

MerseyAle

CAMRA Liverpool & Districts Magazine

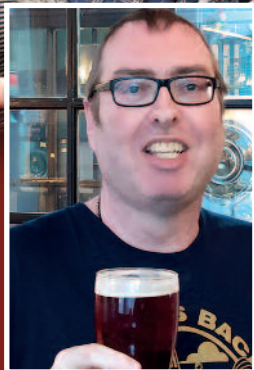
Winter 2023 FREE

Liverpool 2023 Beer Festival details inside

Plus:

Pub News - Brewery News

Pub Walks St Helens and Wigan



A tribute to our dear
friend Matt Valentine
pages 12-13

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MerseyAle

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Welcome to the MerseyAle

Welcome to the first MerseyAle of 2023 and my first as editor of this magazine. These are very dark times for the brewing and pub industry, as the cost-of-living crisis starts to bite at a time when many are still recovering

for the losses brought about by COVID restrictions.

Now more than ever your local pubs and breweries need your support. During these dark nights there is nothing more enjoyable than meeting a group of friends in a warm, welcoming pub and enjoying a few good ales. If you are looking to venture further afield for a pub crawl, two can be found in this magazine, both tried and tested by branch members and organised by the late Matt Valentine. Matt was our social secretary who sadly passed away suddenly in November, he is very greatly missed, and you can read our tribute to Matt on pages 12-13.

Our Beer Festival returns in February, tickets are selling fast with both Saturday and Friday afternoon sessions having already sold out. Details of how to purchase tickets are on page 25. There will be six brewery bars this year, the majority of which will be from local breweries. We also have the usual mix of local, regional, and national beers from all over the country, as well as a number of ciders and perries. Hot and cold food will be available at all sessions and there will be entertainment on Saturday evening.

A big thank you to everyone who has contributed to this edition of MerseyAle, we wouldn't have a magazine without you, this includes our advertisers. CAMRA rules state MerseyAle has to be self-funding, and without advertisers we will not be able to produce another issue of this magazine. In these hard times it is increasingly difficult to attract the number of advertisers we need to cover our printing costs. But we hope to be in a position to produce at least one more edition of MerseyAle in 2023.

Sonia James-Henry
MerseyAle Editor

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Liverpool & Districts CAMRA Branch PUB NEWS

Contributors: Steve Downing, Sonia James-Henry



Pubs continue to reduce their opening hours and range of beers to cope with the reduced demand caused by cost-of-living crisis, and some have closed altogether.

No 23 Hope St, previously the **Keystone** and **Clove Hitch**, has closed, and the nearby **Coach House by the Angus** has been closed all winter. **The Wild Rose** Wetherspoons pub in Bootle closed just after Christmas. Also on Hope St, the **Refinery**, **Art School**, and nearby **Font** have stopped serving cask, as have **Shipping Forecast**, **Ranleigh's Tavern**, and the **Pig & Whistle**. **The Beehive** on Paradise St. is to be turned into a wine bar. **The Liverpool Pigeon** in Crosby two times winner of our Pub of the Year award has also closed.

But we have a massive new Bavarian beer hall style pub on Bold St, outside Central Station exit, **Albert Schloss**, doesn't seem to have a problem with cost of living as there were queues to get in and pay



£6 for a pint. They will be serving a real ale with **Neptune** having brewed a pale ale exclusively for them. They also serve **Budvar Dark**. A real handpump, serving cask (**Blacklodge** or **Neptune**) has been seen in action recently in the sister pub **Alberts Schenke** on Hanover St.

Blacklodge have been running drink a much as you like for 4 hours sessions at the brewery tap where their beers are available on cask and keg.

A welcome new cask beer pub, the **Red Lion** has opened



on Slater St. Previously a terraced house it has been converted to the style of a traditional Victorian pub akin to Peter Kavanagh's with assorted nick-nacks hanging from the ceiling and stuffed animals. The Victorian pub concept was to make the pub look like a comfortable house, so the Red Lion had a head start. There is a dart board, an internal courtyard and street-side seating. **Five handpumps stock beers such as Osset or Timothy Taylors.**

Another new pub is the **Old Tap** situated on the

Crosby/Waterloo boarder. A new independent craft pub it has the feel of a more established venue with a focus on premium drinks. The pub has 4 cask lines with pales, golden and best bitter always available. In addition, there are 3 craft lines, a craft beer and cider fridge and premium EU lagers including specialist German imports. Some repeating Local Breweries include **Top Rope**, **Chapter**, **Neptune** and **Azvox** as well as some favourites from further afield such as **Ossett**, **Salopian**, and **Oakham**. The pub is open Tue – Sun from 1pm with seating inside and out.

Carnival beers have been on sale in the **Caledonia**, some with unusual names such as Carnival '**A Lovely Pint of Best Beside the Fire**' Best Bitter. Something to enjoy while listening to the bands.

We recently presented the **Roscoe Head** with an award to celebrate a staggering 50 years in the Good Beer Guide, one of only five pubs to reach that milestone. Licensee Carol Ross said: "I am absolutely



thrilled to be one of the famous five pubs featured the Good Beer Guide for 50 years. I am very proud to be listed amongst the other four pubs the **Star Tavern** and **Buckingham Arms** in London, **Square & Compass**, Dorset and

Queen's Head in Cambridge, my customers and I feel very honoured. They are all fabulous pubs. A lot of hard work has gone on behind the scenes to save the Roscoe Head pub and I want to say a very big thank you to all my customers

BREWERY NEWS

Contributors: Andy Hayes, Chris Riley, Dave Barker, Julie O'Grady, Mel James-Henry, Sonia James-Henry



Big Bog

In October, Big Bog entered nine different beers into SIBA's Northwest Cask Beer Competition. 140 different beers were entered into this competition from a host of talent rich breweries, with all the beers judged blind by panels of experts. Big Bog took home eight awards from their entries, signalling a pretty tidy return for their efforts. This included three gold medals and an overall champion cask beer. **The Peat Bog**, **Stog**, **Kaleidoscope** and many others will be present at SIBA Beer X (taking place in March next year) and Big Bog will have a presence at the CAMRA Liverpool Beer Festival which takes place at the Crypt in February 2023.

For 2023 Big Bog are planning to keep things relatively simple, in keeping production of their beer range rolling, bright as a button and just using traditional ingredients with no artificial flavours or additives. Newcomer to the Big Bog brewing team **Rich Midgley**

says.....**"Maybe we might look at another collaboration to Black Cat, who knows... anyone fancy a Black Cat Best?"**



Black Lodge

Brewery are offering a **'Beer for A Year 2023'** subscription scheme. This consists of a monthly beer delivery of 6 beers consisting of their latest releases, specials, and favourite re-brews



and beer snack delivered on or after 15th of each month. With your first order you receive: 6X440ml cans, a Black Lodge pint glass, A2 Lithograph poster, enamel pin badge, sticker, and a tote bag, At 6 months you will receive a custom-made Rawhide of Liverpool nude leather key ring.

old and new for their continued support over the years." Congratulations to all at the Roscoe Head, such an amazing achievement, and here's to another 50 years in the Good Beer Guide.

At 12 months you will receive an exclusive t-shirt. The cost is £25.50 per month, and you can cancel at any time.



Cains

You can now take a 'bottomless Cains brewery tour, for £35 per person you get an hour tour of the brewery followed by 90 minutes of bottomless tasty Cains beers with a selection of tasty nibbles. The brewery has gone from strength to strength in the past 12 months thanks to the hard work of Brewer Andy Hayes. Currently there have been 8 beers out of the brewery, including the much-missed Christmas Ale. There are many exciting beers planned for the future and Cains will have a brewery bar at our beer festival in February.



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Liverpool Brewing Company

The brewery won gold in the IPA Category in the **Northwest Regional Beer of Britain Competition 2022**, with their 5.7%



IPA, the competition was judged at the Crewe Beer Festival. Congratulations to all. Their beers are permanently on the pumps in Sanctuary bar on Lime Street, they will also have a brewery bar at our beer festival.



Neptune

The Brewery has created a pale ale for the newly opened Albert's Schoss on Bold Street, sister pub to Albert's Schenke. The brand new 4% **Mersey pale** is brewed with US Cascade and Centennial hops and described as packing a refreshing citrus punch, with light busciuity note, and a pleasing bitter finish. A zesty and easy-drinking pale that is aimed to

appeal to a wide range of palates.

