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CAMRA Liverpool & Districts Magazine

Autumn 2015

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MerseyAle

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Cover Photograph by Dennis Jones





Summer Editio

Autumn editio

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

Welcome to MerseyAle and ManxAle



Save the Roscoe Head - Act Now

Our Cover story is the shock news that Punch Taverns has sold 158 of their pubs to NewRiver Retail Ltd, a company with a business model of converting or demolishing pubs for conversion to retail shop use. One of the pubs in the sale is the Roscoe Head in Liverpool, one of the Five Most Famous Pubs in Britain. having been in every edition of the CAMRA Good Beer Guide since 1974 – see page 54. Read the full story on pages 4 to 9 and most importantly page 5 for how YOU can Help Save the Roscoe Head by acting NOW.

.....and Save the Saddle

Another Liverpool pub in the sale is the Saddle in Dale Street. Whilst the Roscoe Head has understandable attracted the headlines, the Saddle is equally deserving of support. Its licensee has run the pub for around 20 years and like Carol Ross at the Roscoe Head, is keen to buy the pub and maintain it as a community local. After all it is not as though Dale Street is short of convenience stores!

World Exclusive – the World's Most Remote Beer

In ManxaAle, page 37, we have a World Exclusive reporting the launch of the World's Most Remote Beer brewed with berries from Tristan da Cunha, a British dependency in the far South Atlantic, and which may in future

be on sale in the World's Most Remote Pub, the Albatross on Tristan.

What are Pink Boots and Snowballs? Find Out on Pages 11-14

On Other Pages in MerseyAle

Read about the Liverpool CAMRA Oscars Awards Night pages 28-31; the March of the Micros pages 33-35; Cider Campaigning in Liverpool pages 23-25; a review of a new book, Liverpool Pubs pages 44-45; and perhaps most importantly – Don't Let This Happen to Your Pub on page 15. From reading MersevAle vou can see how important it is to campaign for the British Pub and for Real Ale and Cider. So come along to a Liverpool CAMRA event and find out more - see Come Along and Join Us page 43 and the Diary of Events on page 55. The events are open to anyone - you don't need to be a CAMRA member. So come along - we look forward to welcoming



John Armstrong Editor One of the Five Most Famous Pubs in Britain has been Sold to a Company who have previously Closed Pubs for Conversion to Retail Shops The pub in Question is OUR PUB It is a LIVERPOOL Pub — part of Liverpool's heritage It is the ROSCOE HEAD on Roscoe Street

■ The Roscoe Head is one of ONLY FIVE PUBS in the whole of Great Britain that have been in EVERY edition of the CAMRA Good Beer Guide – that is since 1974.

- It is the ONLY PUB in the NORTH of ENGLAND to have been in every edition.
- It has featured in national newspapers and in books by award winning writers.
- YET it has been sold by the PubCo, Punch Taverns, to **NewRiver Retail**, a property investment company that specialises in shopping centres and conversion of pubs to retail shops.
- WHY was it sold and WHAT do NewRiver want with one of the Five Most Famous Pubs in Britain ??
- On four occasions Punch Taverns refused to sell to long serving licensee Carol Ross on the grounds that the Roscoe Head was a profitable part of their "Core Estate" and not for sale.
- Yet suddenly it isn't core and can be sold to a Property Investment Retail Company.
- WHY? WHY does a Property Investment Company want the Roscoe Head unless to cash in on the building and the site?
- NewRiver Retail told the Liverpool Echo 25th August that "There are no plans AT THIS STAGE to develop the Roscoe Head or any of the other pubs we have acquired into convenience stores."

The CAMRA Challenge

Liverpool CAMRA Challenges NewRiver Retail to agree to sell the Roscoe Head to its long established licensee, Carol Ross, to ensure that one of the Five Most Famous pubs in Britain continues as a successful pub and part of Liverpool's Heritage.

Help SAVE the ROSCOE HEAD — read HOW YOU CAN ACT on page 5

Roscoe Head landady fears pub could be himed into convenience story after its use by Punch Tayerra

SAVETHE ROSCOE HEAD

What YOU Can Do Now

1. Help to Get the Roscoe Head Listed as an Asset of Community Value

Sign the on line petition at www.change.org/p/liverpool-city council-save-the-roscoe-head

Or Google save the Roscoe Head

An application has been lodged with Liverpool City Council for the Roscoe Head to be listed as an Asset of Community Value. In the event of plans to convert the pub to other uses or to sell the pub successful ACV Listing then requires the owner to seek planning permission or in the event of intention to sell, gives the community six months in which to raise funding to buy the pub. See pages 16-17

So PLEASE SIGN the PETTITION to show Liverpool City Council the support for the Roscoe Head to be listed as an ACV.

We want the Roscoe Head as a community pub not a

NewRiver Property Development Opportunity

2. Write to the Non Executive Chairman of NewRiver Retail, Paul Roy, urging the company to agree to sell the pub to its long term licensee, Carol Ross

Paul Roy Non Executive Chairman NewRiver Retail UK Ltd Head Office 37 Maddox Street LONDON W1S 2PP

Personal letters make a significant impact.

3. Attend the 'Rally Round the Roscoe Head' Event

2pm Saturday 12th September at the Roscoe Head, Roscoe Street Let's Fill the Street With Supporters !!!

Watch out on www.liverpoolcamra.org.uk for future events to Support the Roscoe Head

4. Call in the Roscoe Head, Enjoy a Pint and Give Carol Your Support!
Support the Pub, Support Carol !!!

Together We Can Win for Liverpool



Who Are NewRiver Retail?and WHY do they want the Roscoe Head?

'Let it rain, let it pour, Let it rain a whole lot more, Cos I've got those NewRiver Blues Deep River Blues'

NEWRIVER RETAIL

NewRiver Retail are, according to their website;

"a specialist AIM listed REIT focused on the UK retail sector and has quickly become the leading valuecreating retail property investment platform in the sector.

Our UK-wide portfolio totals £912 million of assets under management comprising 29 shopping centres, 19 retail warehouses, further nationwide high street assets and a portfolio of 202 pubs.

NewRiver has a clear investment strategy focused on driving income returns and delivering results for both our shareholders and in the towns of our retailers and shoppers.

We aim to be one of the highest performing listed Real Estate companies in Europe. With a highly experienced management team comprising over 100 years of combined experience in the UK commercial property market we are confident our income producing business model will deliver this to our investors."

(Once you fight your way through the Management Speak there is not much mention in any of that of running successful pubs – let alone one of the Most Famous Five Pubs in Britain.)

So what do NewRiver say about the 158 pubs they bought from Punch and 202 pubs they bought in 2013 from Marstons?

"NewRiver Retail Limited (AIM: NRR), the UK REIT specialising in value-creating retail property investment, active asset management and development, announces that it has exchanged contracts to acquire a portfolio of 158 pubs across England and Wales (the

APRSTONS

"Portfolio") from Punch Taverns for a total consideration of £53.5 million which equates to a net initial yield of 13.61%. The projected annual profit before tax of the portfolio is circa £6 million, which will generate a cash on cash equity return in excess of 20%.

The acquisition is in line with the Company's proven business model of acquiring strategically selected property assets that offer high cash on equity returns and present opportunities to create capital growth through NewRiver's active asset management and risk-controlled development."

(A case of the knowing the Cost of Everything and the Value of Nothing? – especially when it comes to community pubs)

So What is the the Attraction of the Pub Sector to NewRiver?

"NewRiver identified the pub sector as an attractive asset class to deliver on its business objectives and in November 2013 the Company acquired a portfolio of 202 pubs from Marston's. Following completion of this acquisition, NewRiver's pub portfolio will account for circa 15% of its total assets under management, which will total nearly £1 billion.



The (Punch) Portfolio comprises 158 pubs across the UK, predominantly located throughout England, with 34% of sites in the South East and South West. The Portfolio comprises

339,866 sq. ft. of total internal gross area, 1,844,766 sq. ft. of total site area and 1,730 car parking spaces and has an estimated reinstatement value of £146 million.

(A case of square feet versus the community need for a Pub?)

"The quality and stability of the Portfolio is reflected in it being 99.4% let and effectively 100% let for the last four years. The revenue arrears are negligible and beer volumes have increased by 2.24% per annum, compound, over the last four years."

"The (Punch) Portfolio has significant asset management and development opportunities, including unlocking and creating capital growth through the introduction of new and complementary uses, as well as offering existing occupiers longer, more sustainable leases."

(Little sign of longer leases for licensees in the case of the pubs NewRiver bought from Marstons and closed see page 7) "NewRiver has appointed a third party specialist pub management company to run the day to day management of the Portfolio and deliver pre-identified efficiencies, allowing NewRiver to focus on the asset management and development programme."

(The third party pub management company is LT Management – editor)

"NewRiver has identified a number of value-enhancing development opportunities within the (Punch) Portfolio, which could include residential new builds on surplus land, extension or part-conversion of pub assets for residential use and the build of new convenience stores on surplus land. "

From the NewRiver website www.nrr.co.uk

NewRiver's Property Director made the motives for the Punch Deal clear in this statement; (No mention here of the licensees and the value of the pubs to their communities!!!)

Allan Lockhart, Property Director at NewRiver Retail, said:

"We are delighted to announce the acquisition of the pub portfolio from Punch Taverns, which represents a strategic progression for NewRiver, following our acquisition of a similar portfolio from Marston's in late 2013, the successful result of which has led us to identify similar opportunities.

In many ways this Portfolio is similar to our Marston's transaction, in that we expect to deliver exceptional cash on cash returns and attractive capital growth through asset management and development. We are confident that this acquisition will add significant long term value for our shareholders."





The Marstons NewRiver Deal and Pubs Portfolio

A Storm of Protest Nationwide as Pubs are Closed, Converted to Shops or Demolished for Development

In 2013 NewRiver bought 200 pubs from Marstons in a similar deal to that with Punch. They wasted no time in closing many of the pubs for conversion or demolition to retail shops. Within a short period there was a storm of protest across the country, unfortunately mostly unsuccessful, about NewRiver's actions in closing pubs and converting them to supermarkets and convenience stores. Here are some examples which illustrate the possible fate awaiting the Roscoe Head;

Bitter battle brews as Stourbridge pub closure plans revealed

Stourbridge Star

"According to a Dudley Council briefing document, retail investment firm NewRiver Retail Ltd wants to demolish the historic Bird in Hand pub on Hagley Road to make way for a new Co-operative retail outlet just a stone's throw from the busy Tesco/petrol station.

The plan to call last orders at the pub is likely to spark outcry in Oldswinford as the boozer is listed on Dudley Council's historic environment record and is situated within an area considered to have high historic townscape value. "





ROSCOE HEAD

Winner of many awards and one of only FIVE pubs to feature in every edition of the Good Beer Guide. Over 40 years of Good Beer Guide entries!



The Roscoe Head is a true English public house with lots of character. One of the few pubs in Liverpool and indeed Great Britain to have survived the onslaught of the super pub chains and remains unspoilt. The Roscoe Head is a very special watering hostelry. The Roscoe Head is a town local with customers from all walks of life, the backroom debates are always entertaining whether it be politics or football on the agenda the banter is always good.



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Every Wednesday Evening

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NEWRIVER RETAIL

More Headlines from the web



York pub set to become shop - third local threatened in as many months

The Press

A YORK pub could soon be turned into a convenience store if a developer's plans are



given the green light.

Plans to turn The Saddle Inn, in Main Street, Fulford, are expected to be submitted to City of York Council within coming weeks.

The former Marston's pub was one of 202 properties purchased by retail property group NewRiver Retail in November last year.

NEWRIVER RETAIL

A spokesman for NewRiver Retail said:

"We will be notifying the local community in due course about our intended plans for a new convenience store and these will be subject to the normal planning decision-making process where local people can express their views."

Battle to save South Somerset pub from demolition continues

Western Gazette

"VILLAGERS have launched a petition to stop a pub being turned in to a supermarket. More than 100 signatures



have been collected on a petition to save the Gainsborough Arms in Milborne Port after it emerged there were plans to turn it into a Cooperative store.

Owners NewRiver Retail applied to South Somerset District Council for planning permission on behalf of the Co-operative. If the plans are approved, the pub, thought to have been a 17th century farmhouse before becoming a licensed premises in 1854, would be bulldozed to make way for a large Co-operative food store.

Residents first heard of the plans when leaflets were distributed by a consultancy company acting on behalf of NewRiver."

