

CAMPAIGN **FOR REAL ALE**

MerseyAle

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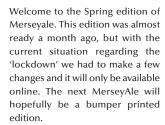
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Cover Photo by John Houghton.

Welcome to the Autumn edition of MerseyAle

Mel James-Henry



We are also in the process of building a new branch website, with better links to our magazine and pub/brewery news. Once this is up and running the old website will then become an archive.

CAMRA are currently supporting pubs and breweries with a 'Pulling Together' Campaign which aims to support the beer and pub trade during these difficult times. This includes publicising pubs and breweries that are currently doing deliveries in line with current government guidelines. While we cannot visit the pub, there are opportunities to support them, for example, in addition to deliveries, some pubs and breweries are also selling gift vouchers.

As a branch, we are looking at ways we can support pubs and breweries when they reopen, once our plans are confirmed we will share this on our social media and the website. When I first wrote my editorial, I started off by saying: 'The March edition of 'Whats Brewing' reports that the number of 'small pubs and bars in the UK is increasing'. According to the Office of National Statistics 'in 2019, the number of small pubs and bars rose by 85 to 22,925'. In this edition of MerseyAle we are pleased to report that



Liverpool is part of this revival. Not only has Cask reopened, but in February a new micro opened in Fazakerely and the Little tap room is due to open when the lockdown is over.'

Earlier in the year, we once again had a sold-out Beer Festival, see photos on pages 16-17. Thank you to all our volunteers for making this festival a success.

Unfortunately, things have changed very quickly with pubs been forced to close to prevent the spread of the virus. We hope that these pubs will open again as soon as safe to do so. Its encouraging how many breweries and pub companies are supporting pubs, however it's disappointing that some are continuing to charge rent. CAMRA is calling on all pub companies to cancel rent for their tenants during the Covid-19 crisis.

On a positive note, when pubs do reopen there will be lots of celebrations, one of which will be at the Branches new pub of the year, the Lion Tavern, congratulations to Dave and the

Many thanks to everyone who contributed to this edition of MerseyAle, your input is very much appreciated, with letters and contributions always welcomed. StaySafe and I hope it's not too long before we are enjoying some

locale beers in one of the many

excellent pubs in Merseyside.

Mel James-Henry MerseyAle Editor

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Join us for a pint

CAMRA has created a virtual pub for beer drinkers and pub-goers to get together for a beer and tackle the loneliness and social isolation felt during the Coronavirus lockdown and closure of the nation's pubs.

The Red (On)Lion is a video platform where anyone can join the public bar for a lively chat over a beer or book a table to set up video conferencing for up to four participants.

Coming soon: The virtual pub can also stream various pub quizzes, activities and events taking place online, bringing all virtual social activities in one place for the pub-seeker.

The Red (On)Lion is the social arm for CAMRA's #PullingTogether campaign, which was launched with SIBA and Crowdfunder to support the brewing and pub industry in this difficult time. Pub participants are encouraged to share what beer they're sampling while visiting **the Red (On)Lion.**

After ordering and receiving delivery of your beer, see page 20-21, pour yourself a drink and log into

The Red (On)Lion.
Campaign for Real Ale

CAMRA Liverpool and Districts Branch Pub of the Year

The winner of our Pub Of The Year 2020 is...

The Lion Tavern, Moorfields

Congratulations to everyone at the Lion for winning this prestigious award, and they will now be entered into the Regional POTY competition.

Well done to the other four pubs that were shortlisted (The Bridewell, The Dispensary, Four Ashes, and The Roscoe Head), which will be our 'Pubs Of Excellence' for this year. Thanks to all members who submitted scores on WhatPub, and to all of the judges who gave their time to visit each of the shortlisted pubs.





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MerseyAle PUB NEWS



Contributors: Contributors: Rob Ashe, Steve Downing, Steven Mulholland, Tony Morgan, Matt Valentine

Cavern Pub

Cavern Pub, opposite the Cavern Club has two **Ossett beers**



on cask at £4 a pint, one of which is a house beer named Cavern Ale.



Carnival brewery have opened a brew tap on their premises in King Edward industrial park, which is situated just off the dock road (Bath Street), a short walk from the IOM ferry terminal. Both cask and craft keg will be on sale and the brew tap will be open at weekends. Carnival brew speciality beers such as Macau Oat Cream Pistachio Pale.

Greene King

Greene King are developing the large building between Lidl and the Crown on Lime Street as the Lime Street Tavern

Denbigh Castle

Denbigh Castle, Hackins Hey, is due to open late March.



Fiona and Dominic Hornsby

who run the Bridewell and previously managed Doctor Duncan's, Rigby's, the Dispensary and the Fly in Loaf have bought a long lease on this pub situated next door to the Hole in Wall. They have reverted to the original name, Denbigh Castle, which dates back to the 1970's. The pub then became Walters and then Jupiter's. Expect a similar beer range to the Bridewell, with cask ales from Kirkstall, and bars on two floors. If anyone has old pictures or stories of the Denbigh Castle, Fiona and Dominic would love to see them. please send to

info@thedenbighcastle.co.uk.

Liverpool Arts Bar

The Masonic Hall bar on Hope Street, opposite the Pen Factory, is being run by the



Liverpool Arts society and is now called the Liverpool Arts bar. **Rock the Boat** and **Big Bog** beers are often on sale on the four handpumps. Various arts events will be held in the bar including music, plays and open mic nights etc.

Turncoat

Turncoat gin (run by ex brewer of Liverpool Craft) have opened a bar in the Albert



Dock called Turncoat, which has many craft keg beers on but unfortunately no cask.

Pi bar

The Pi Bar in Mossley Hill has closed, due to dispute over rent costs. The Pi had been one of the top ten pubs in the Liverpool branch from what pub scores, so had qualified as an entrant to the Pub of the Year.

Little Tap Room

The Little Tap Room, Micro Pub and Distillery, on Aigburth Rd opened on the 13th March.

Jaxon's

A new micro pub called Jaxon's opened on the 14th February. It's situated at 21 Longmoor Lane Fazakerley,



Liverpool 9 and was much needed in this area of Liverpool where real ale outlets are sparse. Some CAMRA members turned up for the opening night when they had three very good cask ales on: Old School Mild, Panzer Pilz from 4T's Brewery and Think About It Pale from the local brewery Black Lodge. There was also Two Lilley's ciders Cherries & Berries and Apple & Blackberry available at £3.50 a pint. Jaxon's has very friendly staff, board games and a dart board.

Cask

Cask reopened on Wednesday 19th Feb and is being leased by Patrick and Eric, a son and father team with prior experience in the trade. Nothing has changed (except the opening hours), they are still selling four real ales (including one dark) during the week, increasing to five (with the one dark) at the weekends, there will also be one real cider. As well as wine they are now selling champagne, and their range of bottled European beers may well change from what was on offer previously (Leffe is now sold, for example). The decor has remained unchanged, and they are continuing the successful acoustic nights on the first Tuesday of each month. The main change is they now open on Mondays and have extended their Opening hours to Mon-Fri 3pm to 10pm, Sat/Sun noon to 10pm.

Four Ashes v Corner Post

Last year the Four Ashes had a charity rounders match against fellow micropub, The Corner Post. Customers of both pubs made up each team and thoroughly enjoyed the game. This year plans are being made for a return contest, this time in a game of Crown Green Bowls,

bring it on! Their chosen charity is CHICS - Children's Cancer Support group - based in Alder Hey. They exist to support children with cancer and their families. All the volunteers who run the charity have all been personally affected by this issue. The money raised for them pays for days out, Christmas parties, theatre visits and time away in the Charity owned caravan in the Lake District. So far the fabulous customers of The Four Ashes have raised over £7,000 for this very worthwhile charity.

Volunteer Canteen

The "volly" gets a facelift. Over recent months, the Volunteer Canteen in East Street, Waterloo has had a bit of a makeover. The exterior has been repainted in a neat black,



white and gold colour scheme. This includes the date panel on the first-floor front elevation. which originates from the 1924 refurbishment when Higson's brewery took over the pub. Inside, a wood burning stove replaces the previous fireplace with the original surround being retained. The fireplace wall has been repainted in a pale blue which very effectively draws attention to the space.

