

MerseyAle

CAMRA Liverpool & Districts Magazine
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Winter 2019

FREE



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www.liverpoolbeerfestival.org.uk

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Cover by Dennis Jones.

Welcome to the Autumn edition of MerseyAle

Mel James-Henry



As we approach the end of 2019, we look back on what has been a busy year for the branch. This year we had two AGMs after taking the decision to move the date from January to October. In this edition you can read a report on the October AGM from Branch Chair, Sonia James-Henry. Our first major event of the year will be our 40th Beer Festival. Preparations are well underway, and as I am typing this, our Friday evening session has sold out. Thank you to everyone who has volunteered to make the festival a success, we still require volunteers to help at the festival, see article on page 26. If you are coming to the beer festival in February, we have a Hope Street pub walk on page 16 for you to try, not that you need an excuse to visit some of the excellent pubs in Liverpool.

Throughout 2019 we have been

celebrating 10 years of locAle in our branch, starting with a celebration event in the Waterpudlian, where we launched the scheme 10 years ago, and finishing with a visit to Big Bog Brewery. This quarter we also visited Neptune Brewery; you can read all about it on page 34. After 10 years LocAle continues to go from strength to strength in the branch with 60 pubs in our branch area where you are guaranteed to find a locAle.

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

Mel James-Henry
MerseyAle Editor



Websites

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For further details:

www.liverpoolbeerfestival.org.uk



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

Stonycroft Cask

The branch Pub of the Year for 2016, 17 and 18, **Cask Micropub** on Queens's Drive, finally closed in October. Ian and Michelle, the owners, wanted to retire and although the asking price was dropped, buyer could not be found. It is still up for sale as a freehold if anyone is interested. One of the features of CASK was occasionally serving a well matured strong beer from a wooden cask.

City Centre Dispensary

Former Pub of the Year, the Dispensary, Renshaw St, changed management in September, with the former licensees Pauline and Dave retiring. Dave was renowned for keeping a great pint of cask beer and for running the Dispensary in his own inimitable way. The new owners who also have a keg bar in the Cain's village have continued with a very similar range of cask



beers mainly from the **Ossett/Rat** stable and **Titanic** in the Dispensary. **Mark's Mild** has been lost but **George Wright** the brewers have closed, so there was no choice in keeping that

on. The very large screens for sports have been removed. Now open until 1:30am Friday and Saturday. Next door to Dispensary the previous Roscoe Arms has had a complete makeover and metamorphosed into the **Butterfly and Grasshopper**, an upmarket gastropub with a roof garden restaurant along with a cocktail and gin bar. Two handpumps serve cask from the ground level bar. The name Butterfly and Grasshopper comes from a children's rhyme written by William Roscoe.

Hard Times & Misery

Hard Times & Misery has been renamed Dickens & King. Hard Times was written by Charles Dickens and you can guess the rest. They still have a selection of cider, cask and craft keg from local brewers such as **Neptune, Blacklodge and Ad Hop**. The building work next to them is having a detrimental affect on trade, so please call in and support. Open Wed & Thurs, 5-9pm and Fri & Sat, 4-12pm.

The no 23 bar on Hope St. (below the Clove Hitch) has returned to selling craft keg.

The Caledonia

Congratulations to **The Caledonia** who were short-listed for "Best for Entertainment" at this year's Great British Pub Awards.

Mackenzie's and Victoria Cross

cask at £2 a pint Monday - Thursday.

Cavern Walks

In the Cavern walks / Matthew St area, a new bar, the **King John**, has opened in the Rubber Soul complex and sells cask beer. **The Cavern pub** now has a more interesting selection of cask beer such as **White Rat** and **Mobberely** than the previous regular Black Sheep.

The Bridewell

The Bridewell often has special collab beers on from the likes of **Wylam and Kirkstall** and ran a meet the brewer with Kirstall including a number of these special brews. Look out for



more such events. Fiona and Dominic the licensees hope to get a food franchise soon.

Croxteth

The Vikings Landing on the East Lancashire Road and Sugarbrook Drive, Croxteth, Liverpool 11 recently had a makeover. Mainly a carvery run by manager Phil Heaps and Marstons Brewery, it has recently developed a new bar area, and new doggy area. They now have between 2-3 cask ales, a good selection of bottled beer and a new bar menu. On a recent visit they had **Marstons Pedigree, Wainwrights** and a very nice **Mcwewan's Space**

Head. It can be hit and miss sometimes and it has been known for them to have just one real ale on. Prices range from £3.35 - £3.40

Aigburth

The Little Taproom on Aigburth Road. In the previous issue of MerseyAle we reported news of this new micro pub in Aigburth with an estimated opening date of November. Since then, they've had some structural issues with the premises and have been forced to relocate, thankfully only a few doors away. This has obviously set back their opening date and are now looking at early 2020. You can read a full account of this delay on their blog at www.AigburthTap.co.uk

Crosby

In the **Crow's Nest**, Osset **Yorkshire Blonde** has replaced **Deuchar's IPA** as regular beer alongside **Threakstons Best Bitter**. Two changing guests on week plus **Timothy Taylor Landlord** a regular weekend guest.

St Helens

The Royal Alfred on Bickerstaff Street, opposite the station has reopened again, this time with a very nice refurbishment and real ale. At the time of my visit



there were three **Wily Fox Brewery** ales available, **Dark Flagon Rum Porter 4.4%**, **Crafty Fox Lancashire Ale 4%**

and **Karma Citra** at 4.3%. There are plans to get more real ales on.

The following pubs no longer serves real ale:	Flannigan Apple Fulwood Arms Kensington Love & Rockets Molly Malones O'Neil's Otterspool Rileys Rose & Crown Saddle Bar
Addison Arms Blackburn Eatery (Allerton Road) Bridge Inn Cains Brewery tap Club House Coburg Dough bar Everyman Franks bar (Smithdown)	Please use whatpub.com to let us know of any changes.

BREWERY NEWS



Following a successful reception at the Port Sunlight festival, **Flagship's** session pale **Glist** (3.8%) has graduated to the core range. On the other end of the scale, their new **Culprit** is a big, big imperial plum porter coming in at 9.5%. Comparative tastings of cask vs. keg will be available at **The Ship and Mitre**.

Liverpool Brewing Company Ltd

Liverpool Brewing are now fully signed off and **SALSA** (Safe and

Local Supplier Approved) certified, which also means they have renewed their SIBA (Society of Independent



Brewers) membership and been added to Beer Flex with all beers going live of SIBA pubs to order from the 1st December

Neptune Brewery

In December, a new Beer will be available, **Triptych** an 9.2% Imperial Coffee Stout. Brewed for **Hop Hideout 6th Birthday** with **'Girl Crush'** espresso coffee beans, ethically sourced by **Girls who Grind**. Some has been barrel aged and will be out in March.



Hear the Sirens, a Bourbon barrel aged chocolate and caramel stout will be launched. First taste will be in the taproom prior to general sale.

The taproom will have extended hours over Christmas and New Year - See Neptune media sites for info.

