

MerseyAle

CAMRA Liverpool & Districts Magazine

Spring 2015

FREE



CAMPAIGN
FOR
REAL ALE

Inside:
CAMRA Election
Manifesto
Up Periscope!
Save Your Pub
New Micro Pubs
Isle of Man Beer Festival



www.liverpoolcamra.org.uk

emailmerseyale@liverpoolcamra.org.uk

print run 11,000



THE LION TAVERN

www.liontavern.com

67 Moorfields Liverpool L2 2BP Telephone 0151 236 1734

The Lion Tavern (Grade II Listed) is Liverpool's finest Edwardian Pub. It is an extravaganza of etched glass, carved wood and beautiful tiling. It has a wonderful ornate wood carved bar plus two cosy side rooms one with a fantastic stained glass dome. The Lion Tavern is an award winning pub serving excellent cask conditioned ales, cider and a large selection of the finest malt whiskies. You can also enjoy a fine selection of tasty food from our food menu.



8 HANDPUMPS

supply a varied selection of prize winning Real Ales (including at least one locally brewed ale) plus hand pulled Cider

Over 80 Malt Whiskies

The Lion Tavern has one of the largest selections of malt whisky on Merseyside

BAGUETTES

Ham
Cumberland sausage
Hot beef & fried onion
Beef & raw onion
Beef & tomato
Cheese (Please choose from our cheese menu)

OPEN SANDWICHES

Homecooked ham served as an open sandwich with mustard mayo & salad

HAND RAISED PORK PIES

Served with mustard or brown sauce

SOUTHPORT POTTED SHRIMPS

Served with salad & toast

SAMOSAS MEAT OR VEGETABLE

Served with mango chutney & Tzaki

WEEKLY LOCALE
See Board for future Real Ales

CAMRA DISCOUNT
Card carrying CAMRA members 10 pence off pint of real ale



FOOD

See the board for selection of good value food

QUIZ NIGHT

every Tuesday at 9.30pm

ACOUSTIC NIGHT

Second Thursday of the Month 8pm

BOB DYLAN SOCIETY

Meets first Thursday of the Month 8.30pm

MEET THE BREWER

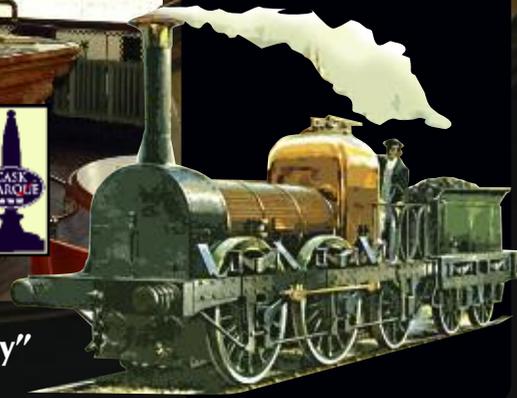
Third Thursday of the Month 8pm

POETRY GET TOGETHER

Fourth Thursday of the Month 8pm

V6 Adventure Club

Meet every Wednesday at 8.00pm



"One of the Hundred Best Pubs in the country"

Daily Telegraph

PUB OF EXCELLENCE CASK MARQUE CAMRA NATIONAL INVENTORY PUB

MerseyAle

CAMRA Liverpool and Districts Branch

MerseyAle Editor

John Armstrong

MerseyAle Contacts

Comments/news/letters/photos
merseyale@liverpoolcamra.org.uk

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Liverpool and Districts CAMRA

Main Branch Contact

Jean Pownceby

contact@liverpoolcamra.org.uk

Contact for Coach trips only

Ian Macadam 07521 741 586

by email

socials@liverpoolcamra.org.uk

Liverpool Branch Chair

Sonia James-Henry

chair@liverpoolcamra.org.uk

Web Sites

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QR Codes page 55



Isle of Man CAMRA Branch

www.isleofmancamra.org.uk

CAMRA national site

www.camra.org.uk

Cover Photograph

by Dennis Jones

The opinions expressed in MerseyAle are not necessarily those of the Editor, the CAMRA Liverpool Branch or CAMRA Ltd.

Welcome to MerseyAle and ManxAle



Thursday 7th May – Voting Day for the General Election

2015 is widely expected to be one of the most unpredictable general elections for many years, and the political heat is hotting up.

Pubs and Beer have been a hot

political issue in recent years. CAMRA nationally has issued a CAMRA Election Manifesto which you can read on page 51. Additionally the PubCo Reform Bill and amendment NC2 has been described by Greg Mulholland MP as "the greatest victory for pubs in political history" and you can read his article on page 49.

Also on page 49 we list how the current Merseyside MPs voted on the PubCo Reform issue. As you will see all the Merseyside MPs voted for NC2 to secure this famous victory for pubs, with the exception of Esther McVey the Conservative MP for Wirral West who voted against.

On page 49 we report on what Greg Mulholland calls the next big issue for Saving the British Pub, namely that ALL pubs should be given planning protection against change of use, especially regards change of use to a supermarket, now running at a rate of two pubs per week. Currently it is vital that pubs are listed as Assets of Community Value as the coalition Government has only permitted ACV listed pubs to have planning protection. So get your pub ACV listed NOW – see page 17.

Women and Real Ale Snowballs.

On page 11 we draw parallels between the new Swedish FemAle movement and the award winning

Liverpool CAMRA Snowballs Campaign, including their Attitude and Approach. We quote the significant research finding that the percentage of women in Britain who have tried real ale has risen from 14% to 34% in just three years.

Merseyside brewing is on the up and in Up Periscope! On page 9 we look at developments at Wapping Brewery and on page 45 report expansion at Peerless of Birkenhead and at Liverpool Craft Brewery which is likely to include a new bar.

One Hundred Years of Pubs and Beer in Crosby. We look back to the First World War with a painstakingly researched and illustrated article by Alan Lloyd on pages 12 to 15.

New Micro Pubs on Wirral and in Liverpool – page 19 reports the latest Micro Pubs to be established on both sides of the water to join the Liverpool Pigeon in Crosby.

ManxAle page 33 shows that it is time for a trip to the Isle of Man for the bigger and better IOM CAMRA Beer Festival in the prestigious Villa Marina Douglas and also the check out the latest brewery and pub developments.

So again the message is JOIN CAMRA – see page 53 and come to one of the Liverpool Branch Get Togethers listed in the Diary on page 55.



CAMPAIGN FOR REAL ALE

John Armstrong
Editor

The Dispensary Liverpool

Liverpool CAMRA Pub of the Year 2010 and 2011

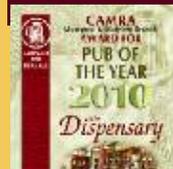


Liverpool CAMRA PUB OF EXCELLENCE 2014



A Warm Welcome to the Dispensary (CAMRA Liverpool & Districts Pub of the Year 2010 and 2011) from Pauline, Dave and all their staff

Good Beer Guide singles out **"the landlord's impeccable attention to beer quality"**.



Up to **8 BEERS**

Available at any one time kept in superb condition

The Dispensary provides a varied and interesting selection of real ales from the best Micro Brewers in the country. You will be surprised at the choice



RENSHAW STREET, LIVERPOOL
(Formerly The Grapes) 0151 709 2160



10% real ale discount for CAMRA Card Holders

Merseyside pub, the Freshfield, has been judged one of the four best pubs in Britain in the CAMRA National Pub of the Year Competition.

The pub won through from the group of sixteen finalists nationwide to be one of the final four competing for the most prestigious pub award in Britain. Its success in reaching the final four follows on from last year's achievement in making the last sixteen.

This is only the second time that a Merseyside pub has reached the final four, the **Turks Head** in St Helens having achieved these heights some years ago.

The Campaign for Real Ale compares over 50,000 pubs across the country on service, atmosphere, value for money, community engagement and quality of real ale to judge the National Pub of the Year.

The Freshfield manager, Simon Cox, who has been with the pub since 2012, said:

"When we heard the pub was in the final 16 for the second year running, we were thrilled. When we reached the final four, it was already a dream come true. We are so proud to be recognised by CAMRA as a top real ale pub. We will be raising a glass in thanks to our team and customers – their unwavering support has been absolutely priceless and we could not have achieved so much without them."

Jonathan Webster, managing director for Greene King's Local Pubs said: "This is a fantastic result for The Freshfield. The team is passionate about real ale, customer service and excellent value, and this recognition from CAMRA is extremely well-deserved."

Merseyside Pub is One of the Four Best Pubs in Britain

The entry for the Freshfield in the 2015 CAMRA Good Beer Guide states;

A great example of a community local where the emphasis is on beer quality. A Greene King pub, it offers up to 14 ales including 10 guests. The pub also has a growing reputation for good food served in the restaurant. Following a successful CAMRA-led campaign, the stone floored area has been retained. Families are welcome and an enlightened management with engaging staff help to ensure a welcoming experience.

In 2011 Greene King undertook building work on the pub to increase the emphasis on food, converting a large function room into a restaurant area. This was controversial with locals, who campaigned for the plans to be amended so as to retain the stone floored bar area at the front of the pub. They were conscious of how the nearby Bay Horse pub had been converted into a food restaurant pub with the loss of its pub atmosphere and were determined this should not happen to the Freshfield. The bar area has been retained largely unchanged, but the bar tables are set with food menus and meals are served there which can detract from the bar drinking ambience.

The Freshfield was the Merseyside & Cheshire Region winner and is located at 1a Massams Lane, Freshfield, Formby, L37 7EU, a five minute walk from Freshfield railway station on the Merseyrail Southport line. It is ideally placed for walking the Fisherman's Path and the sand dunes on the coastal path. The National Trust Red Squirrel Reserve is nearby.

The Other Four Finalists in CAMRA National Pub of the Year

The Harewood Arms Greater Manchester Region 2 Market Street, Broadbottom, SK14 6AX

CAMRA Good Beer Guide description; Taken over in 2013, the Green Mill brewery has moved from Rochdale to the cellar of The Harewood Arms and the pub is now essentially a brewery tap. A range of continental bottled beers and a guest handpulled cider complement the Green Mill beers. This large open-plan community pub is warmed by open fires, helping to create a friendly atmosphere. There is a pool table and elevated darts area to the rear.

The Windmill Kent Region 1 Windmill Road, Sevenoaks Weald, Sevenoaks, TN14 6PN

Following a recent chequered history, the Windmill, now under welcome new ownership, offers an excellent selection of five to six top-notch ales, three Kentish ciders, and continental draught lagers, together with a comprehensive menu and basket meals (no food Sun eve). The homely interior features wooden settles, a log-burning stove, etched windows, porcelain and pub memorabilia, while a quiet, colourful garden is available for warmer times.

The Salutation Inn South West Ham, Berkley, Gloucestershire, GL13 9QH

Local CAMRA Pub of the Year, this rural gem is in the Severn Valley, within walking distance of the Jenner Museum, Berkley Castle and Deer Park. The enthusiastic landlord keeps an inspired selection of ales and eight real ciders and perries. The pub has two cosy bars with a log fire and a skittles alley. Live folk music and piano singalongs regularly occur. Shove-ha'penny and table skittles are played.



And the Winner is CAMRA National Pub of the Year 2014 - The Salutation

pinch myself every day. This is good fun and it doesn't feel like work – although running a pub is very hard work."

The Salutation Inn, known by locals as 'the Sally', was popular with judges due to its fantastic beer selection and welcoming, homely feel – with one judge saying "**what struck me most was the welcome – as if I was being invited into a private house as a friend**".

CAMRA Director Abigail Newton says that being named the overall Pub of the Year is a massive achievement for any landlord,



The Salutation Inn, a rural freehouse in the small village of Ham, Gloucestershire, has won the CAMRA 2014 National Pub of the Year Award – less than two years after its landlord pulled his first pint. Former business analyst Peter Tiley quit his job in London in 2013 to follow his love of beer to run The Salutation with his wife Claire, despite having no practical experience of running a pub. Eleven months later the pub had won its local CAMRA branch competition, then the whole region final, before making it through to the final four pubs nationwide and then being named the overall National Pub of the Year winner.

A delighted Peter commented:
"For the Sally to have won National Pub of the Year is beyond our wildest dreams - we're totally shell-shocked. Pubs are so important to me that to have our own one recognised in this way is just amazing. We count ourselves so unbelievably lucky to have a brilliant team of staff who are so passionate and dedicated as well as a community of locals who have given so much to support and contribute towards the pub. It is these people that have made the pub what it is today and for that we are incredibly grateful."
"I grew up in Gloucestershire and left when I was 18 to go to university," said Peter. "I then worked in London for eight years as an analyst in the telecommunications industry. I enjoyed it but knew it was not my passion. I really enjoyed good beer and I thought seriously about opening a microbrewery. But then my dad told me this place was available and I thought it was too good an opportunity to miss. Now I have to

"What Peter and Claire have done in the short time they have been running the pub is nothing short of staggering and goes to show that passion, enthusiasm, and a real love of beer are hugely important when running a pub. They have hit the ground running and taken what was already a great pub and made it truly exceptional – beating off over 50,000 other landlords from across the UK."

