

ORGANIC BREWERY



MAIN SPONSORS OF THE LIVERPOOL BEER FESTIVAL

2014



www.liverpoolcamra.org.uk



PROGRAMME

METROPOLITAN CATHEDRAL CRYPT FEBRUARY 20TH - 22ND 2014



CEVERPOOL CONTROL CONT

Liverpool Organic Brewery Tour

Saturday April 5th
Other tour dates to be confirmed check website

Waterloo Beer Festival no.7

May 1st/2nd//3rd/4th
Old Christ Church, Waterloo

International Festival of Business June-July – Watch this space!

St George's Hall Beer Festival September 25th/26th/27th/28th

Waterloo Beer Festival no.8

November 20th/21st/22nd/23rd Old Christ Church, Waterloo



Further details www.liverpoolorganicbrewery.com

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Welcome to the 2014 Liverpool & Districts CAMRA Beer Festival

We've all been spoiled for choice with beer festivals since we last hosted our annual event in the Crypt in 2013 and it's expected we'll have even more demands on our pockets in the next twelve months. This puts increasing pressure on the festival organizers to deliver an event that satisfies everyone and maintains the high standards that are expected of beer festivals organized by CAMRA members. Once again, we've been ably assisted by Liverpool Organic Brewery. Mark Hensby and his colleagues have worked hard to obtain an interesting range of beers from various parts of the country that we confidently expect our experienced bar managers and festival organizer will present in tip-top condition. We also have a good selection of local brews and some old favourites. Looking away from the Festival, I'd like to take this opportunity to thank our Committee, who've worked hard on local and national issues, particularly our campaign to save the pub and bringing new people to real ale. I'm also grateful to all those members who volunteered to organize and run yet another hugely successful

beer festival. Nationally, the campaign to scrap the beer duty escalator was won, resulting in the end of the escalator and a 1p cut saving drinkers £1 billion over five years. Thanks to all our members who signed the petition. 2014 promises to be equally challenging with the continued fight against pub closures alongside our aim to recruit new members. Recently the membership elected a new Committee with some new faces who we hope will be as committed to the cause as those who have stepped down. Please continue to support the Branch by attending get-togethers and other social events including our everpopular coach trips. Meanwhile stay safe and enjoy the Festival.

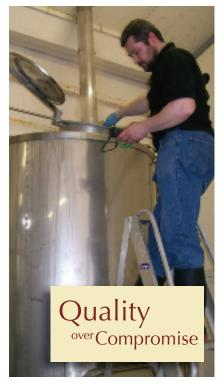
Cheers, Geoff



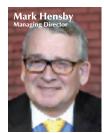


Geoff Edwards Branch Chair Liverpool and Districts CAMRA

ORGANIC BREWERY







CAMRA Liverpool Beer Festival Sponsors

Ever since we established Liverpool Organic Brewery in September 2008, we have stuck to the same simple objective – to produce great

Our maxim of "Quality over Compromise" has led us to expand our customer base throughout Merseyside and beyond, with pubs, hotels and restaurants across the UK now proudly stocking our products. Over the years our product range has continued to expand thanks to our dedicated brew team and some excellent brew recipes. The past year alone has seen the birth of RoyAle George, a celebration of the birth of young Prince

tasting beers using only the finest ingredients.

George, a celebration of the birth of young Prince George of Cambridge, and our PALS ale, brewed in honour of the Liverpool PALS memorial fund. We're very proud of our cask and bottle range and there may be even more to come in the near future.

Our beer festivals also continue to flourish, with more than 10,000 people attending our events in 2013. We're very excited about our plans for the coming year, with a return to St George's Hall scheduled for September as well as two appearances at Waterloo in May – which takes place over the bank holiday weekend for the very first time - and November. We have a few other surprises lined up throughout the year, so keep your eyes peeled to our website

www.liverpoolorganicbrewery.com

Liverpool Beer Festival Users Guide

Your Glass

One is provided free for everyone attending the festival and should you so wish it is yours to keep. If you want to



take it home, please put it in your pocket or in a bag, openly carrying glasses in Liverpool city centre is illegal.

Beer Vouchers

These come in sheets with a value of £10, towards closing time smaller amounts will be available. All vouchers are only valid for the session of issue, however, any unused vouchers are fully refundable at the cash desk up to 30min after the session closing time. Please note we use marker pens to

invalidate your vouchers after use. Please don't try and tear off individual vouchers.

Beer Pricing

We are continuing with our simplified beer pricing scheme with the lower strength beers at £1.00 per half and the higher strength ones at £1.50 per half. Regretably with the increases in beer prices we have been forced to change the cut off point between the two bands. Following introduction of the High Strength Beer Duty for which there is no small brewery relief we have to charge £2 per half for beers over 7.5%.

Cider Pricing

Up to 7.0% £1.50 per half and for 7.1% and above £2.00 per half

Membership Desk Located by stage in the Concert Room

Here you will find information on the activities of CAMRA both locally and nationally. If you join here today not only will you receive the usual memberships offers such as the £20 of Wetherspoons vouchers but

also the members festival discount of £3 of beer vouchers, plus the first 3 to join in any session will receive a free 2013 Good Beer Guide.

Beer of the Festival

Anyone attending the festival can vote for Beer of the Festival. Please complete a voting form, which are available from the membership stand, and place it in the ballot box provided.

Gluten Free Beer

There are bottles of Gluten Free Beer available from the Cider Bar

Colour coding

To help you select your beers from the very wide range on display we use a system of colour coding on the barrel ends.

- Orange Medium beers
- **Yellow** Light Ales
- **Red** Dark beers
- **Blue** Mild, Stout or Porters
- **Green** Fruit or Flavoured

Help Desk

Ask at the membership stand or at less busy times the beer voucher sales area.

Smoking, including electronic cigarettes, is not permitted anywhere within the building

If you wish to smoke you may do so outside the front door. In inclement weather the area beneath the stairs to the right of the entrance may provide some protection. Please ensure you obtain a pass out when going outside so you can get back in again.

Toilets

Ladies at foot of stairs, Gents at top of stairs, temporary urinals outside concert room back door. The disabled toilet is at foot of stairway. Please leave for disabled use only.

Photos will be taken in all sessions by CAMRA Liverpool & Districts Photographer and may be used for publication

Please Observe our Code of Conduct

Liverpool and
Districts Branch of
CAMRA consider
themselves extremely
lucky to have this
wonderful venue for
our ever expanding
beer festival

The Cathedral staff are very helpful and work overtime in their efforts to keep the crypt and toilet facilities as clean and tidy as possible. The security staff also help and are there for your benefit just in case there are any problems with over boisterous customers.

All the rest of the festival staff are volunteers who give up their time to make this a pleasant experience for you the customer.



So please try to make the festival as safe and enjoyable as possible, use the bins provided, leave tables as tidy as possible and report broken glasses and spillages immediately to one of our staff who will clean it up for you.

Don't be daunted by the presence of our marshals and security staff, they are only there for your protection and to help

you when necessary. Please note that any trouble could result in the loss of licence, both for the personal licence holder and the venue. This could result in us being unable to use the crypt again.

We have the greatest respect and confidence in you our festival 'customer' so enjoy your beers and ciders and have a happy and safe festival.



Festival Food

At Liverpool Beer Festival we believe Real Ale deserves Real Food. So we bring you three outlets, L+L Catering, the Liverpool Cheese Company Ltd and Peninsula Luxury Pies.

L+L Catering @ Fly in the Loaf

Steeped in the culinary tradition of the former much missed Liverpool legend Everyman Bistro, Linda Jordan and Lesley Lee of L+L Catering will once again be providing their legendary catering. Based at The Fly in the Loaf in Hardman Street their style of quality pub food with an emphasis on fresh local produce is fast becoming the benchmark for what pub food should really be.