In January, three new beers are being brewed for Tryanuary. They will be showcased initially in **The Grapes**, Roscoe Street. Also two collaborations, one with **Brass Castle** and the other with **Melissa Cole**.

In the taproom they have a ticketed cheese and beer pairing event, date tbc and on Friday 24th January we have a comedy night free of charge.

Most Saturdays Neptune have pop up food traders, each specialising in different cuisines - info on Neptune media sites.

Contributors: **Julie O'Grady, Joe Murphy, Liam Riley**

Design by www.dumbbeers.co.uk

MORE BEERS FROM THE WOOD

MANCHESTER BEER & CIDER FESTIVAL 2020

NORTHERN BEERS FROM COAST TO COAST

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A Visit to the Silly Country



When the Silly Country opened in Droylsden in May 2018, it's fair to say that many local pub-goers were sceptical. A minority of this friendly, former mill town four miles east of Manchester city centre proclaimed that -

"it'll last six months, maximum" and "they've got no chance unless they sell Carling, Fosters and John Smiths". Well they were wrong!

The Silly Country has become the heartbeat of a town that was losing pubs left, right and centre and that (apart from the odd shortly-lived nightclub) hadn't seen a new pub open in decades. A sign of it's success is taxis dropping off punters who would rather drink in the Silly Country than in Manchester or in nearby Ashton-under-Lyne and a steady stream of awards from the local CAMRA branch. And it's been refreshing to see the lo-

cals embrace real ales and ciders, weird and wonderful craft beers and some fine German and Belgian bottled beers.



All this has been achieved by three local inhabitants who wanted to inject a bit of life and choice into their town centre's pub scene, brothers **Drew and Phil Unsworth** and Drew's other half, **Katy Glover**. The idea for the venture started to take shape while drinking in **The Samuel Oldknow**, a micropub in Marple. The team at the Samuel Oldknow happily shared advice and encouraged

Drew, Phil and Katy to open their place. And a few weeks later they were putting their plan into action to do just that. It was to be another 18 months before the Silly Country opened though, due to red tape and a landlord uninterested in renting out the two long-empty shop units that were eventually merged to form the Silly Country. However, the trio persisted and were finally able to sign a lease.

They attracted flak from some local naysayers due to their decision to crowdfund to help with the construction costs. What these people didn't realize though is that the crowdfunding ultimately lost the guys behind the Silly Country money because of the rewards they promised for those who supported them. For example,

All we'd like for Christmas are lots of SIBA orders!



12 months on from our official launch with lots of work completed at the brewery, we're happy to announce that we're now SALSA certified and selling via SIBA's Beer Flex system.

We know there have been lots of customers waiting to hear this news with orders at the ready, so please contact us ASAP.

Our core range contains some favorites shown below, but we also currently have up to 20 further beers available across a full spectrum of styles



sales@liverpoolbrewingco.com
or telephone us 0151 933 9660

people who pledged £100 each received a booklet with tokens entitling them to 50 free pints once the bar opened. In any case the crowdfunding campaign only funded around 5% of the construction costs, with the rest being provided by themselves.

It was Drew who came up with the unusual name for the bar. Drew knew 'Silly Country' was an old nickname for Droylsden, with local folklore saying that townsfolk used to bring pigs along to watch the annual carnival, convinced that the pigs would enjoy watching the merriment! The trio carried out much of the building work themselves, along with help from younger brother, Tony, and The Outstanding Brewing Company, who fitted the beer lines and cellar equipment.



And so, less than 18 months from opening in May 2018, the Silly Country has gone from strength to strength. They've had around 300 different cask beers on sale (a few breweries from Merseyside), held several successful beer festivals and have just made it into CAMRA's Good Beer Guide 2020. They also seem to have inspired others to pick up the baton and invest in Droylsden town centre. The Silly Country's former bar manager, Anthony Conway, is hoping to open his own venue nearby and this will also sell real ale and cider, though will possibly have more of a focus

on cocktails. A venue called The Jam Works is taking shape across the road from the Silly Country and nearby a former Lloyds bank is being converted into a craft beer and pizza venue. Droylsden is a long way from being the next Didsbury or Chorlton, but it's definitely on the right track

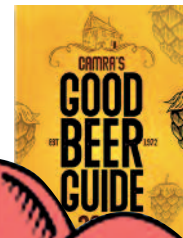
To get there you get the Metrolink from Manchester Piccadilly that goes to Ashton under Lyne, get off at Droylsden and The Silly country is 50 yards away. A one day travel ticket for 1, 2 and 3 zones cost £4.20. It could be a place to visit before watching Liverpool or Everton as the Etihad Stadium is on the same line five stops away

Or you can get a 216 bus next to the Morrison's facing Piccadilly gardens.

By Simon Miller



The Silly Country, 121 Market St,
Droylsden, Manchester M43 7AR.
Email: thesillycountry@gmail.com



West Midlands
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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

Liverpool CAMRA member Kevin Toal in St Petersburg, in Peterhof Gardens outside the Winter Palace, Russia.



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

Augustus John The Caledonia Childwall Fiveways Ship and Mitre

We still need some help to distribute MerseyAle. If you can help, especially in the City Centre, please contact Howard Perry or Graham Murray, Distribution Coordinators on supplies@liverpoolcamra.org.uk

We welcome feedback on articles, especially if they lead to you visiting different pubs or trying different beers. If you have comments on MerseyAle or just want to get something off your chest, you can email us at merseyale@liverpoolCAMRA.org.uk or DM us via Twitter or Facebook (details on page 3).

CAMRA names the top four pubs in the country

The race is on for the national Pub of the Year competition, with three of the final four pubs having previously scooped the title. The Swan with Two Necks in Pendleton, the George & Dragon in Hudswell and The Bell in Aldworth have all claimed the prestigious award in previous years. Newcomer to the scene is the Red Lion in Preston, which became the first community-owned pub in Great Britain in the 1980s. All four of the pubs will now go on to the final competition to win the ultimate Pub of the Year title, to be announced in February 2020. The competing pubs include:

1. The Swan With Two Necks in Pendleton (2014 winner) – an outstanding and recently renovated traditional pub set in a pretty Pendleside village that's



deservedly popular with locals and visitors alike. Five constantly changing ales and one real cider are served along with delicious home-cooked food, and there's plenty of outdoor seating and lovely open fires when the weather grows colder.

2. The George & Dragon in Hudswell (2016 winner) – a pleasant walk from Richmond (if you don't mind the 300+ steps!) brings you to the pub's large beer



Photo Brian Evans

terrace with fantastic panoramic views over the Swale valley. Rescued by the community in 2010 and refurbished, it boasts its own library, shop, allotments and other community facilities as well as food and drink.

3. Bell, Aldworth, Berkshire (1990 winner) – this perennial gem is the only pub with a heritage interior in Berkshire. Its name refers to bells which were part of the coat of arms of the



traditional landowners. It's large open garden and excellent beer attract walkers and drinkers from far and wide.

