



CAMPAIGN  
FOR  
REAL ALE



# LIVERPOOL BEER FESTIVAL<sup>®</sup> PROGRAMME 2015

METROPOLITAN CATHEDRAL CRYPT  
FEBRUARY 19TH - 21ST 2015

# CAMRA MEMBERS' WEEKEND AGM

## LIVERPOOL 2016

[www.camraagm.org.uk](http://www.camraagm.org.uk)

Liverpool Guild of Students  
Mountford Hall

Hosted by  
Liverpool & Districts  
CAMRA



160 Mount Pleasant  
Liverpool  
L3 5TR



### Friday 1st to Sunday 3rd April 2016

[www.liverpoolcamra.org.uk](http://www.liverpoolcamra.org.uk)



## WELCOME TO THE 2015 LIVERPOOL & DISTRICTS CAMRA BEER FESTIVAL

Welcome to our annual beer festival held yet again in the magnificent surroundings of the crypt. This year the theme appears to be that of change as we have a new point of entry into the festival which is to accommodate our move towards 'on-line ticketing'. We also welcome a new staff



t-shirt sponsor in the shape of Liverpool Craft Brewery, a big thank you to them for their support.

Finally, as you may have noticed we also have a new Chair.

I would like to take this opportunity to thank our retiring Chair, Geoff Edwards, for his leadership and support over the past eight years. Geoff has played a crucial part in not only increasing the numbers in the branch but also developing a vibrant campaigning programme which I hope to build on over the next 12 months. Geoff will not be stepping down from the branch completely and will be at the helm when this city plays host to the biggest national event in the CAMRA calendar, the Annual General Meeting which is to be held in Liverpool in 2016. This is a great honour for the branch and we look forward to showcasing Liverpool and its fantastic array of top quality pubs and breweries to the national membership.

Turning back to the Festival, once again we have a fantastic range of unusual beers from all over the country, which our beer

managers and our beer festival organiser work tirelessly to ensure are served in the best condition. As staffing officer for the festival I would like to give a special mention to everyone who gives their time to work at this event, and year after year, helps to make Liverpool Beer Festival the success it is.

Finally, please continue to support the Branch, by attending Get Togethers and our many upcoming social events. As part of my initial Chairmanship I am planning a consultation exercise with members and will be looking for your comments on every aspect of our campaigning. So please come to one of our events or contact us through social media and give us your views on how you would like to see the branch evolve in the future. Meanwhile, stay safe and enjoy the festival.



Cheers, Sonia



Sonia James-Henry  
Branch Chair  
Liverpool and Districts CAMRA

# THE LIVERPOOL CRAFT BEER EXPO BUY 2015 NOW

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## 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. Regrettably with the increases in beer prices we have been forced to change the cut off point between the two bands. Following the 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 membership offers such as £20's worth of Wetherspoon vouchers, but also the members festival discount of £3's worth of beer vouchers, and a free coach trip, plus the first 3 people to join in any session will receive a free 2014 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

For Gluten Free Beer; Plan B Stringers Brewery is Gluten Free.

**Please contact a member of staff on the coupon desk if you have any food or drink intolerance's or allergies**

### Colour coding

Where the style is not obvious we display a colour coding on barrel ends.

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

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

### 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.

# 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 SHIRT



# £7.50

on sale from voucher desk from one hour after opening



# 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**  
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.

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 other things, 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**



# The VOLUNTEER CANTEEN



## 4 ever-changing guest ales

- CAMRA Community Pub of the Year 2014
- At least one LocAle on at all times
- Table service in the lounge
- Outstanding range of whiskies
- Malt of the Month
- Award winning Guinness



A cosy traditional pub housed in a Grade II listed terraced building, the 'Volly' as it is locally known, still provides table service and quiet area in the lounge, to enjoy your pint. Nestling in the back streets of Waterloo

Opening Hours  
2-11; 12-midnight Fri & Sat; 12-10.30 Sun

**A pub with a Nationally Important Historic Interior**

45 East Street, Waterloo, L22 8QR



# FESTIVAL ENTERTAINMENT



Swingology were formed in 2005 by five musicians based in Crosby, Liverpool, to play the toe-tapping music known as Gypsy Jazz. This style became famous in the 1930s and 1940s, popularised by the great Django Reinhardt and Stephane Grappelli. The band not only plays all the Gypsy Jazz standards, but a range of popular Jazz classics and some modern songs in the classic Swing Manouche style (the original term used for Gypsy Jazz)

The Band not only play in local pubs and restaurants, but also Jazz and Folk festivals in this country and around Europe. They are also popular for Birthdays, Corporate Functions, Weddings and other special occasions.

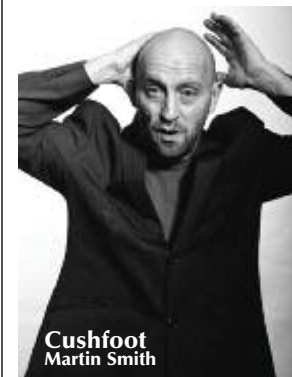
If you want to hire the band they can be found on [www.swingology.weebly.com](http://www.swingology.weebly.com), [www.swingolgy.org](http://www.swingolgy.org) and [www.swingolgy.info](http://www.swingolgy.info)

## Thursday Evening

**CUSHFOOT**, Liverpool based Jazz quartet 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 numerous Jazz festivals nationwide, Cushfoot sustained an 8 and a half year residency at Hannah's Bar in Liverpool city 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 Twiddly. [www.rodimus.co.uk](http://www.rodimus.co.uk)



Cushfoot  
Martin Smith

# THE OLD BANK

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# The Crow's Nest

63 Victoria Rd, Crosby. 0151 924 6953



**Four Regular  
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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

## CROSBY BOTTLE BEER SHOP

British and Foreign Bottled Beers



At the last count we had over **280 British Ales. Plus Belgian, German and Italian Beers**

Selling beers from all the North West Breweries, the Lake District and more.


**Extensive Foreign bottled beer selection.**

Including American, Polish and Australian. Our bottled beer range is constantly changing and expanding. Come in and have beer browse!

**Mini Kegs ■ Spirits ■ Liverpool Gin ■ Ciders**

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# LIVERPOOL BEER FESTIVAL

Message from the festival organiser



Welcome to the 35th Liverpool Beer Festival. This year we are grateful to **Liverpool Craft Brewery** for sponsoring a bar and the staff T-shirts. There are many special beers for you to enjoy including; 30 beers and 20 ciders from the Kent area, new breweries such as **Hophurst** and **Parker** and many speciality beers - we are running the NW regional Champion Beer of Britain judging for Speciality Beers - so look out for results posted in the festival. You may also see three ales in wooden barrels from **Tarn Hows**, a new Lakeland brewery. I have run beer festivals for many years, the first one in 1978 - so well remember handling wooden barrels; they are heavy, but keep the beer at a more consistent temperature than metal. Beer festivals have moved on a lot since then. At first they were called 'Beer Exhibitions' as their purpose was to show different beers to those who generally just drank one beer in their local tied pub, perhaps **Higsons Bitter** or **Double Diamond**. Now many pubs have such an extensive range of guest beers there may be a question of what is the campaigning purpose of a CAMRA beer festival? Are we even taking trade from pubs, who nationally are still closing at over 20 a week? Organising and putting together the crypt festival is a great deal of work, and with so many other festivals in and around the city there may be a question of whether we should support these events for campaigning purposes instead: **Liverpool Organic** run four festivals in **St George's Hall and Waterloo**, there is the **Liverpool Craft Expo** and next up is the **Ship & Mitre** run festival at **Hulme Hall**. In addition there are many smaller festivals run by clubs, charities and **St Antony's Church**. No stranger to hyperbole I venture that Merseyside is indeed the beer festival capital of the world! The Hulme Hall festival last November had a similar attendance to the crypt with 3500

attending to enjoy 100 different beers including the new Wirral brewery **Britman** (which we do not have here so you'll need to visit their next festival in March to taste that!). Perhaps arranging member's discounts and supporting other festivals is the way forward in these changed times?

We do feel this festival is good for Liverpool, attracting visitors from all over the country and overseas and the supporters of the festival and the volunteers love the venue, the beers, food and entertainment at the Crypt. To take advantage of all the beery visitors many pubs put on their own mini festivals this weekend - **Augustus John, Ship & Mitre, Dispensary** to name a few - which I am sure many of you will pop in to. Our festival raises money for the local charity **KIND** (thanks to all who donate unused beer vouchers at the end of each session) as well as providing funds for the branch activities and the national campaign.