L+L will be offering a varied changing menu of hot food and snacks, served from the Crypt kitchen servery hatch located at the centre of the beer hall. You can expect to find, among others, Hot pork rolls, award winning sausages, quality warm pies, delicious traditionally made Scouse and quality vegetarian options. Keep an eye out for the board by the servery with it's daily menu.

Peninsula Luxury Pies

Peninsula Luxury Pies have been baking hand raised pies and pasties for over 30 years using only the finest ingredients. The Cornish pasties and steak pies are made with Aberdeen Angus beef. All pies are baked fresh every morning for each event to ensure a perfect product. They will be available at the liverpool beer festival served both hot and cold for your enjoyment.

Liverpool Cheese Company Ltd

Choose a platter from a wide range of artisan cheeses, the perfect snack to accompany your beer.

The Liverpool Beer Festival is committed to the best in Real Food and Real Ale. A message we pass on to pubs in Liverpool.

Support the Festival Charity

Liverpool & Districts CAMRA
Beer Festival are supporting
local charity, **KIND**, which is
dedicated to helping underprivileged children. Further
information can be found near
the voucher desk. Unused beer
tokens may be donated to help
this worthy charity, at the
voucher desk.

We will also be taking collections during the festival.

Please give generously to support LOCAL charities







Festival Entertainment



Thursday Night SOUTHPORT STRING ENSEMBLE

Southport String Ensemble was started by Sarah And Alexander Marks to introduce their pupils to wonderful music of the string repertoire. There are five groups, Twinklers, Juniors, Intermediates, Seniors and, recently, Adults all meeting on alternate Friday evenings. Playing music ranging from Twinkle to Vivaldi and Holst, Bartok through to Philip Glass and the Beatles. They have now developed a strong Folk Music and Dance element which is very popular with their audiences.

This diverse group come from as far as Aigburth, South Liverpool to Ormskirk and Bamber Bridge in West Lancs.

The Ensemble gives regular concerts in and around Southport. They have played at every biannual Matalan Ball helping to raise money for the NSPCC Hargreaves Centre in Liverpool meeting such celebrities as Kylie Minogue, Cliff Richards and Cilla Black together with HRH Prince Andrew and Kenny Dalglish. They take part in the annual Southport International Festival and regularly perform as part of the Regional Festival of Music for Youth. They make regular visits to Southport's rest homes and have collected money for charity by busking on many occasions.

This lively and energetic ensemble has been actively involved in a

number of community projects where they also sing, dance and play the drums.

They have toured to Germany, Prague, Tuscany, Austria, Holland and Hungary. They have also performed in St Georges Hall and Clifton Cathedral in Bristol, St Cuthbert's Church, Wells and Liverpool Anglican Cathedral. Last year SSE Senior group were the proud winners of the 2012 Talleyman Trophy at Fylde Folk Festival. This year they have toured to Baden Baden in the

Black Forest, Germany. They were also invited back to Fylde Folk Festival where they opened the Final Concert in the Marine Hall. website: hellosarah.co.uk. Friday Night

CUSHFOOT, Liverpool based Jazz guartet formed in 2002 by trumpeter Martin Smith, favour a gentle and melodic approach to music, choosing its repertoire from a blend of beautiful standards and home grown compositions. The release of their first CD "Our Fathers" sparked a great deal of interest from top British Jazz label Candid Records and was championed on Michael Parkinson's national radio show. In addition to performing at lazz numerous festivals nationwide, Cushfoot sustained an 8 and a half year residency at Hannah's Bar in Liverpool town centre and continue to play to appreciative audiences throughout the North West. Martin played for several years with the Muffin Men and has recorded with Space, Super Furry Animals, The Coral, the Lightening Seeds and Wizzards of

Saturday Night THE LOOSE MOOSE STRING BAND

Twiddly.www.rodimus.co.uk



Loose Moose comprise of a gang of acoustic music loving fools from Liverpool. They play styles including Bluegrass, Old Time, Western Swing, Rock and Roll and even a few 80's classics.

Loose Moose currently play every other Sunday at the Caledonia Pub in Liverpool.

Cushfoot Martin Smith

Crow's Nest



63 Victoria Rd, Crosby. 0151 924 6953

Four Regular Real Ales

and constantly changing Guest Ales

Beers from breweries all over the country!

The Crow's Nest is a charming grade II listed building with a cosy bar, tiny snug and comfortable lounge. You'll enjoy a warm welcome and great beer in this beautiful old pub.

Merseyrail - Blundellsands & Crosby station - 10 min walk

The Beer List - introduction

With over 200 beers in total at the time of going to press a lot of research goes into making sure that all entries are accurate. However some breweries may change hands, move, or expand. So every year all the brewery entries have to be checked. In all this a few mistakes creep in and one can never be entirely sure a source is accurate. Sometimes a brewery changes a beer but keeps the name the same. Have we got the description for the old one or the new? If you think we have got something wrong please let us know otherwise the error may creep into next year's programme.

Although we start with over 200 beers if you turn up on Saturday night don't expect everything to be available. We start serving a beer as soon as it's fit for drinking and stop when it runs out or goes off.

Our staff, who are all volunteers, may be as unfamiliar with the beers they are serving as you are. If you are not sure about a beer and want a taste please ask for one but staff have been warned to look out for people wanting 200 "tastes". If you buy a beer and don't like the style, tough. If however you consider the beer to be off, please inform the staff so that we can stop selling it or at least warn other customers about it.



BEER LIST

MAIN SPONSOR Liverpool Organic Brewery,

Liverpool, Merseyside



Liverpool Organic Brewery started brewing in August 2009. The brewery presently maintains a core range of 15 beers plus 4 occasional and 5 seasonal brews. The brewery only uses certified organic malted barley. Brewplant is a 12.5 Barrel all stainless steel system built by Vincent Johnson of Rochdale.

They now have 6 fermenters, including a combination FV/lagering vessel so cask lager can be produced.

Brewery Tours are offered on a monthly basis www.liverpoolorganicbrewery.com

1 24 Carat Gold	4.2%	Pure gold in colour made with 100% Brewer's Gold hops, a smooth luxurious ale. Orange citrus finish
2 Best Bitter	4.2%	Delicious session bitter with a floral nose and a taste all of its own
3 Bier Head	4.1%	A golden bitter with a sharp hoppy foretaste with complex spice and crisp malt tones leading to a rich mellow aftertaste
4 Cambrinus Deliverance	4.2%	A pale premium bitter
5 Cambrinus Solstice	3.8%	Golden /Blond Ale
6 Cascade	3.8%	An intensely hopped light session bitter
7 Empire Ale	5.2%	A strong ruby ale with slightly sweet finish
8 Everyman Ale	3.6%	A session bitter brewed to celebrate the reopening of the Everyman
9 Honey Blond	4.5%	A pale copper-coloured ale brewed with organic wild flower honey with a subtle aftertaste, a solid malt backbone, and a good hoppy character
10 Imperial Russian Stout	7.9%	Liquorice dark chocolate and coffee with a little fruity malt on the aftertaste. Powerful decadence
11 Iron Men	4.0%	Generously hopped with Riwaka. Intensely hoppy, with a lemon citrus lingering hop finish
12 Joseph Williamson	4.0%	Floral malt overriding delicate citrus hops with a warm spicy base building to a smooth satisfying finish
13 Kitty Wilkinson	4.5%	One of the Heroes of Liverpool series a chocolate and vanilla stout
14 Liverpool Pale Ale	4.0%	A delicately hopped light ale
15 Liverpool Pilsner	4.5%	A light crisp and hoppy pilsner style cask lager
16 Liverpool Stout	4.7%	A strong dark and dry stout with a smooth spicy finish
17 Shipwreck IPA	6.5%	A true India Pale Ale. Intense citrus and powerful hop flavours
18 Simcoe	4.7%	A light, single hopped ale with pine notes
19 Styrian	4.2%	A pale ale brewed with Slovenian Styrian hops
20 William Roscoe	4.3%	First in the Heroes of Liverpool series. A light floral bitter made with the English hop Fuggles

Rest of the Local Beers

4Ts, Runcorn, Merseyside

First brewed June 2010. The 100 litre plant used was located in a private garage in Warrington. During May 2012 the brewery relocated to Runcorn and expanded to a 5 barrel.