4. Red Lion, Preston, Hertfordshire (new finalist!) – This attractive free house dating back to 1844 stands on the village green and is the first community-owned pub in Great Britain.



There is an ever-changing list of beers including many from small breweries and Ray and Jo prepare the fresh home-made food, sourcing their ingredients locally. The pub also hosts the village cricket teams and fundraises for charity.

National Pub of the Year Coordinator Andrea Briers said: "It is amazing to see so many well-respected pubs return to this prestigious competition to compete for the ultimate title of the best pub in Britain. We wish them – and our newcomer – the very best of luck. It is a huge honour to come this far in the competition and be named one of the best four pubs in the country, and all four finalists should be very proud."

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 quality of beer.

Each of the four finalists will be presented with their super regional award at local events over the coming weeks. The four finalists will then have a chance to win the National Pub of the Year title for 2019, which will be announced in February 2020.

<https://camra.org.uk/>



Liverpool BRANCH PUB of the YEAR



Hello, Matt here again.

Further to my article in the Autumn edition of MerseyAle, here is a little reminder of the procedure for deciding upon our branch Pub Of The Year for 2020 (POTY).



■ **Pub scores will be based upon members' WhatPub ratings. Unlike GBG, only WhatPub scores by members of Liverpool & Districts branch will be used for our POTY purposes. Members have had until Friday 13th December 2019 to submit their beer scores.**

■ Scores will be collated to produce a list of the 10 top-scoring pubs, which will then go forward to the nomination process. This list will be published on Tuesday 31st December 2019.

■ **Between Friday 3rd January and Friday 31st January 2020, members can nominate up to 3 of the 10 top-listed pubs to go forward to the judging process. This can be done online, or by completing a form on the coach trip to Lancaster (4th Jan)- by our branch members ONLY.**

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

■ **Friday 17th January- 11 judges will be selected at random from the names submitted. This will be ratified by our CAMRA Regional Co-ordinator, Doug MacAdam.**

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

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

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

Thanks for continuing to submit your beer scores, and in advance to anyone offering to be a judge.

Matt Valentine POTY Co-ordinator



A wealth of history, great pubs and beer await you

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MEMBERS' WEEKEND, AGM & CONFERENCE

3-5 April 2020

YORK

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

Neil Lloyd 1958 -2019

It is with great sadness that we report the death of Neil Lloyd, a well loved friend to CAMRA members far and wide and lots of people in Liverpool, the Isle of Man, Woolton and beyond.

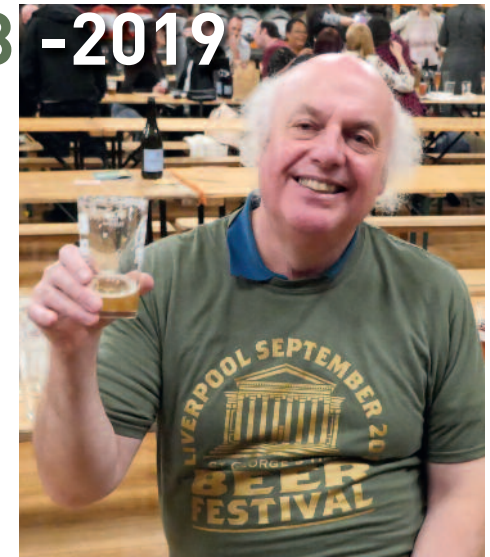
Neil's professional career began in the late 70's at a company in Liverpool called McCaffrey and Sharp Art Studio where he worked in the photographic dark room. His bosses Jim Sharp and Stan Macaffrey encouraged him to develop his interest in photography and to take professional training. Neil was very grateful to them for their encouragement.

He went on to be a freelance photographer working with a range of high profile organisations such as Liverpool City Council, Merseyside Tourism, Liverpool Post and Echo and most recently as photographer for the Wether-spoon pub company national magazine.

Neil had a photographer's eye and the determination to get a good picture. A regular annual job was photographing the Armistice Day ceremony at the Cenotaph outside St George's Hall and a photo taken by a friend of Neil's shows him standing in pouring rain water streaming down his face, with his camera wrapped in a pub bar towel to keep off the worst of the water whilst waiting for the moment to take his photo.

In the 1970s Neil developed a love of traditional pubs and real ale, embarking on a journey to record Liverpool pubs and to seek out those that were serving real ale, especially those run by Higson's. This led to him joining the then recently formed national Campaign for Real Ale. Many will remember Neil from his time as a volunteer helping with the production of the Liverpool CAMRA magazine MerseyAle, which was relaunched in 2003 with John Armstrong as Editor and Keith Smith as the designer.

Neil was a familiar face at most beer festivals in Liverpool, either as a customer or working behind the bar. Here he is pictured above at the St George's Hall Beer Festival in 2018. Neil was ever optimistic believing that things would work out alright. He was



diagnosed with bowel cancer in September 2018. He decided he would only tell Dennis Jones his friend for over 40 years, his old school friend Roy Foster and his more recent friend Chris Doyle about the diagnosis and swore them to secrecy.

Neil was determined he would overcome the cancer. For Neil it was business as usual and he did not want anyone treating him differently. It was not until August 2019 that the illness finally made him very much weaker and in September he was informed there was only palliative care to offer. Even then he remained positive believing he could live with the cancer for years to come. Sadly it wasn't to be, he passed away on October 9th 2019 in the ambulance on his way to Whiston Hospital.

Goodbye to a dear friend, he will be missed

Dennis Jones and John Armstrong

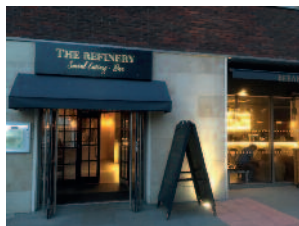
A Celebration of Neil's life has been arranged on Friday 31st January starting at 7.30 pm in the Bridewell pub, Campbell Sq. off Duke Street. Please let all of Neil's friends know about this Celebration and that they will be warmly welcomed.

Neil made several YouTube videos of his various trips to seek out good ale and pubs. Just type in the YouTube search box "Neil Lloyd Liverpool"

Hope Street

If you are attending Liverpool Beer Festival, or just want to visit a different part of the City Centre, Hope Street is a good place to start. Hope Street is a short walk from the Lime Street area, or you can take any 75, 80 or 86 bus to Hardman Street alighting by the Flute.

You can find further details of about each pub, including directions, on whatpub.com by scanning the QR code (QR Code Reader App is required) or type 'whatpub' into your smartphone internet browser and search using the 'Nearby pubs' option (location needs to be enabled on your Smartphone). The first pub on Hope



Street is one of the newest, **the Refinery**, on the corner of Myrtle Street opposite the Philharmonic Hall. The pub is large enough for drinkers to be separated

from eaters. There are usually three beers available from different local breweries.

