

MerseyAle

CAMRA Liverpool & Districts Magazine

Spring 2018 FREE



Liverpool Beer Festival

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Cricketers St Helens

National Pub of the Year Winner



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FOR
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MerseyAle

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QR Codes page 35



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

MerseyAle



CAMPAIGN
FOR
REAL ALE



Message from the Editor

Welcome to the Spring edition of MerseyAle. At the time of writing, there is still snow on the ground and winter seems to be lingering a little longer this year. Even so, the light nights are just around the corner and the mood is definitely upbeat as we bring you our first issue of 2018.

The 38th Liverpool and Districts CAMRA beer festival took place in February. It was the 19th to be held in the majestic surroundings of the Crypt, within the city's Metropolitan Cathedral. Once again, the event was well attended and the beer range excellent.

As always, huge thanks to the hard-working volunteers and organisers, without whom this fantastic occasion would not be possible. All in all, a great success. See pages 16 and 17 for more.

Congratulations to The Cricketers Arms in St Helens, whose meteoric rise continues

apace. Hot on the heels of the Regional Pub of the Year Awards in both 2015 and 2016 (amongst other accolades), The Cricketers has now been crowned CAMRA National Pub of the Year 2017. This is a very prestigious and well deserved prize, for which owners Andy and Denise can be justifiably proud. For more details, see Pages 18 and 19.

Suffice to say, I sincerely hope you enjoy reading MerseyAle and continue to support our wonderful pubs across the region.

Many thanks to those who have contributed to this edition of MerseyAle. As ever, your input is invaluable and very much appreciated, with contributions always welcome.

Cheers.

Dave MacBryde
MerseyAle Editor

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MerseyAle PUB NEWS



The Old Bank

The Old Bank (on the corner of Aigburth Road and Ashfield Road, L17) has been run by



Gary and Svetlana for the last five years now. The pub has a good loyal customer base and four hand pumps serving local and other popular real ales. **Big Bog** brewery from Speke supply up to three real ales, including **Bog Standard (3.6% ABV)**, **Hinkypunk (4.1% ABV)**, **Welsh Pale Ale (4.2% ABV)** and **Swampy (4.7% ABV)**, all being served well and popular with the regulars.

The other pump is usually (but not always) occupied by a real ale from **Timothy Taylor**, with **Ram Tam (4.3ABV)** and **Knowledge Spring (4.2ABV)** coming soon. **Directors (Wells)** is also popular and in good condition. Opening times are 11-1pm each day, with live Irish music on Tuesday evenings.

All number 82 buses stop 50 yards from the pub and the 60, 61 and 68 services stop in Aigburth Vale, a short walk away.

Definitely worth a visit.

By Charles Lasham

Yates - The Addison Arms

Yates on Stanley Road, Bootle, recently shut for a couple of weeks to undergo a refurbishment. After an outlay of £250k, it has now re-opened and the pub has reverted back to their former name from the 1980s, the **Addison Arms**. The venue now offers extensive sports, entertainment, and traditional pool tables.

They are also giving real ale more of a go too. On a recent visit, they had **Wells Bombardier (Marston's)**, **Greene King IPA** and **St Austell Tribute** (of which I had a very good pint). Only time will tell how committed they are to offering real ale in consistently good condition. **Real ale prices are very competitive for the area at £1.90- £1.95/pt. They also offer a 'Cask Collector' card which rewards every seven pints bought with an eighth one free.**

Clove Hitch/23 Club

It was reported on the Liverpool Echo website in early February that The Clove Hitch on



Hope Street has closed down suddenly after eight years and was unlikely to open any time soon. The reason given by the owner was that the current lease was due to end in the next few months and he didn't wish to renew and has plans to "pursue other opportunities". This closure also affects The 23 Club, which was in the basement.

Lion Tavern

On Thursday 8th February, Liverpool & Districts branch of the Campaign for Real Ale (CAMRA) were informed of problems at The Lion Tavern in Moorfields. Since then, members of the branch have been working to establish the facts. Heineken Star Pubs and Bars (the new owners of the pub) were contacted and local media



outlets have been informed. At the time of the buyout, Heineken said that they would "work closely with the incoming licensees." **Star Pubs and Bars have also stated that "rent will remain the same, and the vast majority of drinks currently stocked will remain available at the current or a lower price."**

Amicable agreement

Since the story broke, a deal has been sealed between Heineken and Mike Girling of the



CAMRA members enjoy a pint in the Lion Tavern (pre Heineken)



Liverpool company **Old Rope Walks Ltd.**

Heineken will own the building but the lease to operate the business has been taken on by Old Rope Walks Ltd.

Dave Hardman will continue to manage the pub. He said:

"I am very happy and relieved that an amicable agreement has been reached and we have avoided the worst case scenario – which would have been the pub closing.

The Bard

Although not in our branch area (but only just) The Bard Micropub opened its doors on Valentine's Day. It is owned



and operated by the owners of **Melwood Brewery** (Julie and John Marsden).

Situated on High Street, Prescot, it opens at 4pm each day during the week and 12 noon at weekends, closing at 10pm each night. It is well served by buses from Liverpool, with the 10/10a/89 each stopping nearby. As well as offering real ale from their own range, they will also sell a guest beer, craft beers, quality spirits and wines.

You can follow them on Twitter (@TheBardPrescot)

Old Blind School



Work has finally started on renovating the Old Blind School on Hardman Street. This venue has been closed for a number of months after its parent com-

pany went into administration. There is no news yet as to what type of establishment it will become - let alone if it will be selling real ale.

Sanctuary Bar

Sanctuary Bar on Renshaw Street is due to be extended by the addition of another floor.



They promise extra seating, more events and live bands and hope to have the work completed by mid-March. It's early days, but progress can be followed via their social media accounts.

Twitter: @SanctuaryBarLiv
Facebook: sanctuarybarliverpool

Sanctuary Tap



Sanctuary Tap on Castle Street is now open. Serving two real ales, craft beers, spirits and bottled beers. It also serves food, including Pie Mash and a Pint for £8.

Open Mon - Thrus 11am to Midnight. Friday and Saturday 11am to 2:30am.

Brewery News



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



Big Bog Brewery in Speke has now opened a licensed bar within the brewery.