NewRiver draws first blood in battle over Halesowen's Maypole pub

Evesham Iournal

"FIRST blood has been drawn in the battle to save The Maypole pub in



Halesowen by developers NewRiver after residents received leaflets lauding the new supermarket - before planning permission has even been granted.

A glossy leaflet delivered to residents around Bassnage Road details the new supermarket and what it would offer residents once the popular pub has been consigned to history.

As revealed by The News in February, NewRiver Retail is planning to replace several pubs, including The Maypole, The Round of Beef and the Hasbury Inn, across the Black Country with Co-operative supermarkets."

And Liverpool Next?

Roscoe Head landlady fears pub could be turned into convenience store after its sale by Punch

Taverns

One of city's best pubs is being sold as part of £53.5m deal to property company NewRiver Recompany



NewRiver Retail Liverpool Echo 24 August 2015

C





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Buses: X2, and 47 from Queen Sq L'pool

and 54 from Victoria St L'pool

Tues - Fri 4 - 9 Sat 12 - 9 Sun 12 - 5

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Snowballs Roll Again!....and it's better than Cake!

Once again, on a Tuesday evening early in June, over 30 women gathered in the Dispensary Pub in Renshaw Street for a very special beer tasting occasion. The event was one of 10 that have taken place since 2011 as part of the local CAMRA Branch's Bringing New People to Real Ale strategy, the success of which won us National CAMRA's Membership Initiative Award in 2012. The strategy has also included events for young people, both male and female, and some for both young people and women, but this was the tenth that has been organised specifically for women.

Why have events for women

Women members of the Branch Committee have long been aware that there are many women out there who already enjoy a range of real ales, but know there are others who need a bit of coaxing to try something that is different for them and to have the experience of doing

start to bring their rather hesitant friends along and the process repeats itself! We call what we do the Snowball Campaign because that is what has happened - it started with a small group of women and has escalated with each event, so that we now have an email contact list of over 100 women, and it continues to grow. We are confident that our

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so in a proper pub. Over the four

years, through our events, we have

had many 'converts' and are always

delighted when women really start

to enjoy their beer and to appreciate

pubs they might never have set foot

in before. It's even better when they

efforts have made a notable contribution to the national trend for more women to join CAMRA.



The recent event marked the fourth occasion that Pauline Keady-Williams and her husband Dave have kindly been our hosts at the Dispensary, including the very first Snowball tasting event back in February 2011.



Beer tasting is central to what we do, and all the better when there is also an opportunity to meet the brewer of the beers or, as some would say, the brewster. This is because all the brewers we have met have been women, as indeed were most brewers in the Middle Ages, and Brewster was the name then used for a woman brewer. The title is still proudly used by some of the growing number of current women brewers, though shunned by others because they regard it as sexist. I shall stick to 'brewer'!

On this occasion, Dave had arranged for us to 'Meet the Brewer' from Riverhead Brewery, Lisa Handforth. The brewery, which is located at Marsden near Huddersfield, is one of three microbreweries that come under the 'umbrella' of the well





known Ossett Brewery, and Lisa was accompanied by a member of Ossett's sales department, Liz Crosby. Not only did they introduce us to some excellent beers, but we were given an eye-opening insight into the growing number of women brewers across the world.

Women Unite

Asking Lisa to come over was, in fact, the idea of Dispensary bar person, Zoe Manning. It followed an event which Zoe had attended Riverhead Brewery International Women's Day (March 8th). This was where she first met Lisa and she told us she found her to be 'inspirational' and an ideal person to lead one of our women's events. She explained that Lisa had been a key participant, alongside a world-wide group of over 80 fellow female brewers, in an International **Women's Collaboration Brew Day** (IWCBD) which was held on that

I asked Zoe how she came to be there and she explained:

"I've known Liz at Ossett for several years, as she supplies a lot of our beers at the Dispensary, and when she told me about this event where women from all over the world would be brewing the same beer on the same day from a single recipe uploaded on the website, I was just so excited and I'm so grateful to Dave and Pauline for

supporting me to go....

I spent all day brewing – Lisa had
me up to my elbows in the mash! It
was so much fun. I'd been round

breweries before but this was my

first experience of brewing".

She said they raised about £1000 for charity, with the profits from seven of the eight barrels brewed going to the **Women's Aid Charity** in Huddersfield. Dave at the Dispensary persuaded them to send



the eighth barrel to Liverpool and profits from it went to the Women's

Health and Information Support Centre (WHISC) in Bold Street. The beer, appropriately, was called UNITE Red Ale.

These boots were made for more than walking!

The founder of this International Brew Day event was brewer **Sophie de Ronde** who works at **Muntons Malts Centre** in Suffolk, where she advises and assists customers to develop new beers. Her collaborator, and the Social Media Co-ordinator who made it possible for it all to happen, was **Denise Ratfield**, an American brewer and key member of the **Pink Boots Society**.

The mission of the Pink Boots Society, which started in America, is

professionals to advance their careers in the Beer Industry through Education'. The organisers describe themselves as 'the female movers and shakers in the beer industry', who are committed to the highest possible standards in brewing, and in the promotion, presentation and serving of beer. The first IWCBD took place on International Women's Day in 2014, when the beer was Unite Pale Ale, and funds raised then went towards Pink Boots' core aim of making financial awards to women to further their brewing careers. Since March 2014, Denise has taken Pink Boots to New Zealand and Mexico and she headed the co-ordination of all the brewers and their teams this year, no mean task with even more countries involved, eleven in all - Australia, Brazil, Canada, Japan, Italy, Mexico, New Zealand, Sweden, Switzerland, USA and Great Britain - the latter being represented by brewsters (yes, they choose to use this word), in Dorset, London, Derby and Chesterfield as well as Lisa and her team at Riverhead.

empower women

Zoe described the society as being 'like a union for all women involved in the beer industry'. Women can approach them with their 'stories' which might include a 'glass ceiling', whereby males are appointed over and above them, and the women want training and support to assert their rightful place. She explained that many women have benefited from funds to undertake courses in whatever area



of the industry they may be in. Its influence is growing around the world and that, in Zoe's words, is 'really cool'.

Links between the workers and the drinkers, and why it is good to 'unite'!

Zoe sees links with our aims of bringing more women to real ale and pubs, because changing the perception of beer to women consumers enables this untapped market to benefit the industry, and the more women there are in the industry, especially at the serving stage, the more it is likely to create an image that will appeal to women, and more will drink it.

She also felt that there is a women's rights commonality. Not only are some women who work in the industry discriminated against, but there are still remnants of the days



when it was seen as shameful for women to go into pubs, particularly if not accompanied by a man, let alone drink a pint of beer. Indeed, the experiences described by some women present in the Dispensary that night endorsed this.

From the worker's angle, when telling us about her job at Riverhead, where she has been the sole brewer for four years, Lisa told us that she loves it but that it isn't necessarily easy being a woman brewer in a small Yorkshire village! She said she has overheard men saying "there's no way a woman can brew this sort of beer" and there was an occasion when a group of men were enjoying their beer in the brewery tap, (the brewery and pub are on the same

site) but put it down and left when they were told it had been brewed by a woman!

We learnt of a similar experience in the Spring edition of MerseyAle page 11, concerning the Swedish group of women, FemAle, who joined together to brew a beer called 'We Can Do It', inspired by a female bar worker who had had enough of male drinkers suggesting that she, as a woman, couldn't know anything about beer. Like the Snowballs, FemAle organise women-only tastings at which women can experiment with different flavours and styles of beers.

On with the beer!

Lisa and Liz led the Snowball tasting at the Dispensary, communicating throughout in a very engaging manner with the group. They had collaborated with Dave to select six beers in order to provide an interesting array of styles and tastes, and they brought comprehensive tasting notes for each beer.

There was a beer from each of the microbreweries –

- from Riverhead itself, **Tongue Twister**, a brand new pale and fruity 4.2% beer;
- from Fernandes, Cascade Torrent
 a 4.6% straw coloured premium bitter:
- from Rat, **White Rat**, a very pale and hoppy 4% beer;
- and from Ossett itself, **Inception**, also 4% but a complex recipe involving 5 different malt varieties and 5 American hop varieties.

There were also two beers from Titanic Brewery -

- First Class, a 3.8% golden brown beer
- Plum Porter, at 4.9%, described as dark and well rounded plus as a bonus by special request!
- Titanic Cappuccino Stout.

The beers were served in third of a pint glasses, at intervals, in order to allow people to savour and discuss each of the beers. Dave and Fiona

behind the bar prepared the trays and they were distributed to the group by members of the Snowball team, Jan Sorsby and Carol Cherpeau. Comments about the beers were collected and noted by another member of the team, Helen McCall.

Better than Cake!

Whilst all the beers were well appreciated, and there was none that was not liked, individual preferences



for different tastes and styles shone through. General comments were about made about it being good to try new beers and experiment with flavours 'outside your comfort zone' and there was much animated discussion and exchange of impressions about the different beers.

'Love the fruity flavour' (Tongue Twister); 'substantial and rounded - need to take your time with it' (Cascade Torrent); 'hoppy and delicious' (White Rat); 'intense and well balanced' (Inception); 'slightly roasted flavour – more malty'



(First Class); 'rich and full bodied - I don't usually like porter but this is better than cake!' (Plum Porter). The additional offer of Titanic Cappuccino Stout was summed up as 'simply adorable'!







Snowballs Roll Again!....contd

Excellent home made food, much of it gluten free, was prepared and served towards the end of the evening by local CAMRA member, Laura Hayes, who attended the first Women's event and has been with us ever since! Many thanks to Laura - it was quite a feast!

Reflections on the Snowball Event

The event was held in the raised rear of the pub which is ideal for creating the convivial atmosphere that almost instantly prevailed! The atmosphere was also due to the charismatic nature of the brewers, the stories told and, of course, the beer!

Everyone participated with enthusiasm, and we were all delighted when Lisa and Liz said it was the best 'Meet the Brewer' event they had ever done, with a great atmosphere and that they had had a fantastic time.

Zoe also said she had a wonderful time, talking and engaging with people, and she thought it was our biggest Snowball success ever! She

felt the Pink Boots concept had really grabbed the imaginations of many of the women there, including some who are already, or about to be, part of the 'beer industry' and it had encouraged the sharing of stories and experiences.. We also received some complimentary emails the following day from women who attended, which may be summed up by the following:

"Just wanted to say thank you for a lovely evening at the Dispensary, great beer, great food and great company! I'm really chuffed with my tee-shirt and the ladies from Riverhead were amazing, I'm really looking forward to the next event!"

Well, we have a lot to live up to! But there will be more. If you would like to sign up to on our email list - as several women who had come for the first time did on the night - and receive invites to future events get in touch with Jean at contact@liverpoolcamra.org.uk Who knows? - you could be part of the International Brewing Day at Riverhead Brewerv next year!

Jean Pownceby

CAMRA Books Good Beer Guide 2016

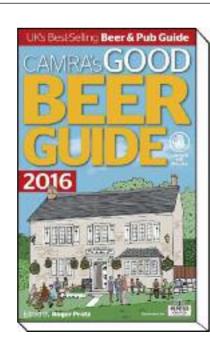


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CAMRA's Good Beer Guide is fully revised and updated each year and features pubs across the United Kingdom that serve the best real ale. Now in its 43rd edition, this pub guide is completely independent with listings based entirely on nomination and evaluation by CAMRA members. This means you can be sure that every one of the 4,500 pubs deserves their place, plus they all come recommended by people who know a thing or two about good beer.

RRP 15.99

Online price £10.00 www.camra.org.uk/gbg





warning to staff or customers by a property company called CLTX Ltd of Tel Aviv Israel, which seems to be have been set up just to carry out this development to convert the site into ten new luxury flats on four floors.

The outcry has led Westminster Council to demand that the owners of a historic London pub who triggered outrage by demolishing it without permission are to be ordered to rebuild it brick by brick.

Council chiefs have issued an unprecedented enforcement notice to the firm that owns the Carlton Tavern in Maida Vale requiring it to "recreate in facsimile the building as it stood immediately prior to its demolition".

The article below first appeared in the Morning Star 20 April 2015

THE Carlton Tavern was a typical historic London local pub. It was the only building in its street to survive the Blitz. It sits where posh Maida Vale meets what estate agents call up-and-coming Kilburn.

What this friendly pub couldn't survive is the rocketing housing prices in London and the illegal vandalism that property developers think they can get away with in the greedy hunt for profits.

Just two weeks ago that vandalism was demonstrated when a gang of demolition experts arrived at the pub and razed it to the ground.

They gave no notice to staff or customers but simply closed the pub the stocks of drinks behind the bar and pulled the pub down.

