

MerseyAle

CAMRA Liverpool & Districts Magazine

Spring 2019 FREE

Print Run 8000

PETER KAVANAGH'S

LIVERPOOL CAMRA
PUB of the YEAR
2019



**CAMRA
Local 10
YEARS
2009-2019**

Ten years of
Local in Liverpool

To celebrate we are running
a programme of Local events

See website, social media
and MerseyAle
for further details

www.liverpoolcamra.org.uk



Inside: 2019 -
The Year of Local
Review of Liverpool
Beer Festival and
much more

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CAMPAIGN
FOR
REAL ALE

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GAMEKEEPER BRITISH HOPPED AMBER ALE	SONNY DAZE HOPPY PALE ALE CITRA AND MOSAIC	KNOWSLEY BLONDE SINGLE HOP SERIES ATLAS	FATHER TED ENGLISH BITTER
4.2 ABV UNFINED UNFILTERED	4.5 ABV UNFINED UNFILTERED	4.3 ABV UNFINED UNFILTERED	4.2 ABV UNFINED UNFILTERED
MELWOOD BEER	MELWOOD BEER	MELWOOD BEER	MELWOOD BEER
PALEFACE SINGLE HOP SERIES SUMMIT	A WHITER SHADE OF PALE SINGLE HOP SERIES CHINOOK	SHAKEDOWN STREET coconut stout	STRAWBERRY BLONDE
4.0 ABV UNFINED UNFILTERED	4.0 ABV UNFINED UNFILTERED	4.5 ABV UNFINED UNFILTERED	4.3 ABV UNFINED UNFILTERED
MELWOOD BEER	MELWOOD BEER	MELWOOD BEER	MELWOOD BEER
DERBY STOUT THE ONE AND ONLY	CITRADELIC DOUBLE DRY HOPPED	NOAH'S DARK CHOCOLATE AND HAZELNUT STOUT	RIVER CITY PALE CHINOOK MOSAIC
5.0 ABV UNFINED UNFILTERED	5.1 ABV UNFINED UNFILTERED	4.6 ABV UNFINED UNFILTERED	4.0 ABV UNFINED UNFILTERED

MELWOOD BEER CO
The Kennels Knowsley Park

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MerseyAle

CAMRA Liverpool and Districts Branch

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

Cover by Dennis Jones

Welcome to the spring edition of MerseyAle

Mel James-Henry



Welcome to the Spring edition of MerseyAle and the first one of 2019. Though it is only March, it has already been a very busy year for the branch with our AGM in January, a sell out Beer Festival in February and, the culmination of our Pub of the Year competition with judging taking place and the winner being announced. You can read about all of this in this edition.

This year we are also celebrating 10 years of locale and have various events planned throughout the year. We hope you can make it to some of the activities we have planned.

The 2009 Good Beer Guide lists seven independent Merseyside breweries. The 2019 guide lists nineteen. It's encouraging and exciting to see such a variety of local beers in Merseyside. Things have changed a lot over 10 years.

But the fight isn't won, pubs and breweries still need your support, the committee would also like to do a lot more campaigning. But we are small in numbers. As you read MerseyAle please have a think, are you able to become more involved in the branch?

I sincerely hope you enjoy reading MerseyAle, ideally with an ale in your hand, and you continue to support our excellent pubs across Merseyside.

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

Mel James-Henry
MerseyAle Editor

Please follow us on Social Media to keep up to date with news and events



www.facebook.com
/CAMRALiverpool



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Coach trips



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.

Howard Perry MerseyAle Distribution Manager
howard.perry@liverpoolcamra.org.uk



City Centre

The Grapes on Matthew Street has reopened after a major refurbishment by owners Star Pubs and Bars. Renowned for its links to the Beatles, the pub has been restored to its former glory exposing the previously hidden details of the fireplaces and brick walls.

The Pig & Whistle closed in Jan. This traditional city centre pub used to be popular with sailors travelling the world on board sailing ships and steamers berthing at the nearby Pier Head docks. We don't yet have any further details on its future but hope it will reopen.

The Railway on Tithebarn Street has reopened after a refurbishment and essential repairs.

A couple of new craft keg bars have opened. **The Outpost** on Renshaw St, which has a live music venue at the rear, and **Craft Minded** in Cains brewery village.

Blacklodge Brewery and Tap has relocated to a larger venue, still in Baltic Triangle, and is planned to open around Easter. **Hard Times and Misery** is currently closed but will reopen on Friday 5th April with a new layout and new look. There will also be a CAMRA discount of 10% off all cask beers.

A new **Wetherspoons** is due to open on James Street on the 21st May. Named '**The Captain Alexander**' after the founder of the Allan Shipping Line which had their offices in James Street and on which 'the Onedin Line' was loosely based.

Garston

Masonic are having a beer festival throughout March and April. 8 casks in 'back yard' all at £2 a pint.. or £10 per session! The pub is just 10 mins walk from South Parkway. See advert on page 12.

Crosby

Marine AFC are holding a Beer Festival on Thursday 11th to Sunday 14th April. Thursday and Friday 6pm to 11pm, Saturday and Sunday 12pm to 11pm. Free entry. Beer and cider sold at £1.50 per half pint. On the Saturday Marine are at home to Buxton, 3pm.

Waterloo

Following a competition **Stamps Too** has been renamed **The Waterpudlian**. Apart from the name nothing else has changed, still same great pub



with live music and local beers. See page 10 for recent locAle celebration held at the Waterpudlian.

The Old Bank, South Road, Waterloo is still closed and is currently undergoing building work to expand the public space. A licensing application has been submitted to extend trading hours.



BREWERY NEWS

Flagship

The one-off **Yonder** (4.3%), a well-hopped modern American Amber sold out fast and has become a new core cask. Other winter cask beer includes **Silhouette** (dry Irish stout, 4.5%) and **Jar** (porter, 4.7%). All are available on rotation at The Ship & Mitre, along with some local keg and cask distribution. All Flagship Beers are unfiltered and vegan.

Rock the Boat

The current version of Rock the Boat Brewery's **Yellow Submarine Special** 3.9% golden ale has been brewed using Mystic hops from the Charles Faram hop farm in Worcestershire. Rock the Boat is currently one of only six breweries that this hop has been released to. The previous version used Mosaic hops and sold very well.

Liverpool Brewing Company Ltd

Team Toxic is the combination of **Sue Hayward Waen** and **Gazza Prescott Mission Creep brands**. As well as distributing Liverpool Brewing Company Beers, they are also collaborating with their brewer Karl. The first collaboration **Kohock**, a Grapefruit hoppy APA, was available at our beer festival and can be found in some pubs in Merseyside. We look forward to seeing other collaborations.

Neptune brewery news see page 33

CAMRA Liverpool and Districts

Pub of the Year

Peter Kavanagh's

It's doesn't seem like 12 months ago when we announced Cask as our Pub of the Year 2018 but in that time, we have changed our pub of the year nomination process. This time the top ten scoring pubs in What Pub formed a list from which members nominated their favourite pub to go forward to the judging process. Sadly, yet again we had very few nominations from branch members something we hope to improve on next year. We then asked for volunteers to judge the top five pubs, the response to this part of the process was good and 12 people put their names forward, of which 4 of them where female. In accordance with CAMRA guidelines judges were asked to visit each pub on the list twice, at different times of the day. Anonymised details of the scores submitted by each judge can be found on our website.

As a result of this process we are pleased to announce that the winner of this year's competition is:-

Peter Kavanagh's

Congratulations to Rita and everyone at the pub.



Pubs of excellence, in no particular, order are:-

Augustus John Dispensary Lion Pen Factory

All pubs will be presented with a Pub of Excellence certificate at our awards evening in June.

Our Pub of the Year presentation will be held on Wednesday 27th March at 8pm. A further article on the event will appear in the next edition of MerseyAle.