There were a few delays at first, but it has already been a resounding success if the attendance at the first three events

was anything to go by.

Currently, it is open on **FRIDAYS ONLY** from 4-8pm and serves beer from both traditional cask and key keg. They hope to have at least four different beers available at each session, all priced at **£2/pint**. Quality spirits, premium bottled beers and ciders, wine and soft drinks are also available, with a selection of bar snacks on sale too.

74, Venture Point West, Evans Rd, Speke, L24 9PB Tel: 0151 558 0290; Twitter: @bigbog



Melwood

Melwood have opened a micropub (The Bard) on the High Street in Prescot. See pub news for more details.

Glen Affric Brewery (Craft beers)

Have you ever wondered about the brewery as you pass through the Queensway tunnel? Specialising in craft beers in the American



style, it opened just over a year ago and is run by the McCormick family. If you want to drink some of the wide choice of beers they brew, you can visit the brewery tap room on Friday, Saturday and Sunday.

Friday: 5-10pm, Saturday: 4-10pm and Sunday 12-4pm.
Unit 2-3, Lightbox, Knox Street, Birkenhead CH41 5JW

Contributors: Andre Fu, Howard Perry, Charles Lasham, Dennis Jones.



MerseyAle Needs YOU

Can you volunteer to help us distribute MerseyAle?

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

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

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

Welcome to the Vernon Arms

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

7 Handpumps (4 ever-changing, 1 cider)

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

- Gitane Zarah's Rum Porter (exclusive to The Vernon Arms)
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- Belgian speciality bottled beers
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The Vernon Arms offers all of the above in a friendly and safe atmosphere plus:

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

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



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

The Baltic Fleet Pub @Baltic balticfleetpubliverpool.com

33a Wapping, Liverpool L1 8DQ 0151 709 3116



Where to Find LocAle in Liverpool (correct as of February 2018)

- Augustus John, Peach Street, L3 5TX
- Baltic Fleet, 33 Wapping, L1 8DQ
- Barkers Brewery, Archway Road, Huyton, L36 9UJ
- Barbacoa, 47-51 Mersey View, L22 6QA
- Belvedere, 8 Sugnall Street, L7 7EB
- Blackburne, 24 Catharine Street, L8 7NL
- Butchers, Booker Avenue, L18 4QZ
- Caledonia, 22 Caledonia Street, L7 7DX
- Cat & Fiddle, St Martin's House, Bootle, L20 3LG
- Cavern Pub, 5 Mathew Street, L2 6RE
- Central, 31 Ranelagh Street, L1 1JP
- Childwall Fiveways, 79 Queens Drive, L15 6XS
- Clove Hitch, 23 Hope Street, L1 9BQ
- Cobden, 89 Quarry Street, Woolton, L25 6HA
- Corner Post, 25 Bridge Road, Crosby, L23 6SA
- Courtyard Bar & Kitchen, 89 Roe Street, L1 1EP
- Crown, 43 Lime Street, L1 1JQ
- Dispensary, 87 Renshaw St, L1 2SP
- Edinburgh, 119 College Rd, L23 3AS
- Excelsior, 121-123 Dale Street, L2 2JH
- Fall Well, Roe Street, L1 1LS
- Flanagan's Apple, Mathew Street, L2 6RE
- Flute, 35 Hardman Street, L1 9AS
- Font, Unit 3, Arrad Street, L7 7JE
- Four Ashes, 23 Crosby Rd, North, Waterloo, L22 0LD
- Frank Hornby, 38 Eastway, Maghull, L31 6BR
- Gibberish Brewpub, 15 Caryl Street, L8 5AA
- Gold Balance, Newton Gardens, Kirkby, L32 8RR
- Grapes, 60 Roscoe Street, L1 9DW
- H1780 Tap & Still, 62-64 Bridgewater St, L1 0AY
- Hard Times & Misery, 2b Maryland Street, L1 9DE
- Head of Steam, Hanover Street, 85-89 Hanover St, L1 3DZ
- Hub, 16 Hanover Street, L1 4AA
- Jawbone Tavern, 12 Litherland Rd, Bootle, L20 3BZ
- Lime Kiln, Fleet Street, L1 4NR
- Lion Tavern, Moorfields, L2 2BP
- Liver, 137 South Road, Waterloo, L22 0LT
- Liverpool Pigeon, 14 Endbutt Lane, Crosby, L23 0TR
- Love & Rockets, 52 Lark Lane, Aigburth, L17 8UU
- Masonic, 35 Gladstone Road, Garston, L19 1RR
- Mackenzie's Whisky Bar, 32 Rodney Street, L1 2TQ
- Navigator, 694 Queens Drive, Old Swan, L13 5UH
- Newington Temple, 8 Newington, L1 4ED
- North Western, 7 Lime Street, L1 1RJ
- Old Bank, 34 South Road, Waterloo, L22 5PE
- Old Bank, 301 Aigburth Road, Aigburth, L17 0BJ
- Pen Factory, 13 Hope Street, L1 9BQ
- Pumphouse, The Colonnades, Albert Dock, L3 4AN
- Queen's Picturehouse, 47 South Rd, Waterloo, L22 5PE
- Que Pasa Cantina, 94, Lark Lane, L17 8UX
- Raven, 72-74 Walton Vale, Walton, L9 2BU
- Refinery, Josephine Butler Building, Hope Street, L1 9BP
- Richard John Blackler, 1-2, Charlotte Row, L1 1HU
- Richmond Tavern, 23a Church Rd, Wavertree, L15 9EA
- Roscoe Head, 24 Roscoe Street, L1 2SX
- Royal Hotel, Marine Terrace, L22 5PR
- Sanctuary, 72 Lime Street, Liverpool, L1 1JN
- Ship & Mitre, 133 Dale Street, L2 2JH
- Sphinx, 160 Mount Pleasant, University, L3 5TR
- Stamps Bar, 5 Crown Buildings, Crosby, L23 5SR
- Stamps Too, 99 South Road, Waterloo, L22 0LR
- Thomas Frost, 77-187 Walton Road, Kirkdale, L4 4AJ
- Vernon Arms, 69 Dale Street, L2 2HJ
- Victoria Cross, 1-3 Sir Thomas Street, L1 6BW
- Volunteer Canteen, 45 East Street, Waterloo, L22 8QR
- Welkin, 7 Whitechapel, L1 6DS
- Willow Bank Tavern, 329 Smithdown Road, Wavertree, L15 3JA
- Ye Hole in Ye Wall, 4 Hackins Hey, L2 2AW