Neptune has been named **Merseyside Brewery of the Year 2020** by ratebeer.com and has just completed a brewery move and expansion due to the increasing popularity of their beers. The new brewery is on a bigger site off Dunning's Bridge Road. This will enable them to brew more often and increase their stock, plus brew new styles of beer alongside their



regulars. It is also in readiness of a bigger brew kit in 2023. There is no taproom in the new site, but they will be having open days on occasions during the year.

The brewery has secured a premises for a standalone bar in their hometown of Maghull which will replace their taproom which closed end of October. Work will commence in January, with a view to opening early March. The bar will

have increased cask lines and keg and continue to showcase our beers and collaborations. Neptune have recently worked with Hawksmoor's new Liverpool restaurant in India Buildings to brew a Pale Ale for them. The beer is available in 330ml can alongside core beer Mosaic

Congratulations to all at the brewery for winning bronze with **Ezili** in the Champion **Beer of the Northwest Competition**, in the Session Pale, Blonde and Golder Ales category, judging took place at the Fleetwood Beer Festival.



Rock the Boat

More awards for

our local breweries as Rock the Boat won not one but two awards in the Northwest Champion Bottled Beers competition, with bronze for **Waterloo Sunset** and Silver for **Sittin' on the Dock**, congratulations to all. The brewery brewed a **Festive Rum and Raisin Porter** (4.4%) for the season, it is a traditional dark tasty ale and is a contrast to all the hoppy Christmas ales. Rock the Boat will have a brewery bar at our Festival in February.

WANTED Local News Reporters

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

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

We would love more articles on pubs in these areas, these can vary from snippets for pub news to full page pieces. If any of our readers are interested please [email merseyale@liverpoolcamra.org.uk](mailto:merseyale@liverpoolcamra.org.uk)



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Raffle in aid of the Motor Neurone Disease Association

Following Matt's (our social secretary) passing his mother donated his collection of glasses and bottled beer to us asking if they could be used to raise money for the Motor Neurone Disease Association. A charity close to his heart, as a rugby fan he was moved by the stories of Doddie Weir and Rob Burrows and the fundraising of Kevin Sinfield.



We are honoured to be raising money for this great cause and will be raffling off Matt's glass and bottle beer collection at our Beer Festival in February. We have split everything into lots which can be viewed on our website <https://www.liverpoolcamra.org.uk/index.php/about/raffle-in-aid-of-mnd> Raffle tickets will cost £2 per strip and will be available at the voucher desk during the festival. The raffle will be drawn at the end of each session.

Introduction from Branch Chair Mel James-Henry



When you first opened this edition, you would have read that MerseyAle has a new editor.

At our Branch AGM in November, Sonia stepped down as Chair. I would like to take this opportunity to thank Sonia for all the hard work she has put in over the years.

Sonia is staying on the committee as Merseyale editor, helping with social media and as temporary Pub of the Year coordinator until we can fill that role.

I was elected as the new Branch Chair and will be continuing as webmaster and social media manager. In addition, I have taken on the role of Beer Festival Organiser.

The current committee is now down to seven members. We will therefore be limited as to what we can do. One role that we haven't been able to fill is social secretary. Without a social secretary we are unable to organise any social events or walks.

Other roles that we need to fill are Branch Secretary, this involves preparing agendas, taking minutes, and booking venues, and Pub of the Year Coordinator. To be able to do more we need people to fill our vacant roles. If you would like to get involved, help with campaigning, supporting pubs and breweries, and of

course socialising, please let me know. I am available for a chat over a beer if you would like more information.

You can look forward to reading more about the committee and what we do in the next edition of MerseyAle.

It is an honour, to be elected Chair of Liverpool and Districts CAMRA.

A little bit of information about myself

I joined CAMRA in 2001, and initially my only involvement was attending Liverpool Beer Festival as a customer and the occasional branch meeting. Then one year I was unable to buy a ticket for the beer festival. Back then tickets were sold through pubs, but would often sell out before going on sale. I had a moan on the Liverpool CAMRA Yahoo group, this was pre-face book, and the Festival Organiser, Steve Downing sorted some tickets for me, but with the challenge 'if you think we can do things differently why not get involved'. And so, I did.

I got involved with Liverpool Beer Festival in 2007, taking on the role of Health & Safety Officer. After various roles and involvement in helping organise and run the festival, I became

deputy festival organiser in 2016. I did my Bar Manager Training in 2018 at the Great British Beer Festival.

I have also held various roles on the Branch Committee.

Over the next 12 months, I will be looking at how we can take this branch forward. In 2024 Liverpool CAMRA will be celebrating its 50th year. But we will only be able to celebrate further milestones with the help and support of our members. So, I say to you as Steve said to me, 'if you think we can do things differently why not get involved'?

Mel James-Henry
 Branch Chair
 chair@liverpoolcamra.org.uk



CAMRA Public Affairs

Round up 2022

The CAMRA Campaigns Team share the work that has been going on across Westminster and local government to campaign in support of consumers, pubs, clubs, cider and perry.

Conservative leadership contest

CAMRA wrote to both candidates asking them about their policy positions on various support for pubs, social clubs, brewers, and cider makers.

The press release, including text of the letters, is in What's Brewing Online: This round's on us - Conservative leadership contenders invited down to their local to talk about the future of the UK's pubs - CAMRA - Campaign for Real Ale.

Now that a new Prime Minister and Cabinet have been appointed, CAMRA will write to newly appointed ministers to seek introductory meetings and set out our main policy demands for their departments.

Westminster Autumn Budget

CAMRA are now planning for an Autumn Budget and for the possibility of an emergency fiscal event now that there is a new Prime Minister. Our main policy asks for either fiscal event will be:

- **implementation of the Alcohol Duty Review reforms as quickly as possible, with the draught duty container size threshold reduced to 20L.**
- **an energy bill price cap for hospitality businesses**
- **a cut in VAT for on trade food and alcohol**
- **proper reform of the business rates system to remove the current unfair burden on pubs.**

The CAMRA campaign team is planning e-lobbying

for members and putting together materials to help branches rally support.

Alcohol Duty Review

When the previous Prime Minister stated his intention to resign, CAMRA were waiting for an announcement on the next stage of the review. Another consultation was expected to follow that update to allow for enabling legislation around the time of the Autumn Budget, with implementation to take place in early 2023.

With the Conservative leadership election taking place, the caretaker government that was in place decided not to make any new policy decisions and only continue to implement decisions made by ministers before the PM's resignation announcement.

The next stages of the Alcohol Duty Review was affected by this decision which means there will likely be a delay to the final implementation of the review.

Backbench debate on the Alcohol Duty Review

A backbench business debate was held in the Commons on 7 July. CAMRA distributed briefings to MPs, encouraged branches to ask MPs to attend, live tweeted the proceedings and have thanked MPs that spoke in support. There was broad support for changing the draught duty container

threshold, which was confirmed as being under consideration by the minister who responded. CAMRA was mentioned a few times, including our research on how the 40L proposed container threshold would exclude some pubs from benefiting.

Labour policy announcement on Assets of Community Value

CAMRA responded to the recent announcement from the shadow secretary of state for Levelling Up, Lisa Nandy, that a future Labour government would intro-

duce a community right to buy for community assets in England. The CAMRA press release is here on What's Brewing Online: Community Right to Buy could be gamechanger for saving local pubs: CAMRA - CAMRA - Campaign for Real Ale.



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Matt Valentine



As many of you will know, Matt passed away in November, it was a great shock to all of us, and I know his passing has left a big hole in many people's lives. He will be greatly missed by his colleagues and friends in CAMRA, this branch, in particular, has lost a passionate campaigner and real ale advocate. Matt's association with CAMRA started when he lived in the Isle of Man, he would often talk with fondness of his time on the island and he was a big fan of Bushy's beer, wearing Bushy t-shirts with pride.

On returning to the mainland Matt became a regular on our coach trips, at that time organised by the late Tony Williams. Matt loved visiting different cities/towns and exploring, not only their pubs but also their architecture, often making a detour to visit and photograph a church or an ancient monument, as well as sampling a good beer or two.

Following the passing of Tony Williams, it was Matt who agreed to take over organising our coach trips, which he did with enthusiasm and a tremendous amount of planning. Often, and at his own expense, visiting areas before he added them to his coach trip agenda and asking regular coach trip goers where they would like to go. This ensured his trips were well attended, often with a waiting list. Although we did move to online booking for coach trips, Matt would often purchase tickets himself for people who did not have internet access, as he did not want people to miss out. This shows what a caring, kind person Matt was, nothing was too much trouble, he just loved helping people. Matt would produce maps that highlighted pubs he thought were worth a visit and give them out to anyone who wanted them on his trips, he always made sure everyone knew where the pick-up point was for the coach. I remember on one trip he went in search of a straggler himself as he would not leave anybody behind. If people were

unsure of where to go or were on their own, he would take them round the pubs, he was the friendly, smiling face of CAMRA and that is how many will remember him. If you weren't on the coach trip, he would provide regular Facebook updates along the way, rating his beers as he went along, he often made me very envious!