They totally ignored the fact that the planning permission applied for to demolish the pub and build a block of flats in its place had been turned down, as well as the fact that the pub was subject to an urgent application for Grade II listed building status.

Patsy Lord (below), the pub's landlady, rushed to the scene after she was alerted to the demolition. Patsy told us: "It's heartbreaking. There was no warning."

Ten new flats at 3/4 million pounds each

CLTX Ltd of Tel Aviv plan to turn it into a new pub with 10 new flats on four floors. At current local prices, each of those flats could be expected to sell for between half and threequarters of a million pounds.

"The Council were going to confirm it as a listed building on Wednesday. I think the developers found out it was going to be a listed building and that's why the destroyed it. The whole community is in shock. How can they do this without approval?" Local readers may recall the case of the Greenalls Tommy Ducks pub in the centre of Manchester which was

demolished over night leaving its famous collection of knickers strewn amongst the rubble. Again it was suggested this was because the Council was about to list the pub.

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List Your Local as an Asset of

Community Value Currently under Government legislation the only protection for pubs and other community buildings against demolition or change of use is if the building is listed as an Asset of Community Value. An ACV listing gives a six month breathing space in which the developers plan cannot proceed and the community has that time to campaign and

Currently 800 pubs are listed as ACVs and CAMRA want to increase this as soon as possible to 3,000. To achieve this CAMRA has developed a Fast Track ACV Listing System to help pubs become listed with a minimum of fuss. If you want to know more in the first instance contact contact@liverpoolcamra.org.uk

possibly to buy the building.

This Fast Track would also help avoid some of the delays experienced by Liverpool CAMRA Public Affairs officer, Tony Morgan, when he listed pubs in Crosby as ACVs.

In the MerseyAle Pub News pages we report that the Bridge Inn pub on Bowring Park Road has been closed and is to be demolished to build a supermarket, so this threat is now very much arriving in Liverpool. Local people are now seeking to have the pub listed as an ACV. The message is don't leave it too late. Get vour local listed BEFORE owners and developers close the pub for re development.

more on ACV's overleaf





Assets of Community Value, a personal experience

At a Liverpool & Districts CAMRA social in the Vernon Arms on Dale Street (October 2014) a local member, Neil Lloyd, gave a short talk about pub protection which centred on listing pubs as "Assets of Community Value" (ACVs). The ensuing discussion got me wondering if I should try nominating some of my favourite Crosby pubs as ACVs. I had a think about it and decided I would see how the process works by nominating the Crow's Nest in Victoria Road and Stamps Bar on Coronation Road. Both are community pubs in their own right with a slightly different set of customers, and both have won the **Liverpool & Districts CAMRA** "Community pub" award in

The first thing I had to do was decide who I was nominating the pubs for. This can be done as an unincorporated group of 21 local people, as a Parish Council (I'm not sure we have a Parish Council), or join with another local group or a local CAMRA Branch (I'm not that familiar with other local groups, and at the time was not that involved with the local CAMRA branch either). I decided to go down the unincorporated group route and form an informal group.

the past.

Then I had a look at the council website, in this case Sefton, to find their section on Assets of Community Value, although some councils put ACV material under Community Right to Bid so try

both if there is a search engine. The website should have a nomination form to download and complete. If not then use the one provided by CAMRA at: http://www.camra.org.uk/ nominating-as-acamra-branch. Here you can also find a signature form so you can get the details of the 21 people in your unincorporated group.



The nomination form needs to be completed as fully as possible and you may also need to provide a photograph of the pub and a map, although I had no trouble finding suitable maps on the council planning website which were acceptable to the council. Give as much detail as you can on why the



pub should be classified as a community asset. Don't just say it

is a great pub with good beer; say why the local community use it. Does it showcase different musical styles? Do lots of community groups use the pub? Do the customers and management raise lots for charity? What would happen if these facilities were lost? Bring out as many good points as you can.

Next, find at least 21 people from the local community who support the listing of the pub. This is your unincorporated group. In a good pub this should not be a problem and most people you ask will be only too willing to sign the nomination form. You may have to explain what ACVs are and why you are doing it, but you will get those 21 signatures quickly.

Get all the material together and send it off to the address the council suggests on its website. Many councils have produced guidance explaining how they are accepting nominations. I sent in two separate applications, one for each pub.

Then sit back and wait. You will get an acknowledgement from the appropriate council (usually planning) officer. If all is well they will often tell you when the nominations will be submitted to the Planning Committee, when they have been accepted as AVCs (or not) and when they have been listed on the councils website as ACVs. I started the process in late 2014, and both pubs were listed on the Sefton Council website on 3rd July 2015.

A few other points to bear in mind:

1. Check the ownership of the property. You can use the Land Registry, but this attracts a fee. CAMRA HQ can now do this so contact them or your local branch if you are unsure who owns a property. I had a bit of a problem here as one of the pubs I nominated is owned by a PubCo. I submitted the Pub Co name but it was rejected by the council. Turns out the Pub Co had swapped it to another division of their "empire"

and not updated the Land Registry details. That made a slight delay in the process as I had to find the new owners details and resubmit he name.

2. Check the 21 nominees. They MUST be resident and registered to vote within the appropriate local authority. The council officer will check this and contact you if there are any discrepancies. One of my signatories was not registered with the council so I had to find a replacement before the process could continue.

3. Even if a pub is listed, the owners have 8 weeks from the listing date to appeal any ACV listing, although the nominee then has a right to challenge the appeal.

List your favourite pubs now even if they seem to be flourishing, successful businesses. Don't wait until they are under threat or closed, that may be too late.

Tony Morgan.
Public Affairs Officer, Liverpool &
Districts CAMRA.

Links to local councils Assets of Community Value/Community Right to Bid websites:

Knowsley: http://www.knowsley.gov.uk/business/assets-of-community-value.aspx

Liverpool: http://liverpool.gov.uk/business/tenders-and-procurement/community-right-to-bid/

St Helens: http://www.sthelens.gov.uk/what-we-do/business-support-and-licensing/community-

right-to-bid-for-assets-of-community-value/

 $\textbf{Sefton:}\ https://www.sefton.gov.uk/your-council/plans-policies/community-right-to-bid.aspx$

Wirral: http://www.wirral.gov.uk/my-services/community-and-living/community-right-bid







MerseyAle PUB NEWS



Flood of New Real Ale Outlets Open around Liverpool

The last few months have seen a flood of new real outlets and reopened pubs arrive on the Liverpool scene. These include



Liverpool's first Micro Pub, CASK, in West Derby; the reopened Ma Boyle's, Tower Gardens opposite St Nicholas's Church; the revamped North Western at Lime Street Station formerly the Head of Steam and now a JD Wetherspoon; McCooley's on Concert Square; the Crafty Chandler on Bold Street; the Liffey on Renshaw Street is now serving real ale; and another Micro pub in Crosby, the Corner Post.

Liverpool City Centre

Ma Boyles, on Tower Gardens next to St Nic's church, reopened in May just in time for the busy Three Queens event. The pub has been taken on by Iain Hoskins, who also



runs Ma Egertons. Three cask ales are normally on tap from a variety

of breweries. Tetley Gold has been sold as **Ma's Gold** and beers from the **Vocation Brewery** in Hebden Bridge are now regularly available. There is an excellent food menu and pavement tables will be popular if summer ever comes.

McCooley's, previously The Office and Ruby Sky, opened in mid August and takes up the whole of the Concert Street side of Concert Square. Four real ales are





and the venue features live music, as well as showing major sporting events on large screen televisions. McCooleys is owned by JSM Bar and Leisure group who own a number of bars and nightclubs in Liverpool. Food is served all day until 10pm. Open until 3am and until 4am weekends.

separate bars



The Yates's on the corner of Bold Street and Concert Street has been rebranded by Stonegate as the **Crafty Chandler.** Beer has a high profile with four beer engines and three craft taps. To start with only national beers have been available but Locales are promised. This is the second of a planned nationwide chain of 'Crafty' pubs.

Not far away, behind the Level, on the walkway up from Seel Street is the **Grove**. Unfortunately cask beer is not available here. The beers are craft keg including some from local breweries.



The Liffey on Renshaw Street has had a beer engine fitted and is now serving real ale supplied by the local **White Star Brewery.** The beer, I understand, is brewed by **George Wright.** First beer available was **Yellow Submarine** that some may have supped on the way to or from the festival at the Bombed Out Church.

Welcome to the CTNONATMS WWW.vernonarms CTNONATMS www.vernonarms.co.uk

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

Handpumps (4 Ever-changing) Regulars: Rev James & Johnnie Handsome

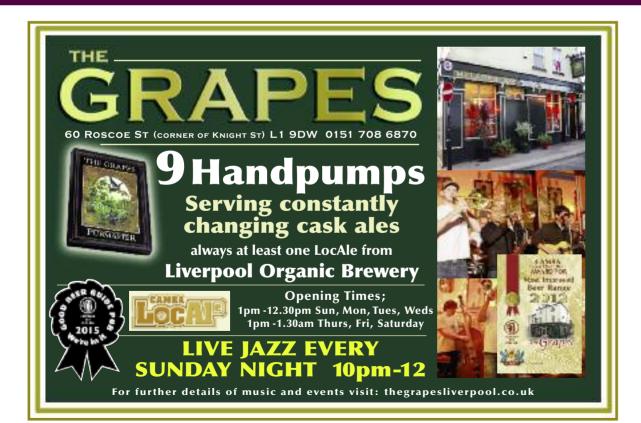
- **Guest Ciders**
- Big screen football
- Belgian bottled beers Private functions
- Food Mon-Thurs 12- catered (Lathorn Lounge)
- 7pm, Fri- Sun 12-4pm 10% student discount

Check out Great Meal Deals off food menu



The Vernon Arms offers all of the above in a friendly and safe atmosphere plus: Live entertainment Friday and Saturday

Opening Times Mon-Thurs 11-11.30pm; Fri & Sat 11.30-2am depending on customer demand; Sun 12-11pm Tel: 0151 236 6132



MerseyAle PUB NEWS



Nearby, the Newington/Renshaws is available for lease. Real Ale has not been available here for years. It would be good if a new licensee could offer cask ale at such an iconic pub.

The James Monro on Tithebarn Street closed after the lease



holders could not make enough money to pay their high, free of tie, rent. It is very disappointing that a pub selling such good beer has not succeeded. Hopefully those involved can find some cheaper premises. The pub has since reopened with a new lessor, who is supplying tied Marston group beers.

One of the guest ales at the Railway on Tithebarn Street is often one of the more unusual



ones on the Punch list. Bays Summer Ale was available when I went for Sunday Lunch recently. Robinsons Trooper is the regular beer.



The Brewery Tap on Stanhope Street did not have any real ale available when I went in at the beginning of July.

Crosby

The Endbutt, along Endbutt Lane from the Liverpool Pigeon, has recently reopened after a refurbishment. One of the guests is often supplied by the Red Star Brewery in Formby. Greene King has also allowed the brewery to supply some of their other pubs, with Formby IPA being on tap at the Pump House at the Albert Dock on my last visit.

West Derby

Further to a previous report, The Stag & Rainbow on Queens Drive West Derby, has had two hand pumps fitted. This is a Beefeater pub opposite the Jolly Miller. Marstons King of Swing was the guest when I visited and Black **Sheep Bitter** should be the regular. People may wish to eat here before the short walk to our new micro pub, The Cask.

The lease is available at the **Halton** Castle in West Derby. I am told



that all the cask beer is included in the tie. On the other side of West Derby, the lease at the Bulldog is also available.

Elsewhere

The Doric on Rawson Road in Seaforth has been renamed the Cock and Seaman by new owners Edward Atkinson and Fred Williams. Their company owns a number of pubs, all named Cock and something relevant to the area. Many thousands of Seaforth men and boys have gone to sea over the decades. Beers from Liverpool Organic are normally available. The press made much of the double entendre of the name. Readers may recall the beers called Seaman Staines and Master Bates, based on characters from the BBC cartoon Captain Pugwash.

Awful news is that the *Bridge Inn on Childwall Valley Road in Belle Vale has closed. It is due to be demolished, so a supermarket can be built. The demise of this large suburban pub follows many other similar pubs, including the **Coronation** on the same road. The two more modern pubs in between, the **Highwayman** and the Seventh Vale have also long gone. Only the Cat Whiskers now survives in Belle Vale.

*See page XX on how to save your pub.

The Bowring Park pub in Roby has been stocking real ale again recently. Perhaps people who had been unaware of this may now look it out. The Arriva 6 bus and Halton 61 operate along Bowring Park Road which passes Bowring Park Avenue.