Peter's dream of having his own microbrewery at the pub will be fulfilled later this year, while its neighbouring walled garden is to be stocked with chickens. Potatoes will also be sown so that the menu can boast 100% home-produced ham, egg and chips. 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.

What We Did On Our Holidays - Visit the Sixteen Finalists

During your holidays you may want to visit the sixteen finalists and experience the best pubs in Britain first hand. The sixteen are;

1.5 Bells, Central Southern Region, Baydon Road, Wickham, Berkshire, RG20 8HH - www.fivebellswickham.co.uk

This thatched village pub, now established as a real ale haven, has nine regularly changing real ales including at least one LocAle. There are four ciders on draught, including some from local producers, and an extensive range of Belgian beers. Fortnightly brewing at weekends is planned for the new microbrewery, housed in a garden building.

2.The Victoria Inn, East Anglia Region, 10N Station Road, Colchester, CO1 1RB - www.victoriainncolchester.co.uk

A warm welcome awaits at this 17th century, Grade-II-listed inn. Five real ales are on handpump, from both local and smaller brewers around the country, one usually being a dark ale, plus up to nine real ciders. A large courtyard caters for the alfresco drinking and also hosts an annual beer festival.

3.The Dog and Bone, East Midlands Region, 10 John Street, Lincoln, LN2 5BH www.dogandbonelincoln.co.uk

A warm and welcoming community pub with a traditional character. Books and art grace the walls and add to the surroundings. Outside to the rear is a charming garden which is a delightful place to drink in the warmer months.

4.The Windmill, Kent Region, 1 Windmill Road, Sevenoaks Weald, Sevenoaks, TN14 6PN – see page 5.

5.The Freshfield, Merseyside & Cheshire Region, 1a Massams Lane, Freshfield, Formby, L37 7EU – see page 5.

6.The Steam Packet Inn, Scotland / Northern Ireland, Harbour Row, Isle of Whithorn, Scotland, DG8 8LL

This traditional and historic family-run hotel overlooks the harbour, welcoming to locals and visitors alike including families and pets. The public bar has stone walls and a multi-fuel stove, and there are pictures of the village and maritime events throughout. Four guest ales from a wide variety of breweries are available on both bars.

7.Prince of Wales, West Pennines Region, Foxfield, Cumbria, LA20 6BX - www.princeofwalesfoxfield.co.uk

Honoured among CAMRA's Top 40 campaigners, Stuart and Lynda Johnson are testament to what is achievable through passion and hard work at this splendid pub. The guest ales come from the pub's two house breweries - Foxfield and Tigertops - plus others nationwide. The range will always include a mild. Beer and cider festivals throughout the year are an added bonus.

8.The John Bull, North East Region, 12 Howick Street, Alnwick, Northumberland, NE66 1UY www.john-bull-inn.co.uk

This 180-year-old inn thrives on its reputation as a back-street ale house. The landlord offers a wide range of cask-conditioned ales at varying ABV's, real cider, over 120 single malt whiskies and the widest range of bottled Belgian beers in the country. Darts teams compete in the local league.

9.The Door Hinge, Greater London Region, 11 Welling High Street, Welling, DA16 1TR - www.thedoorhinge.co.uk

Opened in 2013 in part of a former electrical wholesaler, London's first permanent micropub is a welcome breath of fresh air on the local pub scene, stocking over 300 real ales in its first year. Normally at least three

beers are on, dispensed from within a glass fronted cold-room. The cosy bar seats 22 patrons, encouraging conversation among strangers.

10.The Harewood Arms, Greater Manchester Region, 2 Market Street, Broadbottom, SK14 6AX – see page 5.

11.The Kelham Island Tavern, Yorkshire Region, 62 Russell Street, Sheffield, South Yorkshire, S3 8RW- www.kelhamtavern.co.uk

Former CAMRA National Pub of the Year, this small gem was rescued from dereliction in 2002. Twelve hand-pumps dispense an impressive range of beers, always including a mild, porter and stout. In the warmer months you can relax in the pub's multi-award-winning beer garden.

12.Surrey Oak, Surrey & Sussex Region, Parkgate Road, Parkgate, Newdigate, RH5 5DZ – www.surreyoaks.co.uk

An attractive 16th century inn renowned for its commitment to real ale. Hoppy beers are particularly popular and third-of-a-pint glasses are available. The pub features low beams, flagstones and an inglenook fireplace. Outside there are two boules pistes in the large garden and a skittles alley in the barn.

13.The Pilot, Wales Region, 726 Mumbles Road, Mumbles, Swansea, SA3 4EL

Home to Mumbles Brewing Company. Six ales are always available, including three or four from the pub brewery. A wide range of bottled ciders are also stocked and hot drinks are served too. This historic pub, built in 1849, is next to the coastal path and is popular with lifeboatmen, locals, real ale fans, walkers and cyclists.

14.The Beacon Hotel, West Midlands Region, 129 Bilston Street, Sedgley, Dudley, West Midlands, DY3 1JE

Grade II listed building, with a nationally important historic pub interior, where time has stood still. At its heart is a central servery with snob screens. There are four rooms, including one for families. The Sarah Hughes brewery lives in a tower at the back and supplies the pub. The Beacon lives up to its name - it shines.

15.The Lamplighter, Wessex Region, 9 Mulcaster Street, St Helier, JE2 3NJ

The gas lamps that gave the pub its name remain, as does the original antique pewter bar top. An excellent range of up to eight real ales are available, including one from Skinner's. A recent refurbishment means all ales are now served direct from the cellar. Real cider is also sometimes on offer.

16.The Salutation Inn, South West Region, Ham, Berkley, Gloucestershire, GL13 9QH – National Winner – see Previous page.



Mossley Hill Athletic Club

Charity Beer Festival

17 - 19 April 2015

Friday 7pm - midnight

Saturday 1pm - 6pm and 7pm - midnight

Sunday 1pm - 9pm

£5 per session, (£4 Sunday)

www.mossleyhillbeerfestival.org.uk



80 beers and ciders.

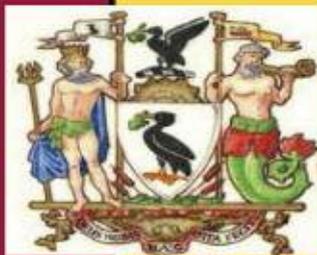
Whiskey bar.

Hot and cold food

Live entertainment.

Tickets available from the club

Also available on Eventbrite



Lord Mayor's fund



Organ

Fund

UP Periscope!

There is a new captain at the periscope of the Wapping submarine, otherwise known as Wapping Brewery. The legend in his own Mash Tun, Wapping brewer Stan 'the Man' Shaw, retired in February 2014 and since April 2014 Angus Morrison has been wielding the mash shovel having shadowed Stan for the previous twelve months. MerseyAle went along to see how Angus had been settling in as Wapping's brewer.

The Lad from Seilebost, Harris, the Outer Hebrides

Those are words that probably don't often appear in an article about brewing. For those TV viewers out there, the house on Harris where Angus was brought up looked out on the island of Taransay where the BBC TV reality series Castaway was filmed. From there he went to Abertay University Dundee to study chemistry, (a useful subject for his current role). He also became a 1st



Dan Black belt and instructor in Taekwondo which no doubt comes in handy when someone questions the beer quality. It was at Dundee that Angus met his wife to be, Fiona, who obtained a post at Liverpool University, resulting in them both moving to Liverpool. Fiona has been active in the Liverpool CAMRA Snowballs Campaign (see article page 11). Indeed it was Fiona who introduced Angus to real ale, as he had been a malt whisky drinker in flight from the awful Tennant's keg beers that then dominated the Scottish beer scene, especially on the islands. For those wishing to congratulate him his favourite malt is Edradour, Scotland's smallest distillery.

The Liverpool Beer Festival – the Gateway to Beer!

A chance late in the day entry to the Liverpool Beer Festival at the Cathedral Crypt further opened his eyes to the world of beer and brewing. There was no stopping him! He worked at the Festival for eight years as a CAMRA member volunteer. Little did he know then that one of his proudest days was to come this February at the 2015 Festival when he stood in front of the Wapping beers he had brewed himself guiding the customers through his beer styles, whilst also standing alongside Stan Shaw who was presenting his new beers from Melwood Brewery. Not so much the Two Doctors, rather the Two Brewers! It was a Rite of Passage moment when Stan told him, "I'm proud of you."



The Man from Delifonseca – He Say YES!

Angus was the Maitre d' at Delifonseca restaurant on Stanley Street and he soon took over the expansion of the beer list to encompass some classic bottle conditioned real ales, resulting in a four page beer list which was more extensive than the wine list. His interest in food and drink led him to promote beer and food matching at Delifonseca, including special evening events with the menu linked to selected beer choices, plus meet the brewer evenings and guided tastings. As well as being a



Gaelic speaker, his Scot's dialect was put to use every Burns Night at Delifonseca when he would solemnly address the haggis for each customer who ordered it. The MerseyAle Editor was somewhat taken aback to discover from Angus that it was a comment he made at Delifonseca that set Angus off on his present brewing path. The Editor's suggestion that Angus could develop his understanding of brewing from shadowing someone like Stan Shaw at Wapping, was to lead Angus to spend his days off working with Stan as an unpaid apprentice. This meant Angus would lock up at Delifonseca at midnight and be on the doorstep at Wapping ready for a ten hour brewing shift at seven am later that morning. He started working part time at the brewery in September 2013, before finally leaving Delifonseca in February 2014 in preparation for replacing Stan on a full time basis from April 2014.

continues on page 44



The WHEATSHEAF

Public House and Restaurant

The Wheatsheaf is a unique building which boasts a number of exciting and homely rooms. The fantastic bar and pool room is perfect for those sports enthusiasts. They contain a number of legendary memorabilia, and two huge big screens to watch the latest sporting events.

Visit us today to avoid missing out on fantastic, food, service and atmosphere.

The pub is a British heritage building, as its historic interior has remained intact for many years which adds to its traditional and architectural importance.

The unique building attracts customers from all over the country and even international visitors. The slanted' floors alone, are worth visiting the business for! The traditional and homely decor provides the perfect surrounding for a family occasion. The building boasts a fantastic beer garden and bowling green, which is an ideal place to spend a hot summer's day, and if that wasn't enough the sports bar exhibits a vast range of memorabilia for those sports enthusiasts!

The Wheaty - Real Ale Real Food

visit: thewheaty.com



Visit us on facebook at www.facebook.com/TheWheatsheafOfficial for all the latest updates on what sporting events are being shown at the Wheatsheaf.



Our award winning food is definitely worth visiting the pub for. We serve fresh, fast and home cooked food for every occasion. Our homemade chunky chips are the best around! We would advise to book a table, especially on weekends to avoid disappointment.



Mill lane Sutton Leach St Helens Telephone 01744 813994

What do Sweden's FemAle and Liverpool CAMRA's Snowballs Campaign Have in Common?

Attitude and Approach!

"No, I don't want an effing fruit beer. Women can drink whatever we want" - Rebecka Singerer

FemAle - We Can Do It

FemAle is a group of like minded women drinkers in Gothenburg, Sweden, who have joined together to launch Sweden's first beer brewed by women and to show that women can drink whatever they want - not just beers supposedly tailored to what brewers consider to be female taste. The group's founder is Elin Carlsson, 25, who paints cars at the Volvo factory outside the city.

"We Can Do It is not a female beer, but a beer brewed by women that anyone can drink," she says. "It's nothing to do with feminism, it's about equality - we wanted to show we can do it."

We Can Do It was the brainchild of Felicia Nordström, a bar worker who says she was fed up with bearded beer snobs telling her: **"What do you know about beer, sweetie?"** She approached FemAle, and they teamed up with Ocean, a local independent micro-brewery. One weekend they concocted the recipe, and the next they brewed 1,600 litres. We Can Do It, a bottled pale ale, has just gone on sale in stores across Sweden. Its label is a take on Rosie the Riveter, the creation of a US second world war propaganda campaign that went on to become a symbol of women's power in the workplace.

"This is not a beer that is aimed at women - it's our hoppiest brew," says Thomas Bingebo, the head brewer at Ocean. "When the big breweries target women it usually fails, this is something completely different." We Can Do It uses three malts - Maris Otter, Amber and a Thomas Fawcett wheat malt - and the hop varieties Galaxy and Cascade. Its IBU, or bitterness level, is 65, and its alcohol content is 4.6%. FemAle has already been approached by other breweries asking if they can brew new beers with them.

