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Dennis Jones

Cover: Liverpool Beer Festival composite photo by Dennis Jones







### Welcome to MerseyAle

Welcome to the winter edition of MerseyAle. In this edition we have two articles regarding the threat to cask by Brewery Conditioned Beer, we have several different takes on this, one from a national level, one from a local level and one from a legendary and highly respected licensee Carol Ross (aided by Roscoe Head manager Josh Brigden). All agree this is a real threat to our beloved cask and as a branch we will be monitoring the situation in our pubs and clubs very closely to ensure as much as possible there is no misleading dispense. If you are in doubt please ask if the beer you are served is cask. Despite this worrying news it is a very good time for real ale drinkers in our branch with new pubs opening and old ones being refurbished and selling cask ale again, including the Brunswick Vaults which you can read about on page 14 We have our usual pub walk, this edition it is round the Business Area of Liverpool as well as a beery train journey celebrating the real ale pubs that can be found on the Liverpool to Southport train line. There is also a review of our AGM which was held in November, and a look forward to our Beer Festival.

As ever, thank you to everyone who has contributed to this edition and to our advertisers, without whom we would not have a MerseyAle. A special mention to those who distribute the magazine to pubs throughout our branch, not an easy task, so thank you to all those who do this edition after edition. Enjoy this issue, if you have an question or comments please email editor@merseyale.co.uk

#### Sonia James-Henry MerseyAle Editor

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### Liverpool & Districts CAMRA Branch



The Blind School on Hardman St has closed. At one time it sold Tatton beers. Further down road the **Metrocola** has removed its handpumps.

Long-standing licensee, Jim Monaghan who was previously at the Vernon, has come out of retirement to run the **Brunswick Tavern** (the Brunni) on Tithebarn Street. Previously the pub had a spell as the Kitty Showbar with drag acts but has been restored to a traditional pub. Jim aims to keep a similar cask beer selection to the Vernon.

Sadly the Dealers Arms (Hand pull removed), Swann inn and the **Masonic** in Garston, are no longer selling real ale. A new craft pub open in the area **Solomons Tap House** also has no real ale.

In the back of the car park behind Lion on Moorfields, towards the **Denbigh Castle** is the **Eberle**, which offers some beers from Marstons range marked as 'brewery conditioned', so suspect these are fast cask.

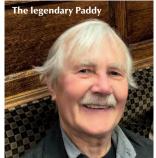
The Gardeners Arms in Woolton is under new management who are fully committed to serving real ale and recently had 3 hand-pulls available selling Timothy Taylor (Landlord), Purity (Mad Goose) and Wychwood (Hobgoblin).

Hare and Hounds, West Derby, now has three handpulls, with rotating beers.

Prices are Wednesday to Monday £2.75 per pint with a cask promotion on a Tuesday at £1.95 per pint.

On North John St a new bar called Lock Up has opened with cask beers from Stamps/Republic of Liverpool.

Paddy Byrne has sold the famous Pen Factory to Fiona and Dominic Hornsby owners



of Bridewell and Denbigh Castle. Paddy founded the Everyman Bistro back in the 70's but when the Everyman theatre was redeveloped in 2011, the bistro was closed. Not one for a quiet retirement in 2014 Paddy recreated the bistro style by opening the Pen Factory a few doors down on Hope St. Both bars were constantly featured in the Good Beer Guide. For a time in 1990's the Everyman was one of a handful of pubs in Liverpool which served a guest beer. Paddy was also instrumental in the Hope Street festival. We wish him well, a local legend of great bar, beers and food.

The Pig & Whistle near James St station has reopened after a period of closure. Beers such as Oakham Citra have been available from one of two handpumps and in good condition.

The 1936 pub co, owners of Vines, Red Lion, White Hart and Monro have refurbished the Alma de Cuba, Seel Street which, in November, reopened as **St Peter's Tavern.** Previously it was St Peter's church before closing in 1976. Expect a huge number of cask beers similar to the nearby Monro.





All the 1936 pubs offer a CAMRA discount to card carrying members.

### **BREWERY NEWS**

Contributors: Rachel (Black Lodge), Tony Morgan, Ian Holden, Mel James-Henry and Julie O'Grady

#### **Blacklodge**



Both their Kings Dock street taproom and West Kirby taproom are now offering 10%

discount on cask or keg for CAMRA members. There is a discount card available at both taprooms for members, or CAMRA cards will also be valid.

In January, the brewery will be hosting some beer and cheese pairing events on Friday 31st and Sunday 2nd January at their Kings Dock Street taproom, tickets for these are available on their website (www.blacklodgebrewing.co.uk) They will also be hosing some Christmas editions of their famous 'Beer Drink With Me' bottomless be events on 13th, 14th, 20th & 21st of December, more info & tickets available on their website

(www.blacklodgebrewing.co.uk)

**Colbier Brewery** Founded in early 2024 by 3 mates who connected over their shared

love of great music and great beer, Colbier Brewery is based in Bootle, where all their beers are brewed and packaged on site. Offering a vast array of styles, inspired by British ales as well as continental beers and hoppy varieties from much further afield, while keeping true to the style and honouring the traditions be-

hind each beer. The brewery also has a solid core range including a traditional bright pale, a best bitter and a porter. The team have recently collaborated with Jasper Yeast, Yorkshire brewery Kirkstall, and another new arrival on the beer scene: Lost Cause Brewing Co, as well as their longstanding friends The Handyman Supermarket. Just 9 months into trading, the brewery has already taken home 3 awards at the regional SIBA Independent Beer Awards 2024, winning Gold for their IPL Dynamics, Silver for the traditional gose Accent, and Bronze for their cask porter **Sonata.** Colbier is available in can, cask and keg, both online at colbier.co.uk and in pubs around Mersevside such as The Grapes, Denbigh Castle, **Beer Station, Little Taproom on** Aigburth Road and The Pen Factory.

#### **Liverpool Brewing Company**

They are currently not brewing.



#### **Neptune**



Have released 2 Barrel Aged bottles. Each bottle has been aged for 6

months. Apollo, Rum BA Double Abyss 7.5%, and Artemis, Fontana American Strong 7.9%.

Both beers are special limited editions with 45 of each currently on sale. They are available on their online webshop and from the Beerhouse.



They also have a new Bitter, Waterfront 4.0% this is now part of their core range.

Neptune have recently partnered up with Liverpool Everyman, brewing a special beer celebrating their 60th Birthday. 1964 is a New Zealand hopped Hazy Pale and can be enjoyed when visiting shows. You will also find other Neptune beers on the bar in cask and keg.

#### **Stamps Brewery**



Appear to be concentrating of the "Republic of Liverpool" brand-

ing instead of using the Stamps name.

Several different beers and recipes have been tried in 2024 with currently

a core range of five beers available. These are: Pale Ale No. 3 ( 4.0%); Pale Ale No. 4 (4.1%); Stout No. 3 (4.2%); Goldings Gold (3.8%) and Cascade (5.0%).

Brews dropped are: Hoppy Ale No. 4; Bitter No. 2; Stout No. 1; **Liverpool Independent Pale Ale;** London Greed, and the delightfully named Northern Powerhouse My Arse.