Cider Pub of the Year - The AJ

As well as our Pub of the Year we are also pleased to announce that our **Cider Pub of the Year** is the **Augustus John**, to coincide with CAMRA's cider month the presentation of that award will be on 22nd May from 7pm.

Club of the Year Northern Club

Our Club of the Year, once again, is the Northern Club in Crosby, the date for the presentation of that award is yet to be decided but once it is confirmed will be publicised via our website and social media.



Once again, congratulations to everyone from the August John and the Northern on their awards.

Mel James-Henry
POTY Co-ordinator



Advertise in MerseyAle

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



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

*New advertisers only. Available for the June 2019 issue.



Save your pub

Since 2008, nearly a quarter of pubs in the UK have closed even though turnover of the pub industry is holding up, that is about 18 per week.

What is going on?

An Office for National Statistics (ONS) analysis published in November 2018 also suggests that more than 11,000 pubs have closed in the UK in the last decade – a fall of almost a quarter (23%). This is a disturbing trend for local community pubs.

Don't want your pub to close?

Use it and encourage others to use it, plain and simple. Forget the cheap supermarket beer deals. They look good but you will be missing out on the social aspect of the pub and more than likely just lining the pockets of some big, international beer company. It is much better to seek out a nice local pub doing LocAle. A list of branch LocAle pubs can be found on our website and on pages 18.

In 2019 we will be celebrating 10 years of branch involvement with the LocAle scheme, so keep an eye open on the website, email and social media for our LocAle events. Further details on page 10.

Protect your pub.

The government has a National Planning Policy Framework (NPPF) which sets out the government's overall planning policies for England and how it expects these to be applied. First published in 2012 and a



revised in July 2018, it contains a thing called an Agent of Change principle. This states that existing businesses and community facilities should not have unreasonable restrictions placed on them because of development permitted after they were established. This covers situations where, for instance, residents of new housing complain about the noise emanating from a nearby pub. Provided the noise level is reasonable, no action against the pub can be taken - the onus is on the developer to provide suitable mitigation before the



development is completed. This has been a concern as there have been several cases where long established music venues, in Liverpool and elsewhere, have been forced to close or cut back on their activities due to complaints from residents in city centre housing projects. If you don't like the noise, don't move to the city or next to a pub! A revised detailed summary

BRIMSTAGE BREWERY



Brimstage Brewery Co. Ltd, Wirral, CH63 6HY
www.brimstagebrewery.com Sales: 0151 342 1181

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GREAT BRITISH BEER FESTIVAL
LONDON 2019

The live beer experience

6-10 August • Olympia London

This year the Great British Beer Festival takes you on a journey from the smallest seed to the perfect pint! Experience the natural magic of grain to glass, while enjoying live music, fabulous food and more...

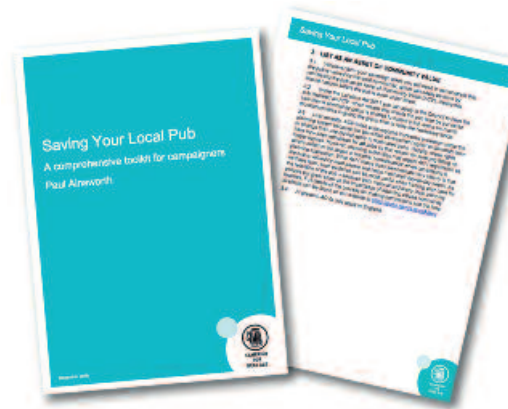
Book your tickets today
gbbf.org.uk

Supporting your local Breweries

PLUS Cider & Perry • NEW Wine & Gin Bar • Music • Street Food
NEW International Beer Festival • Entertainment • NEW Beer Discovery Zone

CAMRA
Campaign for Real Ale

of the NPPF is Appendix A to Saving Your Local Pub on the CAMRA website <https://pubs.camra.org.uk/savingyourlocalpub>



Local Plans

We all live in a local authority area. They all have a Local Plan, and have Neighbourhood Plans. These are put out for public consultation and comments before they are adopted. Keep an eye open for them and check to see if the council has included pub protection measures in the plan. Council staff and councillors are very busy people, and sometimes they need reminding that pubs are an essential part of community life. Experience has shown that if draft Plans contain either no or inadequate policies on pub protection or include policies which adversely impact on sensible pub provision then the public and CAMRA branches can achieve the desirable changes through the submission of well-argued comments - this is especially the case when Plans go to a Planning Inspector for approval as they are generally keen to ensure conformity with NPPF policies (see above). It is up to all of us to be vigilant because although a council may have strong pro-pub policies, they are no use unless they adhere to them. There have

been several recent instances where Councils have gone against their own policies, especially where there is an apparent clash with pro-housing policies. CAMRA nationally are keeping a look out for this type of behaviour, so if you become aware of any examples in your area please let Paul Ainsworth at CAMRA HQ know paul.ainsworth@camra.org.uk and he can investigate it further. Neighbourhood Plans relate to specific areas in towns and cities and can be a very useful way of adding an extra layer of planning protection to pubs.

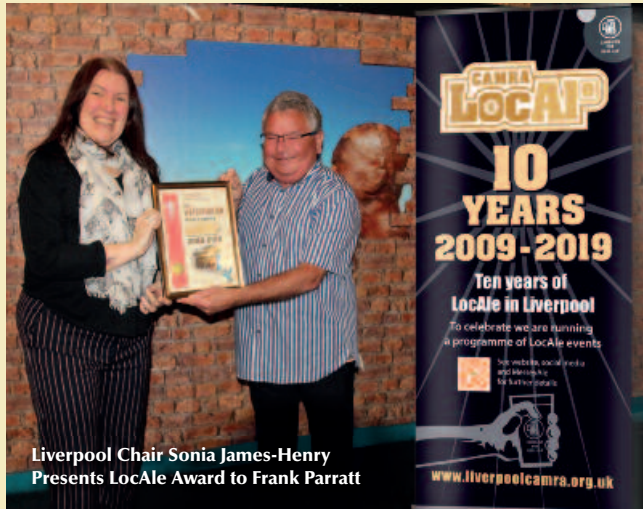
Should you become aware of any kind of threat to a pub, please tell your local CAMRA Branch. The earlier they know about such things, the easier it is to act. Interested in pub protection or other aspects of CAMRA's campaigning work? Then look at the campaigning page at: <http://www.camra.org.uk/pubs>. We can all play a part in keeping our pubs open and thriving.

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





2019 - the year of LocAle



Liverpool Chair Sonia James-Henry Presents LocAle Award to Frank Parratt

Back in 2009 we launched our LocAle campaign, promoting real ale that travelled no more than 30



miles from brewery to pub. At the time Cains was still the biggest local brewer in the area. Fast forward ten years and, whilst Cains is no more, the number of local breweries has grown, and the industry is thriving. We

are very lucky to have breweries that produce such a wide range of styles and that are renowned throughout the country for the quality of their beers.

Throughout 2019 we will be celebrating LocAle and our local breweries. Amongst the events we have planned are brewery trips, tap take overs and LocAle pub crawls.

Where better to launch our celebrations but at the pub where it all began, the first LocAle pub in Merseyside, **the Waterpudlian** (formally Stamps Too). Licensee **Frank Parratt** has always been a supporter of LocAle, in fact, it was in this pub where one

of the biggest breweries of recent years, Liverpool Organic, was born. Sadly, **Liverpool Organic** are no more although their recipes are being used by **Liverpool Brewing Company Ltd**, who's IPA came joint 3rd in this year's Beer of the Festival competition at the Crypt in February. Another local brewery, **Gibberish**, came 2nd in the competition with **Penny Lane**. The Waterpudlian continues to have a great selection of LocAles, well worth a visit if you are in the Waterloo area. Thank you to Frank and his bar staff for their hospitality on the night, we know he will display his 10 year LocAle certificate with pride.