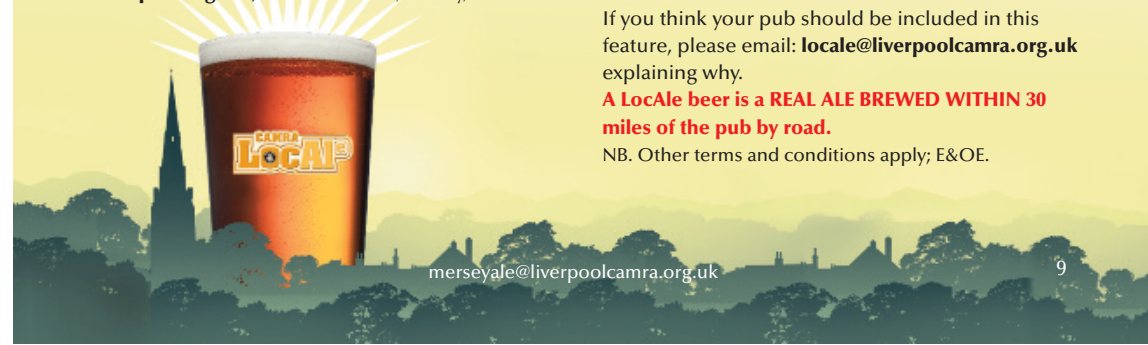
Total 68 **New additions are highlighted in RED**

A MESSAGE TO PUBS:

If you think your pub should be included in this feature, please email: locale@liverpoolcamra.org.uk explaining why.

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

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



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CHAPTER BREWING

FICTIONAL BEER




Liverpool Pubs CAMRA Discount



Discounts on production of a valid CAMRA card

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

Discount Days (available to anyone)

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

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

This list is correct as of February 2018; E&OE

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

Message to licensees / real ale drinkers:

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

By Andre Fu



CAMPAIGN FOR REAL ALE

Mossley Hill Athletic Club Charity Beer Festival 21-23 April 2018

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End of an era as Steve steps down



In February, the Liverpool CAMRA Branch Cider Officer, Steve Berks, stepped down from the role after a staggering 22 years. I asked him for his thoughts.

Was there any particular reason for stepping down now then Steve?

"Well, during that 22 year period, I moved house three times and had three different employers, yet the one constant was my Cider Officer role. So much so, my memory hardly recalls a time when I wasn't Cider Officer.

"Time is the main reason I'm stepping down, as my new job requires that I work evenings and weekends. Subsequently, my free time has really shrunk. Also, I have a list of other things I want to do and campaigning takes up a lot of time if you do it properly."

What are your favourite personal memories?

"Wow, there are so many! In the early 2000's, I helped the original Everyman Bistro and The Belvedere pub host their own cider festivals. We did that for two years. Around that time, there was also the Hope Street Feast, at which our CAMRA branch had tasting and publicity stalls. We reached demographics that we wouldn't normally.

"We also ran a highly enjoyable cider tasting session with expert Mathew Veasey, which sold out at The Crown on Lime Street. More recently, there have been several informal tastings at The Augustus John pub, where there is a strong cider following amongst the

customers. Furthermore, I always enjoyed organising coach trips with a cider theme, and the two to Herefordshire and North Wales stand out. Then there are the interesting people that you meet - many of whom became friends."

Liverpool CAMRA Branch have appointed Londoner Samantha Mullings as your replacement. What can she expect?

"Sam will face different issues to the ones I did. In 1996, Liverpool only had four real cider pubs, whereas it now has around 24, so she won't have to do much banging on doors! I think her main challenges will be how to promote cider at a time when drinkers seem to prefer the syrupy fruity variations over real traditional cider. I wouldn't be able to promote the fruity stuff and it will be a challenge for Sam to take up the position. Attracting new (and in particular young) people will be relevant to her role too."

Finally Steve, are you leaving CAMRA?

"Definitely not, but I am looking forward to just being a passive member, rather than an active campaigner. I imagine I'll still be found at festivals and socials though."

Thanks to Steve for providing this invaluable insight. On behalf of the branch, let me extend our sincere appreciation of his sterling service over a period that spanned three decades.

By Dave MacBryde



The HALF PINT TOUR



It was a cold and frosty day back in November 2006. Our golf course was closed, so we were propping up the bar, sinking cask ale and reminiscing of how we used to spend our lunchtimes in Liverpool pubs. It was a time when breathing stale ale over your secretary and clients afterwards wasn't frowned upon! We remembered a city centre that - unlike today - was divided into distinctive trading areas, each of which had their own pubs vying for drinkers during that crucial time between 12 and 2 o'clock.

In those times, a few of us used to work (and lunch) in the main commercial area, which had the Town Hall as its focal point. Such was the city's importance in commerce and shipping that until closure in 1968, a national daily newspaper (The Journal of Commerce and Shipping Telegraph) was printed in James Street. Pubs included **The Bull, Corn Market, Slaughterhouse, Pen and Wig, Pig and Whistle, Crocodile and Anderson's**. Serving



pies and chutney was popular, with **Ma Boyle's** (then at No. 2 Old Hall Street) being our favourite watering hole. On the marble bar alongside plates of oysters and Eccles cakes was a side of rare beef for carving into personalised sandwiches (no Health and Safety then). Guinness and/or champagne were the norm! Money did not change hands until customers were ready to leave, as manager Jack Smith knew exactly what anyone had drunk and eaten.

On that frosty day in 2006, whilst basking in nostalgia at the bar, we coined the idea to visit those same commercial area pubs, cramming in as many as possible by drinking a half in each. Eventually, a long-term approach was agreed upon, which would see us regularly tour in the Merseytravel area, use public transport and visit every pub possible (which served real ale).