On the other side of Hope Street is the **Philharmonic Dining Rooms**, a pub that



any visitor to Liverpool must seek out. Built at the turn of the 19th/20th centuries for the original Robert Cain brewery, this Grade II* listed building is an amazing building, inside and out. While admiring the building you can sup some of the eight beers usually on offer. The choice is such that there is usually a beer you have not tried before, or a beer you have enjoyed before.

Further down the same side of the road, at number 22, is the **Masonic Bar** (also know as the Masonic Hall). The Masonic Bar is located in a Grade II listed building which serves as a Masonic temple which accommo-

dates wedding receptions, conferences and other functions.

The Victorian-themed bar inspired by the building, which dates back to 1857, boasts high ceilings, original features, and floor to ceiling windows. A bespoke walnut and cop-



per topped bar takes centre stage among chandeliers and sofas.

The Pen Factory is next to the Everyman Theatre and is a popular venue for people just drinking and those who enjoy the small plate food as well. There are up to nine cask ales to choose from, all from smaller



breweries, including a few locales. The venue has one large room, with numerous stools in the bar area good for those just wanting to drink. Should the weather be good there is a sheltered garden. Please note the Pen Factory is closed on Sundays and Mondays.

Should you still be in need of a further beer, you can

walk around the corner, past the Liverpool Medical Institute, to the **Font** on Arrad Street. There are usually a couple of beers available, often from Purple Moose, or perhaps Salopian or a LocAle.

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.

Walk originally produced by Tony Williams 2016
Updated by Graham Murray and Mel James-Henry 2019



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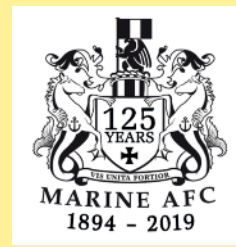
6th-8th Feb 2020



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FRI 4-11PM £6
SAT 12-9PM £6

All profits go to local charities
Entrance fee includes glass and programme!
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MerseyAle CLUB CORNER



Marine Football Club

The social club at Marine AFC, on College Road, Crosby, is again selling cask beer. It is a house beer called "Mighty Mariner 125". The name celebrates the 125th anniversary of the founding of the club. The beer is Stamps Brewer First Class (3.9%) rebadged. The social club is open from 12noon on Saturday matchdays and on midweek matchdays from 6pm onwards. Worth a try if you like your beer and football local.

brates the 125th anniversary of the founding of the club. The beer is Stamps Brewer First Class (3.9%) rebadged. The social club is open from 12noon on Saturday matchdays and on midweek matchdays from 6pm onwards. Worth a try if you like your beer and football local.

Mossley Hill Athletic Club

This multi sports and community club in Mossley Hill Road, Liverpool 18 will be hosting another charity beer festival. The dates are Friday 24th March to Sunday 26th March 2020. No details yet. Check the festival website at:



<http://www.mossleyhillbeerfestival.org.uk/>

As well as campaigning to protect and promote real ale and pubs, CAMRA also works to protect and promote clubs where cask beer is sold. Social and sports clubs are important local

assets that promote the social wellbeing of their communities and provide well needed sport and social amenities. <https://clubs.camra.org.uk/>

Liverpool & Districts CAMRA branch wants to increase knowledge of these clubs, but we need your help. If you know of a club that sells real ale, please let us know.

This will:

- Help us to compile a more accurate list of real ale outlets.
- Increase the effectiveness of the WhatPub database.
- Help visitors to the area discover good real ale.
- Give us a wider choice of clubs from which to pick future local Clubs of the Year (COTY) and make the competition more interesting.

Several ways to get in touch:

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

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



By Tony Morgan

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. See rates on page 37.



CIDER 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. The National Cider Pub of the Year recognises the best pub or club that promotes and encourages the sale of quality real cider and perry across the country.

CAMRA's National Cider Pub of the Year 2019 is the New Union pub in Kendal

This year's Cider Pub of the Year award went to the New Union pub in Kendal for its wide array of real ciders and perries.

Nestled on the fringe of the Lake District, this 'no-nonsense' pub is a popular community hub



hosting a weekly quiz, fortnightly music nights, carol singing, live music and whisky tastings. It works closely with Kendal businesses to offer local produce and boasts 'great beer, good craic and a friendly atmosphere' and re-opened just two years ago following an untimely closure.

The other finalists include last year's Club of the Year winner the Appleton Thorn Village Hall in Appleton Thorn, Cheshire, Larkins' Ale House in Cranbrook, Kent and the Woodbine in Waltham Abbey, Essex.

<https://camra.org.uk/cider/awards/cider-pub-year/>



Appleton Thorn Village Hall is the Merseyside and Cheshire Regional Cider Pub of the Year for 2019.

In Liverpool the **Augustus John** is Liverpool CAMRA branch cider pub of the year. We have currently identified 25 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 or scan QR code.

If you enjoy Perry or Cider, please pay them a visit.
Wassail
Steve Downing
Cider Officer
cider@liverpoolcamra.org.uk



Liverpool pub gains CHARITY PUB OF THE YEAR

The Rose of Mossley Hill



Photo from: Commons Wikipedia Rept0n1x

Congratulations to **Mari Woods** and the team at the Rose of Mossley in Rose Lane on being

awarded this title by PubAid. Mari has been at the Rose of Mossley, on a

Greene King tenancy, for 30 years and in that time has raised something like £250,000 for local charities and groups. In this work Mari is supported by The Friends of the Rose of Mossley, made up of a group of regulars who help organise various fundraising events. Drinks distributors, **Matthew Clark**, sponsor the award. Their Marketing Director **Richard Hayhoe** said **"The Rose of Mossley shows how a pub can make a huge, positive difference to the lives of people in its local area"**

Paul Hegarty, Honorary Secretary of the All Party Parliamentary Beer Groups said **"The Rose of Mossley's unstinting determination to support its local community makes it a worthy winner."**

The competition seeks to recognise those pubs who go the extra mile in their support

of charities and good causes. This year's contest attracted close to 100 entries from pubs across the country

Judges considered not just the sums of money raised by entrants, but also their contribution to their local community through a range of activities from organising litter picks to holding a regular club for adults with learning difficulties, or hosting Christmas Day dinner for homeless local people. Together, the finalists have supported hundreds of charities and good causes over the years, from large national charities to local groups and individuals, whom they have helped through difficult times. More information here:

<http://www.pubaid.com/>
Success and recognition such as this shows how pubs are such an important part of our local communities. They play an important role as a force for good in local communities and wider society.