The festival is entirely staffed by CAMRA volunteers who not only serve the beer but set up the stillages, shift barrels, and undertake all the general administration - so a special thanks goes out to all those who help.

Please remember to vote for beer of the festival, which is highly regarded by brewers - and I kindly ask you not to drink all the **Harveys Sussex Best** which I managed to source for the first time in Liverpool (it happens to be my personal favourite). As you can see I have been pondering the purpose of our fabulous festival in these changed times for real ale and I'm sure it will be the centre of many a debate in the weeks and months ahead.



Feel free to join in the debate, but most of all enjoy the real ales and ciders

Steve Downing  
Liverpool Beer Festival  
Organiser

## 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.

## TARN HOWS Brewery

**Tarn Hows** is a small micro-brewery near Hawkshead in the Lake District, specialising in traditional British ales and beers using oak casks that provide a further dimension to the beer flavour that is not present in beer from stainless steel. Tarn Hows beers are regularly available at the Red Lion Inn Hawkshead and other Inns in the area.

Tarn Hows beers are on offer at this beer festival see page 38



## FESTIVAL BEER LIST 2015 LOCAL BREWERIES

MAIN SPONSOR

Liverpool Craft Brewery, Liverpool, Merseyside



Began brewing in 2011 using a 10 barrel plant.

1	<b>American Red</b>	4.9%	A blend of Bavarian red malts, Apollo, Chinook, Cascade, Columbus and East Kent Golding hops create a vision of the classic American Red style
2	<b>Brew #56</b>	5.4%	Brewed using the very unique British Pilgrim hop, this single-hopped, strong pale bitter has a balanced palatable finish. (Speciality)
3	<b>Hop Beast</b>	4.0%	With a Vienna malt base, the beer was re-designed in December 2011 giving it a strong fruity hop flavour and aroma
4	<b>IPA</b>	5.0%	This single hop IPA uses Columbus hops to bring out a piney citrus aroma against a backdrop of Maris Otter and a touch of Crystal Malt for balance
5	<b>Love Lane Pale</b>	4.5%	This Pale Ale was originally brewed under a railway bridge on the famous Liverpool Love Lane. The biscuit malt balances the whole leaf citrus hops for a refreshing lasting taste. (Best Bitter)
6	<b>Marmalade</b>	4.8%	Pale ale
7	<b>Oatmeal Stout</b>	4.5%	A rich, full-bodied and very drinkable stout brewed with an oatmeal base. (Stout)
8	<b>Quokka</b>	3.9%	An Australian Session IPA, floral, hoppy and refreshing. (Bitter)



9	<b>Toast</b>	4.2%	A biscuity, hoppy amber ale brewed using Chinook and Waimea hops. (Best Bitter)
10	<b>West Coast Pale</b>	6.2%	A hoppy pale ale bringing together the best of West Coast American hops and British malts. (Strong Bitter)
11	<b>White Fox IPA</b>	6.3%	Wheat Beer

## REST OF THE LOCAL BEERS

Brimstage Brewery, Wirral, Merseyside



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

12	<b>Rhode Island Red</b>	4.0%	Red, smooth and well balanced. Rich fruity aroma with a slight malty taste and long lingering berry fruit notes and dry aftertaste
13	<b>Scarecrow</b>	4.2%	Orange marmalade in colour, this well balanced session brew has a distinct citrus fruit bouquet and a bitter finish.
14	<b>Trappers Hat</b>	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

Connoisseur Ales, St Helens, Merseyside NEW



Connoisseur Ales brewery opened 13th September 2014, but is built on many years' brewing experience.

15	<b>Ex Terra Lupus</b>	5.6%	Strong tasty pale ale with triple hopped summit punch
16	<b>Hempfen</b>	4.6%	Aromatic malts and opal hops balance herbal hemp flavors
17	<b>Lucem</b>	4.3%	Hoppy pale ale with Styrian Hops, floral citrus taste
18	<b>Providence Pale</b>	3.6%	Easy drinking pale beer with crisp hops and a biscuity taste
19	<b>Raven Street Porter</b>	4.9%	Triple hopped black beer with complex oat and malt flavors
20	<b>Ruby</b>	4.1%	Junga Hops and Dark Crystal malts provide fruity notes
21	<b>The Usual</b>	3.8%	Traditional English Ale with East Kent Golding Hops

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 consistently high quality beers.

22	<b>Blonde Moment</b>	4.0%	A Premium blonde beer. Very light in colour, herbal nose with a sweet aftertaste
23	<b>Cheeky Pheasant</b>	4.7%	Light amber in colour, distinctive fruit, malty taste with a sweet aftertaste
24	<b>George Wright Mild</b>	4.0%	George Wright's very own dark, creamy mild
25	<b>Hop Fusion</b>	4.1%	A combination ( Fusion) of Chinook and Cascade
26	<b>Hop Fusion</b>	5.1%	A combination ( Fusion) of Chinook and Cascade
27	<b>Mocne Piwo</b>	5.1%	A light amber coloured strong ale with a citrus aftertaste brewed using Polish Marynka hops
28	<b>Northern Lights</b>	5.1%	Strong ale, light amber in colour. A strong citrus taste balanced by the bitter hop



## George Wright continued

<b>29 Pipe Dream</b>	<b>4.3%</b>	Best bitter, straw coloured, citrus nose with a strong taste of grapefruit, a dry aftertaste
<b>30 Steve's Brave New Beer</b>	<b>4.8%</b>	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 Organic Brewery, Liverpool, Merseyside

Started brewing in August 2009. The brewery only uses certified organic malted barley. Brew plant is a 12.5 Barrel all stainless steel system. They now have 6 fermenters, including a combination FV/lagering vessel so cask lager can be produced.



<b>31 24 Carat Gold</b>	<b>4.2%</b>	Generously hopped with a bitterness that builds steadily towards a lingering finish with spicy orangey notes. (Bitter)
<b>32 Best Bitter</b>	<b>4.2%</b>	Good hoppy bitterness balanced with pale malts, crisp refreshing finish with a hint of citrus fruit
<b>33 Cascade</b>	<b>3.8%</b>	A light amber coloured session bitter packed with Cascade hops. This beer has a citrus hoppy taste that punches way above its weight. (Bitter)
<b>34 El Dorado</b>	<b>4.0%</b>	Packed with organic El Dorado and Brewers Gold hops
<b>35 Endurance</b>	<b>4.3%</b>	Hoppy foretaste with spicy vanilla notes. (Best Bitter)
<b>36 Liverpool Stout</b>	<b>4.7%</b>	Smooth black stout with hints of spice/ginger
<b>37 Imperial Russian Stout</b>	<b>7.4%</b>	Rich strong hoppy bitterness with a full bodied sweetness and bitter coffee finish with a little fruity malt on the aftertaste
<b>38 Josephine Butler Elderflower Ale</b>	<b>4.5%</b>	Initial citrus hops followed by elderflower fruit and pale, biscuity malt with a refreshing sharp finish
<b>39 Kitty Wilkinson Chocolate &amp; Vanilla Stout</b>	<b>4.5%</b>	Vanilla, butterscotch and chocolate combine in the roasted malty taste with a fairly dry finish and a generous cocoa bitterness
<b>40 Shipwreck IPA</b>	<b>6.5%</b>	Grapefruit, aniseed and peach notes feature in the hoppy bite that builds to a tropical fruit and a generous, piney bitterness in the finish

## Mad Hatter, Liverpool, Merseyside

Brewery launched on 1st May 2013. They quickly outgrew their first brewery so moved from Toxteth to the Baltic Triangle in 2014.



<b>41 Citra Wheat</b>	<b>4.5%</b>	A refreshing pale ale with wheat, single hopped with Citra
<b>42 Fat Stout</b>	<b>5.5%</b>	An incredibly silky full bodied stout
<b>43 Penny Lane Pale Ale</b>	<b>3.9%</b>	Easy drinking pale ale, beautifully hopped with Simcoe and Mosaic
<b>44 Rhubarb &amp; Custard Saison</b>	<b>7.0%</b>	A brettet saison with beautiful forced rhubarb from Yorkshire and fresh vanilla pods
<b>45 Toxteth IPA</b>	<b>6.5%</b>	A classic IPA, hopped with Simcoe and Amarillo
<b>46 Unhinged Amber Ale</b>	<b>7.4%</b>	A mad amber ale hopped with Vic Secret: the ultimate dank resinous hop

## Melwood, Prescott, Merseyside



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. The Head Brewer is Stan Shaw.