Tony Williams



8 Sugnall Street (off Falkner St), Liverpool



Campaigning for Real Cider in Liverpool

Ten Years of Liverpool CAMRA Campaigning Pays Off with Increase in Number of Liverpool Pubs Regularly Selling Real Cider from 6 to 23

Each year in October every CAMRA branch is encouraged to run a major cider promotion to coincide with Cider Month when cider apples are pressed to make real cider. The promotion has two aims, firstly to encourage drinkers to try real farm made cider and secondly to encourage publicans to stock real cider and recommend real cider to customers who may normally drink an industrial cider like Kopparberg, Strongbow or Magners.

With October 2015 rapidly approaching the Liverpool Branch began to consider ideas for this year's promotion. We looked back over the last decade of Liverpool CAMRA Cider Campaigning to review the campaign activities we had run and how successful they had been before drawing up ideas for October 2015. Here is the record of Liverpool CAMRA Cider Campaigning over the last ten years.

2004-2006: Pub Trials

Back in 2004 only six Liverpool pubs sold real cider. The campaign aim was to introduce pubs to real cider and to persuade them and their customers to try real cider and to then begin to stock it regularly in the normal way. The campaign concept was for the Liverpool CAMRA Branch to pay for bag-in-



box cider and to donate a box to several pubs not selling real cider, on the understanding that if this proved successful the pubs would reorder real cider at their own cost. Initially four pubs, The Blackburne Arms; The Willow Bank; The Pilgrim; The White Star; and The Dispensary were selected and agreed to take part. Three of those pubs continued to stock real cider after our Branch promotion, thereby vindicating the effort and expense involved.

NOTE that in 2004 the city only had 6 real cider pubs; in 2015 it has 23.

2007: Hereford Coach Trip

A visit to Butford Organics cider makers in Herefordshire to see how cider was made on the farm. The monthly Branch coach trip in October 2007 was to the city of



Hereford with a two hour stop off at Butford Organics in Bodenham. By the end of the visit the most sceptical of drinkers had been persuaded to try, and in many cases to love, real cider, as each of the tubs set out for our visit had been emptied which surprised the farmer. The farmer was delighted that the Liverpool visitors had purchased all the food products from his farm shop forcing it to close by 3pm.

2008-2009: Hope Street Cider Festivals

Two of our city's most famous drinking establishments joined with the Branch to co-host a fortnight long Cider Festival. The original



Everyman Bistro on Hope Street and the Belvedere in Sugnall Street shared a delivery of 28 cider boxes



between them. The bulk order was arranged by Liverpool CAMRA and enabled us to order from specialised cider suppliers in the West Country. This also enabled us to order rare and unusual ciders and perries not normally available in Liverpool. It was a joy to see the names of ciders never seen in our city written up on the Everyman's blackboard, even if it was only for a fortnight. Such was the popularity of the project and the demand for the ciders and perries that it was repeated again in 2009. Thanks to Paddy Byrne, then proprietor of the Everyman Bistro, and to John O'Dowd of the Belvedere for having faith to commit to the project.

2009-2011: Hope Street Feast Tastings

Over a five year period Liverpool CAMRA held a free street tasting of real ales from a stall on Hope Street during the much missed annual 'Hope Street Feast' festival which was held in September. From the third year we introduced real cider tastings alongside the real ales.



Globe





The Globe is a small, very cosy traditional two roomed local opposite Central Station and close to main shopping area. It is a very lively pub and is popular with both locals and visitors alike. Watch out for the sloping floor!

Opening times 11am -11pm. **Sunday 12-10.30** Telephone 0151 707 0067



Handpumps 17 CASES STREET L11HW



THE LAZY LANDLORD MICRO PUB 56 MILL LANE LISCARD



SPRING 2015

Opened in December 2014, we are proud to be Wirral's first micro pub.

WIRRAL CH44 5UG

Serving fine cask ales from local breweries with guests from further afield.

We have no lager, spirits or alcopops. No television, juke box or gaming machines.

■ Up to five cask ales ■ Small range of bar snacks (with delicious locally sourced pork pies coming soon) ■ Warm friendly atmosphere in traditional pub setting punctuated with pub memorobilia to encourage good conversation ■ Selection of good wines ■ Boxed cider

Buses from Liverpool 432 and 433; from Birkenhead 410; From New



Brighton 118 and 119; from Moreton 413 and 414

Opening hours Mon Wed Thurs 2pm-10:30pm Fri Sat Sun 12pm-10:30pm Closed Tuesday

our stall was on the pavement opposite the Everyman Bistro and the following two years the stall was located in the car park of Blackburne House. At each event we encouraged the crowds of passers-by to taste the difference between an industrial cider and a farm made real cider.

One great memory of that event was converting the two young women running the neighbouring Magners stall into trying and then drinking the real cider. We kept them refreshed with real cider whilst they gave samples of Magners to the public. If only I'd had a camera phone back then......

2012: Expert Cider Tasting

The Branch broke new ground by hosting a talk and tasting led by the late charismatic Mathew Veasey, cider maker from Nooks Yard in Cheshire. The tasting was held in the upstairs room of the Crown in Lime Street. Considerable effort was made to attract younger by working drinkers collaboration with contacts at Liverpool University and the Augustus John pub.

Mathew quickly grabbed the attention of a full house audience by passing round samples of the strange hard apples that go into the cider making and then gave a guided tasting of five different cider varieties. It was a talk few of us will ever forget and set the Branch a new standard to equal.

I wanted to take the opportunity to report the passing of a much loved CAMRA colleague on July 28th after a short illness. Rhys Iones was born in Hereford but lived most of his life in Wales. He lived in Aberystwyth and was Chairman of Bae Ceredigion branch but he was so much more

than a local officer. Rhys was a giant in CAMRA nationally and a hugely influential member of APPLE. He spoke with

2015: Watch This Space

At the time of writing final plans are vet to be released but we hope to put on a new type of event not previously done by Liverpool CAMRA.

Lessons Learned – **Working in Partnership**

As a Branch one lesson we learnt very early on was that it was much easier to run an event in partnership with another party as opposed to putting an entire event on our own. When you partner up with a bar or restaurant then you have a large part of the project in the bag. Holding a dedicated cider event also raises the profile of real cider and of the Branch itself, thereby generating more interest.

Frequently the Branch Cider Officer will get a number of enquiries from publicans relating to what sells well and how a cider event can be organised.

With that in mind all we need to do now is decide how to celebrate 'Cider Month' in October 2015. Please check our branch website and Facebook pages for details.



Steve Berks Liverpool CAMRA Cider Officer (August 2015)



wisdom and common sense and could genuinely influence debate. He was a person who would quietly listen to the issues and offer the kind of sound unbiased advice that could only be given by a veteran campaigner who understood our internal politics but more importantly was passionate about real cider. My debt of gratitude to Rhys goes back to when I began my career as Merseyside & Cheshire Regional Cider Officer and was the newbie amongst personalities within APPLE. Quite simply Rhys inspired my love of cider and campaigning so if I have made any difference in the promotion of real cider it is due to the mentoring in those early days by Rhys.

Steve Berks

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2013-2014: Educating

In 2013 the Branch entered in to a

joint venture with the Augustus

John in hosting a guided cider

tasting. Since 2011 the AJ had been

the long running Liverpool CAMRA

Cider Pub of the Year and was delighted to host an event for us.

We presented nine different ciders

and challenged customers to

analyse and discuss the difference

between the products. We even

slipped in a couple of fruity ciders

(banned by CAMRA at the time), to

illustrate and contrast. In almost

every case the young clientele said

they preferred the real cider to the

fruity product and would ask for

that in future. Again that project

was so successful it was repeated in

2014. By timing the event for the

beginning of the new academic year

this introduced a large number of

newly arrived students to real cider

and where to drink it in Liverpool.

The Educated





MerseyAle Cider News



EU Threat to Britain's Small Real Cider Producers – Campaign Continues

Campaign Wins Recognition from British Government The Campaign has won recognition from Chancellor of the Exchequer, George Osborne, when his July Budget included a firm commitment to uphold the current tax exemption for small cider and perry producers. The European Union insists that the exemption should be removed, an action which would cost producers £2,700 a year on sales of £10,000, thereby forcing most of them out of the business. See MerseyAle Spring and Summer 2015 editions. **Yet Fight is Not Yet Won**

The exemption cannot be legally upheld unless the European directive on excise duty is reviewed and amended. This means continuing pressure on the EU

and Members of the European Parliament. Representatives from CAMRA and APPLE lobbied the EU, meeting the European Commissioner's officials and supportive MEPs, from whom cross party support was obtained. The Commissioner's office revealed that a formal consultation on the directive will be held. CAMRA and Apple will work with MEPs to persuade the European Commission to formally adopt changes that support British small cider producers, including the tax exemption.

Petition Achieves the 26,000 Signatures Landmark
The Small Cider Producers Petition (MerseyAle Spring
and Summer 2015 editions), successfully hit the 26,000
target and was presented to the prime minister at 10
Downing Street.

Merseyside Regional Pub of the Year 2015 Winner The Cricketers St Helens

The Cricketers in St Helen's has won the Merseyside Regional Pub of the Year 2015 Award. This is the first time that the pub has won the Regional Award, having been the St Helens CAMRA Branch Pub of the Year for two successive years.

The finalists were the Liverpool Pigeon (Liverpool and Districts Branch winner); **Gallagher's** (Wirral Branch winner); the **Freshfield** (Southport Branch winner).

The Cricketers now goes forward to the final eighteen regional winners which will be assessed for CAMRA's most prestigious Award – the **CAMRA National Pub of the Year**, the winner of which will be announced in February 2016.



Read MerseyAle on line You can read past issues of MerseyAle on line at www.liverpoolcamra.org.uk

Keep in Touch by Branch email if you are on email and would like to receive Branch updates then please email your email to membership@liverpoolcamra.org.uk especially if you have changed your

email address in the last two years. If you already receive Branch email updates and your email address has not changed then there is no need to resend your address.



Liverpool CAMRA Awards Night gathering of motor bikers and the



"The Oscars Awards Night is

a Celebration of all our Real

Ale Pubs and an opportunity

to recognise and reward

pubs and people that

have made a significant

contribution to real ale in

With these words Sonia James-

Henry, the Chair of Liverpool

CAMRA Branch, introduced the

2015 Awards Night. On a day when

ball boys at Wimbledon had fainted

in the heat, a sizeable group of

guests congregated in the beautiful

garden at the Kind Children's

Charity in Back Canning Street, to

applaud the winners of the

Liverpool CAMRA Awards. A balmy

sunny summer's evening provided a

Best Newcomer Award - the

Sonia commented that since

opening in December 2015, the Pen

Factory had rapidly set high

standards for its real ale and for its

quality food. The Award was

collected by proprietor Paddy

Byrne, who after over forty years

running the Everyman Bistro and

having won a shed load of awards in

Pen Factory, Hope Street

Liverpool."

perfect setting.

the process, found it rather touching to now be described as the Best Newcomer!

Sonia also highlighted the loss of a good real ale pub, the lames Munroe on Tithbarn Street, which had been in contention for the Best Newcomer Award, but had closed some weeks earlier due, it was reported, to difficulty in making the pub viable given high levels of rent for the building - an all too common story in a climate where pubs nationally are closing at the rate of 29 a week.

Community Pub Award – the Scotch Piper, Lydiate, Lancashire

The Award was introduced by Liverpool CAMRA Committee member Sue Daniels, who described how the licensees Phil and Julie had taken on the thatched roofed Piper, the oldest pub in Lancashire, and had not only



developed a reputation for the quality of the real ale, but had also enhanced the pub's contribution to the community. They organised a series of charitable events, gave support to local organisations and continued to host the weekly

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local scouts who ran a burger stall to feed the Hungry Bikers. She commented that when the pub was burgled with major damage done by a major water leak caused by the forced entry, the thieves had left a note apologising for the damage to the pub!

Accepting the Award, Phil and Julie said that the CAMRA Award meant. "a hell of a lot to us." They were new to the pub business and had set out to put new life into the pub and the Award was a great encouragement to them.

Renaissance Pub - the **Pumphouse, Albert Dock**



Sonia explained that the Renaissance Award was for a pub that had either introduced real ale in a pub where it was not previously sold, or had greatly improved the quality or the range of the real ales already on offer.

