

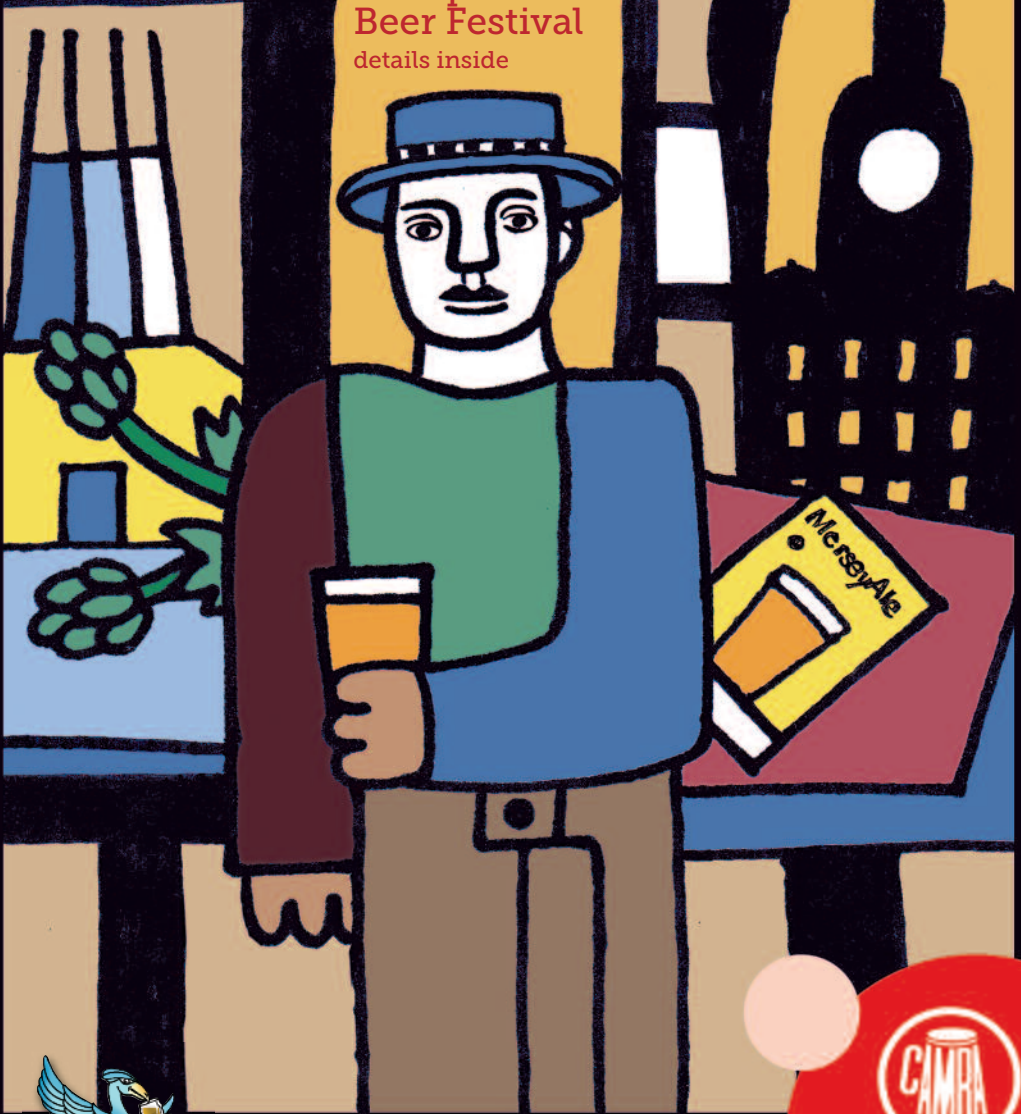
# MerseyAle

CAMRA Liverpool & Districts Magazine

Winter 2018 FREE

Print Run 9000

Liverpool  
Beer Festival  
details inside



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CAMPAIGN  
FOR  
REAL ALE



# LIVERPOOL and Districts

# BEER FESTIVAL

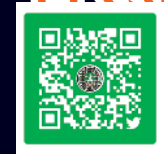
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## MerseyAle

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 after The Man in the Blue Hat 1937 by Fernand Leger

Fernand Leger Exhibition, Tate Liverpool  
23 NOVEMBER 2018 – 17 MARCH 2019

## Welcome to the Winter edition of MerseyAle

Mel James-Henry

Welcome to the Winter Edition of MerseyAle. Our previous editor did such a good job, that rather than try and follow in his footsteps, I decided to take a slightly different approach. As I am already responsible for the Website and Social media, I took on the role of Editor to try and link the different aspects of our branch communications together. You will notice QR codes throughout the magazine. These will enable those of you with Smartphones to link back to the magazines' content our website. QR Code readers can be downloaded from your phones app store. After our Beer Festival, the website will be getting an overhaul which should make it easier to read on mobile devices, more details in next MerseyAle.

As well as bringing new aspects to

MerseyAle, we are reintroducing some old ones - MerseyAle Ambassadors and the letters page. We welcome feedback on articles, especially if they lead to you visiting different pubs or trying different beers. If you have comments on the layout or just want to get something off your chest, you can email us at [merseyale@liverpoolCAMRA.org.uk](mailto:merseyale@liverpoolCAMRA.org.uk) or DM us via Twitter or Facebook (details on P39). We have also introduced some regular features including 'Pub Walks', 'A Publicans Perspective' and 'Hop History'.

Many thanks to everyone who has helped and contributed to this edition of MerseyAle. I hope you enjoy reading it.

**Mel James-Henry**  
MerseyAle Editor

### Message from the Branch Chair

Sonia James-Henry

Following the departure of our previous editor Dave McBryde, you will find some slight changes to the magazine including the reintroduction of 'MerseyAle Ambassadors', in recognition of those readers who spread the magazine's message far and wide. We hope you enjoy the mix of social and campaigning articles, both local and national. Our aim is to appeal to both CAMRA members and casual readers who peruse the magazine over a drink in their local. Please let us know what you think, we welcome feedback and are keen to reintroduce our letters page. We are particularly pleased that one of our local licensees, **Tony Murry of the Masonic Gardens** in Garston has submitted an article for this issue, I am sure you'll agree it offers a fascinating insight into the running of a suburban pub. Hopefully, this will be the first of many such articles

and if anyone working in the local real ale scene would like to contribute to future issues they would be very welcome. Other highlights this issue include, on a national level a feature on the **Mass Lobby** which took place at the Houses of Parliament back in October, and locally, a piece about our forthcoming flagship event, the **2019 Liverpool Beer Festival**. **Tickets are selling fast so book yours today to avoid disappointment**. Finally, on behalf of myself and the Liverpool and District CAMRA Committee a big thank you to everybody who contributed to this issue, either by submitting articles or adverts. It was a true team effort and without your support we would not be able to continue to produce our magazine, and promote real ale in Liverpool and beyond.

**Sonia James-Henry**  
Liverpool CAMRA Branch Chair



# YOUR FESTIVAL NEEDS YOU!



**LIVERPOOL** and Districts

# BEEER FESTIVAL 2019

Our Festival is organised and run entirely by CAMRA members.

Are you able to help with set up on 16th February or take down on 24th February? Or volunteer for any of our public sessions from 21st to 23rd February?

FOR A STAFFING FORM PLEASE SEE OUR WEBSITE [www.liverpoolcamra.org.uk](http://www.liverpoolcamra.org.uk)

EMAIL OUR STAFFING OFFICER [staffing@liverpoolbeerfest.org](mailto:staffing@liverpoolbeerfest.org)

OR DOWNLOAD FORM



## THE BEER FESTIVAL VOLUNTEERING EXPERIENCE

It's that time of year again, and your local CAMRA branch is looking for members to work at the prestigious, Liverpool Beer Festival. Everyone who volunteers will receive a free t-shirt, will be able to sample the beers on offer during the session they work and will also be given the opportunity to go on a thank you trip in the Spring/Summer.

Yes, volunteering at a beer festival is hard work, particularly if you volunteer for Set Up and Take Down, which involves lifting and moving casks of beer, but it is also great fun. It is an opportunity to meet new people, to sample some great beer and to fly the flag for real ale in Liverpool. Don't just take my word for it though, one of our newer volunteers, Corrine Jones, has written the piece below about her CAMRA journey. Corrine enjoyed her experience at our beer festival so much she went on to Volunteer at the Great British Beer Festival in London: -

**"The first event I attended was the CAMRA Christmas party at the Augustus John in Liverpool; I was made to feel very welcome and got to know quite a few other members plus it was a great night. Having spoken to Sonia the Staffing Officer, I asked if I could help out at the Liverpool Beer Festival.**

I must say I was a bit apprehensive when I first arrived at the Beer Festival, but didn't need to worry, I was given a t-shirt and a meal voucher then introduced to other members that I would be working with and off we went after a quick safety talk. Everyone was friendly, and I was shown the ropes as a steward and found the night went really well, some good conversation with both members and the public. You get to try some of the beers which was a real revelation, fantastic beer and food, and I enjoyed it all so much I signed up for the Great British Beer Festival.

So down to London I went, there I was introduced to the Foyer team, a bit nervous again but didn't need to worry, we worked well together and the rest of the team really looked after me, there were buses back to the accommodation CAMRA organised at the university, and as the others in the team were staying there we went together in the morning, so no getting lost in London. I really didn't feel lonely at all, and

though it was quite hard work it was so much fun, especially the staff party. A great way to join in and feel part of something! I have now signed up for the Southport and the next Liverpool Beer Festival, and find it's a great way to get away, meet new people and try new experiences, make friends and feel really useful. I would say I am so glad I joined and took a chance, join today and sign up as a volunteer, I would be more than happy to give any advice and I'm really looking forward to more events."