At the lounge servery entrance, much of the clutter has been removed from around the doorway, revealing the woodwork and the beautifully coloured glass panelling. It has



also had the effect of brightening up the area by allowing more light through.

The team running the "Volly" must be commended for this upgrade to the pub, especially at a time when many pubs show serious signs of neglect. It is very pleasing to see all the features which make the "Volly" a great pub are retained, the Higson's branding is still evident on the exterior windows and on the internal glazing panels and if you visit, sit and take in the surroundings and look for the small details such as the Lancashire



rose motifs on the 1924 seating, and the match strike panels near the fireplace surround. There are very few pubs like this with largely unaltered interiors. They deserve to be appreciated, preferably slowly over a pint.

BREWERY NEWS



Blacklodge has brought out the fol-

lowing new beers:-

Far Away Cows - Dry Irish Stout / 30L Kegstar & 9G Kegstar -

Orders of Magnitude -**DDH Pale** w / Citra & Simcoe, Amarillo 4.9% -

Yes, it's an Extender -Table Beer w/ Citra & Hersbrucker 3.6%

Extended Universe - American Brown Ale - Big old Dry hopped brown ale 4.6%



Fresh batches of Unruly (tangy raspberry lager, 4.5%) and Minerva (American hopped white IPA at 5.0%) are available again at the **Ship & Mitre.** They join new core pales **Glisk** (3.8%, citrus and Chinook) and Zdravo (3.8% European rye bitter).

> **Liverpool Brewing Company**

Have brewed a Modern Bitter, a new, darker, easy going bitter

with biscuit malts and fruity hops. Some of their seasonal beers will soon be added to the core range.



Neptune **Brewery**

Every Saturday the taproom will now have

various food traders on site cooking up different cuisines. **Ezili** 4% Pale Ale has recently been voted as best Merseyside Beer via rate beer awards.

The Brewery is celebrating its 5th Birthday in April, and over Easter Bank Holiday weekend we shall be open



for four days. We are collaborating with 5 breweries, and all beers will be showcased that weekend in the taproom. There will also be food traders on site across these days.

As part of International Collaboration Women's Brew Day in March Neptune brewed with Ladies that Beer, alongside other women who are interested in learning about beer and the brewing process.



Rock the Boat

David Barker at Rock the Boat recently released a new beer, another of his small batch brews, this one is **Amber Sub Special,** at 4% it is brewed with CaraMalt which is a low colour form of Crystal Malt. This gives the beer a greater amount of sweetness, but not too much, and a stronger caramel flavour than regular Crystal Malt. A mix of four British hops is also added to the brew. The result is a pleasing malty beer with a subtle hop aroma and taste.



The Big Bog Strawberry fields brewery have already brought out new beers served at the Big Bog tap including Forever , A juicy APA packed full of US Cascade hops and this week Marmalade Skies an Orange Oatmeal Stout.

Liverpool CAMRA

Beer styles have changed SO MUST THE **CAMPAIGN**



CAMRA is only too aware beer styles in the UK aren't static. You only have to look at the growth of American pale and golden ales, aged and foreign beer styles to be aware of what a great time it is to be a beer drinker. The defining of beer styles is useful but why? A style enables a beer to be explained to the public. People tend to understand what a bitter or a golden ale is so it makes it easier to choose a beer they might like. Equally valuable, is classifying beers by style enables them to be grouped together to make judging easier.

In 2019, the National Executive set up a Beer Styles Review Group to look at the current Champion Beer of Britain beer (CBOB) categories to



see if they were fit for purpose. The review started with a survey of (but not exclusively) brewery liaison officers (BLOs), tasting panel members, CBOB coordinators, beer writers and brewers and there was an assessment of the beers listed on

CAMRA's brewery information system (BIS). In addition, issues

raised by tasting panel chairs, and a review on how the beer market is changing were taken into account. The overall conclusion was the market has moved on substantially since the last beer style review, which was in 2008, and the current list is not totally suitable. The review group took time to look at the current list and to decide which styles warranted more attention and which were growing in number. Although it would be easy to simply expand the list of styles and judging categories, the group was aware of the practicalities of how the CBOB competition is run. This means ensuring there are sufficient beers in any category to give a sensible number at a regional level but, also, has to take account of the beer festivals available to host a judging. Talking to CBOB coordinators, they believed they can handle another two categories and the new CBOB judging groups





will be increased from 10 to 12. So what are the changes?

The group was aware that, although in some categories there were not huge numbers of beers, there were good campaigning reasons to keep a particular style and protect it, eg milds. There was also a strong feeling CAMRA needs to protect its traditional bitters and concern was raised about the way the India pale ale (IPA) market has been developing, with some beers, called IPA not displaying the characteristics expected. This has resulted in three categories: session bitters (4.3 per cent ABV and below), premium bitters (above 4.3 per cent ABV) and IPAs, with the latter encompassing both British and New World styles. As part of the review, it was noted porters and stouts were causing bewilderment with members and brewers being confused about the difference.

The intention is to combine the two and divide them by strength, the stronger category (above 4.9 per cent ABV) including Imperial Russian stouts and Baltic porters.

The group also looked forward and noted there are a number of styles that have been showing growth. One is pale ale, a style that doesn't currently fit into either the golden ales (too malty) or bitters (too fruity). In future, these will be judged with blonds and golden ales in two categories - session and premium. Another area of growth has been speciality beers. In future, there will be two speciality categories: one for beers made with non-conventional ingredients or techniques and the other for beers that are flavoured. They will be assessed as part of the winter judging rather than the summer as currently. With the plethora of beer styles, the group is aware there still will be some styles that do not fit into the new categories but believes these changes will be a move forward.

Sessions are being planned for people to taste the changes, so they are ready for the members' CBOB voting in autumn 2020. The changes can be found under beer styles at camra.org.uk/ volunteers-area/ then click awards then tasting-panels. Sessions are being run around the country including the Members' Weekend, AGM & Conference and GBBF Winter among others. Visit the websites or the tutored tastings & training page on the volunteers' part of the website for details. Christine Cryne is a former member of CAMRA's National Executive and led the review of beer styles.

Chris Sandison

Chair Merseyside & Lancashire Tasting Panel

Getting around Merseyside

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

Merseytravel: For Journey Planner and Timetables Tel: 0151 330 1000 www.merseytravel.gov.uk

Merseyrail: Operators of trains across Merseyside Tel: 0151 555 1111 www.merseyrail.org

Whatpub:

Lists which buses or trains stop near the pub

www.whatpub.com





A heritage pub that has been in the same family for 250 years is named the best in the country

A perennial gem of a pub that has been in the same family for 250 years has been named the best in the country in CAMRA's Pub of the Year competition. The Bell Inn in Aldworth, Berkshire scooped the top prize after judges praised its strong community focus, relaxed ambience and great beer. The only pub in Berkshire with a Grade-II listed interior, it last won the coveted Pub of the Year title nearly 30 years ago to the day.

CAMRA's Pub of the Year organiser Ben Wilkinson said: "The judges were impressed with how a stranger entering the pub was treated like a regular straight away. It's clear that the local customers use the pub as a community centre as well as a place to drink, and the warm welcome and knowledgeable staff made us feel right at home. Nothing can beat the combination of good beer, great food and warm heritage pub."

The Bell Inn last scooped the award three decades ago, when it was run by the current owner's parents, Heather and Ian Macaulay. Her son, Hugh, was delighted to see the award come home again after so many years.

Manager Hugh Macaulay said: "The Bell Inn has been in my family for 250 years and my mother and father were running it when we last won the award. It's a wonderful thing to be recognised for driving quality year after year. Not much has changed because we have kept our interior unspoilt all this time, and intend to keep it that way for years to come."

BELL INN

CAMRA'S Pub of the Year 2020

Pubs in the competition are selected by CAMRA volunteers and judged on their atmosphere, decor, welcome, service, community focus and the quality of the beer.

Runners-up in the competition include the Swan With Two Necks in Pendleton, the George & Dragon in Hudswell and the Red Lion in Preston, Hertfordshire.