The Pumphouse is a Greene King pub which is in a prime location on the Albert Dock, but had been offering only a very limited range of real ales. The pub managers had decided to greatly expand the range of real ales from 3 to 10 hand pumps and to offer beers from breweries beyond the Greene King group, with beers from the likes of Liverpool Organic Brewery, Skinners and Robinsons now appearing regularly. Tracey, Clare, Ryan and Bill from the Pumphouse were in attendance to receive the Award.

LocAle Pub of the Year -**Stamps Too, Crosby**

Liverpool CAMRA LocAle officer Andre Fu (left), announced the Locale Award, commenting that it was awarded to the pub that had been the first winner of the Award when it was introduced. Since then



Stamps Too had consistently promoted LocAles (those brewed within 30 miles of the pub), with LocAles being in the majority of beers on the bar. Licensee Frank received the Award and thanked CAMRA for the hard work they did in promoting pubs and real ale.

Bar Person of the Year Award -**Kim Broughton, the Baltic** Fleet, Wapping

This was introduced by CAMRA member Dave Jones and was awarded to Kim Broughton of the Baltic Fleet, Wapping.



commended Kim's personality, attitude and customer service in a role that is the essential interface between the customer and the beers. This is a role which can make or break a pub and the customer experience, leading either to the loss of a customer or a satisfied customer who returns again. The bar person was central to the success of a pub.

Brewer of the Year - Angus Morrison, Wapping Brewery

As reported in MerseyAle Spring and Summer 2015 editions, 'Up Periscope' articles, Angus Morrison had taken over from long time Wapping brewer, the legendary Stan Shaw. This was some challenge, but Angus had risen to it and had also put his own stamp and personality on the Wapping beers. Introducing the Award, Sonia described the Baltic Fleet as a great pub with great Wapping beers which were brewed beneath your

Accepting the Award, Angus described how it had been a big challenge taking over from Stan, but

feet in the cellar brewery.



hoped he had justified the faith placed in him and that customers enjoyed his beers. Angus commented that he loved making beer and that his message was; 'Drink Beer, Be Happy'.

Real Cider Pub of the Year - the **Augustus John, Peach Street off Brownlow Hill, Liverpool** University

Liverpool CAMRA Cider Officer Steve Berks (right) introduced the Award, which for the fifth time was being awarded to the Augustus



John, known to many as the Al. In addition the AJ had also twice won the CAMRA Regional Cider pub of the year Award, demonstrating the excellent range and quality of the real ciders and perries sold there. The AI had also worked closely with Liverpool CAMRA in promoting real cider to customers and especially

students (see Cider Campaigning article pages 23). The Award was collected by Iim Townson from the Al.

The Four Liverpool CAMRA **Pubs of Excellence 2015**

Sonia introduced the four Pubs of Excellence, explaining that these had been the finalists for the Liverpool CAMRA Pub of the Year 2015. They were:

The Dispensary, Renshaw Street "always offering excellent beer quality"

The Ship and Mitre, Dale Street, "a pub on many people's itinerary when visiting Liverpool"



The Lime Kiln, Concert Square "a Wetherspoon pub with a range of 12 real ales"



The Pi Bar, Rose Lane, Mossley Hill. A small neighbourhood bar which has been so successful it has had to expand into the shop next door.

Liverpool & Bridewell













Great food is a must and is available from 12 every day. Our menus change seasonally, we do a fantastic Sunday Roast, and a varied Lunch Menu. All this and the best Scouse in town!

U ONE BRIDEWELL

1 Campbell Square Argyle St. L1 5FB Tel: 0151 709 7000 "Liverpool One Bridewell is THE destination venue set in a truly unique and Grade II listed, 1850s-built former gaol and police station in the heart of this magnificent city.

Our heritage points to visits from some iconic guests including Charles Dickens (employed for a day here in 1860, as a Special Constable to research a book), Frankie Goes to Hollywood (who rehearsed here in the early 1980s and wrote most of their hits in one of our cells) and Dame Joan Bakewell (who launched her most recent book here) to name but a few. Come and take your seat in an original 1850 cell, and enjoy a wonderful pint and a bowl of scouse...we promise not to lock you up!"

As well as **The Governor**, the ever popular 3.8% session ale from JW Lees, which is a permanent feature, we have three handpulls, on which we feature a variety of breweries, including **Liverpool Organic**, **Titanic**, **7 Brothers**, **and Mad Hatter** among others. Look out for new beers coming soon, from **Neptune**, **Rock The Boat**, **and Red Star.**

All our cask ales are priced at

£2.95 We also now carry a range of bottled
Craft Beers from both BrewDog and Mad
Hatter, as well as our regular selection of
bottled Belgian beers

Great brews, at a great price. As well as great cask ales we have a broad range of specialist spirits and a fantastic



paul@liverpoolonebridewell.com

Liverpool CAMRA Pub of the Year 2015



The Liverpool Pigeon, Endbutt Lane, Crosby

Sonia introduced the Award with the words, "a great little pub with a fantastic atmosphere, excellent beer quality, a varied clientele and also dog friendly. A deserved winner for the second year running"

Accepting the Award, licensee Pat Moore said, "it is an honour to win this award for the second year running. It has been an exciting time opening, running and developing the pub. We want to showcase beer and serve it in top

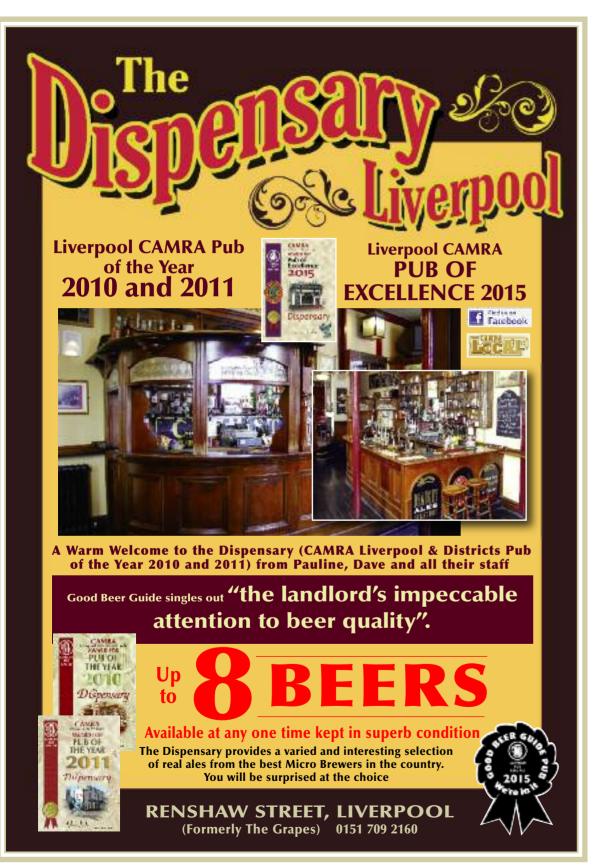
condition. We are looking to offer more beers including those from two new local micro breweries. I would also like to thank our staff, lan and Geoff, for the great contribution they make to the pub."

A Final Reminder

The National CAMRA AGM and Members Weekend Friday 1st to Sunday 3rd April 2016 will be in Liverpool

Geoff Edwards, Chair of the Organising Committee for the 2016 Members Weekend advised that the 2016 weekend would be held at the Liverpool University Guild of Students building on Mount Pleasant. The aim was to make the Liverpool event as good if not better than any previous Members Weekend and he asked people to put the dates in their diaries and offer to help as a volunteer to run the event.







Two new Micro Pubs have opened in the last month, joining the Liverpool Pigeon in Crosby – the 2015 Liverpool CAMRA Pub of the Year (see page 31 and advert page 10) and the Lazy Landlord in Wallasey on the Wirral (see advert page 24).

CASK – Liverpool's First Micro Pub Opens

Liverpool's first micro pub opened on 23rd July. **The CASK** is at 438 Queens Drive West Derby near the junction with Derby Lane.

The shop was bought last October, but with a number of objections to the license and it took five months for change of use and a premises licence to be obtained. Total refurbishment took lan Barton and his partner Michelle a further four months. The 'cellar' is behind the bar and there are decent sized toilets.

There are five hand pumps for cask ale and two more for real cider or perry. Micro brewers, locally and from wider afield, and specialist cider and perry producers are featured. Early examples of ciders and perries were Farmer Jims Farmhouse Perry £1.60 per half from Somerset and Gwynt Y Ddraig Welsh Happy Daze Cider both at £1.60 per half. Small sample bottles next to the hand pumps show the colour of the beer.

Full sized lined glasses are used, which is a practice much supported by CAMRA to ensure the customer receives a full pint to the line. A couple of fridges are used for a few continental

beers, wines and soft drinks. No keg beers are served.

Already, there are a number of local regulars who previously had travelled to town for their real ale. The pub is closed on Mondays, but opens at 4.00pm on other weekdays and 12.00pm weekends. The bar closes at 9.30pm.

Bus routes 81 (Bootle to Speke or airport) and 60 (Bootle to Aigburth Vale) pass by. We wish lan and Michelle

A feature article on CASK will appear in a future issue of MerseyAle

Tony Williams

success.

Whilst In Crosby a Second Micro Pub Opens

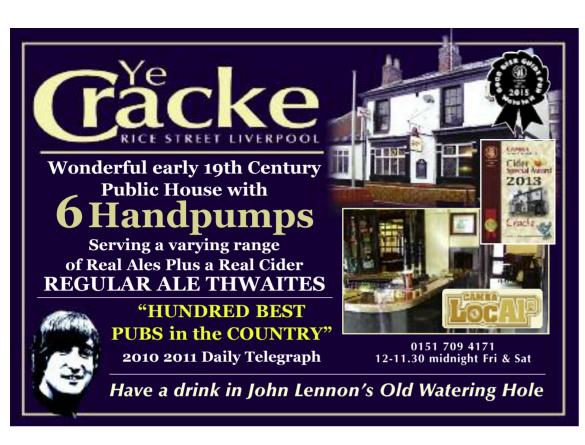
"Meet Me on the Corner."
"Hey Mr Dreamseller, where have you been,

Tell me have you dreams I can see?"

wrote Rod Clements in the Lindisfarne song

There is now ample reason to meet on a corner looking for dreams with the opening of a second Micro-pub in Crosby. This is called the "Corner Post" and opened on the 22nd July 2015. It is found at the Blundellsands end of Bridge Road, not far from the Barbacoa and Royal Oak.







As with other micro-pubs the Corner Post has had a number of roles before it became a pub. It was the Brighton-le-Sands post office for a long time (the post box is still outside on the corner – hence the pub's name) and more recently it was a computer repair shop.

It was taken over by local residents Geoff and Janice Smeaton in 2014. They and a local building company have been developing the micro-pub since about March 2015. They have done a good job and have made good use of the space available. The entrance opens into a long room, but the interior space is split into a series of alcoves and seating areas which gives the room some variety. The bar and cellar are in the back left of the room, where there is a wide standing area if the seats have all been taken up. The pub is fully accessible, including the toilets towards the rear of the building.

Beer Range

Geoff and Janice will be serving up to 4 cask beers and 1 cider. The beers often include one from Liverpool Organic Brewery; but Geoff and Janice are keen to support other local brewers and the Corner Post has already pioneered beers from Red Star Brewery in Formby and Rock the Boat Brewery in Little Crosby, as well as offering beers from Peerless and Hop Back during the first weeks of operation. Henry Weston's Family Reserve cider has been available but other beers and ciders will be tried once customer preference and wishes have been discovered.

The Corner Post also has a small range of imported bottled beers from Germany, Spain, South Africa, non-alcoholic German wheat beer, and wine and soft drinks.

The Corner Post is on the Arriva/Stagecoach 53 bus route (Liverpool Queen Square –

Crosby) and is 5 minutes' walk from Blundellsands & Crosby Merseyrail station (Northern Line).

Opening times are: Tue-Fri 4pm-9pm. Sat 12-9pm. Sun 12-7pm.

All enquires: thecornerpost@gmail.com 25 Bridge Road, Crosby, L23 6SA.

"Meet me on the corner when the lights are coming on And I'll be there,"

Actually, I've already been and I'll be going back.

Tony Morgan. Public Affairs Officer, Liverpool & Districts CAMRA.

New Figures Show 29 Pubs Lost Every Week Across the UK 800 Pubs Now Listed as Assets of Community Value

CAMRA Sets 3,000 Target by End of 2016

The Campaign for Real Ale (CAMRA) is launching a new initiative to protect 3,000 pubs from demolition or conversion to other uses - as new statistics released today show 29 pubs a week are being lost across the UK.