**Corinne Jones**

A big thank you to Corinne for sharing her experience and for taking the time to put pen to paper. Stewarding is a job which, year after year, we struggle to fill, but as Corinne says this is a role that is enjoyable and rewarding. If you are able to help with the festival in any way, details of how you can volunteer are on the opposite page.

**Sonia James-Henry**  
Staffing Officer







## The Old Bank

On a recent visit to The Old Bank (301 Aigburth Road L17) I was encouraged to have a taste of **Timothy Taylor's 1858**. It is part of the new small-batch Taylor



Made range. 1858 is named after the year that Timothy Taylor started brewing. The advertising tells me it has 'robust bitterness and is a 5.3% ABV traditional, rich and complex English brown ale, with a long creamy finish, strong roast malt, creamy coffee, marmalade hop and raisin flavours.' Which it has. Gary and Svetlana are in the process of ordering it in on a regular basis to complement the Timothy Taylor regulars **Landlord** and dark ale **Ram Tam**. Both have an ABV of 4.1%. The pub supports local breweries too with **Big Bog** beers always on tap. Irish music on Thursday evening. The Old Bank opens every day from 1pm

and can be reached by any 82 bus and the 500 bus which will drop you on Aigburth Road or, the 60, 61 or 68's final stop at Aigburth Vale.

## The Excelsior

The Excelsior on Dale Street was closed for a few weeks while the new management of Gary and Svetlana got everything right for them to have a successful opening in September. On a recent visit



there were three Salopian ales – **Darwin's Original** 4.3%, **Oracle** 4% and **Shropshire Gold** 3.8%. In addition, **Big Bogs Hinky Punk** 4.1% and regulars **Timothy Taylor Landlord** 4.3% and **Sharpe's Doom Bar** 4%. Food is served every day and as regulars know it is a great place to go prior to the match with the stadia just a short taxi ride away on match days. Opening times Monday to Saturday 11am to 11pm and Sundays 12:00 noon to 11:00pm. Smooth

jazz on Thursday evening.

## The Beer Engine

In August, **The Beer Engine** (ex -Bumper) on Hardman Street opened and we can report that they have 3 real ale handpumps and initially they were selling **Higsons and Wainwright**. The building has had a complete refurbishment and the venue now serves food and a variety of alcohol. Split across two levels, Beer Engine has over 20 beer taps on the lower level and 18 taps on the upper level.

## Bread & Butter

At around the same time, what was the Clove Hitch / No 23 Club re-opened as



**Bread & Butter**. Whilst they currently don't sell real ale, they haven't ruled out the idea for some time in the future, hopefully, before Christmas.

## The Vernon Arms

The Vernon Arms have widened their range of beers to include Rat Brewery

**White Rat** and beers from **Mallinsons**.

[www.vernonarms.net](http://www.vernonarms.net)

## The Valentine Pub & Kitchen

The Valentine Pub & Kitchen in Aintree Village now sells real ale and has been awarded Cask Marque accreditation. They have 2 handpulls and on a recent visit, they are selling **Doom Bar and Hobgoblin**. Opening times Mon-Thu 12:00noon-11:00pm; Fri & Sat 12:00 noon-11.45pm; Sun 12:00 noon-11:00pm

## Royal Hotel

A local member reports that the Royal Hotel in Waterloo now has two cask beers on, one from **Rock the Boat** and another rotating one. Recently, it was **Robinson's Trooper**.

## EightDegrees

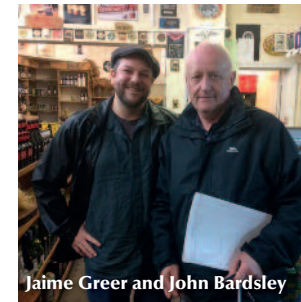
A new bar, EightDegrees, have opened in Crosby Village. The focus is Craft Ale, no Cask is available.

## Hightown Pub

It has been reported to us that the **Hightown Pub** in Hightown has closed and is boarded up

## Crosby Beer Shop.

Jaime (former manager) bought out owner John Bardsley of **Lancashire Heroes**. John who has been



Jaime Greer and John Bardsley

in the industry for many years is working towards retirement, so passed the shop over to Jaime (his niece's partner) so the next generation could keep the tradition going. Jaime is excited to steer the shop forward and is committed to promoting local ale and real ale.

## Firwood Waterloo Rugby Club

bar is no longer a private members club. Changes took place in the structure of the club, separating the rugby teams from the ownership of the premises. Therefore membership is only for supporting and watching the teams. The bar has a normal premises license which allows anyone to visit for a drink. There are usually 4 cask beers on, usually at least one from **Rock the Boat**, with **Black Sheep Bitter**, **Timothy Taylor Landlord**, and **St Austell Trelawny** making up the other usual choices. Sky and BT sports when a big

sporting event is on. The bar is open Mon-Fri 5:30pm -11:00pm, Sat 12:00 noon - 11:00pm and Sun 12:00 noon-8:00pm.

## Scotch Piper

There is a new management team has taken over at the Scotch Piper as of November. They have



committed to having some different beers on, supporting local breweries and putting on live music.

**Twitter:@ScotchPiper2018**

**Contributors: Andre Fu, Jaime Greer, Tony Morgan, Steve Downing and Charlie Lasham**

## Brewery News



## Mad Hatter

In October **Mad Hatter** ceased trading. We wish everyone involved in Mad Hatter good luck with their future projects.

## Liverpool Brewing Company

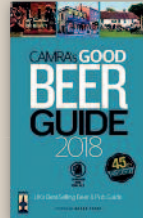
We do have good brewery news with **Liverpool Brewing Company** now brewing. See article overleaf.

# THE NEWS ROOM



Vibrant and cozy atmosphere, three ales are now offered from local micro breweries. Often busy particularly at the weekend we also offer many different types of Belgian and foreign bottled beers.

**A regular Salopian beer on full time, and two other pumps serving beers from Rock the Boat brewery and the Windmill brewery.**



Opening Times: Wed, Thu - 5pm till 11pm  
 Fri, Sat - 3pm till midnight  
 Sun - 3pm till 11pm



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## LIVERPOOL BREWING COMPANY



Liverpool Brewing Company Ltd held a product launch evening at the Lion Tavern Tithebarn Street on the 8th November. It was a great opportunity to sample their first beer offerings and talk with head Brewer Karl Critchley (ex Liverpool Organic) and the owners about their plans for the future. Karl's brews were on form as

usual with my particular favourite being the **Liverpool Stout**. Liverpool Brewing company Ltd are a new company that has purchased the brewing set up of what was the Liverpool Organic Brewery including the recipes, names and branding of their brews. It is owned by 7 local businessmen with vast experience in the brewing/ pub sector. Initially the beers on offer will be **24 Carat Gold, Cascade, Liverpool Pale Ale, Bier head and Liverpool Stout** all based on Karl's original recipes so look out for them in your local. As



well as these there will be a completely new version of **Liverpool IPA** a 5.7% **West Coast IPA**. The event was well received and feedback was sought from the attendees about the beers and the future plans for the business which hopefully raised some interesting ideas and suggestions. Liverpool and districts CAMRA branch would like to wish Liverpool Brewing Company Ltd every success for the future and we also hope to have a few of their beers at our upcoming Beer Festival in February for you to try.

By Howard Perry

## CAMRA Mass Lobby Day - Tuesday 30th October 2018

In September the Labour Party held its annual conference in Liverpool. **CAMRA**, in conjunction with the **All Parliamentary Beer Group** and the **British Pub & Beer Group** in the European Parliament, held a reception for MPs and their staff. The reception was held in the upstairs bar at H1780 Tap and Still and **CAMRA National Director Ian Garner** addressed those present on behalf of the campaign.



CAMRA National Executive Member Ian Garner

In his opening remarks Ian said it was great to be surrounded by so many representatives from Labour who have such an interest in seeing beer and pubs thrive. He went on **'Pubs play a unique role in our lives. They are a place where friends are made and communities come together. CAMRA continues to campaign hard to ensure drinkers can enjoy high quality beer at a fair price and that pubs continue to make a valuable contribution to our society, culture and economy.'**

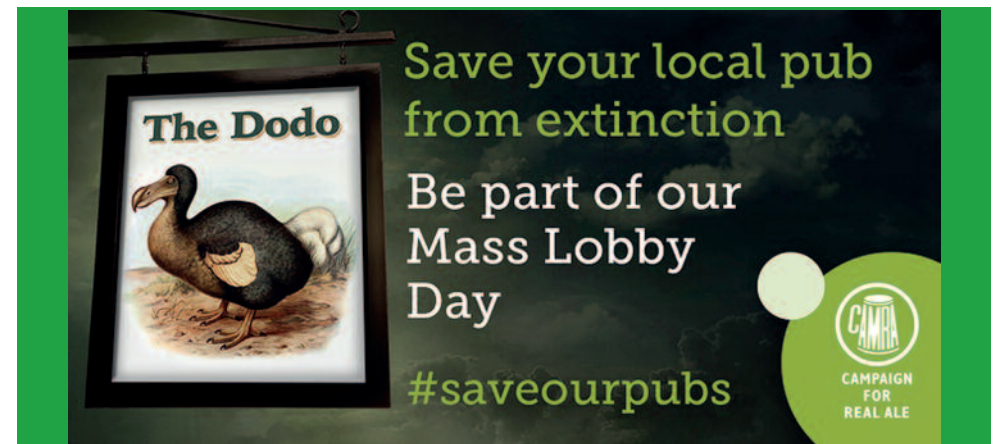
**CAMRA members from your constituency to talk to you about beer duty, business rates and the pubs code and adjudicator. I hope you will take the time to meet with them and show your support for beer and pubs.'**

His remarks were very well received and he and others from CAMRA HQ and representatives of the Public Affairs Committee spent a couple of hours bending the ears of MPs and their staff on how they can continue to support CAMRA and others within the industry.