<b>47 #2 Equinox with AMARILLO</b>	<b>5.0%</b>	Equinox dry hopped with Amarillo
<b>48 #3 Equinox with MOSAIC</b>	<b>5.0%</b>	Equinox dry hopped with Mosaic
<b>49 #4 Equinox with ELDORADO</b>	<b>5.0%</b>	Equinox dry hopped with Eldorado
<b>50 Citradelic</b>	<b>5.1%</b>	American Pale Ale
<b>51 Derby Stout</b>	<b>5.0%</b>	Stan Shaw's award winning recipe- this stout has hints of coffee and bitter chocolate. Delicious!
<b>52 Moondance</b>	<b>4.5%</b>	Single hop Nelson Sauvin
<b>53 Whiter Shade Pale</b>	<b>4.3%</b>	Hoppy

## Parker Brewery, Southport, Merseyside



Established in 2014 using a 25 litre plant. In November 2014 production was moved to a 5 barrel plant, producing cask conditioned ales and bottled beers.

<b>53A Barbarian Bitter</b>	<b>4.1%</b>	A traditional English ale, golden amber in colour with notes of caramel. Smooth and well balanced, an easy drinking ale
<b>53B Centurion Pale Ale</b>	<b>3.9%</b>	A light refreshing ale with zingy zesty fruit flavours. A crisp and dry ale with a hoppy finish
<b>53C Dark Spartan Stout</b>	<b>5.0%</b>	Hints of chocolate and coffee and is silky smooth. Think bonfire night and treacle toffee

## Peerless, Birkenhead, Merseyside



A brewery set up in 2009 which brews in the centre of Birkenhead initially using a 10 barrel plant. In 2015, the plant was extended to increase the capacity by 150% to a brew length of 25 barrels.

<b>54 Full Whack</b>	<b>6.0%</b>	A rich golden coloured strong ale. The name is derived from the days when sailors from Merseyside would demand full rations. The high level of alcohol is complemented by increased bitterness and the fruity hop finish is derived from a combination of Fuggles, First Gold and Cascade hops
<b>55 Jinja Ninja</b>	<b>4.0%</b>	Ginger Beer made with fresh root ginger, chilli and lemon. Fiery Ginger Beer. Before tasting there is a wonderful aroma of fresh ginger followed by a real kick from the ginger aftertaste
<b>56 Knee Buckler</b>	<b>5.2%</b>	An amber IPA style beer. Hopped with US Cascade, Columbus and Citra hops
<b>57 Oatmeal Stout</b>	<b>5.0%</b>	A smooth full bodied stout
<b>58 Peerless Pale</b>	<b>3.8%</b>	A pale and hoppy brew

## 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.

<b>59 Carousel</b>	<b>4.0%</b>	Refreshingly floral and hoppy best bitter
<b>60 Golden Sands</b>	<b>4.0%</b>	A golden coloured triple hopped bitter with citrus flavours
<b>61 Natterjack</b>	<b>4.3%</b>	Premium bitter with hints of fruit, plus a hint of coffee
<b>62 Ruck and Maul</b>	<b>4.0%</b>	A light bronze coloured bitter with a citric aroma and flavour is citric bitter with a slight honey sweetness and a long bitter finish
<b>63 Sandgrunder</b>	<b>3.8%</b>	Pale hoppy session bitter with a floral character



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Liverpool Pigeon is Merseyside's original micro pub. We opened October 2013 and celebrate the fantastic beers we have in the North-West by showcasing beers around the region and further afield.



- Small single roomed establishment
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- Conversation as entertainment
- Small range of beer snacks

Liverpool CAMRA Pub of the Year 2014

**5 Handpumps**  
Serving cask conditioned ales



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## Wapping Beers, Liverpool, Merseyside



Most of the former Passageway Brewery was relocated to the cellar of the Baltic Fleet pub. The brewery opened at the end of January 2002. The head brewer is Angus Morrison

64 10 Years On	5.7%	3 year old cask! Stan Shaw's last existing Wapping cask, brewed in February 2012 to celebrate the 10th anniversary of Wapping brewery
65 70/-	3.7%	Scottish style malty beer named after the old system of taxing a beer on its strength
66 Autumn	4.7%	A dry red rye beer with earthy/spicy notes.
67 Baltic Imperial	8.7%	Imperial Stout infused with whole, locally foraged damsons
68 Gyle 1000	5.2%	Brewed to celebrate Wapping brewery's 1000th brew, this Belgian style saison has a banana aroma with hints of orange & juniper
69 Smoked Porter	5.0%	Subtle smoke from the Bamberg malt, rounds out a Wapping classic
70 Wapping Pale	3.6%	Session pale ale with US hops
71 Winter Ale	6.5%	Brewed in October 2014 this spiced dark ale is perfect for a cold day!

## BEER LIST OTHER BREWERIES

### 2&Nine, Warrington



First brewed February 2013. A 100l plant form is used. The brewery is a sister to 4T's.

72 Hop Shack	4.8%	Big American hops good bittering start to a mass hop finish, too many tastes to mention. (American Pale Ale)
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### 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 plant.

73 Bob's Bizarre Stout	3.9%	The beer marks Bob's 2 year anniversary at 4T's. A full bodied stout at a low ABV, you get mellow chocolate hints throughout, with the added dry hop to this English stout you get floral and fruity hints. This one is certainly Bizarre!
74 Topaz	3.7%	A single hopped beer brewed with Topaz. From the topaz you get a relaxed bitterness with grassy tones and tropical fruits finishing off the mouth-watering mouthful. (Bitter)

### Arbor, Bristol



Started brewing in March 2007 based at The Old Tavern, Bristol. Moved to their current location in February 2012.

75 Oyster Stout	4.6%	A velvety smooth oatmeal stout, brewed with nine different grains and fresh oysters, with bittersweet notes of coffee, chocolate and roasted malts
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## Beartown brewery, Congleton, Cheshire



Started brewing in April 1995. A 10 barrel plant is used. Moved to the current address during the summer of 2003.

76 Blueberry	4.0%	A beautifully balanced background of malt and subtle fruity hops to complement the flavour and aroma of the blueberries infused into this highly sessionable golden beer
77 Ginger Bear	4.0%	The flavours from the malt and hops blend with the added bite from the root ginger to produce a superbly quenching blonde ale
78 Peach Melbear	4.4%	This unusual and distinctive beer has a sweet aroma of peaches and elderflower, perfectly balanced by a hoppy bitterness in both the flavour and finish

## Big Shed, Shawbury, Shropshire



First brewed early summer 2014. A 20BBL plant is used.

79 Rocky Mountain APA	4.8%	A strong pale ale with American hops
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## Bristol Beer Factory, Bristol, Gloucestershire



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

80 Independence	4.6%	US Style pale ale. Very distinctive pale ale that we have hopped continuously throughout the boil
81 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

## Bru Brewery, County Meath, Ireland



Established in July 2013 on the banks of the River Boyne in the historic town of Trim. The brewery is 15BBL

82 Ri	5.0%	Brewed with Irish malt and four different hops. It is a crisp, refreshingly bitter ale, with a blast of citrus, pine and floral scents on the nose
83 Stout	4.2%	Traditional Dry Irish Stout with an American inspired twist. Locally sourced barley roasted by ourselves used to give it a truly unique flavour

## Burning Sky, Firle, East Sussex



Brewing started October 2013.

84 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.
85 Plateau	3.5%	Pale gold in colour, with a crisp malt edge and sharp bitterness. Plateau has been hopped at different stages of the brew, with a big mix of US & NZ hops to satisfy the discerning drinker

## Buxton Brewery, Buxton, Derbyshire



Beers first appeared in early summer 2009, brewed at Leek but using genuine Buxton spring water. Took over Wild Walker in October 2009 and for a short period brewed there until at the end of 2009 moving the 5BBL plant to Buxton, where brewing commenced in 2010.