CAMRA will be mobilising its members in England to nominate their local pub as an Asset of Community Value (ACV) and offer advice and guidance to other community groups looking to do the same. Currently pubs can be demolished or converted to other uses without planning permission, whereas pubs with ACV status are given planning protection under laws introduced in April.

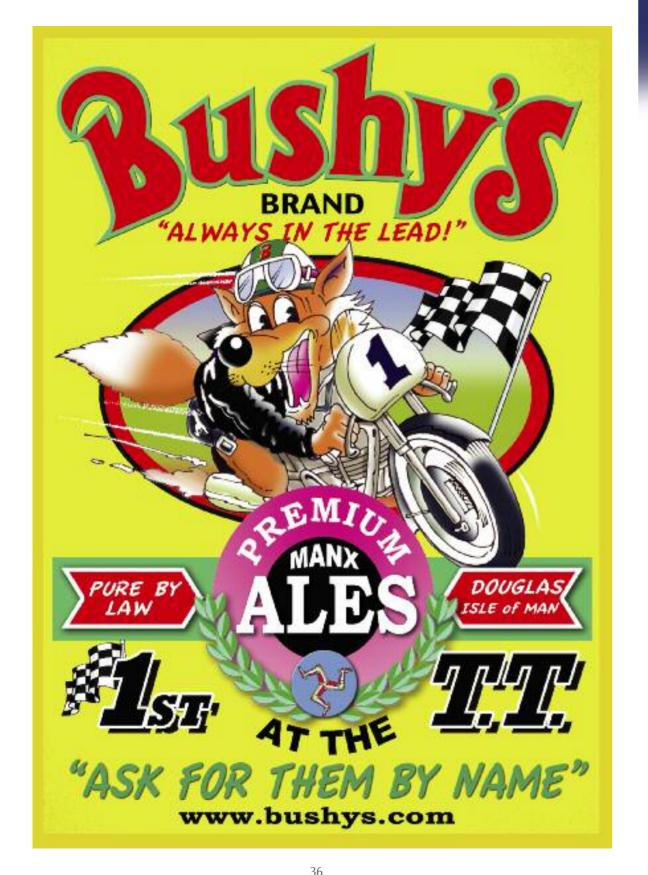
With 800 pubs currently nominated, the initiative aims to raise the profile of ACVs to the pub-going public and increase the number with the status to 3,000 by the end of 2016 – an ambitious target, but one which CAMRA say is essential if England's pubs are to be properly protected.

"Holes in the current planning system allow pubs to be sold off, demolished or converted to many other uses without planning permission or the involvement of the local community. However when a

community. However when a pub is nominated as an Asset of Community Value it automatically receives planning protection meaning it is no longer a soft target to would-be developers looking to quickly purchase and convert or demolish the pub—which in some instances has literally happened overnight."

(see **Don't Let This Happen to your Pub** on Page 9)

Tom Stainer, CAMRA's Head of Communications.



ManxAle

From Dave Halliwell MerseyAle Isle of Man Correspondent

- ManxAle World Exclusive The World's Most Remote Beer is brewed on Isle of Man
- 🥟 Woodbourne Scoops CAMRA Isle of Man Pub of the Year Award
- 🥟 Real Ale Cider Campaigning on Island
- CAMRA Chief Executive Visits the Island of 100% Real Ale

World Exclusive - World's Most Remote Island Beer Brewed by Bushys

Bushys Tristan da Cunha Island Berry Beer is Launched to National Press at Great British Beer Festival

The Volcanic berries arrived safely on the Isle of Man!

Bushys have used them to brew the World's Most Remote Island Beer

 Island Brew - which was launched to the national press at CAMRA's Great British beer Festival in London.

Tristan da Cunha is the world's most remote community located in the middle of the South Atlantic. The volcano that forms the island rises to a peak of 6,750 feet but extends 11,500 feet below sea level.

On a visit to Bushys brewery early August the brew had already been produced with a five barrel batch brewed. In a link up with the Tristan da Cunha islanders (see MerseyAle Spring 2015 page 35), a number of families on Tristan had picked and dispatched some Rubrum berries, found only on the slopes of the volcanic island of

Tristan, and in a few other remote locations globally. The berries are difficult to pick being on bushes only a few inches high and protected by sharp thorns.

On arrival in the Isle of Man the plan was for Bushys to produce a unique fruit beer using the Rubrum berries. Curly, the head brewer, has duly obliged, producing a fruit berry beer at an ABV of 4.5%. The flavour is distinctive, not overly hopped nor sweet. At first tasting it is well balanced with a subtle fruit flavour. The fruit flavours are initially quite delicate and

subtle, but come through more strongly after the first two or three mouthfuls.

As with the much loved Bushys Bramble beer (made from blackberries growing only ten yards from the brewery rather than 6,500 miles away, 6,750 feet up an active volcano!), the fruit flavours do not overwhelm

the senses as with some fruit beers, a skill that Curly has clearly mastered to perfection.

At the time of writing this unique beer was being dispatched to the CAMRA Great British Beer Festival where it was to be unveiled on press day and was already starting to attract national U.K. press attention. In due course it will become available in limited quantities for a short time, and there is the possibility that there are enough remaining berries for a second batch sometime in the future.





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Martin Brunnschweiler, Bushys owner, told MersevAle that the brainchild behind the beer was Chris Bates, who until recently officially represented the 267 or so Tristan islanders internationally from the U.K. in an official capacity recognised by the U.K. Foreign



Office. During his tenure he recently received an MBE. He is also a frequent visitor to the Isle of Man and has an interest in beer, through which he is aware of Bushys and their Bramble beer. He came up with the idea that Bushys would be the ideal brewery to brew the Tristan berry beer and that this project would be a way of linking the two islands in a partnership.

As reported previously a number of Tristan islanders have visited the Isle of Man for exchanges of ideas and training. Most recently Robin and Dawn Repetto and their children Amber and Jade, visited the Isle of Man via Capetown, South Africa, following a weeklong boat journey from Tristan.

In a further development of the cooperation, Martin is intending to introduce Robin to a couple of home brew experts on the Isle of Man before his departure back to Tristan. The Island's only pub is the Albatross Bar which is part of the Prince Philip Hall in Edinburgh of the Seven Seas, which is Tristan's capital, known locally as The Settlement, The Albatross reportedly stocks largely South African lagers brought over by the supply ship from Capetown. In an exchange of ideas with Robin, despite the remoteness of the location, a home brew operation or a small micro brewery may just be feasible options to supply the pub.

MerseyAle will continue to follow the Tristan beer story in future issues, and copies of MersevAle have been dispatched to the imbibers at The Albatross hopefully to arrive in time for Christmas! Martin Brunnschweiler has booked a passage on one of the few supply ships that serve Tristan and hopes to visit in 2016, which is the 200th anniversary of the Island's status as a British Overseas Territory. He hopes to offer help in progressing the idea of a Tristan

brewing operation. Thanks go once again to the Tristan islanders, Chris Bates and Bushvs for making the project possible.



Woodbourne **Scoops CAMRA Isle of Man Pub of the Year** Award.

The Woodbourne Hotel on Alexander Drive, off Woodbourne Road , Douglas, has beaten the competition to become the 2015 Isle of Man CAMRA Pub of The Year. Several times a runner up in the last decade, Andy Harris and the team received news of the award on the tenth anniversary to the day of Andy's tenure at the pub.

The Woodbourne is a large multi roomed, three bar establishment serving predominantly a residential area of Douglas. Though tucked away somewhat from tourist areas, the pub's reputation



for serving excellently kept real ales with judicious choices of styles and types of guest ales has been second to none, and proves what can be achieved over time with perseverance, despite not having the advantage of being on a main thoroughfare.

In addition this is the first time this millennium that a Heron & Brearley pub has won the award, an additional accolade for Andy and the team, who are often seen relaxing socially in the pub when not on duty, often the sign of a happy and well run ship. Real ales are usually situated in the middle bar of the three (formerly a gentleman only bar as the old sign declares!), which, as reported in previous Mersey Ale issues, features a unique series of caricature portraits on the walls depicting pub locals from the midnineties.

Ales usually include several from the H&B stable along with up to four or five guest ales. Of course there is a fundamental difference here between the free houses and the managed estate pub houses. The free house landlord can of course select any guest ale available in the country (but carries personally the financial penalty for an unwise choice!), whereas the managed pub landlords are able to



WINNER OF THE 2015 CAMRA ISLE OF MAN BEER FESTIVAL - BLACK PEARL DYSTER STOUT 5.2% RUNNER UP OF THE 2015 CAMRA ISLE OF MAN BEER OF THE FESTIVAL - LITTLE KING LOUIS IPA 6%

offer guest ales without risk to them but only from the limited list of Heron and Brearley guest ales. The award highlights Andy's skill in the guest ale selection process utilising the more limited list available to him. Community focus is high, with quiz nights and a traditional meat draw.



Tim Page, the new national C h i e f Executive of C A M R A, presented the award h a v i n g flown in on the day.

Rotary Club Beer Festival

At the time of going to print The Rotary Club was about to host their first Grand Beer Festival, the largest one they have done to date, in The Villa Marina from August 20th to 23rd, with profits going to local charities. Over 100 beers from around the British Isles were to be available. A report will appear in the next issue of Mersey Ale. Substantially supported by Heron & Brearley, some equipment and assistance was to be provided by Isle of Man CAMRA.

The Rotary Festival will be followed in September by the Isle of Man Food and Drink Festival on Saturday 19th to 20th September. Once again, there will be a beer tent featuring local ales staffed by CAMRA local volunteers.

These type of events provide an excellent showcase for the island and its produce, and represent a real sea change in the way the island is now proactively marketing itself.

Dog Friendly?

The Department of Environment, Food and Agriculture has recently announced that a restriction on dogs in public houses and restaurants is to be relaxed, with the onus being placed on the proprietor's discretion. The minister when questioned

indicated that it had not been illegal for dogs to be on premises, but that the department wanted it to be known that it was taking a more relaxed and dog friendly stance on the matter, which has generally been welcomed. Local CAMRA members are compiling a list of dog friendly outlets since the announcement, and will adjust the Whatpub website listings in due course for visitors.

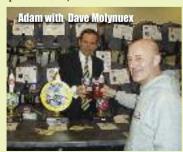
New Real Ale Venue – The Barbary Coast



A new venue The Barbary Coast Grill and Bar has opened on Douglas North Quay on the site of the former Clarendon Hotel. Leased from Heron and Brearley by the group that run Jaks Bar on Douglas promenade, the venue supports several real ales from the Okells stable, and has an extensive menu, catering for all groups including families, couples, and groups, in an informal and relaxed setting.

Bushy's Always in the Lead!!

And finally it seems that the long running Bushys adverts, indicating Bushys are 'always in the lead 'for the TT may not be too far off the mark. Having been fuelled with a pint of **Joeys** at the Isle of Man



Beer festival by the Lieutenant Governor Adam Wood, side car racer Dave Molyneux with passenger Benjamin Binns subsequently went on to smash the side car lap record at this year's races averaging 116.785 miles per hour! The legendary Joey Dunlop, after whom the beer is named, would undoubtedly be smiling.

Rosie Christian 40 Up at TT 2016

Continuing the motor bike racing theme, Rosie Christian, the licensee of the **Sulby Glen Hotel**, will be celebrating her 40th TT in residence in 2016. She has been licensee for 30 years (another landmark which falls in 2016), and before that was a staff member at the pub. Rosie and her husband Eddie have been active promoting motor bike racing and fundraising for the work of the



TT Air Ambulance over many years. Will we see a Rosie TT 40 special commemorative beer on the bar?!

Real Cider Campaigning by CAMRA Isle of Man

Real Cider sales on Island are on the up. The CAMRA Isle of Man Branch Cider Officer is Kevin Garrad, who has been working hard to promote real cider and perry on Island and to persuade pubs to stock the real thing rather than the all too familiar keg ciders and the likes of Magners. The advent of the Manx Cider Company producing real cider on Island has helped raise the profile of real cider and make drinkers aware that real cider is available in pubs. Following the 2014 TT fortnight Manx Cider Company sales trebled. Bill Quirk the company founder set up the company in 2012.

An increasing number of pubs now permanently offer at least one real cider and more do so on an occasional basis. The Whitehouse at Peel; the Bay Hotel at Port Erin, the Thirsty Pigeon at Douglas, the Manx Arms in Onchan, Demesters Bar in Green's Café at St Johns and The Rovers Return in Douglas are pubs which regularly stock real cider. Kevin is working hard to persuade more pubs to offer real cider on a regular or occasional basis. Contact him at Isle of Man CAMRA if you would like to know more.

