

# LIVERPOOL BEER FESTIVAL 2014

LIVERPOOL  
ORGANIC  
BREWERY



MAIN SPONSORS OF  
THE LIVERPOOL BEER FESTIVAL

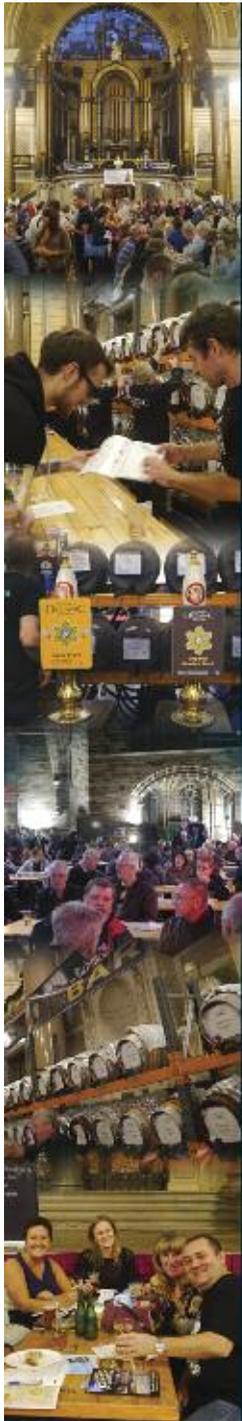


CAMPAIGN  
FOR  
REAL ALE

# PROGRAMME

METROPOLITAN CATHEDRAL CRYPT FEBRUARY 20TH - 22ND 2014





# LIVERPOOL ORGANIC BREWERY

## Events for 2014

### Liverpool Organic Brewery Tour

Saturday April 5th

Other tour dates to be confirmed check website

### Waterloo Beer Festival no.7

May 1st/2nd//3rd/4th

Old Christ Church, Waterloo

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

### St George's Hall Beer Festival

September 25th/26th/27th/28th

### Waterloo Beer Festival no.8

November 20th/21st/22nd/23rd

Old Christ Church, Waterloo



Further details [www.liverpoolorganicbrewery.com](http://www.liverpoolorganicbrewery.com)



## Welcome to the 2014 Liverpool & Districts CAMRA Beer Festival

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

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

Cheers, Geoff



Geoff Edwards  
Branch Chair  
Liverpool and  
Districts  
CAMRA

# LIVERPOOL ORGANIC BREWERY



Mark Hensby  
Managing Director

## CAMRA Liverpool Beer Festival Sponsors

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

tasting beers using only the finest ingredients. Our maxim of "Quality over Compromise" has led us to expand our customer base throughout Merseyside and beyond, with pubs, hotels and restaurants across the UK now proudly stocking our products. Over the years our product range has continued to expand thanks to our dedicated brew team and some excellent brew recipes.

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

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

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

## Liverpool Beer Festival Users Guide

### Your Glass

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



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

### Beer Vouchers

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

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

### Beer Pricing

We are continuing with our simplified beer pricing scheme with the lower strength beers at £1.00 per half and the higher strength ones at £1.50 per half. 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 memberships offers such as the £20 of Wetherspoons vouchers but

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

### Beer of the Festival

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

### Gluten Free Beer

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

### Colour coding

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

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

### Help Desk

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

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

If you wish to smoke you may do so outside the front door. In inclement weather the area beneath the stairs

to the right of the entrance may provide some protection. Please ensure you obtain a pass out when going outside so you can get back in again.

### Toilets

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

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

## Please Observe our Code of Conduct

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



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

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

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

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

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

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



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

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

**Peninsula Luxury Pies**  
Peninsula Luxury Pies have been baking hand raised pies and pasties for over 30 years using only the finest ingredients. The Cornish pasties and steak pies are made with Aberdeen Angus

beef. All pies are baked fresh every morning for each event to ensure a perfect product. They will be available at the Liverpool beer festival served both hot and cold for your enjoyment.

**Liverpool Cheese Company Ltd**  
Choose a platter from a wide range of artisan cheeses, the perfect snack to accompany your beer.

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

## Support the Festival Charity

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

We will also be taking collections during the festival. **Please give generously to support LOCAL charities**



**LIVERPOOL ONE BREWERY**

82-84 Vauxhall Road  
Liverpool L3 6DL  
01512272244

Under new management

Liverpool One Brewery was founded in 2010. We pride ourselves on producing quality cask ale using quality ingredients.

Brewers of award winning cask ales and CAMRA certified bottle conditioned real ale.

Contact us at [info@liverpoolonebrewery.co.uk](mailto:info@liverpoolonebrewery.co.uk)

[www.liverpoolonebrewery.co.uk](http://www.liverpoolonebrewery.co.uk)

# Festival Entertainment



Southport String Ensemble

## Thursday Night SOUTHPORT STRING ENSEMBLE

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

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

This lively and energetic ensemble has been actively involved in a

number of community projects where they also sing, dance and play the drums. They have toured to Germany, Prague, Tuscany, Austria, Holland and Hungary. They have also performed in St Georges Hall and Clifton Cathedral in Bristol, St Cuthbert's Church, Wells and Liverpool Anglican Cathedral. Last year SSE Senior group were the proud winners of the 2012 Talleyman Trophy at Fylde Folk Festival. This year they have toured to Baden Baden in the Black Forest, Germany. They were also invited back to Fylde Folk Festival where they opened the Final Concert in the Marine Hall. website: [hellosarah.co.uk](http://hellosarah.co.uk).