21 Blonde	4.0%	English Blond beer balance with a good combination of malt to
		hops, smooth all-round very easy drinking beer
22 Get Down & Dirty	4.0%	A well hoped English ale with a mixture of malts giving this a great malt start with a refreshing hop finish
23 Stack	4.2%	A pale beer with German hops for bittering and aroma making this a great all-round perfectly balanced easy drinking pale hoppy beer

Brimstage Brewery, Wirral, Merseyside



A state of the art micro brewery that started brewing in June 2006 in a redundant farm dairy.

		,
24 Rhode Island Red	4.0%	Red, smooth and well balanced. Rich fruity aroma with a slight malty taste and long lingering berry fruit notes and dry aftertaste
25 Trappers Hat	3.8%	A refreshingly hoppy session beer. Gold coloured with a complex bouquet, it provides a mouthful of fruit zest, with hints of orange and grapefruit
26 Scarecrow	4.2%	Orange marmalade in colour, this well balanced session brew has a distinct citrus fruit bouquet and a bitter finish

George Wright Brewing Company, Rainford, Merseyside

The brewery originally opened as a 2.5 barrel plant in 2002 but it soon became apparent that this was too small. This was replaced after 6 months with a 5 barrel plant. In late 2003 a decision was made to replace this with a 25 barrel computer controlled plant enabling George Wright to brew consistent high quality beers.

27 Calypso	3.9%	Pale and fruity session ale
28 Cheeky Pheasant	4.7%	Light amber in colour, distinctive fruit, malty taste with a sweet aftertaste
29 Green Bullet	4.1%	A New Zealand Hop - Pine, Raisin and Black Pepper
30 GW Mild	4.0%	George Wright's very own dark, creamy mild
31 Jumping Jack IPA	4.7%	Full-on taste made with New World Hops
32 Mocne Piwo	5.1%	A light amber coloured strong ale with a citrus aftertaste brewed using Polish Marynka hops
33 Northern Lights	5.1%	Strong ale, light amber in colour. A strong citrus taste balanced by the bitter hops
34 Steve's Brave New Beer	4.8%	An amber coloured ESB. Aroma of grassy floral hops with hints of toasted malt. Taste is slightly sweet with notes of malt, caramel and ripe fruit - this leads onto a bitter, moderately, dry finish. Brewed by Brewer Steve Huxley from Barcelona, Spain.

Liverpool Craft Brewery, Liverpool, Merseyside

Began brewing in 2011 using a 10 barrel plant.

35 American Pale Ale	4.9%	A very hoppy pale ale made with American Hops
36 Hop Beast	4.0%	With a Vienna malt base, the beer was re-designed in December 2011 giving it a strong fruity hop flavour and aroma
37 Icon	3.8%	A very pale ale. A late addition of Styrian Golding hops creates a long dry finish with citrus undertones

38 Rye PA	5.6%	A crisp Pale Ale made using Apollo, Fuggles, Bramling Cross and Cascade hops to bring out the delicate spicy rye base
39 Special Pale	4.0%	A fruity pale ale with citrus notes
40 Special Porter	4.5%	A hoppy porter, made with wheat malt & Columbus Hops

Liverpool One Brewery, Liverpool, Merseyside



First brewed in May 2010. A 5 barrel plant is used.

41 Brass Monkey	6.0%	A strong ale brewed with a secret blend of spices and dried fruit
42 Maharajah	5.3%	A deep golden India Pale Ale made using 6 different hops including Chinook and Pioneer
43 Three Graces	4.2%	A straw coloured light ale, hopped three times with Super Styrians to provide an intense bitter bite

Mad Hatter, Liverpool, Merseyside NEW



Brewery launched on 1st May 2013. A 400 litre brew plant is used. They have already outgrown their current space, so will soon be moving from Toxteth to the Baltic Triangle.

44 Wapping Mad	4.2%	Amber hoppy beer, made on the Wapping brewery plant. A taste of
		things to come (see article on p35)

Melwood, Prescot, Merseyside NEW



Opened March 2013, in the heart of Knowsley Park in an old dairy that once housed The Cambrinus Brewery. A 5 barrel system is used.

45 Father Ted	4.3%	Dark copper coloured English special bitter
46 Paleface	4.2%	American Pale Ale
47 Whiter Shade of Pale	4.2%	Very Pale Single hopped with Chinook

Peerless, Birkenhead, Merseyside



A brewery set up in 2009 which brews in the centre of Birkenhead using a 10 barrel plant.

48 Crystal Maze	4.4%	A ruby ale. Good bitterness and a hint of fruit on the finish
49 Knee Buckler	5.2%	An amber IPA style beer. Hopped with US Cascade, Columbus and Citra hops
50 Oatmeal Stout	5.0%	A smooth full bodied stout
51 Peerless Pale	3.8%	A pale and hoppy brew
	49 Knee Buckler 50 Oatmeal Stout	49 Knee Buckler 5.2% 50 Oatmeal Stout 5.0%

Southport Brewery, Southport, Merseyside



Opened in 2004 by Paul Bardsley with a 2.5 barrel plant previously at Buntingford Ales, Royston, Herts but has since expanded to a 5 barrel plant.

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52 Cyclone	3.8%	Amber-coloured ale with bready malts with a touch of damson fruit and trace of chocolate powder. Sweetish taste with some fruit and a decent bitter finish
53 Dark Night	3.9%	A Mild brewed Maris Otter and Lager malt sourced from British farms, mixed with hops gathered from hop growers throughout the world
54 Golden Sands	4.0%	A golden coloured triple hopped bitter with citrus flavours
55 Old Shrimper	5.5%	Rich, dark and fruity. A real winter warmer
56 Sandgrounder	3.8%	Pale hoppy session bitter with a floral character

Spitting Feathers, Chester, Cheshire

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This microbrewery is run by Matthew Walley and is based on a working farm in Waverton, two miles south of Chester. Beehives provide honey for the brewery and spent grains are fed to livestock. It was launched in 2005.

led to livestock. It was laufiched in 2005.		
57 Red Tape	3.8%	One of the Ministry of Beer range, brewed to protest about governments past and present and their handling of beer and pubs. A ruby ale brewed using a bit of common sense
58 Thirst Quencher	3.9%	A fine light pale beer. Lots of late hop leads to a clean, crisp finish
59 Victorian Porter	4.6%	A Porter brewed using an authentic recipe from 1865

Wapping Beers, Liverpool, Merseyside



The brewery opened at the end of January 2002. The head brewer is Stan Shaw. The brewery plant will soon move to new premises which will be owned by the Mad Hatter brewery (see article on p35)

60 Apache	6.2%	American pale ale with US El-Dorado hops fruity
61 Blonde	4.5%	German style wheat beer with sweet orange and curraco
62 Hale Rocks	4.5%	Pale grapefruit citrus hop aroma. Firm in mouth with a decent bitterness in the finish
63 Journeys End	6.1%	Mix of IPA and APA hops, late hopped with US hops
64 Liverpool Lou	4.0%	Pale ale using US yeast and Us summit hop
65 Porter	5.0%	Brewed with smoked malt from Bavaria, smooth & dark
66 Quencher	4.2%	A pale ale
67 Stout	5.0%	Hints of coffee & bitter chocolate
68 Sunken Dock	4.5%	Lightly malted with munich malt and triple hopped
69 The End	5.0%	Brewed with Four American hops, Citra, Chinook, Eldorado and Summit. The beer was late hopped
70 Winter	6.5%	Very deep ruby ale brewed with mixed spice

BEER LIST OTHER BREWERIES

Abraham Thompson, Barrow-in-Furness, Cumbria

Abraham Thompson

Opened in 2004 by brewer John Mulholland with a mission to return Barrow brewed beers to local pubs. A home based half barrel plant. Only one brew is produced each month.