You can sample some local beers direct from the brewery as they hold regular open days:

Big Bog Brewery in Speke is open every Friday from 4pm, we hope to arrange a visit later in the year.



PEERLESS

Peerless in Birkenhead is open on the last Friday of the month from 4.30pm and the last Saturday of the month from 12 noon. The branch spent a pleasant Saturday afternoon at the



PEERLESS

brewery back in January, you can even bring your own food and enjoy a picnic with your pint.



Connoisseur in St Helens is open on the first Saturday of the month and the branch will be visiting the brewery



CONNOISSEUR



CONNOISSEUR

on Saturday 4th May, meet at Lime Street station by 11.15am to catch the 11.45 train to St Helens.

Entrance to all the breweries above is free.

Red Star in Formby also



have brewery tours, these take place on various Saturday's throughout the year. Here you get food, unlimited draught samples of their beer range and a souvenir glass. For more information visit their website:- redstarbrewery.co.uk

Sonia James-Henry
Liverpool Branch Chair

We are lucky enough to have 12 breweries within the Liverpool and Districts branch area, support your local brewing industry and look out for these names next time you are out for a pint, you won't be disappointed:-

- Ad Hop
- Big Bog
- Black Lodge
- Flagship
- Gibberish
- Handyman
- Higsons
- Liverpool Brewing Company Limited
- Melwood
- Neptune
- Rock the Boat
- Stamps

Look out for further LocAle events which will be advertised on our website, social media and, if you are a Liverpool and Districts CAMRA member, via email.

Welcome to the Vernon Arms



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

7 Handpumps (4 ever-changing, 1 cider)

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

- Gitane Zarah's Rum Porter (exclusive to The Vernon Arms)
- Food served Mon-Thur 12-7pm, Fri-Sun 12-4pm
- Belgian speciality bottled beers
- Large screen sports in HD
- Private function room available (The Latham Lounge)



The Vernon Arms offers all of the above in a freindly and safe atmosphere plus:
Live entertainment on Fridays and Saturdays



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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17 CASKS

£2 PINT



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- Accommodation available to CAMRA members at just £30 per night (2 sharing)

Throughout MARCH & APRIL 35 GLADSTONE RD, GARSTON L19 1RR

A Publicans Perspective

Tony Murray



ale?' - stop thinking that most will end up being wasted.

Start small and build on the demand, talk to local micro breweries and your current supplier to have an introductory offer - enjoy a mini festival at your venue.

How do publicans encourage more to their establishment in order to increase sales - in particular 'cask and real ales'

Throughout the district, whilst many traditional public houses are struggling, there are many smaller outlets opening with the emphasis on cask ales.

Whilst I agree that more people, more women and a younger customer are converting to real ales (and international bottles) they (in my experience) still have a long way before they take over the keg beer market.

It's offering the choice to customers that helps sales, don't be left behind - stop worrying about 'what if my customers don't like cask

Engage (and join CAMRA) with membership and get to know the local team - there are many that will offer you free advice on cask beers, the care required and the brands that are popular.

Here in Liverpool (and local districts) there is an abundance of micro breweries who need you as much as you need them - it's FREE to talk - and I'm always available to meet at your venue and offer any advice I can (without any obligation) simply to say it 'as it is'



Many travel to our great City to tour the cask ale venues, from CAMRA national or from our entry in the Best Pub Guide - it's always fascinating talking to these 'out of towners' and picking up new ideas.

Business doesn't just happen any more, we all need to keep one step ahead of local competition-offer a better customer experience and products not available locally (or normally)

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

Mossley Hill Athletic Club

Charity Beer Festival

26 - 28 April 2019

Friday 7pm - midnight

Saturday 1pm - 6pm and 7pm - midnight

Sunday 1pm - 8pm

£5 per session

www.mossleyhillbeerfestival.org.uk



70 beers & ciders. Gin & whisky

Hot and cold food

Live entertainment.

Tickets available from the club

Also available on the website.



**Help us to support this year's charities.
Free half pint for all CAMRA members.**

Drinking Beer for Charity



Back in 2013 two friends, **Clare Beavan** and **Andy McGrory** were looking for a way to raise funds for their local sports club in Liverpool. Through holding social events, their intention was to earn some extra revenue for grass roots sport at **Mossley Hill Athletic Club**, along with fundraising for local and National charities. They decided to hold a beer festival – not the most original idea, granted. But this beer festival was not your run of the mill event – it had an ingenious element... They would enlist businesses to sponsor each barrel of beer and then customers would pay to drink it. This would maximise the money that could be raised.

Through their own day jobs, Andy and Clare both understood the event and charity industries, and both loved a good social event, however they knew little about real ales, so they enlisted the help of another two Mossley Hill Athletic Club members, **Martin Rogers** and **Paul Battle**.

Over six months the quartet found a host of sponsors, pulled together the infrastructure, logistics, marketing, entertainment and of course the beer

The festival is now in its sixth year and growing all the time. However, it's not all been plain sailing as Clare explains: **"While the first year was actually a success, we did learn a lot. We held it in November but didn't realise it clashed with other events in the city, and also,**

being in November it was too cold in the marquee which did the beer no favours and we didn't particularly want our visitors to be standing in coats and scarves with teeth chattering while drinking a too-cold ale."

"So, we moved to our April dates where we have had the same weekend ever since. The weather is more forgiving and festival-like and there is less to compete with at that time of year."

Paul chips in: **"We want to keep improving every year. It's the small changes that keep our numbers growing. We take customer feedback seriously and are on hand to ensure visitors have a great time over the entire weekend - and tell their friends."**

The team insist a lot of thought goes into their beer and cider list. Among their admirers are some senior CAMRA officers, who have complimented the festival on its selection. Martin adds: **"We keep in touch with the local scene, hearing what's good and what's not – and of course do some market research!"** If you don't like beer the bar stocks local gin and a selection of whiskies too.

Festival founder Andy McGrory explains the outcome of all this hard work (and play): **"In five years we have raised about £60,000 for local and national good causes, grass roots sport at Mossley Hill, and the local Scouts and Guides. The event is growing in popularity every year and we are becoming a date in the UK beer festival calendar."**

"None of this would be possible without our sponsors, our suppliers who donate in kind, along with entertainers, and of course those who attend the event."

This year's charities are the **ADHD Foundation**, **Steps to Freedom** (a local charity who provide bespoke counselling service for survivors of child sexual exploitation), the **Stand Tall Campaign** (funding Merseyside's Police Horses) and **Garston Adventure Playground**.

This year's event from 26th to 28th April 2019, at Mossley Hill Athletic Club.

Tickets are available at www.mossleyhillbeerfestival.org.uk

The WONSTON ARMS

A community pub saved from closure is named

the best in Britain



Wonston Arms

support from the local community and beyond has been overwhelming, helping to propel us forward despite these testing times.

Ben Wilkinson, National Pub of the Year Coordinator said: "**Matt and his team have created a fantastic rural village pub with a great atmosphere by shaping it around the community and its needs. They have realised that it takes something special to create a sense of real belonging so that people want to come out of their homes and back in the pub**".



Volunteer Arms



Cricketers



Chequers

Pubs in the competition are selected by CAMRA volunteers and judged on their atmosphere, decor, welcome, service, community focus and the quality of the beer. Runners-up in the competition include the **Cricketers Arms** in St Helens, Merseyside; the **Chequers** in Little Gransden; and the **Volunteer Arms** (Staggs) in Musselburgh.



We have to thank migrants for British cider, first the Romans who brought cider with them and the art of how to make it and then the Normans for cultivating apple orchards.

In the middle ages it was the drink of choice as it was cheap, alcoholic (and therefore safe) and readily available and stored. Children were even baptised in cider and the monks made cider in the monastery.