### **LIVERPOOL** and Districts

# BEELE BEELE

Metropolitan Cathedral Crypt, Brownlow Hill FEBRUARY 13th-15th 2025



# 200+CASK BEERS and REAL CIDERS

Thu 13th February
Fri 14th February
Fri 14th February
Sat 15th February
Sat 15th February

(6:00pm until 10:00pm) (Midday until 4:00pm) (6:00pm until 10:30pm) (Midday until 4:00pm) (6:00pm until 10:00pm)\*



\*includes entertainment

For further details:

www.liverpoolbeerfestival.org.uk

### WHAT DOES IT TAKE TO RUN A CAMRA BEER FESTIVAL?

As our 2025 Beer Festival draws closer I thought I would let people know what goes on behind the scenes to make this event happen.

Planning for the festival starts around July when we ask for volunteers to join our beer festival organsing team. Our first team meeting is to look at comments made at our 'wash up' meeting, which volunteers and the Organising team are invited to attend, and give their views on how the previous festival went. We also look at roles on the organising team asking volunteers which role they would like to take on. No experience is necessary and new volunteers are supported by the rest of the team. As the Crypt is always in demand for exams, at this point we meet with representatives from the Crypt and pencil in dates for the festival.

The next stage is to prepare our festival budget, this is requested by CAMRA as they are the underwriters for the festival. To set our budget we need to decide roughly how many beers we will be ordering, and the price of our tickets as well as other considerations. Our budget is submitted by our Beer Festival Treasurer, Pete Elloy. At this point we are unable to do any more until our budget is approved. As well as approving our budget CAMRA also need to approve our health and safety plan, which is put together by our Beer Festival Organiser, Mel James-Henry. The plan is submitted and once it is approved we are issued with an insurance certificate.

Once our budget is formally approved we can start our preparations in earnest. The

Crypt is booked, tickets sales begin and our volunteers form is circulated. Then we need to hire tables and chairs, as well as toilets. The entertainment is booked and we start looking for food vendors. We hire some equipment, such as hand pulls from the CAMRA warehouse, we like to put a request in for this as early as possible to ensure everything we need is available.

Beer Festival Organiser Mel James-Henry then works out how many sponsorship bars we can have and identifies other sponsorship opportunities.

As regards to the beer itself, we have a separate Beer Ordering team led by Pete Elloy, that liaises with breweries and beer distributors in order to source all our beers. Linda Harris, Cider bar manager, orders the ciders and perries.

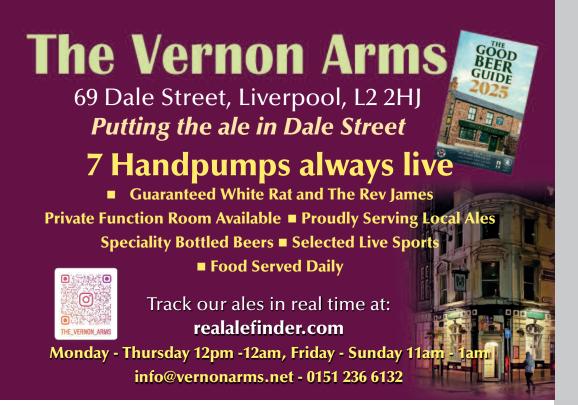
As the beer festival gets closer there are monthly meetings of both the Organising Team and the Beer Ordering Team, and some volunteers have roles on both.

This is just a brief overview of what happens behind the scenes, if you would like to help organise our 2026 festival please email our beer festival organiser and branch chair mel.james-henry@liverpoolcamra.org.uk

As well as our organising team we also have our beer festival volunteers who are essential to the running of our festival. We are still looking for a small number of volunteers for next years festival. If you would like to volunteer please complete our volunteers form which can be found here:

https://forms.office.com/r/L793anDHuh







### It's a handpump hijack!



Big brewers threaten consumers' rights with plans to hijack the iconic cask handpump. For generations, a handpump on the bar has been a mark of assurance. Where cask is well kept, consumers can be sure of a spotless cellar, well-trained bar staff and commitment to offering the best of UK brewing.

Now, Carlsberg Marston's Brewing Company (CMBC) — one of the world's largest brewery conglomerates — has resorted to misleading consumers by hijacking the handpump to serve its "Fresh Ale" product. CMBC says this is "preserving the beloved hand pull ritual that delivers the traditional theatre of serve that ale is famed for".

CAMRA's Real Ale, Cider and Perry Campaigns Director, Gillian Hough, said: "Consumers deserve better than Carlsberg Marston's Brewing Company (CMBC) play acting at serving cask – a product they claim to champion. Instead, CMBC have closed breweries and removed cask lines from bars.

"There's room for all kinds of beer on the bar, but brewers should champion their whole range honestly, proudly serving their keg beers through keg fonts rather than using handpumps and misleading their customers."

So far, CMBC has three beers in their 'Fresh Ale' range. They are Wainwright Gold, Wainwright Amber and Hobgoblin IPA. These beers may have the words 'brewery conditioned beer' displayed on the pump clip, but in some cases, it may not be clear whether the cask or 'Fresh Ale' version of the beer is on sale.

In the 70's, when cask first came under threat and CAMRA was founded, the loss of a handpump was often a canary in the coalmine – not just for individual venues, but also for the beer industry as a whole.

Then, as now, CAMRA members are taking the issue straight to those involved. Liverpool & Districts Branch are already starting to survey pubs and clubs known to be supplied by CMBC and are checking those Wainwrights and Hobgoblin pump clips.

Consumers across the UK can take three easy steps to help fight the handpump hijack:

1.Let CAMRA know if you come across 'Fresh Ale' in your local

or in a sport or social club. You can do this by using the 'Send an email to the CAMRA branch' button at the bottom of the relevant WhatPub venue page to alert Liverpool & Districts branch. Find it at www.whatpub.com

- 2. Send us photos of 'Fresh Ale' pump clips. We need to find examples! Email or tag us on social media.
- 3. If in doubt, Ask if it's Cask. We need consumers to make licensees aware of the issue of misleading dispense and explain why you won't be buying it

Pubs and clubs found to be using misleading dispense will have this noted on their What-Pub entry and will not be eligible for any CAMRA local or national awards. Sadly we have discovered that one of our former Club Of The Year (COTY) winners and a city centre pub have installed this "Fresh Ale" system. The club in question has done this and serves Wainwrights Amber on the fake system even though it already has a keg version of Wainwrights Gold on the bar next to it.

If you believe that you've found an example of 'Fresh Ale' on sale, you can also ask Trading Standards to investigate. In Liverpool, you can reach them at trading.standards@liverpool.gov.uk. Sefton and Knowsley councils use the National Citizens Advice Consumer Service. They can be contacted on 0808 223 1133 or through their website at:

https://www.citizensadvice.org.uk/ consumer/get-more-help/report-to-tradingstandards/

**Tony Morgan, Public Affairs Officer** 

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# CAMRA Champion Beer of Britain 2024



The Champion Beer of Britain is one of the most prestigious beer competitions in the world. It is the ultimate honour for UK brewers and has helped put many into the national spotlight.

Judging for the competition takes two years to complete, starting with individual nominations from CAMRA members and tasting panel nominations, then area competitions. All the judging adheres to a strict blind tasting policy.



Crouch Vale's Amarillo (5% ABV) has been crowned the Campaign for Real Ale's (CAMRA) Champion Beer of Britain 2024.

'Amarillo' by Crouch Vale Brewery was named the overall winner of CAMRA's prestigious Champion Beer of Britain (CBOB) award.