With some gentle persuasion, Matt went from organising coach trips to becoming our Social Secretary, a role he was perfectly suited to. He made people feel so welcome and went to great lengths to organise walks, and again would visit each pub in advance to check beer quality. I remember we did a pub walk in Waterloo/Crosby and Matt planned his itinerary to include pubs that hadn't been visited on the last walk in the area. Although I think he was the only one who made it round all 7 pubs that day. Matt was always an enthusiastic supporter of our Pub of the Year campaign, regularly volunteering to partake in the judging phase. So, when our previous Pub of the Year Coordinator stood down it was no surprise that Matt volunteered to take over the role. Here it was his sense of fairness that shone through, he always ensured he visited all the pubs on the nomination list to check beer quality. He then made sure all CAMRA members were aware of the nomination period and encouraged as many members as he could to submit nominations. This year he insisted 6 pubs went through to the judging phase as nominations were so close. He then encouraged as many members as possible to take part in the judging process.

Whilst I was chair of this branch Matt was a massive help, nothing was too much trouble, if a licensee in the city centre asked to speak to a member of the committee Matt was the first one to offer to call in. He was also a big contributor to this magazine; you can read articles on the last two social events he led on the following pages. He was always very keen to share his love of pubs and real ale.

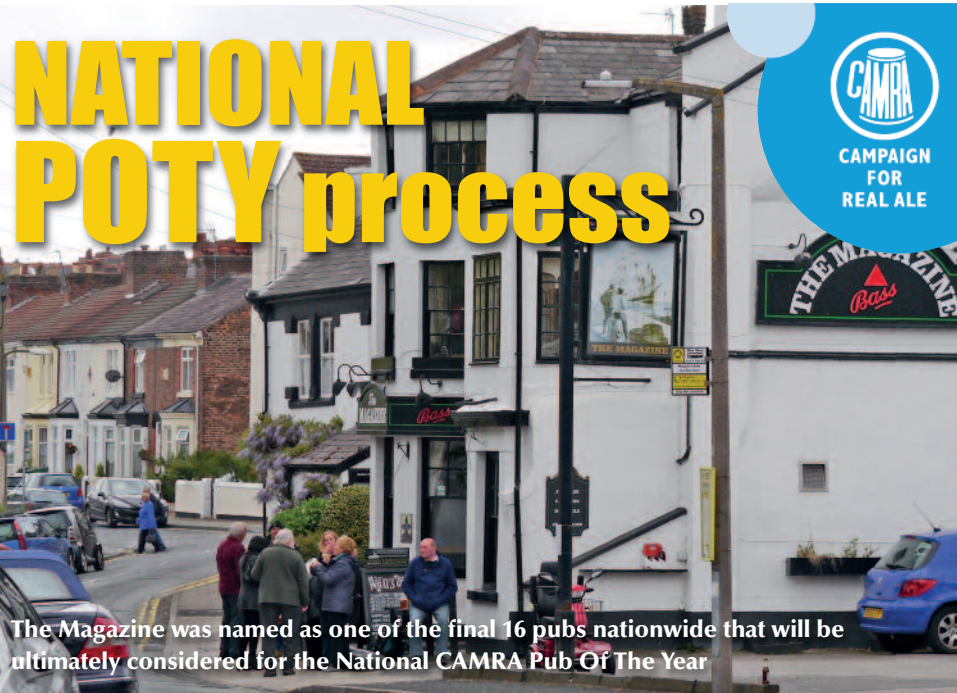
Matt was also an important member of our Liverpool Beer Festival Team, stepping in for our Head Steward Jonathan Hall if he had to nip off for a few hours to Anfield. He was a great help to me personally in my role as Staffing Officer, as I am not too mobile now, Matt would run errands for me up and down the stairs of the Crypt. He always made sure I had a beer, most important at a beer festival!

So, next time you are in your local, sampling a great beer, raise a toast to Matt, I am sure that is how he would like to be remembered. With his family's permission we are raffling his glass and bottled beer collection at the forthcoming beer festival and will donate the proceeds to Matt's favourite charity, the Motor Neurone Association. We would encourage anyone who would also like to donate in Matt's name to do so.

Sonia James-Henry
MerseyAle editor

The following articles were all penned by Matt: National POTY Process, St Helens Pub Walk, Wigan Pub Walk and Pub of the Year scoring process.

NATIONAL POTY process



The Magazine was named as one of the final 16 pubs nationwide that will be ultimately considered for the National CAMRA Pub Of The Year

As Pub Of The Year Coordinator, I have been involved in the competition to determine our branch POTY over the past couple of years. Our current incumbent is **The Bridewell**, of course, and a very well-deserved win it was, too, but what happens next?

Our branch is one of four that make up the Merseyside area of CAMRA. As such, the four winners of each branches' POTY competition face off against each other to determine the Merseyside champion. Judging is done along the same criteria as the branch contest, the other branch winners were St Helens: **Beer EnGin**, Whiston, Southport: **The Guest House**, and Wirral: **The Magazine Hotel**. **The winner of the Merseyside competition was the Magazine Hotel in New Brighton.**

The pub that prevails in the Merseyside level of the process then goes forward to compete against the overall winner from all of the branches in Cheshire, given that we are grouped together as the Mersey-

side and Cheshire region. Their POTY this year was **The Borough Arms** in Crewe. I took part in the judging at this level, travelling to both pubs over the course of a couple of weeks in June to score them, again using the same judging criteria as are used at the Liverpool and Merseyside levels. Out of the two, The Magazine Hotel was the victor.

The Magazine therefore was named as one of the final 16 pubs nationwide that will be ultimately considered for the National CAMRA Pub Of The Year, and as our nearest representative, we wish them well- maybe they can emulate the recent success of another nearby pub, **The Cricketers' Arms** in St Helens, which won that coveted accolade in 2017 (was it really 5 years ago?!).

The full list of the final 16 pubs remaining in the contest (the first national POTY competition since 2019, for obvious reasons) are listed on the next page.

Note. Since this article was written the winner as been announced. See page 15 for winner.



WINNER ANNOUNCED POTY 2022 is MOLD ALEHOUSE

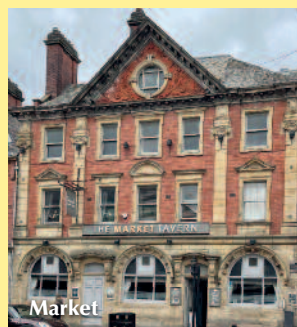
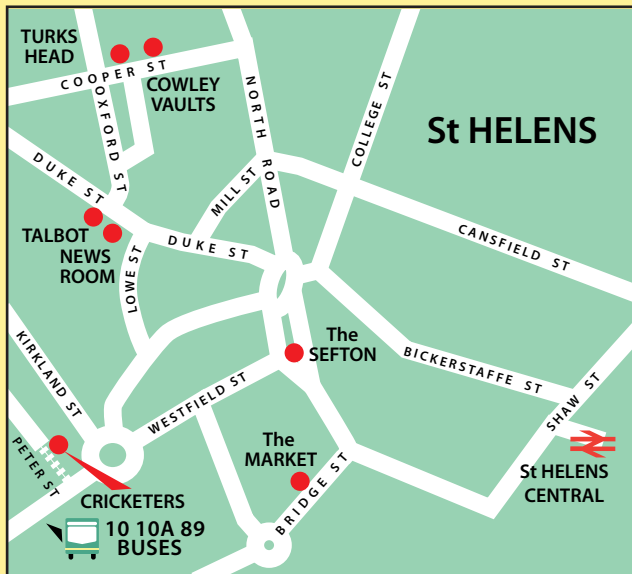
1. **Central Southern:** The Bell, Waltham St Lawrence, Berks
2. **East Anglia:** King's Head, Norwich
3. **East Midlands:** Horse and Jockey, Stapleford, Notts
4. **Greater London:** Hop Inn, Hornchurch
5. **Greater Manchester:** Real Crafty, Wigan
6. **Kent:** Larkin's Alehouse, Cranbrook
7. **Merseyside and Cheshire:** Magazine Hotel, New Brighton
8. **North East:** Station House, Durham
9. **Scotland and Northern Ireland:** Commercial Inn, Dunfermline, Fife
10. **South West:** Pelican Inn, Gloucester
11. **Surrey and Sussex:** Hornet Alehouse, Chichester
12. **Wales:** Mold Ale House, Mold
13. **Wessex:** Olaf's Tun Craft Ale Bar, Woolston, Southampton
14. **West Midlands:** Tamworth Tap, Tamworth
15. **West Pennines:** Fifteens at St Anne's, Lytham St Annes
16. **Yorkshire:** Heaven And Ale, Barnsley

Matt Valentine

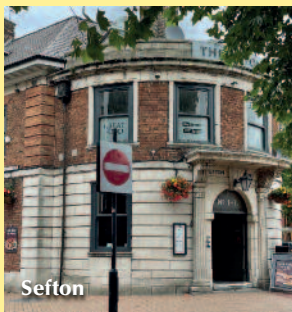
St Helens PUB WALK

After a curtailed May branch social to West Kirby and Hoylake (someone had rather inconveniently scheduled a cup final that day, so several of us were keen to get back into town before it got too busy), our June social was to the Rugby League hotbed of St Helens, where the Real Ale scene has really improved in recent years.