By Charlie Lasham

See Lobby day article overleaf

He told those present that on the 30th of October, **'CAMRA will be hosting a Mass Lobby Day in Parliament. We will bringing**





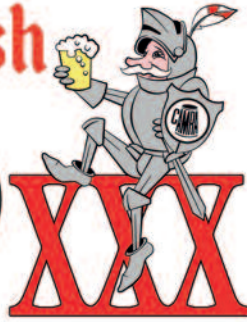
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## CAMRA Mass Lobby Day - Tuesday 30th October 2018



Some of the lobbyists with National Chairman Jackie Parker centre

Hundreds of CAMRA members descended on Westminster to send a message to MPs about the very serious threats facing pubs.

All agreed there must be urgent reform to business rates, Beer Duty and the Pubs Code to save the Great British pub from extinction.

The Lobby Day saw the launch of CAMRA's three point plan to save the Great British pub, and encouraged MPs to commit to.

1. Introducing a preferential rate of duty for draught beer.
2. Reforming the business rates system to address the unfair burden on pubs.
3. Conducting an urgent review of the Pubs Code so that the Market Rent Only option becomes a genuine choice for tenants.

CAMRA members held meetings with MPs throughout the day, which culminated in a rally with speeches from the Chairman of the All Party Parliamentary Beer Group, Mike Wood MP, as well as Ruth Smeech MP and Alan Brown

MP. The Liverpool and Districts Branch was represented by **Jean Pownceby** and **Charlie Lasham**, pictured at Westminster.

The Lobby came the day after the Budget, which contained the very welcome decision to freeze duty on beer and cider,



Charlie Lasham and Jean Pownceby

and the announcement of a new package of business rate relief that will help smaller pubs.

While this change will see annual savings of up to £8,000 for some pubs, CAMRA is extremely disappointed that pub-specific rate relief has been scrapped, meaning that pubs with a rateable value of over £51,000 will lose out. Many of these pubs saw the largest rates increases after

the last revaluation, and are struggling under sky-high bills that threaten them with extinction.

CAMRA's National Chairman, Jackie Parker, said: *"While welcome, the Budget measures are just a sticking plaster which doesn't tackle the root issue. There must be long-term change and reform to business rates, Beer Duty and the Pubs Code to stop the decline of pubs closing which is currently 18 per week."*

*"The Lobby Day has been a huge success. It gave members an opportunity to speak to their MPs direct about tackling the root causes of pub closures, need for fundamental reform to ensure that pubs remain at the heart of communities and continue to make a valuable contribution to our society, culture and economy."*

Speaking at the Members' Rally, Mike Wood MP, Chairman of the All Party Parliamentary Beer Group added: *"We need to make sure that we have a proper review of local business taxation which goes beyond what was announced (in the Budget) on business rates, so that pubs of all sizes are actually taxed at a fair rate and we have a taxation system fit for the 21st century rather than the 1950s, and one that recognises the economy as it is now rather than one that was based solely on land values."*

**Ben Wilkinson**  
National Executive Member of CAMRA



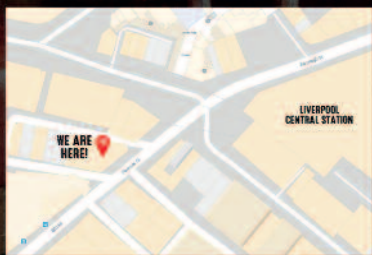


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@HOS LIVERPOOL

# BrewDog and Cloudwater return to cask beer production.



BrewDog and Cloudwater breweries have announced plans to bring back the production of cask beer. BrewDog announced their move in their **"The BrewDog Blueprint"**.<sup>i</sup> In this BrewDog said: **"We stopped doing cask beer almost a decade ago in an effort to get people excited about craft beer in kegs in the UK. We also stopped because we were concerned about how often cask beer was incorrectly stored and served, which adversely affected quality. However, with craft beer in kegs now widely accepted in the UK and with our Draft House bars being the perfect place for us to control quality, we have decided to look to start putting some classic BrewDog beers back in cask."** In a blog published on the 15th November 2018, BrewDog announced that limited supplies of **Dead Pony Club** (3.8%) would be available on cask in a number of their **Draft House pubs**.<sup>ii</sup> BrewDog say that the release of Dead Pony Club in cask is just the start and they

welcome suggestions about which other of their brews should also be made into cask versions.

Closer to home, Cloudwater from Manchester are also returning to cask. In a blog<sup>iii</sup> Cloudwater's Paul Jones explained their decision to start producing cask beer again: **"We dropped cask beer for a variety of reasons, in a marketplace that couldn't get enough of our bolder, hoppier beers in bottle, can, and keg. Only just under two years ago, this was a broadly questioned, and bold move. We made more production volume available for more of the beers many of you couldn't get enough of, and in the process gained accolades no other brewery has gained outside of the USA. But in the process we removed ourselves from conversations about what cask beer could be, and distanced ourselves from drinkers that are wedded to that genre of beer. "And at this time of year, as the nights start to lengthen and the temperatures drop, a cosy pub is our favourite place to be for a relaxing afternoon pint, or a quiet evening session. We miss our cask Session IPAs, Bitters, and Porters, and find ourselves drinking many a pint of cask beer and wondering just how well our Brown Ales, or**



**Stouts, and seasonal Pale would do on cask.**

**So we're going to wonder no more, and produce cask beers over the autumn and winter for a small number of customers that treat cask conditioned beers with all the expertise and quality focus they deserve." The blog goes on to say that Cloudwater are proposing to make 6-12 batches of cask beer (between 6-16% of their output) during autumn and winter and "promise to deliver exceptional modern and traditionally-inspired cask beers."** They also say: **"Cask beer is an important part of our cultural and brewing heritage, and we are excited to once again make a direct contribution."** Let us hope that Cloudwater are successful with this return to cask, and continue brewing cask when winter is over.

**By Tony Morgan  
Public Affairs Officer**

for article sources type in your search engine:

<sup>i</sup>Brewdog Blueprint

<sup>ii</sup>Brewdog Blog cask

<sup>iii</sup>Cloudwater - cask is back



# Welcome to the Vernon Arms



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

**7** Handpumps (4 ever-changing, 1 cider)

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

- Gitane Zarah's Rum Porter (exclusive to The Vernon Arms)
- Food served Mon-Thur 12-7pm, Fri-Sun 12-4pm
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**33a Wapping, Liverpool L1 SDQ 0151 709 3116**

# A Publicans Perspective

Tony Murray



As a long term owner of public houses (I owned a small group of ten pubs until recently) and a recent member to CAMRA, I am writing this small article to provide a 'publicans view' of real ales.

The views raised within this article are purely my own and gathered from the experience of running public houses, all varying sizes, some with food, others not.

Over the next few publications I wish to highlight a variety of subjects to publicans, those already retailing cask ales and to those who have yet to join the increasing number of landlords that have been converted.

Firstly I feel I should mention the reasoning behind why some publicans refuse to sell cask ales. The main reason being 'wastage' - if I were to install a real ale pump and it didn't sell, then the wastage would eat all (or maybe more) of the potential profit. I personally have never had this problem, it takes a little planning, pre-launch promotions, advertising within the outlet, working closely with a cask ale supplier, maybe a real ale

night at a local brewery giving the customers an opportunity to sample real ales prior to launch.

Once your customers have sampled the product and provided their feedback, start small, maybe two hand pumps. Negotiate a 'starter price' with a local supplier. Launch on a busy night, invite your local CAMRA membership to attend and keep the price realistic for the launch. This can be achieved in partnership with a local brewer, particularly if you're successful as he will get repeat orders.

The easiest part of filling a venue is the launch, the most difficult task is to have them all return and become regular real ale customers. This can be done with 'bounce back vouchers' by giving your customers, on the launch night, a voucher that gives a little discount on a particular night in the following month.

Get your staff involved, have them learn a little about real ales, get them to communicate with customers for feedback and then analyse the day after each 'cask ale' night. It's important that the 'customer journey' is enjoyable, that new faces want to return. It will also give the staff an opportunity to promote 'other' nights to new customers.

When I first introduced real ale, in some of my sites, I was told 'you'll never sell that stuff

here Guv'nor' - and yet one site went on to sell 30-35 Casks every week.

I accept that every site is different, I agree that it won't happen overnight- but I can say with a little patience and effort, real ales will compliment your existing kegs (it won't replace them) and it WILL bring in new faces. I have found that they now attract a younger consumer (male and female) and that it will increase your bottom line.

I am always available to share my experience with any publican who wishes to at least try, including those who are



currently tied trade. I mention the latter as I assisted a local tied trade publican to negotiate a 50/50 tied trade deal on the introduction of cask ales.

Next edition I will talk about the care and control required to deliver a good pint and the different types of ales that may attract new custom.