## Friday Night

**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 town centre and continue to play to appreciative audiences throughout the North West. Martin played for several years with the Muffin Men and has recorded with Space, Super Furry Animals, The Coral, the Lightening Seeds and Wizzards of Twiddly.[www.rodimus.co.uk](http://www.rodimus.co.uk)

## Saturday Night

### THE LOOSE MOOSE STRING BAND



Loose Moose



Cushfoot Martin Smith

Loose Moose comprise of a gang of acoustic music loving fools from Liverpool. They play styles including Bluegrass, Old Time, Western Swing, Rock and Roll and even a few 80's classics. Loose Moose currently play every other Sunday at the Caledonia Pub in Liverpool.

**THE OLD BANK**

The Oldest Pub On South Road

**4 HAND PUMPS**  
Featuring **CHANGING GUEST BEERS FROM LOCAL BREWERS**

**LIVE SPORT KARAOKE TUES NIGHT**  
THURS, FRI, SAT & SUN - LIVE MUSIC

**OUTSIDE SMOKERS COURTYARD**  
REFURBISHED FUNCTION ROOM  
TRADITIONAL LOCAL FRIENDLY PUB WITH GREAT ATMOSPHERE,  
GREAT MUSIC AND GREAT ALES

**WEDNESDAY NIGHT - OPEN MIC NIGHT**

**LIVE MUSIC 5 NIGHTS PER WEEK**

43 SOUTH ROAD WATERLOO L22 5PE 0151 928 7020

# The Crow's Nest

63 Victoria Rd, Crosby. 0151 924 6953



**Four Regular  
Real Ales  
and constantly  
changing Guest Ales**

**Beers from breweries all over the country!**

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

Merseyrail - Blundellsands & Crosby station - 10 min walk

## The Beer List - introduction

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

Although we start with over 200 beers if you turn up on Saturday night don't expect everything to be available. We start serving a beer as soon as it's fit for drinking and stop when it runs out or goes off. Our staff, who are all volunteers, may be as unfamiliar with the beers they are serving as you are. If you are not sure about a beer and want a taste please ask for one but staff have been warned to look out for people wanting 200 "tastes". If you buy a beer and don't like the style, tough. If however you consider the beer to be off, please inform the staff so that we can stop selling it or at least warn other customers about it.



## BEER LIST

MAIN SPONSOR **Liverpool Organic Brewery,**  
Liverpool, Merseyside



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

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

Brewery Tours are offered on a monthly basis [www.liverpoolorganicbrewery.com](http://www.liverpoolorganicbrewery.com)

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

## Rest of the Local Beers

### 4Ts, Runcorn, Merseyside

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

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

### Brimstage Brewery, Wirral, Merseyside



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

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

### George Wright Brewing Company, Rainford, Merseyside



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

<b>27 Calypso</b>	<b>3.9%</b>	Pale and fruity session ale
<b>28 Cheeky Pheasant</b>	<b>5.1%</b>	Light amber in colour, distinctive fruit, malty taste with a sweet aftertaste
<b>29 Green Bullet</b>	<b>4.1%</b>	A New Zealand Hop - Pine, Raisin and Black Pepper
<b>30 GW Mild</b>	<b>4.0%</b>	George Wright's very own dark, creamy mild
<b>31 Jumping Jack IPA</b>	<b>4.7%</b>	Full-on taste made with New World Hops
<b>32 Mocne Piwo</b>	<b>5.1%</b>	A light amber coloured strong ale with a citrus aftertaste brewed using Polish Marynka hops
<b>33 Northern Lights</b>	<b>5.1%</b>	Strong ale, light amber in colour. A strong citrus taste balanced by the bitter hops
<b>34 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 Craft Brewery, Liverpool, Merseyside



Began brewing in 2011 using a 10 barrel plant.

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

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

### Liverpool One Brewery, Liverpool, Merseyside



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

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

### Mad Hatter, Liverpool, Merseyside NEW

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

<b>44 Wapping Mad</b>	<b>4.2%</b>	Amber hoppy beer, made on the Wapping brewery plant. A taste of things to come (see article on p33)
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### Melwood, Prescott, Merseyside NEW



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

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

### Peerless, Birkenhead, Merseyside



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

<b>48 Crystal Maze</b>	<b>4.4%</b>	A ruby ale. Good bitterness and a hint of fruit on the finish
<b>49 Knee Buckler</b>	<b>5.2%</b>	An amber IPA style beer. Hopped with US Cascade, Columbus and Citra hops
<b>50 Oatmeal Stout</b>	<b>5.0%</b>	A smooth full bodied stout
<b>51 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>52 Cyclone</b>	<b>3.8%</b>	Amber-coloured ale with bready malts with a touch of damson fruit and trace of chocolate powder. Sweetish taste with some fruit and a decent bitter finish
<b>53 Dark Night</b>	<b>3.9%</b>	A Mild brewed Maris Otter and Lager malt sourced from British farms, mixed with hops gathered from hop growers throughout the world
<b>54 Golden Sands</b>	<b>4%</b>	A golden coloured triple hopped bitter with citrus flavours
<b>55 Old Shrimper</b>	<b>5.5%</b>	Rich, dark and fruity. A real winter warmer
<b>56 Sandgrounder</b>	<b>3.8%</b>	Pale hoppy session bitter with a floral character