<b>86 Axe Edge</b>	<b>6.8%</b>	Strong India Pale Ale. Hopped with Amarillo, Citra and Nelson Sauvin. This beer has a pale straw-amber body, and pours with a full creamy head. Its complex flavours include mandarin orange, schnapps, pineapple, and juicy tropical fruits. It is warmingly alcoholic with a dry finish
<b>87 Moor Top</b>	<b>3.6%</b>	A delicious beer. Hopped with armfuls of American Chinook hops, this beer oozes citrus flavour and aroma. It has a lovely sweetness balanced with a lingering bitter finish backed up with a late grapefruit hit

## Canterbury Brewers, Canterbury, Kent



Opened 10th June 2011. A 4BBL plant supplied by PBC Brewery Installations Ltd is used.

<b>88 Canterbury Street Light Porter</b>	<b>5.8%</b>	Dark porter
<b>89 Foundry Mans Gold</b>	<b>4.0%</b>	Pale, Citrus session ale

## Caveman, The George and Dragon, Swanscombe, Kent



First brewed in July 2012 using the plant of Kent Brewery while their own plant is installed. Their own plant, previously used by Devilfish Brewery, went operational in April 2013.

<b>90 Cave Dweller</b>	<b>5.8%</b>	Porter
<b>91 Citra</b>	<b>4.1%</b>	Pale, Citrus session ale

## 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.

<b>92 Cheshire Set</b>	<b>4.0%</b>	Young, blonde, vibrant and only seen in the best places. This is Cheshire Set. Pale and refreshing, late hopped with early Keyworth. (Pale Ale)
<b>93 Sorachi</b>	<b>5.8%</b>	This beer is very smooth and ultra drinkable yet packed full of the characteristic flavours of Sorachi Ace, which is a complex and unique hop. (Pale Ale)

## 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 tripled capacity.

<b>94 Hophead Victoria's Secret</b>	<b>3.8%</b>	It's the Hophead beer with secret hops from Victoria, Australia
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## Dunham Massey, Altrincham, Cheshire



Established by John Costello on National Trust land behind Big Tree farm in the village of Dunham Massey the first brew was in October 2007. All ingredients are sourced as locally as possible and only water, malt, hops, and yeast are used – no added sugars

<b>95 Chocolate Cherry Mild</b>	<b>3.8%</b>	Champion Speciality Beer of Britain 2012. It has all the class of Dunham Dark, with a dry hint of cherry that cuts through the malt flavours
<b>96 Dark</b>	<b>3.8%</b>	Dunham Dark is a multi-award winning traditional North Western dark mild. Smooth and easy drinking

## Fell Brewery, Grange-over-Sands, Cumbria



First brewed 7th March 2013. A 5½BBL plant.

<b>97 Pills</b>	<b>4.5%</b>	This beer provides an homage to the pioneering beers of the region. The Saaz hop is unique in its character, delivering intrigue and refreshment in spades. A lager malt base ensures nothing gets in their way. Unashamedly fake but wholeheartedly fun
<b>98 Robust Porter</b>	<b>4.8%</b>	Porters are back! Our offering is all about chocolate malt with sympathetic hop additions. Pronounced yet elegant, this is truly a food beer. The roasted flavours will complement anything with a degree of caramelised and charring. From crème brulee to seared scallops, this beer brings the thunder

## Goody Ales, Herne, Kent



First brewed May 2012.

<b>99 Good Health</b>	<b>3.6%</b>	Golden, hoppy, zesty
<b>100 Good Heavens</b>	<b>4.1%</b>	Amber, hoppy

## Great Heck, Goole, Yorkshire



First brewed 5th May 2008 initially based at Harwinn House, Heck. A 4BBL plant is used. Moved and upgraded to a 15BBL plant during February 2012.

<b>101 Amish Mash</b>	<b>4.7%</b>	Amish Mash is a fusion of European and American beer styles. A German style cloudy wheat beer brewed with wheat malt and German Weizen yeast, hopped with loads of American hops late in the boil and during fermentation. The result combines the estery banana and clove notes of the weizen with the fruity notes of the American IPA style hops. (Wheat Beer)
<b>102 Voodoo Mild</b>	<b>4.3%</b>	Very dark mild brewed with addition of chocolate and black malt. In keeping with the beer style, hops don't feature in the flavour profile of this beer as much as with other Great Heck beers but it's no shrinking violet. Beautiful chocolaty, roasty flavours dominate this classic dark mild
<b>103 Washington Red</b>	<b>4.7%</b>	Brewed with Simcoe and Columbus hops, dry hopped with Citra. Brewed with a small amount of crystal malt to give a slightly red colour and a hint of sweetness. (Bitter)



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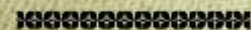
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## Hardknott, Millom, Cumbria



First brewed December 2005 initially based at The Woolpack Inn, Boot. A 2 barrel plant is used. Moved during March 2010 to its current location and subsequently increased brew length to 10BBL.

<b>104 Code Black</b>	<b>5.6%</b>	A Black IPA, or perhaps a Cascadian dark, call it what you will. Toasty, citrus, bitter hints of chocolate and at a strength sure to satisfy. Matches well with hotpot, black pudding or spicy cheese
<b>105 Continuum</b>	<b>4.0%</b>	Our robust regular bitter. Citrus and dark berries on the nose with lots of lemon and blackcurrant flavours with a large and long lasting bitter finish
<b>106 Lux Borealis</b>	<b>3.8%</b>	The name means "Northern Light" in Latin, we'd have called it Aurora, only someone already trademarked a beer with that name. Our version is brewed with Aurora Hops. Pale straw in colour, herbal and grassy aroma, citrus sherbet favours and a tangy tingle of gentle refreshing bitterness

## Harveys, Lewes, Sussex



Founded in 1790, the current brewery was built in 1881. Brewhouse capacity was doubled in 1985. Still family run.

<b>107 Sussex Best Bitter</b>	<b>4.0%</b>	A superbly balanced bitter with a prominent hop character. Winner of the Champion Best Bitter of Britain title at CAMRA's Great British Beers Festival in 2005 and 2006
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## Hawkshead Brewery, Staveley, Cumbria



Established in 2002 in a disused dairy farm at the head of Esthwaite Water by Alex Brodie. It relocated to a 20 barrel plant in Staveley between Kendal and Windermere in 2006.

<b>108 Cumbrian Five Hop</b>	<b>5.0%</b>	Well hopped golden ale made using, as the name suggests, 5 different hop varieties; Goldings, Bramling Cross, Fuggles, Citra and Amarillo. Flavours of tropical fruit, orange marmalade and herbal hop aromas are balanced by a juicy malt character
<b>109 Hop Black</b>	<b>5.6%</b>	Black IPA with Chinook, Citra and Simcoe
<b>110 Lakeland Gold</b>	<b>4.4%</b>	A refreshing, well hopped, fruity and bitter Golden Ale with complex fruit flavours from the blending of English hop, First Gold, with the outrageously fruity American hop, Cascade. A hopheads' beer... with balance. A real beer drinker's beer
<b>111 Lakeland Lager</b>	<b>5.0%</b>	A crisp refreshing premium beer, brewed with lager malt, wheat, European hops, soft Lakeland water and ale yeast, top fermented for maximum flavour
<b>112 Windermere Pale</b>	<b>3.5%</b>	A highly refreshing, very pale ale, bursting with hop character and a fine fruity aroma. Brewed with soft Lakeland water, Maris Otter malted barley and full flower hops - blending three traditional English hops and the modern American hop, Citra

## Heavy Industries, Clwyd, Denbighshire



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

<b>113 77 IPA</b>	<b>4.9%</b>	A big amber IPA style beer brewed with the finest Marris Otter and crystal malts. Heavily hopped with Columbus and Cascade and dry hopped with a mixture including Simcoe and Mosaic. The flavour of dark Seville marmalade is backed up by a piney, peppery bitterness
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## Heavy Industries, continued

114 Diawl Bach	3.8%	Diawl Bach (little devil) at 3.8% is a highly hopped ale. A pale session ale. The blend of Amarillo, Cascade, Citra and Columbus hops mean that this little devil punches way above his weight. A fruity hop bomb
115 NOS	4.5%	Smoked Porter

## Hop Fuzz, Hythe, Kent

First brewed September 2011.

116 American Pale Ale	4.2%	Sweet, hoppy, citrus
117 Yellow Zinger	3.7%	Light refreshing single hop



## Hop Stuff, Woolwich, London

First brewed October 2013.

118 Fusilier	4.3%	Fusilier is a malty English Ale. Made with the finest Maris Otter & Amber malts, flavoured with Brewers Gold and Goldings. (Bitter)
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## Hopdeamon, Sittingbourne, Kent

Started in January 2001, initially based on Canterbury Hill, Canterbury. The 15 barrel brew plant mostly came from the Fizgig & Firkin. The brewery relocated during spring 2005 to the current address.