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One of the great things about being a member of the Campaign for Real Ale (CAMRA) in Liverpool are the coach and minibus trips organised by our Social Secretary. These give us and non-members the chance to visit towns and cities easily, to visit various pubs and clubs, and occasionally a brewery. We sample a wide range of beer styles in a variety of surroundings. Have a look at our social event lists in this issue of MerseyAle to see where we plan to go this year.

In addition to a fun day away we discover new beers and experiences. If you come on one of our trips and find a nice beer or cider, we would encourage you to tell others about them when you return home. You could speak to your local friendly licensee and ask them to try and get some of them in your local pub. Your licensee may have a "guest beer" list which they can only order from. Ask if you can see it and find a beer to recommend to them.

All this is no good unless you have a nice pub to drink in. CAMRA campaigns to protect our pubs. You can help and you don't even have to attend CAMRA meetings to do it. You can do much of it from home or in your local pub.

Contact your local council or councillors and ask them to give better protection to pubs so that it is not easy to close a good pub and convert it to another use

Get your favourite pubs listed as **Assets of Community Value** (ACVs). ACVs were started as part of the Localism Act 2011 and are being used by pub regulars and community groups as a way of protecting pubs from being converted or demolished. All you need then are the signatures of 21 people from that area, a bit of evidence of the value of the pub to the community, send the forms in, the council does the rest. All councils will have an ACV link on their website. Add vour favourites now.

Write to your MP about beer duty. Not just the 1p reduction or tax freeze that the media make such a fuss over, this just gives more money to the big multinational companies but remind them about Small Brewers' Relief (SBR). SBR is a scheme which allows reduced rates of duty to for smaller brewers. It's a form of Progressive Beer Duty (PBR) and is available to brewers producing up to 60,000 hectolitres of beer in a calendar year (around 2727.3 gallons of beer). Under SBR some very small brewers can pay only 50% of the duty rate, which helps to keep the price of the beer in your glass down. Since introduction in 2002. SBR has led to a lot of diverse and innovative breweries developing, has led to thousands of new jobs, and has increased choice for the beer drinker.

Get involved, you may enjoy the experience, Prost!

Tony Morgan

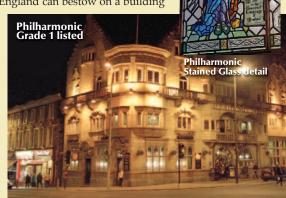


Fancy a drink in a Listed Building or Heritage Pub?

You will have seen the reports that the Philharmonic Dining Rooms in Liverpool City centre has had its Listing status upgraded from Grade II to Grade I, the highest rating that Historic England can bestow on a building

in England. This will give it an extra layer of protection in planning terms. Did you know that there are a number of other interesting listed pubs selling real ale in the Liverpool & Districts CAMRA area. So if you fancy a pint in a pub with characterful historic surroundings, knowing that not much has changed over the decades, then check out this list.

All the Listed Pubs can be viewed on the Historic England web site: historicengland.org.uk where you can review the details of why these pubs are so special and need to be preserved.



Albert, Lark Lane -Listing No 1084204.

Arkles, Arkles Lane, Anfield -Listing No 1356258.

Baltic Fleet, Wapping, City Western Hall). Centre - Listing No 1218452. Belvedere, City Centre - List- Listing No 1068400 ing No 1068240.

Black Bull. Gateacre -Listing No 1025015.

Bridewell, City Centre -Listing No 1068393. (The Old Listing No 1207638. Bridewell).

Central, City Centre - Listing Dock, City Centre -No 1209503.

Childwall Abbey, Childwall Rigby's, City Centre -Abbey Road, Childwall - List- Listing No 1206420. ing No 1280365.

No 1208085.

- Listing No 1292419. (St Heritage Pubs which have John's House)

Edinburgh, Sandown Lane, been 1363094.

Elephant, Woolton - Listing historic regional importance: No 1063 754.

Lion Tavern, Moorfields, City Centre, - Listing No 1363074. North Western, City Centre, -Listing No 1084209. (North

Old Bank, Aigburth -

Peter Kavanaghs', Egerton Street, City Centre -Listing No 1001636.

Philharmonic, City Centre -

Pump House, Royal Albert Listing No 1280849.

Vines, City Centre -Crown, City Centre - Listing Listing No 1084210 (does not

sell real ale)

Doctor Duncans, City Centre There are of course other not been listed but have identified Wavertree - Listing No recorded by CAMRA Pub Heritage Group as being of

Crows Nest, Crosby. Dealers Arms, Garston. Edinburgh, Crosby. Halton Castle, West Derby.

Cracke, City Centre.

Hole in Ye Wall, City Centre.

Ma Egerton's, City Centre.

Roscoe Head, City Centre. Scotch Piper, Lydiate.

Ship & Mitre, City Centre. Swan Hotel, Garston.

Volunteer Canteen. Waterloo.

White Horse, Woolton. White Star, City Centre.

There are a few others but sadly they do not sell real

All the above pubs can be viewed at

pubheritage.camra.org.uk where you will find some excellent photos.

Graham Murray March 2020.

CAMRA's Summer of Pub 2020





Coming to a pub near

To find out more visit www.camra.org.uk/summerofpub



CAMRA's 'Summer of Pub' campaign is back this year to get as many people as possible enjoying the season of good – well, better - weather by heading down to their local for a pint.

We will be celebrating how our nation's pubs offer numerous benefits to people's mental and social well-being and play an instrumental role in the communities they serve. Drinking cheap supermarket booze at home does little to improve your life – but change that setting to the social environment of a pub and you can increase your happiness, make friends and connect with others in your local community, while still enjoying the tipple of your choice.

Campaigning to support Britain's pubs is something anyone can get involved in and can be as simple as stepping out the door and taking a stroll to a local. And if you can encourage some friends or family to join you, then all the better.

CAMRA's Pub Campaigns Director, Ben Wilkinson, said: "We are kicking off the celebrations on 8th May. This is the Bank Holiday weekend when the Government has extended licensing hours for pubs across England and Wales to mark the 75th anniversary of VE daytruly, making the event a PUBlic holiday! We look forward to seeing plenty of people down their local, raising a glass to three quarters of a century of freedom in Europe – and, of course, the start of Summer!"

As the season progresses, make sure to plan a pub visit for some of our key celebratory dates,



whether it's the UEFA Euro Championships (12 June – 12 July), Beer Day Britain (15 June), the Great British Beer Festival (4 – 8 August), or one of many others, leading up to the closing PUBlic Holiday weekend (29 - 31 August).

So head down to the pub, make friends and memories, and – most importantly - shout about how much you love your local this Summer.

You can share the fun by supporting Summer of Pub on social media - let us know how you're be celebrating by sharing photos of you and friends in the pub using the hashtag **#SummerofPub.**

To find out more and see Summer of Pub events near you, visit www.camra.org.uk/summerofpub If you are hosting any events over the summer and would like them mentioned in the next MerseyAle or electronic branch mail out to members, please email merseyale@liverpoolcamra.org.uk with details





Cob & Coal



Oldham a town more famous for being Involved with cotton in the Industrial revolution, being the home of the tubular bandage and the first test tube baby. But not according to my old man as apparently, they brewed a cracking beer in the Town called O.B bitter. Alas the brewery is long gone but the town has just gained its first micropub called Cob and Coal which opened August 2019 in Tommyfield Indoor Market.

The owner and licensee is **Michelle Riley** who was the Landlady in The Tandle Hill Tavern in Middleton, when it was



awarded Manchester Evening News Pub of the Year as well as winning CAMRA Branch Pub of the Year on more than one occasion. After Michelle worked at the White Lion in Delph she worked for some years as the shift supervisor at JD Wetherspoons Regal Moon in Rochdale (one of the best spoons for real ale in Greater Manchester, in my opinion!) and at the Shay Wake a couple of miles up the road in Shaw.

Michelle says "that she has always wanted to run a free house,



but the costs were very high, but luckily and with the new trend in micropubs popping up in market halls She found a unit at The Tommyfield Market which seemed to be a great opportunity to get started".

The unusual name of Cob and Coal which Michelle explained that before Trick or Treat, or placing pumpkins on windowsills became popular, children in the North West of England would knock on doors to collect money for fireworks, or materials for a bonfire. They would sing a song and neighbours would give them loose change (often to shut them up!) or coal and wood for their bonfire. "It was called Cob-Coaling and the name is based on that". Michelle likes to be connected with tradition because she want's to run a very traditional pub".