## Spitting Feathers, Chester, Cheshire



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

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

## Wapping Beers, Liverpool, Merseyside



The brewery opened at the end of January 2002. The head brewer is Stan Shaw. The brewery plant will soon move to new premises which will be owned by the Mad Hatter brewery (see article on p33)

<b>60 Apache</b>	<b>6.2%</b>	American pale ale with US El-Dorado hops fruity
<b>61 Blonde</b>	<b>4.5%</b>	German style wheat beer with sweet orange and curraco
<b>62 Hale Rocks</b>	<b>4.5%</b>	Pale grapefruit citrus hop aroma. Firm in mouth with a decent bitterness in the finish
<b>63 Journeys End</b>	<b>6.1%</b>	
<b>64 Liverpool Lou</b>	<b>4.0%</b>	Pale ale using US yeast and Us summit hop
<b>65 Porter</b>	<b>5.0%</b>	Brewed with smoked malt from Bavaria, smooth & dark
<b>66 Quencher</b>	<b>4.2%</b>	A pale ale
<b>67 Stout</b>	<b>5.0%</b>	Hints of coffee & bitter chocolate
<b>68 Sunken Dock</b>	<b>4.5%</b>	Lightly malted with munich malt and triple hopped
<b>69 THE END</b>	<b>5%</b>	Brewed with Four American hops, Citra, Chinook, Eldorado and Summit. The beer was late hopped
<b>70 THE END</b>	<b>5%</b>	Brewed with Four American hops, Citra, Chinook, Eldorado and Summit
<b>71 Winter</b>	<b>6.5%</b>	Very deep ruby ale brewed with mixed spice

## BEER LIST OTHER BREWERIES

### Abraham Thompson, Barrow-in-Furness, Cumbria

Abraham Thompson

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

<b>72 Oatmeal Stout</b>	<b>4.8%</b>	A smooth stout using Maris Otter, Oats, Roast Barley and a combination of Challenger and Styrian Golding hops
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## Allgates, Wigan, Greater Manchester



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

<b>73 Ahtanum</b>	<b>4.3%</b>	A single hopped pale ale
<b>74 Blue Sky Tea</b>	<b>4.2%</b>	A pale ale infused with award winning Blue Sky Blend Tea
<b>75 Exp 5-256</b>	<b>4.1%</b>	A single hopped pale ale

## Big Hand, Wrexham, North Wales NEW



Started brewing in 2013 using a 10 barrel plant.

<b>76 Atramentus</b>	<b>4.9%</b>	Ultra dark stout with cinder toffee, mellow chocolate and deep liquorice
<b>77 First Hand</b>	<b>4.2%</b>	Amber Ale
<b>78 Melyn</b>	<b>4.6%</b>	Golden Bitter

## Black Country Ales, Dudley, W Midlands NEW HERE



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

<b>79 Bradley's Finest Golden</b>	<b>4.2%</b>	A straw coloured beer, with a bold citrus hop aroma, fruity balanced sweetness and a lingering refreshing after-taste
<b>80 Fireside</b>	<b>5.0%</b>	A well rounded premium bitter, amber in colour, clean in taste leading to a pleasant dry finish
<b>81 Pig on the Wall</b>	<b>4.3%</b>	A refreshing chestnut brown beer with a complex flavour of light hops giving way to a bittersweet blend of roasted malt. Suggestions of chocolate and coffee undertones

## Bristol Beer Factory, Gloucestershire



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

<b>82 Independence</b>	<b>4.6%</b>	US Style pale ale. Very distinctive pale ale that we have hopped continuously throughout the boil
<b>83 Nova</b>	<b>3.8%</b>	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
<b>84 Seven</b>	<b>4.2%</b>	Premium Amber ale. Toffee malt flavours balanced with a smooth hop bitterness & aroma. All English malt & hops
<b>85 Sunrise</b>	<b>4.4%</b>	Golden ale with hints of biscuity malt flavour and citrus hops. Pale, Cara, Crystal and Wheat malts and English Pioneer hops for and aroma with an added boost of Goldings hops to fill out the aroma

## Burning Sky, Firle, East Sussex BRAND NEW

Brewing started October 2013.

<b>86 Aurora</b>	<b>5.6%</b>	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
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## Buxton Brewery Co, Buxton, Derbyshire



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

**87 Buxton Bitter** 4.3% A copper coloured traditional English Bitter

## Byatts, Coventry, West Midlands

Established in 2011 using a 6 barrel plant.

**88 Colombo Extra** 4.8% Golden Ale

**89 Phoenix Gold** 4.2% Pale Ale, brewed with three American hops

## Cheshire Brewhouse, Congleton, Cheshire



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

**90 Cheshire Gap** 3.8% An easy drinking Session English Pale ale, Finest East Kent Goldings and English Bodecia Hops are added late

**91 Engine Vein** 4.2% Copper Ale, Engine Vein is a classic Best bitter late hopped with plenty of First Gold hops, well balanced with biscuit and caramel malt flavours and a lingering hop finish

**92 Govinda** 6.8% Govinda is a celebration of strong traditional British brewing, brewed to a recipe dating from the 1800's. Made with only the finest pale malt and masses of east kent golding hops

## Conwy Brewery, Conwy, North Wales



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

**93 Infusion** 3.9% Welsh Pale Ale with an infusion of Fuggle Hops

## Corvedale Brewery, Corfton, Shropshire

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

**94 Dark & Delicious** 4.6% Premium Bitter with chocolate malt

**95 Golden Dale** 4.2% Blond Ale

**96 Normans Pride** 4.3% Best Bitter

## Dancing Duck, Derby



First brewed in December 2010 using a 5 barrel plant.