All apples can make cider, but some apples are specially grown for cider as they have higher levels of acidity, sugar or tannins. Many would not make pleasant eating.

The cider apples are known as 'sharps' if have high acidity, 'sweet' if low acidity and 'bitter' if have high tannin and there are mixes such as bittersweet and bittersharps. The British cider apples have wonderful names like **Kingston Black, Somerset Redstreak, Tom Putt, Dabinett, Slack Ma Girdle, Rosemary Russet** and

CIDER

Yarlington Mill. The cider maker's art is to blend these varieties of apples before making the cider. **Rosies** of Llandegla (near Ruabon) have 69 different varieties of apples on their farm. Naturally the apples also need to be ripe and their qualities can change with the weather each year, just like a good wine, but the farm cider maker still only uses 100% apples. The large or multinational cider makers usually seen disingenuously advertising a tractor and trailer of apples passing through a farm are more concerned with consistency and therefore will include additives to make sure the cider has the same levels of sugars, tannins and acidity plus they will also use continental apple pulp as this is cheaper. Farm cider is slow

pubs like **Caledonia** Catherine St, Belvedere and **Font** (behind the Everyman) who all serve Rosie's cider. **The Grapes** (Knight Street) usually has Seacider which won the cider of the festival at the crypt this year. **Wetherspoons** have cider in boxes behind the bar as does the **Pen Factory**, whereas other pubs have cider on handpump such as **Sanctuary, Swan, Pilgrim and Ship & Mitre.** **The Augustus John** (winner of the branch Cider Pub of the Year) has 6 real ciders on, 2 on handpump and 4 available from the cellar. **Presentation of our Cider Pub of the Year award plus a cider tasting will be on 22nd May from 7pm in the Augustus John.**

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 Officer



fermented over the winter months in wooden vats, ready for drinking the next year after the harvest. Picture shows **Denis Gwatkin** (Gwatkin cider) receiving a **CAMRA award for 25 years of cider campaigning.**

In Liverpool real farm cider like this can be enjoyed in





Where to Find LocalAle in Liverpool

(correct as of February 2019)

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 Pub & Eatery, 24 Catharine Street, L8 7NL
Butchers, Booker Avenue, L18 4QZ
Caledonia, 22 Caledonia Street, L7 7DX
Central, 31 Ranelagh Street, L1 1JP
Childwall Fiveways, 79 Queens Drive, L15 6XS
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
Flute, 35 Hardman Street, L1 9AS
Font, Unit 3, Arrad Street, L7 7JE
Four Ashes, 23 Crosby Road, North, Waterloo, L22 0LD
Frank Hornby, 38 Eastway, Maghull, L31 6BR

Gibberish Brewpub, 15 Caryl Street, L8 5AA
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
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
North Western, 7 Lime Street, L1 1RJ
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
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
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
Waterpudlian, Previously Stamps Too, 99 South Road, Waterloo, L22 0LR

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 63

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

CAMRA LocalAle 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.

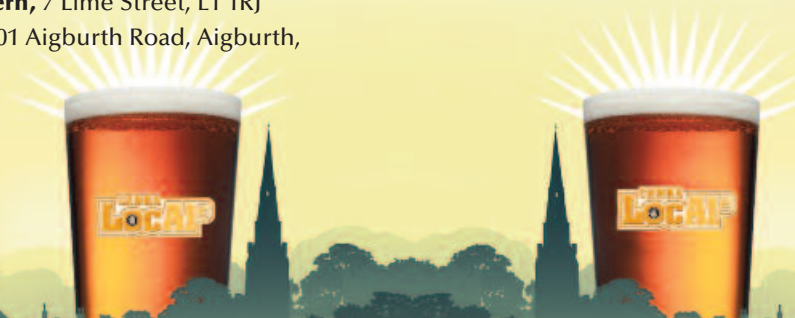
Launched 2009 in Liverpool, this year we are celebrating 10 years of localAle. We will be putting on events throughout the year which started with a celebration event at The Waterpudlian (previously Stamps Too), where the scheme was first launched. Full details on page insert page number localAle events

A MESSAGE TO PUBS:

If you think your pub should be included in this list, please email: locale@liverpoolcamra.org.uk giving details. A LocalAle beer is a REAL ALE BREWED WITHIN 30 miles of the pub by road. NB: Other terms and conditions apply

Free point of Sale (POS) materials are available including window stickers, leaflets and pump clip toppers. Email locale@liverpoolcamra.org.uk

Mel James-Henry MerseyAle Editor



Liverpool Beer Festival 2019

LIVERPOOL METROPOLITAN CATHEDRAL CRYPT

I think the photo's say it all. 2019 saw the branch run another successful beer festival, a big thank you to everyone who came and, of course, those volunteers without whom we could not run such a huge event. However, this year was a hard one for the organising committee, many people covered several roles and were working well into the early hours to ensure the festival ran smoothly. So, we once again will be asking for help with next year's festival, we simply cannot continue to hold the event without more support from CAMRA members. There will be a meeting on Monday 29th April to discuss the future of the festival, the venue is to be confirmed and details will be sent out to members via email nearer the time. Should you feel you are able to help with next year's festival please email: - chair@liverpoolcamra.org.uk

We yet again invited those attending the festival to vote for their beer of the festival, the results were:- 1st Revolutions Swoon 2nd Gibberish Penny Lane Joint 3rd Liverpool Brewing Company Ltd IPA and Beartown Brewery Crème Bearlee Cider of the festival was Sea Cider Bourbon Cask

Congratulation to all!



SHIP & MITRE

75

REAL ALES

50

CIDERS

20

CONTINENTAL
AND WORLD
BEERS

100

CRAFT
BEERS

PLUS 25 Gins as well as a
Wines and Spirits Bar

LIVE
MUSIC
FOOD



HULME HALL- PORT SUNLIGHT
THURS 18th - SUN 21ST APRIL

TICKETS AVAILABLE ON
EVENTBRITE SEE WWW.THESHIPANDMITRE.COM FOR MORE DETAILS



Liverpool Pubs CAMRA Discount



Discounts on production of a valid CAMRA card

- **Central & Commercial**, Ranelagh St: 20p off a pint (pints only)
- **Willow Bank Tavern**, Smithdown Rd: 10% except Tues after 6pm (see below)
- **Flute**, Hardman St: 10% except Tues (see below)
- **White Star**, Rainford Gardens: Mon-Thurs selected beer £2.50
- **Pumphouse**, Albert Dock: 25p off a pint (pints only)
- **Hare & Hounds**, Liverpool Rd North, Maghull: 20p off a pint (pints only) ex Mon £2.49/pt
- **Richmond Tavern**, Church Rd, Wavertree: 20p off a pint (pints only) ex Mon £2.49/pt
- **The Liver**, South Rd, Waterloo: 20%
- **Yates**, Queens Square: 10%
- **Ale House**, Prescot Rd, Old Swan: 20p off a pint (pints only)
- **The Baltic Fleet**, Wapping: 20p off a pint 10p off a half
- **The Punchbowl**, Lunt Rd, Sefton Village: 20p off a pint 10p off a half
- **The Crown**, 43 Lime St: 20p off a pint 10p off a half
- **Victoria Cross**, Sir Thomas St: 20p off a pint (pints only) ex Sat
- **Sanctuary**, 72 Lime St: 30p off a pint, 15p off a half (Loyalty card available)
- **Head of Steam**, 85-89 Hanover St: Until 30th April, special offer of 50p off a pint (pints only). Discount after 30th April check website or ask a member of staff
- **Courtyard Bar & Kitchen**, 89 Roe St: 10% (pints only)
- **Jolly Miller**, 176 Mill Lane, West Derby: 10%

Discount available all day, every day
unless stated otherwise

Discount Days (available to anyone)

- **Flute**, Hardman St: Tues ONLY £2.10/pt
- **Willow Bank Tavern**, Smithdown Rd: Tues ONLY from 6pm £2.25/pt
- **The John Brodie**, Allerton Rd: Tues ONLY £1.95/pt
- **The George**, Moor Lane, Crosby Village: Tues ONLY £1.95/pt
- **The Lion Tavern**, 67 Moorfields: Mon - Fri 20p off a pint

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

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

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 28th
February 2019

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



CASK



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UP TO 7 HAND PULLED REAL ALES

EUROPEAN BOTTLE BEER & WINES

THREE REAL
CIDERS

BEERS SOURCED
WORLD-WIDE



PUB OF THE YEAR



2016
2017
2018

"COME GATHER ROUND PEOPLE WHEREVER YOU ROAM"



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FOLLOW ME

Yorkshire's Pub of the Year George & Dragon Hudswell



Hudswell is 3 km west of Richmond and the George & Dragon in Hudswell has recently won Yorkshire's Pub of the Year for the third year in a row; in 2016 it was Camra's National Pub of the Year.