More details on the Morning Advertiser website. Type in search box "Charity Pub of the Year"



(Correct as of November 2019)

City Centre

Augustus John
Baltic Fleet
Belvedere
Blackburne Pub & Eatery
Black Lodge Brewery
Tap Room
Bridewell
Bundobust Restaurant
Caledonia
Central
Courtyard Bar & Kitchen
Crown
Dispensary
Fall Well
Flute
Gibberish Brewpub
Grapes
Dickens and King (previously
Hard Times & Misery)
Dr Duncans (St Johns Ln)
Head of Steam
Lime Kiln
Lion Tavern
Love Lane Bar and Kitchen
Mackenzie's Whisky Bar
North Western
Philharmonic Dining Rooms
Pumphouse
Richard John Blackler
Sanctuary
Ship & Mitre
Sphinx
Vernon Arms
Victoria Cross
Welkin
Ye Hole in Ye Wall

Outside City Centre

Barkers Brewery, Archway
Road, Huyton, L36 9UJ
Barbacoa, 47-51 Mersey View,
L22 6QA
Butchers, Booker Avenue,
L18 4QZ
Childwall Fiveways,
79 Queens Drive, L15 6XS
Cobden, 89 Quarry Street,
Woolton, L25 6HA
Corner Post, 25 Bridge Road,
Crosby, L23 6SA
Edinburgh, 119 College Rd,
L23 3AS
Four Ashes, 23 Crosby Road,
North, Waterloo, L22 0LD
Frank Hornby, 38 Eastway,
Maghull, L31 6BR
Handyman Supermarket, 46
Smithdown Road, L15 3JL
Liver, 137 South Road,
Waterloo, L22 0LT
Liverpool Pigeon, 14 Endbutt
Lane, Crosby, L23 0TR
Masonic, 35 Gladstone Road,
Garston, L19 1RR
Navigator, 694 Queens Drive,
Old Swan, L13 5UH
Neptune Brewery Tap Room,
Unit 1 Sefton Lane, Maghull,
L31 8BX
Old Bank, 301 Aigburth Road,

Aigburth, L17 0BJ
Punchbowl, Lunt Road, Sefton
Village, L29 7WA
Queen's Picturehouse, 47
South Rd, Waterloo, L22 5PE
Que Pasa Cantina, 94 Lark
Lane, L17 8UX
Raven, 72-74 Walton Vale,
Walton, L9 2BU
Royal Hotel, Marine Terrace,
L22 5PR
Stamps Bar, 5 Crown
Buildings, Crosby, L23 5SR
Thomas Frost, 77-187 Walton
Road, Kirkdale, L4 4AJ
Volunteer Canteen, 45 East
Street, Waterloo, L22 8QR
Waterpudlian (previously
Stamps Too), 99 South Road,
Waterloo, L22 0LR
Willow Bank Tavern, 329
Smithdown Road, Wavertree,
L15 3JA
TOTAL 60
****New additions are
highlighted in RED****



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

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

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

If you think your pub should be included in this list, please email: locale@liverpoolcamra.org.uk with details.

A LocAle beer is a REAL ALE BREWED WITHIN 30 miles of the pub by road. NB: Other terms and conditions apply

Free point of Sale (POS) materials are available including window stickers, leaflets and pump clip toppers. You can find more information on LocAle on our website www.liverpoolcamra.org.uk or scan the QR code.



Jonathan Hall
LocAle Coordinator
locale@liverpoolcamra.org.uk



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



stigmatises sensible real ale drinkers

CAMRA has called for the BBC to stop using images of cask ale to illustrate binge-drinking stories. In a story on the rising costs of alcohol abuse broadcast on BBC East Midlands' Today programme, a clip showed Castle Rock brewery's Harvest Pale being poured was shown alongside unconscious people being treated by paramedics. Brewer Castle Rock said it was an "ill-considered choice of library shot" and that "pubs, bars and 'beer' are all tarred with the same brush and demonised via association with binge drinking". CAMRA argues supermarket spirits should be associated with binge drinking, rather than real ale consumed in pubs. National chairman Nik Antona said: "It is right for Castle Rock brewery to call on the BBC and other media outlets to stop misrepresenting cask ale and traditional pubs by tarring them with the brush of irresponsible drinking."

From: What's Brewing. November 2019.





Liverpool Pubs CAMRA Discount



Discounts on production of a valid CAMRA card

This list is correct as of December 2019

- **Ale House**, Prescot Rd, Old Swan: 20p off a pint (pints only)
- **The Baltic Fleet**, Wapping: 20p off a pint 10p off a half
- **Cambridge**, Mulberry St, University Campus: £2.30 a pint Sat and Sun
- **Central & Commercial**, Ranelagh St: 20p off a pint (pints only)
- **Courtyard Bar & Kitchen**, 89 Roe St: 10% (pints only)
- **The Crown**, 43 Lime St: 20p off a pint 10p off a half
- **Dickens and King**, Maryland St: 10%
- **Fletcher's Sports Bar**, Allerton Manor Golf Club: 10%
- **Flute, Hardman St**: 10% except Tues (see below)*
- **Hare & Hounds**, Liverpool Rd North, Maghull: 20p off a pint (pints only) ex Mon £2.49/pt*
- **Head of Steam**, 85-89 Hanover St: 20p off a pint 10p off a half

- **Jolly Miller**, 176 Mill Lane, West Derby: 10%
- **The Liver**, South Rd, Waterloo: 20%
- **Love Lane Bar and Kitchen**, Baltic Triangle: 10%
- **Pen Factory**, Hope St: 10%
- **Pumphouse**, Albert Dock: 25p off a pint (pints only)
- **The Punchbowl**, Lunt Rd, Sefton Village: 20p off a pint 10p off a half
- **Richmond Tavern**, Church Rd, Wavertree: 20p off a pint (pints only) ex Mon £2.49/pt
- **Sanctuary**, 72 Lime St: 30p off a pint, 15p off a half (Loyalty card available)
- **Victoria Cross**, Sir Thomas St: 20p off a pint (pints only) ex Sat
- **White Star**, Rainford Gardens: Mon-Thurs selected beer £2.50
- **Willow Bank Tavern**, Smithdown Rd: 10% except Tues after 6pm (see below)
- **Yates**, Queens Square: 10%*

Discount available all day, every day unless stated otherwise

Stonegate Pubs Selling Real Ale City Centre:

- **Flute**, 35 Hardman St • **Crafty Chandler**, 48-50 Bold St. • **Yates**, Queen Sq.
- **William Gladstone**, 18-20 North John St.

Suburbs:

- **Albert**, 66-68 Lark Ln. • **George**, 1 Moor Ln, Crosby. • **John Brodie**, Allerton Rd.

Discount Days (available to anyone)

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

The discount is at the discretion of the pub and can be as little or as large as the pub feels suits their business and maybe withdrawn at any time.

Please remember discounts should never be expected.

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

Message to licensees / real ale drinkers: This list is not exhaustive, so if we have left anyone off OR if the discount no longer applies,

please let me know by emailing: merseyale@liverpoolcamra.org.uk with details.

*Discounts on use of CAMRA Voucher CAMRA are replacing the current Wetherspoon Voucher scheme with a new 'CAMRA Voucher Scheme'. The new vouchers will be valid in JD Wetherspoon, Stonegate, Brains, Castle Rock and Amber Taverns managed pubs. *Stonegate Pubs are replacing the current discount with the new voucher scheme.