We arrived at Central Station just before noon, as we generally try to do- this gave us time to walk across the



town centre to the **Market**. This was a rather lively-some might say loud- place, with two handpulls on offer. I found my pint of **Theakston Royal Salute**, a dark Mild-type ale, to be OK, however those who chose the other



House Cheshire Gold which, as the name suggests, is

option weren't too enamoured with it, so we didn't linger here, and moved to the **Sefton**, a short distance away. Here, I chose a very pleasant pint of **Coach**

brewed relatively nearby.

Due to opening times and other logistical reasons, we made an ad hoc decision between us to change the published itinerary (I kept members who were yet to arrive informed as best I could via regular texts). Accordingly, we moved to the Duke Street area of town, home to a number of Real Ale establishments. Having let the others go ahead, I walked straight past the **News Room**, as I hadn't noticed some of our group in there having a beer and it



wasn't supposed to be open yet, but they had recently changed their opening times- however, I managed to reunite with them, so had a couple of rather nice beers in here, a dog-friendly place too (although I regret I didn't note what my tipples were, for some reason!). From here, we moved the short distance to the **Talbot**



Alehouse, where a nice pint of **Ossett Yorkshire Blonde** was quaffed in the beer garden (it was another nice day).

We then walked up the hill to two neighbouring, and sister, pubs- firstly the

renowned **Turks Head**, where a delicious **Timothy Taylor Boltmaker** was the beer of choice, and then the few yards across the shared



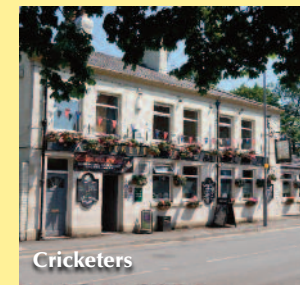
open air drinking area to the **Cowley Vaults**. This has recently started serving Real Ale within the last couple of years, and this was my first visit here. And it was worth



it, too, with **Oakham Inferno** being in fine form.

We finished off at the **Cricketers' Arms**, an excellent pub (CAMRA National Pub Of The Year winner in recent years), which has 13 handpulls as a matter of course in the main bar, and up to another 10 at weekends in the side bar, so you are never short of options! I chose a

pint of **Duckworth Lewis Method**, brewed by their in-house brewery **Howzat** and, as with all of their brews (given the name of the pub, and the brewery), given a cricketing theme. It was from here that I made my apologies and headed home, not least because the bus to



the bottom of my road goes from the top over the road from the pub, a very handy thing to have.

Again, we had another well-attended social, and it is always pleasing to see so many long-standing members, plus a smattering of new faces. As ever, everyone is welcome, so feel free to join us on a future event if any take your fancy.



Matt Valentine

Wigan PUB WALK

This branch social was a tale of two halves (more of that later). A good number of us left Lime Street on the 11.36 train, arriving at Wigan Central just after noon.

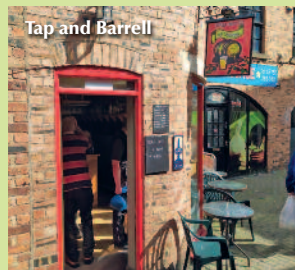
The first pub on our itinerary was supposed to be **Doc's Alehouse**, a 10 minute walk on the other side of the town centre. However, upon our arrival, the place was closed, despite WhatPub? stating an opening time of noon (turns out it was actually 1pm, but the listing was wrong). This was a pity, as it was a very good place on my sole previous visit. Not to be deterred, we moved to the second pub on our list, only around the corner- **Fifteen's** of Swinley. We arrived to find only one handpull in operation, which wasn't in operation for long, as the cask ale ran out as the first pint was being pulled!

So, after two false starts, the third pub on the list proved to be a) open and b) selling very good ale. This was **Real Crafty**, and it was a welcome sight to finally be able to have a pint of Real Ale! My choice was the ever more readily available **Ossett White Rat**, but none the worse for that. Our next port of call was a



Real Crafty

five minute walk back to the bus station area of town-tucked down an alley is the hidden gem that is **Tap and Barrel**. We took the opportunity to sit in the back beer garden, chewing the fat over, in my case, a lovely pint of **Bingley Sunny Nelson**, a pale ale

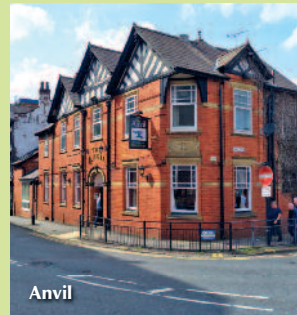


Tap and Barrel

that also had more than enough maltiness to keep me happy.

The next pub on our route was the multi-award winning **Anvil**, opposite the bus station and only a few minutes walk' from both main railway stations. The pub was busy, given that there was football on the tv's, but service was quick, and we managed to

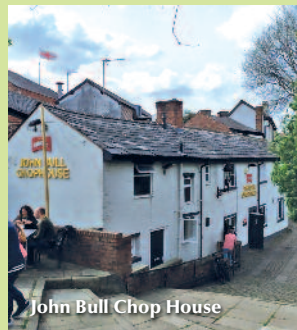
find seating out the back. It was a sunny afternoon, so the shade was welcome. I opted for a pint of **Abbeydale Deception**, one of my very favourite beers, so that kept me happy. A couple more of our members met us here, having started later than the



Anvil

rest of us, so it was good to see as many faces as possible!

We then moved back towards the main drag, Wallgate, for alfresco drinks at **The John Bull Chop House**, now a Thwaite's establishment. From memory, it has a fantas-



John Bull Chop House



John Bull Chop House

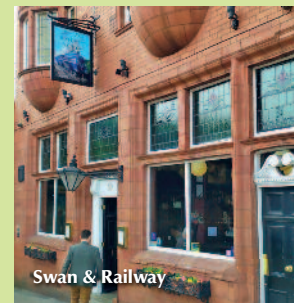
tic jukebox but, sitting outside, we didn't get the opportunity to avail ourselves of it. I supped a pleasant couple of pints of **Thwaite's Amber**, as some of our group moved on to the next place, the Raven.



Raven

Again, this was busy with the football on the screens, but a very well-kept pint of **Bank Top Dark Mild**, brewed relatively locally, was my choice here.

Heading all the time back towards the railway stations, we next visited the **Swan and Railway**, opposite Central sta-



Swan & Railway

tion, and having benefited from a recent refurbishment. This was another excellent pub, and it went even further up in my estimation by offering **Draught Bass**, which is never a bad thing in my opinion! Our final stop was then just around the corner, in the arches under Central station and, as such, railway-themed (with departure boards displaying the times of the trains

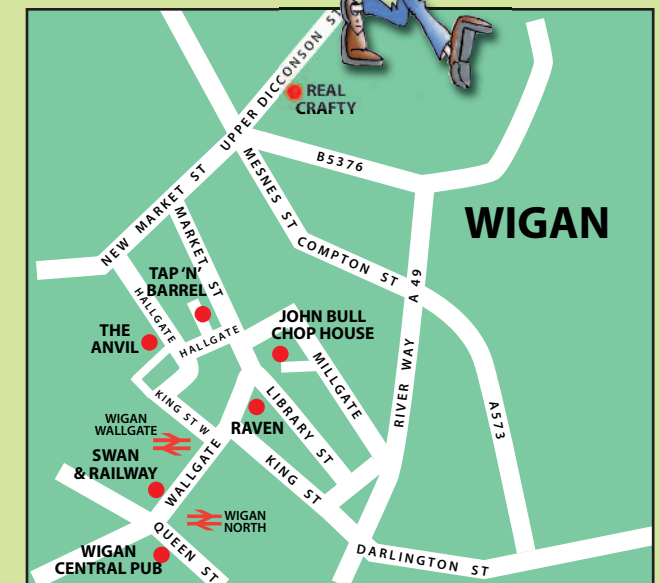


Wigan Central

too, very beneficial) - **Wigan Central**. This is a relatively new addition to the Real Ale scene in Wigan, having only opened a couple of years ago, but it has always been a good place for a pint, in my experience. My final tipples of the day was a nice pint of **Brightside Best Bitter**, which was a fitting way to end our afternoon tour of Wigan. We then made our way to the platform to catch our train back to Lime Street (although I took the opportunity to alight at my local station, rather than having to go all the way into the city centre, only to make my way back out again). Roll on the next social!