This homely, two-roomed village inn was rescued and refurbished in 2010 after a successful community buy-out. Stuart and Melissa took over the tenancy 3 years ago, and the pub now features its own library, shop, allotments and other local facilities as well as great food and a selection of Yorkshire-brewed beers. It has a large, sunny beer terrace and garden at the rear offers stunning



panoramic views over its allotments to the Swale Valley. We visited in late September, a week before the official presentation took place, when six ales were available, five at £3 a pint – before Camra discount!

The pub offers a wide range of cooked food using fresh local ingredients but specialises in a selection of delicious home-made pies - and the portions were huge!

Food is served from 12 to 2pm and on the Saturday of our visit quite a large number of folk were ready for food by 12. We were taking part in Richmond's walking festival but as our Sunday walk didn't



finish until 5pm, we missed their traditional roast dinners that day. However we had superb after-walk pints! This is a truly special pub worthy of its awards and well worth a visit.

Beers on offer were:

Rudgate Ruby Mild 3.9%
Wensleydale Pale 4%
Wensleydale Falconer 3.9%
Revolutions Cloudbusting 4.5%
Durham Kama Citra 4.3%
Revolutions Cloudbusting Blueberry Saison 4.5%
All at £3 a pint
And: Small World Thunderbridge Stout 5.2 %

By Rogg Jones



Liverpool and Districts Annual General Meeting 2019



This year's annual general meeting took place on 16th January, upstairs at the Fly in the Loaf. In attendance was our Regional Director, Nick Bosley, Merseyside Co-ordinator Doug Macadam and 23 branch members including those on the 2018 committee.

Our Annual General Meeting (AGM) is an opportunity for branch members to raise issues with the committee, if there is anything someone feels we should or shouldn't be doing, or something fresh members would like to see us take forward this is the time to discuss it. Unfortunately, when the chair asked if anyone present had any comments regarding the running of the branch none were forthcoming.

As reported by the committee, 2018 was a busy year for the branch, we changed our Pub of the Year nomination process, with some success. MerseyAle went through some changes as our previous printer went out of business and our editor stepped down from his role due to work commitments. In addition, the Isle of Man took the decision that they were no longer able to significantly contribute to the magazine as they felt the time was right to move on. We changed to an on-line booking system for coach trips, as well as changing our coach company. Mini bus trips were launched to great success, thanks to branch member **Sue Daniels** for organising these. And, for the first time, we submitted a club, the Northern in Crosby, to the CAMRA Club of the Year competition.

Going forward, we announced our year of LocAle, details of which can be found on page 10-11.

Our Regional Director, **Nick Bosley**, said a few words regarding branch structures, as this year CAMRA will be looking to introduce more practical boundaries to branches i.e. to avoid branches being divided by obstacles such as toll bridges. Nick also pointed out that in 2018 our region was represented in all three of CAMRA's national competitions.

We had three people stand down from our committee in 2018, **Charles Lasham, Samantha Mullings and Carol Cherpeau**, we thanked them for their hard work and wished them well for the future.

Members were invited, both prior to the meeting and again on the night, to put their names forward for the Liverpool and District committee, however, no one volunteered. Everyone on the 2018 committee stood again except for **Andre Fu**. The re-election of the committee was passed by those present at the meeting. At a subsequent committee meeting the roles were allocated as follows:-

Sonia James-Henry	Branch Chair
Mike Chandler	Treasurer
Matt Valentine	Social Secretary
Ian Rayner	Membership Secretary
Steve Downing	Branch Contact/Cider Officer/What Pub Co-ordinator
Tony Morgan	Public Affairs Officer
Howard Perry	MerseyAle Advertising Manager
Pete Elloy	Beer Festival Treasurer
Mel James-Henry	Webmaster/POTY Co-ordinator/Social Media Manager/MerseyAle Editor

There are 2 roles we are desperate to fill – Secretary (this involves taking minutes at our monthly committee meetings) and LocAle Co-ordinator. These duties are currently being taken on by various members of the committee but ideally, we would like one person to take each role.

In addition to the above most committee members also have roles on the beer festival organising committee, essentially the branch is relying on too few people to take on too many roles. Although I think this is an issue in a lot of CAMRA branches. Any help you could give would, particularly as regards to the two roles above, be gratefully received.

Prior to the AGM we had 12 people put their names forward to judge our Pub of the Year competition. Most of those people were present at the meeting so judging forms were circulated. Once the AGM was declared closed Mel James-Henry, our Pub of the Year co-ordinator, was available to answer any questions judges may have regarding the process.

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



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for the facts

HOPS HISTORY²

Fuggles Confusion



Fuggles

Most articles on the history of hops will tell you that the Fuggle hop was discovered in 1861 in a hop yard owned by **George Stace** in Horsmonden, Kent. This may not be entirely accurate as research by **Martyn Cornell**, published in his **Zythophile blog** suggests that we have been crediting the wrong man, and that the honour of discovering the Fuggle hop should go to a man named **George Stace Moore**. Little difference I hear you say, but it's these small details which can end up with the wrong person becoming famous for something they didn't do. Cornell says that George Stace Moore's name got chopped and shortened around 1901. It also transpires that Moore was a 55 year old carpenter, not a hop grower, when the Fuggle hop was discovered in his garden. The hop itself may have grown from seeds which had been collected accidentally by Moore's wife, Sarah, when she had been collecting hedgerow food. Some 14 years later in 1875 the hop was officially named and introduced by **Richard Fuggle** of Brenchley, Kent. There is also some doubt about the accuracy of this part of the Fuggle story as it appears there were at least three people named Richard Fuggle living in this area of Kent in the late nineteenth century,

and the hop may not have appeared as suddenly as writings suggest. The confusion appears to come from an article published by **John Percival** in 1901 called "**The Hop and its English Varieties**", which was published in the Journal of the **Royal Agricultural Society of England**ⁱⁱ. Percival's article has been seen as the main reference on the early history of English hop growing for many years, and several beer writers have used and quoted the information in the publication, so the slightly inaccurate story got spread around.

The Richard Fuggle we are after came from a place called **Fowle Hall**, near Brenchley, and was related to a family of hop farmers called **Manwaring**. A member of the family, **Thomas Manwaring**, is known to have raised a good cropping variety of a hop which he called "**Cedar Goldings**," around the year 1868 or 1869. If it takes around seven years from the discovery of a new hop to its gaining a reputation as a useful variety, could "**Cedar Goldings**" be the plant found in George Stace Moore's garden? The name "**Cedar Goldings**" is not referred to again, the name vanishes. It could be that the hop was "discovered" by Richard Fuggle, and taken and cultivated by Thomas Manwaring initially as "**Cedar Goldings**" and then later named by Manwaring in honour of his relative.