The winner was exclusively revealed at Kelham Hall Beer and Cider Festival trade session on the 23 October in Newark, following a rigorous and hard-



fought final round of judging. The long-standing CAMRA award is one of the most coveted and well-respected cask beer competitions in the world, putting the winner firmly in both the national and international spotlight.



Silver prize winner was 'The IPA' (6% ABV) from Anspach & Hobday



Bronze winner 'Trawlerboys Best Bitter' (4.6% ABV) from Green Jack Brewery.

Full details of all style category winners can be found on the main CAMRA website, https://camra.org.uk/awards/champion-beerof-britain

Regional Competitions for Champion Beer of Britain 2025 have been held across 2024 at CAMRA Beer Festivals, including Liverpool Beer Festival and next year Liverpool will be the first festival to kick off the Regional Competitions for 2026.

Chris Sandison
Deputy CBOB Coordinator
NW CAMRA



### Heritage Pubs

As a city, Liverpool has a rich architectural heritage and this is reflected in our pubs 35 of which are formally recognised by CAMRA nationally, ten with the top rating of 3-star, six with 2-star and another nineteen with a 1-star rating.

To achieve the top rating a pub must be of outstanding historic importance. They must have stayed wholly or largely intact, for the last 50 years and/or retain particular rooms or features of very rare merit. Only limited loss of such ingredients is allowable before an interior fails this standard. All 3-star pubs should be well worth going out of the way to make a special visit.

At branch we know that the national register is far from perfect and there are many pubs that re-

ally warrant inclusion so we're working hard this year to address this. In the meantime, we will manage our own local register of heritage pubs and welcome any suggestions from CAMRA members on pubs that should be recognised by the branch.

In my opinion some of the finest examples of Heritage pubs in our city that serve cask ales are:

- Vines aka The big House (Lime street)
- Philharmonic (Hope Street)
- Roscoe Head (Roscoe Street)
- Belvedere (Sugnall Street)
- Peter Kavanagh's (Egerton Street)
- •Ye Hole in Ye Wall (Hackins Hey)

- Lion Tavern (Tithebarn Street)
- Dr Duncans (St John's Lane)
- Crown Hotel (Lime Street)
- Bridewell (Campbell Square)
- Cornmarket (Old Ropery off Fenwick Street)
- Dovedale Towers (Penny Lane)
- The Albert (Lark Lane)

There are more besides, these are just of a few of the most impressive ones in my opinion. If you think your favourite has been overlooked just email me and tell me why you think it should be recognised as a Heritage Pub

Pete Elloy Pubs Heritage Officer Pete.elloy@liverpoolcamra.org.uk



## LIVERPOOL AND DISTRICTS CAMRA AGM REPORT



This year was my second year as branch chair and beer festival organiser. Our beer festival, held in February 2024 was a success and plans for next year are well under way. We managed to produce one issue of MerseyAle, which was a bumper edition for the Labour Party Conference. Some committee members attended the All Party Parliamentary Beer Group Labour conference reception at which, Tonia Antoniazzi MP, the Chair, gave MerseyAle and the festival a shout-out! This edition of MersevAle is the second of the year, we can only produce MerseyAle when we have enough advertising to fund the production of the magazine. Thank you to our advertisers for their support.

We refreshed and reprinted our pub map, with the plans in place to refresh and reprint the map yearly.

We held our **Pub of the Year** 

Presentation at the Roscoe Head, and Real Cider Pub of the Year presentation, led by Linda Harris, Regional Cider Coordinator Merseyside and Cheshire, at the Augustus John. This year we didn't participate in club of the year, and are unlikely to next year, unless we have a volunteer to take on the role of Club Officer. We have asked the Branch for news on clubs selling real ale but have had little response. We also held our annual awards, this year in the Augustus John.

Our Pubs Coordinator shared some good news with a number of new pubs opening. We had Always Sometimes opening in Waterloo, the reopening of the Monro, the Brunswick Vaults, and St Peters Tavern. Thanks to committee member Pete Elloy's nomination, the Vines won a National Pub Heritage Award. But, some of our traditional pubs are under threat, or risk of closing, we need to continue to support these establishments. Once an old tradition pub closes it can be gone for good.

There are also concerns, both at a national and local level, about cask ale being under threat from **Brewery Conditioned beer** served through hand pulls, misleading consumers. **Wainwright beers** being one example. We are



hearing of bullying tactics being used by **Carlsberg.** As a branch we will continue to raise awareness through MerseyAe and our beer festival, but as a committee we are looking at what else we can do.

When it came to the election of the committee all current members were re-elected, including myself as Branch Chair. We also have a new committee member Daniel Cheney who will take on the role of Young Members Officer. There are still a number of roles that are vacant - Clubs Officer, Social Secretary and Cider Officer. You don't need to be a committee member to take on any of these roles. MerseyAle is edited by Sonia James-Henry who is not a committee member. If you are interested in taking on any of our vacant committee member roles please email me chair@liverpoolcamra.org.uk

Mel James-Henry Branch Chair & Beer Festival Organiser



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### The Brunni

#### **Brunswick Vaults**

Jimmy and Mary Monaghan have returned after 25 years to retore and reopen the Brunswick Vaults aka "The Brunni". They called this their home when Jimmy's son Joseph was born and now he joins his parents in running the business alongside his wife Barbara. Since leaving the Brunswick the Monaghan family have spent 8 yrs at the Excelsior and another 15 years running the Vernon so are very well known and respected in the local real ale pub scene. In this period the pub spent several years

as Kitty's Show Bar losing cask in the process but thankfully those dark days are over. Not only have the Monahan's restored the name it held for over a century and its traditional appearance but they have also reintroduced cask ales with a choice of 4 on offer. A CAMRA discount is also available, just ask. Joseph described their mission at the Brunni as being the creation of a family run pub with a friendly and warm environment for all communities to enjoy. We at Liverpool CAMRA wish them all the very best for the future. **Pete Elloy** 

### **Getting** around Merseyside

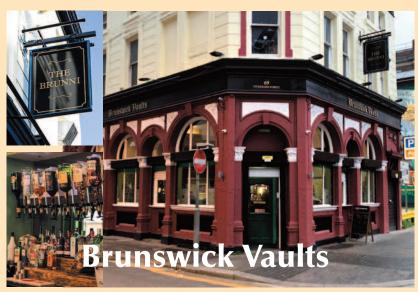
Below are some useful contact details for transport operators in Merseyside.

Merseytravel: For Journey Planner and **Timetables** Tel: 0151 330 1000

Merseyrail: Operators of trains across Merseyside



### THEBRUNNI



A traditional family run pub with **Four Great Quality Cask Ales** and a warm friendly welcome



69 Tithebarn Street Liverpool L2 2EN

Find us on the Liverpool CAMRA Pub Map



### Black Cat Social 26th Oct 2024



There was some Mersey Rail and Bus disruption on the day but we managed to get to the Black Cat on Rose Lane, Mossley Hill by 1pm. They had Carnival's "Macau", Farmyard's, "Good Manners Costs Nowt" and Wigan Brewhouse's "3 **before 8"** on, with the latter changing to Small World Beers's "Barncliffe Bitter" dur-



ing our visit so we stayed on to try all four. The weather was great so we look advantage of



their suntrap courtyard before moving inside later on. There's ample space inside, with a large seating area upstairs where you can find mementos



from Liverpool band The Zutons who signed their first recording contract there.