The pub is located at the rear of the market and consists of 3 units, knocked together. One is the cold room and cellar with the other two made up of the bar and the seating area.

Outside you could get a feeling it looks a bit like a German log cabin bar you see at the Christmas markets but inside you are met with cosy and comfortable bench seating and traditional dec-

oration, but with a modern twist with Edison style electric lights in jars as well as Michelle's unusual collection of clocks and nick naks. On the cask front there are 6 handpumps (mostly locally sourced), 8 real ciders, all cooled from the cellar. Lager will be Classic South German Helles and Dunkel from ABK (Aktienbrauerei Kaufbeuren - the oldest brewery (1308) in Swabia, South West Germany and at a more modest 4%, Flensburger Pilsner from North Germany near the Danish border. There is also a bottle bar with take outs and an emphasis on unusual and hard to find beer, such as English Trappist Brewery, Tynt Meadow.

Michelle has just taken over the ill-fated Null and void on Greaves street with a rumoured name change on the cards and the success she has had with Cob and coal let's hope Michelle can turn this new venture around.

The Cob and Coal is open from 11.00 to 17.00

Monday to Friday and 10, 17.00

Monday to Friday and 10 – 17.00 Saturday.

Units 12-14 Tommyfield Market. Oldham

Metrolink Trams every 6 minutes to Oldham from Manchester Victoria. Rochdale or Shaw Tram.

Liverpool Beer Festival 2020 LIVERPOOL METROPOLITAN CATHEDRAL CRYPT

A big 'THANK YOU' to everyone who made this year's beer festival such a great success. We have had nothing but praise for the beer choices and quality, with this year's theme of the 'War of the Roses' also going down a storm. Our beers of the festival were: - in 3rd place, Brass Castle - Hazelnut Mild, 2nd place, New Bristol – Cinder Toffee Stout and in 1st place, the winner is Beer Station – Pale Express. Even though Beer Station is technically in Merseyside we are taking this as a 'War of the Roses' win for Lancashire. The cider and perry bar was also busy this year and we can now announce that the cider and perry of the festival was Rosie's Perfect Pear Perry. As ever, we could not run this festival without the hard work of our volunteers and our organising committee, thank you to everyone who gave up their time and came along to help. Here's to doing it all again next year!



CAMRA launches new campaign to help support the pub and brewing industry





CAMRA launches new campaign to help support the pub and brewing industry.

CAMRA is working with SIBA and Crowdfunder to launch a new campaign called **#PullingTogether** which aims to support the beer and pub trade during these difficult times.



The campaign promotes pubs and breweries looking to innovate and allow their business

to continue trading during these times, such as by offering delivery services, or helping with the Covid-19 response in their community. All initiatives are easily searchable using CAMRA's **What-Pub** database, and a list of brewery initiatives is online at **camra.org.uk/pullingtogether/**

We'd encourage all beer lovers during this period to support local businesses to ensure they are able to re-open and continue trading once this crisis passes – whilst adhering to Government advice and

guidance regarding social distancing measures. We've collated a list of local pubs and breweries that might be useful as a quick reference, which can be viewed on page 18.

We also realise the devastating impact that the current lockdown will have on many people's mental health and wellbeing. Pubs have always played a pivotal role in tackling loneliness, and without access to those venues we've launched an online pub and Facebook community. These measures will never be able to replace our beloved locals, but can help you stay connected with others, share beers and chats in lockdown and enjoy virtual events like pub quizzes and socials.

To join the Facebook group, please visit:

https://www.facebook.com/groups/ pullingtogetherforpubspintsandpeople/

CAMRA encourage all delivery services to follow the current Government guidance around public health and safety.

Roscoe Head once again under threat

Unfortunately, the Roscoe Head is once again under threat. The licensee, Carol Ross, has been informed that New River
Retail/Hawthorn Leisure wish to take back the pub for their own business and residential needs when her lease finishes in February 2021. The Roscoe Head has been in Carol's Family for 40 years and has been in every edition of the Good Beer Guide.
As a branch, we need to ensure the Roscoe Head continues as an award-winning pub after February 2021, we

will be having discussions with CAMRA nationally regarding the way forward in terms of campaigns and support.

We will ensure the pub continues to be listed as an Asset of Community Value (ACV), the current ACV expires in September but there is support from local councillors, including Cllr Nick Small, to renew it.

We will publish further information on our website and social media about how you can get involved.





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Take Out and Delivery Services



Pubs, breweries and taprooms are fighting for their very survival against the Coronavirus. Many are finding different and innovative ways to help their business weather the crisis - whether this is by launching hot food deliveries, encouraging locals to buy 'gift cards' for the summer or crowdfunding. There are plenty of ways that you can help support your favourite local business during this time of crisis, whilst adhering to the Government advice on social distancing measures.

When ordering or buying beer please follow the NHS advice on Covid-19, stay at home wherever possible, and adhere to social distancing when leaving the house for essential reasons:www.nhs.uk/conditions/coronavirus-covid-19/

Some local brewery initiatives in the area include:

Big Bog Brewery

Are able to deliver beer locally or collections Mon, Wed and Fri 12-6pm. Please message or **call 07867792466**

Black Lodge Brewery

www.blacklodgebrewing.co.uk/store Online shop is now open if you are after any cans, 5L mini kegs or Merchandise! Deliveries every Saturday & Wednesday.

Carnival Brewery Tap

Online store details to be confirmed. See webpage.

https://www.carnivalbrewing.me/

Dead Crafty Beer Company

Beer supply in growlers order by email **deadcraftybeerco@gmail.com**. Details on twitter

https://twitter.com/DeadCraftyBeer

Handyman Supermarket

Beer deliveries available. See facebook page

www.facebook.com/handymansupermarket/

Liverpool Brewing Company Ltd

Providing a Beer Drive Through. Full details of collection including maintaining social distancing guidance will be provided by return email 12 x 500ml bottles available as a single case of one type of beer, or mixed cases on request.

All orders MUST be received by email to sales@liverpoolbrewingco.com

Collection is on Thurs 12-4pm

Further details on facebook page

www.facebook.com/

Love Lane Brewery

LiverpoolOrganicBrewery

Love Land beers available from online shop.

https://www.lovelanebrewing.com/

Rock the Boat Brewery

(Little Crosby) 10 litre Beer in box @ £40. Beers include: Yellow submarine, Liverpool Light blonde, Bootle Bull amber, Amber submarine. The beer is stillaged in the brewery cold store for 4 days and then racked into the bags, a little yeast is inevitably carried into the bag but should be "brightish" the boxes can be moved around unlike cask in pubs.

Contact via website **beer@rocktheboatbrewery.co.uk**

Stamps Brewery (Crosby)

Contact via website

www.stampsbar.co.uk/shop

Boxes of ale and bottles available

To find more pubs offering takeaway or delivery services, please visit whatpub.com. CAMRA also has a list of breweries offering these services, which is available both on beerishere.org and

camra.org.uk/pullingtogether/

If you would like your pub or brewery to be added please email whatpub@liverpoolcamra.org.uk



















Where to Find LocAle in Liverpool

(correct as of February 2020)