The women are part of a brewing

explosion in Sweden, which is developing a passion for a wide range of beer styles, both bottled and on draught. The standard stor stark (large strong) lager is now "almost extinct" in Gothenburg, the women say, as pubs and bars replace the big brands with a choice of specialist beers.

After being told for the umpteenth time that the beer she wanted would be "too dark and too strong for you, love - have something sweeter", Rebecka Singerer had had enough.



"No, I don't want an effing fruit beer. Women can drink whatever we want," she says.

Pink It and Shrink It - The Big Brewer's Offer to Women

FemAle is up against decades of prejudice in the beer world. In an irony not lost on FemAle, Carlsberg and other big brewers have spent millions in recent years trying to sell beer to women, attempting to "pink it and shrink it" to appeal to perceived feminine tastes. Carlsberg's Eve and Copenhagen offerings, Foster's Radler and Coors' Animée were among lighter, flavoured and even "bloat-resistant" beers that failed to find a market.

FemAle's Approach is Different

FemAle's approach is different, with women-only tastings that allow potential customers to experiment with flavours and styles of beer that they may not normally try. This



education process is the way to "get more girls into the beer world", the group says. **"Bring your mother, sister, girlfriend, aunt and grandmother so we all can learn more about beer."**

"Women often opt for a glass of wine because they don't know what beer is all about, they don't know what to order," says Carlsson. "We open up new worlds to them."

The Liverpool Snowball Campaign Approach

The FemAle approach echoes that of the award winning Liverpool CAMRA Snowball Campaign, which was judged the national winner of the CAMRA Membership Innovation award. For the last three years the Snowball Campaign has sought to introduce women to a wide range of real ale beer types and flavours and to encourage them to visit the pub to enjoy real ale from the cask. This has involved running beer tastings of different beer styles, beer and food matching, talks by female brewers about their beers and experiences of working in the beer industry, group visits to a selection of Liverpool pubs, and guided tastings at the Liverpool Beer Festivals. The clear message is the one identified by FemAle. Women enjoy all beer styles and given the encouragement are happy to visit the pub and order a real ale.

• The success of the Snowball Approach is shown by the increase in the percentage of women in Britain that have tried real ale - up from 14% to 34% in last three years.

As Rebecka Singera says **"No, I don't want an effing fruit beer. Women can drink whatever we want."**

For details of the Snowball events please email contact@liverpoolcamra.org.uk

Over a century of drinking in Crosby Village

If you have visited CAMRA's Pub of the Year, the 'Liverpool Pigeon', you may have seen some photos of old Crosby Pubs. I thought it would be an idea to give people an indication of where and what was available for a quick pint over a hundred years ago.

The public house has always been a meeting place and a centre of the community. Pubs have been a place for people to celebrate, discuss and commiserate throughout history.

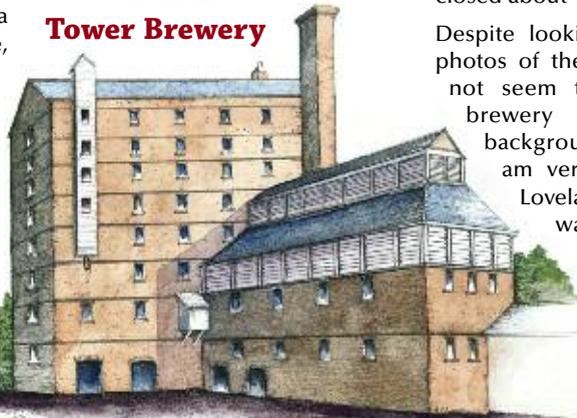
In Crosby, with the exception of one pub, soldiers off to the Great War may well have had a parting glass in one or more of the old pubs before leaving on their journey. People left behind could meet in the pubs and discuss the events of the war or support friends and relatives who had received bad news. Returning soldiers would no doubt look forward to a pint from the Tower Brewery or of Thorougood's Ale.

It is difficult to be certain of the exact location of some of the pubs as in the nineteenth century it was common for roads to be renamed,

buildings to be renumbered and maps redrawn. This was an inevitable result of the rapid growth of the village over time and in fact the need for wider roads condemned many of the pubs to be demolished.

Local breweries were common in the nineteenth century and could be found in Waterloo, Litherland, Hightown and Formby. Crosby was no exception.

Tower Brewery



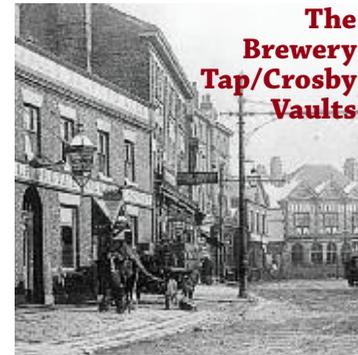
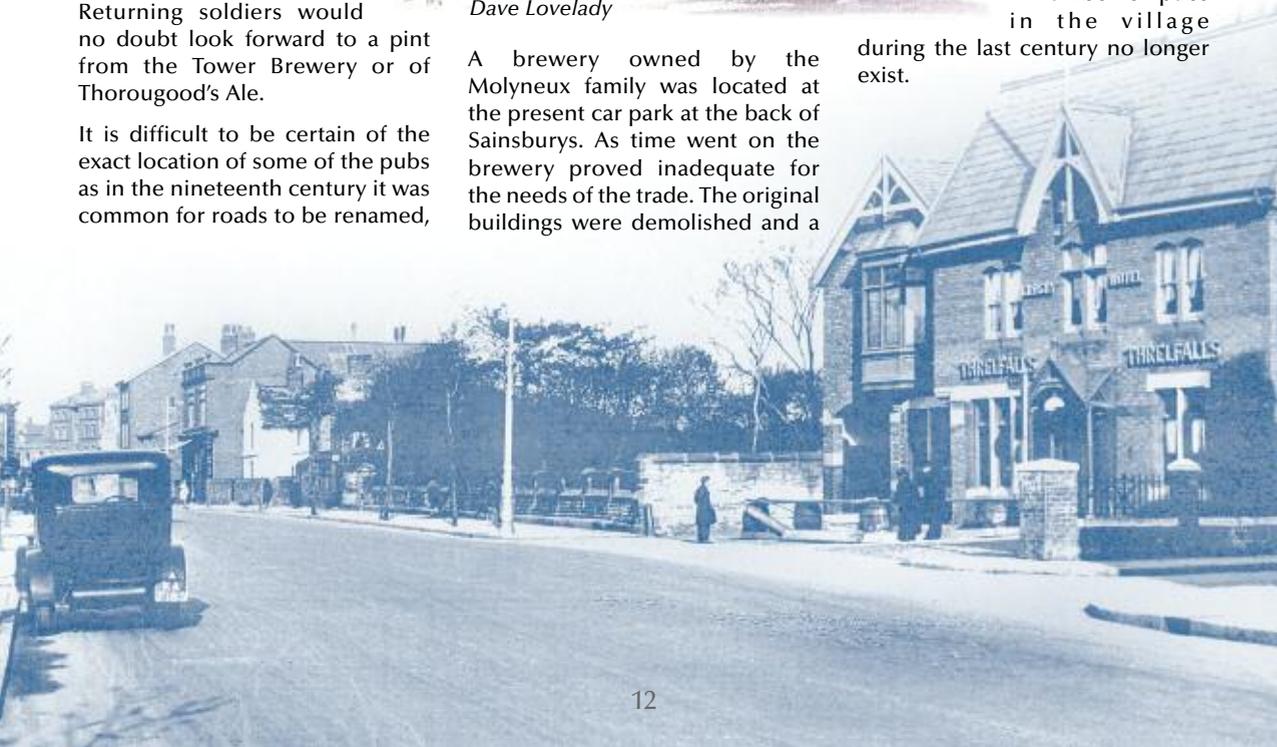
Dave Lovelady

A brewery owned by the Molyneux family was located at the present car park at the back of Sainsburys. As time went on the brewery proved inadequate for the needs of the trade. The original buildings were demolished and a

new tower brewery was built in 1884 by Thomas Molyneux. This style of brewery was very modern: raw materials were moved down the building by gravity with the finished beer appearing at the bottom. This was very similar to the Lion Brewery in Waterloo. The new Tower Brewery was a large structure about 35m high with 8 storeys. It was recorded they could produce 500 36 gallon barrels a day. They supplied local pubs and those further afield in Liverpool. It closed about 1895.

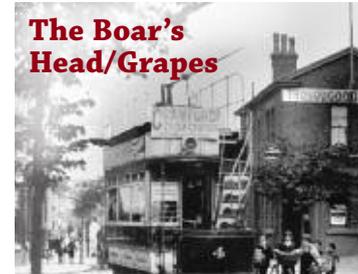
Despite looking at hundreds of photos of the village there does not seem to be one of the brewery (even in the background by accident). I am very grateful to Dave Lovelady for his excellent watercolour of the brewery produced from a very poor and indistinct sketch that was the only record of the building.

A number of pubs in the village during the last century no longer exist.



The old Bank of Liverpool can be seen on the corner of Moor Lane. Circa 1900

As the name suggests this was the main outlet for the Tower Brewery and was in front of the brewery at 1-3 Liverpool Road. After the brewery closed they continued as a pub selling 'Thorougood's' beer from Waterloo. It eventually closed in 1929 and became a café/tea room.



Tram terminus Cooks Road/Victoria Road

This was found at the tram terminus at the junction of Cooks Road and Victoria Road. It was one of the oldest pubs in Crosby dating from the 1840s. It was demolished in 1912 due to the need to widen roads throughout the village (a common event in the years to come). Again Thorougood's ales were sold.

The Ship

Unfortunately I could not find a photo of the pub. It was at 24 Liverpool Road, roughly where the present day 'Boots' is now located. It opened in the 1850s and changed its name to 'The Greyhound Hotel' in 1865. It was involved in local village life and along with the 'George' partook in the Crosby Goose Fest, every October, offering goose dinners.

The fest continued until 1870 when unruly behaviour caused it to be stopped. The pub closed in 1925; road widening again!



The Islington Hotel

One of the largest and busiest in the village

It was at 56-58 Liverpool Road, on the corner of Alma Vale (Vale Road). This was the largest pub in the village when built in the 1850s. It was also one of the most popular and most profitable village pubs. Despite this, the old spectre of road widening took its toll, and it closed in 1935. It did not go quietly. Before it closed it was owned by Threlfalls (who then owned the Lion Brewery) who unhappy at losing a very profitable pub demanded a large sum in compensation from the Council. As well as income from sales they also operated a 'Public Vehicle Weighing Machine' in front of the pub. This was the last traditional pub to close in the village.

Old Church House Inn

This existed from the 1850s and was opposite St Michael's Chapel which is the approximate present location of the Sandalwood Retirement Flats. I have not managed to obtain any information about this pub yet.

Not all the old pubs have disappeared: some have just been altered.



The George

The George, late 19th century, before the Bank of Liverpool was built

This is at 27 Liverpool Road and Moor Lane. It could be the oldest site linked to the selling of alcohol,

dating back to at least 1700. The building was more like a house than a traditional pub. It sold Thorougood's ale until the pub was demolished in 1929, for the usual reason. However unlike the others which suffered the same fate, they rebuilt on almost the same site in a very different style which is what we see today.

The Crows Nest

Although the pub was recorded in a number of directories as being at 61-63 Victoria Road other links to beer where also found in the same road. In 1876 a Robert Jones was recorded as a dog trainer and beer seller, 1880 has an Ann Blackburn as a beer seller, however there was no information as to their location in Victoria Road.. The Crows Nest was named in records from 1885 with William and Mary Pollock in charge. At the same date Thomas Kirkwood of Highfield Villas was recorded as a brewer. Of course that was his profession and does



not mean he brewed from here. The pub is one of the best preserved from the period, with few internal or external changes.

Between a cottage and a newsagent



The Birkey

It began life in the 1840s near the corner of Cooks Lane (Road) and Victoria Road. For many years it was diagonally opposite the Boar's Head. It was demolished (don't ask!) and rebuilt in its present location and form in the 1920s.