We then moved onto the Dovedale Towers which is





only 12 minutes walk away. A truly impressive building inside, with two cask ales available. I had the Wadworth Horizon Golden Ale, which I enjoyed very much, they also had Purity Ubu on offer.

Another 11-minute walk took us to the **Handyman** on Smithdown Road, which had their



usual broad range of cask ales on offer. Their own Harvest Ale was a little strong for me at 7.6%, as we had more

pubs to visit, I opted for a gentler and very good quality alternative, in the form of **Autumn Ale from Black Lodge** at 4% ABV. Not bad for an old hardware store, this place always seems to have a great atmosphere.

Moving 5 minutes' walk down Smithdown Road towards town, we popped into the other Black Cat, which has two rotating cast lines. I opted for their LocAle from Wigan Brewhouse "Indeed I Do" although they also had Lemon Grab available from Tatton Brewery. We had planned to pop into Kelly's Dispensary, despite their cask offering being a bit hit and mis historically, only to find that they've given up on cask altogether and removed the beer engine. Needless to say we just walked straight on to finish off our social in The Willowbank before then catching the 86 bus back into town.

Pete Ellov



It has become a thing recently for groups of boys and girls to do a pub crawl by train, particularly on a Saturday. These are a few suggestions of interesting pubs with decent beer you might want to try. The guide is based Liverpool to Southport. All bar one are small independent micro's who endeavour to offer the most interesting beers they can find for your enjoyment.

Let us start in Bootle at the Lock & Quay. Alighting at Bootle Oriel Rd, turn left out of the station and head north, at the junction turn left and you will



come to the pub which is at the heart of the community. This is community owned, and any profits generated are put back to the pub and local social enterprises. It is the tap for the Republic of Liverpool Brewery but there is always a great selection of beers on cask. Another reason to visit would be the excellent entertainment on offer including weekend festivals held under canvas in the garden.

### A Beery Train **Journey**

Back on the train and we go to Waterloo. There have been many guides to this part of the city, but I am going to suggest three venues. The Trap & hatch, The Four Ashes and the **Old Tap**. So, turning right out of the station and heading down South Rd go to the junction and turn left. Cross the road and the Old Tap is on



your right. Four handpumps and three keg pumps offer an interesting range of beers including one (normally) from Polly's, from Mold. Better still Satterthwaites pies are available. From there cross the road and turn left, just before the cinema (community owned and run) is the Four Ashes. Six



beers normally on offer here, most from the North West of England and at least one cider. Again, community focused so worth a visit. From here right out the door and right at the Liver. Just ahead on the right is the Trap & Hatch. Always a great and interesting range



here both cask and keg, great music too.

Back on the train and heading to Southport I can advise the Hightown is back open again, however your correspondent has not visited yet, initial reports indicate no cask beer. On to Formby.

The only pub chain pub in this list is an Ember Inn. The Railway has been an institution



in Formby for donkey's years. The range will be from nationals but not a bad stop. On to Freshfield.

The Beer Station has been a regular entry in the Good Beer Guide since it opened. Excellent choice of cask (possibly one of their own) and keg beers always on offer including up to three ciders. **Neptune** cans also available from the fridge.

continued overleaf



### **A Beery Train Journey continued**

Back on the train and in Ainsdale the offering is the **Golden Monkey.** Just a couple of casks in here but normally interesting.

Back on the train to Hillside. Up the stairs, cross the road and down the other side, turn



right and at the end of the road two offerings. **The Pines** is first and around the corner the **Grasshopper**. The Grasshopper has been pub of the year for



Southport branch of CAMRA a couple of times. Normally six beers on here plus a range of ciders so you should find something to your taste here. Next stop Birkdale, off the train and turn right, follow the shops until you get to the **Barrel house.** Not the biggest venue but a good range of bottled beers on offer here plus a couple of casks.

Back on the train and our final

stop. The award-winning **Tap** & **Bottles** is in the Cambridge arcade. Avoid the construction work and down the alley is, in your correspondent's view,



Southport best venue. Four casks, five keg and multiple European bottles on offer here. Well worth a visit. After a few in here then back on the train for a nice 45-minute sleep back to Liverpool and a great day out.

Ian Garner

### Budget 2024: Not a great deal for pubs?



In October the Chancellor of the Exchequer, Rachel Reeves MP, presented the first Labour Government budget for over 14 years. Reeves is also the first woman to present a UK budget. As with many recent budgets CAMRA had a number of demands to help support the pub, brewing and cider producing sectors.

CAMRA asked for two main things.

- 1. A cut in duty on draught beer and cider and a 20% difference between duty on pints sold in pubs compared the packaged beer sold in supermarkets to help support pub-going.
- 2. Reform the Business Rates system. The current one is damaging pub businesses and is making it difficult for licensees to keep pubs profitable. CAMRA also asked for an extension to the 75% discounted rates assistance for hospitality businesses until a fairer system can be put in place.

CAMRA also called for a review of the definition of cider for tax purposes including a minimum juice content of 50 per cent, a VAT cut for hospitality businesses, and the removal of the red tape in the duty system that is preventing pubs from making takeaway sales.

CAMRA HQ set up an on-line lobbying system so that all CAMRA members could contact their local MP. Liverpool & Districts branch encouraged local members and followers on social media to get involved with this. If you did this thank you on behalf of the branch committee. So what did we get? In February 2025 there will be a reduction in duty on draught beer and cider served in pubs, social clubs and taprooms of 1.7%, widely praised as being equivalent to 1p off a pint of beer. We won't actually see a drop in the

price of a pint in the pubs, it will just go into to pockets of the big brewers, many of whom are already watering down the strength of their beers to save on duty costs. There was some movement towards supporting pubs over supermarkets and off-licenses as tax on non-draught alcoholic drinks will increase by the higher Retail Price Index measure of inflation.

There was a commitment to introduce a lower rate for hospitality Business Rates in England from 2026/27, along with an extension of the discounted rates bill into the 2025/26 financial year; though it will be decreased from 75 to 40 per cent

Independent breweries may get a review about helping them get their beers into more pubs to improve consumer choice. Not a promised review, just a statement saying one will be considered. Even if a review goes ahead and leads to legislation many pubs are run by pub companies who get their beers from big brewers, so it will still be difficult for small, local brewers to break into the market.

Nothing about a definition of cider or the minimum 50% juice content, no VAT cut for hospitality businesses, and nothing about allowing takeaway sales from pubs.

All in all a bit of a mixed bag for pubs. The headlines of 1p of a pint look good in the media, but pubs have not been given any real help in this budget and many will continue to struggle with increasing costs. The Chancellor could have done a lot better.

Tony Morgan Vice Chair & Public Affairs Officer

### Praise for some branch MPs over the 2024 Budget

Many of us used the CAMRA online lobby system to contact our MPs about supporting pubs, clubs and breweries in the Budget. Nationally almost 4,000 emails were sent, with 95 per cent of MPs receiving at least one email. Some MPs even replied to CAMRA members! I must mention two Liverpool & Districts branch MPs who have been visible in their support for our campaigning. The first is **Paula Barker** (Labour,

Liverpool Wavertree) who was one of around 70 MPs who attended a joint CAMRA and Society of Independent Brewers and Associates (SIBA) prebudget drop-in event in Parliament. The branch reposted some social media items showing Paula Barker with Tom Stainer, the CAMRA Chief Executive. The second MP I want to mention is **Kim**Johnson (Labour, Liverpool Riverside) who attended pre-budget debate in Westminster Hall on "Support for pubs and the hospitality sector". She gave a wonderful speech during the debate outlining how important the hospitality sector is to the

local economy. You can look at the transcript of the debate on the Hansard website for Tuesday 22nd October but I will quote Kim Johnson's closing paragraph: "I know I am short of time, so lastly, we must recognise the immense value of our heritage. Liverpool's pubs are more than just places to drink—they are historical venues, cultural landmarks and community spaces. They must be protected and we must take action to ensure they are not swept away by planning loopholes and profiteering."