'The Half Pint Tour' is based on loosely-built fun criteria. Membership is by invitation only, with a requisite that the individual is a dedicated real ale drinker and holds a Merseytravel Concessionary Pass (ensuring they are of our generation!). We tour under a tight time schedule on Tuesday evenings in winter, once a month. The group has taken inspiration from a humorous old book (c.1953) by Ronald Wilkinson entitled 'They're Open!' which is "a complete handbook for the serious drinker". Wilkinson describes the basics by which a group of drinkers in a pub (he uses the collective noun "school") operate via a strict format to ensure efficient drinking.

Some members he gave job titles to; Kitty Master, Archivist, Pie Spotter, Stroke Master and Time Keeper are a few examples. The latter's important function ensured the



group finished their drinks a fraction before the time came to move on. The Stroke Master monitored the progress of consumption in each round. An observation in the book states: "There is no finer sight than a tightly knit school in full flow, with not so much as a fraction of an inch between the levels in their glasses". A pub visit could therefore be envisaged as a

scientific exercise!

Our initial plan looked doomed to failure when we found The Slaughterhouse and Crocodile dispensed wall to wall fizz, the

Pig and Whistle was for some reason closed and the Pen and Wig was advertising itself as a strip club. However, on the evening of November 7th 2006, we found solace in **The Lion Tavern, Ye Hole in Ye Wall, Rigby's and Doctor Duncan's**, after disembarking at Moorfields station and returning to the Wirral from Lime Street. Our Archivist

had Microsoft Excel up and running, documenting the date, participants, pubs visited and the average cost of a pint. The rest is history.

During our tours between November 2006 and February 2018, we have visited 221 pubs. During this long period, the average cost of a pint works out at an amazing £2.55! In November 2016, a celebration was held in Waterloo's **Liver Hotel**, as it was the 200th pub visited. At that meeting, due to the majority of pubs no longer selling pies, the Pie Spotter's title was upgraded to Catering Manager to give him more scope!

By Neil Carver

Explore
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CAMRA Liverpool Beer Festival 2018

This year was our 38th Liverpool and Districts CAMRA beer festival and our 19th to be held in the magnificent surroundings of the Crypt, within the city's Metropolitan Cathedral.



Festival organiser Doug (right) presenting Gold Award Dunham Porter



Peerless Gold Award Oatmeal Stout

Like last year, we were pleased to host the North West Regional Final of the Champion Beer of Britain competition. Taking the Gold Award this year was **Dunham Massey's Dunham Porter**. We



Mmmmm, that tastes nice

also hosted the North West Regional Stout competition, which was won by Wirral based brewery **Peerless** and their **Oatmeal Stout**. Congratulations to all the winners.

Wednesday evening was again free to CAMRA members. Although there were only 50 beers on offer, this was once more a hit with those looking for a quieter session in which to enjoy

their beer with a comfy seat and good conversation. All other sessions were busy, with our cider bar being particularly popular this year, as by the end of Saturday night it had almost been drunk dry!

Thank you to the breweries that sponsored our bars. Special mention goes to Melwood for brewing **Tony's Comet** in memory of Liverpool and District CAMRA



Brasswurst



Which one next then?

committee member, **Tony Williams**, who sadly passed away last year. Not only was Tony a committee member, but for many years he had



also been a member of the Beer Festival Organising Committee, both as Staffing Officer and Head Steward. Friday and Saturday night's entertainment was once again provided by the magnificent Brasswurst Bavarian Band, who went down a storm with their twist on modern classics and German drinking songs - audience participation essential! Fabulous food was again provided by Striped Pig, Peninsular Pies and the Liverpool Cheese Company.



two runners up being **Parkers Brewery's Boadicea** and **Ad Hop's Honey I Love You**. Congratulations to all the winners and thank you to everyone who voted.

To everybody who came along, I hope you had a great time and thank you for supporting our festival. We would also like to thank all those who took out an advert in our programme, **Brimstage Brewery** for sponsoring our glasses and the Head of Steam for sponsoring T-Shirts.

Our Charity partner was once again **KIND**, who ran the cloakroom and held a raffle at each session. Thank you to those who donated their unused vouchers to **KIND** via the buckets situated on the voucher desk. The money raised will be presented to **KIND** at our awards ceremony in June, which will be covered in a future edition of MerseyAle. Once more, we ran a Beer of the Festival competition, with voting forms being available at all sessions on our Membership stand. The winner this year was **Coniston's No. 9 Barley Wine**, with

Finally, we couldn't run our festival without our dedicated organising team or hard-working volunteers. A special mention must also go to those who helped with set-up and take-down. We are always looking for new volunteers - both to help at the festival and on the organising committee. If you would like to work at next year's festival and are a CAMRA member, please contact me at: staffing@liverpoolbeerfestival.org
By **Sonia James-Henry**
Branch Chair

Cricketers scoop CAMRA National



Pub of the Year Award

The Cricketers Arms in St Helens has won the prestigious National Pub of the Year title from the Campaign for Real Ale (CAMRA) just five years after it was boarded up for closure.

When owners Andy and Denise Evans took over the running of the pub in 2013, it was boarded up and hadn't served cask ale since the 1980s. The Cricketers Arms is now a well-established local community pub with an excellent selection of 13 locally sourced cask ales and up to 20 ciders in the summer.

Alongside an impressive ale and cider range, plans are in the making for a microbrewery to open in the next few months and customers will be tasked with naming the pub's



Andy and Denise receive the award from Ian Garner (CAMRA National Executive)



Cricketers staff



a genuine community pub, where people from all walks of life come together to socialise. It's a shining example of how a pub - which seems destined for closure - can have its fortunes turned around when in the right hands."

Owner Andy Evans said: "We are over the



moon to be named the top pub in the country after just a few short years of renovations. We've done everything we can to make this a welcoming community pub and still have exciting developments ahead of us. As well as expanding the beers available, we created a beer garden and put greens in the ground, and have big plans to install a microbrewery this year. We are very proud to be part of the cask ale scene and look forward to celebrating with our locals!"

beers. Visitors can also take part in a number of social nights, including regular beer festivals, dominoes, jam nights, pub quizzes, karaoke and pool teams, as well as enjoy a new whisky and gin bar.

The Cricketers Arms regularly wins local CAMRA awards, but this is the first time it has won a national title. Paul Ainsworth, CAMRA's National Pub of the Year coordinator said: "After winning the regional award in both 2015 and 2016, it's a well deserved third time lucky for The Cricketers to be named CAMRA's national Pub of the Year.