**97 22** 4.3% A best bitter with good malty flavour and dark fruit notes, these are offset by a strong hop with a very clean finish

**98 Amberillo** 4.8% An amber ale. Earthy aromatic American hops are balanced with biscuit malt flavours leading to a spicy, peppery finish

**99 Dark Drake** 4.5% Delicious malty, caramel and liquorice flavours combine wonderfully in a smooth drinking velvety, oatmeal stout with a freshly roasted coffee and toffee finish

## Dark Star Brewing Co, Horsham, West Sussex



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

**100 American Pale Ale** 4.7% Brewed with Cascade, Centennial and Chinook hops. The low colour Maris Otter malt provides a perfect light colour and dryness to complement the crisp taste and full aroma of the hops

**101 Hop Head** 3.8% Extremely pale gold coloured ale with a strong floral aroma and elderflower notes. Full bodied yet dry

## Dickensian, Roden, Shropshire NEW HERE

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

**102 Martin Guzzlewit** 4.2% A blonde beer with American yeast

**103 Nicholas Nicklebeer** 4.4% Pale Ale

## Fernandes Brewery, Wakefield, West Yorks



Opened in November 1996 situated in the old Malt House of the Fernandes brewery, which closed before World War II, from which it takes its name. The brewplant has a capacity of 2½ barrels.

**104 Black Voodoo** 5.1% Porter

**105 Cascade** 4.1% Bitter

## First Chop First Chop Brewing Arm, Salford, Manchester NEW



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

**106 Hop** 4.1% A Pale ale born with four varieties of hops from the US and one from Slovenia

**107 Sip** 5.4% South Island Pale Ale with mouthfuls of tropical fruit flavours achieved with massive amounts of late hopping

**108 Tea** 5.0% A full bodied IPA made with three malts

## Fool Hardy, Heaton Norris, Gtr Manchester NEW HERE

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

**109 Renound Ginger** 4.4% A traditionally made golden, smooth yet fiery ginger beer

**110 Reverse & Rewind** 3.9% A modern twist on a traditional bitter made with four malts and four hops for a slightly less bitter bitter

**111 Risky** 4.4% Pale ale with a good balance of hops

**112 Rou Shou** 4.1% Refreshing pale ale with a strong floral aroma and elderflower notes from the Cascade hops

## Most breweries are shown just with their name

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

## Foxfield, Broughton in Furness, Lancashire

3 barrel plant opened in the autumn of 1997.

<b>113 Malty Madness</b>	<b>5.1%</b>	Dark malty bitter
<b>114 Sleeping Policeman</b>	<b>4.5%</b>	Pale hoppy bitter

## Franklins Brewing Co, Bexhill, East Sussex

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

<b>115 Citra IPA</b>	<b>5.5%</b>	IPA with citrus flavours and aroma
<b>116 Grumpy Guvnor</b>	<b>4.5%</b>	Dark-amber-coloured Bitter
<b>117 Pudding Stout</b>	<b>4.2%</b>	With a touch of oatmeal giving it a dark and smooth silkiness and coffee and vanilla essence providing this beer with an after dinner taste and rich aroma

## Gower, Swansea, South Wales NEW HERE

First brewed January 2012. Uses a 5 barrel plant.

<b>118 Gold</b>	<b>4.5%</b>	Thirst quenching golden ale, refreshing citrus flavours and the lovely aroma of the cascade hops
<b>119 Power</b>	<b>5.5%</b>	Brewed with traditional floor malted barley and packed full of a choice quality hops, to give a powerful Welsh example of a true British classic – Indian Pale Ale
<b>120 Samson's Jack</b>	<b>4.2%</b>	A Classic traditional British ale, copper colour brewed with traditional floor malted barley, crystal malts, wheat and the stalwarts of choice British hops, Fuggles and Goldings

## Great Heck Brewing Co, Great Heck, N Yorks



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

<b>121 Depatures</b>	<b>4.5%</b>	Refreshing pale ale with low to moderate bitterness and tons of fruity hop flavours and aromas
<b>122 Navigator</b>	<b>3.9%</b>	Traditional mahogany coloured session bitter with subtle yet exotic hop aromas
<b>123 Voodoo Mild</b>	<b>4.3%</b>	Very dark mild brewed with addition of chocolate and black malt

## Great Newsome Brewery, Winestead, Hull

First brewed April 2007. A 10 barrel plant is used.

<b>124 Sleck Dust</b>	<b>3.8%</b>	A straw coloured light ale
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## Green Duck, Stourbridge, West Midlands

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

<b>125 Drunken Duck</b>	<b>3.9%</b>	Golden Ale
<b>126 Duck Blonde</b>	<b>4.2%</b>	Blonde Ale
<b>127 Duck Turpin</b>	<b>4.5%</b>	English Bitter

## Green Mill, Hyde, Greater Manchester



Brewing started July 2007, a 2½ barrel plant is used.