119 Golden Braid	3.7%	Golden session beer
120 Green Deamon	5.0%	Golden Helles beer



## Hophurst Brewery, Hindley, Wigan

First brewed 7th October 2014.

121 Debonair	4.9%	A luxurious robust stout with flavours of chocolate, roasted coffee and liquorice, giving an aftertaste of pleasant bitterness
122 Flaxen	3.7%	An English pale golden ale. The use of East Kent Golding hops give a fresh, earthy hoppy aroma with hints of honey and a long refreshing finish
123 Twisted Vine	4.1%	A modern hoppy golden bitter with citrus hoppy aromas of grapefruit and passion fruit from the Simcoe hops



## 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.

124 Stairway	5.0%	Stairway has a honey gold complexion with a grassy, citrus floral aroma. It has a sharp, sweet, full bodied taste. (Bitter)
125 The Boiling Well	4.7%	This premium ale was our second brew and was named after the local Boiling Well Meadow, a few hundred metres from the brewery. It has an auburn chestnut complexion and a grassy aroma of autumn fruit with a full bodied sweet then dry taste. (Premium Ale)



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## Lytham Brewery, Lytham St Anne's, Lancashire



First brewed 23rd October 2007. The 2½BBL plant was located at The Hastings Club, Lytham. The brewery moved during March 2008. Following a fire in May 2011, the brewery quickly relocated to its current address.

126 Lytham Gold	4.2%	Golden beer with a fruity aroma and a lasting bitter finish
127 Lytham IPA	5.6%	A pale bitter with good, fresh, sweet and hoppy flavour leading to a long, dry finish

## Mad Cat, Faversham, Kent



First brewed 10th December 2012. An 8BBL plant is used.

128 Golden India Pale Ale	4.2%	Pale bronze, peppery hops
129 Jet Black Stout	4.8%	Smooth full bodied stout

## Mad Dog, Cwmbran, Gwent



First brewed summer 2014.

130 Afternoon Sunshine	4.2%	Golden in colour with the aroma of citrus and tangerine then followed by tasting of tropical fruits and finishing with a very subtle spicy note
131 Bark like a Bird	5.2%	A deep red coloured beer with a citrus bittering followed by a big tropical fruity taste with under tones of blueberries
132 Dirty Dog	4.5%	An ESB with flavours of tangerine and marmalade finishing with a spicy note

## Magic Rock, Huddersfield, Yorkshire



First brewed 10th May 2011.

133 Dark Arts	6.0%	A Stout that blends 4 malts and bags of whole hops to deliver a decadently deep and indulgent experience. Spicy hop notes and full flavours of chocolate, liquorice, blackberries and figs
134 Ringmaster	3.9%	Original pale ale

## Mallinson's, Huddersfield, Yorkshire



First brewed 7th May 2008. A 6BBL plant is used. Moved in September 2012 to their current location while selling their original site to Hand Drawn Monkey.

135 Citra	3.8%	Our multi-award winning single hopped beer! Described as: "A very pale ale, brewed using Citra hops. Amazing grapefruit and light mango nose, bitter hoppy citrus taste, with a bitter grapefruit and light passion fruit finish."
136 Kiwi Classic	4.4%	Brewed using New Zealand hops. This is a blonde ale with a tropical fruit nose, with light citrus notes. The taste is dangerously moreish, being fruity with a short bitter finish
137 Mount Citracen	3.9%	This is a golden beer with a fresh zesty citrus nose from the use of Citra and Centennial hops in the latter stages of the brew. There is a fresh fruity bitterness and a tasty bitter finish

## Marble, Manchester



The 5 barrel brewery was opened at the Marble Arch Inn in 1997. A second 12 barrel plant was opened at a second location in 2009 and brewing ceased at the pub in 2011.

<b>138 Chocolate</b>	<b>5.5%</b>	Brewed with an emphasis on chocolate malts; this unclassifiable beer straddles milds to porters, tasting of coffee, cocoa and liquorice with a quenching bitter finish
<b>139 Earl Grey IPA</b>	<b>6.8%</b>	With timed additions of earl grey during fermentation, heavy infused hopping and traditional cask maturing. The result is a citrus fruit aroma, smooth sleek texture, hop notes are brilliantly complimented by bergamot and a light tannic finish
<b>140 Ginger</b>	<b>5.1%</b>	This full bodied copper coloured beer displays a delicate blend of cloves, coriander and heaps of fiery ginger. You will find a generous depth of flavour which reveals more with every sip
<b>141 Antipodean</b>	<b>4.0%</b>	New Zealand Pale Ale. A super sessionable pale ale made with a focus on New Zealand hops

## Martland Mill, Martland Park, Wigan



First brewed July 2014.

<b>142 Chonkin Feckle</b>	<b>3.8%</b>	A golden yellow ale with a citrus hop aroma, floral notes and a pine finish
<b>143 Clog Maker</b>	<b>4.0%</b>	A rich golden full bodied ale with a refreshing fruity flavour and an inkling of cedar and honey
<b>144 Lancashire Loom</b>	<b>4.2%</b>	A light golden ale bursting with a real fruit punch of grapefruit, lychees and lemon with a slight floral note
<b>145 Spinner's Gold</b>	<b>3.8%</b>	An enjoyable, easily quaffable golden ale. Created with a well-balanced hoppiness, a pleasant citrus taste with a hint of spiciness.

## Millis Brewery, Dartford, Kent

Millis BREWING Co. LTD

Beers badged as Gravesend Brewing Company have been brewed in a very small scale and selling to a small number of outlets, this brewery went into full time production during the summer of 2002 based in Riverside Park, Gravesend. A change of brewery name to the owners name has been carried out. The brewery moved to its current location during May 2003.

<b>146 Dartford Wobbler</b>	<b>4.3%</b>	Tawny, full bodied roast
<b>147 Gravesend Guzzler</b>	<b>3.7%</b>	Golden, dry, hoppy.

## Malmesbury Brewery, Swindon, Wiltshire



First brewed October 2013.

<b>148 Killer Cat, Manga</b>	<b>5.0%</b>	The bittering hops were dropped all together, so all the flavour (and still a balanced bitterness) comes from a liberal addition of hops late in the boil
<b>149 Killer Cat, Serial Session</b>	<b>4.0%</b>	Pale with a hint of amber, Serial Session gives The Killer Cat experience with a more manageable ABV. Takes a trans-Pacific selection of hops such as Rakau, Motueka and US C-hops for flavours of citrus, peach and orchard fruits

## Moor, Pitney, Somerset



Brewing started in February 1996 in a disused workshop at Whitley Farm. A 5 barrel brew plant was initially used but this has been expanded to a 10 barrel plant. The brewery moved to a location in Pitney in late 2008.

<b>150 Amoor</b>	<b>4.5%</b>	The rich aroma is from the healthy dose of Chocolate malt, blended with Pale, Crystal and Wheat malts. Bramling Cross hops add fruitiness and earthiness to the beer, which is fermented with an English yeast. (Porter)
<b>151 Revival</b>	<b>3.8%</b>	A very hoppy and refreshing bitter, brewed to celebrate the revival of the brewery, and meant to revive you when you need it. Light in colour but not flavour thanks to a blend of Pale, Lager, Cara, Crystal and Wheat malts. The hops are a blend of American varieties, with American-style yeast providing a crisp finish. (Pale Ale)

## Musket, Maidstone, Kent



First brewed October 2013.

<b>152 Fife &amp; Drum</b>	<b>3.8%</b>	Golden, fruity aroma
<b>153 Flintlock</b>	<b>4.2%</b>	Best bitter

## Nelson, Chatham, Kent



Formed following the takeover of The Flagship Brewery during the late spring of 2003. The brewery uses the same plant and location as Flagship. The brewery was taken over once more in July 2006.

<b>154 Nelson's Blood</b>	<b>6.0%</b>	A strong malty ale that has mellow roast tones. Slightly nutty and fruity with a warming aftertaste
<b>155 Press Gang</b>	<b>4.3%</b>	A straw coloured ale brewed with Kentish Cascade hops and lager yeast, to give a lingering bitterness and aroma
<b>156 Purser's Pussy Porter</b>	<b>4.8%</b>	A traditional tasting London style Porter made with Amber Malt and using a combination of Fuggles and Goldings Hops
<b>157 Trafalgar Bitter</b>	<b>4.1%</b>	A pale copper bitter, brewed with Aurora and 1st Gold hops to give a wonderful floral aroma

## Northern Monk, Leeds, Yorkshire



These beers were initially cuckoo brewed at a number of locations until opening their own brewery in June 2014.