Matt Valentine



Politicians and pubs on social media, 2022



There has not been much beer or pub activity on Twitter or Facebook from our local MPs since the Spring 2022 edition of Merseyale was distributed. We had a mention for a local brewery; one for a long standing entry in the Good Beer Guide; and a local MP becoming a champion for a trade body.

• **Bill Esterson MP (Sefton Central)** gets the earliest mention, from June 2022. He high-



lighted the potential problems for small breweries due to the proposed changes in the Small Brewers Relief (SBR) system. In his tweet of the 7th June he wrote: "Small brewers like Neptune Brewery in my constituency face a competitive disadvantage following changes to tax relief in the budget. Thanks to SIBA for highlighting this

unfairness today in Parliament."

• SIBA, the Society of Independent Brewers, had lobbied MPs in Parliament over the proposed changes.

In July, **Kim Johnson MP (Liverpool Riverside)** retweeted a post from local councillor Nick Small about the Temporary Road Closure notice, which would hopefully allow Carol at the Roscoe Head to keep the outside seating area going. Kim Johnson wrote: **This is good news for @RoscoeHead. Great place to spend the sunny weekend ahead in this @LiverpoolCAMRA award-winning pub!**



Councillor Small 's tweet read: Pleased that the Temporary Road Closure of Roscoe Street has gone ahead today. This will allow the iconic,



@CAMRA_Official @LiverpoolCAMRA award-winning pub @RoscoeHead to reopen its outdoor seating area. Hopefully, this will be made permanent in a couple of months too.



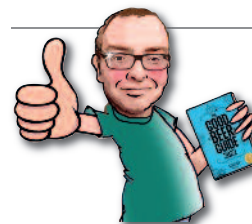
In August **Paula Barker MP (Liverpool Wavertree)** tweeted her thanks to the British Beer & Pub Association (BBPA) for selecting her as their Parliamentary Champion for their Long Live The Pub Campaign. The BBPA

wrote: "Thanks for all your support @PaulaBarkerMP We need urgent reform to save our favourite local pubs, especially in the face of soaring energy bills and inflation. Sign the petition now to get your MP involved longlivethelocal.pub"

Paula Barker replied: **"Lovely to receive a letter from the @beerandpub today selecting me as a Parliamentary Champion for their @LongLiveLocals (sic) campaign. Local pubs need reforms to tax and duties to help them survive and I will continue to be a voice in Parliament for their cause. #longlivethelocal"**

Apologies if we have missed any other social media posts by the above MPs or nay other local representatives. If you want to get your posts noticed by the beer community tag us in using @liverpoolCAMRA or @CAMRA_Official.

Tony Morgan. Public Affairs Officer.



Pub of the Year- Scoring information

Hello everyone

Matt here with my other hat on, as Pub Of The Year Co-ordinator, rather than Social Secretary!

This is just a gentle reminder that the process of entering pub scores into CAMRA's own WhatPub? app, or the online Good Beer Guide, is an ongoing one throughout the year. We recently drew up the initial long list of 10 pubs that received the highest average scores from you, our dedicated branch members (subject to any pub having received a minimum number of ratings to enable us to get a proper average score).

As you will recall, the Bridewell was the well-deserved winner of our branch Pub Of The Year award this year. Nationally the Camra Pub of the Year for 2022 was the Mold House In Mold. Time does go by quickly so please keep imputing your scores whenever you visit one of our branch pubs, they will all help us to find next years' Pub of the Year.

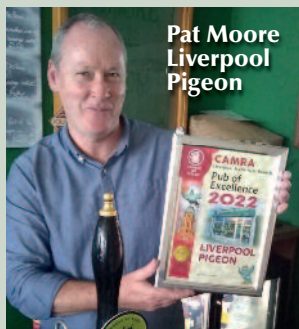
We will very shortly be looking for judges to judge the 5 pubs that are on this year's short-list to be branch Pub of the year, if you would like to be a judge this year contact sonia.james-henry@liverpoolcamra.org.uk.

Many thanks, and happy scoring.
Matt

Liverpool CAMRA Kind Awards 2022

After a long two-year absence due to COVID it was with great pleasure I welcomed licensees, brewers and honoured guests to this year's Liverpool and Districts CAMRA awards ceremony. It was felt that this year as pubs, clubs and breweries slowly recover from the pandemic it wasn't appropriate to make any additional awards, but we hope to be back to full capacity next year. Fortunately, the sun was shining, and we were able to hold the ceremony in the grounds of the KIND centre, shadow of the Anglican Cathedral in the heart of Liverpool.

We began with our pubs of excellence awards, of which we had six as there were two pubs, we just could not separate at



Pat Moore
Liverpool Pigeon



The Bridewell

Dominic and team

the nomination stage. Unfortunately, neither the **Four Ashes** in Waterloo nor the **Liverpool Pigeon** in Crosby were able to attend the ceremony, so their certificates were delivered to them at the pub. **Carol Ross of the Roscoe Head and Dave Hardman of**



Sonia and Carol Ross

the **Lion** were on hand to receive their awards as was the team behind the, sadly now

closed **Keystone**. It was agreed that, although the **Keystone** is no longer trading,



Dave Hardman
Lion Tavern

they would still be awarded their Pub of Excellence certificate as they are looking for new premises, so hopefully the pub will return in some form.

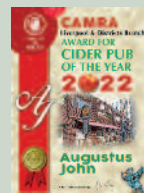
I think everyone will now be aware that our **Pub of the Year for 2022 is the Bridewell**, Do-



Keystone Award

minic and team were on hand to accept their award and Dominic made an impassioned speech regarding the future of the industry and the help pubs can give each other to get through these difficult times.

The next award was to our **Cider Pub of the Year** which went to the **Augustus John**, a stalwart of the real cider scene in Liverpool, situated on the Liverpool University campus it is here that many students have their first taste of cider.



This year's **Club of the Year** award went to **Firwood Waterloo Rugby Club**, where not only is real ale on offer but there is also strong links to the



COY Award presented by Tony Morgan

local community with the club running events designed to encourage young people to participate in sports. There was one special award that was **Community Pub of the Year** which went to the **Lock and Quay** in Bootle.



Situated on the Leeds-Liverpool Canal, the pub is owner and managed by the social enterprise 'SAFE Regeneration'. All proceeds from the pub are ploughed back into community projects. The pub has a large patch of land next to the canal which is used for all sort of events such as a canoe club, real ale and sausage festival and the hugely popular, annual Bootle Music Festival.

All that was left now was to present **Steve Yip** from **KIND** with a cheque for £900, collected at our Beer Festival via donations of unused beer tokens.



Doug our Beer Festival organiser and Sonia present cheque to Kind CE Stephen Yip

Thank you to everyone at **KIND** for their hospitality, to **Big Bog and Rock the Boat** for the beer and to the **Augustus John** for the cider. Congratulations to all the winners and we look forward to next year when we hope to be awarding even more certificates to the best pubs and breweries in Liverpool.

Sonia James-Henry
MerseyAle Editor

Liverpool Pigeon and Firwood Waterloo Rugby Club were presented their awards after the event by our **Deputy Chair, Tony Morgan**





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BEER FESTIVAL

16th - 18th FEB 2023

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Metropolitan Cathedral Crypt, Brownlow Hill

Thursday Evening	6pm to 10pm	£4
Friday Afternoon	SOLD OUT 11am to 4pm	£9
Friday Evening	6pm to 10.30pm	£9
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Saturday Evening	6pm to 10.00pm	£8



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ENTERTAINMENT SATURDAY EVENING and GOOD FOOD AT ALL SESSIONS

For further details:

www.liverpoolbeerfestival.org.uk

Liverpool Beer Festival Set-Up volunteers needed



This is the time of year when we would normally be putting a plea out for volunteers to help at our beer festival, specifically for stewards. However, this year we have had more people than ever volunteer to help at our 2023 beer festival. A big thank you to everyone who has agreed to give up their time to volunteer, we really appreciate it.