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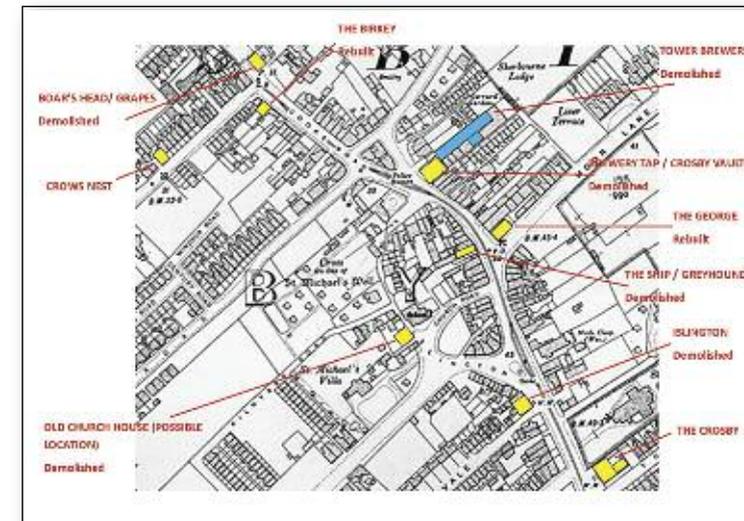
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Crosby 1906



The Crosby Hotel

This is one of the few village pubs to retain its original exterior form. It began life in the 1830s as a 'Total Abstinence Hotel' and drinkers had to wait until the 1870s before it became a public house. Similar to the Islington Hotel it had a 'Public

Vehicle Weighing Machine' at the front. Presumably vehicles would use the weighing machine in the direction they were traveling.

I would like to thank the staff at Crosby library reference section for their help and guidance along with information from a number of

publications including. Images of England by T Smith, Mills, Mollies & Marl Pits by J Cochrane, Crosby in Camera by Stanstreet & Farthing and Postcard Photographs of Liverpool pt1 by P. Bolgel and also to Dave Lovelady for his original watercolour of the Tower Brewery.

Alan Lloyd

Alfie Buxton one of Liverpool's longest serving licensees

Alfie outside the White Star



A Liverpool Legend

After a long illness, Alfie, licensee of the Famous White Star in Rainford Gardens passed away on March 4th, aged only 58

Alfie was a friend and a generous host to thousands of customers over his quarter of a century as licensee of the White Star Pub. With the help of his wife Jackie he turned this little pub into a Liverpool treasure.

Forging ties and friendships with people in such places as the Czech republic and Norway the White Star was often packed with his friends from far and wide. Testimony to this fact are the numerous brass plaques outside recording a number of twinning arrangements with bars and football teams across Europe. Alfie made sure the White Star was a real local, a great meeting place for real ale fans, shoppers, tourists and everyone who walked through the door.

For his wife Jackie his relatives, regular customers and friends it is a great loss. We will remember Alfie for his no nonsense approach, his love of life (and Everton) and most of all his friendship and generosity.



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CAMRA Liverpool & Districts PUB of the YEAR 2012



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Save Your Pub



From 6th April it is even more important to list your pub as an Asset of Community Value. The Government accepts pubs listed as ACVs will now require Planning Permission for Change of Use, but NOT unlisted pubs.

Pubs listed as Assets of Community Value will from 6th April 2015 be subject to a full planning application should they come under threat from demolition or change of use. This is a vital safeguard against the growing trend of converting pubs into supermarkets and other retail outlets. However the Government did not accept a motion that all pubs should have such protection. So it is therefore more important than ever that your pub is listed as an Asset of Community Value.

The Minister said "We intend that these regulations will come into place on 6 April 2015". This decision followed a parliamentary debate tabled by

MPs Charlotte Leslie, Greg Mulholland and Grahame Morris which called on government to amend the Infrastructure Bill to ensure planning permission was always required before any pub could be demolished or converted.

MPs voted against the motion and instead accepted the concession introduced by the minister that he protection should only apply to pubs listed as an ACV.

Tim Page, CAMRA Chief Executive said:

"We welcome the Government's announcement that they will extend planning protection to pubs listed as Assets of Community value as a significant step in the right direction. We will be pressing Ministers to fulfil their promise to enact this change before Parliament dissolves for the General Election.

"As it stands today, there are around 600 pubs already listed as Assets of Community Value which are set to benefit from this protection against conversion to other uses or demolition without planning permission. CAMRA encourages community groups to act now to nominate their valued local pubs as Assets of Community Value to afford them this additional protection.

"Clearly we are disappointed that the Government has not heeded our call for planning protection to be given to all pubs. It is only right that local people get a say through the planning system before a pub valued by the community is lost forever and we will continue to make this case."

Evidence collated by CAMRA earlier this year revealed that 2 pubs a week are converted into supermarket convenience stores, which led to the launch of their

'Pubs Matter' campaign which asks the Government to close the current loopholes and ensure planning permission is always required to convert a pub to other uses.

"The fact pubs are the most listed community asset shows just how much people value their local pub. It is therefore hugely disappointing that the Government won't act to close planning loopholes which allow developers to convert pubs to other uses without the requirement for planning permission. Planning permission is required to convert a convenience store into a pub but no permission is required to convert a pub into a convenience store. The lack of protection for pubs is a glaring anomaly in the English planning system which needs to be corrected. It is surely not right that a supermarket convenience store is given greater planning protection than a valued community pub."

For information on listing your pub as an ACV, please visit - www.camra.org.uk/list-your-localassets-of-communityvalue

ACV Listing - 600 Up Nationwide

CAMRA have announced reaching the initial target of having 600 pubs listed as Assets of Community Value, following a campaign to encourage local groups to register pubs as ACVs.

However CAMRA say with 31 pubs still closing per week more needs to be done to protect pubs - with the Government letting communities down by allowing conversion of pubs to supermarkets without planning permission unless they are listed as an ACV.

The drive is now on to have as many pubs as possible listed as an ACV to give them planning protection against change of use.



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Micro Pubs

Arrive on Wirral and in Liverpool

**Liverpool's First Micro Pub
'CASK' to Open by Summer
West Derby Micro Pub Gains
Planning Permission**

Liverpool's first "micro pub" is set to open later this year in former shop premises on Queen's Drive after planners gave the scheme planning permission despite opposition from some local residents and councillors concerned about car parking.

Despite opposition from local residents the pub, to be called 'Cask', received planning permission at a meeting in Liverpool town hall.

CAMRA member **Ian Barton**, one of those behind the pub, told the planning meeting it would be selling "real ales and bespoke bottled beers, but no spirits or fizzy lagers." He said the pub would be like a "large sitting room" 19ft by 19ft, would have no music and would shut at 10pm.

The meeting was told similar "micro pubs" exist in Liscard, Wirral (see below) and in Crosby, (the Liverpool Pigeon which was Liverpool CAMRA Pub of the Year 2014), but there are none currently in Liverpool. The Liverpool Echo reported that local residents had insisted the pub would be setting a precedent and was too close to their homes. Local councillor Steve Radford also said he believed the extra traffic to the pub from deliveries and patrons would lead to traffic problems in an already busy area where parking is at a premium.

Local resident Tom Armstrong said although most residents "park with consideration for each other it only takes one or two cars from outside the area and it becomes unbearable". He also told the planning meeting there are other pubs within walking distance providing real ale, while another resident said: "**People are not going to go to a pub like a living room when they can buy some real ale in Tesco and go to their own living room.**"

Lib Dem leader and planning committee member Richard Kemp said "**the application describes the pub of my dreams**" but said he was concerned about its potential impact on nearby residents and opposed the plans.

Lib Dem leader and planning committee member Richard Kemp said "the application describes the pub of my dreams"

However, despite the objections the Labour members of the committee backed the scheme after it was agreed to add conditions in a bid to prevent the site being used as a "normal" pub or restaurant in the future.

After the meeting Ian Barton said he was pleased the plan had been approved and added: "**The work starts now, we're relying on friends and family really, to do most of the work. Realistically, we hope to open in May.**"

Lenny Henry Opens Micro Pub in Liscard

The Lazy Landlord is First Micro Pub on Wirral

There's nothing comic about this one, folks; Wirral's first micro pub. I called into the Lazy Landlord on a relatively quiet but cold Sunday afternoon but over the hour or so I was there a mixture of the curious and converted dropped in to sample the beers on offer. Lenny (the owner) and Mike Henry launched the Lazy Landlord on December 19th probably not knowing what to expect having spent their time on the other side of the bar from where Mike was on Sunday. Mike told me of the amusement at the hearing when a request from a Mr Lenny Henry to

open licensed premises in a former music store was announced. Fortunately, approval was granted and the adventure could begin.

Two small comfortable rooms are served from the front bar. The Sunday papers were laid out on the tables in the front bar. On my visit, four hand pumps were in operation (no lager fonts) serving two beers from the Wentwell brewery in Derbyshire brewed specially for the pub with a mild (which I didn't sample but it had a rather high ABV) and a guest (Salopian Shropshire Gold, which I did). I tried the pale ale from Wentwell which, together with the best bitter will be a permanent feature. The Salopian was initially a little chilly but eventually the characteristic flavour appeared. The pale, like the bitter, branded as Lazy Landlord was spot on from the word go and augurs well. Two ciders were available and wine by the glass. Mike explained that he'd had a mixed clientele through the door, not just those who might frequent the existing real ale outlets in Wallasey and New Brighton.

The Lazy Landlord is undoubtedly a valuable asset to the area. Its opening hours are 2-10.30 p.m. Monday-



Thursday and 12-10.30 p.m. Friday to Sunday.

The pub is a short (Arriva) bus ride to Wallasey and New Brighton where other well-established real ale outlets may be found. The 10/10A New Brighton to Arrowe Park Hospital bus route stops on Mill Lane close to the pub and the 432 Liverpool - New Brighton Cross River service and the 410 stop near the junction of Mill Lane and Woodstock Road. Those with good local knowledge and who fancy the exercise can walk it all in good weather (it took me twenty minutes to Wallasey Village where you can pick up Merseyrail). We wish Mike and Lennie every success. After all, look what happened when a Pigeon flew into Crosby!

Geoff Edwards

The Globe

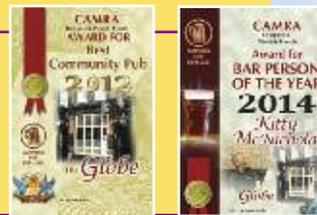
The **Globe** is a small, very cosy traditional two roomed local opposite Central Station and close to main shopping area. It is a very lively pub and is popular with both locals and visitors alike. Watch out for the sloping floor!

Opening times 11am -11pm.
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MerseyAle Cider News

Four Out of Five British Cider Makers Under Threat Due to EU Tax Change

At the beginning of March the European Commission demanded that the British government do away with a duty exemption worth £2,500 to small-scale producers of cider and perry. Under the exemption, introduced in 1976, cider-makers who produce fewer than 70 hectolitres a year – about 12,000 pints – do not have to pay duty. The National Association of Cider Makers calculates that this accounts for about 80% of the UK's 480 cider-makers.

The Observer newspaper on 8th March interviewed **David Kaspar** and his partner, **Helen Brent-Smith** who run **Day's Cottage**, a small apple juice, cider and perry producer, about the impact of the tax change. Most of their business is juicing, but they produce just under 170 hectolitres of cider from their 6.5 hectares (16 acres) of orchard, selling it at farmers' markets, fairs, shops and a pub.

"The exemption is fundamental to keeping craft cider-making going," said Kaspar. "If we had to pay an extra £2,500 it would probably stop us risking making wooden-barrel cider and perry because it's too fragile. Quite regularly a barrel isn't very good, so I have to throw it away. I would also be much less inclined to experiment with some of the varieties we're bringing back from extinction if we had to pay even before we begin."

"It would be very sad if the tax came in," Kaspar says. "Not just for financial reasons. It would hasten the demise of traditional orchards and would be another nail in the coffin of traditional cider-making and would be a loss to the natural habitat."

The role of small producers in the reinvigoration of the rural economy and the stewardship of the environment has led government agencies such as **Natural England** to encourage the planting of traditional orchards, 75% of which have been lost since the second world war. Industry groups such as the NACM, which represents both large and small producers, and campaign groups such as **Apple** and the **Campaign for Real Ale** are gearing up to fight the tax change. Some small cider producers believe the intervention by the EU came about because of sour grapes from small producers in the wine trade who are not exempt from the duty. Others have blamed "big cider", the industrial-scale makers who account for the bulk of the 130 million gallons of cider produced in the UK each year. The Treasury, which has two months to respond to the commission, says it will do its best to support the sector. **"While we will study the commission's arguments carefully, our support for this industry will continue," it said.**

Alex Hill, who has been making **Bollhayes** cider for 26 years from a smallholding in Devon, says the success of artisan cider-making over the last quarter of a century could be reversed. **"The cider industry as a whole trades on this romantic image of the small, local producer,"** says Hill, chairman of the **South West of England Cider Association**.

"There is a far greater variety of ciders produced by smaller makers than by the industrial giants. With the loss of smaller producers, the range of choice and diversity of cider would be sadly diminished, with the market even more dominated by corporate brands."