<b>128 Green Mill Gold</b>	<b>3.6%</b>	Golden session bitter
<b>129 Northern Lights</b>	<b>4.5%</b>	A premium bitter
<b>130 Old Git</b>	<b>4.2%</b>	A golden ale with a fusion of American and Slovakian hops

## Hand Drawn Monkey, Lindley, Huddersfield NEW HERE

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

<b>131 Monkeys Love Hops</b>	<b>4.2%</b>	A beer with a combination of hops
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## Healeys, Pennington, Lancashire NEW HERE

First brewed August 2012. A 2½ barrel plant is used.

<b>132 Healey's Blond</b>	<b>4.0%</b>	Golden ale
<b>133 Healey's Loppergarth</b>	<b>5.0%</b>	Pale ale

## Heavy Industries, Henllan, North Wales NEW HERE

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

<b>134 Electric Mountain</b>	<b>3.8%</b>	English Bitter
<b>135 Nelson's Eye</b>	<b>4.8%</b>	English Pale Ale

## Ilkley Brewing Company, Ilkley, West Yorkshire



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

<b>136 Fireside Porter</b>	<b>4.2%</b>	Smokey porter
<b>137 Ilkley Gold</b>	<b>3.9%</b>	Golden ale
<b>138 Joshua Jane</b>	<b>3.7%</b>	Rich nut-brown Yorkshire Bitter

## Ironbridge, Telford, Shropshire



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

<b>139 Gold</b>	<b>4.4%</b>	The Centennial hop and a modern twist on brewing techniques define this beer. Golden in colour with a sharp hop bite followed by that distinctive lingering Centennial flavour to finish
<b>140 Wreckin Pale Ale</b>	<b>4.0%</b>	A Pale Ale

## Itchen Valley, Alresford, Hampshire



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

<b>141 Hampshire Rose</b>	<b>4.2%</b>	Golden Best Bitter
<b>142 Pure Gold</b>	<b>4.8%</b>	Golden Ale

# QUALITY ALES

## AT WETHERSPOON

*Featuring great ales such as*



JOIN US DURING OUR NEXT REAL ALE FESTIVAL FROM  
FRI 28 MARCH – SUN 13 APRIL

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Merseyside. LI 1HU  
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**THE BARKER'S BREWERY**  
Archway Road, Huyton,  
Liverpool, Merseyside. L36 9UJ  
Tel: 0151 482 4500

**THE CHILDWALL  
FIVEWAYS HOTEL**  
179 Queens Drive,  
Liverpool, Merseyside. L15 6XS  
Tel: 0151 738 2100

**THE NAVIGATOR**  
694 Queen's Drive, Stoneycroft,  
Merseyside, L13 5UH  
Tel: 0151 220 2713

**THE WELKIN**  
7 Whitechapel, Liverpool,  
Merseyside, LI 6DS  
Tel: 0151 243 1080

**THE FALL WELL**  
St John's Way, Liverpool,  
Merseyside, LI 1LS  
Tel: 0151 705 2050

**THE THOMAS FROST**  
177-187 Walton Road,  
Liverpool, Merseyside. L4 4AJ  
Tel: 0151 207 8210

**THE LIME KILN**  
Fleet Street/Concert Square,  
Liverpool, Merseyside. LI 4NR  
Tel: 0151 702 6810

**THE RAVEN**  
72-74 Walton Vale, Liverpool,  
Merseyside. L9 2BU  
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# QUALITY ALES

## AT WETHERSPOON

*Featuring great ales such as*



JOIN US DURING OUR NEXT REAL ALE FESTIVAL FROM  
FRI 28 MARCH – SUN 13 APRIL

**THE WILD ROSE**  
2a & 1b The Triad Centre,  
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Tel: 0151 922 0828

**THE MERTON INN**  
42 Merton Road, Bootle,  
Merseyside, L20 3BW  
Tel: 0151 934 7790

**THE FRANK HORNBY**  
38 Eastway, Maghull,  
Liverpool, Merseyside. L31 6BR  
Tel: 0151 520 4010

**THE QUEEN'S PICTURE  
HOUSE**  
47-49 South Road, Waterloo,  
Liverpool, Merseyside. L22 5PE  
Tel: 0151 949 2070

**THE GOLD BALANCE**  
6-10 Newtown Gardens,  
Kirkby, Merseyside.  
L32 8RR  
Tel: 0151 548 7939

drinkaware.co.uk Lloyds Bar wetherspoon

Subject to local licensing restrictions and availability at participating free houses.



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Subject to local licensing restrictions and availability at participating free houses.



## Jarrow Brewing Company, Jarrow, Tyne and Wear



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

<b>143 Red Ellen</b>	<b>4.4%</b>	A rich ruby red, full-bodied ale with a citrus hop aroma
<b>144 Venerable Bede</b>	<b>4.5%</b>	A golden fruity well balanced premium ale
<b>145 Westoe IPA</b>	<b>4.6%</b>	A pale gold ale with a soft malt character and refreshingly complex hop aroma

## Kelham Island, Sheffield, South Yorkshire



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

<b>146 Pale Rider</b>	<b>5.2%</b>	Pale ale with Maris Otter malt and a special blend of American hops
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## Keltek Brewery, Redruth, Cornwall

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

<b>147 Even Keel</b>	<b>3.4%</b>	Pale Ale
<b>148 King</b>	<b>5.1%</b>	Premium Bitter
<b>149 Lance</b>	<b>4%</b>	Golden Ale
<b>150 Magik</b>	<b>4%</b>	Best Bitter

## Kirby Longsdale Brewery, Carnforth, Lancashire

First brewed February 2009. Uses a 6 barrel plant.