It has been agreed that you no longer have to be a CAMRA member to volunteer at our festival, this change has helped us increase the number of volunteers we have for next year.

However, we are always in need of extra help setting up for the festival (on Saturday 11th February), building the stillage and taking delivery of our beers and ciders, and at the end of the beer festival, volunteers to help dismantling the stillage (on Sunday 19th February). Both of these roles involve some heavy lifting and as a result you need to be reasonably fit to do them. We are also, as ever, looking for volunteers to act as Stewards, who are vital to the smooth running of the festival. Stewards work in pairs (you can

specifically request who you wish to team up with) and follow a rota which takes them from greeting people at the front door, to ensuring the concert and beer hall are kept clean, answering queries from attendees, and wishing them farewell at the back door. Contrary to popular belief working as a steward does not mean you are unable to sample the beers, providing you do not carry you glass around with you. We have a Head Steward who will be at hand each session to go through your rota and answer any questions you may have.

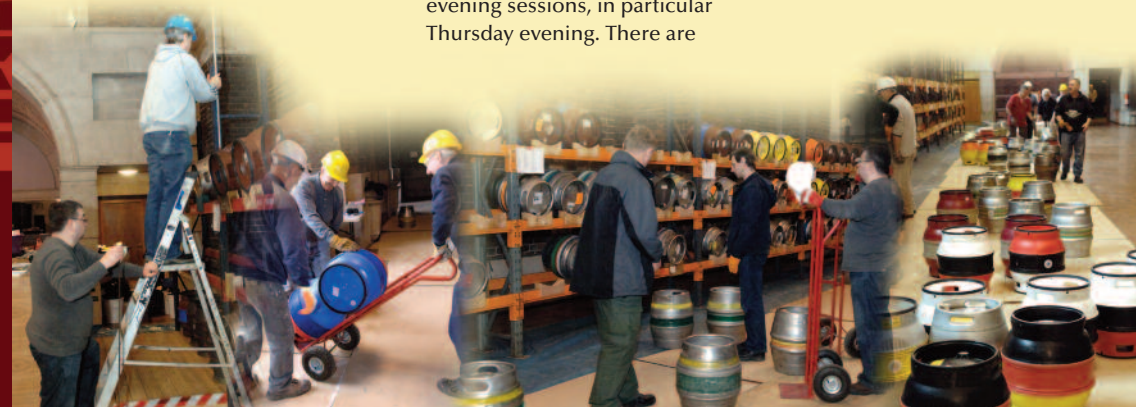
We are currently looking for stewards for Thursday Evening, Saturday Afternoon and Saturday evening only. Bar work does not just involve serving our beers, we will also be looking for volunteers to work on the cider/prosecco bar. No experience is necessary, you don't have to have an in-depth knowledge of the beverage you are serving, just a willingness to share your love of real ale and cider.

We are currently looking for cider bar staff for the three evening sessions, in particular Thursday evening. There are

spaces behind the beer bar on Friday Evening, Saturday afternoon and Saturday evening only.

The other role we are trying to fill is the distribution of glasses and programmes. This involves getting to the Crypt a little early in order to unpack the glasses and the programmes. Then you will be distributing glasses and programmes to festivalgoers as they come through the front door. The glasses table is only manned for the first two hours of the festival after that you are free to sit in our staff area in the beer hall and sample some beers. We are looking for volunteers to fill this role at all sessions except Friday afternoon. With the exception of set up and take down we are almost fully staffed so if you would like to volunteer to help at next year's festival, please contact me asap at Staffing@liverpool-beerfestival.org. Or you can download a staffing form at www.liverpoolcamra.org.uk/index.php/staffing

Sonia James-Henry
Liverpool Beer Festival
Staffing Officer



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Club corner Club of the Year 2022



The current Club of the Year is Firwood Waterloo Rugby Club in Blundellsands.

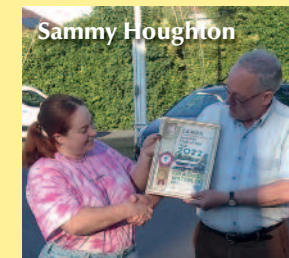
The club was nominated not only for its dedication to providing quality real ales, many from local breweries, but also to its promotion of those beers, usually on social media channels. Regular LocAles include Rock the Boat and Liverpool Brewing Company. Real ale, although important, is not all the story when it comes to candidates for Club of The Year. A winning club needs to be much more and do something for the local community. Firwood Waterloo is a family club, providing sporting facilities for a wide range of age groups, and supports local charities. Charities of the Year for the season 2022/23 are the Plaza Cinema and the West Lincs and Merseyside Myeloma Support Group. The

club also hosts the Sale Sharks Veterans Hub, which helps service personnel make the transition from forces to civilian life. There are also social bridge nights (usually on a Monday), and a monthly quiz. In addition to the CAMRA awards night at the KIND centre, a presentation took place at the club when the Club of

5.30 till 9pm; Tuesday and Wednesday 5.30 till 10pm; Thursday and Friday 5.30 till 11pm; Saturday 12.00 till 11.00pm (during the rugby season), 2.00 till 11pm (off season); Sunday 12 till 7.00pm (during the rugby season), 2.00 till 7pm (off season). If the weather is good there is also plenty of seating outside. The club is on St Anthony's Road in Blundellsands, about five minutes walk from Hall Road station.

The Northern Club, Moor Park, Crosby.

Anthony Morgan Public affairs officer



the Year certificate was presented to Sammy Houghton the Bar Manager at Firwood Waterloo. Opening times are: Monday





PUB COMPANIES

WHO THEY ARE AND WHAT THEY DO -

PUB OPERATING MODELS

companies offer partial or free of tie deals (but invariably demanding a higher rent for the privilege). You are self-employed and responsible for all the staff. Responsibility for building repairs will usually be confined to internal, nonstructural work.

A big attraction of the tenancy is the relatively low cost of entry, though you still need around £15k to properly operate a start up; a downside is that if you build the business up you may well get no reward from the pub company other than an increased rent. Indeed, the 'reward' might be a refusal to renew the tenancy because, for instance, the company wants to take the now-successful pub into direct management.



The Pubs Code of 2016 was designed to give tenants and lessees greater protection by requiring fair and lawful dealing by pub companies and ensuring that tied tenants were no worse off than if they were free of tie.

We'll have a close look at how the Code is working out in a future article.

Leases

Having a lease means you're entitled to occupy the pub and run your business for a fixed term, often between 10 and 25 years. You'll still usually

be tied for beer and other products and will be responsible for repairs, maintenance, insurance and other running costs. Unlike with a tenancy, you have the option to sell the business, including a sum for goodwill.

Managed Houses

In this model, the pub is owned and operated by the pub company, who employ all the staff on the premises. The manager is likely to be eligible for performance-related bonuses in addition to their salary. Many managed pubs are branded e.g. Hungry Horse, Ember Inns, Slug & Lettuce.

The obvious advantage to the company is their complete control over every aspect of the operation. On the other hand, they incur all the costs and accept all the risks, instead of sharing those with a tenant or lessee.

Companies whose pubs are all or nearly all managed include Wetherspoons, Mitchells and Butlers, Sam Smiths and Loungers. Many other companies have a mix of models though the overall growth trend is definitely in the managed direction, especially if you include the next arrangement.

Retail Agreements

This is the new kid on the block and goes by a variety of names – Manchises (Management Franchises) being an increasingly common term. The model was pioneered by Marstons but most of the bigger companies have now adopted it, each with their own brand name e.g. Stonegate have Craft Union, Star Pubs & Bars have Just Add Talent and Greene King, Pub Ready. Unlike in conventional managed pubs, the licensee is supposedly self-employed. In most cases, their remuneration comes from a percentage (usually 18-20%) of the pub's net turnover. From this, as licensee, you pay yourself and all your staff plus incidentals like employer's liability insurance and Council Tax.