**By Tony Murray  
The Masonic Pub  
Garston**

[anthonymurray24@yahoo.co.uk](mailto:anthonymurray24@yahoo.co.uk)



# BOOTLE PUB WALK

There are a few pubs in Bootle a short walk apart. Many bus routes operate to Strand Road in Bootle and the Southport trains on the Merseyrail Northern Line operate through Bootle. Buses 47, 52, 53, 54, 55, 300 & X2 operate from the City Centre to Bootle and stop outside the **Cat & Fiddle** on the ground floor of St Martins building on Stanley Road. The



Photo: StehLiverpool

60 and 81 buses from Aigburth and Speke also cross Stanley Road. People travelling by train can walk along Trinity Road from Oriel Road station. The Cat & Fiddle usually has three beers available, a house beer, and two other guest beers. The pub was built with the office block in the sixties and is still busy at lunch times and when live football is being shown. On the other side of Stanley Road, on the corner of Merton Road, is the **Merton Inn**. Previ-



Photo: GoogleEarth

ously a Wetherspoon's pub, it is now under private ownership with the beer range coming from **Marston's**. Continue up Merton Road and turn left into Litherland Road

This is the first of a number of pub walk articles. Liverpool CAMRA website does have various pub walks on it. We are always after contributors for walks, especially for the suburban areas.

You can download a map and links to pubs from our website.



to find the **Jawbone**. This pub was awarded the branch's community pub of the year in 2016. Like its sister pub, the Cat



& Fiddle, there are normally three beers available here. Paninis are available to eat up to 10.00pm and Sunday lunch is popular.

Continue walking along Litherland Road and after crossing the canal turn left along Strand Road that will bring you to the commercial centre of Bootle. There are two pubs on the ground floor of the Triad Building. One is the **Addison Arms**, formerly Yate's Bootle, and is part of the Stonegate Group. Like other pubs in this chain, food now dominates here. Up to four cask beers can be available, usually national brands such as **Greene King IPA** and **Bombardier**, although regional and local beers may be on sale. Decor includes photos of old Bootle, and LP covers featuring local bands.

At the other end of the building is a Wetherspoon pub, the **Wild Rose**. Eight hand pumps ensure there is always a good selection of beers here.

Head back towards Liverpool and just past the Strand shopping centre either take the canal towpath towards Liverpool, or carry on along Stanley

Road, turning right at its junction with Merton Road (A5057) and follow it to the canal bridge at Irlam Road. This will bring you to the **Lock & Quay** (formerly Little Merton) which is part of a local community regeneration project. Up to 6



Photo: Lock & Quay Facebook

cask beers can be available, with most coming from the nearby **Stamps Brewery**. From the Lock & Quay it is a short walk to Oriel Road station on the Merseyrail Northern line, or retrace your steps back to Stanley Road for the bus services.

**When visiting these pubs please remember to submit your beer scores. These score will help us choose pubs for the Good Beer Guide. In order to submit your scores you need to login to CAMRA's online pub guide www.whatpub.com either on a computer or via a smart phone. Here you will find a list of over 35,800 real ale pubs from all over the UK; these are not all Good Beer Guide pubs, merely pubs that serve real ale.**

**Contributor: Tony Williams  
2016 Pub Walk updated by  
Tony Morgan 2018**

All pubs are on  
[www.whatpub.com](http://www.whatpub.com)

# Lets go Clubbing!

## CAMRA Clubs Campaigning



This years Liverpool CAMRA COTY winners 'The Northern Club' receiving their award. Branch Chair Sonia James-Henry and John Rearden, Club Manager



CAMRA campaigns to protect and promote real ale and the pubs it is drunk in. Perhaps less know is the campaigning work CAMRA does to protect and promote clubs – not nightclubs but social and sports clubs.

Why? Because private members clubs are important community assets that promote the social well being of their communities, provide well needed sport and social amenities to those communities. Many of these clubs have members bars which serve real ale. CAMRA has a dedicated website providing details of all aspects of clubs campaigning, take a look here: <https://clubs.camra.org.uk/>

We have local and national Pub of the Year (POTY) competitions, the winner of which becomes the National Pub of the Year, the current champion being the Cricketers Arms in St Helens. For clubs CAMRA also runs a Club of the Year (COTY) award scheme and this runs in a similar way to the POTY competition with judges assessing clubs based on their being a community asset and providing a wide range of facilities, and focusing on quality in everything they do, including the real ales they offer.

In 2018 Liverpool & Districts branch of CAMRA nominated the Northern Club in Crosby at its entry for the national COTY competition which was eventually won by the Flixton Conservative Club in Urmston.

With a long history of community based social, sports, religious, professional, cultural, and political clubs in the wider Merseyside area, our clubs deserve greater recognition, especially if they sell good beer.

This is where CAMRA locally and nationally need your help. We want you to tell us of any kind of members club that you know sells real ale. Doing so will help us to compile a more accurate list of real ale outlets. The information gathered can then be put on the WhatPub database, which in turn will help visitors to the area discover good real ale. Just as important, it will give us a wider choice of clubs from which to pick future local Clubs of the year. You don't even have to be a CAMRA member to get involved. Just use one of these methods:

1. Use the branch contact emails in Merseyale.
2. Speak to a Committee member at one of our events (details of these are in this edition of MerseyAle and What's Brewing).
3. Contact CAMRA Clubs Working group by email to [info@clubs.camra.org.uk](mailto:info@clubs.camra.org.uk) and they will pass the details to the relevant branch.
4. Contact me by email on [publicaffairs@liverpoolcamra.org.uk](mailto:publicaffairs@liverpoolcamra.org.uk)

**Who knows? With your help one of our local clubs could become CAMRA National Club of the Year. Great publicity for our area and its real ale.**

**By Tony Morgan  
Public Affairs Officer**





# A pub is for life... not just for Christmas!



Christmas is the time of year where people like to socialise more with friends, family and some are even forced to socialise with colleagues! The pubs are bursting at the seams with 'Seasonal

Drinkers'. Seasoned drinkers lose their favourite spot at the bar as their chairs are moved to accommodate the swathes of new customers. Regulars get annoyed as their local is taken over by the new celebrating clientele. Publicans are rubbing their hands, counting the money ringing into their tills.

But, with the final bars of Auld Lang Syne still echoing in our ears, when the New Year bells have fallen silent, so do the tills. The chairs are moved back in front of the bar and 'usual service' resumes. What happened to the Christmas drinkers people ask, all licensees can do is shrug their shoulders and hope their December windfall can last them till Burns Night.

According to official figures, between January and June 2018 Scotland lost 12 pubs as their doors closed forever (Nationally around 18 pubs close per week (CAMRA August 2018)). The high cost of drinking is usually cited as a reason for people to drink at home. While CAMRA still continues to campaign on behalf of pubs and breweries these said tax rises add extra pressure on the industry. Pubs are struggling under a triple whammy of high Beer Duty, rapidly rising Business Rates and VAT. As a result, a third of the cost of a pint is now made up of various taxes. England and Wales have seen a slash in Business Rates in the recent budget but we have to wait for the Scottish Government to decide whether to follow the chancellor's footsteps as the rates are devolved.



So what's your New Year's resolution? I'll let you into a secret and tell you what mine is. I'm going to make sure I visit at least one new pub a month, in remembrance of the 12 that closed early this year. Why don't you do the same? I promise you, it'll be loads of fun!

**Sarah Crawford, CAMRA Regional Director for Scotland and Northern Ireland**

## Editors challenge

Although this article refers to pubs in Scotland, these problems are faced by all pubs. After the excess of Christmas spending pubs can see a large drop in customers. Add to this the push by certain charities and health lobbyists to go Dry in January, it is no surprise pubs struggle and close. Then there is the knock on effect for breweries with drops in sales.

There is evidence that drinking in moderation is good for you. Most pubs have a charity box so you can still give donations.

The Editors Challenge is to encourage everyone to participate in **Tryanuary**.

Tryanuary was created to encourage beer fans to support independent breweries, pubs, bars and other retailers during what can be a challenging month for the industry. Since its inception in 2015, the campaign has garnered huge support. More information can be found on their website: [www.tryanuary.com](http://www.tryanuary.com)

**Tryanuary**  
Cask &  
Keg &  
Bottle &  
Can.



Use [Whatpub.com](http://Whatpub.com) to discover new pubs and let us know of any new favourites you find.

**Please support your pub.**  
**Mel James-Henry,**  
**MerseyAle Editor**

# Cider and Perry news



**CAMRA isn't just about real ale, we also campaign for real cider and perry. One way this is promoted is through the Cider Pub of the Year Award.**

## CAMRA's National Cider Pub of Year 2018 is The Firkin Shed in Bournemouth.

A former Blockbuster shop turned independent micro pub The Firkin Shed is an independently run pub, stocking the best selection of



real ciders and perries, cask ales, mead and rum. In 2017, it won local Cider Pub of the Year and Beer Drinker's Pub of the Year for the East Dorset branch area.

The Firkin Shed opened its doors in 2015 and became the first micropub in Bournemouth. Using a shed for the bar, customers can

choose from six constantly-changing cask ales and around 20 ciders from across the country. Beers are served straight from the cellar, which can be viewed through the window in the rear corridor.

The other finalists, in no particular order, were the



**Cricketers Arms**, St. Helens, the **Blythe Hill Tavern**, London and the **Cellar Door**, Newport, Wales.



**As well as making to the final of the National Competition the Cricketers in St Helen's is also the Merseyside and Cheshire Regional Pub of the Year for 2018.**



**The Augustus John** is the Liverpool cider pub of the year and is the start of a **City Centre Cider Pub Crawl** which covers 8 pubs. The pub crawl is available to download from our website. We have currently identified 27 pubs in our branch area which sell real cider.