City Centre

Augustus John,

Peach Street, L3 5TX

Baltic Fleet, 33 Wapping, L1 8DQ

Belvedere, 8 Sugnall Street, L7 7EB

Blackburne Pub & Eatery, 24 Catharine Street, L8 7NL

Black Lodge Brewery Tap Room, Kings Dock Street, L1 8JU

Bridewell, 1 Campbell Square, L1 5FB

Bundobust Restaurant, 17-19 Bold Street, L1 4DN

Caledonia, 22 Caledonia Street, L7 7DX

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

Central, 31 Ranelagh Street, 11 1IP

Courtyard Bar & Kitchen, 89 Roe Street, L1 1EP

Crown, 43 Lime Street, L1 1JQ

Dickens and King (previously Hard Times & Misery), 2b Maryland Street, L1 9DE

Dr Duncan's, St Johns Lane, L1 1HF

Dispensary, 87 Renshaw Street, L1 2SP

Fall Well, Roe Street, L1 1LS

Flute, 35 Hardman Street, L1 9AS

Gibberish Brewpub, 15 Caryl

Street, L8 5AA

Grapes, 60 Roscoe Street, L1 9DW

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

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

Love Lane Bar & Kitchen (previously H1780 Tap & Still), 62-

64 Bridgewater Street, L1 0AY

Mackenzie's Whisky Bar, 32
Rodney Street, L1 2TQ

North Western, 7 Lime Street, 11 1RI

Philharmonic Dining Rooms, 36 Hope Street, L1 9BX

Pumphouse, The Colonnades, Albert Dock, L3 4AN

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

Sanctuary, 72 Lime Street, L1 1JN Ship & Mitre, 133 Dale Street, L2 2JH

Sphinx,160 Mount Pleasant, University, L3 5TR

Vernon Arms, 69 Dale Street, L2 2HJ

Victoria Cross, 1-3 Sir Thomas Street, L1 6BW

Welkin, 7 Whitechapel, L1 6DS

Ye Hole in Ye Wall, 4 Hackins Hey, L2 2AW

Outside City Centre

Barkers Brewery, Archway Road, Huyton, L36 9UJ

Barbacoa, 47-51 Mersey View, L22 6OA

Big Bog Brewery Tap, 74 Venture Point West, Evans Road, Speke, L24 9PB

Butchers, Booker Avenue, L18 4QZ

Childwall Fiveways, 79 Queens Drive, L15 6XS

Cobden, 89 Qua1rry Street, Woolton, L25 6HA

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

Edinburgh, 119 College Road, L23 3AS

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

Frank Hornby, 38 Eastway, Maghull, L31 6BR

Handyman Supermarket, 46 Smithdown Road, L15 3JL

Liver, 137 South Road, Waterloo, 122 OLT

Liverpool Pigeon, 14 Endbutt Lane, Crosby, L23 0TR

Masonic, 35 Gladstone Road, Garston, L19 1RR

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

Neptune Brewery Tap Room, Unit 1 Sefton Lane, Maghull, L31 8BX

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

Punchbowl, Lunt Road, Sefton Village, L29 7WA

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

Que Pasa Cantina, 94 Lark Lane, L17 8UX **Raven,** 72-74 Walton Vale, Walton, L9 2BU

Royal Hotel, Marine Terrace, L22 5PR

Stamps Bar, 5 Crown Buildings Crosby, L23 5SR

Thomas Frost, 77-187 Walton Road, Kirkdale, L4 4AJ

Volunteer Canteen,

45 East Street, Waterloo, L22 8QR

Waterpudlian,

(previously Stamps Too), 99 South Road, Waterloo, L22 0LR

Willow Bank Tavern.

329 Smithdown Road, Wavertree, L15 3JA

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

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. Email locale@liverpoolcamra.org.uk





Storm Dennis did not stop a good turn out of regulars and ex management at the Cross House Inn, Formby on Saturday 15th February to wish a fond farewell to popular assistant manager Mike Potter who is moving on to pastures new after many years of loyal service. Mike has worked on and off at the Greene King pub for approximately twelve years and is leaving to take on a management position at the Coniston Hotel in the Lake District. Mike said he had really enjoyed his time at the Cross House Inn and will miss the customers and colleagues and thanked everyone for their best wishes.

Jeff Carter.

We welcome feedback on articles, especially if they lead to you visiting different pubs or trying different beers. If you have comments on MerseyAle or just want to get something off your chest, you can email us at merseyale@liverpoolCAMRA.org.uk or DM us via Twitter or Facebook (details on page 39).

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



🖁 Liverpool Pubs CAMRA Discount 🕌



Discounts available on production of a valid CAMRA Card

- Ale House, 674/676 Prescot Rd, Old Swan: 20p off a pint (pints only).
- The Baltic Fleet, 33a Wapping, City Centre: 20p off a pint, 10p off a half.
- Bear & Staff, 24-26 Gateacre Brow, Gateacre: 10% (closed for refurbishment).
- Black Bull, Gateacre Brow, Gateacre: 20p off a pint (pints only) except Mon & Thur when all cask is £2.79/pint.*
- Cambridge, Mulberry St, University Campus, City Centre: £2.30 a pint Sat and Sun.
- Central & Commercial, 31 Ranelagh St, City Centre: 20p off a pint (pints only).
- Courtyard Bar & Kitchen, 89 Roe St, City Centre: 10% (pints only).
- The Crown, 43 Lime St, City Centre: 20p off a pint, 10p off a half.
- Endbutt, 63-65 Endbutt Lane, Crosby: 10%.

- Fletcher's Sports Bar, Allerton Road, Allerton Manor Golf Club: 10%.
- Hare & Hounds, 53 Liverpool Rd North, Maghull: 20p off a pint (pints only) except Mon & Thur when all cask is £2.79/pint.*
- Head of Steam, 85-89 Hanover St, City Centre: 20p off a pint.
- Jolly Miller, 176 Mill Lane, West Derby: 10%.
- The Liver, 137 South Rd, Waterloo: 20%.
- Love Lane Brewery. Bar and Kitchen, 62-64 Bridgewater Street, Baltic Triangle: 25% Mon - Thur 5pm - 7pm.
- Ma Egerton's. 9 Pudsev Street, City Centre: 10%.
- Netherton Hotel, Church Road, Litherland: 10%.
- Pen Factory, 13 Hope St, City Centre: 10%.
- Pumphouse,

The Colonnades, Royal Albert Dock: 25p off a pint (pints only).

- The Punchbowl, Lunt Rd, Sefton Village: 20p off a pint, 10p off a half.
- Richmond Tavern, Church Rd, Wavertree: 20p off a pint (pints only) except Mon & Thurs. when all cask is £2.79/pint.*
- Royal Standard, Deysbrook Lane, West Derby: 10%.
- Sanctuary, 72 Lime St, City Centre: 30p off a pint, 15p off a half (Loyalty card available, buy 6 get 1 free).
- Sefton Arms, 1 Mill Lane, West Derby: 10%.
- Victoria Cross, 1-3 Sir Thomas St, City Centre: 20p off a pint (pints only) except Sat.
- Willow Bank Tavern, 329 Smithdown Rd, Wavertree: 10% except Tues after 6pm.

Discount available all day, every day unless stated otherwise

Discount Days (available to anyone)

- Black Bull, Gateacre Brow, Gateacre: Mon & Thurs. ONLY £2.79/pint.
- Flute, 35 Hardman Street, City Centre: Tues ONLY £2.10/pint.
- The George, 1 Moor Lane, Crosby Village: Tues ONLY £1.95/pint.
- Hare & Hounds, 53 Liverpool Rd North, Maghull: Mon & Thurs. ONLY £2.79/pint.
- The John Brodie, Unit 1 Allerton Road,

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

This list is correct as of February 2020

Liverpool Pubs CAMRA Discount contd

Discounts available on production of New CAMRA Voucher

CAMRA are replacing the current 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. Stonegate Pubs are replacing their current discount with the new voucher scheme.

Albert, 66-68 Lark Lane, Aigburth. (Stonegate)

Barkers Brewery, Archway Road, Huyton. (ID Wetherspoon)

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

Crafty Chandler, 48-50 Bold Street, City Centre. (Stonegate)

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. (ID Wetherspoon)

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

Queens Picture House, 47-49 South Road, Waterloo. (ID 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)

William Gladstone, 18-20 North John Street, City Centre. (Stonegate)

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 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:

graham.murray@liverpoolcamra.org.uk with details.

If you are a licensee/pub owner and are interested in joining the scheme then please email: contact@liverpoolcamra.org.uk



This list is correct as of February 2020

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merseyale@liverpoolcamra.org.uk merseyale@liverpoolcamra.org.uk



By the time you read this edition of Mersevale, Rishi Sunak MP will have delivered his first budget as Chancellor of the Exchequer. What was in the Chancellor's red box for pubs and beer? Perhaps another freeze on "beer duty", perhaps even a cut? Has the price of your pint gone down? Probably not. It is more likely that we will see beer prices increase, even if there is a tax freeze, such being the way pub companies work. Maybe there was a series of measures to stop the decline in numbers of the British pub. According to recent research, the total number of pubs in the UK has dropped by 2% (994 venues) from December 2018 to December 2019.