By Mel James-Henry
MerseyAle Editor



HOPS HISTORY 5

A case of mistaken identity

One of our local brewers regularly collaborates with staff from Liverpool pubs operated by **Heron & Brearley**. The staff and brewer work together to produce special one-off brews which are usually only available in those pubs. Sometimes a pin (4.5 imperial gallons) or a firkin (9 imperial gallons) finds its way into other pubs, and this was the case in early October 2019 when I saw the latest version on sale in a



Crosby Micro Pub. The beer was called "**Here comes the sun (lil' darlin')**"

Summer Ale. Described on the pump clip as a 4.5% Golden Ale, three hop IPA, curiosity got the better of me, so I had a closer look at the pump clip. At the bottom, in small type, were the names of the hops used in the beer, and a small flag indicating its country of origin. Two of the hops were **Rakau** (New Zealand) and **Goldings** (UK), I've heard of those. The third hop I'd not heard of and I was not sure about my identification of the flag, so I sent a message

to the brewer about what I thought was a Czech/Slovakian hop. I also asked him why the hop was called Cecilia (Knowing the brewer's love of music I'm thinking there is a Simon & Garfunkel link). The response was quick, "**It's called Celeia, and it's from Slovenia, not Slovakia! It's a type of Styrian Golding**". The small typeface had confused me, I'd misread the name.

Researching the Celeia variety of hop will reveal that it is described as a dual-purpose hop, one that can usually be used for both its bittering and aroma characteristics. It has a perfume-like strong hoppy aroma, floral with lemon and lime notes, with some spiciness and a mild bittering quality due to the low alpha-acid content. It is used a lot in European "lagers" but works very well in the less malty flavoured, golden-coloured beers. It has characteristics very similar to the English Fuggle. Celeia can be susceptible to mildew and wilt caused by the verticillium fungi in the soil.

It appears that Celeia is neither a "Golding" nor Styrian in the modern geographic

sense. In the former country of Yugoslavia, now Slovenia, hops were grown in two districts, one near Lake Bled in the Savinja Valley and the other in Backa near Zagreb. Most of the hops grown were aroma hops of German origin. In the early 1930s the Savinja Valley hops were devastated by an outbreak of verticillium wilt. The Yugoslavian hop growers looked to the U.K. for new plant material from which to rejuvenate their hop industry. They thought that they had chosen an English Golding, and subsequently called it Styrian Golding (originally Steirer Golding, after a hop growing area on the Austrian / Yugoslavia borderⁱⁱ). The Yugoslavs had made a mistake. What they seem to have chosen was a Fuggle but supplied under the misnomer of "Fuggles Goldings" – a practice at one time reported to since Goldings were deemed to be of superior quality to Fugglesⁱⁱⁱ. Celeia itself is a child of this mistaken identity. It was developed at the Slovenia Hop Research Institute in Zalec, a town in the Savinja Valley area (To commemorate its role as a

YOUR FESTIVAL NEEDS YOU!

LIVERPOOL and Districts

40th BEER

FESTIVAL February 2020

Metropolitan Cathedral Crypt, Brownlow Hill



CAMPAIGN FOR REAL ALE

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

Staffing forms are available on the Website

www.liverpoolcamra.org.uk/index.php/staffing

brewing and hop growing centre, Zalec has a beer fountain serving six beers^{iv}). Celeia is a cultivar of the Styrian Golding having been crossed with two wild Yugoslav male hops. Seedlings were selected by Dr. Dragica Kralj

of the Hop Research Institute and released for use in 1990. When it is grown this hop is said to give good to very good yields, yet Celeia is not widely grown because of lack of brewer acceptance, possibly because it shares so many character-

istics with other well-established hop varieties and can be easily substituted. But, wherever Celeia originates, she makes a nice brew.

By Tony Morgan



i Celeia hop, Charles Faram website. <https://www.charlesfaram.co.uk/product/celeia/>
ii Ing, Gerard W. Ch. Lemens. The Breeding and Parentage of Hop Varieties.
iii Celeia hop, Charles Faram website. <https://www.charlesfaram.co.uk/product/celeia/>
iv <https://slocally.com/beer-fountain-slovenia/>

CASK (2015-2019)



Recently, CASK, a former multiple branch POTY (Pub of the Year), and cider POTY, closed for the last time, the owners, Ian and Michelle Barton, having decided to take a well-deserved retirement. CASK opened in July 2015, in an area of the city that, until then, was devoid of many decent Real Ale pubs. Accordingly, it soon became a very popular addition to the local pub offering, not least because of the excellent, and ever-changing, selection of cask ales, always kept in impeccable condition. So much so that, in 2016, at the first time of asking, CASK was voted our branch Pub Of The Year, an incredible achievement for a venue that had only been open about 6 months at that point. In fact, CASK got the hat-trick, retaining the award for the next two years, and also winning our cider POTY award at the first attempt (2016). From the very beginning, the micropub garnered a large number of loyal regulars, some from (very) nearby, and others who travelled from further afield to enjoy the great selection of real ales and ciders (plus wine and bottled continental beers), and the convivial company. Personally, I can attest to the large number of new friendships that I have formed since I started going there. I can

also recall a coach from another branch making a special stop on the way into Liverpool proper simply to visit CASK- it was hard to get into the place as a whole, let alone anywhere near the bar for that couple of hours, believe me- which is high praise indeed! The regulars also contributed several thousand pounds to the RNLI during the pubs' existence, fine work by everybody in donating to such a worthwhile and important organisation.

However, on Sunday 13th October, the sad day came when time was called for good on CASK. The pub was packed with regulars, coming to enjoy the place for the final time (in its' current incarnation. Who knows what the future may hold?), and the understandable sadness at losing our fine local was mixed with laughter and recollections of all the good times- and new friendships, as I've said- that marked our time there.

Thanks to Ian and Michelle for biting the bullet, and opening such a popular establishment in the first place, and here's to a long and happy retirement to both of you. My main problem now is going to be finding anywhere that sells Batham's in this part of the country (I still recall the collective astonishment in their brewery tap, the Vine in Brierley Hill, when I told them that my local sold their Best Bitter: "they sell Batham's in LIVERPOOL?! How did they get it out there?")

Cheers
Matt Valentine

Liverpool CAMRA Coach Trip -

NOTTINGHAM

On Saturday 12th October, we ran a coach to Nottingham, which is a superb Real Ale city- so good, in fact, that we visit it every other year. Leaving from outside St George's Hall on Lime Street, we made good time on the way, and arrived in the centre of Nottingham around noon. As normal, we split up into several smaller groups, and ventured out to sample the many and varied pubs around the city. My companions and I opted to head northwards, up the hill, to where there was a



Organ Grinder

group of Real Ale venues for us to try. Our first port of call was the **Organ Grinder**, owned by **Blue Monkey Brewery** and, as such, serving a wide selection of their beers. I chose a pint of **Primate Best Bitter**, a nice copper-coloured beer at 4%. After quenching our thirst, it

was a matter of yards to a new bar (it only opened since our previous visit, two years earlier), called the



OverDraught, the tap for **Totally Brewed**. Although it looked modern and somewhat trendy, the selection of real ales couldn't be faulted, nor could the prices, which were representative for the area. My selection was a fine pint of their own **Crazy Like A Fox**, a lovely Bitter with hints of ginger, at 4.5%. From there, pub number three was a long-established one, again only a few yards away- the **Sir John Borlase Warren**. Although it looks



Sir John Borlase Warren

from the outside like a member of a chain, it is, in fact, a free house, which offered a good selection of ales. I was spoilt for choice, but opted for an old favourite, **Everard's Tiger**, a copper, malty effort, at 4.2%.