Real Cider Isle of Man Pub of the Year 2015 is the Bay Hotel

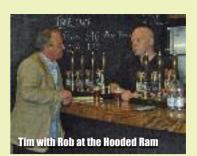
The Bay Hotel, Port Erin, is the Isle of Man CAMRA Cider Pub of the Year 2015. The pub regularly offers four real ciders and a perry. A report and photographs of the presentation of the Award will appear in the next edition of MerseyAle.

CAMRA Chief Executive Visits Island

Tim Page the new CEO of CAMRA paid a flying visit to the Island recently on a whistle-stop tour. He visited both Bushys and Hooded



Ram breweries, as well as The Whitehouse, Rovers Return, and the Albert Port St. Mary to get a feel for the Island's pubs. Finally he addressed a meeting of local CAMRA members in the Woodbourne Hotel, Douglas, where there was an update on CAMRA developments and future, as well as a question and answer session. He then presented the Woodbourne with its CAMRA IOM Pub of the Year Award. Earlier he was photographed alongside the



three Bushys Bottle Cars. This was a rare opportunity as the three cars are not often seen together.

CAMRA Regional Director

Ray Jackson the long standing Regional Director of CAMRA West Pennines has stood down after a record breaking twenty year tenure. He is still very active in the





region. His successor as Regional Director West Pennines is the Isle of Man CAMRA Branch Contact Angela Aspin, who will be known to many on Island readers.

Make it a Double Header for April 2016

The next National CAMRA AGM and Members weekend is

scheduled to take place in Liverpool between April 1st and 2nd 2016. This will be followed the next weekend by the Isle of Man CAMRA Beer Festival from Thursday April 7th to Saturday April 9th, to be held in the main Royal Hall at The Villa Marina.

Already a number of visitors particularly from the South of England, are planning a 'double header', moving on directly to the Island after the Liverpool Members Weekend in order to visit the CAMRA IOM Beer Festival and to explore the Island and its pubs.

Last Word

On a sad note to end, CAMRA both nationally and locally has lost two of its most colourful and committed members.

Locally, Clare Ashworth, known to many from The Rovers Return Douglas, passed away very suddenly. A true intellect, Clare had for many years been a keen supporter of real ale, and had some years ago taken part in the Okells brewery official beer tastings (despite being a committed Bushys drinker!), as well as running a particularly challenging quiz night in The Rovers.

Of equal intellect, and like Clare possessing a fine and highly enviable command of the English language, Rhys Jones, a staunch cider and perry campaigner died recently after a short illness. Rhys was a passionate, erudite and witty speaker at National CAMRA ÂGMs for many years. I was lucky enough to spend an hour with him this April shortly before he became ill, when he came over specially for one night only to attend the Isle of Man CAMRA Beer Festival at the Villa Marina. Typically he was hurrying back to campaign in Wales the following day by presenting a local CAMRA award. Both will be sorely missed.



David Halliwell Mersey Ale Isle of Man Correspondent

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CAMRA Liverpool & Districts

Come along and join us

If you're a member and haven't been to any of our local events yet, or if you're not a member but would like to find out what we do, we hope you will find something to appeal to you in our Branch Diary on Page 55 And, if you're already an active member, we hope you'll agree that there's a good choice of things going on this Autumn.

Our monthly Get Togethers are held on the third Wednesday of every month and we have a variety of themes this Autumn – from celebrating locally brewed beers in September, to campaigning to save pubs in October to Pub Games in November (always popular!) Hopefully, something for everyone.

If you fancy more of a 'drop-in', our last Thursday Meet Ups provide a very informal opportunity just to meet people and have a chat.

If you'd like to do so with food involved, we're starting First Sunday Lunches in October (4th) and then on November 1st at the Baltic Fleet, Liverpool's only Brew Pub, selling award winning Wapping beers brewed by Angus Morrison in the cellar – and a very good Sunday lunch!

If walking is your thing, we have two 'tried and tested' very popular ones coming up, in conjunction with **Liverpool Brisk Walkers**. But don't worry – they won't be walking too briskly on these occasions! **New Brighton** is our destination in September after a Mersey ferry crossing to Seacombe, and in October a round tour of **Waterloo and Crosby**.

We also have visits to pubs and breweries; to Ormskirk (Sunday October 18th) and St Helens (Saturday November 7th).
Ormskirk includes a meal and a walk and St Helens an Open Day

at a recently opened brewery.

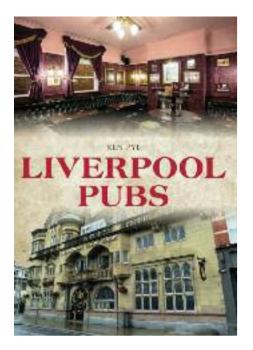
Another brewery, the well established **Peerless** in Birkenhead, opens its doors to drinkers on last Thursdays and our Meet Up will be there on **Thursday 29th October**. And on **Sunday 27th September** we celebrate the recent opening of **Liverpool's first MicroPub**, **Cask in West Derby** (see p 33).

Not forgetting our regular coach trips (see separate listing, p XX) to West Cumbria in September, Nottingham in October and West Midlands in November, and a mini-coach extra, more local one to a beer festival in a canal-side pub near Burscough on September 12th. (NB Coach trips book up very quickly, so get in early).

Everyone is very welcome to attend all the above events, bring a friend or come on your own – you'll soon meet people!

We look forward to seeing you. Check the Diary on Page 55





Bob Thurlow Reviews

LIVERPOOL PUBS

BY KEN PYE

Ken Pye has given us a nice walk-through of varied aspects of Liverpool's past as seen through the prism of a selection of our still extant public houses. Certainly if one were to be the host of a first-time visitor to the city Ken's choice of potential venues for the odd session or crawl would in some respects come close to that of the average current local CAMRA member.

Being a bit of a curmudgeon and now into my eighth decade however my choice would probably not align exactly with Ken's. While I admit that the Casa, the Bridewell, the Cavern, the Pump House and Alma de Cuba all have

very interesting and seductive back-stories and doubtless have their supporters and regulars who contentedly consume the drink and food and



converse long into the night as long as the licensing laws permit, well, to me they are not 'real' pubs. But unfortunately it is the current dynamic to convert all manner of commercial,

institutional or industrial premises into licensed venues while the demolition or adaptation to shop, office or accommodation use of neighbouring 'real' pubs continues apace. Is it only CAMRA that is concerned? There now, I feel better for having said that!

Whatever Happened to.....

This is not a 'beer guide' and it will not help you to find a pint of Old Crudgington's Bitter, unless your sharp eyesight can decipher some of the pump-handle clips visible in certain of the photographs, most of which are of recent date. In this type of local history book Amberley Publishing's more usual format is to have a good number of older photographs to contrast with those which are contemporary. I would have liked to see more of the "old stuff" since I believe we easily forget the many changes and renovations/restorations that are carried out on the pub scene. For example, whatever (and I make no apologies for using that teenager/dismissive interjection) happened to the autographed Nelson letter of 19th March 1800 which was framed on the wall of the back room of Rigby's? It requested five hundred pipes of 'the best Marsala wine for the British fleet' then off Malta - what happened to it? Doubtless "renovated" to elsewhere.

But not all changes are for the worse; one example indicative of improvement is Ma Egerton's Stage Door, probably better known to members of the 'elderly club' as the Eagle in Pudsey Street. This now is much more





comfortable than the relatively Spartan decor and furnishings I recall from the 1960's, but the pictures on the walls are less in number than the signed photos of theatricals and boxers (the original Stadium was not far away) which used to smother the walls.

Pub Stories

There are stories aplenty here which will make things for visitors to the establishments described much more interesting. Each pub is given a comprehensive section. The background which Ken provides lets the reader appreciate the significance of each pub, its past and its location, and it is obvious that conversations with the people who work in these establishments have proved very fruitful for Ken.

One tiny quibble is that I would have liked an Index – there are so many references to different people and 'things' mentioned in the text that, having read through the book a couple of times, it can be problematical (for me, at least!) recalling where exactly I came across them.

But I don't want to be too much of a crosspatch – Liverpool still has a good number of interesting pubs which have pleasant exteriors and interiors, and we know quite a few which are outstanding in those respects. They serve good beer and good food and are to be heartily recommended to locals and visitors alike. Many of them have interesting stories to tell and Ken Pye has done a good job here.

Twenty-five pubs for £14.99 – that's just under 60p per pub – really good value!! This is a commendable contribution to the literature on this fascinating topic.

Bear in mind that in 1865, when Liverpool was one fifth of its present size, there were 3024 licensed premises in the city – that's one licensed house for each 1.98 acres, or about 118 pubs in an area the size of Sefton Park!

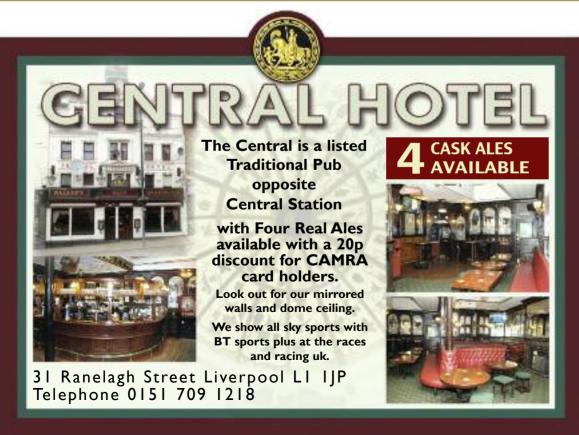
BOB THURLOW

(Bob was the original Chair of Merseyside CAMRA Branch back in 1974 and is a keen pub historian. Read his article 'Bob Goes Inn Liverpool'covering the history of Liverpool pubs in MerseyAle Summer 2014 pages 11 and 12.)



LIVERPOOL PUBS BY KEN PYEww.kenpye.com
Amberley Publishing
2015 £14.99 paperback
96pp
ISBN 978 14456 4260





Champion Beer of Britain 2015

Tiny Rebel's Cwtch crowned Champion Beer of Britain at the Great British Beer Festival







The Newport brewed real ale was named the Supreme Champion Beer of Britain 2015 over a host of other finalists in ten different beer categories (Bitters, Best Bitters, Strong Bitters, Golden Ales, Milds, the Speciality class and also the winter beer styles of Porter, Stouts, Barley Wines and Old Ales, and Strong Old Ales and Strong Milds), including beers from both small microbrewers and large

Nik Antona, Champion Beer of Britain Director, spoke in praise of today's winner saying: "The Champion Beer of Britain title is the most coveted titles in British beer, for over 30 years brewers have put forward their real ale in the hope it will win and this year Tiny Rebel's Cwtch is a very worthy winner of this prestigious

regional brewers.

award"
The man who brewed Cwtch – which is pronounced 'cutch' and means cuddle in Welsh –Head Brewer Gareth Williams said what it meant to win,

"I feel like I'm dreaming! This is the ultimate award to win in our eyes and after winning at the Great Welsh a few years ago this feels even better. It's just a crazy feeling and we're massively proud." Co-founder of the brewery Bradley Cummings, added this on the beer itself,

"We were brought up on real ale and we love traditional styles, Cwtch is our modern version of a traditional bitter, with extra hopping for a more pronounced bitterness and aroma. It's new world and old world all in one."

This year's Silver went to **Kelburn**, **Jaguar** (Renfrewshire)
The Bronze award went to **Dancing Duck**, **Dark Drake** (Derby).

Overall Winners by Beer Category Champion Beer of Britain

Gold – Tiny Rebel, Cwtch Silver – Kelburn, Jaguar Bronze – Dancing Duck, Dark Drake

Mild -

Gold – Williams Bros, Black Silver – Rudgate, Ruby Mild Bronze – Great Orme, Welsh Black

Bitter -

Gold – Pheasantry, Best Bitter Silver – Acorn, Barnsley Bitter Joint Bronze – Purple Moose, Madog's Ale & Timothy Taylor, Boltmaker

Best Bitter-

Gold – Tiny Rebel, Cwtch Silver – Highland, Scapa Special Joint Bronze – Barngates, Tag Lag & Salopian, Darwin's Origin Golden Ale-

Gold – Kelburn, Jaguar Silver – Adnams, Explorer Bronze – Blue Monkey, Infinity

Strong Bitter-

Gold – Dark Star, Revelation Silver – Salopian, Golden Thread Bronze – Grain, India Pale Ale

Speciality Beer -

Gold – Titanic, Plum Porter Joint Silver – Kissingate, Black Cherry Mild & Saltaire, Triple Chocolate

Bronze - Hanlons, Port Stout

Champion Winter Beer of Britain (from category winners announced in January 2015) -

Porter - Elland Brewery Stout - Dancing Duck, Dark Drake Barley Wines and Strong Old Ales - Lees, Moonraker Old Ales and Strong Milds -Purple Moose

Champion Bottled Beer of Britain Winners (Sponsored by Beer Hawk)

(Sponsored by Beer Hawk)

Gold – Harveys, Imperial Extra Double Stout Silver – Fyne Ales, Superior India

Pale Ale

Bronze – Mordue, India Pale Ale

4









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MerseyAle Brewerynews

New figures from the **British Beer** and Pub Association reveals there are now more than 1.400 breweries in Britain.