Whatever has been revealed, we can only hope that Mr Sunak's decisions (if they are favourable) have been influenced by his fellow MPs. On the 5th February 2020, a group of MPs from across the House of Commons met in Westminster Hall to discuss beer and pub taxation.

The debate was called by Mike Wood MP (Dudley South) who, in his introduction stated: "Beer and pubs in the UK are a



MPs debate beer taxation, pubs and breweries

(but few local representatives show up).

home-grown manufacturing success story. The industry supports almost 900,000 jobs in all corners of the country". Some MPs mentioned how integral the pub is to many towns and villages, often being the only centre for social activity in some places and providing extra services such as a local shop or post office. However, much of the debate centred on business rates, taxation, and Small Brewers Relief (SBR). This SBR gives small breweries various levels of tax relief depending on the amount made. Producing up to 5000 hectolitres (hl) per year can give a 50% duty relief. After this, the relief is tapered to a limit of 60,000 hl. After this full duty is paid on all production. One MP noted that one of his local breweries would need to produce and sell an extra 20,000 hl to offset the additional tax burden after the 60,000 hl limit. It is not surprising that in some circles there has been talk about changing the current system to encourage breweries to expand, increase their output, and even take over or merge with other breweries, whilst not losing those tax breaks.

Throughout the debate local voices were largely absent, one exception being Bill Esterson MP (Sefton Central), who mentioned an email from Les O'Grady of Neptune Brewery in Maghull. Mr Esterson said: "I received an email from one of the three excellent small breweries in my constituency—it was from Les O'Grady, who runs Neptune Brewery, as well as a taproom there. He employs three people, and he makes the point that his chal-



lenge is the current relief—the taper—and the fact that it is difficult for him to overcome that barrier in growing his business. That is a challenge faced by all small breweries. Does the hon. Gentleman agree that there is a strong case for pressure to be put on the Treasury to change those rules, to enable these brilliant manufacturers and employers to grow as they wish to?" Comments answering this last question praised how ef-



fective SBR has been in encouraging people to open new, small breweries, but there was a distinct trend towards making changes to it so that breweries can grow and even amalgamate. Do we want to see much loved small brewers gobbled up by their neighbours just because the latter have expanded faster?

Several MPs at the debate mentioned the effect business rates

have on pubs and their survival. The recently announced extension of the pub-specific rate relief takes £1,000 off the bills of pubs with rateable values of less than £100,000. This may help certain pubs. However, the way pub valuations work Is flawed. Pubs account for 2.8% of all business rates revenues, despite accounting for only 0.5% of rate-paying business turnover. That amounts to an overpayment of £500 million every single year. Pubs pay more in business rates compared with turnover than any other sector. Every extra pound on the business rates bill makes it harder for a pub to survive. An MP gave an example of a pub in their constituency which had had its rateable value reassessed, going up by 281% from £27,000 to £76,000. The licensee now must sell an extra 22,000 pints a year to cover the increase, not easy now that many people stay at home more. A fundamental review of business rates is needed to ensure that local pubs survive.

Some speakers mentioned the price differentials between beer bought in pubs and that purchased in supermarkets and off-licenses. One of these was another local MP, Marie Rimmer (St Helens South and Whiston). She spoke about the



tax burden and how it relates to health and the availability of cheap alcohol. Ms Rimmer commented that the current beer duty arrangement "makes it extremely difficult for local pubs to compete with massive supermarkets and large pub chains". She quoted from "The Green Budget 2016" published by the Institute of Fiscal Studies (IFS) which said: "The current structure of alcohol duties is not well targeted at harmful alcohol consumption." Ms Rimmer mentioned "pre-loading" causing people to drink excessively at home before going out, because of the differences in the price of beer in pubs and clubs. On the subject of competition from supermarkets, Mike Wood (Dudley South) gave some hope for pubs by suggesting that as the UK has left the European Union, with the implementation period ending at the end of 2020, there could be an opportunity for a review of how duties are structured. Currently duty must be levied equally. It is possible that duty could be levied at a lower rate for beer sold in pubs, particularly when it is levied on draught beer, compared with small-pack cans, bottles and multi-buys in supermarkets.

From the debate, it is clear that several MPs love and, in many cases, support their local pubs and breweries. They acknowledge excise duty is high in the UK compared to that in some European countries. Some think it should be cut, which sounds nice to the taxpayer but seldom results in a price drop at the bar, it just puts more money in the pockets of the big producers compared to small ones. There may be an argument for some revision of Small Brewers Relief (SBR), but it must be done in a way that avoids a wave of small brewery takeovers. It is also heartening to see support for rate reforms. This would go a long way to keeping pubs viable as licensees cannot continue to cover these rises with increased sales. It is also good to see some MPs contemplating duty changes so that pubs don't have to compete with "loss-leaders" in supermarkets. In the end this was just a debate. No decisions were taken, or motions raised. We can only hope that the ideas above have filtered through to the Chancellor of the Exchequer and that he incorporates them into his budgets.

Tony Morgan

Reference: Beer and Pub Taxation. Westminster Hall debate. House of Commons Hansard. 05 February 2020. Volume 671

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STOP PRESS - STOP PRESS

MerseyAle contributor proven wrong (mostly). In the March 2020 budget the Chancellor of the Exchequer, Rishi Sunak, froze beer duty for another year. Some news outlets expected beer duty to rise this year, but duty on all alcohol has been frozen. Beer drinkers will be told this is a good thing, but prices are still likely to go up due to other factors. Apparently, a pint of beer is 1p cheaper than it would have been if it had risen with inflation. Think about that when you are looking for that extra 10p when buying your next pint. The Chancellor has decided that leisure businesses, including pubs, with a rateable value of less than £51,000 will pay no rates for the next 12 months. This will be a welcome relief for some struggling licensees, and we can only hope that this moratorium continues next year. Sunak also announced that the "pub discount" given to bars with a rateable value of up to £100,000 will increase from £1,000 to £5,000 this year. Again, another welcome bit of news. On Small Brewers' Relief (SBR), the Chancellor said that the government will publish the results of a review into SBR in the spring. Let us hope he consults widely and wisely.

6 merseyale@liverpoolcamra.org.uk



Saturday 4th January saw our first coach trip of the new year, to our county town of Lancaster, which we hadn't visited for a few years.



Our first stop was to the impressive **Lancaster Brewery** tap room, on the edge of the city centre, a bit of a tight squeeze for our bus, but the driver managed it! They had a range of 8 of their own beers on handpull, so we stayed there long enough for a couple of pints- my choices being one each of **Blonde** and **Cascade**, both in fine form, as you would expect.





The coach then dropped us in the centre of Lancaster, and my party popped into the **Golden Lion**, one of many historic hostelries in the city, awaiting a local CAMRA member, who had kindly agreed to show us around. Here, I opted for a nice pint of **Butcombe Original**, an old favourite.

Next up, we were guided to the Yorkshire



House (a strange name, you may think, for a pub in the county town of arch-rivals Lancashire, but Martin, our local guide,

explained that it was sited directly opposite what used to be the main station for trains from Yorkshire - now a supermarket - and it was named thus to attract the custom of their passengers!). Here, I opted for a lovely **Kansas Avenue** (an offshoot of Hyde's, apparently) **Wise Donkey**, a lovely amber ale.

From here, it was a short hop to our next port of call, the **Bobbin**. A rather large, impressive interior, and a good pint of **Dark Star Partridge**. Our next stop was **the Sun**, a former



coaching inn (as so many were in this city), and my choice was a fine **Frome Brewery Funky Monkey**, a copper ale, just how I like 'em!

Next, and only over the road, was the **Butcher and Tonic**. This is very food-led, and only had one handpull on at the time of our visit, but it was a very nice locally-brewed beer- **Old**



School Brewery Nativity, a Christmas pudding flavoured ale (well, it was only just into the New Year), which slipped down nicely. From here, a very short walk brought us to the



Cornerhouse, a modern bar in an old building. The beer selection was good, and I chose another **Old School effort, Playtime**, which was a fine pale ale.