From here on in, it was all downhill- literally! Our next destination was a couple of minutes' walk back into the



Hand on Heart

centre of the city- the **Hand On Heart**. I had been here a couple of times before, but I had never ventured past the



Hand on Heart interior

front bar, so I was completely unaware that the rear of the building was carved out of caves, nor that there

were a couple of sumptuous rooms upstairs! However, as on my previous visits, the beer was on form- this time, I went for their house beer, **H & H Heavy Handed**, another delicious copper one, at 4%. From here, we had to negotiate the traffic, and ventured to an excellent micropub, **A Room With A Brew**. As with everywhere



A Room with a View

else we had been up to now, we encountered some more of our party (they get everywhere, you know!). My choice in here was a delicious offering from another local brewery, **Scribbler's An Ale Of Two Cities**, again a traditional Bitter, coming in at 3.8%.



Barrel Drop

Our friends had decided to move on to the **Barrel Drop**, a small place, hidden down

a narrow alleyway, so we joined them. As per previous visits here, the beer was excellent, although now served from handpulls, rather than straight from the cask. My choice here was a superb **Maggie Best Bitter** at 4.2%. We headed next to the **Malt Cross**, a converted music hall, with a suitably-ornate interior. Being nearer the



Malt Cross

centre of the city, and now getting towards late afternoon, it was busy, but we got



Malt Cross interior detail

served quickly, and managed to find seats. My choice in here was another LocAle (fitting, as this branch started the whole LocAle scheme), **Navigation Saviour**- for once, it was an IPA, not a copper ale, and it weighed in at a forceful 5.5%, and very nice it was too! As the time until we had to get the coach home (6pm) was getting nearer, we fin-



Crafty Cow

ished off at somewhere near to our pick-up point, the **Crafty Crow**. This is a relatively new bar, run by **Maggie Brewery** so, naturally, their beers featured heavily. However, having already sampled one of their excellent offerings in the **Barrel Drop**, I opted for a guest ale, and it was another cracker-

Milton Brewery Dyonisus at 3.6%. After this final beverage, I then ushered the members of our party (and there were plenty of them in here) in the direction of our coach. Nottingham was, as always, excellent, and I was particularly pleased by the number of copper, malty ales on offer (my favourites!). See you again in another two years, Nottingham!

Matt Valentine,
Social Secretary





MerseyAle Cover Versions



Each edition of Merseyale is produced from articles and items of news sent in by CAMRA branch members and readers. Some of these articles have a serious point, trying to raise awareness of CAMRA's campaigning or asking for support against pub closures; some of the articles are less serious, for example, pub walks or reviews of beer festivals. Merseyale's editors past and present have gone through the submissions and decided which are suitable for each edition. The editor then puts those articles into a form ready for printing. However, what makes Merseyale the attractive publication delivered to pubs is the work of Merseyale designer, Dennis Jones.

Readers will be familiar with the colourful covers of Merseyale, and indeed our Liverpool Beer festival programme, which often feature a variation on a well-known artwork or artists style. The Autumn 2019 edition featured Dennis's take on the work of Keith Haring (1), in acknowledgement of the first UK exhibition of work by this New York based activist and artist who died in 1990, which took place in the Tate Liverpool between June and November 2019. Dennis's cover shows a Haring style figure atop a couple of beer glasses.

This edition caught the attention of community enterprise group Steam Co www.steamco.org.uk who work with children in schools and their communities to help them develop their potential through art. On October 24th they Tweeted:

"#KEITHHARING really has taken Liverpool by storm... H's not only inspired #OURART19 Week in Liverpool and across the UK but is also on the cover of this @LiverpoolCAMRA mag Maybe we should have an #ARTofALE talk at our #ARTattheHEART Day of talks on Fri 8th Cos #ARTCONNECTS19"

Steam Co were so impressed with the quality of Dennis's Merseyale cover that they invited Liverpool & Districts CAMRA to speak at one of their events called #ARTattheHEART which was being held in the Blacke. Sadly we could not take up the offer. But it is a tribute to the work of Dennis Jones that his designs get noticed by such important groups as Steam Co.

Tony Morgan

A selection of past tribute covers

1. inspired by Keith Haring "Cup Man"
2. Inspired by Fernand Leger "The Man in the Blue Hat"
3. Inspired by Picasso "Girl with Mandolin"
4. Inspired by Heinz Schulz-Neudamm "Metropolis"
5. Inspired by Paul Cézanne "The Card Players"
6. Inspired by Shepard Fairey "Hope"
7. Inspired by the cartoons of Thelwell

1

2

3

4

5

6



A Publicans Perspective

Why are pubs failing?

I hear many answers to these questions- the most popular being:

- The price of beer in supermarkets
- The smoking ban
- The 'tied trade' agreements
- Changing attitudes in youngsters

My view will differ from yours and here's my breakdown of reasons;

30% - fixed costs, utilities and business rates

20% - Pubco rates and tied trade pricing

18% - lack of experience from landlords

15% - the move towards turning pubs in to restaurants and closing community pubs

7% - SKY and BT Sports extortionate rates

5% - the drug epidemic and safety in pubs

3% - Supermarket pricing - it's cheaper to buy stock in a supermarket than from licensed trade suppliers?

2% - the smoking ban

Everyone and his dog seems to want a slice of any income - it's always 2 steps forward and 3 steps back. You just manage to balance the books and then 'another' fence is added to the game - for example, a price increase.

It's apparent that the authorities want to locate all the pubs in the City Centre, this closing down small community pubs that have 'for centuries' been in the suburbs. They also want to locate them in 'groups', probably easier to manage?

Being able to 'buy' a personal license (needed to operate licensed premises) for little more than £100, means that many inexperienced 'managers' have entered the industry- I know of many that have NEVER pulled a pint and are now in control of licensed premises.

The most important factors to gain extra customers, which will then increase turnover, are:

- Safety** - nobody wants to visit a venue where your safety is at risk
- Atmosphere** - a warm friendly welcome
- Cleanliness** - how many pubs have you visited where the toilets are dis-

gusting and you would need to keep your boot on the door (if there is one) **Quality Beers** - it's important to keep the equipment clean and dispense a quality product at a reasonable price.

It's a lifestyle running a pub, not a job, there's so many things customers don't witness, it's hard work and long hours, and your smile at opening time has to be as fresh at closing time.

There will never be a time when every corner has a pub on it - those times have long gone - but the public CAN make a difference to those small community pubs that still survive. Give them support, I'm not saying visit every day -

BUT A PUB IS NOT JUST FOR CHRISTMAS!