**Details of all pubs selling cider, cider pub crawl and further information on 'Real Cider and Perry' can be found on our website - [www.liverpoolcamra.org.uk](http://www.liverpoolcamra.org.uk) or scan QR code.**

If you enjoy Perry or Cider, please pay them a visit.

**WASSAIL!**





# Liverpool and Districts Pub of The Year

## Nomination/Judging and Selection Process for 2019

As agreed at the Extraordinary General Meeting on 24th October 2018

This will be a three-stage process

- WhatPub scores will be used to produce a list of 10 pubs. It is WhatPub scores that we use as the basis for our Good Beer Guide entries, therefore, this ensures that all pubs that are crowned Pub of the Year (POTY) will also be in the Good Beer Guide. However, unlike the Good Beer Guide the WhatPub scores used for POTY will be filtered so only those from Liverpool and Districts members are counted. There will be a ratio of city centre to suburban (6:4) to continue the weighting we have now. Members have until 14th December 2018 to submit beer scores using [www.whatpub.com](http://www.whatpub.com) (scan QR code right)

- Scores will then be used to produce a list of 10 pubs which will go forward to the nomination process. This list will be published on 31st December 2018

- Between 2nd January and 31st January 2019 members can nominate up to 3 of the top 10 pubs to go forward to the judging process. This can be done on line or on the January coach trip, or at the AGM on 16th January.

- From this list of 10 pubs the top 5 will go forward to the judging process.

- Any Liverpool & Districts CAMRA member can put their name forward to be a judge via email - [chair@liverpoolcamra.org.uk](mailto:chair@liverpoolcamra.org.uk) or at any one of our social events. However, judges cannot work for any of the shortlisted pubs. The deadline for offering to be a judge will be the AGM on 16th January.

- 16th January 2019 (AGM) 11 judges will be selected at random from the names that have been put forward. This process will be ratified by our CAMRA Regional Coordinator.



- 2nd February 2019 the names of the top 5 pubs will be published.

- 3rd February 2019 to 14th March 2019 judging will take place using national guidelines, each judge must visit each nominated pub twice. Any judge that is obviously not scoring fairly will have their scores discarded.

- Scores for each pub from each judge will be publicised, anonymously. 17th March 2019 our Pub of the Year 2019 will be announced.

You can keep up to date with the process through our website [liverpoolcamra.org.uk/index.php/awards/poty-2019](http://liverpoolcamra.org.uk/index.php/awards/poty-2019) or scan the QR Code below.

Mel James-Henry  
Pub of the Year Coordinator



WhatPub



Liverpool  
CAMRA



# CAMRA National Pub of the Year



The Campaign for Real Ale (CAMRA) has named the best four pubs in the country as part of its Pub of the Year 2018 competition, one of the most respected and well-known pub awards in the UK.

Among the finalists is the **Volunteer Arms** (Staggs) in Musselburgh, a traditional local decorated with wooden floors, wood panelling and mirrors from defunct local breweries. Run by the same family since 1858, it offers a regularly changing range of real ale.

Also in the running is the **Chequers** in Little Gransden, a village pub with wooden benches and a roaring fire, which has been run by the same family for over 60 years. It is also the home of Son of Sid Brewery and the pub offers a selection of their beers.

Saved from closure and now run by a persevering community group, the **Wonston Arms** in Wonston has made it through to the final for the first time. A popular pub in the heart of the village, it serves four real ales from local breweries and is home to jazz sessions, quizzes and regular visits from food providers.

The fourth and final pub in the top four is the current CAMRA Pub of the Year - **The Cricketers** in St Helens. A friendly local community pub also saved from closure, the pub boasts 13 handpumps on the bar and offers brews from newer regional brewers and local microbreweries.

All of the pubs in the competition are selected by CAMRA volunteers and judged on their atmosphere, decor, welcome, service, value for money, customer mix and most importantly - quality of beer. The four finalists will now have a chance to win the National Pub of the Year title for 2018, which will be announced in February 2019.

National Pub of the Year Co-ordinator Andrea Briers said: **"Each of the finalists are different, with both town and village pubs represented, all of which are excellent examples of their style of pub. This stage of the competition is very tough and all four finalists should be proud of their achievement."**

Each of the four finalists will be presented with their super regional award at local events over the coming weeks.



Cricketers



Volunteer Arms



Wonston Arms



Chequers





# Where to Find LocAle in Liverpool

(correct as of October 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 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  
**Flanagan's Apple**, Mathew Street, L2 6RE  
**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  
**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 63

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

### A MESSAGE TO PUBS:

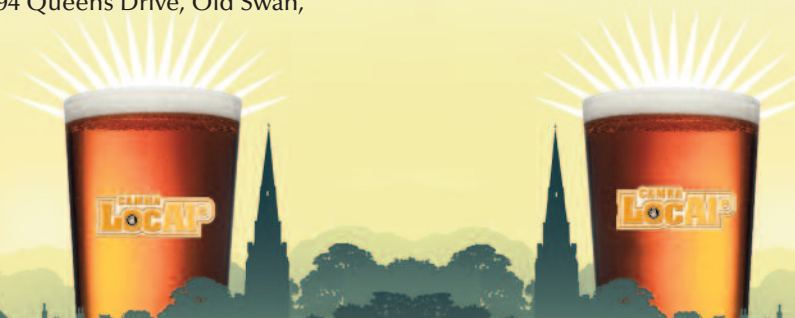
If you think your pub should be included in this feature, please email: [locale@liverpoolcamra.org.uk](mailto:locale@liverpoolcamra.org.uk) giving details. A LocAle beer is a REAL ALE BREWED WITHIN 30 miles of the pub by road. NB: Other terms and conditions apply

### Andre Fu LocAle Coordinator

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

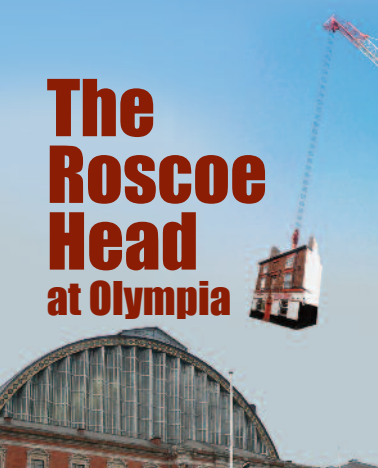
**Free point of Sale (POS) materials are available including leaflets and pump clip toppers. Email [locale@liverpoolcamra.org.uk](mailto:locale@liverpoolcamra.org.uk)**

Launched 2009 in Liverpool, next year we will be celebrating 10 years of locale. We will be putting on events throughout the year starting with a celebration event in Stamps Too, where the scheme was first launched. Full details on our diary page.





# The Roscoe Head at Olympia



This year bar managers at the Great British Beer Festival were asked to name their bars after a pub of their choosing. So why did this South West London branch member choose the Roscoe Head in Liverpool? Well, first of all, although I have lived in London for more than 30 years, I was born in Liverpool and raised on Merseyside, so I am not exactly a stranger to the area. But that is not why I chose the Roscoe Head. There are plenty of great pubs in London which I frequent far more often. I could easily have picked one of them. But I didn't. The Roscoe Head just leapt to my mind as the pub I would choose, because: (1) It is one of only a handful of pubs which has been in every edition of the

Good Beer Guide; (2) It is under threat of closure and has been valiantly staving that threat off for years; and last, but by no means least, (3) It is one of my favourite pubs anywhere. So, it ticked every box, great for campaigning from a CAMRA point of view and, personally, a pub I just love. Choosing it was an absolute "No Brainer".

Two of my deputies, **Gary Chester and Paul Tench**, are Cheshire based and were instantly on board with the idea as they know the pub well. Other members of the team had been to the CAMRA AGM in Liverpool and had, of course (it goes without saying really, doesn't it?), been there and loved the place. Yes, my choice of pub was an absolute winner with the team.

So, why do I love the place so much? Well, when I first got into real ale in the early 1990s I used the Good Beer Guide to find appropriate pubs in Liverpool. There weren't too many back in the day. Liverpool, along with many other places, was a bit of a real ale desert, but there were a few and I tried them all. They all sold good beer, but some of them were a bit, how can I put

this, cliquey. There was none of that at the Roscoe Head. The staff made you feel welcome! Other customers struck up conversations with you! It had the atmosphere of a real Liverpool pub combined with selling top quality ales. What more could you want? I was in heaven. And always am every time I go back. But it's not just me. The number of people from all over the country who came to the bar at GBBF and commented on how much they love the Roscoe Head was amazing: brewers, publicans, CAMRA members, anybody and everybody. I was a bit miffed that the banner didn't say that the Roscoe Head was in Liverpool (I had clearly stated that when I made my nomination). But it didn't need to, all the punters just knew that anyway: "That is the Roscoe Head in Liverpool, isn't it?" was about as bad as it got. In CAMRA and real ale circles this pub is iconic. It is an institution. Everyone who has had a pint or two there knows and cherishes it. So whatever happens we must do everything to stop this pub closing down. And that's why I chose the Roscoe Head.