Cider Campaigning in May as well as October – From Blossom to Glass Campaign

CAMRA has celebrated cider and perry during the month of October for a number of years and for 2015 it is introducing a second opportunity to celebrate this traditional drink in the month of May.

May might seem a strange time to celebrate a drink made from apples and pears but there is some logic in the timing. May is a time when the apple and pear trees in our orchards are in blossom and, without the orchards and tree blossom, we wouldn't have the fruit to make the ciders and perries that are on offer throughout the year. Unfortunately many of the old traditional orchards have disappeared over the years but, thankfully, in recent years producers have started to plant new trees to keep the tradition of cider and perry production alive.

May is also the time when the juice that was pressed in the October of the previous year has fermented in the cask and is ready to drink.

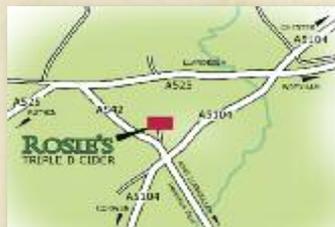
Real ciders and perries differ from the more industrial products available from the big producers in that they are made from only the pressed fruit, are not fizzy from added carbonation and the flavours of the fruit used in their production come through in the final product.

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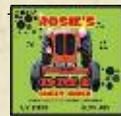
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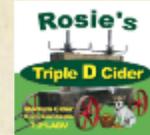


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MerseyAle Cider News contd

So why not take the opportunity to visit some of the many pubs which now offer real cider or perry and give them a try. In Liverpool the CAMRA Regional Cider Pub of the Year, the Augustus John in Peach Street on the Liverpool University campus, usually has a range of around six or more different real ciders. An excellent place to start.

Whatever you decide to do, where possible, please make it an external facing campaign that the public will see or could attend. You could use slogans such as "May the thirst be with you" or

"No Trees - No Cider, No Perry" in your May campaigning. As a part of our first May Cider Promotion Month, we will be launching a new cider T-Shirt design. We intend to have it available at the Members' Weekend in Nottingham. Further Material and Information Cider posters, leaflets and cider mats can be ordered on-line (see www.camra.org.uk/branch-official-information-request-form).

Electronic copies are available from Andrea Briers (andrea@briers.myzen.co.uk). There is a list on the website of ciders which we know are not real by CAMRA's definition (see www.camra.org.uk/cider-not-recognised-as-being-real).

recognised-as-being-real). If you need any help or advice, please contact your Regional Cider Co-ordinator (see www.camra.org.uk/regional-cider-coordinators) or **Andrea Briers** (andrea@briers.myzen.co.uk).
Andrea Briers
Chair of CAMRA's Cider and Perry Committee (APPLE)
Magazine/Website Article:

Cider in May
CAMRA has celebrated cider and perry during the month of October for a number of years now and, this year, we are introducing a second opportunity to celebrate this traditional drink in the month of May.

URGENT - Sign the Cider Small Producer Petition

CAMRA has just launched a campaign to support small cider makers who are under serious threat from the European Union (EU), which has demanded that the Government ends the UK's small cider producer duty exemption. The proposed EU action would see very small cider producers landed with a tax bill of up to £2,700 each and every year, which will make their production uneconomic and lead to wide-spread closures. We are calling on the Government to reject the EU's request and put UK cider producers and consumers first. Please find more details and the petition link here:

<https://you.38degrees.org.uk/petitions/protect-small-cider-producers-1>

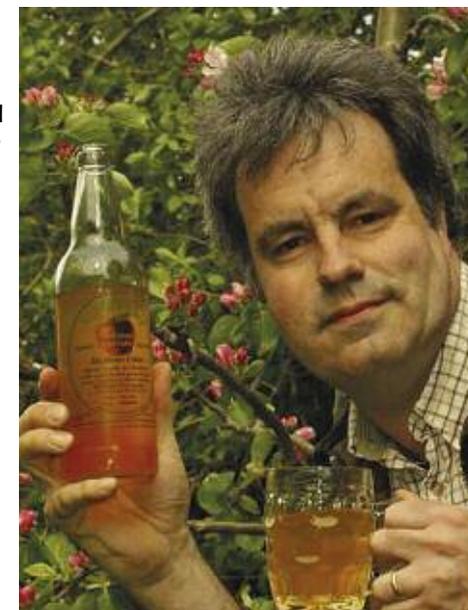
Northern Cider Legend Dies - an appreciation

It is with deep sadness that we announce the death of Mathew Veasey the founder and cider maker of Nooks Yard Cider in Cheshire. Mathew died just before Christmas after a two year fight with cancer.

We in the Liverpool CAMRA Branch remember Mathew with great affection as he gave an immensely enjoyable cider tasting at the Crown in Lime Street for us in October 2012. He brought the tasting to life with his enthusiasm, samples of strange apples and of course several different styles of cider from around the UK.

Mathew was a real authority on all things cider and wrote extensively in his highly informative blog, he was a person who made a real difference to the northwest cider scene and will be missed by the CAMRA community in Cheshire and far beyond.

Steve Berks
Liverpool CAMRA Cider Officer



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Liverpool CAMRA Pub of the Year 2014

5 Handpumps

Serving cask conditioned ales

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Buses: X2, and 47 from Queen Sq L'pool and 54 from Victoria St L'pool

MerseyAle PUB NEWS



City Centre News

The Grapes at the junction of Roscoe and Knight Streets is now serving food alongside the many ales available. **The Maekong Kitchen** serves Thai food each day except Mondays.



Grapes Knight St

The Kazimier Garden has been remodelled for the winter with the return of the railway carriage and more covered tables. There is a winter version of their house beer **Organo**, with plums added. Opening times are 4.00pm on weekdays and 2.00pm at weekends, but perhaps later if the weather is not good. On the last Wednesday of the month there is a Mezz Diner event highlighting the link between food and beer.

The Jacaranda on Slater Street reopened in November and happily real ale is being served. There are



two hand pumps serving beers from the **Marstons** group. Good for a late drink, closing at 2.00am Monday to Thursday and 6.00am on other days. The ethos for the venue to be a platform for new music, first started in 1958 by Allan Williams, continues.

A visit to the **Baltic Triangle** area at the end of January found that there was still no sign of any real ale in the **Camp & Furnace**. Nearby on Parliament Street the **Baltic Social** was found to be serving a beer from **Black Jack** in Manchester.

Across the road, the **Brewery Tap** in the old Cains Brewery building has reopened. The blackboard listed some **Liverpool Organic** beers,

Heath Hall, on Heath Road in the Allerton area, is now serving a real ale, usually a national brand. People may want to watch the football here.

The Toby Inn on Aigburth Road, opposite the Liverpool Cricket Club ground, was refurbished before Christmas. Glass panelling now separates the restaurant area from the rest of the pub. Beers from **Thwaites** continue to be served.

I have found **Connoisseur** beers from St Helens being served at the **White Horse** in Woolton recently, but on my last visit the guest was from **Moorhouses**. Across the road the **Elephant Pub & Bakehouse**



continues to sell a variety of guest beers. **Robinsons Voodoo Dawn** was being served when I visited at the end of January

South Liverpool News

Cuff's on Wavertree High Street has been rebranded as a Pound Pub during January by owners Here for You Hospitality. Beer is sold for a pound a half and a pint for £1.50. This includes a changing cask ale, with **Pedigree** and **Abbot** being served during the first week. A keg bitter, lager and cider are also available at this price. Some bottles and soft drinks are also sold for £1 and other products at normal prices. This is the fourth Pound Pub in the country, with others in Atherton, Stockton and Newark.



There have been no internal changes to the pub, which continues to be managed by Mike and Dorithea. To save costs sports television is no longer available. Main bus routes passing the pub are the 78 and 79, along with Halton service 14 and 61.

The Penny Lane Wine Bar continues to sell a real ale. Often this is **Jennings Cumberland**, but other beers from the Marston's group are sometimes available, with the **Marston's Christmas Beer** being served.

North Liverpool News

The Cabbage Hall, on the corner of Breck Road and Walton Breck, has reopened and is serving real ale. The large pub has been closed for several years after a fire. Hotel rooms are available. Normally there is an emphasis on food, but on match days drinkers take over. **Morland Speckled Hen** and beers from **Liverpool Organic** have been served. The real ale might not be available at quieter times. The 14 bus runs along Breck Road.

Just up Walton Breck, the **Flat House** has recently been serving beers from the **Marstons** group. Further along Anfield Road the **Arkles** usually has three **Greene King** beers available and is popular

Ye Cracke

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Wonderful early 19th Century Public House with **6 Handpumps** Serving a varying range of Real Ales Plus a Real Cider **REGULAR ALE THWAITES**

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Have a drink in John Lennon's Old Watering Hole

The AUGUSTUS JOHN

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

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- Liverpool and District Branch CAMRA Cider Pub of the Year 2012/2013
- LocAle accredited • A Minimum of 6 Real Ciders available

The AJ

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Tuesday 11.30am - 11.00pm
Wednesday 11.30am - 11.00pm
Thursday 11.30am - 11.00pm
Friday 11.30am - 11.00pm
Saturday 12.00 noon - 11.00pm
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with away supporters on match days, when entry can be restricted and plastic receptacles are used.

Dale Street Pubs Review

Many visitors to Liverpool will be staying in hotels near Dale Street, including the new **Aloft** in the old Royal Insurance building and a new **Hilton** will open soon in the old education offices. There are also chain hotels such as **Premier Inn** and some smaller boutique hotels in the area.

Visitors do not have to walk far to find lots of good beer.

The Ship & Mitre at the top of the street, serving many real ales will already be known to many. Nearby, the **Excelsior**, now can serve more beer free of tie. These are usually Locales. Beers from the new **Parker Brewery** near Southport and **Melwood** have been served recently.

Off Dale Street towards the Pier Head is Cumberland Street. The **Post House** was saved from demolition a few years ago, with the help of CAMRA and a campaign by the pub regulars. Now it serves national brand real ales. Also off Dale Street on the other side is the **Rose & Crown** on Cheapside but this no longer serves real ale.

Next pub down Dale Street is the **Vernon Arms**. This historic pub is a must for a visitor, with a sloping floored bar and a pleasant back



room. House beer **Johnny Handsome** brewed by Liverpool Organic and **Boggart Rum Porter** are popular along with **Brains Reverend James** and other guest beers.

Further along the road is the imposing **Thomas Rigby's** that is run by a subsidiary of Isle of Man brewery **Okells**. Three or four beers from the parent company are served alongside four or five guest ales.



The latter are often different from those available elsewhere. Licensee Fiona Hornsby recently won a Special Award from owners **Heron and Brearley**, (see ManxAle page 37). To the rear of Rigby's cross the pleasant courtyard with its extensive outdoor seating area, is sister pub the **Lady of Mann**. Here three more beers are available.

Next door is the **Saddle**, which sold real ale a few years back, but the hand pump here has been unused for some time.

Round the corner in Hackins Hey is **Ye Hole in the Wall**, which is Liverpool's oldest hostelry dating back to 1726, and is a must for people to visit. Up to six beers are usually served, one usually a Locale, but the others are from a wide variety of breweries. The licensee reports Adolf Hitler frequented the pub during the twenties.

Also on Hackins Hey is **Jupiters** but, except for a short period several years ago when Wapping supplied some beers, this pub does not serve real ale.
Pub news written by Tony Williams



New Real Ale Bars for Liverpool

32 Rodney Street – Whisky and Beer Bar Proposed

Liverpool City Council is considering a planning application to turn the ground floor of the former HSBC bank on the corner of Leece Street and Rodney Street into a "public house, restaurant and bistro", with the upper floors being converted into self-contained flats.

A spokesman for the project said that if planning permission is granted the bar could open in April. He said:

"It's going to be a whisky bar, that's what we are going to do, with craft ale, cask ale, US and German beers, and we are going to have about 200 malt whiskies... With it being empty for so long it's a good project and it will enhance the area a lot."

Internal designs for the bar show plans to decorate the rooms with bookcases and new fireplaces, though the outside of the building is not expected to be altered.

New Moon Company is to Open New Gastro Pub

The company is to open a gastro pub in May within the Old Blind School on Hardman Street. Scheduled to open in May, the new restaurant and pub will seat 280 diners and create around 40 jobs. The site has a 70-seat terrace, along with 4.2metre high ceilings inside.

David Mooney (glasses) and Paul Newman New Moon Co.

A LOCK-IN AT THE BRIDEWELL

A Lock In! - But not one you'd be likely to want!

Tucked away, just yards from the bustle of Hanover Street and the Liverpool One shopping complex, stands a building where today you can enjoy real ales but where, 160 years ago, you would have had a very different experience!