A surge during the past 2 years has seen breweries opening up at rate of 3 every week. This trend is reflected right across the country with all regions sharing the success of the British beer boom.

On Merseyside we have seen a number of new breweries opening, including;

ROCK THE BOAT - New Crosby Brewery

This most recently opened brewery is in Little Crosby Village. Rock



the Boat Brewery is the trading name of the Little Crosby Brewery Ltd. Four beers are

currently being produced that are well worth looking out for. Numerous pubs in the Crosby area and Liverpool have already been supplied. Check out the website www.rocktheboatbrewery.co.uk for more information.

NEPTUNE BREWERY Maghull

A new brewery has opened on the Sefton Lane Industrial Estate

in Maghull. One of the first Liverpool pubs to stock their beers was the Baltic Fleet. An article will appear in a future MerseyAle.

AD HOP BREWERY Liverpool

Ad Hop brewery has grown from the brewers' club held at the 23 Club in the basement of the Clove Hitch on Hope Street. So far key kegs have been brewed and these have been available at the

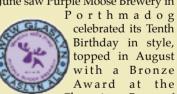


BrewDog pub on Colquit Street. Now premises have been acquired on Pomona Street near the Metropolitan Cathedral. When all is up and running, perhaps in September, cask beer will be produced.

A future edition of MerseyAle will carry a Review of Brewing on Merseyside with a list of the breweries open and planned.

Purple Moose Brewery Celebrates Ten Years with Three Pubs, a New Shop and a Champion Beer of Britain Award.

June saw Purple Moose Brewery in



Champion Beer of Britain in the Best Bitter category for Madog's Ale. The success of the brewery has led to the opening of a large new shop in the centre of Porthmadog by the main roundabout, selling the beers, clothing and other merchandise.

The regular beer range of Snowdonia 3.6%; Madog's Ale 3.7%; Elderflower Ale 4.0%; Glaslyn Ale 4.2%; Dark Side of the Moose 4.6%, are all multi award winners. In addition a seasonal range of beers is produced. Owner Laurence Washington can be very proud of his decade of achievement.

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The Australia, Porthmadog is the third pub to be opened by a consortium of four North Wales



real ale brewers: Purple Moose. Great Orme of Llandudno; Bragdy Nant of Llanrwst and Conwy Brewery. With backing from a mystery banker they first bought the Albion in Conwy.

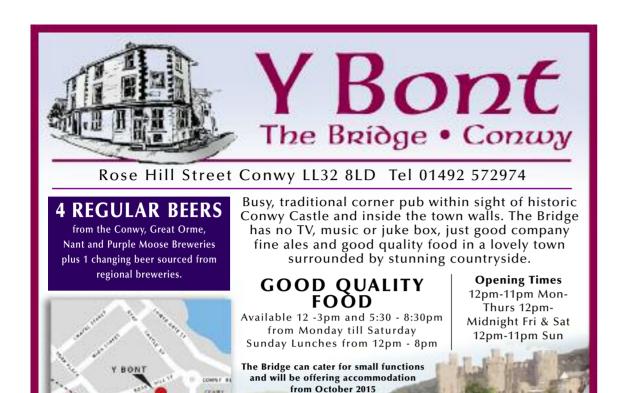
It is a story that has lessons for Liverpool. The Albion was a pub



sold off by Punch Taverns in 2010. Bought by the Welsh brewery consortium and reopened in February 2012 with a sympathetic refurbishment and an amazing range of Welsh real ales, they breathed new life into the classic 1920's art deco pub interior. To such effect, that the Albion won the CAMRA Champion Pub of Wales Award and was described by the Observer newspaper as one of the Best Pubs in the World. Not bad for a pub written off by Punch Taverns!



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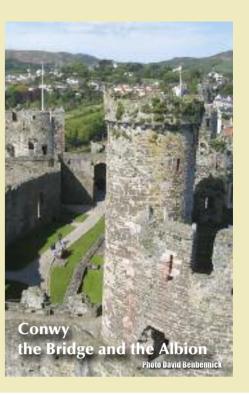
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Not content with this success the consortium then bought the nearby **Bridge Inn** a few hundred yards away. Gwynne Thomas of Conwy Brewery, was quoted in the Daily Post of 31st March 2015 saying;

"I've got a soft spot for the Bridge, as years ago it used to be the best pub in Conwy, and it's in an amazing location just by Conwy Castle. It will be more family-friendly than the Albion, and there will be food. We'll be serving traditional Welsh dishes like cawl.

We think with the success of the Albion, the opening of a new tapas bar in the town, the continued success of the Liverpool Arms and the Castle Hotel, and with us taking over the Bridge Inn, Conwy will become a very real competitor to Llandudno as a night-time destination, although perhaps more for the 30s and over-40s demographic."

The two pubs are just three minutes walk apart with Conwy railway station in the middle. Located within the Castle walls, the station has a two hourly service to Chester, from where there are frequent Merseyrail trains to Liverpool Central. So take Gwynne Thomas's advice and enjoy a day out in Conwy with four excellent real ale pubs to enjoy, including the Bridge (see advert page 50).



Liverpool CAMRA Coach Trips

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

Coach Trips depart at 10am from opposite the Ship and Mitre, Dale Street, and return there around 9pm. Cost is £12 for CAMRA members, £15 for non members – so it pays to join CAMRA!

For full details of upcoming trips and how to book please check out the coach trip page on the branch website. www.liverpoolcamra.org.uk

The page is updated after the 1st of each month with details of the next trip being launched.

Any non-member considering coming on a CAMRA coach trip can save £15.

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 branch coach trip. Check Liverpool CAMRA website for details 10th October - Nottingham

14th November – 14th November - West Midlands

- Walsall & Birmingham

Coach Trips depart at 10am from opposite the Ship and Mitre, Dale Street, and return there around 9pm.

Cost is £12 for CAMRA members, £15 for non members – so it pays to join CAMRA!
Check www.liverpoolcamra.org.uk coach trips page for updates



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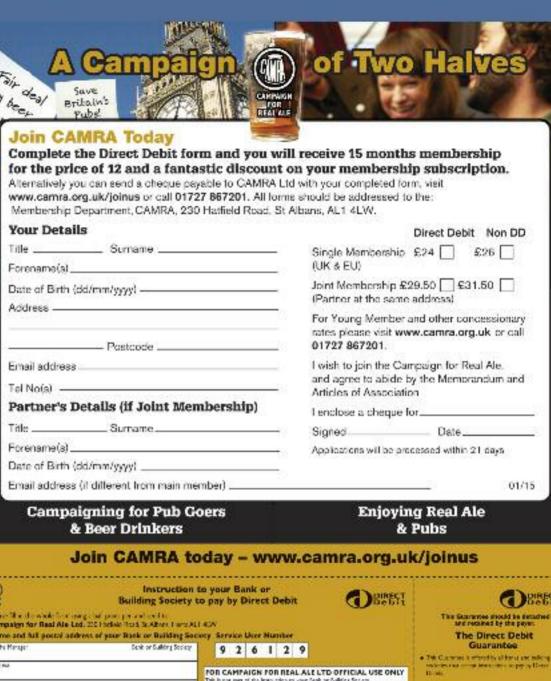
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ROSCOE HEAD FAMOUS FIVE PUBS

The Magnificent Seven is now the Famous Five.....and Liverpool's **Roscoe Head is one of the Five!**

The Roscoe Head has the very special distinction of being one of the pubs across Britain to have been in EVERY edition of the CAMRA Good Beer Guide (GBG) - that is for 42 years since the first edition of the GBG appeared in 1973. When the 40th edition of the GBG was launched there was a special national event to mark the achievement of The Magnificent Seven – the seven pubs which had been in every edition. The event was attended by the licensees, including Carol Ross of the Roscoe Head, and CAMRA representatives, including Liverpool CAMRA members. The event was reported in the February – May 2013 edition of MerseyAle pages 28 to 31, which can be read on line at www.liverpoolcamra.org.uk

Since then two of the Magnificent Seven have disappeared from the Guide. These are The Star, Netherton, Northumberland and The New Inn, The Hill, Kilmington, Devon, leaving what is now the Famous Five. These are:

The Roscoe Head, 24 Roscoe Street, Liverpool Queen's Head, Newton, Cambridgeshire Square and Compass, Worth Maltravers, Dorset **Star Tavern.** 6 Belgrave Mews West, London SW1 Buckingham Arms, 62 Petty France, London SW1 So the Roscoe Head is now the only one of the Famous Five that is in the North of Britain.



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adverts@liverpoolcamra.org.uk you can send in your advert

design and copy by attachment, or ask us about design.

Cost is £100 per half page, £200 full page payment in advance.

Opinions expressed in MerseyAle are not necessarily those of the Editor Liverpool **Branch or CAMRA**

Liverpool CAMRA Diary

Saturday 12th September – Mini-coach trip to Ship Inn (Blood Tub) Beer Festival. Departs Ship & Mitre 11am; Crosby pick-up (if sufficient demand) then Frank Hornby (Wetherspoons) in Maghull about 11:45 for pick up and drinks stop. Approx 7.30pm back in Liverpool. (See coach trips p XX for how to book place).

Wednesday 16th September - Branch Get Together - 7.30 Stamps Too, South Road, close to Waterloo Merseyrail Station. Celebration of LocAle Pub of the Year, and meet a local brewer.

Sunday 20th September – 'Over the Water' pub walk – Seacombe to New **Brighton**. 12 o'clock ferry from Pier Head to Seacombe (obtain boarding ticket from ticket office, even if you have Saveaway or travel pass). Return by train or bus.

Thursday 24th September - Last Thursday Meet Up, Ye Hole In Ye Wall, Hackins Hey, off Dale Street from 7:30.

Sunday 27th September - Celebration of Liverpool's First Micropub -CASK, 438 Queens Drive (close to Derby Lane) from 2pm. Buses 60 and 81 stop close by, or 12, 13, 15 from city centre – short walk from Jolly Miller Sunday 4th October – First Sunday Lunch Meet Up – Baltic Fleet, Wapping (close to Albert Dock) - 1pm

Sunday 11th October - Waterloo-Crosby Pub walk - meet Queens Picture House (Wetherspoons), South Road, close to Waterloo Station at 12 noon or from 11am for breakfast.

Sunday 18th October - Ormskirk Walk & Meal. 11.40 Merseyrail train from L'pool Central. Meet 12.10 Ormskirk Station or 12.15 Court Leet (Wetherspoons), Burscough St.

Wednesday 21st October - Branch Get Together - 8pm Caledonia (corner of Caledonia St and Catharine St) - upstairs room. Campaigning meeting -Pub Preservation and ACVs (Assets of Community Value) – find out more and have your say.

Thursday 29th October – Peerless Brewery Thirsty Thursday Meet Up. Meet James St Station ticket office area 5.10 for 5.22 train to Hamilton Square and Gallaghers pub. Depart there 6.15 on foot to brewery.

Sunday 1st November – First Sunday Lunch Meet Up – Baltic Fleet, Wapping (close to Albert Dock) – 1pm

Saturday 7th November - St Helens Pub Crawl (including Open Day at Connoisseur Brewery). Meet Lime Street Main Line Station opposite ticket office from 11am for 11:28 train.

Wednesday 18th November - Branch Get Together and Pub Games Night -7.30 – Lady of Mann, Dale St (behind Rigby's)

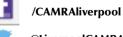
Thursday 26th November - Last Thursday Meet Up in The Abbey, Hanover Street from 7:30.

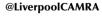
Read More in the Come and Join Us article Page 43













whatpub.com Pubs featured on this website have been independently added and updated by thousands of CAMRA volunteers and includes over 96% of Britain's real ale pubs. Enjoy!

Next edition DEADLINE SUN 4 OCT Next edition DUE OUT MID NOV

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