Thank you to Paula and Kim for supporting Pubs, clubs and breweries, and to any other branch MPs who lobbied the Chancellor over our Budget concerns.

Tony Morgan Vice Chair & Public Affairs Officer



### Is Cask Conditioned Beer Still Alive?

Our Great British pint, loved throughout the world, part of our heritage is under siege. It started with international brewers finding their way into the UK market, buying small, traditional breweries with popular cask offerings. Over time beers that were once brewed throughout the country have been centralised and diluted to mass-production breweries owned by big conglomerates.

As we all know, our famous cask conditioned beer is that of its namesake, conditioned in the cask. Your favourite beers have always reached the pubs in this country with an element of conditioning that has yet to be completed. However with the introduction of 'Fresh Ale' this is no longer the case for many beers on the market, and in your glasses today.

So, how does this impact the beer we're drinking today? Put simply; without the final stage of conditioning of beer once it reaches your local pubs cellar, your pint will likely taste blander than ever before! The secondary fermentatio process that operators carefully finish in their cellars gives our beers a full body and taste. This is a live process to the end of each barrel. This helps sculpt the beauty of cask conditioned beers, as no two pints taste identical. Fresh-Ale, on the other hand, it is filtered before leaving the breweries, stopping the live process dead in its tracks, misleading the consumer.

Which begs the question, why is this happening? We'd certainly like to say it is to ensure you all have a great pint wherever you drink. But this isn't the case at all. Brewers filtering products before they leave the Brewery means that they can be delivered with a longer shelf-life, reducing the amount of beer wasted by brewers, in turn meaning more profit. This would be fine if it didn't impact the taste of our pint to the extent it does.

You can understand then, the motivation behind the breweries switch to 'Fresh-Ale', as it takes less care and attention from pub operators, meaning that the art of cellar keeping will be eroded, and replaced with a simple tap-and-go process that any unskilled licensee can handle. Again we ask, at what cost to the taste!

When all is said and done, the pub operators, the consumers; shouldn't be mislead. This is where the real issue is for us as an industry. We can concede that 'Fresh-Ale' has a place in the market. But not on our

hand-pulls, that's what your keg lines are for! Our customers can quite clearly taste the difference between Cask conditioned and 'Fresh-Ale', they've been drinking their



Great British pint for over 50 years, and seeing brewers disregard the tradition and sacrifice the taste for profit, is very sad indeed.

Our own experiences show that numerous real ale drinkers quite often will switch to either beers from breweries that we know still produce traditional Cask ale, or lagers. The lack of body to these pints doesn't warrant the price tag that comes along with the pint. Our worry is the Great British pint will fall further into decline as consumers loose faith in the breweries.

If these breweries believe the beer is good enough, serve it through your own taps; and if it doesn't go through a cask conditioning process, market it as such. We all deserve to know what we're consuming. Don't let the hand-pull fool you! Carol Ross & Josh Brigden (Roscoe Head)



### Why should I join CAMRA?

As a CAMRA member you will have access to lots of beer-related benefits. You can take advantage of these at home, at events, and in pubs. **Here are some options for you to explore:**The campaign: keep up with the campaign that your membership is supporting with our What's Brewing online publication, available online here **https://wb.camra.org.uk/.** 

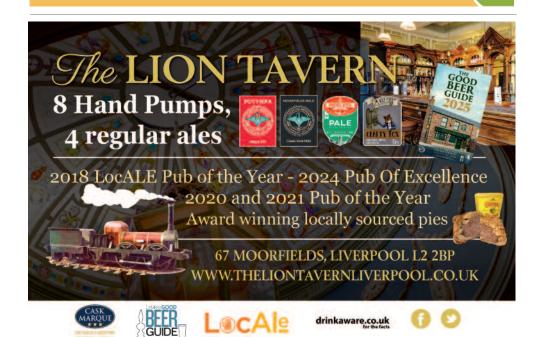
- Beer discounts: your membership card and vouchers get you discounts on your beer at pubs up and down the country. Check out whatpub.com, search locations and use filters to find great pubs near you with features you like.
- Beer festivals: as a member of CAMRA, you get free or reduced-price entry to our 160 beer festivals up and down the country. Search for a festival near you on our website, get out and try new brews!
- The CAMRA shop: did you know that CAMRA is also an award-winning publisher? As a CAMRA member, you have access to preferred rates at our shop for books, merchandise and more. Take a look on our website today. https://shop1.camra.org.uk/.
- Member benefits: your membership should allow you to save moneys on the things that matter to you, which is why we work with industry partners to bring you great discounts. We're adding more to out website all the time; see https://camra.org.uk/join/membership-benefits/partner-benefits/.
- Keep in touch: whether you're on our website, in the pub, or at a beer festival, having a voice and getting involved will allow you to get more out of your membership.

Annual subscriptions (as from 1 July 2024) are:

• Single membership, paid by Direct Debit; £30.50 • Joint membership (partner at the same address) £38.50 Add £2 if not paying by Direct Debit. Some concessions are available.

You can find out more at https://join.camra.org.uk or search 'join CAMRA'.

**Ian Rayner Membership Secretary Liverpool & Districts** 



**LIVERPOOL BUSINESS** 

AREA
PUB
WALK

As a "Ticker-off" of pubs in the CAMRA Good Beer Guide (I currently have 941 in the 2024 guide representing roughly 1 in every 5 pubs in the UK), it is always gratifying when you can find a number of good quality pubs in the guide, within a short walking distance. Liverpool Business Area (Roughly covering the area between Tithebarn Street and Dale Street), certainly meets this criteria, with the opportunity to Bag 5 of the City Centres 20 pubs whilst walking only half a mile and never more than 3 minutes per pub!

Transport wise, the best starting point is Liverpool Moorfields rail station, which can be reached from the Ormskirk, Kirkby, Southport and Hunts Cross lines. Upon alighting at Moorfields, follow the signs for Dale Street. Upon leaving the station (Need to take the ramp or stairs as the escalator appears to have been out of use since time immemorial!), look right and you will see the sign for the Lion Tavern at the top left of the road.

**The Lion Tavern** is a very impressive Grade 2 listed building and has been recognised by CAMRA as having a "Nationally important historic pub interior". The bar is a central island with



LT Lion Tavern DC Denbigh Castle VA Vernon Arms Ex Excelsior SM Ship & Mitre

the main bar entrance on Moorfields. The Lion was named Liverpool & Districts CAMRA POTY in both 2020 and 2021



and has just won the "Dedication to serving mild award" for 2024. It been managed for many years now by Dave Hardman. The pub has 5 hand-pulls, with 1 regular beer Otter Bitter (3.6%). On my visit they also offered Titanic Plum Porter (4.9%), Ossett Silver King (4.3%) which is also gluten free, Leeds Pale (3.8%), and Butcombe Original (4.0%). The pub remains fully committed to offering at least 1 mild and 1 dark beer. It has two separate rooms to the rear and

includes an ornate window advising its original function as a News Room. The Lion has folk music on the 2nd Tuesday of the month and also sells delicious Clayton Park large pork pies.

