distribute MerseyAle

**John McNamara Dave Barker Tony Morgan Sue Daniels Graham Murray Ron Deane Howard Perry Steve Downing Mel James-Henry Martin Powell Rogg Jones Keith Tomlinson Rob Lamble Matt Valentine** 

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

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 some 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



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

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

# Join the campaign today at 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

Rates correct as of 1 July 2019



# **Branch Diary**

21-30 June - Liverpool Brewing Co weeklong tap residency at Sanctuary Bar (see page 28)

#### includes:

**27 June –** Meet the Brewer with Liverpool Brewing Co at Sanctuary Bar

17 July - Mini pub walk around Bootle (Lock and Quay, Wild Rose, Jawbone, Merton, Cat and Fiddle.) 6.30 start at Lock and Quay

24 August - Minibus trip to Parker Brewery. Mini bus and coach trips can be booked through Eventbrite.

#### Fither 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.



## MersevAle **Article and Photo Contributors**

Steve Downing Jonathan Hall Gavin Heard Mel James-Henry Sonia James-Henry Dennis Iones Rogg Jones Andrew Kavanagh Geoff Kirkham Tony Morgan Steven Mulholland

Joe Murphy Sean Murphy **Tony Murry** Julie O'Grady Gareth Owen **Howard Perry** Ian Rayner Dave Swift John Thompson Matt Valentine Ben Wilkinson

Apologies if we have left anyone anyone out.

#### **Advertising Rates: Full page** £250 **Half Page**

Inside front page £275 Back cover page £300

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

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) October 12th: Nottingham 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.

July 13th: Warwick

August 10th: Kirby Lonsdale and Kendal

September 7th: Wakefield 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



#### **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

Further details of all trading standards departments www.tradingstandards.uk

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# BEER FESTIVAL

THURSDAY 4th - SATURDAY 6th JULY

125 REAL ALES and CIDERS

Live entertainment - Gin bar

ST GEORGE'S HALL

# BEER FESTIVAL

FRI 27th - SAT 28th SEPT 2019

200 REALALES & CIDERS

Tickets for both events at:

www.realaleevents.com