<b>158 True North</b>	<b>3.7%</b>	Session pale ale brewed with a blend of English and American hops
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## 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.

<b>159 Citra</b>	<b>4.2%</b>	A light refreshing beer with pungent grapefruit, lychee and gooseberry aromas leading to a dry, bitter finish
<b>160 Dolphin Dance</b>	<b>3.7%</b>	Blonde Ale
<b>161 Inferno</b>	<b>4.0%</b>	Flame gold in colour, this igniting ale flares complex fruits across your tongue leaving a dry fruity, thirst suppressing bitter finish



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**BRIMSTAGE BREWERY GREAT BEER FROM THE HEART OF WIRRAL**

Nestling in the heart of the Wirral countryside lies the home of Trapper's Hat Bitter. Brimstage Brewery was established in October 2006 and was the first brewery in operation on the Wirral since the closure of Birkenhead Brewery in the mid 60s. The brewery drew inspiration from its surroundings and the strong agricultural history in the area. The animals found in our beer designs are often spotted on the Leverhulme land on which we are based, giving the brewery a strong link to its location and traditions.

**Brimstage Brewing Co Ltd Home Farm Brimstage Lane Brimstage Wirral CH63 6HY**  
Tel: 0151 342 1181 Mob: 07870 968323

@brimstagebeer info@brimstagebrewery.com

**Odyssey, Whitbourne, Eastern Herefordshire**



Six-barrel brewery installed in 2008 in a beautifully-restored barn on a National Trust estate. It was taken over, first in 2011 by Brew ON CIC who only brewed sporadically whilst endeavouring to overcome electricity supply problems, and then in 2014 by the Odyssey Brew Company.

162 Crowd control	6.0%	Hoppy American IPA
163 Evil Empire	4.2%	American Bitter. This means it is pale, vibrant and citrusy with a carefully considered smooth malt base balancing out the bitterness. Hopped heavily late in the boil and dry hopped
164 Syren	3.9%	Brewed with Citra, Mosaic and Galaxy. Surprisingly full bodied at the strength due to a carefully considered malt base

**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.

165 Kooky Gold	4.1%	An easy drinking, lightly hopped, golden session ale. It's the sort of beer that the word 'quaffable' was meant for
166 Scrum-tious	4.4%	Originally made for the Rugby World Cup in New Zealand, 2011. Offbeat are overhauling this recipe to bring it back in time for the Six Nations and again for the Rugby World Cup. Expect a sucker punch of hoppy flavours from a load of Amarillo and Chinook in this amber ale
167 Way Out Wheat	4.8%	A Hefeweizen style wheat beer, cloudy with coriander and orange peel. Expect all sorts of bubble-gum, banana and fruity aromas. It seems to keep getting awards, one day we will get them listed here. It makes regular appearances throughout the year

**Ossett Brewing Company, Ossett, West Yorks**



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.

168 Columbia Creek	3.8%	New world hop series - Golden session IPA. A deep golden session ale brewed from barley, wheat & crystal malts. Full bodied & malty with moderate bitterness, generous quantities of the distinctive Columbus hop are added at the end of the boil to impart intense aromas of pine & grapefruit
169 Treacle Stout	5.0%	A rich and robust stout. The addition of black treacle gives intense depth and roasted malts impart a coffee flavour. Generous amounts of hops add a dry citrus finish to this complex black ale

**Otherton Ales, Crewe, Cheshire**




Cuckoo Brewery. Started brewing November 2014

170 Longship	4.6%	A dark, moody porter with a smoky character, and underlying hedgerow fruits from Bramling Cross hops, this is the first beer produced under the new cuckoo brewing arrangements at Offbeat. Available from late December 2014 in cask and bottle
171 Mayflower	5.5%	A zesty orange bitterness hits the taste buds first, followed by an alphabet soup of US hops loaded with flavour and aroma. Ahtanum, Bravo, Chinook and Delta provide the big fruity finish in this robust take on the American Pale Ale style. (American Pale Ale)

# The AUGUSTUS JOHN

Known locally as the AJ, the Augustus John is a CAMRA Good Beer Guide listed pub set in the heart of campus, behind Blackwells bookshop on Brownlow Hill. A warm welcome is offered to students; university staff and anybody else lucky enough to stumble upon us. As many will testify, a night in the AJ is an education in itself!



**5 ROTATING CASK ALES**

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- Liverpool and District Branch CAMRA Cider Pub of the Year 2012/2013
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**The AJ**

12" Chicago Town  
Pizza available daily  
until 10.00pm  
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Opening Times  
Monday 11.30am - 11.00pm  
Tuesday 11.30am - 11.00pm  
Wednesday 11.30am - 11.00pm  
Thursday 11.30am - 11.00pm  
Friday 11.30am - 11.00pm  
Saturday 12.00 noon - 11.00pm  
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## Pied Bull, Chester, Cheshire



First brewed April 2011. A 1BBL plant is used.

<b>172 Bulls Hit</b>	<b>4.3%</b>	This refreshing light golden ale has plenty of American and New Zealand hops to satisfy the most thirsty of drinkers
<b>173 Quaffabull</b>	<b>4.0%</b>	Sunshine in a glass! A refreshing light, pale ale with hints of citrus notes

## Pig & Porter, Royal Tunbridge Wells, Kent



Initially a cuckoo brewer who used that plant at Downlands, during summer 2013 they moved to take over the vacant brewery previously used by Royal Tunbridge Wells.

<b>174 Ashburnham pale Ale</b>	<b>3.8%</b>	Classic English Pale Ale
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## Problem Child, Wigan



First brewed June 2013.

<b>175 Rapscallion</b>	<b>4.2%</b>	A deep golden ale with flavours of toffee and a gentle liquorice background. Brewed with chinook & galaxy hops. (Bitter)
<b>176 Scoundrel</b>	<b>4.6%</b>	A straw coloured hoppy ale that is light and easy drinking. Brewed using cluster hops. (Pale Ale)

## Prospect, Wigan



First brewed 23rd August 2007 initially based at Standish. A 5BBL plant previously used at Bank Top is used. During early 2010 they moved to their current location, upgrading at the same time to a 12½BBL plant. The previous plant was sold to Raw.

<b>177 Cascade Blonde</b>	<b>4.1%</b>	A single hop cascade beer. A pale yellow ale with zesty citrus notes and a clean refreshing lemon taste
<b>178 Dynamild</b>	<b>5.2%</b>	A strong mild, bronze winner in the old ales and strong milds category at Manchester beer and cider festival. A strong dark mild, bursting with chocolate and liquorice flavours
<b>179 Nutty Slack</b>	<b>3.9%</b>	A multi-award winning ebony dark mild with a smooth, smokey malty taste and bursting with the aromas of chocolate and roasted coffee. Named after a type of coal much prized for its slow-burning qualities
<b>180 Silver Tally</b>	<b>3.7%</b>	A clean, pale golden yellow beer with citrus aromas, A dry bitter sweet balance and full hop flavour

## Purple Moose, Porthmadog, Gwynedd



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

<b>181 Dark Side of the Moose</b>	<b>4.6%</b>	A delicious dark ale with a deep malt flavour from roasted barley and a fruity bitterness
<b>182 Glaslyn</b>	<b>4.2%</b>	A golden coloured fruity best bitter with a well-balanced hoppy finish
<b>183 Snowdonia Ale</b>	<b>3.6%</b>	A delightfully refreshing pale ale brewed with Pale and Crystal malt with a delicate combination of Pioneer, Styrian Goldings and Lubelski hops

## Ramsgate, Broadstairs, Kent



Opened in February 2002 using the former plant of the Ferret & Firkin. They were initially based in the Ramsgate Brewhouse, Ramsgate. Moved in the first half of 2006 to their current location. Upgraded to a 15BBL plant previously at Dark Star in early 2010.