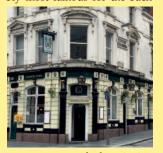
Coming out of the Lion walk directly past the **Railway** next door. All of the non GBG pubs mentioned here-on are all well worth a visit but for brevity my article is restricted detail wise, to those 5 pubs in the current guide. Once past the Railway, take the second



left down Hackins Hey and you will come to the **Denbigh Castle** on the left hand side. The Denbigh is one of our 2024 **"Pubs of** 

Excellence" and always sports 5 hand-pulls with 4 offering cask ale, the regular beer is **Kirkstall** Bitter (3.8%), and on my visit they also had East London Five Points Citrus Pale (4.2%), 4T's Scouski Ale (5.0%) and Oaks New World Pale (4.2%) on offer. The pub had a very tricky start to life as it was due to open in the very same month that COVID broke-out, but thankfully survived that trauma! They have a quiz every Wednesday (8pm) and sporadic sporting evenings downstairs. The pub also has an interesting glass case adorning the wall consisting of a Stoats cricket match - which is always an interesting talking point. This was always the favourite pub of my brother Graham, who sadly passed away earlier this year.

Leaving the Denbigh, take a left past Ye Hole in Ye Wall (Reputedly Liverpool's oldest pub"), and the Saddle Inn before taking another left onto Dale Street past the Thomas Rigby arriving a couple of blocks later at the Vernon Arms. The Vernon in more modern times was probably most famous for the back-



room meetings which took place by the Labour militants back in the 1980's! The Vernon has 6 hand-pulls with **Brains Rev. James** (4.5%) and **Ossett White Rat** (4.0%), being the regular ales. Also on offer were **Mallinsons**  Nelson Sauvin (3.8%), Brimstage Oyster Catcher (4.4%), Mill Yard Mild (3.4%) and Brimstage Trapper's Hat (3.8%). It has live music on a Friday night and also sells decent pub grub. The bar area is adorned with the many local pub awards it has won over the years, and there is a separate lounge to the rear of the pub.

Upon leaving the Vernon turn left and continue past the **Angus Tap & Grind** reaching **The Excelsior** on the next block. A former



Higsons tap-pub, it has a very large bar area with a separate lounge to the rear. They have one regular cask **Timothy Taylors Landlord** (4.1%) and on my visit they also offered **Salopian Hop Twister** (4.5%), **Kirkstall Dissolution IPA** (5.0%), **Draught Bass** (4.4%), and **Green Mountain IPA** (4.3%). The Excelsior has a quiz night on Tuesdays (7pm) and a separate function room. **They offer 50p off all cask ales on Monday/Tuesday.** 

Once again take a left on leaving the Excelsior and you will find the **Ship & Mitre** on the next block (Is it just me, or coincidence that given Liverpool's political persuasion, every direction on this walk is to the left!). This pub was previously known as both the Mitre and the Flagship before the names were combined to form the present one. The pub has a superb Art-Deco frontage, looking a bit like the older



cinemas that used to be in the City Centre. The Pub seems to have hand-pulls everywhere and has a very informative beer notice-board, with colour coordinated beer strengths shown. It has 8 regularly changing beers, and always looks to sell a strong beer, at least 2 dark ales and a pale ale amongst its offerings. As befitting the name, it has a ships' feel to it with the Lounge at the rear being up on the poop-deck, with the bar very much being flat and totally of a wooden construction! The pub also sells a vast array of international and bottled beers and is also a local pub of excellence for 2024. A great pub to finish off this tour.

At the start of this article, I mentioned I have 941 ticks in the current GBG, but you can bet your bottom dollar that there will Real Ale enthusiasts out there with higher scores? My main drinking partner Dave has 1,715 for a start! So, if you can beat this figure, do let us know at Merseyale along with your favourite local pub and perhaps we could then run a future pub-walk article around this pub!

**Gary Donnelly** 

# CIDER and PERRY news Cider Pub of the Year







On the first day of cider month, 1st October, I witnessed Laura Empson from CAMRA Head Office, present the National

Award for Cider (and Perry) Pub of the year to a fantastic pub in our region, That Beer Place on Forgate Street Chester.

This pub has an amazing range of Cider and Perry, as well as its own Cider club which meets every 2nd Wednesday in the month. If you have not been in, please pay them a visit,

We have finally done it, and a pub in our region has won this prestigious award. Every member in all the 9 branches within our region take a well deserved pat

on the back, for helping with cider tasting, judging, and celebrating Cider, Perry and Mild in May and October. Also a big thank you for ordering and organising Cider and Perry Bars at our local festivals.

I played a small part in the process as a Regional and Super Regional judge, which was great fun.

We have done it for our area, the moment I have been waiting for

**Linda Harris** 

REGIONAL CIDER

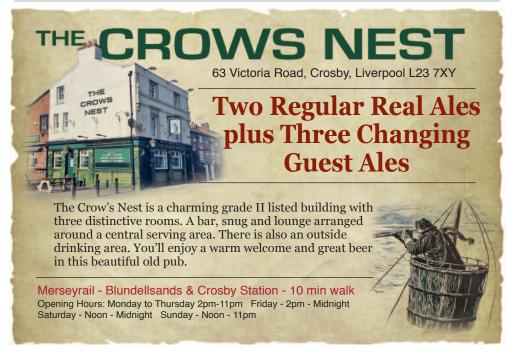
COORDINATOR

AND CHESHIRE

MERSEYSIDE

Wassail,





### West Cheshire 50th Anniversary Beer Festival March 2025



West Cheshire CAMRA celebrates its 50th anniversary Beer Festival in March 2025.

The first festival in Chester Drill Hall, was inspired by members who had enjoyed Liverpool CAMRA's 'Beer Exhibition' held in the Everyman Theatre in September 1974. Excited by what was then a very new concept, they decided to organise a Chester Beer Festival, with planning meetings held in the cellar of the Albion Inn.

The festival took place over three days in June 1975, under the banner 'Rediscover the Taste of Traditional Draft Beer'. Tickets cost 10p. Over 1000 attendees drank more than 8000 pints from 17 breweries, including many names from the past: Higsons, Wilsons, Greenall Whitley, Border and Ruddles. Entertainment was

provided by the Chester Silver Band and an over-refreshed and very enthusiastic Welsh Choir.

Over the years the Chester festival has been held in many different venues, but in 2025 we return to our favourite, the glorious Victorian Town Hall. Beers have yet to be con-

firmed, but we are promised our usual eclectic selection of beers, ciders and perries, with locally sourced food from the Spitting Feathers Brewery Tap.

The landscape of beer and breweries may have been transformed over the past 50 years, but in Chester we are proud that our festival still celebrates the tase of real draft beer and are hoping that it will be just as successful as the first - but without a choir!

Chester Beer Festival will take place on Friday 14th and Saturday 15th March 2025. Online tickets available from mid January.