<b>151 Jubilee</b>	<b>5.5%</b>	A smooth stout allowing hints of pale malt and liquorice to show through
<b>152 Loosehead</b>	<b>3.7%</b>	Light copper Bitter in colour
<b>153 Old Tannery</b>	<b>5.0%</b>	Porter
<b>154 Single track</b>	<b>4.0%</b>	A Flowery Ale deep golden in colour with Super citrusy floral aromas with a massive hop mouth feel

## Ludlow, Ludlow, Shropshire



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

<b>155 Ludlow Best</b>	<b>3.7%</b>	A copper coloured well balanced session beer brewed using Maris Otter pale malt along with Fuggles and Goldings hops
<b>156 Ludlow Gold</b>	<b>4.2%</b>	A golden drink in the tradition of well-hopped ales. Pale hue, Maris Otter pale malt, Fuggles & Goldings hops. Dry elongated bitter aftertaste
<b>157 Stairway</b>	<b>5.0%</b>	A sharp sweet full bodied honey coloured beer

## Magic Rock Brewery, Oakes, Huddersfield

First brewed 10th May 2011.

<b>158 Ringmaster</b>	<b>3.9%</b>	Original pale ale
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## McGivern Ales, Wrexham, North Wales

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

<b>159 Decipher</b>	<b>5.0%</b>	Golden Ale
<b>160 Pale</b>	<b>3.9%</b>	A bitter golden ale with citrus notes from cascade hops
<b>161 Winter Solstice</b>	<b>5.2%</b>	A deep brown, very malty bitter with a slight dryness

## 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>162 Bishops Farewell</b>	<b>4.6%</b>	Dominated by elaborate fruity hop notes, with a grainy background and dry finish
<b>163 Jesters Ferret</b>	<b>3.6%</b>	This light golden beer has a balanced bitterness and a robust fruity flavour with powerful berry and tropical fruit aromas
<b>164 JHB</b>	<b>3.8%</b>	A golden beer whose aroma is dominated by hops that give characteristic citrus notes

## Offbeat, Crewe, Cheshire



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

<b>165 Odd Ball Red</b>	<b>4.2%</b>	A ruby red ale with a blend of American and New Zealand hops for a spicy finish
<b>166 Off the Rails</b>	<b>4.3%</b>	Chocolate stout
<b>167 Out of Step</b>	<b>5.8%</b>	An American style IPA, generously hopped with abundant citrus flavours leading to a dry bitter finish

## Okells, Douglas, Isle of Man



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

<b>168 MPA</b>	<b>3.6%</b>	A golden ale with a tropical fruit aroma and taste with some bitterness
<b>169 Olaf</b>	<b>3.9%</b>	A very dark beer with a mild aroma of roasted malt with some hops and dark fruits. Sweet and fruity with a light bitterness in the finish

## Orkney Brewery, Orkney, Scotland

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

<b>170 Dark Island</b>	<b>4.6%</b>	A classic Scottish dark ale with chocolate and roasted malt flavours
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## 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.

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

## Otley, Pontypridd, South Wales

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

173 Blonde	4.8%	A clear wheat beer spiced with roasted orange peels, coriander and cloves. Good hop aromas with a subtle bitterness
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## Portabello Brewing Co, London NEW HERE

First brewed November 2012.

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

## Purple Moose, Porthmadog, Gwynedd



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

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

## Rat, Huddersfield, W Yorks



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

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

## Raw Brewery, Staveley, Chesterfield



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

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

RAW Brewery continued

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



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

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

## Saltaire, Shipley, W Yorks



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

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

## Sarah Hughes Brewery, Sedgley, West Midlands



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

192 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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## Sonnet 43 Brewhouse, Coxhoe, Durham NEW HERE



First brewed September 2012.

193 American Pale Ale	5.4%	American Pale Ale
194 Blonde Beer	4.1%	Blonde
195 Bourbon Milk Stout	4.3%	Milk Stout

## Stringers, Ulverston, Cumbria



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

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



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



**Liverpool Beer Festival** is now on Twitter. If you are attending please follow for upto date news on the Festival. @lbfCAMRA

For other news regarding Liverpool Pubs, real ale and CAMRA please follow @LiverpoolCAMRA or like us <https://www.facebook.com/CAMRALiverpool>



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thousands of CAMRA volunteers, whatpub.com features 47,000 pubs, around 36,000 of which serve real ale – making the site the most definitive online guide to real ale in the UK.

whatpub.com allows CAMRA members to score the quality of the real ales served in the pub which helps CAMRA select entries for a number of local and national publications.

whatpub.com is dedicated to helping the public find the best pubs to suit their needs across Britain.