71 Oatmeal Stout	4.8%	A smooth stout using Maris Otter, Oats, Roast Barley and a
		combination of Challenger and Styrian Golding hops

Allgates, Wigan, Greater Manchester



Started operating in 2006. Located in the heart of Wigan in a fully restored 19th Century Grade 2 Listed, tower brewery. Has a 5 barrel brew length.

72 Ahtanum	4.3%	A single hopped pale ale
73 Blue Sky Tea	4.2%	A pale ale infused with award winning Blue Sky Blend Tea
74 Exp 5-256	4.1%	A single hopped pale ale

Big Hand, Wrexham, North Wales NEW

BICHAND

Started brewing in 2013 using a 10 barrel plant.

		•	
75 Atramentus	4.9%	Ultra dark stout with cinder toffee, mellow liquorice	w chocolate and deep
76 First Hand	4.2%	Amber Ale	
77 Melyn	4.6%	Golden Bitter	V C / 2 C /

Black Country Ales, Dudley, W Midlands NEW HERE



Brewing started in November 2004 at the Old Bull's Head Inn.

78 Bradley's Finest Golden	4.2%	A straw coloured beer, with a bold citrus hop aroma, fruity balanced sweetness and a lingering refreshing after-taste
79 Fireside	5.0%	A well rounded premium bitter, amber in colour, clean in taste leading to a pleasant dry finish
80 Pig on the Wall	4.3%	A refreshing chestnut brown beer with a complex flavour of light hops giving way to a bittersweet blend of roasted malt. Suggestions of chocolate and coffee undertones

Bristol Beer Factory, Gloucestershire



A 30 barrel microbrewery in part of the former Ashton Gate Brewing Co.

7130 barrer microbrewery	in part of the n	ormer Asmon Gate Brewing Co.
81 Independence	4.6%	US Style pale ale. Very distinctive pale ale that we have hopped continuously throughout the boil
82 Nova	3.8%	A light malt base; Maris Otter, Cara Pils and wheat malt allows the bright, fresh and zesty hop aromas to shine - underpinned by herbal and floral notes
83 Seven	4.2%	Premium Amber ale. Toffee malt flavours balanced with a smooth hop bitterness & aroma. All English malt & hops
84 Sunrise	4.4%	Golden ale with hints of biscuity malt flavour and citrus hops. Pale, Cara, Crystal and Wheat malts and English Pioneer hops for and aroma with an added boost of Goldings hops to fill out the aroma

Burning Sky, Firle, East Sussex BRAND NEW



Brewing started October 2013.

Aurora	5.6%	A pale ale with a blend of malts to provide a juicy backbone and a pale amber colour. An expansive blend of US hops give a resinous mouth feel – big citrus & tropical fruit flavours, which are prominent, yet well balanced
		•
	Aurora	Aurora 5.6%

Buxton Brewery Co, Buxton, Derbyshire

Started brewing in 2009 in Leek and started brewing at its current location in 2010 using a 5 barrel plant.



86 Buxton Bitter 4.3% A copper coloured traditional English Bitter

Byatts, Coventry, West Midlands



Established in 2011 using a 6 barrel plant.

87 Colombo Extra	4.8%	Golden Ale
88 Phoenix Gold	4.2%	Pale Ale, brewed with three American hops

Cheshire Brewhouse, Congleton, Cheshire



Shane Swindells didn't just open a brewery. Using his engineering skills he built the brewery equipment himself. The first brew was in July 2012.

89 Cheshire Gap	3.8%	An easy drinking Session English Pale ale, Finest East Kent Goldings and English Bodecia Hops are added late
90 Engine Vein	4.2%	Copper Ale, Engine Vein is a classic Best bitter late hopped with plenty of First Gold hops, well balanced with biscuit and caramel malt flavours and a lingering hop finish
91 Govinda	6.8%	Govinda is a celebration of strong traditional British brewing, brewed to a recipe dating from the 1800's. Made with only the finest pale malt and masses of east kent golding hops

Conwy Brewery, Conwy, North Wales



Started brewing in 2003, relocating to its present address in 2013.

92 Infusion 3.9% Welsh Pale Ale with an infusion of Fuggl	e Hops
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Corvedale Brewery, Corfton, Shropshire

Corvedale Brewery

Brewing started in early summer 1999 with a 5 barrel brew plant.

93 Dark & Delicious	4.6%	Premium Bitter with chocolate malt
94 Golden Dale	4.2%	Blond Ale
95 Normans Pride	4.3%	Best Bitter

Dancing Duck, Derby



First brewed in December 2010 using a 5 barrel plant.

96 22	4.3%	A best bitter with good malty flavour and dark fruit notes, these are offset by a strong hop with a very clean finish
97 Amberillo	4.8%	An amber ale. Earthy aromatic American hops are balanced with biscuit malt flavours leading to a spicy, peppery finish
98 Dark Drake	4.5%	Delicious malty, caramel and liquorice flavours combine wonderfully in a smooth drinking velvety, oatmeal stout with a freshly roasted coffee and toffee finish

Dark Star Brewing Co, Horsham, West Sussex

Started in 1994 in the cellar of the Evening Star pub in Brighton. In 2001 it moved to a 15 barrel plant in Haywards Heath. It moved to its present location in 2010 and trippled capacity.

99 American Pale Ale	4.7%	Brewed with Cascade, Centennial and Chinook hops. The low colour Maris Otter malt provides a perfect light colour and dryness to complement the crisp taste and full aroma of the hops
100 Hop Head	3.8%	Extremely pale gold coloured ale with a strong floral aroma and elderflower notes. Full bodied yet dry

Dickensian, Roden, Shropshire NEW HERE



Originally based at the Dolphin Inn in Shrewsbury, Dickensian now brews on a purpose built plant in Roden.

101 Martin Guzzlewit	4.2%	A blonde beer with American yeast
102 Nicholas Nicklebeer	4.4%	Pale Ale

Fernandes Brewery, Wakefield, West Yorks



103 Black Voodoo	5.1%	Porter
104 Cascade	4.1%	Bitter

First Chop First Chop Brewing Arm, Salford, Manchester NEW



Began brewing in 2012 at Outstanding Brewery. Production has now moved to its own brewery.

105 Нор	4.1%	A Pale ale born with four varieties of hops from the US and one from Slovenia
106 Sip	5.4%	South Island Pale Ale with mouthfuls of tropical fruit flavours achieved with massive amounts of late hopping
107 Tea	5.0%	A full bodied IPA made with three malts

Fool Hardy, Heaton Norris, Gtr Manchester NEW HERE



2.5 barrel plant set up at the Hope Inn in 2012.

108 Renound Ginger	4.4%	A traditionally made golden, smooth yet fiery ginger beer	
109 Reverse & Rewind	3.9%	A modern twist on a traditional bitter made with four malts and fou hops for a slightly less bitter bitter	
110 Risky	4.4%	Pale ale with a good balance of hops	
111 Rou Shou	4.1%	Refreshing pale ale with a strong floral aroma and elderflower notes from the Cascade hops	

Most breweries are shown just with their name

NEW means a brewery we haven't had before shown as new in 2014 Good Beer Guide **BRAND NEW** means a brewery too new to feature in that guide **NEW HERE** is any other brewery we haven't had since 2005

Foxfield, Broughton in Furness, Lancashire



3 barrel plant opened in the autumn of 1997.