"In less than five years, Andy and Denise have converted a boarded-up pub on the brink of closure into a true destination pub for beer lovers across the country. What impressed me the most is that the Cricketers is

Runners-up in the competition include **Wigan Central** in Wigan, **Stanford Arms** in Lowestoft and **Weavers Real Ale House** in Kidderminster. Pubs in the competition are selected by CAMRA volunteers and judged on their atmosphere, decor, welcome, service, community focus and most importantly - quality of beer.

Why not pay The Cricketers a visit? They are located behind St Thomas Church (the big red brick one).

Cricketers 64 Peter St, St Helens WA10 2EB

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CASK - it's a Hat Trick!



Image by Rodhullandemu

The judging process of this year's branch Pub of the Year (POTY) competition has been completed and the scores submitted.

I am pleased to announce that the WINNER is CASK.

The Pubs of Excellence are the Ship & Mitre, The Grapes (Knight St), The Lime Kiln and The Frank Hornby. Well done to each establishment for making the shortlist.

So, congratulations for the third year running to Ian and Michelle for their continuing success. A presentation will be made in the pub in due course and an article will feature in the Summer

edition of MerseyAle, which is due out in early June. The date of the presentation will be communicated via the monthly newsletter, the branch website and social media.

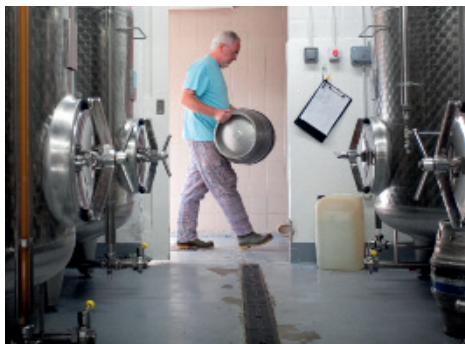
As the POTY Co-ordinator, I would like to thank all the judges for their time and efforts and I hope they all enjoyed the experience.

On a personal note, due to a change in my circumstances, this is the last year that I will be co-ordinating the competition. Subsequently, responsibility will be handed over to one of my CAMRA committee colleagues in due course

Andre Fu

POTY Co-ordinator

Neil Young: An Obituary



It is with great sadness we report that Neil Young, founder of Brimstage Brewery, has died. Neil had battled for some years with lung fibrosis and needed a transplant in March 2017. The operation was successful and gave new hope that Neil would find better health. He progressed well and enjoyed several holidays in his beloved Anglesey. Sadly, Neil caught a virus, which compromised his transplanted lung. After spending nine weeks in Wythenshawe Hospital, Neil passed away at home on Wednesday, 17th January. CAMRA's deep condolences go to his wife Caroline and his whole family.

Dave Goodwin first introduced me to Neil at the Birkenhead Beer Festival in 1996. At the time, Dave and I were organising CAMRA Wirral's annual beer festival and Neil came along to meet us and outline his plans for the peninsula's first micro-brewery. It took Neil a further ten years of hard work to achieve his ambition.

In October 2006, the brewery opened in a refurbished dairy on Home Farm, overlooking the fields of Wirral's countryside. Neil was very patient in acquiring a site that met his aspirations. He wanted to brew excellent beers and the setting only added to his vision of what real ale should portray. The brewery was equipped with state of the art equipment from Moeschle in Germany and

the brew plant design was undertaken with the guidance of Brew Consultant, David Smith. The first brew, Trapper's Hat, sold out very quickly. It became a firm favourite and can be found - with other Brimstage beers - throughout Wirral, as well across Merseyside, Cheshire and North Wales. It was swiftly followed by Rhode Island Red and Scarecrow Bitter, and a little later by Oystercatcher Stout and Sandpiper. Neil did not want to flood the market with ever-changing beers; his aspiration was to brew a good range of beer styles from a brewery that did not have to 'hang its hat' on producing multitudes of brews to become memorable.

The beer quality has been duly recognised, winning numerous awards from CAMRA branches ranging from Wirral, Southport and Oxfordshire, as well as the Great British Beer Festival and latterly SIBA. Neil's attention to detail also resulted in distinctive pump clips and other awards, including the 'Beer Mat of the Year' being received from the British Beer Mat Society, with Brimstage competing against such giants as Guinness! Although Dave and I assisted with brewing (sometimes going solo!), it became clear that the brew team needed to expand. Adam Williams now carries the mantle of Head Brewer at Brimstage, with Tom Menaul and Chris Brown as integral members of the team. They have carried the brewery forward with innovations, including Brimstage IPA and production of the full range of beers in bottle-conditioned form.

At the present time, plans are afoot to take the brewery to further success, with Neil's two sons, Ben and Nat, having become closely involved in directing the business.

Neil will be greatly missed, but his legacy of brewing highly respected, quality beers will continue.

By Allan Machin

Liverpool CAMRA Coach Trips

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

Coach trips depart from opposite the Ship and Mitre, Dale Street, and return there around 9pm. Cost is £12 for CAMRA members, £15 for non members – so it pays to join CAMRA! *Any non-member considering coming on a CAMRA coach trip can save £15.

For full details of upcoming trips and how to book, please check out the coach trip page on the branch website. To book, contact social@liverpoolcamra.org.uk or phone Ian Macadam 07521 741 586. The web page is updated after the 1st of each month with details of the next trip being launched.

April 14th: Sheffield. 9.50 depart

May 19th: North Wales. 9.50 depart (Special event as a memorial to Tony Williams)

June 9th: Church End Brewery Tap (near

Nuneaton) and Hinckley. 9.30 depart. First trip for our online ticketing system.



July 7th: Bewdley and Kidderminster. 9.30 depart

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

September 8th: Derby. 9.50 depart

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

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



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ManxAle

From Dave Halliwell, MerseyAle Isle of Man Correspondent

This quarter, we report on the upcoming CAMRA Isle of Man Beer Festival. In addition, we examine what is the largest individually owned pub group on island, reporting on the owners' views and thoughts on the industry. As well as the usual news roundup, we contemplate the expected arrival of the

island's first micro-pub and detail some of the background work CAMRA does in conjunction with government in relation to health and social policy.