I met recently with Paul Fitzgerald who, together with his brother Stuart, manages the Bridewell pub on the corner of Campbell Square and Argyle Street. He told me that interest in the history of this unusual establishment was a major motivating factor when they took it over in April 2011, since when he has spent time delving into that history and gleaning information, dating back to 1851, from a variety of sources. These include the Liverpool City Police Archive and personal contact with Shaun Rothwell, the ex Police Inspector who now manages it, as well as local people who frequent the pub, visitors who knew the site in previous days, musicians who rehearsed there in days when it wasn't a pub, and on line searches.

From Blue House to Blue Lamp Paul explained; *“Originally, there was actually a pub on the site, the Blue House, frequented mainly by dock workers, but this was demolished to make way for the building of the Argyle Street /Campbell Street Bridewell – a jailhouse and police station. An early claim to fame, commemorated by a plaque outside the pub, was a visit in 1860 by Charles Dickens, during his research for his ‘Uncommercial Traveller’ articles. He signed on as a Special Constable for a day in order to get an insider view of what went on as he was apparently very interested in prisoners’ rights and their welfare”.*

As far as Paul can make out, the building remained in the hands of the police until 1939 when World War II broke out, and it was handed over to the military. It initially housed conscientious objectors and, apparently, there was anti-Churchill graffiti still to be found in the cells in the 1980s. This is mentioned in a book by Brian Nash of the band **‘Frankie Goes to Hollywood’** who rehearsed there in the early 80s before they hit the big time – more of that later.

Later in the war, the building housed German prisoners from the Battle of the Atlantic. A local man, a teenager at the time, working as an apprentice engineer in the factory behind the building, and now in his 80s, came in to the pub one day and recalled to

Paul how he could look in from the top floor of the factory and see the German officers in their uniforms playing cards. After the war, the police took over the building again, but little appears to be known of the immediate post-war years. In the 1960s, they apparently used it for storage and later, photographic evidence indicates that the courtyard was used to stable horses. The photograph is upstairs in the pub, as are a painting and pencil sketch that depict the subsequent period of dereliction the building went through in the 70s,

Frankie Goes to The Bridewell

In the early 80s, the building was taken over by two brothers to provide rehearsal space for local bands who used the cells to rehearse. This was how ‘Frankie Goes to Hollywood’ came to be there, from 1981-2, before they hit their stratospheric success.

In 2013 the Book Launch of the guitarist’s autobiography **‘Nasher Says Relax’** took place in what is now the upstairs room of the pub and Paul did an ‘in conversation’ interview with him in which he talked a lot about the early Frankie days and rehearsals at the Bridewell. Lots of other local bands used the premises, and it remained a rehearsal venue, latterly run by a young woman, until the mid 80s. After that it seems there was another period of disuse. Several people who live, or lived, in the area have told Paul they recall using the derelict building and site as a play area when they were kids.

Colin’s Bridewell – the building becomes a Pub and Restaurant

Then it was rescued! Colin McKeown, the well-known TV producer, (including amongst many others the Liverpool 1 police series and Moving On), bought the building in 2001 and it was apparently he who secured its Grade II listing. He opened it as **Colin’s Bridewell** in 2003 and ran it for about 4 or 5 years with Alex Brucher as manager. Alex was formerly the manager of the **Vernon** and now is manager of the **Bear and Billet** in Chester. Following that, Jalons, well known for their successful Smithdown Road restaurant, took it on – although Colin remained, and still is, the owner. In the Jalons era, it became somewhat gentrified, with gold wallpaper, laminate flooring and chandeliers! Following this spell, the place was then closed again for a while, before Stuart and Paul began negotiations with Colin, who was keen to have it open again as a going concern, and eventually took over its management.

Paul’s Bridewell Vision

I asked Paul what their vision had been when they took over the pub:

“Pretty much what we’ve got now. It was the building that attracted us and we wanted to honour its heritage. It had lost the character of what the place was about so we ripped all the ‘grandeur’ out and exposed the brickwork and stone



flooring again. We wanted to serve good real ale and good food at affordable prices and to attract as



broad a demographic as we could. We get people from 18 to 85, with regulars at both ends of the scale, and plenty of tourists find us too, despite us being a bit hidden away. We also wanted to put on events that would attract a range of people, and the upstairs room is great for that. I’m Events Manager and we have whisky tasting nights, cheese and wine evenings, live bands, book launches, all sorts! – as well as hosting business and charity functions and private parties. Just before Christmas we had a Dickens event themed around ‘A Christmas Carol’ with Frank Kennedy, the local actor and teacher playing the

part of Dickens. Stuart and I hope to be involved in a literary festival later this year, in conjunction with the Epstein Theatre and local schools. We also have music downstairs in the pub, with open mike and acoustic nights, and there is a raised area in the courtyard area that can be used as a performance stage in fine weather. We’re hoping to have the Liverpool Shanty Singers there for the Cunard weekend at the end of May”.



Liverpool One Bridewell



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"Liverpool One Bridewell is THE destination venue set in a truly unique and Grade II listed, 1850s-built former gaol and police station in the heart of this magnificent city.

Our heritage points to visits from some iconic guests including Charles Dickens (employed for a day here in 1860, as a Special Constable to research a book), Frankie Goes to Hollywood (who rehearsed here in the early 1980s and wrote most of their hits in one of our cells) and Dame Joan Bakewell (who launched her most recent book here) to name but a few. Come and take your seat in an original 1850 cell, and enjoy a wonderful pint and a bowl of scouse...we promise not to lock you up!"

'The Governor'

(3.8%), by **Marco Pierre White**, and brewed by **JW Lees**, is a firm favourite with our customers. It's a wonderful caramel coloured session ale, and is so popular that it's a permanent feature at Liverpool One Bridewell, and priced at just **£2.40 a pint**

We also have three other hand pulls with a regularly changing selection of well-kept real ales from various North West brewers such as Liverpool Organic, Melwood Brewery and Lancaster Brewery. Great brews, at a great price. As well as great cask ales we have a broad range of specialist spirits and a fantastic wine list.



Info@liverpoolonebridewell.com
Events email:
paul@liverpoolonebridewell.com

A LOCK-IN AT THE BRIDEWELL contd

Commitment to Real Ale

Paul used to work in the Baltic Fleet where he was chef for several years, as did Laura Clarke who is now the Bar Manager, and her husband, Gary Clarke who, together with Jonny Rathmill, looks after the cellar - "so we had a good grounding in real ale!". They like to deal with local breweries, such as **Melwood and Liverpool Organic**, as much as possible, and they are talking with George Wright at the moment. But their permanent, and very popular, beer, **Marco Pierre White's Governor**, comes from a little further afield as it is brewed by **JW Lees** in Manchester. Beers from Lancaster Brewery feature regularly and in winter, **Titanic**

Plum Porter is well in demand! Three handpumps are always in use, with the fourth used at busier times.

They are hoping to have a second beer festival (their first took place not long after they opened) in the courtyard area in early September, featuring about 20 beers.

So if you like to drink your beer in a quirky setting.....

To savour the real atmosphere of the Bridewell, try one of those alcove-like areas where you and your friends can shut yourselves away and remember that they really were prison cells. You wouldn't have been troubled by closing time - it was a lock-in every day - but there would have been no real ale!

Jean Pownceby



Frozen Handpumps

(and Canadian Brewers)

Photo from the Second Annual Toronto Roundhouse Cask Beer Festival with 25 Canadian craft brewers outdoors in Roundhouse Park in minus 15C weather and snow, together with 2,000 hardy folks. All went well although some hand pumps froze up !!

Photo taken by CAMRA member, Roger Coote, formerly of Crosby before moving to Canada.



Beer Tasting at the Cathedral Crypt – with a purpose!

On the eve of the CAMRA Liverpool Beer Festival, a small panel of people was convened to taste and judge a selection of eight beers, which had been chosen by popular vote of CAMRA members in the North West. The panel's task was to choose one of the beers to go forward as the North West's entry in the Speciality Beer category at the Champion Beer of Britain (CBOB) competition to be held at the Great British Beer Festival (GBBF) in London in August.

The panel comprised not only regular CAMRA committee and Branch members, but licensees, cellar managers and local journalists renowned for their beer writings.

The tasting was led by Steve Downing, the Organiser of the Beer Festival, and was a 'blind tasting' with each beer identified only by a letter. The speciality style covers a wide range, such as fruit flavoured beers, wheat beers, rye beers, etc. Each was served in turn and scored individually according to appearance, aroma, taste, after-taste and overall quality. The stunning 6.8% Earl Grey IPA from Marble Brewery in Manchester was the outstanding winner, and will now go forward to the final at the GBBF. More on the winner and CBOB next edition.

Jean Pownceby and Steve Downing

OKELL'S. PURE PERFECTION.



ManxAle

From Dave Halliwell MerseyAle Isle of Man Correspondent

At New Year, a traditionally quiet time on The Isle of Man (apart from the stormy weather!), we can report on a number of innovative and exciting developments from three brewers on Island. An impressive momentum for development has taken hold, celebrating the Island's pub and brewery heritage, including increased promotion of local beers to the

U.K. market and to tourists, as well as exciting new brews becoming available. We also bring you news of what is certainly a world first – bringing berries across the world from the world's most remote inhabited island to flavour a special brew by Bushys brewery, with ingredients originating from remote volcanic slopes in mid Atlantic!

Don't Forget – The Even Bigger and Better Isle of Man CAMRA Beer Festival

Thursday 9th to Saturday 11th April at the Villa Marina Douglas Preparations for The Isle of Man CAMRA Beer Festival in April at the new venue, the prestigious Villa Marina, Douglas, are well underway. MerseyAle can announce that there will now be around 150 beers, ciders, and perries available, much eclipsing previous years' offerings, in line with the more spacious venue in which the Festival will be held. This will by some distance be the largest selection of beers available in one venue on Island to date. Importantly, tickets are now available for purchase on-line via the Villa, enabling those visitors from the U.K. and Isle of Man to have guaranteed, smoother and quicker access to the festival sessions, (see advertisement on page 38).

OKELLS FEATURE STRONGLY IN FESTIVALS ACROSS

Further afield the Manchester CAMRA Beer and Cider Festival, held at the impressive National Velodrome, again featured Isle of Man beers with **Okells bitter**,

Okells MPA and Okells IPA all available. Okells MPA once again proved to be extremely popular, being available at the festival in the larger 18s size cask, and selling out very quickly. In addition The Manx Cider Company were represented, with Manchester Cider bar



manager Mike Robinson spotted serving a pint, suitably attired! Meanwhile on the same weekend the Okells name received further coverage, due to being the main sponsor of the **St George's Hall Winter Ales Festival**, an independent event organised by Liverpool Organic Brewery. Readers will recall how some



years ago Okells announced a sustained marketing strategy which would be looking increasingly towards the U.K. for increasing sales, and it is pleasing from an Island point of view to see that they are continuing to deliver as promised in that vein. The St George's Festival event and Okells name were advertised nationally on the front page of CAMRA's national What's Brewing newspaper.

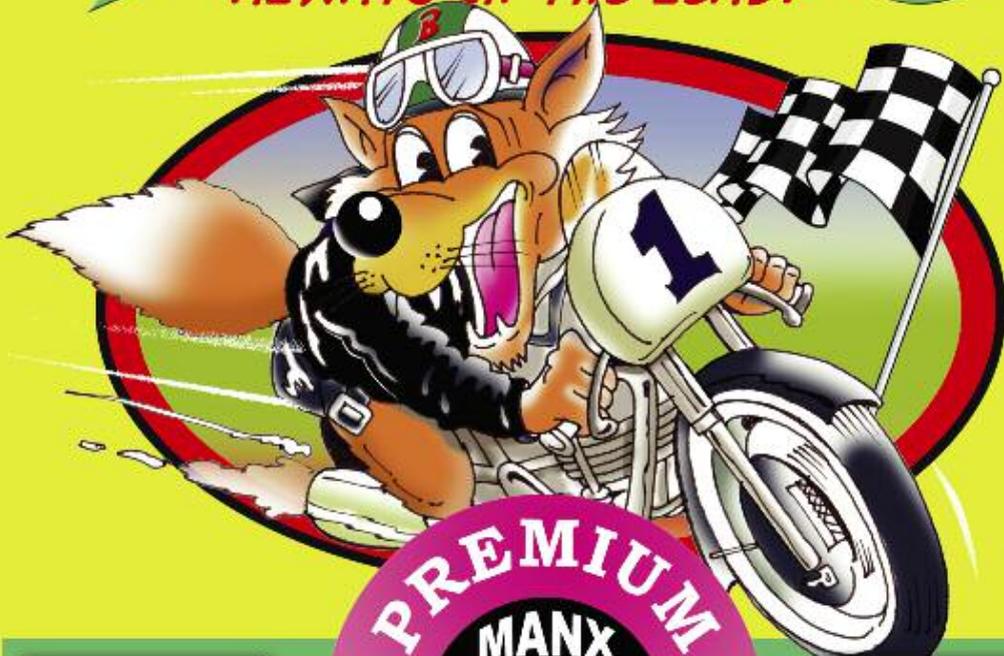
Bushy's Celebrate Mount Murray Brewery Site 25th Anniversary

2015 is a special year for Bushys, as the brewery marks its 25th anniversary on the Braddan site, just South of Douglas, behind what has now become The Old Forge (previously Hop Garden).