For information updates visit https://westcheshire.org.uk/beerfest or: contact'@westcheshire.camra.org.uk

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**Elieen Wilshaw** 



### **■ C △ | ⊆ Where to Find LocAle in Liverpool**

#### **City Centre**

Angus Tap & Grind, 83-85 Dale Street, L2 2HT

Augustus John, Peach Street,

Baltic Fleet, 33 Wapping, L1 8DO

Belvedere, 8 Sugnall Street,

Black Lodge Brewing Taproom, 3 Kings Dock Street, L1 8JU

Blackburne Pub & Eatery, 24

Catharine Street, L8 7NL Brunswick Vaults, 69 Tithebarn

Street, L2 2EN Bundobust Restaurant, 17-19 Bold

Street, Liverpool, L1 4DN Cains Brewery Tap, 39 Stanhope

Caledonia, 22 Caledonia Street, L7

Captain Alexander, 15 James Street,

Carnival Brewery Tap, Unit 3 King Edward Rise Industrial Estate, Gibraltar Row, L3 7HI

Dr Duncan's, St Johns Lane,

Dispensary, 87 Renshaw Street, L1

Fall Well, Roe Street, L1 1LS Grapes, 60 Roscoe Street, L1 9DW

Head of Steam, Hanover Street, 85-89 Hanover Street, L1 3DZ

Lime Kiln, Fleet Street, L1 4NR Lion Tavern, Moorfields, L2 2BP

Lock up Bar, 2 North John Street, L2 4SA

Love Lane Bar & Kitchen, 62-64 Bridgewater Street, L1 0AY Monro, 92 Duke Street, L1 5AG

North Western, 7 Lime Street, L1 1RJ Pumphouse, The Colonnades, Albert Dock, L3 4AN

Queen of Hope Street, 1-1A Mrytle

Street, L7 7DN Red Lion, 36 Slater Street, L1 4BX

Richard John Blackler, 1-2, Charlotte Row, L1 1HU

Richmond Hotel, 32 Williamson Street, L11EB

Roscoe Head, 24 Roscoe Street, L1

Ship & Mitre, 133 Dale Street, L2 2JH Vernon Arms, 69 Dale Street, L2 2HJ Vines, 81 Lime Street, L1 1JQ

Welkin, 7 Whitechapel, L1 6DS White Hart, 23 Hope Street, L1 9BQ (Includes Engineer at rear) Ye Hole in Ye Wall, 4 Hackins Hev. L2 2AW

#### **Outside City Centre**

Barkers Brewery, Archway Road, Huyton, L36 9UJ

Black Cat, 174 Smithdown Road, Wavertree, L15 3IR

**Black Cat,** 102 Rose Lane, Mossley Hill, L 18 8AG

Butchers, Booker Avenue, L18 4OZ Childwall Fiveways, 79 Queens Drive, L15 6XS

Cobden, 89 Qua1rry Street, Woolton, L25 6HA

Coop, 84 College Road, Crosby,

Corner Post, 25 Bridge Road, Crosby, L23 6SA

Crow's Nest, 63 Victoria Road, Crosby, L23 7XY

Four Ashes, 23 Crosby Road, North, Waterloo, L22 0LD

Frank Hornby, 38 Eastway, Maghull, L31 6BR

Handyman Supermarket, 46, Smithdown Road, L15 3JL

Homebrew Tap, 14 Endbutt Lane, Crosby, L23 0TR

Little Tap Room, 278 Aigburth Road,

Liver, 137 South Road, Waterloo, L22 0LT

Navigator, 694 Queens Drive, Old Swan, L13 5UH

Neptune Brewery Beerhouse, 25-27 Liverpool Road North, Maghull, L31 2HB

Old Bank, 301 Aigburth Road, Aigburth, L17 0BJ

Punchbowl, Lunt Road, Sefton Village, L29 7WA

Queen's Picturehouse, 47 South Road, Waterloo, L22 5PE

Raven, 72-74 Walton Vale, Walton, L9

Royal Hotel, Marine Terrace, L22

Stamps Bar, 5 Crown Buildings, Crosby, L23 5SR

Thomas Frost, 77-187 Walton Road. Kirkdale, L4 4AJ Volunteer Canteen, 45 East Street,

Waterloo, L22 8OR

Waterpudlian, 99 South Road, Waterloo, L22 0LR Willow Bank Tavern, 329 Smithdown Road, Wavertree,

#### TOTAL 63

L15 3JA

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

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

Launched 2009 in Liverpool. We have now celebrated 15 years of LocAle in Liverpool and will be arranging periodic socials in 2025, please keep an eye on social media and Branch Newsletters.

#### **A MESSAGE TO PUBS:**

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

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



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

Johnathan Hall

### **CLUB CORNER**

As you know, CAMRA also works to protect and promote clubs where cask beer is sold. Social and sports clubs are important local assets that promote the social well-being of their communities and provide well needed sport and social amenities.

If you know of a club that sells real ale, please let contact us and give us details.

This will:

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

If you are a member of a club where cask beer is sold, try to persuade the club committee to admit CAMRA members. even if it is only on certain days. We can then add the clubs to the "CAMRA members welcome here" accreditation scheme which will give your club more visibility on WhatPub.

#### Clubs and the Handpump Hijack.

Elsewhere in this edition of Merseyale you may have read about the Handpump Hijack Campaign where CAMRA locally and nationally are opposing the use of misleading dispense - keg beer served through a fake handpull system. Clubs

may be targets for brewery salespersons trying to promote this kind of dispense. We already know of some where Carlsberg Marston's Brewing Company (CMBC) have tried to get these keg products on the bar. Let us know if you see this in any clubs you visit.

Unfortunately one club, Firwood Waterloo Rugby Club in Crosby, has been persuaded to take keg Wainwright's Amber served through a fake handpull. The club is now ineligible for any CAMRA awards. On a brighter note The Northern Cricket Club rejected the idea when approached as the club members like their cask beer. They may even be buying their own handpumps to get around any pump ownership problems with their supplier. Well done. The bullying tactics can be resisted.

#### Several ways to get in touch:

- 1. Contact Tony Morgan by email on publicaffairs@liverpoolcamra.org.uk
- 2. Use the branch contact emails in Mersevale.
- 3. Speak to a Committee member at one of our events.

CAMRA members should remember that entry to clubs is always subject to the clubs rules and that by entering the club, you are agreeing to abide by these rules which can include the amount of times you can go in before you may be asked to join.

Tony Morgan



### **Liverpool Pubs CAMRA Discount**

- Discounts on production of a valid CAMRA card
- Angus Tap & Grind, 83-85 Dale Street, City Centre: 10% Sun Thur.
- Arkles, 77 Anfield Road: 10%
- The Baltic Fleet, 33a Wapping, City Centre: 20p off a pint, 10p off a half.
- **Bear & Staff,** 24-26 Gateacre Brow, Gateacre: 10%.
- Birkey, 35 Crooks Road: 10%
- Black Horse, 641 Prescot Road, Old Swan: 10%.
- **Black Lodge,** Kings Dock Street, City Centre: 10%.
- Bookbinder, 2 Lark Lane, Aigburth: 10%.
- Brunswick Vaults, 69 Tithebarn Street, City Centre: 20p off a pint, 10p off a half.
- The Crown, 43 Lime Street, City Centre: 20p off a pint, 10p off a half.
- Endbutt, 63-65 Endbutt Lane, Crosby: 10%.
- Fly in the Loaf, 13 Hardman Street, City Centre: 10%.
- The Green Man, 43-45 Lark Lane, Aigburth: 10%.
- Hare & Hounds, 53 Liverpool Road North, Maghull: 20p off a pint (pints only) except Mon & Thur when all cask is £2.79/pint.\*
- **Head of Steam,** 85-89 Hanover Street, City Centre: 20p off a pint.
- Jolly Miller, 176 Mill Lane, West Derby: 10%.
- Lady of Mann, 19 Dale Street, City Centre: 10%.
- Lime Street Central, 51 Lime Street, City Centre: 20%.
- The Little Taproom, 278 Aigburth Road, Aigburth: Loyalty card, buy 8 get 1 free.
- The Liver, 137 South Road, Waterloo: 20%.