By **Bobbie Scully** Bar Manager GBBF



## Liverpool Pubs CAMRA Discount



### Discounts on production of a valid CAMRA card

- **Central & Commercial**, Ranelagh St – 20p (pints only)
- **Willow Bank Tavern**, Smithdown Road – 10% except Tuesday after 6pm (see below)
- **Flute** – 10% except Tuesday (see below)
- **White Star**, Rainford Gardens – Mon-Thurs selected beer £2.50
- **Pumphouse**, Albert Dock – 25p (pints only)
- **Hare & Hounds**, Liverpool Road North, Maghull – 20p (pints only) ex Monday – £2.49/pt
- **Richmond Tavern**, Church Rd, Wavertree – 20p (pints only) ex Monday – £2.49/pt
- **The Liver**, South Rd, Waterloo – 20%
- **Yates**, Queens Square – 10%
- **Ale House**, Prescot Road, Old Swan – 20p (pints only)
- **The Baltic Fleet**, Wapping (20p off a pint 10p off a half)
- **The Punchbowl**, Lunt Road, Sefton Village – 20p off a pint 10p off a half
- **The Crown**, 43 Lime Street, L1 1JQ – 20p off a pint 10p off a half
- **Victoria Cross**, Sir Thomas St, 20p (pints only; except Saturday)
- **Sanctuary**, 72 Lime Street, Liverpool, L1 1JN – 10% (Loyalty card available)
- **Head of Steam**, 85-89 Hanover Street, L1 3DZ (20p off a pint 10p off a half)
- **Courtyard Bar & Kitchen**, 89 Roe Street, L1 1EP – 10% (pints only)
- **Jolly Miller**, 176 Mill Lane, L12 7JF - 10%

**Discount available all day, every day unless stated otherwise**

### Discount Days (available to anyone)

- **Flute, Hardman St** – Tuesday ONLY – £2.10/pt
- **Willow Bank Tavern** – Tuesday ONLY from 6pm - £2.25/pt
- **The John Brodie**, Allerton Road – Tuesday ONLY - £1.95/pt
- **The George**, Moor Lane, Crosby Village – Tuesday ONLY - £1.95/pt
- **The Lion Tavern**, 67 Moorfields – Monday - Friday – 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 31st October 2018**

**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](mailto:locale@liverpoolcamra.org.uk) with details.

By **Andre Fu** LocAle Coordinator



**Late News:** As a result of an agreement between CAMRA and Greene King, organised by CAMRA's membership team, over 500 of Greene Kings managed pubs have agreed to offer a discount to members with the offer of 10% off real ales. Full list on whatpub.com and Branch Website. Pubs have the right to withdraw this offer at any time. Liverpool CAMRA is not responsible for arranging this discount or getting involved with any disputes.



# Are the big beer companies trying to fool us?

Next time you find yourself in a supermarket look in the beer aisle and see what the range of beers is like. In most national chains you will see “own label” bottled beers for sale which are often brewed by independent regional breweries, these can be standard beers rebadged for the supermarket or they may be produced specially for the chain. If you are lucky they will be bottle conditioned, “real ale in a bottle”. There will also be many familiar national and region names such as **Timothy Taylor**, **Fuller’s**, and **Greene King**.



but from subsidiaries of the international beer companies.



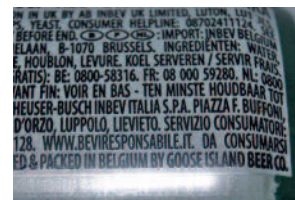
The likes of **AB-InBev**, **Heineken**, and **Molson-Coors** have seen the popularity of new beer flavours and styles offered by successful small breweries and want a bit of the action. Sadly, “big beer” companies don’t want the hard work of developing a range of interesting beers, but would rather buy out an existing company to get their hands on the favoured brands and add them to their

portfolio. What they often don’t do is let the consumer know the brand is now part of a global company. Does it matter? Yes it does. At the very least it is misleading; duping people into thinking they are drinking something from an independent brewer. Let’s have a look at some examples of familiar brands found in supermarkets.

**The Goose Island Brewing Company** of Chicago started as a brew pub in 1988. In 2006 a 42% stake in the company was bought by **Widmer Brothers Brewery**, part of the **Craft Brew Alliance, Inc.**, the 9th largest brewing company in the United States. **AB-InBev**, the makers of **Budweiser**, owns 32% of Craft



Brew Alliance and uses it for distributing its products in the USA. In 2011 Goose Island sold out completely to AB-InBev for a reported \$38.8 million. Goose Island have a brand called “Midway IPA” with a label showing skyscrapers and a Ferris-wheel, which possibly refers to the Midway or fairground as we call them. Very American imagery, but look on the label and one discovers that



this beer is brewed and packaged in that US state called Belgium.

In 2015 **Lagunitas** of California, a previously fiercely independent brewery, sold 50 percent of its company to Heineken in 2015 to expand its international presence. This has been successful as Lagunitas IPA can be found in

many supermarkets. In 2017 Heineken bought the remaining 50% of the company so it is now the sole owner.

**Anchor Brewing**, which was America’s oldest craft brewery dating back to 1896, sold out to **Sapporo**, Japan’s fourth-largest beer brand, for \$85 million.

A similar trend is happening in the UK with many independents selling to or partnering with the international companies.

**Sharp’s Brewery**, the producers of **Doom Bar**, sold out to Molson-Coors for £20 million in 2011. Cask Doom Bar is still brewed in its Cornwall home, but the bottled version comes from the well-known Cornish resort of **Burton upon Trent**.

**Camden Town** beers were bought for £80 million in 2015 by AB-InBev, the people behind **Budweiser**, **Corona**, and **Stella Artois**.



by **SAB Miller** for £50m in 2015. In 2016 SAB Miller was bought by AB-InBev who then sold Meantime on to **Asahi** breweries of Japan. **London Fields Brewery** in Hackney was purchased in a joint-ven-



ture by **Brooklyn Brewery** and **Carlsberg UK** for about £1m in 2017. Heineken acquired 49% of **Brixton Brewery** in 2017 and made an undisclosed investment in **Beavertown Brewery** in June 2018.

No doubt all of the breweries listed above produce very good beer, and it would be wrong to say don’t try them. They clearly are popular or the big predators would not be gobbling them up to get a share of the market. But when choosing beer remember the Latin phrase: **Caveat Emptor** – buyer beware. Is it still an independent brewery or does it belong to a global company? Can you find an equally good beer in a pub or a local independent bottle shop? Would you rather support “big beer” or help a local brewer survive?

By **Tony Morgan**  
Public Affairs Officer

[www.brewersassociation.org/statistics/craft-brewer-defined/](http://www.brewersassociation.org/statistics/craft-brewer-defined/)



DUNDEE

CAMRA  
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Weekend,  
AGM &  
Conference

Caird Hall  
5th – 7th  
April 2019



CAMPAIGN  
FOR  
REAL ALE

# Caird Hall, Dundee 5 - 7 April 2019

Hosted by Scotland and Northern Ireland Branches

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If you would like to volunteer, please indicate when you can help and the staffing officer will contact you in due course. Your information will be treated in accordance with CAMRA's Privacy policy. [camra.org.uk/privacy-policy](http://camra.org.uk/privacy-policy)

Tue AM/PM Wed AM/PM Thu AM/PM Fri AM/PM Sat AM/PM Sun AM/PM

Please circle if you have any specialist skills: first aider / cellerman / local knowledge / logistics / customer service / other.

(Closing date for postal & online registration is 25th March 2019)

Find out more by emailing [volunteer.services@camra.org.uk](mailto:volunteer.services@camra.org.uk) or call 01727 798456

# HOPS HISTORY

## Cobb's Golding



A recent conversation with a local brewer about his latest green hopped beer (brewed with hops picked within the previous twenty-four hours) got me thinking about hop names. The hop in question is called **Cobb's Golding** and belongs to the Goldings group of hop varieties. I believed that Goldings was a distinct hop type, but I discover that the name covers a range of closely related varieties, the classic one being the East Kent Golding variety, which can only be grown in east Kent and has its own European Designation of Origin (PDO) regulation. "Goldings" grown outside this geographical area in places such as other areas of Kent, Worcestershire, Hampshire, and Herefordshire often get classed as just English Golding or UK Goldings. To confuse matters **Styrian Goldings** are not Goldings at all; they are in fact a variety of the Fuggle hop.

The origin of Cobb's Golding can be traced back to a hop called the **Farnham Whitebine**, once considered to be the finest of the English hops. According to the writer **John Aubrey** (1626 – 1697)<sup>i</sup> hops were grown in the Farnham area of Surrey as early as 1597 and were first named because of the characteristic of their cones, e.g. **Long White, Oval, Long Square**; or by the colour of their bines, e.g. **Green Bine, Red Bine or White Bine**.

Around 1750 a new strain of hop was introduced to the Farnham growers by a **Mr Peckham Williams** of Badshot Lea (a small village in the parish of Farnham). This was a **White Bine Grape hop**, later to become famous as the **Farnham White Bine**. Whitebine hops in fact have a pale green bine, and 'Grape' refers to how the hop cones grow in bunches.

Propagating cuttings from the best plants, or plants with desirable characteristics, has for centuries been how most hops are grown commercially as there is great genetic variation in hops, and seedlings are very seldom like the parents. Cuttings from the best Farnham hops found their way into Kent, with Whitebines being grown near Canterbury and taking the name **Canterbury Whitebine**. Canterbury Whitebines are still grown to this day, though they are sold as Goldings. Percival<sup>ii</sup> states that the Canterbury Whitebine and the Farnham Whitebine are so closely related in botanical character that they cannot be distinguished from one another and are probably the same variety.

Cobb's Golding, sometimes referred to as Cobb or Cobb's, is a variety of the Canterbury Whitebine and was introduced to the hop market in 1881. It was discovered by a **James West** who found it on the hop farm of **John Cobb** in Sheldwich, where Canterbury Whitebine hops were grown. Sheldwich is about 10 miles West of Canterbury. Cobb's Golding has a light, floral aroma which can be slightly spicy. When used for adding bittering and late hopping they impart sweet, smooth,

and honey-like characteristics to beer. Cobbs is usually used in traditional English style beers and IPAs. It was once a very popular hop but fell out of favour due to its susceptibility to wilt and mildew, being replaced by more disease resistant varieties. However, it does appear to be having a bit of a renaissance, particularly in annual "green hopped beer" production each autumn.