<b>184 Dogbolter</b>	<b>5.6%</b>	Dark porter
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# Sefton Women's & Children's Aid

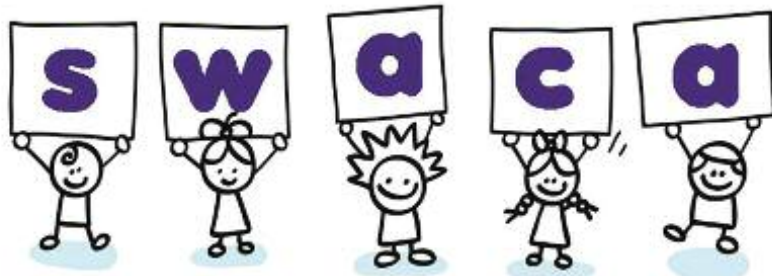
Domestic Abuse can affect you at any time in your life...



"The first phone call can be the hardest. I thought of lots of reasons why I shouldn't tell someone. In the end living with it was just too much. I'm glad I told someone. It's taken a long time but my life is so much better.

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## Rat, Huddersfield, W Yorks



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

185 Queen Rat	5.0%	This rich, dark stout is flavoured with pure Fair Trade cocoa, spicy Atlas hops and natural Madagascar vanilla, adding bitter chocolate notes to its full-bodied malt and roast barley flavour
186 Rattus Rattus	4.3%	In this characteristically hazy wheat beer, flavours of banana & cloves are dominant thanks to the use of German wheat beer yeast. Fresh coriander gives a herbal spicy aroma which combines with German hops added at the end of the boil

## Redwillow, Macclesfield, Cheshire



REDWILLOW

First brewed in 2010. Uses a 6 barrel plant.

187 Smokeless	5.7%	A surprisingly approachable smoked porter, velvet smooth with a robust malt backbone. This is infused with chipotles to give even more smokiness and a subtle hint of heat
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## Rockin' Robin, Maidstone, Kent



Initially a commercial home brewer who uses a 1BBL plant, In May 2014 they moved to their current location and expanded to a 12BBL plant.

188 Hopping Robin	3.7%	Chestnut, fruity, hoppy
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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.

189 Spiral	4.0%	Hoppy aroma, fresh tasting, peachy fruity finish
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## 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.

190 Dark Ruby	6.0%	A strong ale with a good balance of fruit and hops leading to a lingering hops and malt finish
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## Stringers, Ulverston, Cumbria



First brewed 8th July 2008. Uses a 6 barrel brew plant.

191 Bauhaus	4.7%	Kolsh style. Pale gold, crisp malt flavour, a light floral/herbal aroma and a clean finish. Most refreshing
192 Flywheel Porter	3.9%	Dark mahogany, roasty, nutty, burnt sugar
193 Plan B	3.7%	Pale, light and zesty. With a touch of honey! "Gluten Free"
194 Victoria IPA	5.5%	Spicy, tropical fruit from the hops, then some bitter marmalade, with a definite bitter finish
195 West Coast Blonde	4.4%	Rich Gold. Full of flavour with floral hops over
196 Yellow Lorry	4.0%	Gold. A cunning blend of hops gives citrus aroma and firm clean bitterness

## Tarn Hows, Ambleside, Cumbria

### TARN HOWS Brewery

Small micro-brewery specialising in traditional British Ales and Beers using oak casks that provide a further dimension to beer flavour that is not present in beer from stainless steel. Tarn Hows beers are regularly available at the Red Lion Inn Hawkshead and other Inns in the area. The Casks are specially made for Tarn Hows by the last working Master Cooper in England.

<b>197 Beertrix Porter</b>	<b>4.1%</b>	A traditional porter style 4.1% beer, with the flavours from Oak casks made from Whisky Barrels, liquorice and Vanilla
<b>198 Grized Ale</b>	<b>4.2%</b>	Old Ale style moderately dark beer, made with a hint of smoked malts, Northdown and Target Hops with warming hints of wood, wine and pine
<b>199 Puddled Duck</b>	<b>5.2%</b>	Dark Golden IPA, flavoured with Fuggles, Golding and Citra Hops with fruit, vanilla and woody flavours

## 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.

<b>200 Jaipur</b>	<b>5.9%</b>	Complex well balanced IPA with a fine blend of citrus and other fruit flavours
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## 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.

<b>201 Clerics Cure</b>	<b>5.0%</b>	A light-tan beer presenting medium malty-sweetness with powerful, spicy, floral bitterness and hop character designed to recreate the iconic style of India Pale Ales of the 19th Century
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## Time & Tide, Kent



Cuckoo brewery who uses spare capacity at Ripple Steam.

<b>202 Spratwaffler Pale Ale</b>	<b>3.7%</b>	Golden ale, hoppy
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## Tiny Rebel, Newport, Gwent



Brewing started in 2012.

<b>203 Billabong</b>	<b>4.6%</b>	Australian style pale ale with Mango and spicy aroma from the Tasmanian hops solely used. Tropical fruits dominate the taste with moderate bitterness and sweetness that balance with the Munich malt flavours. Drinkability & balance is key whilst still maintaining a full hoppy & malty profile
<b>204 Loki Lite</b>	<b>4.5%</b>	Bold Citrus aromas with tropical fruit punch flavours. Black IPA that's moderate in bitterness and refreshing on the palate. Combined with American hops, the new British Jester hop makes for an extremely sippable, transatlantic golden beer

## Tonbridge Brewery, Tonbridge, Kent



First brewed 15th March 2010 initially based at White Oaks, Tonbridge. A 4BBL plant is used. Moved in spring 2013 to their current address.

<b>205 Alsace Gold</b>	<b>4.0%</b>	Easy drinking golden ale with light floral hoppiness
<b>206 Ebony Moon</b>	<b>4.2%</b>	Rich porter

## Towcester Mill, Towcester, Northamptonshire



The brewery started as Whittlebury Brewery in early 2010 following the takeover and relocation of Dare Brewery. In spring 2014, it relocated and changed its name to the current form.

<b>207 Bell Ringer</b>	<b>4.4%</b>	A golden ale with a blend of malts that gives this beer subtle malt tones combined with hops delivering orange and citrus notes
<b>208 Mill Race</b>	<b>3.9%</b>	Brewed using Pilsner Malt to give this beer its pale blond appearance with a herbal and grapefruit finish

## Ulverston Brewing, Ulverston, Cumbria



Test brews for this were produced at Foxfield. Brewing on their own plant, a 4 BBL plant previously used by Whitley Bridge started in January 2006. The brewery moved to its current location in the summer of 2010 expanding to a 12BBL plant.

<b>209 Harvest Moon</b>	<b>3.9%</b>	A golden beer infused with soft fruit flavours for all year round enjoyment
<b>210 Lonesome Pine</b>	<b>4.2%</b>	A pale, honey beer with sweet malts followed by tangy citrus fruits. Refreshing all the year round

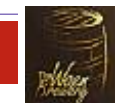
## Unsworths Yard, Cartmel, Lancashire



First brewed January 2012. A 2.5BBL plant is used. A small test brew had been previously done at Stringers.

<b>211 Land of Cartmel</b>	<b>3.7%</b>	Delicious, zesty, pale ale. Bright mouthfeel with grapefruit notes. Dickinson wrote a definitive history of Cartmel
<b>212 Last Wolf</b>	<b>4.5%</b>	Delicious red ale with deep raisin, red fruit flavours and malty bitterness. Celebrates the legend of the last wolf in England
<b>213 Sandpiper Cask</b>	<b>4.3%</b>	Larger malt and a blend of hops for crisp, light flavours. Donation to bay Search and rescue

## Waeen Brewery, Caersws, Powys



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

<b>214 Chilli Plum Porter</b>	<b>6.1%</b>	A dark velvety smooth porter, with luscious plum flavours and a chilli warmth
<b>215 Lemon Drizzle</b>	<b>3.7%</b>	Lemony vanilla pale ale
<b>216 Waxies' Dargle</b>	<b>4.9%</b>	Pale ale brewed with Irish Whiskey Malts

## Wantsum, Canterbury, Kent



First brewed 14th September 2009. Upgraded to a 12BBL plant in November 2012.

<b>217 One Hop</b>	<b>4.5%</b>	Single hop ale, hop changes every 2 months(Amarillo)
<b>218 Ravening Wolf</b>	<b>5.9%</b>	Amber strong pale ale

## Westerham, Edenbridge, Kent



Brewery started in June 2004. The 11 barrel brew plant has been imported from JVNW from USA and is located in a converted dairy on a National Trust owned farm.