Following an extensive two year project undertaken by

# Cider & Perry Bar List

## Dry Cider

Dudda's Tun spirit cask	5.5%	Kent
Marches Cyder 'Spring Heel Jack'	7.1%	Herefordshire
Olivers 'Gold Rush'	7.0%	Herefordshire
Penallt	5.8%	Monmouthshire
Raglan	5.5%	Monmouthshire
Rosie's Scrumpy spirit cask	7.0%	Denbighshire
Seidr O Sir	6.5%	Radnorshire
Troggi	6.3%	Monmouthshire

## Medium Cider

Bollhayes	7.0%	Devon
C J's 'Wench'	5.5%	Herefordshire
Ciderfect 'Vilberie'	5.9%	Herefordshire
Double Vision	7.0%	Kent
Janet's Jungle Juice	6.8%	Somerset
Kent Cider Co 'Toffee Apple'	6.0%	Kent
Old Bike	5.5%	Herefordshire
Rosie's 'Triple D'	6.4%	Denbighshire
Springhearn	6.3%	Herefordshire

## Sweet Cider

Gwatkin 'Game Cock'	4.5%	Herefordshire
Hartlands	6.0%	Gloucestershire
Jollydale	6.5%	Lincolnshire Med/Swt
Once Upon A Tree 'Kingston Black & Blackeny Red'	8.0%	Herefordshire
Rosie's 'Black Bart'	7.2%	Denbighshire
Seidr O Sir	6.5%	Radnorshire
Ventons 'Fair Maid of Devon'	6.5%	Devon

## Perry (made from pears)

Double Vision 'Pearfect Pint'	6.0%	Kent
Gwatkin	7.0%	Herefordshire
Gwynn-Y-Ddraig 'Two Trees'	4.5%	Rhondda
Hartlands	5.8%	Gloucestershire
Hecks	6.5%	Somerset
Newton Court 'Blakeney Red'	5.6%	Herefordshire
Penallt 'Blakeney Red'	5.9%	Monmouthshire
Penallt 'Worcester Black'	5.9%	Monmouthshire
Troggi perry #1	6.0%	Monmouthshire
Troggi perry #2	6.0%	Monmouthshire
W M Watkin 'Lazy Days'	6.0%	Monmouthshire

Please note that due to limited space not all ciders are available at once.

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

# OKELL'S. PURE PERFECTION.



## CAMRA National Pub of the Year

## The Swan with Two Necks

### Lancashire Pub judged Best in Britain

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

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

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

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

Pubs are judged by CAMRA on a variety of criteria such as atmosphere, level of service, value for money and

community focus, with extra weighting of course given to the quality of their real ale, cider and perry. Any landlords looking to make their pub the best in Britain might want to take note of Steve's somewhat unorthodox advice on getting the best out of his real ale, as he claims "Talking to the barrels has finally paid off!". CAMRA's Pubs Director Julian Hough says that being named the overall Pub of the Year is a massive achievement, "The Swan with Two Necks really is the best of the best, having beaten rival pubs at every step, in a process which starts at a local level and takes a full twelve months to complete. It is a wonderfully welcoming pub that serves a fantastic pint, and is popular with regulars and visiting tourists alike, in a quintessentially British, rural setting."

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

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

### Judges comments on Swan with Two Necks:

**"Delightful country  
pub"**

**"Friendly and  
knowledgeable staff"**

**"Beer choice and quality  
excellent"**

**"Community pub which up  
until 3 years ago acted as the  
village post office"**



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**swaca** Sefton Women's and Children's aid

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

**Feedback.....**

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

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

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

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

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

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

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

**Family Support Service**

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

**Children's Services**

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

**Refuge**

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

# The 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.

**EXTENSIVE SELECTION OF REAL ALES & CIDERS**  
**SCREENING SIX NATIONS RUGBY**

- Regional Cider and Perry Pub of the Year 2012
- Liverpool and District Branch CAMRA Cider Pub of the Year 2012
- LocAle accredited • A Minimum of 6 Real Ciders available

Opening Times  
 THURS 11am-11pm,  
 FRIDAY 10.30am - 11pm  
 SAT 10.30am - 11pm

12" Chicago Town  
 Pizza available daily  
 until 10.00pm  
 Great selection of  
 sandwiches and bar  
 snacks available daily







# The AJ

PEACH STREET L3 5TX (Off Brownlow Hill, next to Blackwell's Bookshop) 0151 794 5507

# The Globe




1974 - 2014  
**40 YEARS**  
**CAMPAINING**  
 LIVERPOOL & DISTRICT CAMRA

CAMRA Merseyside's inaugural meeting took place here 40 years ago in 1974

**The Globe** is a small, very cosy traditional two roomed local opposite Central Station and close to main shopping area. It is a very lively pub and is popular with both locals and visitors alike. Watch out for the sloping floor!

Opening times 11am (10am Sat) -11pm.  
 Sunday 12-10.30  
 Telephone 0151 707 0067



# 5 Handpumps

17 CASES STREET L11HW



## The End of Wapping Brewery, as we know it

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

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

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

### CAMRA committee members help brew 'The End'

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



Jan, Jean and Stan

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



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

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

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

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

### And you can't keep a good brewer down!

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

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

*The* **EXCELSIOR**   
121-123 Dale St, Liverpool





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**6 CASK ALES** **287 years**  
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**SERVING EVER CHANGING CASK ALES**

Ye Hole in Ye Wall is a PROPER PUB. It's a small, well kept and tidy pub with old Liverpool scenes on the wall lots of brass, beautiful wood panelling, stained glass, a cosy real flame fire and warm welcoming staff. Ye Hole in Ye Wall is what every real pub should be... and here's to the next couple of centuries of great beer, terrific food and the famous Liverpool hospitality.