Our final pub was **Merchants 1688**, with low, vaulted ceilings, as befits a former wine cellar. Low ceilings are never a good thing when



you're 6' 5", but the beer was in fine form. My choice was a Tirrill 1823 and, after

this, it was time to part ways, and head back to our coach for the journey home. Many thanks to **Martin Sherlock** for his company and expert local knowledge, and to the people of Lancaster as a whole for a

very pleasant afternoon.

Matt Valentine, Social Secretary



If you fancy something a bit different to the hustle and bustle of the city centre then why not try a visit to Lark Lane which is only a short bus or train journey from the centre. "The Lane" as it is known by the locals is located to the south of the city centre and links Sefton Park with Aigburth Road.

The Lane is full of independent outlets and workshops offering locally produced artwork, jewellery and a variety of other unique gifts. The Lane also hosts numerous takeaways and restaurants serving cuisine from all over the world.

There are of course bars and pubs selling real ale.

Hop on the number 82 bus from Liverpool ONE bus station or take the Northern Line Southwards and alight at St Michael's Station. If you are really adventurous you could hire one of the City Bikes. Access is also available on 82 bus and the train from the South end of city.

You can find further details about each pub, including directions, by visiting whatpub.com by scanning the QR



code (QR Code Reader App is required) or type "whatpub" into your smartphone internet browser and search using the "Nearby pubs" option (your location needs to be enabled on your smartphone). Lark Lane is linier so the walk can start from either end of the Lane.

Starting from Aigburth Road the first Real Ale outlet is Bistro Rhubarb, on your left



selling breakfasts and other meals during the day. Usually two beers on from a variety of breweries.

Directly opposite is the Lodge (formally the Masonic) and now a gastro pub describing itself as a "kick ass neigh-



bourhood pub". Live music on Sunday and Monday with a quiz every Wednesday. If it's sunny then try the beer garden, which they claim is the best beer garden in South Liverpool.

A short stroll further along on the left is the Listed Albert Public House (Listing No 1084204) built in 1870's for the brewer Robert Cain. Usually shows live sport and also



has a beer garden. Has a number of hand pulls with two changing beers.

A few steps away also on the left hand side of the Lane is the independently owned



Que Pasa Cantina, which used to be a Mexican restaurant but now concentrates on being just a bar. There is an outside patio to the rear. Opens at 3:00pm Monday to Thursday. It has two changing beers so you will always get a surprise when you see what's on.

If you are still thirsty then

walk back to Aigburth Road (or cycle) and walk southwards for 10 minutes. On the left hand side at 278 Aigburth Road you will come across Liverpool's newest micro pub The Little Taproom and distillery whose concept is to stock beers and spirits from small, independent beers and distillers with the emphasis on Local.

NB At the time of writing The Little Taproom is yet to open but it is anticipated that by the time you read this it will have opened.

If it is not open or you are still thirsty then continue



southwards for 5 minutes' walk and head for Aigburth Vale. (number 82 bus or City Bike). Alight just after the en-

trance to Sefton Park and the junction of Jericho Lane and on the corner of Aigburth Road and Ashfield Road you will see the Old Bank. This is situated in a Grade II Listed Building which originally used to be the Bank of Liverpool. Shows football matches and hosts Irish music nights. Four hand pulls with ever changing beers from everywhere.

When visiting these pubs please remember to submit your beer scores via CAMRA's online pub guide, www.whatpub.com. These scores will help us choose pubs for inclusion in the Good Beer Guide.

Graham Murray February 2020.



MerseyAleAmbassadors

Wherever you go on your holiday, take a copy of MerseyAle with you, and send us a photo.

Email photo with your name and location to merseyale@liverpoolcamra.org.uk Those that we can't find space for in MerseyAle will go on the website. Show us how far MerseyAle can travel



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30 merseyale@liverpoolcamra.org.uk merseyale@liverpoolcamra.org.uk



DON'T FORGET MILD MAY!

Every May, CAMRA branches across the country celebrate 'Mild May', an initiative to celebrate and highlight the traditional beer style 'Mild', which was, until recently, under threat of extinction due to a drop in popularity.

To help revive the Mild beer style, Liverpool & Districts CAMRA branch encourages local pubs to have at least one Mild on their handpumps during the month of May.

If your pub is supporting 'Mild May' then let us know by Emailing merseyale@liverpoolcamra.org.uk or via Twitter /Social media. If you include @LiverpoolCAMRA in tweets then this will help us get the notification.

We, also, may be able to organise a pub walk to pubs that embrace and support this beer style.

The Mild style is highly diverse and can vary in colour from light amber to dark brown and black.

'Mild' was originally used to designate any beer which was young, fresh or unaged and did not refer to a specific style of beer. Thus, there was Mild Ale but also Mild Porter and even Mild Bitter Beer.

Mild is one of the most traditional beer styles which developed in the late 18th and 19th centuries as drinkers started to demand a slightly sweeter and less aggressively hopped beer than Porter. It also grew to meet the demands of a new class of industrial labourers. It became particularly popular in the Midlands, a heavily industrialized area of

England. There it was drunk by miners and factory workers looking to quench their thirst after a hard day's labour - people who were also looking for a value beer.

Early Milds were much stronger than modern versions, with the strength ranging from around 5.5% to 7% aby, modern milds tend to fall into the 3% to 3.5% category.

In the 19th century a typical brewery produced three or four mild ales, usually designated by a number of 'X marks', the weakest being X, the strongest XXXX.

The draconian measures applied to the brewing industry during the First World War had a particularly dramatic effect upon Mild. As the biggest-selling beer, it suffered the largest cut in gravity when breweries had to limit the average OG of their beer to 1.030.

Then, in the 1950s, the popularity of mild began to slip. Britain's industrial base declined and, with it, the demand for this sweet, sustaining, low alcohol beer. Mild's reputation was not helped by the publicans (however few) who dumped drip tray waste and cellar waste, known in the industry as 'slops,' back into the beer.

By the 1970s fewer and fewer breweries were producing mild and those that were tended to drop 'mild' from the names of those beers. Soon, mild became something that 'Old Men' drank and 'beer' became synonymous with fizzy golden liquid. Mild stayed out of favour until the 1990s. By then the practice of putting the slops back into the beer had stopped.

Mild is enjoying a revival in today's real ale market and brewers are producing several variations in both strength and flavour.

Nowadays most Milds are dark brown in colour, due to the use of well-roasted malts or roasted barley. When tasting look for a rich malty aroma and flavour, with hints of dark fruit, chocolate, coffee and caramel, with a gentle underpinning of hop bitterness

What they do all have in common though, is the flavour, malty sweetness with a very low (mild) level of hop bitterness. All have subtle differences depending on the choice of malts used in the brewing process. Some are smooth and creamy, others are nuttier and coffee-like due to the use of a higher roasted malt.

So, what are you waiting for badger your local publican to stock some Mild for May, there are lots of breweries out there who will be only too happy to supply their sweet, smooth and creamy, coffee flavoured nectar. Don't forget to tell us about it.

Graham Murray March 2020.

Note from the Editor. We know two pubs in Liverpool that permanently have on a mild. The Dispensary Fernandez Malt Shovel Mild, and The Lion Tavern, Rock the Boat Lion Mild (Sittin' on the Dock). Please let us know of other pubs that have on a permanent mild.

CIDER news





First and foremost, I would like to thank all the customers who visited the 40th Liverpool Beer Festival in the Crypt, and those of you who visited the cider and perry bar, it was so nice to see you all enjoying yourselves.

The cider/ perry of the festival was **Rosie's Perfect, a Perry Pear**

Liverpool is a fabulous City, it's a great place for a night out, lots of great pubs, and places to party, I love it. The cider and perry fans amongst us, especially CAMRA members, know exactly where real cider and perry is on offer.

The Augustus John, on the university campus, is a great haven for cider and perry along with the Pen Factory and Sanctuary Bar, to name but a few. Most Wetherspoons sell real cider and perry, I found Black Dragon in Blacklers, one of my favourites. When I walk into a Wetherspoons I automatically look down behind

the bar to see what delights there are for me, they are also listed in the drinks menus which is a lot easier, it's all there for us, beers, cider, perry and food.