In brewing Fuggle was the dominant hop variety in England for over 70 years until the development of high-alpha varieties, the hops which add lots of bitterness to a beer, made it less eco-

nomical for bittering purposes. Fuggle is used as an aroma hop and has a delicate, minty, grassy, slightly floral aroma which produces a clean, refreshing, full-bodied flavour present in many traditional beers. Before the advent of dual-purpose and high-alpha hops, Fuggles were used as the main copper hop and were often complimented by an addition of Golding to give a rounded, full-bodied flavour.

In agricultural terms, Fuggle is a low to moderate yielding aroma variety that matures early to mid-season. It is grown primarily in Herefordshire and Worcestershire after many of the Kent farms became infected with **Verticillium Wilt**. Several attempts have been made over the years to breed a wilt-resistant Fuggle but with very little success.

Fuggles are also grown in Slovenia as **Styrian Golding** and the USA as **Oregon Fuggle**.

By Tony Morgan

i zythophile.co.uk Type "fuggles" in search box and scroll down.

ii Percival, John. "The hop and its English varieties", The Journal Of The Royal Agricultural Society Of England Vol-62 (1901), p67-95.

Image of Fuggle hop from Charles Faram website:
www.charlesfaram.co.uk/product/fuggles/



Liverpool CAMRA Coach Trip - Stalybridge and Rochdale



On 5th January, a hardy and intrepid bunch of thirsty travellers set off on our first coach trip of the year, to sample the pubs of Stalybridge and Rochdale (our branch had visited Rochdale a few years previously, but had never been to Stalybridge as a group, although several of our party had been there individually over the years).

We arrived at Stalybridge bus station around noon, handily-placed to go around the town centre offerings. Our group found the two micropubs on Bridge Street closed on our arrival, so headed to the Society Rooms, the local Wetherspoons,



to kill time with a pint or two before they opened. I opted for a very tasty pint of **Moorhouse's Blonde Witch**, 4.3% and £1.99 with CAMRA voucher.

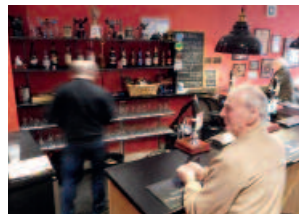
Waiting for my companions to finish their pints, I wandered back down the road (not calling in to the Tripe Shop, yuck!) to see if the micros were open yet- **The Crafty Pint** was, so we supped up and ventured there

(it turned out that the neighbouring micropub/bottle shop, **The Bridge Inn**, was closed temporarily due to a family bereavement, alas).

The Crafty Pint was a very welcoming, friendly, and



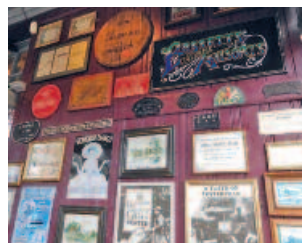
immaculate micropub, offering four handpulls. My choice was a delicious pint of **Howard Town Monk's Gold**, a golden session ale at 4% and a very reasonable £3. As we were nearing the end of our beers,



several others from our coach turned up, so we said hello before moving on to the next hostelry, the famous **Buffet Bar on Stalybridge Railway Station** (I had been through this station many times over the years, but had never alighted there to sample this much-vaunted place). It deserved its' excellent reputation, with several well-



kept Real Ales and ciders on offer. The food, although I did not sample it myself, looked very nice and, befitting its' location on Platform 4 of the railway station, a veritable plethora of railwayana hung on



the walls, truly a mecca for the rail enthusiast! The bar gets busy in between trains, as punters get off here to sup a couple of fine ales before moving on. The beer was the reason we were here, though,



and it didn't disappoint, in fact we stayed for two pints here. My choices were a superb pale ale, **Millstones Tiger Rut** at 4% and £3.10, followed by an

equally-nice (and old favourite!) **Marble Pint**, 3.9% and, again, £3.10.

After this, we finished the Stalybridge leg in the **White**

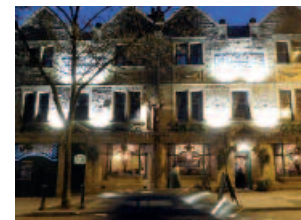


House, a nice **Hyde's pub**, opposite the bus station- so a mere 50 yard walk back to the coach! The pub offered up to 7 ciders, but my choice was a nice pint of one of Hyde's own range, **Lowry**, 4.7% and an excellent £2.72 with CAMRA discount. After this, we made the short transfer to Rochdale at 3 o'clock, parking up at the new Interchange.

Our first stop in Rochdale was **The Baum**, a recent CAMRA National Pub Of The Year, and



the place didn't disappoint. Located in a conservation area on the edge of the main shopping centre, it had a good selection of Real Ales on offer, my choice being a fine **Seven Brothers Winter Red**, 4.5% and £3.60. We seemed to have taken a shortcut, as some other members of our party got there whilst we were sitting supping



our pints, and they had set off from our drop off point before we did!

From the Baum, we moved on to **The Flying Horse**, opposite the impressive Town Hall (we had gone to the new **Medicine Tap** first, but it was, unfortunately, closed for a refurb, so we were thwarted to go in there). In the Flying Horse, my pint of choice was a very nice **Tiny Rebel Cwtch** (another beer that I had enjoyed



many times previously, and a former Champion Beer of Britain), a fine red ale at 4.6% and £3.10 with CAMRA card.

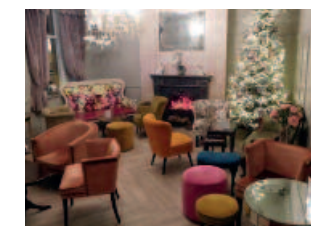
Next up was another Wetherspoons' pub, and one of their best-selling branches across the entire country- **The Regal Moon**, known for the organist above the bar, and a wide range of handpulls (up to 18, if I recall). It was busy, as to be expected early evening on a Saturday, but the bar staff dealt with us efficiently enough. My choice was a local brew, **Reedly Hallows Nook of Pendle**, 5% and £1.99 with CAMRA voucher.

As time was pressing before having to catch the coach home, we finished off in the **Wellington**, a friendly locals' pub, with some interesting décor. My final beer of the day was an interesting **Donkeystone Bray** (I've not seen their beers often but, when I have, they have always been



good), which was 4% and a very decent £2.75.

Everyone got back to the Interchange on time, and we made swift progress back to Liverpool, after a thoroughly enjoyable day out.



Thank you to everyone who came on this trip. For details of future trips, please consult the coach trip page at the back of this magazine. Anyone who would like to join us can buy tickets via Eventbrite, and new members can get their first trip free (if they affiliate to Liverpool & Districts branch ONLY, however).

Matt Valentine, Social Secretary and Coach Trip Organiser



WirrAle Drinker

Pub and Brewery News

First and foremost: Wirral CAMRA would like to announce that our **Pub of the Year** for 2019 is the **Lazy Landlord alehouse** in Liscard. This is the "Lazy's" third win in as many years and our congratulations go to Lenny and Mike Henry and their growing band of loyal and discerning customers. The POTY presentation, as well as a



special award to recognise a hat trick of wins, will be made on Saturday 30th March from 6pm.

Runner-up to the Lazy is the **Rose & Crown**, Lower Bebington. A big "well done" goes to



hosts James & Isla who have achieved much in the relatively short time they have been in post. Their 2nd place award will

be made on Thursday 2nd May from 8pm.

In addition to the above there will also be "Highly Commended" awards going to two great pubs which finished in joint 3rd place. On Saturday 4th



May we'll be at the **Harp** in Little Neston from 2pm and at the **Magazine Hotel** from 4pm on Saturday 25th May.