112 Malty Madness	5.1%	Dark malty bitter
113 Sleeping Policeman	4.5%	Pale hoppy bitter

Franklins Brewing Co, Bexhill, East Sussex

7 barrel plant set up in 1980. Bought by White Brewing in 2009.

7 barrel plant set up in 19	980. Bought	by White Brewing in 2009.	
114 Citra IPA	5.5%	IPA with citrus flavours and aroma	- Anthream
115 Grumpy Guvnor	4.5%	Dark-amber-coloured Bitter	
116 Pudding Stout	4.2%	With a touch of oatmeal giving it a dark and smooth silkine coffee and vanilla essence providing this beer with an after taste and rich aroma	

Gower, Swansea, South Wales NEW HERE

First brewed January 2012. Uses a 5 barrel plant.

117 Gold	4.5%	Thirst quenching golden ale, refreshing citrus flavours and the lovely aroma of the cascade hops
118 Power	5.5%	Brewed with traditional floor malted barley and packed full of a choice quality hops, to give a powerful Welsh example of a true British classic – Indian Pale Ale
119 Samson's Jack	4.2%	A Classic traditional British ale, copper colour brewed with traditional floor malted barley, crystal malts, wheat and the stalwarts of choice British hops, Fuggles and Goldings

Great Heck Brewing Co, Great Heck, N Yorks



Started brewing in May 2008 on a 4 barrel plant in a converted slaughterhouse. Moved to a 15 barrel plant at the current location in 2012. Great Heck is near Selby.

120 Depatures	4.5%	Refreshing pale ale with low to moderate bitterness and tons of fruity hop flavours and aromas	
121 Navigator	3.9%	Traditional mahogany coloured session bitter with subtle yet exotic hop aromas	
122 Voodoo Mild	4.3%	Very dark mild brewed with addition of chocolate and black malt	

Great Newsome Brewery, Winestead, Hull



123 Sleck Dust 3.8% A straw coloured light ale

Green Duck, Stourbridge, West Midlands



Beers first brewed at Grafton in March 2012. Green Duck Brewery opened in Stourbridge in 2013.

124 Drunken Duck	3.9%	Golden Ale	
125 Duck Blonde	4.2%	Blonde Ale	
126 Duck Turpin	4.5%	English Bitter	

18

Green Mill, Hyde, Greater Manchester



Brewing started July 2007, a 21/2 barrel plant is used.

127 Green Mill Gold	3.6%	Golden session bitter
128 Northern Lights	4.5%	A premium bitter
129 Old Git	4.2%	A golden ale with a fusion of American and Slovakian hops

Hand Drawn Monkey, Lindley, Huddersfield NEW HERE



First brewed October 2012. A 6 barrel plant is used.

130 Monkeys Love Hops 4.2% A beer with a combination of hops

Healeys, Loppergarth, Cumbria NEW

Healeys Brewery

This small brewery is located in the Wellington Pub. First brewed August 2012. A 2½ barrel plant is used.

131 Healey's Blond	4.0%	Golden ale
132 Healey's Loppergarth	5.0%	Pale ale

Heavy Industry, Henllan, North Wales NEW HERE



First brewed late 2012. A 10 barrel plant is used.

133 Electric Mountain	3.8%	English Bitter
134 Nelson's Eve	4.8%	English Pale Ale

Ilkley Brewing Company, Ilkey, West Yorkshire



First brewed 3rd May 2009.A 20 barrel plant is used.

135 Fireside Porter	4.2%	Smokey porter
136 Ilkley Gold	3.9%	Golden ale
137 Joshua Jane	3.7%	Rich nut-brown Yorkshire Bitter

Ironbridge, Telford, Shropshire



Established in spring 2008 with a 12 barrel plant in an old Victorian warehouse in the heart of Ironbridge Gorge.

138 Gold	4.4%	The Centennial hop and a modern twist on brewing techniques define this beer. Golden in colour with a sharp hop bite followed by that distinctive lingering Centennial flavour to finish
120 Wysoldin Dolo Alo	4.00/	A Dala Ala

Itchen Valley, Alresford, Hampshire



This brewery started in 1997 in Alresford. The brewery moved to it's current address in 2006. A 20 barrel brew plant is used.

140 Hampshire Rose	4.2%	Golden Best Bitter
141 Pure Gold	4.8%	Golden Ale

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Jarrow Brewing Company, Jarrow, Tyne and Wear

First beers were brewed 2002 at Robin Hood pub. In 2006 a second brewpub was opened at The Maltings Brewery Tap & Westoe Brewhouse. Brewing ceased at the Robin Hood in summer 2008 with all brewing being located at the Maltings. A 12½ barrel brew plant is used

142 Red Ellen	4.4%	A rich ruby red, full-bodied ale with a citrus hop aroma
143 Venerable Bede	4.5%	A golden fruity well balanced premium ale
144 Westoe IPA	4.6%	A pale gold ale with a soft malt character and refreshingly complex hop aroma

Kelham Island, Sheffield, South Yorkshire

Opened in 1990 at the Fat Cat pub. A new purpose built and much expanded brew house on a car park next to the pub was opened in April 1999. A 10 barrel plant is used.



Keltek Brewery, Redruth, Cornwall

First opened in 1997, it later moved in 1999 and again in 2005 to its current location. It uses 20 barrel plant.

•		
146 Even Keel	3.4%	Pale Ale
147 King	5.1%	Premium Bitter
148 Lance	4.0%	Golden Ale
149 Magik	4.0%	Best Bitter

Kirby Lonsdale Brewery, Carnforth, Lancashire

First brewed February 2009. Uses a 6 barrel plant

riist brewed rebruary	2009. USES a 0	barrer plant.
150 Jubilee	5.5%	A smooth stout allowing hints of pale malt and liquorice to show through
151 Loosehead	3.7%	Light copper Bitter in colour
152 Old Tannery	5.0%	Porter
153 Single track	4.0%	A Flowery Ale deep golden in colour with Super citrusy floral aromas with a massive hop mouth feel

Ludlow, Ludlow, Shropshire

A 6 barrel plant established in May 2006 by Gary and Alison Walters in a 250 year old former maltings building. Moved to its current location in 2011

martings banding. Mov	ca to its carre	introcation in 2011.
154 Ludlow Best	3.7%	A copper coloured well balanced session beer brewed using Maris Otter pale malt along with Fuggles and Goldings hops
155 Ludlow Gold	4.2%	A golden drink in the tradition of well-hopped ales. Pale hue, Maris Otter pale malt, Fuggles & Goldings hops. Dry elongated bitter aftertaste
156 Stairway	5.0%	A sharp sweet full bodied honey coloured beer

22

Magic Rock Brewery, Oakes, Huddersfield

First brewed 10th May 2011.

157 Ringmaster 3.9% Original pale ale

McGivern Ales, Wrexham, North Wales

Started brewing in early 2008 on a small scale, based at the brewer's home. The brewery relocated to the Bridge End over the summer of 2011 and upgraded to a 2½ barrel plant.

O .		10		
158 Decipher	5.0%	Golden Ale		
159 Pale	3.9%	A bitter golden ale with citrus notes from	om cascade	hops
160 Winter Solstice	5.2%	A deep brown, very malty bitter with a	slight dryn	ess

Oakham Ales, Peterborough, Cambridgeshire

Started brewing in 1993, moved to Peterborough in 1999, taking over the old Job Centre and turning it into reputedly the biggest brewpub in Europe. Brewing has now shifted to larger premises.

161 Bishops Farewell	4.6%	Dominated by elaborate fruity hop notes, with a grainy background and dry finish
162 Jesters Ferret	3.6%	This light golden beer has a balanced bitterness and a robust fruity flavour with powerful berry and tropical fruit aromas
163 JHB	3.8%	A golden beer whose aroma is dominated by hops that give characteristic citrus notes

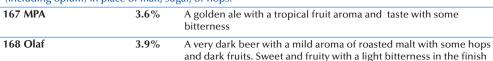
Offbeat, Crewe, Cheshire

First brewed in late 2010 using the plant of the Borough Arms Brewery before soon expanding to its own 6 barrel plant.