To raise awareness of cider and perry production, CAMRA has two specific campaigning months, these are in October and May, during which time local branches organise cider and perry events across the country. May was chosen because it is when the orchards bloom and begin producing fruit which will then be harvested. It is also when

cider and perry production in the previous year reaches maturity and can start being enjoyed.

We are planning to have a cider event in May, details will be published on our social media channels, branch mail out and 'what's brewing'. You can also contact me on ciderandperry@gmail.com

See you soon, hopefully on a city crawl!

Wassail Linda Harris Regional Cider Coordinator Merseyside and Cheshire





Influencing Pubs to stock more than just Bland National Brands

Do you get really disappointed, when on entering a new pub or even your local that you thought was going to have some interesting real ale on, that it is only selling National Brand beers?

What can you do about it?

If the pub is a part of a chain then you can lobby the manager/owner and ask them to stock something a bit more exciting. Many of the pub chains are restricted to what they can offer by their corporate rules and regulations but you can ask the manager, if they are willing, to let you view the list of real ales that they can order from. If they do let you see it then you may be able to request that they order something decent. These will be, in the main, real ales from their national stable but may include real ales from other independent brewers.

National pub companies can stock other real ales by using a third party vehicle. As an example, The Society of Independent Brewers (SIBA) formed a company which acts as just that vehicle, named BeerFlex (formerly Direct Delivery Scheme).

BeerFlex currently buys over 3,500 draught and bottled beers from around 500 participating SIBA brewers and sells them on to 17 national pub companies and off-trade retailers.

Without such a vehicle, independent brewers would find it extremely difficult to trade with the nationals.

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Examples of some of the companies BeerFlex work within the Liverpool & Districts branch are: Punch Taverns, EI Group, Admiral Taverns, Greene King and Star Pubs & Bars (Heineken).

You do not have to be a national pub company to use BeerFlex-any pub can as long as you are a member of SIBA

There are a whole host of other wholesalers in the region who can supply real ale using this format.

There is another way to encourage pubs to stock something decent and that is to get them to sign up to the CAMRA LocAle accreditation scheme. The pub can then advertise their support by posting the window sticker in their pub. By local we mean brewed within 30 miles of the pub or club by road distance.

Some of the benefits of stocking locally produced real ale in local pubs include:

- Pubs can attract more visitors through their doors, including tourists.
- Consumers can enjoy greater beer choice and diversity.
- Local brewers are supported with increased sales.
- Local economy is supported as more money is generated and spent locally.
- Fewer "beer miles" means less impact on the environment.

merseyale@liverpoolcamra.org.uk

Breweries acceptable for Liverpool District pubs area

Breweries that may be considered as acceptable to being classified as falling within the criteria of the Liverpool & Districts Branch Pubs area are:

Liverpool & Districts Branch

Ad Hop Liverpool Big Bog Speke Black Lodge Liverpool Carnival Liverpool Flagship Liverpool Gibberish Liverpool Handyman Liverpool Higsons Liverpool Liverpool Brewing Liverpool Love Lane Liverpool Maghull Neptune Rock the Boat Little Crosby Republic of Liverpool Liverpool Stamps Liverpool

Others in Merseyside

Beer Station Freshfield
Brimstage Wirral
Brooks Hoylake
Connoisseur St Helens
The Craft, Southport - Only

Pubs in Middle - North Branch Area

George Wright Rainford
Howzat St Helens
Melwood Knowsley Park
Peerless Birkenhead
Red Star Formby
Southport Southport - Only

Pubs in Middle – North Branch Area Cheshire

4T's Warrington Beer Refinery Wervin -

Only Pubs in South – Middle Branch Area

Blueball Runcorn
Buccaneer Sutton Weaver
Coach House Warrington
Lymm Lymm
Norton Runcorn
Oaks Ellesmere Port
Spitting Feathers Waverton -

Only Pubs in South - Middle Branch Area

Stag Walton

Lancashire

Clay Brow Skelmersdale
Hop Vine Burscough
Parker Banks
Problem Child Parbold

Greater Manchester

Blackedge Horwich
Dunham Massey
Federation Altrincham - Only

Pubs in South - Middle Branch Area

Hophurst Hindley Howfen Westhoughton Martland Mill Wigan Mayflower Hindley Prospect Wigan Stubborn Mule Altrincham Wigan Wigan Wily Fox Wigan

Liverpool and Districts CAMRA Branch have agreed that a LocAle Beer is a REAL ALE BREWED WITHIN 30 miles from your pub to the LocAle brewery and that the real ale must have a local identity, therefore we would not expect real ale that is associated with London to be LocAle in Liverpool, even if its contract brewed locally.

Pubs should undertake an eligibility check by entering their pub postcode into a route map (i.e. Google, AA or RAC) to measure distance from their pub to proposed brewery to ensure it falls within the 30 miles criteria.

Don't forget that some breweries now offer real ale in Pins (4.5 gallons, 36 pints) which will allow pubs to stock something a bit different without going to the expense of purchasing a Firkin (9 gallons, 72 pints) or even a Kilderkin (18 gallons, 144 pints).

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Graham Murray February 2020

merseyale@liverpoolcamra.org.uk

MerseyAle **CLUB CORNER**

As well as campaigning to protect and promote real ale and pubs, CAMRA also works to protect and promote clubs where cask beer is sold. Social and sports clubs are important local assets that promote the social wellbeing of their communities and provide well needed sport and social amenities. https://clubs.camra.org.uk/

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

- Help us to compile a more accurate list of real ale outlets.
- Increase the effectiveness of the WhatPub
- Help visitors to the area discover good real ale.
- Give us a wider choice of clubs from which to

pick future local Clubs of the Year (COTY) and make the competition more inter-

Several ways to get in touch:

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

For more information on our Club of the Year please visit our website.

www.liverpoolcamra.org.uk or scan QR code.

Tony Morgan

Lucy Dean





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THANK YOU

Tony Morgan

MerseyAle Distibutors

Thank you to our volunteers for helping to distribute MerseyAle

Dave Barker Graham Murray Howard Perry Sue Daniels Steve Downing Martin Powell Mel James-Henry Keith Tomlinson Rogg Jones

Steve Mulholland Ian Rayner Andre Fu Matt Valentine Pete Elloy Rob Williams Ron Dean



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

Augustus John The Caledonia Childwall Fiveways Ship and Mitre

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

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

Wirral real ale trail

Spend the day visiting 10 pubs by bus, sampling real ale with friends without worrying who's driving!





Hop on and off the shuttle bus, arriving every 30-45 mins at each pub. Tickets £20 in advance, £22 on the day. Available online or from all participating pubs.

Get your ticket to ride today from www.realaletrail.co.uk

merseyale@liverpoolcamra.org.uk



Join us, and together we can protect the traditions of great British pubs and everything that goes with them.

Become part of the CAMRA community today – enjoy discounted entry to beer festivals and exclusive member offers. Learn about brewing and beer and join like-minded people supporting our campaigns to save pubs, clubs, your pint and more.

Join the campaign today at www.camra.org.uk/joinup

*Price for paying by Direct Debit and correct at April 2019. Concessionary rates available Please visit camra.org.uk/membership-rates



Branch Diary



BRANCH EVENTS
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www.liverpoolcamra.org.uk

Advertising Rates: The final copy date for Full page £250 our next issue is June 4 2020. Please submit advert AW as early as possible.

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

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Apologies if we have left anyone

anyone out.

Liverpool CAMRA

Coach Trips



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

Coach trips depart outside St Georges Hall Lime St, and return there around 9pm. Cost is £13.00 per seat (plus booking fee) for CAMRA members, £16.00 per seat (plus booking fee)

CA ALL TRIPS

CA carp can save £16.
For full details of upcoming

trips and how to book, please check out the coach trip page

on the branch website or scan the QR code.

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seat (plus
AMRA
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PS CANCELLED UNTIL FUR

Sowerby

ord October - Derby
7th November - Bolton and
Blackedge Brewery
MINI BUS TRIPS
21st March - minibus trip to
Oswestry area

Wincle Brewery

19th Sept nibus trip

cAMRA
me and affiliates
civerpool & Districts
oranch will be offered a free
seat on a future coach trip.
Check Liverpool CAMRA
website for details



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

20th June - minibus trip to

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

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