Additional News:

• Increasing customer numbers at the **Bow Legged Beagle** in New Brighton have necessitated



the addition of another toilet at this ever-popular micropub. The other BLB outlet in the former Lloyd's bank in Upton village continues to provide good beer and cheer in an area that was once a bit of a beer desert real ale wise.

• **The Stork** in Price Street has



reopened. We wish the new licensee every success in this Victorian gem.

• Another pub recently reopened is the **Black Horse** in Lower Heswall. This community hub threw open its doors



again on Friday 8th March. Good luck to the new licensee.

• Rumour has it that the **Lion** in Market Street, Birkenhead is being readied for a relaunch soon.

• Pubs currently up for sale include **Dukes** in Liscard, **The Warwick** Birkenhead and the **Wheatsheaf** in Ness. These are not all real ale pubs but the Branch hopes that they continue to serve their communities as licensed premises in the future.

By Gareth Owen
Wirral CAMRA Chair



CIDER Pub of the Year

January and February may not seem like your typical cider drinking months, we all know cider is more popular during the balmy summertime. However cider judging takes place in the New Year so it was with a warm coat, hats and gloves myself and the chairman cleared a few Saturdays to visit the Wirral purveyors of cider and perry. Our travels took us to all points of the Wirral peninsular. From Birkenhead to Heswall and Wallasey to Thornton Hough, thank goodness for the Merseytravel Walrus card.

Fairly new to the competition is the **Beer Lab** in Heswall which has an excellent selection available from near (Dee Cider) and far (Celtic Matches in Swindon). 5 ciders on offer in total on our visit plus some bottled cider too. Well worth a visit if you are in the area as they also have

some cask and keg beers in available too.

The Red Fox in Thornton Hough is serviced by the 487 bus to Neston and just within the Mersey-travel border. They too have a wide and varied selection of cider and perry, eight on our visit including the always hilarious-to-order "**Farting Dog**" cider from Mad Hatter plus a perry from Westons. With a good range of strength we must remember that cider does not have to be over alcoholic to be tasty.

After our wanderings we completed our score sheets comparing not only the cider quality but also the promotion and knowledge of the products which most venues scored well in. As in the Pub of the Year judging "**Service**", "**Welcome**",

"**Value for Money**", "**Community Focus**", "**Sympathy with CAMRA aims**", "**Atmosphere and Décor**" are also assessed.

It was close but we had a winner. **The Red Fox** for the third year running, a current GBG entry for the Wirral with Gal-laghers Traditional Pub coming a close second.

The award will be presented sometime in April/May so please keep your eye on social media for details.

Wassail!

Jan Lawton
Wirral CAMRA Cider Officer.



Wirral CAMRA on tour !

A list of our forthcoming real ale trips open to all:

Sat May 18

Coach Trip to Buxton, Derbyshire - To this Derbyshire Spa town with more than 20 pubs in the town centre. Coach leaves from the Ship & Mitre at 9:45 then from the Brass Balance at 10:00.

Sat Jun 15

Coach Trip to Sheffield, South Yorkshire - To this South Riding City, the disputed Beer Capitol of the World! Only one way to find out!

Listed below are Wirral Pub of the Year Presentation dates.

Sat 30th March POTY presentation at the Lazy Landlord

from 6pm, followed by buffet. In addition to the POTY award, there will also be a special

award celebrating their hat trick of wins.

Sat 27 April Spring Pub of the Season presentation at the Irby Mill, from 3pm. - TBC

Thurs 2nd May POTY Runner-up presentation to the Rose & Crown Bebington Village from 8:00pm.

Sat Jul 6

Public Transport Trip to Manchester - Hopefully during Manchester Beer Week. (Dates and events yet to be announced)

Sat Aug 17

Coach Trip to Colwyn Bay / Conwy - A two stop trip to these neighbouring Welsh towns.

Don't delay, book now and pay on the day!

For further details please contact Dave Hutchinson on 07769 617986 or email him at davehutchinson@wirral.camra.org.uk

Sat 4th May POTY Highly Commended award to the Harp Inn Little Neston - meet from 2pm.

Sat 25th May POTY Highly Commended award to the Magazine from 4pm.



WIRRAL REAL ALE TRAIL

Saturday 8th June, 11am to 10pm

Spend the day visiting 9 pubs dotted across the Wirral by bus, sampling local real ale, tasty food and live music, without worrying who's driving!



VISITING 9 PUBS

You will be stopping at:
Queen's Royal, New Brighton |
Cheshire Cheese, Wallasey | The
Ship Inn, Hoylake | Irby Mill, Irby |
Caernarvon Castel, Oxton |
Coach and Horses, Greasby |
Scrapyard, Liscard | Rose &
Crown, Bebington | Gallagher's,
Birkenhead

hop on board

UNLIMITED BUS TRAVEL

Dedicated buses arrive every 45-30 mins at each pub, hop on and off between 11am and 10pm. Tickets £15 in advance or £18 on the day. Available from all participating pubs or online.



Start & finish anywhere on route!



OVER 50 REAL ALES!

Sample over 50 real ales from Peerless, Brimstage, Rat brewery, Hawksheak, Salopian, Titanic Brewery and more!

Buy your tickets today from www.realaletrail.co.uk

CAMRA Members - Are you missing out?



Liverpool & Districts CAMRA keeps in touch with members on email on a regular basis: giving a synopsis on all beery events (both CAMRA and non-CAMRA) and special news such as pub awards, and reminders about branch socials and meetings.

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

Liverpool & Districts are keen to keep in touch. So, if you are a CAMRA Member and want to be kept up to date with what's happening, both

locally and nationally, please make sure that your email address is logged on the CAMRA website.

This is very easy to do:

- Log onto the CAMRA website – www.camra.org.uk.
- Click the **Login Tab** and sign in with your **membership number** and **password**.
- Click the **My Membership tab** then click **Edit** your membership information.
- Click **Enter/Amend My Record**. Edit and save your changes.

Any problems? – email the branch membership secretary on membership@liverpoolcamra.org.uk

MUSIC MA AMBASSADORS

Starting in the next edition is 'Music MA Ambassadors'



Provide a photo of a musician holding a copy of MerseyAle in one of the venues that serves real ale and plays live music, and both the musician/ band and pub will get a mention.

We can also provide quarter of a page to list forthcoming gigs at a reduced price of £50. Other advertising options are available, see page 39.

Brewery News extra - Neptune expands



Have recently expanded due to demand adding an extra 2 fermenters and a larger mash tun. This will enable them to brew more beer, bigger Abv beers and different beer styles, such as lager, barleys wines, imperial stouts etc

They have an event on 12th April at **The Hop House** in Rainhill with six

different beers to taste, including a number of new beers. One of which is their latest bourbon barrel aged stout, which was kept for 12 months in a Wild Turkey Barrel. It's limited supply.

For tickets see [The Hop House Facebook page](#)

FOCUS ON OKELLS BREWERY

(Heron & Brearley)



Okell's, the Isle of Man based brewer, has been brewing on island for over 160 years. Founded by Dr William Okell in 1850, the company rapidly expanded into the owning of pubs, and currently has an extensive and varied portfolio on the island, numbering close to half of the pub stock. In addition, for many years now Okell's parent company Heron & Brearley has had a permanent presence in Liverpool with the famous Thomas Rigbys, Fly in The Loaf,



and Lady of Mann on Dale Street. Further afield it owns Chester's Bear and Billet, and the unique Academy in Aberystwyth. In 2011 the group bought Market Town Taverns, a highly respected portfolio of over a dozen pubs in Yorkshire. On the brewing side, following the departure of long standing brewer Dr Mike Cowbourne last year, Okell's appointed Kevin Holmes as head brewer to

move the brewery forward. MerseyAle caught up with Kevin, almost six months into the job, for a rare interview to see how the brewing side of the company was developing.