Bushys is continuing to invest in equipment, the brewery and new brews. On site new concrete flooring is being put in, and refrigeration capacity has been markedly improved to enable brewing of a natural 100% malt lager called **Norseman**, which has been available now for some time. Norseman is available in **The Bay, Port Erin, The Albert, Port St. Mary**, and both **The Albert** and **The Market Inn**, Douglas, and in **The Whitehouse**, Peel. In addition it is available in **The Rovers Return**, Douglas, which has had new hand pumps installed. Bushys brewery owner Martin Brunnschweiler assures us that Norseman is a 100%

Bushy's

BRAND
"ALWAYS IN THE LEAD!"



PURE BY LAW

PREMIUM MANX ALES

DOUGLAS ISLE OF MAN

1ST AT THE T.T.

"ASK FOR THEM BY NAME"

www.bushys.com

natural lager, not pasteurised, though filtered to remove natural cloudiness. A slow fermentation process under pressure takes place.

Bushys had in much earlier years attempted lagers before, at one point producing a TT 4.2% Pilsner and a 5.3% 'Jelly Head' brew. There was unfortunately at the time no regular outlet for the Pilsner, and the 'Jelly Head' proved a bit strong in those days, as the name perhaps suggests! -the Island then and now being a session drinkers stronghold, with both Bushys bitter and Okells bitter still coming in at under 4% ABV, the two most popular island brews from the respective two main brewers.

Celebrations are being planned at Bushys for September 2015, which is the Mount Murray brewery site anniversary, by which time the refurbishments should be complete. Older readers may recall here that Bushys managed to get a certain Michael Jackson, (known internationally as 'The Beer Hunter' and commonly regarded as the world's greatest beer writer), over to open the brewery a quarter of a century ago.

At the time this was an enormous coup, with Mr Jackson being much in demand. Martin Brunnschweiler recalls being sworn to secrecy by Michael not to tell his agent that he was only coming over on expenses and not for a fee, for fear of disapproval. When I asked Martin how he managed to achieve this coup, it transpired that Mr Jackson had been keenly interested in plans for the now famous Bushys Oyster Stout which unusually was to use real oysters and is still an eagerly anticipated Bushys seasonal beer on Island whenever it appears. This no fees anecdote sums up Mr Jackson's enthusiasm for the industry and is why his name became so well respected as not just a British, but world authority in his field.

A World First for Bushys - Beer from the World's Most Remote Inhabited Island



The Tristan da Cunha, Bushys Fruit Beer Project

Twenty five years on, and the ideas from Bushys just keep flowing. MerseyAle breaks the news regards a new project that sees Bushys still at its maverick best in pursuit of something completely different and unique in world beer history.

The off islands are traditionally a community that stick together, with



much cooperation between them. Tristan is the world's most remote inhabited island, situated in splendid isolation some 1750 miles from South Africa, and 2088 miles from South America, with the nearest land mass of St Helena, (a neighbouring island!) being a mere 1510 miles away. The island is volcanic with a population varying between 250 and 300 approximately. It is accessible by boat once a month from Cape Town. On occasion recently, members of the community have been visiting the Isle of Man in an exchange of ideas and training.

It transpires that on the slopes of the volcano there grows a small red edible berry, the Island Berry, and also the Peak Berry, plentiful in supply and densely packed close to the ground. Bushys have managed to



secure a supply of these berries, which it is believed have already been kindly picked by the islanders. They are currently thought to be awaiting a boat to Cape Town, from which it is hoped to bring them to Bushys, where head brewer Curly has been tasked with producing a unique fruit beer - 'so no pressure there then', as he quietly mused while Martin enthused about the project! Time lines are long here, for obvious reasons, and a full update will appear next MerseyAle as this fascinating project develops. Early pump clip designs have already been prepared, for what must be one of the most ambitious brewing projects to date. Had Mr Jackson still been alive, I am sure he would have been plotting a return visit to Bushys for this one, below the radar of his agent!

Meanwhile from the Bushys camp, there is no time to rest while the little red berries travel half the globe, passing through 'The Roaring Forties' as the treacherous part of the South Atlantic around Tristan is called.

Experiments are under way to perfect and produce a very hoppy American style Pale Ale. In addition Bushys are to produce a special ale for the CAMRA Isle of Man April Beer Festival. As well as being the main sponsor of the Festival, Bushys are particularly pleased to be associated with this year's good cause **The Joey Dunlop Foundation**. Bushys, as the majority of readers will know, have had a long association with the TT motorbike event, and will be donating 10 pence for every pint sold to the Foundation. For those not aware, The Joey Dunlop Foundation provides specialist accommodation on Island, not just for TT fans in particular, but for all disabled guests, enabling them to experience the beauty of the Island, and also the TT races in early June.

And finally this year, as has been the case in several previous years, Bushys will be maintaining their



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WINNER Beer of the Festival 2014 CAMRA Isle of Man Beer Festival Little King Louis IPA 6%

Celtic Connections by exporting ales to **The Lorient 2015 International Celtic Festival**, held



on August 7th to 16th in Brittany. This huge event is attended by over 800,000 people and celebrates Celtic culture, and this year is particularly focusing on Cornwall and the Isle of Man in terms cultural links. **Bushy's Triskelion golden/blonde ale** is likely to be the favoured dispatched ale to Lorient at ABV 4%.



Hooded Ram Progress

This fledgling local brewery goes from strength to strength, and owner Rob Storey has drafted in the assistance of additional two part-time helpers to enable him to focus more on the brewing side. At the time of visit a delivery of oysters had just been made, and



Rob was about to embark on an **Oyster Stout**, in response to popular request from his customers. A **9% Double IPA** is being brewed in time hopefully for the CAMRA Isle of Man Beer Festival. Rebranding work is underway for new pump clips, and in the summer Rob is planning a series of Pale Ale brews throughout the months. The old brewing kit has been sold to Boundary Brewing, a new start up in Belfast, and Rob now reports that **The Creek** in Peel is having two Hooded Ram hand pumps available on a regular basis. Rob is planning to buy additional wooden barrels to start experimenting with ageing beers in the wood, and **The Claremont Hotel**, Loch Promenade Douglas, is now stocking his bottled beers.



Heron and Brearley (H&B) Awards Night 2015

Photography Matt Mosur



In late January, H&B who manage a good half of the island pub estate, once again held an Awards Night for their managed pub estate. Introduced last year, and reported in MerseyAle XXXX 2014, the aim is to celebrate excellence within the forty five or so on Island pubs, but also includes the England H&B pubs, Liverpool's **The Fly in The Loaf** and **Rigby's** plus Chester's **Bear & Billet**. Comedian **Alun Cochrane**, a regular on national television and radio, provided the entertainment. The awards themselves were hosted by **Roy Moore**, whose distinctive voice will be best known to tens of thousands for his Radio TT commentaries from

the Ramsey Hairpin, as the bikes prepare to race over the mountain. Both proved an excellent choice with, Alun tailoring some jokes to the pub trade in general, complemented by Roy who quite obviously had a detailed knowledge of local pubs on the Island!

Again as last year, many of the eighteen awards were of an internal management nature, but a good number were customer facing.



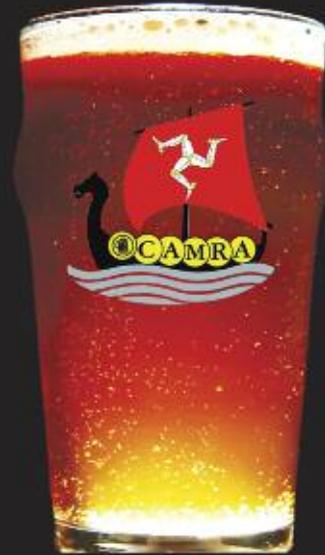
The Queens Douglas Wins H&B Pub of the Year

The highest accolade went to the team at The Queens, Queens Promenade Douglas, which won the H&B Pub of the Year. The award was presented to **Terry Burns**, manager of The Queens by H&B long serving Managing Director, **Ian Lennox**.

ISLE OF MAN CAMRA

4TH BEER & CIDER FESTIVAL 2015

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150 REAL ALES, CIDERS & PERRIES

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Thurs 5pm - 11pm Fri & Sat 12noon - 11pm

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Age Restriction 18+

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Staffing Officer: Julie Jones staff@iombeerfestival.com

/IsleOfManBeerFestival

Festival Organiser: Bill Smith bill@iombeerfestival.com

For travel and accommodation
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Sponsored by Isle of Man Tourism



Okells bitter, Bass bitter, and Batemans XXXB on a recent visit, with the guest ales ever changing. There are ample seating areas for dining and the pub retains separate rooms, with one featuring wood panelling.

H&B has invested heavily in recent years, providing excellent heated outdoor seating areas which rank amongst the best on Island and are extremely popular, featuring outside TV screens for the



sport. Clever design on the inside still leaves room for traditional games and pub teams such as pool and darts, but these can make way mid-evening for bands and live music. With the two main internal rooms separated by doors, the pub again can be segregated as and when required. For example when a louder band is playing, other pub goers are not disturbed in the alternative section. One-off events such as The American Super Bowl TV night is promoted via an all



ticket event, including food, as well as running a piano bar style evening once a month. The Queens for some years has opened late on a Friday and Saturday evening until 1am, unusual for a H&B traditional pub venue in the Douglas area. In summary, the pub thrives because of the team's enthusiasm, but

The Queens is a very versatile pub, and with the right H&B investment, and on site know-how from the team, the winning formula has been to use this versatility to full advantage. For cask ale fans, the pub has now been in the CAMRA Good Beer Guide for many years, and featured

also because it has remained diversified, catering to all, be it, games, sport on TV, dining, bands, quieter music, special events, outside spacious heated facilities, or remaining open for a late night drink, and is an excellent model for what can be achieved in difficult economic times.



The Stanley Ramsey Wins H&B Best Cask Ale Pub



The best cask ale quality pub venue, chosen by Okells, went to The Stanley, on Ramsey quayside. The Stanley may seem an unusual choice to some, as it only stocks

Okells bitter as the lone cask ale, but the quality cannot be faulted in a very competitive part of the Island pub wise, and at £2.88 a pint is competitively priced from within the H&B estate. Note here that CAMRA as an organisation is often mistakenly believed to only support pubs with many cask ales. However this is far from the case and quality is without exception to CAMRA a more important issue. Quite often pubs can overstretch themselves by having more hand pumps than demand can sustain, and this leads to poor quality beers being served, as the living product lingers too long towards the end of its shelf life and expiry date. This does no favours to the cause of cask ale and the industry, as well as the customer.

As well as the winning Stanley, Ramsey has another finalist in the cask quality awards, with **The Swan**



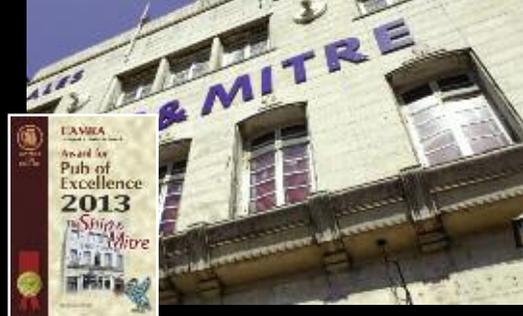
(Parliament Square) now being the only pub to have made the final cask quality list twice. Featured regularly in the Rail Ale leaflet, and run by Trevor Latus and team, The Swan

usually stocks three ales from the Okells range, even in the quieter winter months. Both pubs are within easy walking distance of each other.



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H&B
The Glue Pot Castle Inn] in Castletown next to the castle and the harbour was this year's third finalist. Congratulations to all three.

The awards for best H&B Food Pub of the Year, and also Chef of the Year went to The Horse & Plough, with Chef Tim Brogan winning the award for the second time in a row.



There were also awards for **Community Pub of the Year**, won by **The Union** in Castletown and **Local**

Pub of the Year (strong wet sales), won by the **Manx Arms** in Onchan.



A more detailed look at all six finalists will feature in a future edition of MerseyAle, community and localism being key CAMRA campaigning points.