**Breweries known to have recently used Cobb's Golding include Cheshire Brewhouse, Congleton in Green Hop Harvest Pale 2018 (4.0%); Rock the Boat (Little Crosby Village Brewing Company), Crosby in their Cobb's Golding Green Hops Golden Pale Ale (3.9%) (Interestingly, both of these beers use Cobb's Golding hops from Pridewood Farm in Herefordshire) and Norfolk Green Hop #11 (4.1%) from All Day Brewing Company, Norfolk.**

<sup>i</sup> Aubrey, J. (1673) [1718] The Natural History and Antiquities of the County of Surrey. Vol. 3, p.376.  
<sup>ii</sup> Percival, John. The Hop and its English varieties, 1901.

By Tony  
Morgan  
Public  
Affairs  
Officer





# Liverpool CAMRA Coach Trip - DERBY

On Saturday 8th September, our branches' monthly coach trip was to the excellent Real Ale city of Derby (so good that we go there every other year). 40+ intrepid souls braved the somewhat inclement weather, and set off from outside the Ship and Mitre as usual. We arrived in Derby around 12.15 (once we'd negotiated the infernal one way system!), and parked up near to the **Smithfield**, their local Pub Of The Year (thanks to the landlady, Emily, and Eric at Storage 4U for arranging somewhere for our coach to lay up for the duration).



As normal, our members split up into several small groups, each with their own itineraries- we usually visit much the same pubs throughout the day, just in a different order! I, along with a couple of others, decided to start at the Smithfield itself. Having been there a few times previously, I knew that it was an excellent pub- as evidenced by the POTY award- but it was too inclement to make use of the lovely riverside terrace. I started with a dark beer (unusually for me), a delicious pint

of **Brinkburn St Brewery Ford Street Porter** (what a mouthful!), at 5% and £3.30 with CAMRA discount (Derby, like its' neighbour Nottingham, which we alternate every other year with Derby, has several pubs that offer discounts to members).

Only 5 minutes away is the **Exeter Arms**, a somewhat



foody place, but serving some excellent ales, including a few by **Dancing Duck Brewery**. We met some other members of our coach, who had headed here first, and others came in whilst we were there (see my earlier point about us all having overlapping itineraries). I opted for



a nice **Dancing Duck Ay Up**, 3.9% and £3.30 with CAMRA card.

Only about 100 yards away is the **Derby Tap and Spirit House** (it was simply the Derby Tap when I was last here a couple of years ago), the tap for



Derby Brewery. As expected, there were a number of their beers on sale, plus several guests, keg beers, bottles and so on. I selected one of their own in-house brews, **Business As**



**Usual**, a fine copper-coloured ale, 4.4% and £3.50.

After saying goodbye to yet more members of our party who were already in here, we then braved the showers (and the underpass), walking to the **Peacock**. We had been given



the heads up by Ricky, a CAMRA member visiting from Coventry who I had got talking to in the Smithfield, that they were holding a beer festival that weekend, and we weren't disappointed. The Peacock has several Real Ales on as a matter of course, anyway- including the choice of **Draught Bass** from either the cellar or straight from the jug- but the festival meant that they had another 20



Peacock beer festival

brews available, light beers straight from stillage in a shed out the back, dark beers from handpulls at the bar (all at £3.00 irrespective of style or strength). I chose one of the outside options, **Tempest Brewery Little White Gooseberry**, 3.9%, and we enjoyed the place so much that we stayed for a second pint here- in my case, a lovely **Credence Citra** at 4.5%. One of my party also had a taster of a stout but, at 6.5%, it was hardly a session beer!

Next, we had a 10-minute walk to Derby's first micropub, the **Little Chester Ale House**,



located on the edge of the city centre in a conservation area, and the site of the original Roman settlement in the area, Derventio. The place was lively, as there was a hen party from Nottingham visiting the city for Derby Pride, but they were all good-natured and left shortly afterwards to tick off the next on a list of challenges that had been given to them by the hen do organiser (one of which was to stroke someone's beard, so at least one of our party was happy!). I chose a pint of

**Leatherbritches Mad Ruby**, a red beer as the name suggests, 4.4% and £2.90, and then we braved the rain again to head to our next pub, the **Furnace**.

We were given wrong directions by a local but, luckily, bumped into a group of our members, who had just left the place to head on to their next



destination, and they put us right. The Furnace is open plan, with, again, a good range of ales, and a friendly welcome. As it is also a brewpub, my choice was one of their own beers, **Fun Sponge**, at 4.4% and £2.80, and after having rested our weary feet, we braved the showers again to set off towards the **Flowerpot**.

This pub is known as a live music venue, but also stocks a wide range of great beers. Again, there were pockets of



Scousers already here when we arrived. I chose a pint of **3 Piers West Coast Blonde**, 4.6% and £3.20 with CAMRA card, another excellent choice. My companions and I then braced ourselves for a walk across the city centre towards the railway

station, aiming firstly for the **Brunswick**, and also hoping to get to the **Alexandra** as our final stop.

After what turned out to be a 20-minute trek, we arrived at the Brunswick, which is also a brewpub. As befits a pub in the Railway Quarter (a conservation area near the station that was, thankfully, saved from demolition in the 70s or 80s), there was a railway theme to much of the decor. As so often



in Derby, the range of handpulls was extensive. This time, I selected a **Little Critters Sleepy Badger**, a fine oatmeal stout 4.4% and £3.30, and my final beer of the day as it transpired (we ran out of time to visit the Alexandra, unfortunately, another brilliant pub). As time was pressing, we had to hot-foot it back to the Smithfield, so I could round everyone up and get us all safely back on to our chariot for the homeward journey.

All in all, Derby is a superb destination for anyone who is even remotely interested in Real Ale, hence why we visit every other year. The city centre is relatively compact and flat, and the local CAMRA branch produce a good pub map, so it is easy to get around several excellent pubs during the course of an afternoon.

**By Matt Valentine  
Coach Trip Organiser**

To book a coach trip see page 37



# THE LAZY LANDLORD MICRO PUB

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12pm - 11pm Sunday

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**WIRRAL CAMRA BRANCH RUNNER UP  
PUB OF THE YEAR 2018**



# WirrAle Drinker

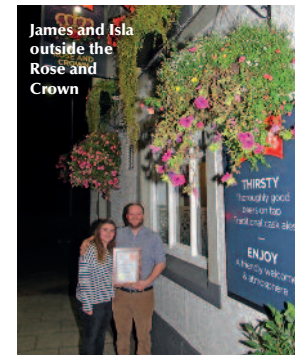
## Autumn Pub of the Season Rose and Crown

Wirral Branch gathered in September and were proud to award their Autumn Pub



Wirral Chair Gareth Owen presenting the award to Isla and James

of the Season to James and Isla Skinner who run the Rose and Crown in Bebington.



James and Isla outside the Rose and Crown

The young couple have successfully relaunched this lovely pub making it a must-visit destination in mid

Wirral. The Branch recognises their hard work and dedication to real ale which has resulted in an extended range of beers. We wish them continuing success in the future.

## Pub news

**The Fox and Hounds**, Barnston is still shut during its refurbishment phase. **The Black Horse**, Heswall is still not open and waiting for another licensee to take it on.

**The Lighthouse**, Wallasey Village is closed for an update. A blackboard outside was advertising Christmas meals so the pub should be reopening soon. Another closed pub is the **Ship** in Hoylake which locked its doors little more than two months after its relaunch. Reports though seem to indicate that the Ship may reopen soon on an initial 6 month lease.

## Now some good news!...

**The Bow Legged Beagle** in New Brighton is going from strength to strength and owners, Andy and John, are currently in the process of opening a second pub on the site of the former Barclays



bank in Upton village. They hope to have it up and running by Christmas. Meanwhile, in Birkenhead – **Molly's Chambers** is now open all week. Molly's offers real ale and real rock music in a pub previously known



Photo: Molly's Facebook page

as the **Old Colonial**. Finally, the **Boathouse** in Parkgate is reported to be offering 50p

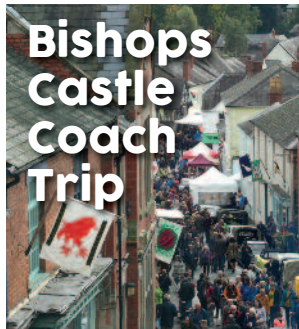


Photo: Greene King website

off a pint of **Hydes** beers on a Monday.

By Gareth Owen





On the 22nd September a no-spare-seats coach set off from Birkenhead to the picturesque market village of Bishops Castle, Shropshire to celebrate the Michaelmas Fair and to do some intensive beer sampling!

The beauty of a pub-crawl around Bishops Castle is the fact that it centres around two streets so it is very much all pub and no (well, very little) crawl. As the village is built on the side of a steep hill we decided it prudent to get off the coach at the top and let gravity do the rest.

The first port of call was the highest and most prominent establishment, the **Castle Hotel**. This historic building



was once the home of the renowned Clive of India who was reported to have kept elephants within its grounds. This may have been the reason why there was an elephant motif throughout the fair. More modern transportation in the shape of a vintage car rally was in evidence starting out from the Castle's car park as we sat in

the warmth drinking a selection of beers from **Clun, Hobsons and Salopian**. The Clun Pale was in particularly good order.