Isle of Man Beer and Cider Festival



Villa Marina

The seventh annual CAMRA Isle of Man Beer and Cider Festival is almost upon us, once again to be held in the Villa Marina complex between Thursday 12th and Saturday 14th April (see separate advertisement for details). This year, the festival will be opened by Lord of The Rings star, John Rhys-Davies, who has also featured in the Indiana Jones movies and Bond film, The Living Daylights, among many others. Once more, the event coincides with The Grand National on the Saturday, which will be screened live from the Royal Hall at 5.15pm that day, making for a unique experience in combination with the beer festival.

Each year, the local CAMRA branch tries to introduce new

ranges and styles of beers not seen on island before. This year, there will be a selection of rarely-seen Northern Irish beers, and also a number of Victorian beers, based on older historic recipes. However, CAMRA Isle of Man is proud to announce the charity of the festival as being The Manx Wildlife Trust, who've been protecting Manx nature for over forty years. Their headquarters are based in Peel, on



the west of the island, where details of their very extensive activities can be found. To recognise and celebrate their efforts, there will be a real ale bar, with beers based on wildlife themes and names, along with the usual comprehensive range of ciders, perries and fruit wines. Bushy's have recently announced they will be brewing a charity beer for the festival, based on the wildlife theme.

Marty Downey pubs

For many years, in a typically understated way for the Isle of Man, the individual (rather than board) owning the largest number of pubs on island has been Marty Downey, who specialises in a largely rural set of pubs; some leased and some not, running independently of each other. MerseyAle caught up with him for his views on the industry, as a long-term player, before embarking on a brief tour of his pubs. Current pubs include The Victoria Tavern (Douglas), The Ginger Hall (Sulby), The Tynwald Inn (St. Johns) and The Railway (Union Mills), with The Glen Mona (Maughold) having been sold some months ago. All are currently leased out, though Mr Downey runs The Railway directly at present.

Mr Downey has many interests, including property, farming and construction, but is self-made, having arrived on island in the 1970s, working firstly as a porter and hod-carrier amongst other jobs. However, what quickly became apparent at our meeting is his long-term approach and firm

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sense of direction, views and grasp of the pubs trade. The Victoria Tavern site was bought some years ago, and many will remember it as **The Cork and Bottle**. It was initially bought as a property to renovate, but Mr Downey decided to apply for a license. Subsequent purchases followed, though as time has shown, specifically to run as pubs, not property conversions. Marty also strongly believes that pubs should remain as such, rather than become restaurants. This is borne out by the traditional nature of the portfolio owned, where food is offered in some, but to the enhancement of the pub - not detriment, as can happen with many bistro style conversions. There is a strong belief in keeping the basics right, having good quality beer sold at reasonable prices, with good staff. Mr Downey also on occasions is not averse to running the pubs himself, when not under lease. He also acts off his own instinct on occasions (business-wise), preferring businesses running along continuously and steadily, rather than succumbing to what can be calculated accountancy-wise as a maximum theoretical return on a business short-term.

This model has proved a success to date, medium-term. Turning to the wider fortunes of the industry, Mr Downey recognises that younger clientele are changing their drinking patterns, buying supermarket drinks and only going out later in the evenings. However (and somewhat refreshingly), he is relatively sanguine about this, indicating that older clientele will always prefer to go out in a social setting. He also astutely

acknowledges the importance of the TT and Grand Prix motorbike festivals to the island, in giving the pub trade a heavy trading period boost in order to sustain them through what (as islanders know) can be a long winter. All in all, it is a unique and successful niche and approach on island that has withstood the buffeting of short-term trends over time.

The Pubs

To the pubs, and **The Victoria Tavern** (Douglas) is inevitably



slightly the odd one out, as it is the only town centre pub/bar in the group. Currently leased by **Robert McAleer**, The 'V.T.' as it is known has nonetheless a unique relaxed atmosphere, being relatively small and one of the nearest pubs to the Steam Packet terminal and set within the financial district. Food is no longer served regularly, though there are arrangements for it to be served via local businesses on occasions. There is a solitary TV above the bar area for viewing the football, along with an increasingly rare, traditional yard of ale glass on show. Responsibility and political correctness have I fear got the better of this piece of glassware in recent times! Both **Okell's Bitter** and **Okell's IPA** were available at the time of visit.

Moving on to **The Railway** (Union Mills), which is situated



on a prime stretch of the TT course, a few miles from Douglas (but importantly, accessible via back roads during race days). The pub has undergone substantial refurbishment in recent years. Large, raised outdoor viewing areas have been available for the races during summer months for some years now.



Food is only served during the TT race periods. However, the pub has retained a good selection of real ales, with **Hooded Ram Scrummy Hooker**, **Cromwell Coach House Bitter**, **Robinsons Cumbria Way** and **Okell's Bitter** being served at the time of visit, offering ample choice.

Though not advertised to the outsider, the pump clips displayed to the right of the bar indicate beers in the cellar that are due to come on next. These included **Wainwright's** and **Bushy's Bitter** when viewed. **Robinsons Trooper** is also a regular at the pub and perennially popular, particularly with visiting race fans.

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Very well appointed photographs detailing the TT races (some signed by riders) cover the walls. The pub retains three distinct rooms, along with a real fire in the front section, and is popular for watching sport. Unusually, the pub opening times include the drinking-up period, so it is a wise precaution to order your final drinks in good time!

A few miles outside Peel at St Johns (opposite Tynwald Hill) is **The Tynwald Inn**. This two-



Tynwald Inn

roomed pub serves food throughout the day. Two beers are generally stocked (**Bushy's Bitter and a guest**), but at the



time of an afternoon visit, occasionally rotating with **Okell's Bitter**. Once again with pool, darts and a real fire, the pub mirrors the traditional atmosphere favoured by owner, Mr Downey.

There is a real community feel about the establishment, with the back room substantially used for local group's AGMs, meetings, as well as music

practice sessions. At the time of visit, a walking group was trying to book a number of meetings, a local ukulele group was meeting in the back room, or-



Tynwald Inn ukulele players

ganised by the Isle of Man University of the Third Age (U3A), while a young family were dining after school in the front room. The U3A do a tremendous amount of work on island, promoting a wide variety of activities, using various venues. A prayer group also meets in The Tynwald regularly, and these social group reflect entirely the strategy being encouraged by the Isle of Man Government (refer to Wellbeing Seminar later in the text).