The brewery has a capacity of a maximum brew size of 60 barrels, and is essentially split over two floors, with the malt mill and highly automated brewing process taking place on the upper floor. It moved to the current site from the historic Falcon brewery site in

Douglas in 1996. Brewing is done adhering to the Manx Purity Beer Act, using only malt, water, sugar and hops.

What struck me almost immediately on visiting was the amount of work that had been quietly



done behind the scenes so far. Taking the helm just before the busy Christmas run for Kevin was always going to be a challenge but along with the rest of the team, comprising also of Josh Green, Antony Jaggard, and Marc Bonser, the period was successfully negotiated, with a new variation of the Christmas Ale St. Nick being produced. Much work has gone in towards focussing on the backroom systems and programmes of maintenance work to set the stall out correctly from the off, and this has already produced award winning dividends as will become apparent later in the text. There is a full analysis of each brew and the yeast quality, done by Brew Lab on a monthly basis, and recently



there has been new yeast culture developed, grown from stored single cell. Some years ago there had been considerable focus within the pub estate to ensure quality of beers at the point of dispense. This is currently being replicated in the brewery systems driven by Kevin's firm and uncompromising commitment to ensuring quality throughout the entire brewing process.

Okell's MPA strikes gold

The new team have had a very early success, with Okell's Manx Pale Ale scooping the



Gold award in its class (Cask ale 2.9%-3.8%) at The International Brewing and Cider Awards in early March, pipping Reedley Hallows Old Laundry Bitter, and Joseph Holt IPA to the post. Holt's incidentally began brewing in 1849 only a year earlier than Okell's. The award bodes well for the future and indicates that the backroom works aforementioned are being

recognised on the national stage in the U.K. in a fiercely competitive market.

On the brewing side currently, Kevin and the team are reviewing the beers and a strategy is starting to emerge going forwards. The Okell's Bitter, MPA and IPA, are still available all year, both for U.K. purposes and on island. The Okell's bitter, remarkably in the age of fierce guest ale competition, remains the staple beer on the Isle of Man with sales continuing to hold steady, and is available in all but a handful of pubs on The Isle of Man-whether Heron & Brearley estate pubs or not. All the U.K. H&B pubs aside from Aberystwyth take Okells beers. The current series of nine seasonal beers is continuing to be brewed, scheduling from March to December. Within that, the four truly seasonal beers in terms of the four weather seasons, Spring Ram, Summer Storm, Autumn Dawn, and St Nick (winter) are to be varied slightly over time. Spring Ram has already been brewed to a new recipe, using



100% New Zealand hops, including Rakau, Motueka, and Galaxy hops. Not content with this Kevin as time permits is starting to do slight tweaks to the brews, as and when it is felt improvements can be made, so far making slight changes to the bottled version of IPA.

Elsewhere, Kevin keenly recognises the need to market the brewery and its activities. In the summer months, there are plans to have organised brewery tours on Wednesday evenings, (booked and arranged by appointment), and in the winter months a series of meet the brewer and cask ale events in local pubs. These are in the preliminary planning stages, though a fascinating early tour was recently enjoyed by the local CAMRA group.

In summary, and reflecting on this visit, the initial approach and strategy here seems to be a very measured and pragmatic one, but not without innovation. This is highly appropriate for a tenure at a historic brewery of close to 170 year's pedigree. Kevin, whilst having a firm sense of direction and vision moving forward, also somewhat refreshingly and unassumingly described himself as merely the current guardian of the historic brewery. Having started out and served eight to nine years in the industry at Thwaites, one of the great northern names in brewing, a keen sense of history is not lost on Kevin, which bodes well for the future at Okells. MerseyAle wishes Kevin and the young team well, with particular congratulations for their recent MPA Gold award win.

By
Dave
Halliwell





Pub and Brewery News from Twitter

Here is a round up of pub and brewery news from Twitter.

Please follow us on @liverpoolCAMRA or scan QR code on this page to stay informed of events, pub and brewery news. All photos are copyright and belong to the relevant twitter user.



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LETTER

Stork Birkenhead

Does anyone know what's happening to the Stork on Price Street? Will it reopen?
P.S. Thanks for a very good magazine.
Tony K Blades, Birkenhead.

Editor: Wirral CAMRA have confirmed it re-opened on the 15th February (see page 30). Thank you for your kind words regarding MerseyAle.

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 39).

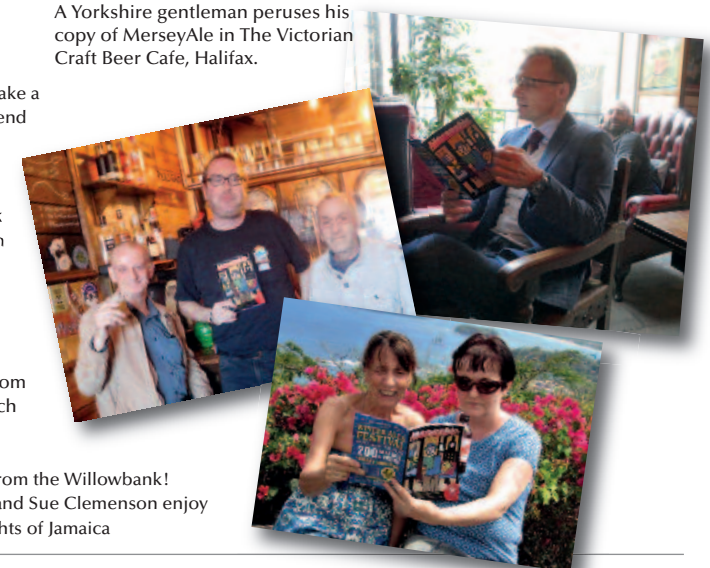
MerseyAle Ambassadors

We pleased to bring back MerseyAle Ambassadors.

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

John Pugh, Matt Valentine and Gordon Kehoe in the Pump Room Micropub during a branch coach trip to Halifax.

It's a long way from the Willowbank! Pauline Martin and Sue Clemenson enjoy the scenic delights of Jamaica



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Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinus, or call **01727 798440**. * All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

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*Price of single membership when paying by Direct Debit. *Calls from landlines charged at local rates, cost may vary from mobile phones. New Direct Debit members will receive a 12 month supply of vouchers in their first 15 months of membership.

Branch Diary

Wednesday 17th April - LocAle Pub Crawl, meet at the Grapes (Knight Street) 7pm

Monday 29th April - Meeting to discuss the future of the beer festival 7pm (venue TBC)

Saturday 4th May - Trip to Connoisseur Brewery, St Helens for their May open day. Meet at Lime Street for 11.36 train to St Helens Central

Wednesday 22nd May - Presentation of our Cider Pub of the Year award and a cider tasting at the Augustus John 7pm

Mini Bus Trips
April 27th - Skipton (coincides with Beer Festival) **SOLD OUT**

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Advertising Rates:

Full page £220
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Advertising Email details/enquiries to :
howard.perry@liverpoolcamra.org.uk

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

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

£13
CAMRA Members



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

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

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

April 13th trip to York **SOLD OUT**
May 11th: **Ludlow Spring Festival**
June 8th: **Matlock area**
July 6th: **Kenilworth and Warwick**
August 10th: **Kirby Lonsdale and Kendal**

September 7th: **Wakefield**
October 12th*: **Nottingham**
*depends on Beer Festival.
NB- no longer in castle!
November 9th: **Chorley area**

FREE COACH TRIP

* Anybody who joins CAMRA for the first time and affiliates to the Liverpool & Districts branch will be offered a free seat on a future coach trip. Check Liverpool CAMRA website for details



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WATERLOO BEER FESTIVAL

Old Christ Church Waterloo

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125 REAL ALES
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GIN PARTY

Leece Street, Liverpool

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LIVE MUSIC

£9

All tickets available at:

www.realaleevents.com

For more information and updates follow @realalevents and @ginpartiespool on social media channels.