By Tony Murry
The Masonic Pub, Garston
anthonymurry24@yahoo.co.uk



Liverpool and District CAMRA AGM NOVEMBER 2019



For a number of years now our AGM has been held in January, however, this is always a busy time for the committee with the run up to the beer festival, the Pub of the Year Competition and the deadline for Good Beer Guide Entries all coming within a few weeks of each other. So, the decision was taken to move the AGM back to November, before preparations for the beer festival begin in earnest.

The turn out for this year's meeting was relatively small, which has been a common occurrence in recent years. The meeting began with the Chair's report, and I outlined the events the branch had held since the previous AGM in January, these largely focused on our 10 Years of LocAle. I also commented on the beer festival, which is going ahead once again next year, largely due to the help we are receiving from other branches within our region. With regards to our pubs, we have had some closures,

including the three times Pub of the Year winner, Cask, and some changes to existing pubs including the Dispensary which despite fears, continues to sell real ale and the Bridewell which has reopened and is selling real ale once again. We also sadly lost long term CAMRA member and ex committee member **Neil Lloyd**, who passed away in October and we raised a glass in his honour.

Following on from the Chair's report our Regional Director, **Nick Bosley**, gave his report praising the branch for our contribution to the Governance consultation, this region is one of the few in the country that actually commented on the proposed changes. Following on from the consultation it has been agreed to reduce the number of national committees from the 20 plus we have today to 6. Some roles have been taken away from the committee and will be dealt with at regional or national level, these include

cider officer and young person's officer. There will also be enhanced cooperation between branches enabling WhatPub entries to be amended by neighbouring branches in cases where pubs fall on the border of two branches, a small group will be formed to take this forward.

Next our Treasurer, **Mike Chandler**, presented the Branch accounts, and gave a brief overview of the things we have spent our funds on this year, and how much of those funds had been submitted to CAMRA. All our funds come from our annual beer festival.

After a brief refreshment break it was time to ask for volunteers to join our committee, of our current members everyone wished to stand again except for **Pete Elloy**. I thanked Pete for his contribution to the committee over the past two years, he said that he still intends to be an active member of the branch and will continue to be a member of

the beer festival organising committee retaining his vital role of Festival Treasurer. We also had one volunteer to join the committee, **Graham Murray**, who is currently one of our MerseyAle distributors. Committee roles were allocated at our meeting at the end of November and they are listed in the panel below.

Finally, we came to Any Other Business and Branch Member **Martin Powell** presented a motion he would like to take to next year's

CAMRA Conference in York: -

"This Conference reaffirms its belief that the GBG should use the 24-hour clock. It therefore calls (a) to ensure that this policy is included in the Internal Policy Document; (b) for the NE to see that this policy is implemented for the 2022 GBG."

This motion has been taken to conference before but not actioned upon, it is hoped that this time in will accepted and implemented. It was agreed by those pres-

ent at the meeting that the motion be taken forward to Conference. Following this, the meeting closed at around 9.30pm.

Thank you to everyone who came along on the night and please join us for the one of many events we hold throughout the year, the support of the membership is vital to the campaign and very much appreciated by the committee.

Sonia James-Henry
Branch Chair

Liverpool and District CAMRA committee 2020

Branch Chair

Sonia James-Henry

Treasurer

Mike Chandler

Secretary

Gordon Kehoe

Vice Chair/

Public Affairs Officer

Tony Morgan

Membership Secretary

Ian Rayner

Social Secretary/Pub of the Year

Coordinator

Matt Valentine

Locale Coordinator

Jonathan Hall

Merseyale Editor/Webmaster

Mel James-Henry

Pubs Officer

Graham Murray

Merseyale Advertising Manager

Howard Perry

GBG/What Pub Coordinator

Steve Downing

Liverpool & Districts CAMRA

A Year of LocAle

LocAle Public Transport Trip to Neptune Brewery



On Saturday, 21st September, some of our members, braving public transport, took a trip out to Maghull to the Neptune Brewery taproom, as part of our ongoing year-long series of events to mark 10 years of LocAle in our branch. The 159 from Waterloo Interchange took us through the countryside of



FOOD VAN - a welcome bonus to the day!

the West Lancashire Plain, dropping us over the road from the brewery- very handy, albeit an infrequent service!

We arrived around 12.30 (the tap opens at noon on Saturdays), and somehow managed to miss the sign above the front door, so wandered in via the back, wasting 30 seconds of valuable supping time- although this did have the bonus of letting us find out where the food van was! Awaiting us were two of



their acclaimed beers on handpull, with others on keg, and, as the hordes were yet to descend, we got served straight away, and claimed a table. However, during the course of our stay, a good number of punters came in, so the place was agreeably lively. The bar is dog and child friendly, so a good variety of people can take advantage of the facility. Some of my companions, and many of the other customers, sampled the appealing looking food on offer from the concession outside (the tap rotates through a variety of different vendors, offering different



cuisines). Although I didn't indulge myself (for once, I wasn't hungry- which means I must have been near death!), the general



consensus was that it was as tasty as it looked, and reasonably-priced, too.

As I had two buses to catch in order to get home, and given the infrequent (and rela-



tively early-finishing) service from outside the brewery on the first leg of my trek home, I left just before teatime, leaving my fellow explorers happily ensconced and carrying on their libations.



We would like to extend a big thank you to everyone at Neptune for their hospitality and for making everyone feel so welcome. The brewery holds such open days every Saturday (and Friday evenings as well), so please check their website for future dates: www.neptunebrewery.com



Our final LocAle brewery visit of 2019 on December 14th was to Big Bog, who very kindly opened up especially for us on a Saturday afternoon. But, that adventure will be for the pages of the next edition of MerseyAle...

Matt Valentine, Social Secretary



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

Merseyrail: Operators of trains across Merseyside
Tel: 0151 555 1111
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Whatpub: Lists which buses or trains stop near the pub
www.whatpub.com

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Branch Diary

4th January: Coach trip to Lancaster (city and brewery), 10.30am departure

11th January: CAMRA Regional Meeting, Fly in the Loaf, Liverpool 1pm, followed by a Pub Crawl around the Hardman Street area.

8th February: Coach trip to Glossop and Howard town brewery, 10.45am departure

7th March: Regional Meeting, South Cheshire 1pm, venue to be confirmed

14th March: Coach trip to Lichfield, 9.50 am departure

21st March: Minibus trip to Stonehouse Brewery, including a optional visit to The Barley Mow Brewpub, 11.30am departure

For Branch events
Either use

www.eventbrite.co.uk and search for Liverpool CAMRA, follow the links from our Website

www.liverpoolcamra.org.uk or scan the QR code on this page.



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Apologies if we have left anyone anyone out.

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The final copy date for our next issue is March 1st 2020. Please submit advert AW as early as possible in February.

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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 2020

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.

January 4th: Lancaster

February 8th: Glossop area

March 14th: Lichfield
April 11th: Sheffield
May 9th: Loughborough
June 13th: Huddersfield

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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