<b>219 Audit Ale</b>	<b>6.2%</b>	Hoppy, strong bitter
<b>220 British Bulldog</b>	<b>4.3%</b>	Full bodied best bitter

Wickwar Brewery beer overleaf



## Wickwar Brewing, Wickwar, Gloucestershire



Brewing started in May 1990 based in the old cooperage of Arnold, Perret & Co brewery. Moved into the old brewery itself in November 2004 at the same time expanding from a 10 to 50 barrel brew plant.

**221 BOB** 4.0% A golden brown best bitter brewed from fine English pale ale and crystal malts. Bitterness is derived from Challenger hops, supported by Fuggles to give a well-balanced hoppy palate



Cheers from veteran CAMRA Members

## WELCOME TO THE 2015 CIDER BAR AT THE LIVERPOOL BEER FESTIVAL

As in recent years we will be offering 34 bag-in-box products. If you bother to count the products in the list you will notice that there are less than that listed, this is because several are doubled up due to popularity.

We are delighted to be offering several ciders and perries from Kent, an absolute coup for us as those small producers never usually send their products more than 30 or 40 miles. You may not see these ciders in the north of England again. I personally cannot wait to try the "Lunatickle" made by Merry Moon in Ashford.

Elsewhere we have **Circle Ciders** from Wiltshire, a cider fermented in a Rioja cask and the delightfully named "**Marsh Monkey**", from the Isle of Sheppey in Kent.

No Liverpool festival would be complete without a representation from **Rosie** in north Wales and there will be two "**Black Barts**" available.

Finally we hope that legendary Liverpool brewer Stan Shaw will give us some of his two year old **Hardshaw** cider made from wild fruit found all over Merseyside. Stan and friend Tom scour hedgerows and verges and then press the fruit to produce a lovely 6.0% dry cider.

# CIDER & PERRY BAR LIST

## Dry Cider

<b>Rough Old Wife</b>		<b>Kent</b>
<b>Millwhites: Rioja Cask</b>	7.6%	<b>Kent</b>
<b>Circle Cider: Cats Tongue</b>	5.4%	<b>Wiltshire</b>
<b>Merry Moon: Lunatickle</b>	6.0%	<b>Kent</b>
<b>Hogan's: Panking Pole</b>	6.2%	<b>Warwickshire</b>
<b>Wooly Pig</b>	7.5%	<b>Kent</b>
<b>Dudda's Tun</b>	5.5%	<b>Kent</b>
<b>Rosie's: Dry</b>	7.2%	<b>Denbigshire</b>

## Medium Cider

<b>Cornish Orchards</b>	5.0%	<b>Cornwall</b>
<b>Circle Cider: Roundabout</b>	5.4%	<b>Wiltshire</b>
<b>Gwatkin: Norman</b>	7.5%	<b>Herefordshire</b>
<b>Gwatkin: No Bull</b>	4.5%	<b>Herefordshire</b>
<b>Johnson's: Marsh Monkey</b>	7.6%	<b>Kent</b>
<b>East Stour</b>	6.9%	<b>Kent</b>
<b>Orchard Pig: Explorer</b>	4.5%	<b>Somerset</b>

## Sweet Cider

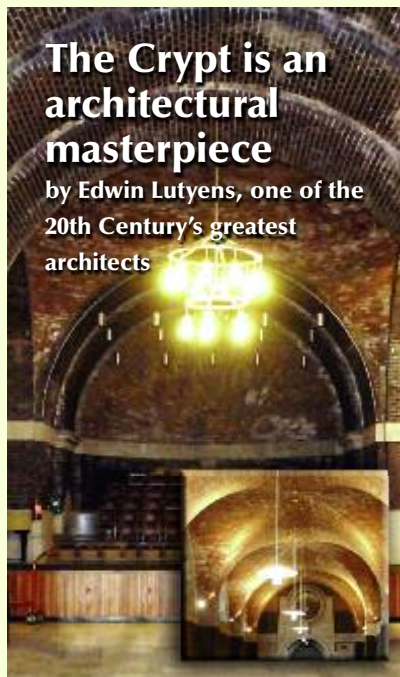
<b>Rosie's: Black Bart</b>	7.2%	<b>Denbigshire</b>
<b>Hecks: Port Wine of Glastonbury</b>	6.5%	<b>Somerset</b>
<b>Circle Cider: Butchers Boy</b>	7.0%	<b>Wiltshire</b>
<b>Gwatkin: Game Cock</b>	4.5%	<b>Herefordshire</b>
<b>Dudda's Tun</b>	5.5%	<b>Kent</b>
<b>Rough Old Wife</b>		<b>Kent</b>
<b>Farmer Jim's: Sweet Apples</b>	5.0%	<b>Somerset</b>

## Perry (made from pears)

<b>Cornish Orchards: Pyder</b>	5.0%	<b>Cornwall</b>
<b>Lilley's: Crazy Goat Pyder</b>	6.8%	<b>Somerset</b>
<b>Lilley's: Bee Sting Perry</b>	7.5%	<b>Somerset</b>
<b>Millwhites: Apples &amp; Pears</b>	5.0%	<b>Somerset</b>
<b>Gwynt-Y-Ddraig: Pyder</b>	6.0%	<b>Pontypridd</b>
<b>Farmer Jim's: Perry</b>	4.5%	<b>Somerset</b>
<b>Hecks: Perry</b>	6.5%	<b>Somerset</b>
<b>Dudda's Tun</b>	5.5%	<b>Kent</b>

Please note, due to shelf space not all products are available at once.

Wine, soft drinks, crisps and water available at the cider counter



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

[www.liverpoolmetrocathedral.org.uk](http://www.liverpoolmetrocathedral.org.uk)

## Liverpool CAMRA Coach Trips

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

There is a standard price of £12 for CAMRA members, or £15 for non-members.

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

[www.liverpoolcamra.org.uk](http://www.liverpoolcamra.org.uk)  
The page is updated after the 1st of each month with details of the next trip being launched.

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

### FREE COACH TRIP

Anybody who joins CAMRA for the first time and affiliates to the Liverpool & Districts branch, will be offered a free seat on a future branch coach trip. Check Liverpool CAMRA website for details

**Saturday 14th March - York** - fully booked but enquire for cancellations

**Saturday 11th April - Leicester**, probably with a stop on the way.

**Saturday 9th May - North Wales**. Visit to the Conwy Brewery and pubs in the area.

**Saturday 13th June - South Yorkshire**. Visiting pubs new to Liverpool CAMRA coach trips. Will visit a brewery near Rotherham and then cross the Nottinghamshire border to pubs in Worksop

**£12**  
CAMRA Members



Visit the membership stand at this festival for further information, or if you join later full details will be sent to you.

## Programme & Beer Festival Credits

### Organiser

Steve Downing

### Health and Safety

Mike Chandler

### Secretary

Dave Cunningham

### Beer Ordering

Geoff Edwards

Steve Downing

### Treasurer

Colin Batho

### Bar Managers

Frank Kennedy

Doug Macadam

### Cider Manager

Steve Berks

### Tickets

Martin Powell

Sonia James-Henry

### Programme

Mel James-Henry

Dennis Jones

Rachael Steele

### Staffing

Sonia James-Henry

### Head Steward

Tony Williams

### Entertainment Organiser

Jan Sorsby

### Layout Design

Dennis Jones

### Photography

Neil Lloyd

### Website & Social Media

Mel James-Henry

### CAMRA Branch Chair

Sonia James-Henry

### Liverpool and Districts CAMRA Branch

[www.liverpoolcamra.org.uk](http://www.liverpoolcamra.org.uk)

### CAMRA National HQ

[camra@camra.org.uk](mailto:camra@camra.org.uk)

website - [www.camra.org.uk](http://www.camra.org.uk)

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Thanks to all the CAMRA volunteers who helped to set up and staff the 2015 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.

# WATERLOO BEER FESTIVAL

Old Christ Church Waterloo Road Waterloo L22IRE

THURSDAY 30th APRIL-  
SUNDAY 3rd MAY **2015**

**MAY BANK HOLIDAY WEEKEND! NO WORK ON MONDAY!**

UP TO

**200** Real Ales  
and Ciders

LIVERPOOL  
**ORGANIC**  
BREWERY



- LIVE ENTERTAINMENT
- LOCALLY SOURCED FOOD
- BOTTLED BEERS ■ WINE
- LIVERPOOL GIN ■ SNACKS
- SOFT DRINKS

For further details and tickets visit:

[www.waterloobeerfestival.com](http://www.waterloobeerfestival.com)

Frequent trains from Central Station Liverpool or Buses 53 53A from Queen Sq