So, what freedom do you have to run your own business? In truth, not a lot. The pub company sets the opening hours and the prices, decides what products you sell, pre-

scribes the menu for any food offer and provides all the equipment. You can also be chucked out at pretty short notice (immediately in the case of Just Add Talent). If there's a stock deficit then you're charged for it and these can be mysteriously large. The advantages for the licensee are the low ingoing costs (Pub Ready require £5000), you get a roof over your head and have a prospect of making money. To do the last, though, you'd probably need to be taking over £10k a week. Urban, sports-oriented pubs seem to do best under this sort of regime. There are, though, many disgruntled ex-licensees who found the scheme a quick way to lose their dosh – try googling Sam Peeps Diary Marstons for a flavour.

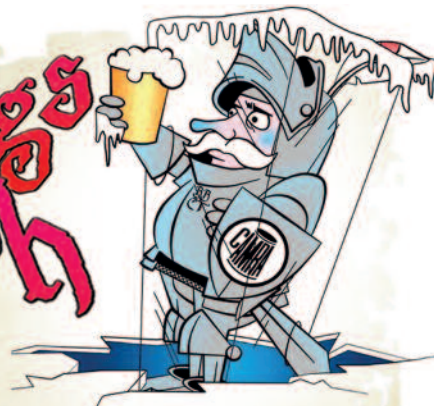
The current number of these Agreements is unknown but they have certainly been growing rapidly. Many tenants have been effectively thrown out of their pubs so that the company can convert the pub to what, for them, are more lucrative arrangements.

You can see why the companies love this model. It frees them from the responsibility of employing staff whilst retaining full control over what the pub actually does. However, there's suddenly a cloud on their horizon. Early in 2021, the Supreme Court ruled that Uber drivers were definitely not self-employed. The parallels with Retail Agreement licensees are striking and Her Majesty's Revenues and Customs are known to be taking a keen interest. Given the amount of control that the companies exert, can they really argue that these licensees are self-employed? Watch this space.

Paul Ainsworth
Pub & Club
Campaigns Committee



Return of the Bent & Bong's Beer Bash



2nd to 4th Feb 2023

Atherton Roller Rink, Bolton Rd, Atherton, Manchester M46 9JG

(Close to Atherton Central Station on main road into town just before ASDA)

The 32nd Bent and Bong's Beer Bash (Atherton Beer Festival) makes a return after 2 fallow years, and it should be as vibrant as ever.

The festival started in 1990 in the Formby Hall with just real ale and a little traditional cider. Gradually over the

years it grew with the addition of foreign beer, extended cider, gin and craft beer. With the demise of the Formby Hall we moved to the Roller Rink but still managed to retain a great atmosphere with live music and a larger capacity.

Admission includes -

Commemorative Glass and Programme.

70 Real Ales

+ Real Cider + Draught Craft & Foreign Beers + Gin Bar

Thurs 6pm-11pm £3 Fri 4pm-11pm £6

Sat 12.00-9.00pm £6

£1 off for all card carrying CAMRA members

Festival food and entertainment all sessions. Proceeds to charity.

No advance tickets.

More info at www.bentnbongs.com



CIDER and PERRY news



As previously reported, our **Cider Pub of the Year for 2022** is the **Augustus John**, congratulations to them on their well-deserved win. I was very honoured to hand them their award at the pub on 25th May, a big thank you to everyone who turned up and the night and enjoyed the free tasters.

There was a great selection of as usual including **Gwynt Y Ddraig Farmhouse Pyder (6%) and Farmhouse Scrumpy (5.5%), Lilleys Gladiator (8.6%) and Horn Blower (4%), Cotswold Cider Co's Freakshow (4.5) and Broadoak's Old Bristolian Cider (7.5%).**

The Augustus John went on to compete in the regional finals but unfortunately did not win, that honour went to the **Cellar Bar** in Chester. The winner of this year's national competition was the **Hop Inn** in Hornchurch. Congratulations to all.

We will once again have a cider and perry bar at next year's festival, thanks to our cider bar man-

ager **Linda Harris**, the order has already been placed and we have worked hard to ensure all ciders and perrys comply with the new Camra cider and perry definitions. If you would like to try a cider or perry but are unsure of where to start Linda is always on hand to give advice and offer tasters.

The pubs in Liverpool that stock cider in a box (not necessarily real under the new Camra definitions) are:



- | | |
|---|---------------------------------|
| Augustus John Bridewell | Lime Kiln (Wetherspoons) |
| Captain Alexandra (Wetherspoons) | Lion Tavern |
| Denbigh Castle | Pen Factory |
| Fall Well (Wetherspoons) | Raven (Wetherspoons) |
| Grapes (Knight St) | Sanctuary |
| | Vernon |

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

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

Find out more camra.org.uk/joinup

*Price for paying by Direct Debit and correct at 1 July 2021. Concessionary rates available. Please visit camra.org.uk/membership-rates
†Joint members receive £40 worth of vouchers.



Campaign for Real Ale

Letters to the Editor

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

To the Editor

On a recent visit back to my home city, I was delighted to visit Dr. Duncan's, in great company with my Dad, and see and taste Cain's Bitter once more. It was like stepping back in time twenty years - fantastic.

I always enjoyed Cain's Bitter. On my next visit, would it be too much to hope to see and taste Cain's Sundowner once again. Now that was a blast from the past. Happy times, happy memories.

I tell anyone who will listen, Liverpool city centre is the greatest place for pubs and Real Ale. Steeped in tradition, it was great to taste Cain's again.

Keep up the good work

M J Cuddy

Editor reply: I forwarded your comments onto Cains brewer Andy, who gave the following reply:

“Hey, glad you enjoyed your Cains Bitter and that it brought back so many good memories. While I can't promise The Sundowner (never say never) for your next visit, I'm sure there will be other original Cains beers you can try. Thanks, Andy”



LocAle Where to Find LocAle in Liverpool

City Centre

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

Augustus John, Peach Street, L3 5TX

Baltic Fleet, 33 Wapping, L1 8DQ

Belvedere, 8 Sugnall Street, L7 7EB

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

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

Bridewell, 1 Campbell Square, L1 5FB

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

Cains Brewery Tap, 39 Stanhope Street, L8 5RE

Caledonia, 22 Caledonia Street, L7 7DX

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

Central, 31 Ranelagh Street, L1 1JP

Coach House, 2B Maryland St. L1 9DE

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

Crown, 43 Lime Street, L1 1JQ

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

Dispensary, 87 Renshaw Street, L1 2SP

Fall Well, Roe Street, L1 1LS

Flute, 35 Hardman Street, L1 9AS

Gibberish Brewpub, 15 Caryll Street, L8 5AA

Grapes, 60 Roscoe Street, L1 9DW

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

Jaxons Micropub, 21 Long Lane, L9 0EA

Lime Kiln, Fleet Street, L1 4NR

Lion Tavern, Moorfields, L2 2BP

Love Lane Bar & Kitchen, 62-64 Bridgewater Street, L1 0AY

North Western, 7 Lime Street, L1 1RJ

Philharmonic Dining Rooms, 36 Hope Street, L1 9BX

Pumphouse, The Colonnades, Albert Dock, L3 4AN

Red Lion, 36 Slater Street, L1 4BX

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

Roscoe Head, 24 Roscoe Street, L1 2SX

Ship & Mitre, 133 Dale Street, L2 2JH

Sphinx, 160 Mount Pleasant, University, L3 5TR

Vernon Arms, 69 Dale Street, L2 2HJ

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

Welkin, 7 Whitechapel, L1 6DS

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

Outside City Centre

Barkers Brewery, Archway Road, Huyton, L36 9UJ

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

Butchers, Booker Avenue, L18 4QZ

Childwall Fiveways, 79 Queens Drive, L15 6XS

Cobden, 89 Quarrary Street, Woolton, L25 6HA

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

Edinburgh, 119 College Road, L23 3AS

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

Frank Hornby, 38 Eastway, Maghull, L31 6BR

Handyman Supermarket, 46 Smithdown Road, L15 3JL

Little Tap Room, 278 Aigburth Road, Aigburth, L17 9PJ

Liver, 137 South Road, Waterloo, L22 0LT

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

Masonic, 35 Gladstone Road, Garston, L19 1RR

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

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

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

Punchbowl, Lunt Road, Sefton Village, L29 7WA



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

Que Pasa Cantina, 94 Lark Lane, L17 8UX

Raven, 72-74 Walton Vale, Walton, L9 2BU

Royal Hotel, Marine Terrace, L22 5PR

Stamps Bar, 5 Crown Buildings Crosby, L23 5SR

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

Volunteer Canteen, 45 East Street, Waterloo, L22 8QR

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

Willow Bank Tavern, 329 Smithdown Road, Wavertree, L15 3JA

TOTAL 60

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

CAMRA LocAle is an initiative that promotes pubs stocking locally brewed real ale. The

scheme builds on a growing consumer demand for quality local produce and an increased awareness of 'green' issues.