Finally to **The Ginger Hall**, Sulby. Here, in the second of Mr Downey's pubs to sit on the TT course, this multi-roomed establishment (featuring pool



Ginger Hall

room, dining area, and upstairs B&B rooms) is another timeless gem of the traditional variety, with the main bar area being the highlight. Complete with historic Castletown Ales mirror behind the bar, a real fire, tradi-



tional bar, darts and impressive huge ceiling real map of the TT course, several real ales are offered with frequent guest changes. A rare northern outlet for Bushy's Castletown Bitter,



Ginger Hall

the beer was on superb form at the time of visit. The pub has been much revived in recent years, with increased clientele. As with many pubs along the TT motorbike course, it heavily features photographs of past riders and races, as well as having unusual top window features, detailing black and white pictures of the TT riders.

Peel Micro-pub

The island's first micro-pub is set to open in Michael Street (Peel) in the summer, subject to planning and licensing permissions, currently in progress. Micro-pubs began in the UK in 2005 and there are now several hundred across the country. Initially, many were somewhat

rudimentary, stocking only a few real ales, and were often sparsely furnished in disused, small retail shop units. However, as the decade progressed, facilities have dramatically improved. A small range of wines, craft beers and spirits are sometimes kept to cater for all tastes, while furnishings, heating and toilet facilities are now thankfully of a much higher standard! Rarely larger than the island's smallest pub (The Old Market Inn, Douglas), the micro-pub tends to specialise in an ever-changing range of beers. Micro-pub **Wigan Central** (situated within the arches at Wigan North Western train station) this year reached the final of CAMRA National Pub of The Year.

Sign of Spring - at last!

A mini tradition has developed on island in recent years, across numerous pubs. Relatively large supplies of the unique, green **Sign of Spring ale** (from Stonehenge Brewery) arrive on island as spring begins. Although the island escaped



nearly all of the heavy snow besetting the UK this year, the green beer duly arrived and was on excellent form to mark the start of the new season.

However, winter was not without incident, with flash-flooding in Peel only a couple of months ago. Luckily, Peel fire brigade were on hand (with their priorities in order for the cask ale fan!), pictured here



during a very rapid response, pumping out the cellars of **The Marine Hotel** on Peel seafront.

Health and Wellbeing seminar

In addition to traditional campaigning issues, there is an increasing realisation of the need for greater focus on community, with CAMRA very much involved with that process. This comprises promoting responsible drinking and putting pubs at the heart of the community, as the aforementioned examples at The Tynwald Inn demonstrate. To that extent, CAMRA Regional Director, Angela Aspin, was recently invited by Government Public Health to attend an Isle of Man public health seminar, drawing in various groups from the community to try and address the issues of improving health and wellbeing. Social isolation is increasingly being seen as an issue, and community facilities such as the pub

can be used to address this, in coordination with other agencies. CAMRA also regularly attends meetings with politicians on a wider basis, including visits to Westminster.

Pub Ticker on island

Throughout the British Isles, there are a small army of pub-goers whose hobby is to visit all the pubs in the Good Beer Guide - no mean feat at over 4500! One of the current crop is Simon Everitt. MerseyAle caught up with him as he managed to get round 27 of the island's pubs on a recent visit. Immensely knowledgeable (by virtue of seeing literally more pubs than anyone else in the country), the pub ticker's perceptions can provide a fascinating snapshot and insight into local pubs. Simon was par-



ticularly impressed with the traditional nature and feel of the island's pub stock, remarking on how many of the pubs retained traditional games areas - particularly pool tables - in comparison to the UK.



News Roundup



Heron & Brearley are continuing with their extensive refurbishment of **The George** in Castletown. A full report and feature on Castletown will follow once this major investment is complete, but the company indicated an anticipated opening date of 19th April.

The Hooded Ram beer Mosaic



continues to fare excellently in national UK beer competitions. As well as receiving several SIBA awards, Mosaic featured in the **North West Regional CAMRA Champion Beer of Britain awards**, held at The Liverpool and Districts CAMRA beer festival in February. At 5% ABV, this intensely hoppy beer uses a rye malt, and has an intense tropical fruit flavour with a long finish.



Bushy's have launched a new red beer with the same name, which at 4.7% ABV (and again brewed with Manx grown barley) is one of the stronger beers in their portfolio. It has recently featured in The

Rovers Return (Douglas), where **Bushy's Mild**, (a now endangered style of beer as regularly kept ale) always remains available, as it does in a handful of island venues.

Finally, it is with sadness that we have to report the loss of two very well-known figures, who have passed away these last few weeks.

Firstly, on Island, **Eddie Christian** of The Sulby Glen Hotel (Sulby) passed away sud-



denly. Eddie was very well-known on island and his loss will be mourned by many. In connection with CAMRA, I had personally got to know him over many years when visiting the pub on CAMRA duty, often deliberately calling at quieter times. A softly spoken man, he invariably found time to have a chat about life and the industry in general, with many a wise word imparted. I held him in tremendous regard, and despite me not being a local, he had that

enviable knack of putting people at ease, and I always looked forward to my next visit. MerseyAle - which originally arrived on island thanks to links with The Sulby - passes our sincere condolences to Rosie, the family and all those connected with The Sulby Glen.

Blackpool Fylde & Wyre Branch has just lost one of its all-time star players, IAN PHILIP WARD. 'Wardy', as we called him, finally succumbed to cancer on 26th January, but he refused to go quietly and was even firing off ideas for the Branch from his hospital bed. If only we'd managed to slip him some of his beloved Belgian beer, who knows; he might have carried on just a bit longer!

As it is, he gave us nearly thirty years of his best, and showed a



dedication to this Branch that has almost certainly never been matched in its history. It started back in 1989, when he first



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joined CAMRA and attended his first branch meeting at the North Euston in Fleetwood, soon after arriving on the Fylde from his native Leicestershire. Within two years, he had become the Branch's Vice-Chair, then Chair, and also started a Branch newsletter, 'Fylde Ale'. How's that for a racing start?!