- Ma Egerton's, 9 Pudsey Street, City Centre: 10%.
- Monro, 92 Duke Street, City Centre: 10%.
- Netherton Hotel, Church Road, Litherland: 10%.
- Northern Club, Elm Avenue, Moor Park, Crosby: 10% on Thursday evenings only and also during cricket matches.
- **Pumphouse,** The Colonnades, Royal Albert Dock: 25p off a pint (pints only).
- The Punchbowl, Lunt Road, Sefton Village: 20p off a pint, 10p off a half.
- Queen of Hope Street, 1-1a Mrytle Street, City Centre: 10%.
- Red Lion, 36 Slater Street, City Centre: 10%.
- Richmond Tavern, Church Road, Wavertree: 20p off a pint (pints only) except Mon & Thurs. when all cask is £2.79/pint.\*
- Thomas Rigby's, 23-25 Dale Street, City Centre: 10%.
- Royal Standard, Deysbrook Lane, West Derby: 10%
- Sefton Arms, 1 Mill Lane, West Derby: 10%.
- Three Piggies, 77-79 Allerton Road, Allerton: 10%.
- Victoria Cross, 1-3 Sir Thomas Street, City Centre: 20p off a pint (pints only) except Sat.
- The Vines, 81 Lime Street, City Centre: 10%.
- White Hart, 23 Hope Street, City Centre (Includes Engineer at rear): 10%.
- Willow Bank Tavern, 329 Smithdown Road, Wavertree: 10% except Tues after 6pm.

Discount available all day every day unless stated otherwise.

### **Discount Days which are available to anyone**

- Flute, 35 Hardman Street, City Centre: Tues ONLY £2.10/pint.
- Fly, 13 Hardman Street, City Centre: Mon ONLY £3.35/pint.
- The George, 1 Moor Lane, Crosby Village: Tues ONLY £1.95/pint.
- Hare & Hounds, 53 Liverpool Road North, Maghull: Mon & Thurs ONLY £2.79/pint.
- The John Brodie, Unit 1 Allerton Road, Allerton: Tues ONLY £1.95/pint.
- Love Lane Brewery, Bar and Kitchen, 62-64

Bridgewater Street, Baltic Triangle:

**Mon-Thurs 5pm - 7pm** 25%.

- **Richmond Tavern,** Church Road, Wavertree: **Mon & Thurs ONLY** £2.79/pint.
- White Star, Rainford Gardens, City Centre: Mon-Thurs selected beer £2.50.
- Willow Bank Tavern, 329 Smithdown Road, Wavertree: Tues ONLY from 6pm £2.25/pint.

### Example 2 Discounts available on production of CAMRA Voucher

CAMRA have replaced the JD Wetherspoon Voucher scheme with a new 'CAMRA Voucher Scheme'. The new vouchers will be valid in JD Wetherspoon, Stonegate, Brains, Castle Rock and Amber Taverns managed pubs.



The New CAMRA Voucher Scheme entitles members to a discount of 50p off a pint of Real Ale, Cider or Perry. See www.camra.org.uk/vouchers for full terms and conditions.

#### **Pubs accepting CAMRA Voucher Scheme**

Albert, 66-68 Lark Lane, Aigburth.

(Stonegate)

**Barkers Brewery,** Archway Road, Huyton. (JD Wetherspoon)

**Captain Alexander,** 15 James Street, City Centre. (JD Wetherspoon)

**Childwall Fiveways,** 179 Queens Drive, Childwall. (JD Wetherspoon)

**Fall Well,** Roe Street, City Centre. (JD

Wetherspoon)

Flute, 35 Hardman Street, City Centre.

(Stonegate)

**Frank Hornby,** 38 Eastway, Maghull. (JD Wetherspoon)

**George,** 1 Moor Lane, Crosby Village. (Stonegate)

**John Brodie,** Unit 1 Allerton Road, Allerton. (Stonegate)

**Lime Kiln,** Fleet Street, City Centre. (JD Wetherspoon)

**Navigator,** 694 Queens Drive, Old Swan. (JD Wetherspoon)

**North Western,** 7 Lime Street, City Centre. (JD Wetherspoon)

**Old Bank,** 34 South Road, Waterloo. (Stonegate)

Queens Picture House, 47-49 South Road,

Waterloo. (JD Wetherspoon)

**Raven,** 72-74 Walton Vale, Walton. (JD Wetherspoon)

**Richard John Blackler,** Units 1 & 2 Charlotte Row, City Centre. (JD Wetherspoon)

**Thomas Frost,** 177-187 Walton Road, Kirkdale. (JD Wetherspoon)

**Welkin,** 7 Whitechapel, City Centre. (JD Wetherspoon)

Wild Rose, 2a & 1b Triad Centre, Bootle, (JD Wetherspoon)

Any new discount offers since the last issue are highlighted in **RED**.

All discounts are at the discretion of the Pub or Club and can be as little or as large as the pub feels suits their business needs and maybe withdrawn or changed at any time.

Please remember discounts should never be expected.

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

This list is correct as of November 2024. (Insert QR code for pub discounts)

Johnathan Hall







### **CAMRA Membership is for you!**

We're leading the fight to keep pubs alive and thriving in every community, serving quality ales and ciders.

We offer you fantastic benefits and everything you need to find the perfect pint and pub - anytime, anywhere.

Find out more

camra.org.uk/joinup



### **Branch Diary**

**Sunday 8th December** – Crosby/Waterloo Pub Walk meet 12.15 in the Waterpudlian



Thursday 13th February to Saturday 15th February Liverpool Beer Festival. Tickets:- Liverpool Beer Festival 2025 Scan the QR code on the right.









#### MerseyAle Article and Photo Contributors

Camilla Weddell Carol Ross Eileen Wilshaw Gary Donnelly Ian Garner Ian Holden Ian Rayner Jonathan Hall Josh Brigden Julie O'Grady Linda Harris Mel James-Henry Pete Elloy Rachel (Black Lodge) Sonia James-Henry Steve Downing Tony Morgan

Apologies if we have left anyone anyone out.

### WANTED Local News Reporters

Although Liverpool CAMRA branch does cover a wide area of Merseyside, we are aware that some areas don't get the news coverage they deserve.

This includes the areas of Aigburth, Allerton, Garston, Gateacre, Huyton, Maghull, Woolton and Wavertree.

We would love more articles on pubs in these areas, these can vary from snippets for pub news to full page pieces.

If any of our readers are interested please

email merseyale@liverpoolcamra.org.uk

# A fantastic way to get in front of thousands of potential new customers throughout Merseyside and the surrounding areas.

Advertising, email enquires to adverts@liverpoolcamra.org.uk

#### **Trading Standards Departments**

The Citizens Advice Consumer Helpline responds to calls from Merseyside Residents on behalf of all local authority Trading Standards departments.

Tel: 0345 404 0506 or visit www.citizensadvice.org.uk

 $Further\ details\ of\ all\ trading\ standards\ departments\ www.tradingstandards.uk$ 

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# $\mathsf{CELEBRA}^{\mathsf{T}}$

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