Across the road from the Castle is the **Three Tuns**. When CAMRA was in short pants and Britain was awash with Double Diamond and Watney's Red Barrel, the Three Tuns was one of only a handful of traditional home-brew pubs still in existence. It's a bit more of a gas-



tropub these days but it still retains its bars and old world charm. The beer was good too with pints of **Three Tun's Stout** and **Cleric's Cure** being consumed while we were treated to a display of Goth Morris outside.

After a while and following a swift visit to the chippy we started our descent and came to the next pub – the **Crown and Anchor Vaults**. The Vaults is a biker/rock pub and is friendly and welcoming. We aimed towards the yard at the



back where a temporary bar with stillage and real ciders had been set up especially for the Michaelmas Fair. As I was in the company of Jan, Wirral

CAMRA's Cider Officer I thought it appropriate to partake in a pint or two of **Gwnt y Ddraig** cider. Gwnt y Ddraig translates as "the Dragon's wind". The next morning I realised that the dragon wasn't the only one who suffers.

Dodging the raindrops we decided to peruse the stalls spread out down the main street before trying our luck at the **Kings Arms** and then the **Boars Head** nearby. However, the recent rain had forced many folks off the street and into the pubs – good news for their licensees but not good for anyone who didn't want to wait 20 minutes to get served. Discretion being the better part of valour we went on to the **Six Bells** and, much against our expectations, managed to get a



table. I like the Six Bells; it's old fashioned and 'villagey'. Fortunately it doesn't seem to have changed much since Big Nev ran it. I consumed several pints of "**Ow Do**" – one of their own brews – while watching enthusiasts through the window tinker with an old steam engine in the rain.

All good things though must come to an end and the witching hour of our return coach arrived. After something akin to cat herding we managed to get everyone back on board and waved goodbye to a satisfyingly beery day in bucolic Bishops Castle. Roll on September 2019!

**By Gareth Owen**



# ManxAle

From Dave Halliwell, MerseyAle Isle of Man Correspondent

**A much curtailed report from the Isle of Man this issue, for reasons that will become apparent further in the text.**

Briefly this quarter, as the autumn season draws to a close, there have been very significant changes in personnel operating in both the pub sector and breweries, representing the start of a major change period. Of greatest significance is the departure of **Dr Mike Cowbourn** from the **Okells** brewery after remarkable 38 year tenure. Dr Mike was a stalwart of cask ales promotion throughout the leaner times, where many were turning away from cask, and was responsible for developing many of the excellent and award winning seasonal brews to have emerged from the Okells brewery in the last decades. In addition to this he retained a steady hand on the tiller in the stewardship of the Okells bitter, a staple brew, still available in nearly every pub of the Isle of Man, whether free house or managed Heron and Brearley(H&B) estate pub. This near ubiquity on island in times of much competition is a testament to how well that stewardship has been handled. MerseyAle wishes Mike well. Such is his passion for brewing that I avoid using the word retirement. Mike is to be found regularly posting on Twitter, where as well as running reports on brewing from around the world, he can be seen to be providing regular updates on his progress using his own brewing equipment.

Dr Mike is succeeded by **Kevin Holmes**, who has now been brewing on island for over a decade, including a previous spell at Okells some time ago. Kevin originally arrived from Thwaites brewery in Blackburn, another regional brewer with an immense and historic pedigree in the industry as have Okells, and we wish Kevin every success in the new role.

Elsewhere, not to be outdone, in the pub sector, **The Whitehouse** mid-November was to have a change of tenure. Neil Keig, who has very successfully run the pub over many years, is leasing The Whitehouse out to **John Wheeler and Charles Miller**. Readers will be familiar with these names, as John and Charles recently set up the islands first micro-pub in Peel **The Two Fellas**. Both are very familiar with The Whitehouse, which has developed an immense reputation this last twenty years under Neil's tenure. Along with the movements at the islands largest brewer, this tenure change at one of the islands leading cask ale pubs, represent the next generation coming through to respective top posts in the industry on island, after a prolonged period of continuity.

## And Finally

And finally, this is to be the last Issue of Manx Ale within MerseyAle. After a ten year stint, I decided to step aside in recent months due to a combination of issues relating to time and family matters (though nothing imminently untoward, I might add). It remains for me

to thank everyone who has supported me over the last ten years, from advertisers in particular for their staunch support, to publicans and breweries, and of course most vitally to the readers. But most of all, a sincere thanks go to **Liverpool & Districts CAMRA** for giving the island a voice in the magazine. At the time a decade back, the island was relatively unknown to many in the U.K. in real ale circles, (aside from those who attend the T.T races), and the influence of having a significant slot in MerseyAle has been huge. The Isle of Man CAMRA branch is currently looking at ways to further promote the island and its significant brewing and pub heritage in the future. For myself, I hope to be able to continue with the occasional features in one format or another. My final thoughts are that as we move forward, campaigning to keep pubs alive and thriving as venues and hubs of the community is increasingly the core focus- without which cask ale has no market of course! It's been a pleasure, thank you all, and I wish everyone a Happy Christmas and prosperous New Year.

We would like to thank Dave Halliwell and Isle of Man CAMRA for their support with MerseyAle over the last 10 years. We wish Dave all the best with his future endeavours and we will continue to help publicise future events.







# 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 top right to stay informed of events, pub and brewery news.

All photos are copyright and belong to the relevant twitter user.



**RockTheBoat Brewery** @RockTheBoatAle · Nov 21  
Beth and Kris in control @ThomasRigbys @LadyOMann @FlyintheLoaf Xmas Special Brew, #realale brewed by women? It's on its way!

**Thomas Rigbys** @ThomasRigbys · Nov 21  
COMING SOON!  
Our Christmas brew this year was made by our very own Kris and Beth! (With the help of Dave from @RockTheBoatAle of course)



Terms and conditions apply and maybe withdrawn at any time.

**Tony Morgan** @beerandbivalves · 5h  
Replying to @liverpoolCAMRA @Willowbankpub  
A big thank you to Steve Downing of @liverpoolCAMRA for leading the walk; and to the @Willowbankpub @craftliverpool @KelysSmithdown and @handymanbrewery for looking after us.



Stamps Too @Stamps\_Too have an offer on real ale in December

**The Ship & Mitre** @Theshipandmitre · 22h  
NEW FLAGSHIP BEER! Our new American amber ale, Yonder, is lightly hopped which creates a sweet and mildly fruity flavour. Come on down to the pub and try it for yourselves. It's not to be missed! #flagshipbeers #yonder

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- 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**

\*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

- January 5th: **Stalybridge and Rochdale**
- February 2nd: **Long Eaton and Ilkeston**
- March 9th: **Halifax**
- April 13th: **York**
- May 11th: **Ludlow Spring Festival**

**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



# 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](mailto: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

Back in 2014 two members of the Swedish Band Crucified Barbara became MerseyAle Ambassadors. Unfortunately MerseyAle ambassadors was discontinued so the photos were never published. Here they are at the launch of their last album 'In the red', Stockholm, September 2014. Lead singer Mia Coldheart and bass player Ida Evileye.



Mel James-Henry at De Halve Maan Brewery in Bruges Belgium.

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Alternatively you can send a cheque payable to CAMRA Ltd with your completed form,  
visit [www.camra.org.uk/joinus](http://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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Single Membership £25  £27   
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I wish to join the Campaign for Real Ale, and  
agree to abide by the Memorandum and  
Articles of Association which can be found  
on our website.

## Partner's Details (if Joint Membership)

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Date of Birth (dd/mm/yyyy) .....

Signed .....  
Date .....

Applications will be processed within 21 days.



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- 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
- If you receive a refund you are not entitled to, you must pay it back when The Campaign Real Ale Ltd asks you to
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<sup>†</sup>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

See website [www.liverpoolcamra.org.uk](http://www.liverpoolcamra.org.uk)

**15th December: CAMRA Christmas**

**Social:** 8:00pm Augustus John. This is a ticketed event. See website for details.

**23rd December: Waterloo Christmas**

**Pub Crawl:** Meet 12:00 noon in Queens Picture House, South Rd

**16th January: Branch AGM:** 8pm upstairs

Fly in the Loaf, Hardman St (please bring your membership card)

**21st – 23rd February: Liverpool Beer**

**Festival:** See page 2 for details

**6th March: LocAle Celebration:** 7:30pm

Stamps Too. Celebrating 10 years of the locale scheme in Liverpool.

**27th April: Mini bus trip to Skipton.**

Skipton beer festival is also this weekend. Pick up will be 9:30am in Maghull & 10:00am at Ship & Mitre.

Leave Skipton 5:00pm. **Further details will be on the website and facebook in the new year.**



For Coach trips  
see page 37

## MerseyAle Article and Photo Contributors

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Thanks to all our contributors and apologies if we have left anyone anyone out.

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



[www.facebook.com/CAMRALiverpool](http://www.facebook.com/CAMRALiverpool) @LiverpoolCAMRA

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The final copy date for our next issue is 28th February. Please submit advert AW as early as possible in February.

Advertising Email details/enquiries to :  
[howard.perry@liverpoolcamra.org.uk](mailto:howard.perry@liverpoolcamra.org.uk)

PLEASE NOTE WE DO NOT TAKE CASH FOR MERSEYALE ADS  
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## 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**  
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Fri	1st	February	12.00 - 16.30
Fri	1st	February	18.00 - 22.30
Sat	2nd	February	12.00 - 16.30
Sat	2nd	February	18.00 - 22.30



\*Valid only on Thursday evening session and Friday daytime session on presentation of a CAMRA Card

[www.realaleevents.com](http://www.realaleevents.com)

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