It set a pattern of involvement that continued almost without a break thereafter. In all, he was Branch Chairman three times, with a final five-year stint ending in 2013. When he wasn't doing that, he was often busy being Vice-Chair instead. His gluttony for punishment seemed to know no bounds. Wardy also edited the first thirteen issues of 'Fylde Ale' and managed to attract an amazing variety of fellow contributors. Every edition was headed-up by an ever-changing and 'cook' little cartoon character, which may or may not have been a portrait of the editor (he loved a joke!). He carried on contributing to 'Fylde Ale' right up to the end. He had strong opinions about many things, which not everyone agreed with, but his literary style was always distinctive, witty and eminently readable.

Other roles were slotted in too; Pubs Officer was a particular favourite of his and - amongst numerous other things - he worked hard to improve our approach to scoring beer quality for the GBG. The monthly ritual of shouting out scores at branch meetings became the entertainment high spot of the night, over which Ian presided with

unchallenged and Solomon-like judgement. It's all computerised now - so much more efficient, but much less fun. Furthermore, just to prove he was in for the long haul, Ian became a life member of CAMRA in 1999.

His day job involved town-planning and he was the Head of Development Control for Blackpool Borough. This occasionally provoked some ribald comment, as the changing face of Blackpool impinged on some of our beloved watering holes, but the town bears many memorials to his official work - such as Blackpool FC's stadium, the new tram depot, the redevelopment of the miners' home - and much of the splendid new seafront, not forgetting the iconic parrot atop Coral Island!

Something else he brought from this background though, was a focus on administrative efficiency. He was a 'one hundred per center' (his sons' words for him) and if it was worth doing, it had to be planned and done well. So, his branch meetings were well-run and kept to time. We were a shipshape branch, which given some of the personalities in play, was no mean achievement!

It was no surprise then that when the National Members' Weekend came back to Blackpool in 2006, Ian was chosen to head-up the local liaison organising group (BLOG) and helped ensure it was a success and enjoyable for everyone. His prize for that one was to be invited to take on yet another 'opportunity' and become the Lancashire

Area Organiser - a post he held from 2006 to 2015.

This put him alongside another branch member, Ray Jackson (at that time, West Pennines' RD) and they turned into a very successful double-act. Until then, Lancashire Branch meetings had been flagging somewhat, but Ian was able to turn that around with his admin verve and diplomatic skill.

Yes, it was a very busy period in his CAMRA life, with another responsibility coming his way in 2007 to run the first Lytham Beer Festival. Getting the first one off the ground is always a challenge and all things considered, we did amazingly well, despite running out of beer on the last day! It was also a chance for him to indulge one of his passions - for foreign (especially Belgian) beer. He became a prime mover in getting our World Beer Bar up and running at both the Lytham and Fleetwood festivals.

Ian retired in 2010, which gave him more time for CAMRA and his many other hobbies. He loved world music and became a repinique player (a type of drummer) in a samba reggae band called 'Batala'. Not an obvious choice you might have thought! Even less obvious, he was a co-DJ with Buzz in an outfit called 'Global Outlaws'.

Ian loved cycling too (doing it and watching it) and in quieter moments, he always had his Lego and jigsaws. There was always a lot going on in his life, but the closest moments were

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Date of Birth (dd/mm/yyyy)	Joint Membership	£30.50 <input type="checkbox"/>	£32.50 <input type="checkbox"/>
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Email address	I/we wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association these are available at camra.org.uk/memorandum <input type="checkbox"/>		
Tel No(s)	Signed		
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Title Surname	Applications will be processed within 21 days of receipt of this form. 04/17		
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Joint member's Tel No			

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<p>Name and full postal address of your Bank or Building Society</p> <p>To the Manager</p> <p>Bank or Building Society</p> <p>Address</p> <p>Postcode</p>	<p>Service User Number</p> <p>9 2 6 1 2 9</p>	<p>The Direct Debit Guarantee</p> <p>• This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debit.</p> <p>• If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request.</p> <p>• If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society.</p> <p>• If you receive a refund you are not entitled to, you must pay it back when The Campaign for Real Ale Ltd asks you to.</p> <p>• You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.</p>
<p>Names(s) of Account Holder</p> <p>Bank or Building Society Account Number</p> <p>Branch Sort Code</p> <p>Reference</p> <p><small>Banks and Building Societies may not accept Direct Debit Instructions for some types of account.</small></p>	<p>FOR CAMRA OFFICIAL USE ONLY</p> <p>This is not part of the instruction to your Bank or Building Society</p> <p>Membership Number</p> <p>Name</p> <p>Postcode</p> <p>Instructions to your Bank or Building Society</p> <p>Please pay Campaign For Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign For Real Ale Limited and, if so will be passed electronically to my Bank/ Building Society.</p> <p>Signature(s)</p> <p>Date</p>	

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

obviously with his family. He and his wife, Diane, had been childhood sweethearts in Leicester, and they were joined by sons, Neil and Michael, and grandchildren, Evan and Seb, all of whom Ian adored.

However, the idyll was to be shattered by the news of cancer in 2014 and four gruelling years of treatment were to follow. However, Ian simply re-jigged his life and carried on with it to the fullest possible extent. This included his work for CAMRA,

especially his pubs officership, regional magazine judging, regular contributions to 'Fylde Ale' and unfailing attendance at meetings - both local and regional.

All of which leaves only one other great love of his life unspoken: Leicester City Football Club - The Foxes! Their entry into the Premiership and their title triumph in 2016 must have provided fantastic consolation during the dark days. One of his favourite quotes on his FB page

is pure 'Colemanballs' (actually Peter Kay): "We're at the top and we're going higher!"

Well, Wardy is at the top now and there we have to leave him, but not before passing on our heartfelt condolences to Diane, Neil, Michael, Evan and Seb, Ian's mother Ethel and brother Paul. One thing's for sure - this branch of CAMRA is unlikely to ever see another Wardy.

Blackpool Fylde & Wyre Branch

CAMRA Branch Diary

Liverpool CAMRA Branch Diary

See website
www.liverpoolcamra.org.uk

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

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

Isle of Man CAMRA Branch Diary
Visit: isleofmancamra.org

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Liverpool CAMRA



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*£2 discount off a full card of tokens (usually £12)
when presenting a valid CAMRA card at these sessions*

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