0		
164 Odd Ball Red	4.2%	A ruby red ale with a blend of American and New Zealand hops for a spicy finish
165 Off the Rails	4.3%	Chocolate stout
166 Out of Step	5.8%	An American style IPA , generously hopped with abundant citrus flavours leading to a dry bitter finish

Okells, Douglas, Isle of Man

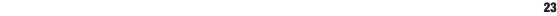
Founded in 1874 by Dr Okell this is the main brewery on the island. The brewery moved in 1994 to a new purpose built plant at Kewaigue on the outskirts of Douglas. Brewed to the Isle of Man's Brewing Act 1874, which prohibits the use of a variety of substitutes (including opium) in place of malt, sugar, or hops.



Orkney Brewery, Orkney, Scotland

Brewing started in 1988. Merged with Atlas in June 2004 to become part of Highlands & Islands Breweries Ltd. Following the failure of Highlands & Islands, the company was brought by Sinclair Breweries Ltd. Moved to purpose built premises at the same location in 2010. A 25 barrel plant is used.

169 Dark Island A classic Scottish dark ale with chocolate and roasted malt flavours

































































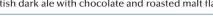












Ossett Brewing Company, Ossett, West Yorks

OSSETT BALWERY

In 1998 Bob Lawson, who for over 40 years had been brewing beer for other people, produced his own first beer with a 5 barrel plant at the back of the Brewers Pride pub. Proving popular, in 2005 production moved to a new larger site across the road from the original brewery.

170 Dana	4.0%	A light hoppy beer with Dana Hops
171 Silver King	4.3%	A lager-style beer with a crisp, dry flavour and a fruity, citrus aroma

Otley, Pontypridd, South Wales



An offshoot of the small local pub company of the same name. Full production started in August 2005. A 10 barrel plant is used.

172 Blonde	4.8%	A clear wheat beer spiced with roasted orange peels, coriander and
		cloves. Good hop aromas with a subtle bitterness

Portabello Brewing Co, London NEW HERE



First brewed November 2012.

173 Market Porter	4.6%	A rich, smooth porter
174 Star	4.3%	Traditional bitter
175 VPA	4.0%	Light hoppy pale ale

Purple Moose, Porthmadog, Gwynedd



A 10 barrel plant opened in 2005 by Lawrence Washington in a former saw mill and farmers'

waremouse.		
176 Dark Side of the Moose	4.6%	A delicious dark ale with a deep malt flavour from roasted barley and a fruity bitterness
177 Glaslyn	4.2%	A golden coloured fruity best bitter with a well balanced hoppy finish
178 Snowdonia Ale	3.6%	A delightfully refreshing pale ale brewed with Pale and Crystal malt with a delicate combination of Pioneer, Styrian Goldings and Lubelski hops

Rat, Huddersfield, W Yorks



A brewery based at the Rat and Ratchet pub. It started brewing in June 2011 using a 6 barrel plant.

179 Project VII	4.0%	Tropical bitterness
180 White Rat	4.0%	A pale hoppy beer made from Maris Otter malt and a combination of three high alpha American hops to produce an intensely aromatic and resinous finish

Raw Brewery, Staveley, Chesterfield



First brewed 14th May 2010. Uses a 5 barrel plant.

181 Identity Crisis	4.3%	Tropical bitterness
182 Jester IPA	5.0%	IPA with Jester Hops



183 Try Ale	4.2%	Refreshing pale ale with tropical fruit aroma	and a fruity bitterness
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Salopian Brewing Co, Shrewsbury, Shropshire



Established in 1995 in a former dairy on the outskirts of Shrewsbury, it was then reckoned to have the shortest brew length of any brewery not attached to a pub. It was rebuilt in 1999 quadrupling in size to a 10 barrel plant.

10 barrer plants		
184 Oracle	4.0%	A crisp golden ale with a striking hop profile. Dry and rrefreshing with a long aromatic finish
185 Shropshire Gold	3.8%	Golden with a floral aroma and a full hoppy flavour that is balanced by a dry crisp maltiness and a rich finish
186 Winter Ruby Ale	5.5%	

Saltaire, Shipley, W Yorks



Established in 2005 in a Victorian building that was once the generating hall used to provide electricity for the local trams. A 20 barrel plant.

erectively for the recal trains 77 20 sairer plants		
187 Blackberry Cascade	4.8%	An American style pale ale hopped with Cascade and Centennial hops. Infused with a hint of Blackberries
188 Empress IPA	5.0%	Traditional English pale ale with good malt base, strong bitterness and the marmalade citrus flavours of the Golding hop
189 New World Red	5.2%	A deep red malty ale with firm bitterness and citrus notes from blended Australian, American and New Zealand hops
190 Raspberry Blonde	4.0%	Refreshing blonde ale delicately infused with raspberry flavours

Sarah Hughes Brewery, Sedgley, West Midlands



Opened originally in the 1860's behind the Beacon Hotel, Sarah Hughes bought the brewery in 1921 and started to brew the beer now called Dark Ruby. After lying idle for 30 years the brewery was reopened in 1987 by John Hughes, who continued the tradition and recipe of his grandmother's to the present day.

191 Dark Ruby	6.0%	A strong ale with a good balance of fruit and hops leading to a
		lingering hops and malt finish

Sonnet 43 Brewhouse, Coxhoe, Durham NEW HERE



192 American Pale Ale 5.4% American Pale Ale
193 Blonde Beer 4.1% Blonde

194 Bourbon Milk Stout 4.3% Milk Stout

Stringers, Ulverston, Cumbria

First brewed September 2012.



First brewed 8th July 2008. Uses a 6 barrel brewplant.

195 No 2 Stout	4.0%	A jet-black stout
196 Paint it Black	5.5%	
197 Three Quarter Porter	4.5%	Porter
198 Victoria IPA	5.5%	Spicy, tropical fruit from the hops, then some bitter marmalade, with a definite bitter finish
199 West Coast Blond	4.4%	Rich, gold with floral hops

The Grainstore, Oakham, East Midlands



Opened in 1995, has a 15 barrel length.

- 1		
200 Cooking	3.6%	Smooth, full flavoured golden bitter
201 Rutland Bitter	3.4%	Traditional Bitter
202 Ten Fifty	5.0%	A mahogany coloured beer possessing the fine balance of pronounced hop bitterness & aroma against a natural malty sweetness
203 Triple B	4.2%	A bitter with a balance of malt sweetness and the hoppy clean aftertaste

Thornbridge, Bakewell, Derbyshire



The Thornbridge Hall Country House Brewery, to use its full name, tells you a lot. This started in 2004 as a 10 barrel brewery housed in a converted joiners' and stonemasons' workshop. It expanded in 2009 to a 30 barrel plant on a trading estate.

204 Jaipur IPA	5.9%	Complex well balanced IPA with a fine blend of citrus and other fruit flavours
205 Lumford	3.9%	Pale ale brewed using New Zealand hop

Three Tuns, Bishop's Castle, Shropshire



Brewing reputedly started at this pub in 1642. The tower brewery with the current 10 barrel plant was built in 1888. Brewing recommenced in 2003.