**A community pub in the heart of the City**

**Food & Functions**  
We have a selection of bar snacks for you to enjoy at Ye Hole in Ye Wall including gourmet pies, crisps and ribs.  
In addition we provide a buffet in the bar for special occasions. Please see details

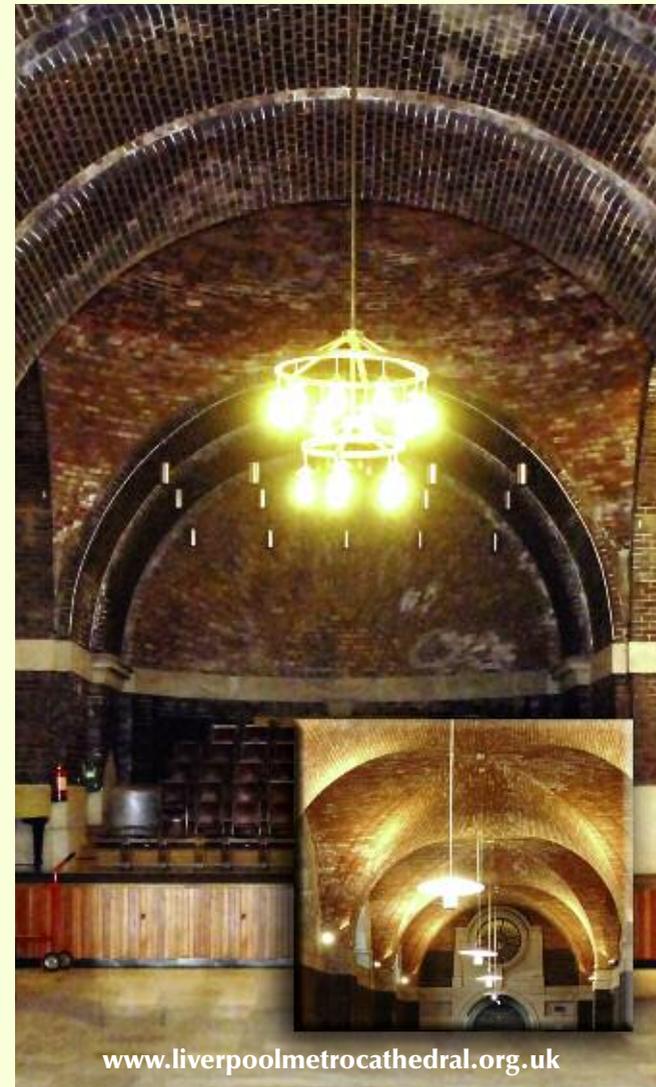


**HACKINS HEY 0151 227 3809** Mon to Fri Midday - 11pm, Sat Midday - Midnight, Sunday Midday - 10.30pm

[yeholeinyewallpub.wix.com](http://yeholeinyewallpub.wix.com) for details of entertainment etc

# The Crypt is an architectural masterpiece

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



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

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

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

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

# SHIP & MITRE

## Beer Festivals

February – Real Ale  
19th - 23rd

April – Belgian  
14th - 20th



LIVERPOOL'S PREMIER FREEHOUSE [theshipandmitre.com](http://theshipandmitre.com)

## 15 EVER CHANGING REAL ALES + DRAUGHT CIDERS

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### QUALITY PUB FOOD

cooked to order including Gourmet Burgers, Wraps, Scouse, Tapas style dishes **food served from 12-9 daily**

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**Monday Darts - Wednesday Scouse on the House (from 6pm) Thursday - Quiz Night**

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**Ormskirk**

Check out [www.mttrust.co.uk](http://www.mttrust.co.uk) for more details

In association with:



Programmes containing all the timetables and information you'll need for a great day out are available in advance for £3 from:  
Programme Sales, 3 Sunflower Close, Bold, St Helens, WA9 4ZT  
(Please make cheques payable to "Merseyside Transport Trust")  
**Programmes will also be available on the day**

## Programme & Beer Festival Credits

### Organiser/Health and Safety

Steve Downing

### Secretary

Dave Cunningham

### Beer Ordering

Geoff Edwards  
Frank Kennedy  
Ian Barton

### Treasurer

Colin Batho Sean Murphy

### Bar Managers

Frank Kennedy Ian Barton  
and Doug Macadam

### Cider Manager

Steve Berks

### Tickets

Ian Barton Martin Powell  
Sonia James-Henry

### Programme

Mel James-Henry  
Dennis Jones

### Staffing

Sonia James-Henry

### Layout Design

Dennis Jones

### Head Steward

Tony Williams

### Entertainment Organiser

Jan Sorsby

### Layout Design

Dennis Jones

### Photography

Neil Lloyd

### Website & Social Media

Mel James-Henry

### CAMRA Branch Chair

Geoff Edwards

### 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 2014 Liverpool Beer Festival



### Liverpool CAMRA promotes healthy drinking

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



# BEST EVER WATERLOO Beer Festival

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Old Christ Church, Waterloo

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