Launched 2009 in Liverpool, this year we are celebrating 10 years of locale. We will be putting on events throughout the year starting with a celebration event in Stamps Too, where the scheme was first launched. Full details on our diary page.

A MESSAGE TO PUBS:

If you think your pub should be included in this list, please email:

locale@liverpoolcamra.org.uk giving details.

A Locale beer is a REAL ALE BREWED WITHIN 30 miles of the pub by road. NB: Other

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



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



Getting around Merseyside

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

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

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

Whatpub: Lists which buses or trains stop near the pub
www.whatpub.com

National Rail Enquiries
ojp.nationalrail.co.uk





Liverpool Pubs CAMRA Discount



Discounts on production of a valid CAMRA card

- **Angus Tap & Grind**, 83-85 Dale Street, City Centre: 10% Sun – Thur.
- **Arkles**, 77 Anfield Road: 10%
- **The Baltic Fleet**, 33a Wapping, City Centre: 20p off a pint, 10p off a half.
- **Bear & Staff**, 24-26 Gateacre Brow, Gateacre: 10%.
- **Birkey**, 35 Crooks Road: 10%
- **Black Bull**, Gateacre Brow, Gateacre: 20p off a pint (pints only) except Mon & Thur when all cask is £2.79/pint.*
- **Black Horse**, 641 Prescot Road, Old Swan: 10%.
- **Courtyard Bar & Kitchen**, 89 Roe St, City Centre: 10% (pints only).
- **The Crown**, 43 Lime St, City Centre: 20p off a pint, 10p off a half.
- **Endbutt**, 63-65 Endbutt Lane, Crosby: 10%.
- **Hare & Hounds**, 53 Liverpool Rd North, Maghull: 20p off a pint (pints only) except Mon & Thur when all cask is £2.79/pint.*
- **Head of Steam**, 85-89 Hanover St, City Centre: 20p off a pint.
- **Jolly Miller**, 176 Mill Lane, West Derby: 10%.
- **Lady of Mann**, Dale Street, City Centre: 10%.
- **The Liver**, 137 South Rd, Waterloo: 20%.
- **Ma Egerton's**, 9 Pudsey Street, City Centre: 10%.
- **Meadows Hotel**, Liverpool Road South: 10%

- **Netherton Hotel**, Church Road, Litherland: 10%.
- **Northern Club**, Elm Avenue, Moor Park, Crosby: 10% on Thursday evenings only and also during cricket matches.
- **Pen Factory**, 13 Hope St, City Centre: 10%.
- **Pumphouse**, The Colonnades, Royal Albert Dock: 25p off a pint (pints only).
- **The Little Taproom**, 278 Aigburth Road, Aigburth: Loyalty card, buy 8 get 1 free.
- **The Punchbowl**, Lunt Rd, Sefton Village: 20p off a pint, 10p off a half.
- **Richmond Tavern**, Church Rd, Wavertree: 20p off a pint (pints only) except Mon & Thurs. when all cask is £2.79/pint.*
- **Royal Standard**, Deysbrook Lane, West Derby: 10%.
- **Sanctuary, Lime St. City Centre**. Cask beers £3.20, Keg beers £3.70
- **Sefton Arms**, 1 Mill Lane, West Derby: 10%.
- **Thomas Rigby's**, Dale St, City Centre: 10%.
- **Victoria Cross**, 1-3 Sir Thomas St, City Centre: 20p off a pint (pints only) except Sat.
- **Willow Bank Tavern**, 329 Smithdown Rd, Wavertree: 10% except Tues after 6pm.

Discount available all day every day unless stated otherwise.

Discount Days which are available to anyone

- **Black Bull**, Gateacre Brow, Gateacre: Mon & Thurs. ONLY £2.79/pint.
- **Flute**, 35 Hardman Street, City Centre: Tues ONLY £2.10/pint.
- **The George**, 1 Moor Lane, Crosby Village: Tues ONLY £1.95/pint.
- **Hare & Hounds**, 53 Liverpool Rd North, Maghull: Mon & Thurs. ONLY £2.79/pint.
- **The John Brodie**, Unit 1 Allerton Road, Allerton: Tues ONLY £1.95/pint.
- **Love Lane Brewery, Bar and Kitchen**, 62-64 Bridgewater Street, Baltic Triangle: Mon-Thurs 5pm - 7pm 25%.
- **Richmond Tavern**, Church Rd, Wavertree: Mon & Thurs. ONLY £2.79/pint.
- **Sanctuary, Lime St. City Centre**: Friday, Saturday and Sunday £3 until 4pm 'happy hour'
- **White Star**, Rainford Gardens, City Centre: Mon-Thurs selected beer £2.50.
- **Willow Bank Tavern**, 329 Smithdown Rd, Wavertree: Tues ONLY from 6pm £2.25/pint.



Discounts available on production of CAMRA Voucher



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

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

Pubs accepting CAMRA Voucher Scheme

- Albert**, 66-68 Lark Lane, Aigburth. (Stonegate)
- Barkers Brewery**, Archway Road, Huyton. (JD Wetherspoon)
- Captain Alexander**, 15 James Street, City Centre. (JD Wetherspoon)
- Childwall Fiveways**, 179 Queens Drive, Childwall. (JD Wetherspoon)
- Fall Well, Roe Street**, City Centre. (JD Wetherspoon)
- Flute**, 35 Hardman Street, City Centre. (Stonegate)
- Frank Hornby**, 38 Eastway, Maghull. (JD Wetherspoon)
- George**, 1 Moor Lane, Crosby Village. (Stonegate)
- John Brodie**, Unit 1 Allerton Road, Allerton. (Stonegate)
- Lime Kiln**, Fleet Street, City Centre. (JD Wetherspoon)
- Navigator**, 694 Queens Drive, Old Swan. (JD Wetherspoon)
- North Western**, 7 Lime Street, City Centre. (JD Wetherspoon)
- Old Bank**, 34 South Road, Waterloo. (Stonegate)
- Queens Picture House**, 47-49 South Road, Waterloo. (JD Wetherspoon)
- Raven**, 72-74 Walton Vale, Walton. (JD Wetherspoon)
- Richard John Blackler**, Units 1 & 2 Charlotte Row, City Centre. (JD Wetherspoon)
- Thomas Frost**, 177-187 Walton Road, Kirkdale. (JD Wetherspoon)
- Welkin**, 7 Whitechapel, City Centre. (JD Wetherspoon)
- William Gladstone**, 18-20 North John Street, City Centre. (Stonegate)

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

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

Please remember discounts should never be expected.

Message to licensees / real ale drinkers
This list is not exhaustive, so if we have left anyone off OR if the discount no longer ap-

plies, please let me know by emailing: locale@liverpoolcamra.org.uk with details.

This list is correct as of December 2022.





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www.ltprintgroup.co.uk

Branch Diary



Currently we have no social events planned. We are looking at having some branch meetings in the future, but dates have not yet been sent. Details will appear on social media and our website and will be emailed to branch members.

MerseyAle Article and Photo Contributors

Andy Hayes, Anthony Morgan, Chris Riley, Dave Barker, Dennis Jones,

Jonathan Hall, Julie O'Grady, Matt Valentine, Mel James-Henry, Paul Ainsworth, Sonia James-Henry, Steve Downing

Apologies if we have left anyone anyone out.



Trading Standards Departments

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

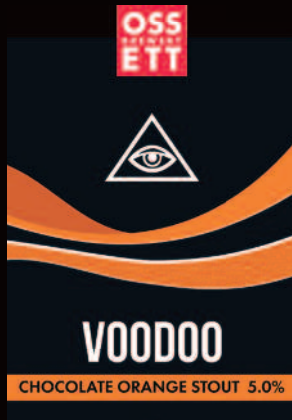
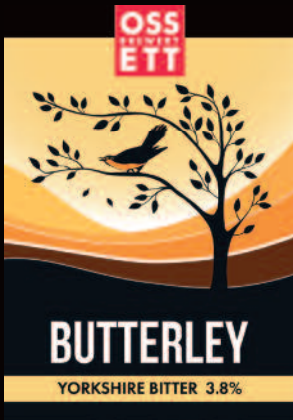
Tel: 0345 404 0506 or visit www.citizensadvice.org.uk

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

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For further information please contact our Sales Team on 01924 261333 or email sales@ossett-brewery.co.uk