206 1642	3.8%	A golden bitter
207 Stout	4.4%	Old-fashioned stout with a bitter finish

Tiny Rebel, Newport, Gwent



Brewing started in 2012

208 Billabong	4.6%	A golden pale ale brewed with Australian hops. A fruity beer with notes of gooseberry
209 Fubar	4.4%	A schizophrenic beer where floral hoppy flavours up front lead into a dry spicy bitterness on the back
210 Hank	4.0%	Light Pale Ale that's packed with fruity flavour and an ultra low bitterness

Unsworths Yard Brewery, Cartmel, Cumbria NEW HERE



First brewed January 2012. A 2.5 barrel plant is used

· ·		
211 Cartmel Peninsula	3.8%	A traditional ale with balanced malt & hop flavours and hints of gentle caramel sweetness
212 Sir Edgar Harringtons last Wolf	4.5%	Deep red, mellow but definitely bitter with blackcurrant and raisin flayours

Waen, Caersws, Powys



Began brewing on a 5 barrel plant in 2009. Run by Sue and John Hayward and their two children.

213 Blackberry Stout	3.8%	A rich dark hoppy stout with subtle flavours of autumn stout
214 Chilli Plum Porter	6.1%	Dark brown coloured beer with a slightly sweet chocolatey malt aroma. Bittersweet mouthfeel with some resinous fruitiness in the background and a tingly spice in the finish

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215 Landmark 5.5% IPA

Wentworth Brewery, Wentworth, South Yorkshire

Opened in September 1999. A 30 barrel plant is used.

216 Bumble Beer	4.3%	Golden honey beer
217 Imperial Ale	3.8%	Bitter style beer
218 WPA	4.0%	IPA style beer

XT, Aylesbury, Buckingham



First brewed on 3rd November 2011. An 18 barrel plant is used. A range of one off beers is also produced under the Animal Brewing Co brand.

219 2	4.2%	Refreshing golden ale made with English Pale and Munich Malts, combined with Bohemian and American hops to give a real international flavour
220 3	4.2%	An IPA style beer made with lots of Celeia, Columbus and Cluster Hops, on Vienna malts.
221 4	3.8%	An amber beer with a special Belgian malt and a fruity mix of American and hops.
222 Woof	4.6%	A barking mad bundle of hoppy, roasty rye ale

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

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whatpub.com is dedicated to helping the public find the best pubs to suit their needs across Britain. Following an extensive two year project undertaken by thousands of CAMRA volunteers, whatpub.com features 47,000 pubs, around 36,000 of which serve real ale – making the site the most definitive online guide to real ale in the UK.

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Dry Cider		
Dudda's Tun spirit cask	5.5%	Kent
Marches Cyder 'Spring Heel Jack'	7.1%	Herefordshire
Olivers 'Gold Rush'	7.0%	Herefordshire
Penallt	5.8%	Monmouthshire
Raglan	5.5%	Monmouthshire
Rosie's Scrumpy spirit cask	7.0%	Denbighshire
Seidr O Sir	6.5%	Radnorshire
Troggi	6.3%	Monmouthshire
noggi	0.3 /0	Moninoutismie
Medium Cider		
	/	_
Bollhayes	7.0%	Devon
C J's 'Wench'	5.5%	Herefordshire
Ciderfect 'Vilberie'	5.9%	Herefordshire
Double Vision	7.0%	Kent
Janet's Jungle Juice	6.8%	Somerset
Kent Cider Co 'Toffee Apple'	6.0%	Kent
Old Bike	5.5%	Herefordshire
Rosie's 'Triple D'	6.4%	Denbighshire
Springhearn	6.3%	Herefordshire
6 4611		
Sweet Cider		
Gwatkin 'Game Cock'	4.5%	Herefordshire
Hartlands	6.0%	Gloucestershire
Jollydale	6.5 %	Lincolnshire Med/Swt
Once Upon A Tree 'Kingston Black & Blackeney Red'	8.0%	Herefordshire
Rosie's 'Black Bart'	7.2 %	Denbighshire
Seidr O Sir	6.5 %	Radnorshire
Ventons 'Fair Maid of Devon'	6.5%	Devon
-		
Perry (made from pears)		
Double Vision 'Pearfect Pint'	6.0%	Kent
Double Vision 'Pearfect Pint' Gwatkin	7.0%	Herefordshire
Double Vision 'Pearfect Pint' Gwatkin Gwynt-Y-Ddraig 'Two Trees'	7.0% 4.5%	Herefordshire Rhondda
Double Vision 'Pearfect Pint' Gwatkin Gwynt-Y-Ddraig 'Two Trees' Hartlands	7.0% 4.5% 5.8%	Herefordshire Rhondda Gloucestershire
Double Vision 'Pearfect Pint' Gwatkin Gwynt-Y-Ddraig 'Two Trees' Hartlands Hecks	7.0% 4.5% 5.8% 6.5%	Herefordshire Rhondda Gloucestershire Somerset
Double Vision 'Pearfect Pint' Gwatkin Gwynt-Y-Ddraig 'Two Trees' Hartlands Hecks Newton Court 'Blakeney Red'	7.0% 4.5% 5.8% 6.5% 5.6%	Herefordshire Rhondda Gloucestershire Somerset Herefordshire
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Double Vision 'Pearfect Pint' Gwatkin Gwynt-Y-Ddraig 'Two Trees' Hartlands Hecks Newton Court 'Blakeney Red' Penallt 'Blakeney Red' Penallt 'Worcester Black' Troggi perry #1 Troggi perry #2	7.0% 4.5% 5.8% 6.5% 5.6% 5.9% 6.0% 6.0%	Herefordshire Rhondda Gloucestershire Somerset Herefordshire Monmouthshire Monmouthshire Monmouthshire Monmouthshire

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Lancashire Pub judged Best in Britain

A sleepy village pub has been thrust into the limelight after being named the best in the UK by CAMRA, the Campaign for Real Ale.

In an idyllic setting across from a small stream and surrounded by green fields, The Swan with Two Necks in Pendleton, Lancashire, has beat off competition from over 57,000 pubs across the UK to be crowned CAMRA's National Pub of the Year.

Steve Dilworth, landlord of The Swan with Two Necks, says the pub is something of a hidden gem and hopes that the award will provide a boost for the surrounding community.

community. "**We are deli**s

"We are delighted and proud to have been judged CAMRA's National Pub Of The Year. We've been at The Swan with Two Necks for Twenty Seven Years and think of it as our hidden gem. This is a fantastic achievement not only for ourselves but our dedicated staff - and a great boost for our community."

Pubs are judged by CAMRA on a variety of criteria such as atmosphere, level of service, value for money and community focus, with extra weighting of course given to the quality of their real ale, cider and perry. Any landlords looking to make their pub the best in Britain might want to take note of Steve's somewhat unorthodox advice on getting the best out of his real ale, as he claims "Talking to the barrels has finally paid off!". CAMRA's Pubs Director Julian Hough says that being named the overall Pub of the Year is a massive achievement,

really is the best of the best, having beaten rival pubs at every step, in a process which starts at a local level and takes a full twelve months to complete. It is a wonderfully welcoming pub that serves a fantastic pint, and is popular with regulars and visiting tourists alike, in a quintessentially British, rural setting."

"The Swan with Two Necks

CAMRA's Good Beer Guide 2014 certainly encourages a visit, "The home-made food here comes in portions ideal for hungry walker. There is outdoor seating in the garden and in front of the pub, looking out onto a small stream running through the beautifully kept village. Cosy open fires blaze in winter

months". As you'd expect the beer is also an important draw, with the house beer Golden Pippen by Copper Dragon alongside guest ales from micro-breweries such as Phoenix, Dark Star and Salamander all worth a try. To win the National Pub of the Year competition The Swan with Two Necks first had to win its local competition, then fight off tough competition at the regional stage, then finally be put forward as one of four finalists - and then of course be named overall winner. A process which takes a full 12 months and hundreds of hours of judging by dedicated CAMRA volunteers and competition judges. The three other finalists are, in alphabetical order, The Hope in Carshalton, The Horse and Jockey in Stapleford, and The Old Spot Inn in Dursley.

Judges comments on Swan with Two Necks:
"Delightful country pub" "Friendly and knowledgeable staff"
"Beer choice and quality excellent"
"Community pub which up until 3 years ago acted as the village post office"





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swaca

Sefton Women's and Children's aid

Established in 1975. SWACA was one of the first Women's Aid organisations in the country. SWACA provide holistic services to women, young people and children; offering both effective crisis intervention and early intervention and preventative services. Specialist services are provided on a residential and non residential basis in order that families are enabled to overcome the impact of Domestic Abuse. These include; advocacy, advice, structured programmes of work, parenting support, legal advice and therapeutic support on a one to one, family or group work basis. SWACA delivers multi agency training across Sefton and works in partnership with Statutory and Voluntary sector organisations on an operational and strategic level.

Feedback.....

"I would like to thank SWACA for all their help. When I first went there I felt so very low. I have come away and I feel in more control and stronger".

"Creating a close connection with SWACA has enabled RASA to establish and maintain a Rape Crisis Centre within Sefton. As we stand together nothing is impossible".

"I needed someone to listen and you did. You also gave me back some self confidence which at the time was very low. Thank you".

"Sefton LSCB has found the support of SWACA, as a key Board member agency, to be invaluable"

"My '1 wish' was to have a happy life like

my friends. We don't shout in our house now and my friends can come to play"

SWACA received 1,524 new referrals from April 13 – March 14.

Family Support Service

Adult Caseworkers aim to support families to live safely and free from fear of domestic abuse, whilst remaining in their own homes. Support is offered on a one to one or group work basis in order to meet the emotional and practical needs of individuals. This work is often in partnership with other agencies and is offered for as long as the person should need it.

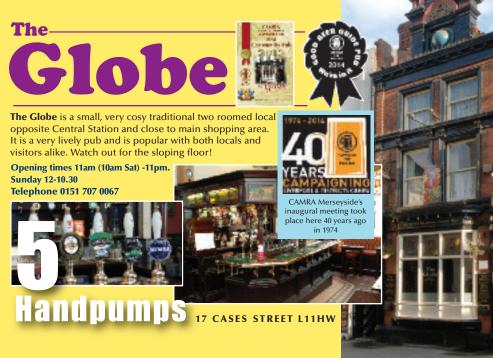
Children's Services

Our Children's Workers offer age appropriate sessions for children and young people. They are supported to explore feelings/emotions/worries and wishes about their situation and develop healthy strategies in relation to their safety and wellbeing. Children and young people are encouraged to have a voice about their issues and supported to discuss these with adults involved in their life; whether that is mum, social worker, court etc.

Refuge

SWACA offers refuge to families who have been forced to leave their homes due to Domestic Violence. Family members are offered intensive support in order to recover from their experiences and rebuild their lives; often needing long-term support in order to resettle in an unfamiliar area.





The End of Wapping Brewery, as we know it

Stan Shaw has been the brewer at Wapping Brewery in the small but rambling cellars of the Baltic Fleet pub since 2002. His name is synonymous with the many excellent award winning beers that have been brewed there and with the status of the Baltic Fleet, which is owned by Simon Holt, as Liverpool's only brewpub.

But all that is to change. Stan is retiring from Wapping at the end of February and Simon's plan is for the brewery plant to move to new premises which will be owned by the Mad Hatter brewery. As we understand it, Wapping Beers will be brewed under licence there. The good news is that Angus Morrison, who has been 'learning the trade' with Stan for several months now in those famous cellars, will be the brewer, alongside Gaz Matthews, the 'Mad Hatter' himself!

But it is undoubtedly the end of an era. For many years now, we have had up to 15 of Stan's beers at our festival. This year there will 10 including the aptly titled 'Journey's End' and the even more recently brewed beer called 'The End'

CAMRA committee members help brew 'The End'

CAMRA committee members Jan Sorsby and Jean Pownceby were privileged to be able to help Stan and Angus brew 'The End' which, by definition, is one of the last beers that will ever be brewed underneath the Baltic Fleet.



"We had talked about brewing with Stan for some time now. We are absolute novices but believe in the old adage that you 'learn by doing'. It is one thing visiting a real ale brewery and hearing about, or even watching what goes on, but there is nothing like being part of the process", says Jean.



"It was hard work but we wanted to get 'stuck in' and find out what's really involved – from start to finish", says Jan. "Weighing out all those lovely hops and anticipating the eventual flavour was so exciting, the 'digging out' of the mash tun perhaps less so, but it had to be done!"

Four American hops were used - Citra, Chinook, Eldorado and Summit, and the beer was late hopped. An early tasting from the cask prior to secondary fermentation proved very

promising and Jan and Jean are very much looking forward to trying the finished product, along with other festival goers, here in the Cathedral Crypt – before it really is 'The End'.

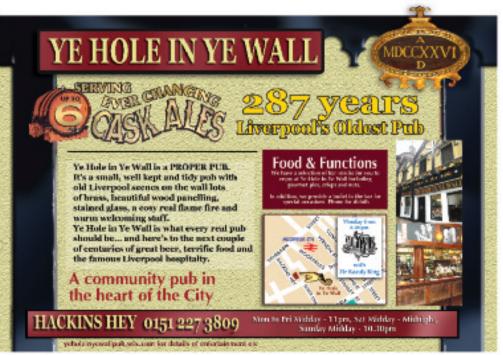
There will, however, be the opportunity to win some of Stan's bottled beers as a pack of three beers will be raffled at each festival session. The three beers will be **The End, Journey's End and Vintage Winter.**

And you can't keep a good brewer down!

Those of you who know Stan will know that the word 'retirement' somehow doesn't fit! After 12 years, brewing really is in his blood and he will be joining John Marsden at Melwood Brewery, in the very different environment of Knowsley Park, on a part time basis. We wish him well, and thank him for many years of being at the helm of Wapping Brewery. Jan and Jean would also like to thank him very much for a really great brewing experience and for so painstakingly, and enthusiastically, responding to all our many questions.

We would also like to thank Angus and wish him and Gaz good luck in keeping the Wapping tradition alive, albeit not in those hallowed and enticingly spooky cellars!





The Crypt is an architectural masterpiece

by Edwin Lutyens, one of the 20th Century's greatest architects





The dignified, brick built caverns with distinguished grey granite string courses and archways, marble and parquet floors, arched and round leadlight windows, spiral staircases and a Treasury together make the four large spaces of the Crypt quite unique. It is a magnificent, dignified and suitable setting for conferences, exhibitions, corporate events, banquets, concerts, award evenings and lectures.

It has been, in the past, referred to as 'Liverpool's greatest hidden secret'. Let it be a secret no longer.

If you would like further information about holding an event in the Crypt yourself please visit our website





Programme & Beer Festival Credits

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Secretary

Dave Cunningham

Beer Ordering

Geoff Edwards

Frank Kennedy Ian Barton

Treasurer

Colin Batho Sean Murphy

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Thanks to all the CAMRA volunteers who helped to set up and staff the 2014 Liverpool Beer Festival



Liverpool CAMRA promotes healthy drinking

- 1. Drink real ale in moderation, many studies show that drinking a moderate amount of alcohol is beneficial to health, plus the malt is a good source of nutrients and vitamins and the hops are anti-oxidants.
- 2. Enjoy the well-being of responsible drinking with others in the pub, rather than drink alone at home.
- 3. Try and take an alcohol free break of one or two days a week. Studies show your liver can recover very quickly.
- 4. Most real ale is made entirely from natural ingredients. Don't drink cheap supermarket booze made from artificial chemicals.

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May 1st/2nd//3rd/4th 2014 Old Christ Church, Waterloo

200+ Real Ales & Ciders

- First time over Bank Holiday!
- Extended Sunday Session with additional bands (from 12 8pm)

ORGANIC BREWERY BUY ADVANCE TICKETS TO AVOID DISAPPOINTMENT

at: www.waterloobeerfestival.com