Pub Walk Tours Douglas to start this Spring

John Cojeen is currently working on a series of guided tours taking in numerous Douglas pubs, for small groups, one day a week, between April and September. Details are being finalised, but an excellent choice of pubs has been selected, and there will be opportunities to visit the occasional historic pub cellar - as well as to sample the beers and learn about the history of the trade in Douglas. Further information can be found by contacting Tel. 01624 699493 or telesales@hb.im

John is well known on the Island and beyond for his technical skills in the industry, particularly in relation to his cellarwork. Behind the scenes he has been absolutely instrumental in helping Okells achieve 100% cask

Fab Four Awards for Rigby's Liverpool



Jonathan Clague, H&B Group Chairman, presents the Special Award to Fiona Hornsby

For Liverpool readers, as well as those from the Isle of Man waiting for the Seacat from the nearby Liverpool landing stage,

Thomas Rigby's, a core H&B pub on Dale Street in Liverpool, picked up four awards; for Best Sales; Barperson of the Year for Hannah McGuire, and Assistant Manager of the Year for James Parry. Fiona Hornsby licensee of Thomas Rigby's received a Special Award for her Outstanding Contribution in the Year. Fiona has been licensee of Rigby's since it opened under H&B, and has deservedly received many awards over the years. Later in the year it is hoped to run a feature article on Rigby's..



availability in all its traditional pubs. Though this goes unnoticed by the customer, with all the cask praise, (or otherwise!), being heaped on the brewer, or landlord, quietly and efficiently John has done as much as anyone on Island to promote the availability of quality cask ale. His affable nature and genuine natural enthusiasm for the subject will make these tours an undoubted success. There will be a more detailed report in MerseyAle when the Tours are underway.

Bit Coin at the Thirsty Pigeon

Finally, Bit Coin beer has arrived on the Island! The **Thirsty Pigeon**, Victoria Street Douglas, is the first pub on Island to accept Bit Coin payments. Here, the customer buys the virtual currency, then pays for the beers with it. The landlord is reimbursed immediately in pounds

sterling at the normal prices, and so carries no exchange rate risk.



However, if the customer pays for the equivalent of £20 of drinks, there is a ten per cent discount for the customer. This novel payment option has attracted considerable interest, and twice a month the Thirsty Pigeon hosts meetings of virtual currency interest groups, as this technology develops.

*Dave Halliwell
MerseyAle Isle of Man Correspondent*

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www.vernonarms.co.uk

Cheers from Jimmy and Barbara Monaghan
The Vernon Arms, Dale Street, Liverpool

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Regulars: Rev James & Johnnie Handsome

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MerseyAle PUB NEWS



Head of Steam Sold to JD Wetherspoon

The Head of Steam pub at Lime Street Station has been sold to JD Wetherspoon by owners Carolyn and Tony Brooks, who in December 2013 sold the other seven pubs in their Head of Steam group to Camerons. The Liverpool pub continued to be run separately on a management arrangement. The Head of Steam opened in November 2000 after extensive and expensive renovation work to bring the Grand Lounge room and another three bar areas back to former glories. The pub was noted for its large collection of railway memorabilia and an array of up to 20 real ales. In recent years the pub had become increasingly down at heel and the availability of real ale had dwindled.

JD Wetherspoon intends to rename the pub which will bring the number of Wetherspoon pubs in Liverpool City Centre to five. Leisure property firm Fleurets, who acted on behalf of JD Wetherspoon, said: "This deal represents not just an attractive, prominent unit but also, very favourable lease terms which were secured by the

outgoing tenant in exchange for a hefty premium a number of years before".

It is perhaps a pity that the pub was not acquired by the Pivovar group that runs the York and Sheffield Taps which are both located in stylish former railway rooms on the station platforms and the Euston Tap in one of the former gatehouses opposite the station. Pivovar are to soon open their latest pub the Manchester Tap adjacent to Manchester Piccadilly station on the Station Approach.



Letter to MerseyAle

Hi there,

Just wanted to say how much I look forward to each edition of MerseyAle - it has opened my eyes to the fantastic choice of pubs and bars to enjoy a really good pint and sadly those under threat needing our support.

Professionally produced articles, news and photographs and with a cover that often sums up a current issue so well, this is one publication that I cannot bring myself to chuck out after reading it.

Margaret Doak

JD Wetherspoon 1000 pubs up by 2020

JD Wetherspoon pub company plans to open **200** more pubs in the UK and the Republic of Ireland over the next five years at a cost of **£400 million**. This will take their pubs tally past the 1,000 mark to around **1,336**.

New Real Ale Pub on Wirral

The Brunning and Price pubs group have opened a new pub the **Red Fox** at Thornton Hough on the Wirral. The building was formerly a Country Club with a long driveway from the main road. It is already proving very popular for the range of food and real ale that Brunning and Price pubs are noted for, such as **Harker's** in Chester. The Cross River Arriva bus 487 passes the pub.



THE GRAPES

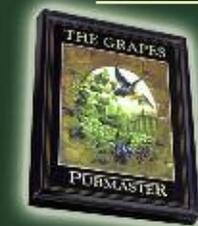
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up Periscope!

contd from page 9

When Stan announced his intention to retire it seemed natural that Angus would become his successor as brewer. It was around December 2013 that the Wapping Brewery and Baltic Fleet owner Simon Holt announced plans to concentrate on the Baltic Fleet pub business and to sell the brewery equipment to Mad Hatter brewery, with Angus moving to Mad Hatter along with the kit, (reported in MerseyAle). However within a short period these plans were dropped and Wapping continues to brew on its original kit in situ in the pub cellar with Angus as the full time brewer.

A further twist to the tale is that Angus now brews the Delifonseca House Beer, Heart of Gold, at Wapping. Presumably this beer is not available in the Restaurant at the End of the Universe.

Four Seasons in One Day

An appropriate concept for a man from the outer Hebrides where they say if you don't like the weather wait around half an hour and it will change. This refers to a recent initiative by Angus to brew and put on sale at the one session beer styles representing all the four seasons. In Wapping's case the beers include, Winter Ale, Summer Ale and Autumn Rye, which are shortly to be joined by a new Spring beer that Angus has under development.

Find Out More – Meet Angus the Brewer

Enjoy Four Seasons in One Day!
Branch Get Together Wednesday 8th April - 7.30 at Baltic Fleet, Wapping - Meet the Wapping Brewery Brewer, Angus Morrison, on site at Liverpool's only Brewpub.

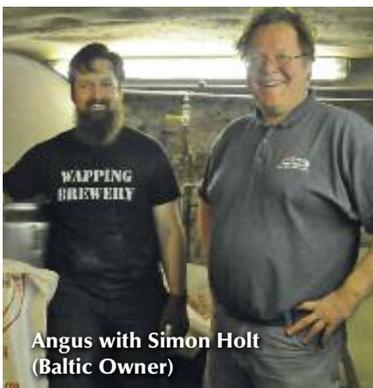
Special welcome for new members.

Come along to try Four Seasons in One Day and to find out about brewing at Wapping.

Read Part Two of Up Periscope in Next Edition

- Angus's new beers for addition to the Wapping beer range
- The plans to improve and further develop the brewery
- Angus's favourite Wapping beers
- and why his T shirt slogan reads;

Hate Finings - LOVE BEER !



Angus with Simon Holt (Baltic Owner)

MerseyAle Brewery news



Liverpool Craft Brewery On The Move

Liverpool Craft will soon be moving to new premises on Bridgewater Street, in the Baltic Triangle area of town. It is planned to open a pub on the premises to serve the beers and act as a brewery tap and visitor centre.

Their standard session beer is now **Quokka, 3.9%**, described as an Australian IPA, floral, hoppy and refreshing. Another new beer is **Toast, 4.2%**, a biscuity, hoppy amber ale brewed using Chinook and Waimea hops. This would go well with a recent special brew **Marmalade, 4.8%**, an English Pale Ale brewed with marmalade. **Oatmeal Stout, 4.5%**, has been brewed for the winter. Other beers available are, **American Red, 5.0%**; **IPA, 5.0%**; **Love Lane, 4.5%**; **Rye Pale Ale, 5.6%**; **West Coast Pale, 6.2%** and **Brew 56, 5.4%**.

Tony Williams



Peerless Progress as Protz Praises Brewery Expansion

It took the Editor of the CAMRA Good Beer Guide, national beer writer Roger Protz, three attempts to smash a bottle of bottle of Peerless Full Whack beer against the new brew kit that has doubled the production capacity at Peerless Brewery Birkenhead, but the suspense was well worth the wait. Peerless owner and brewer Steve Briscoe invited Roger to cut the

ribbon to swing the bottle against the new mash tun and it just bounced off. Then Steve tried – another bounce. Finally, he did what it said on the label and gave it the Full Whack. The bottle smashed and the celebrations could begin.



We are five years old now,” Steve recalled. “We bought a 12-barrel plant second hand when we started and we thought that would last forever. We got to the point where the old plant just couldn’t meet the demand. We just couldn’t brew fast enough. We’re brewing three or four times what we brewed five years ago. And it continues to grow.”
“So now we’ve doubled our capacity, with a 30 barrel plant, and it’s great.”

A new energy efficient, 30-barrel plant installed by Johnson Brewing Design will slash costs as Peerless builds on the success of its championship cask-conditioned ale brands. When the brewery opened in 2009 it had a capacity of 12 barrels, using plant that was first used at the Mash & Air brewery and restaurant in Manchester and then moved to Grand Union in London. The expansion increases weekly production capacity from 17,590 pints to 35,190 pints or from 60 to 120 barrels, with further expansion possible through additional fermentation tanks.

Peerless has gone from strength to strength and was hailed as a top North West brewer in the region's toughest beer challenge,

the SIBA (Society of Independent Brewers) North West Beer Competition, scooping five top accolades, including two gold medals. **“We’ve won lots of awards,” Steve said. “Our Knee Buckler won gold, our Peerless Pale won gold, RIOT stout has won medals.”**

This led to a further surge in demand for the eight-strong core cask ale range, which has enjoyed sales growth at 30 per cent year-on-year since start up in 2010. A business review concluded that a modern brew-house would not only increase capacity but cut production costs.



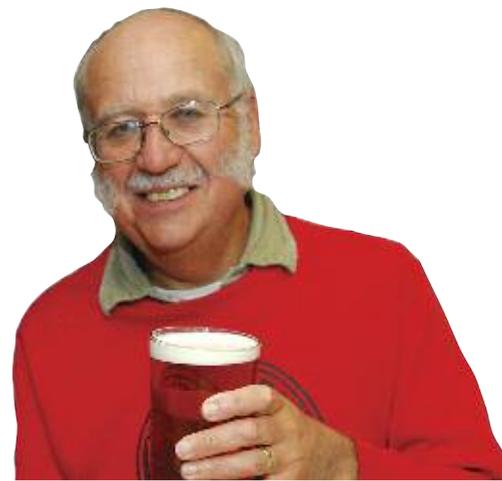
Steve and Roger

Steve commented; **“Our business plan showed that the new brew house could be funded from these efficiencies and reduced costs. Barclays Bank agreed to back the project, so we can further build on the exceptional talents of our dedicated young brewers, Mark Powell and Alex Morley, to meet the consistently growing demand.”**
“We’ve had a great time – and it shows real ale brewing on Wirral is alive and kicking.”



A Tribute to a Scouser from Yorkshire

Dave Dent 1947-2014



Just before Christmas we heard the sad news that long time CAMRA member and Liverpool Brisk Walkers leader Dave Dent had lost his long fight with cancer. Dave touched many people's lives and will be greatly missed by all those that knew him and were inspired by his lust for life and abounding energy.

Dave spent much of his working life in the probation service, Paul Grunnill, a long time CAMRA member and someone who knew and worked with Dave for many years contributed the following tribute:

"Like many I am saddened by the loss of Dave Dent. I first met Dave over 30 years ago as a colleague in the Probation Service. In those days our brief was to 'advise, assist and befriend'. The manner in which he discharged that duty brought him the deep respect of both colleagues and service users. Dave was also an active member of the union, NAPO, serving as Branch Secretary and Chair in the late 1980s, then remaining as a member of the executive committee until he retired in July 2003. (An event memorably marked by him hiring the Everyman Bistro for his leaving do.) Two things stand out about his union activism. Firstly, a

rigorous adherence to Voltairian principles that meant he vociferously defended the right of everyone to express an opinion. Secondly there was Dave's legendary organisational skill that ensured union business ran smoothly.

He could make mistakes, sometimes spectacularly. For instance, Dave caused gridlock in Liverpool City Centre after he left a plastic bag outside an annex of the Magistrates Court in Great Crosshall Street during an IRA bombing campaign. Then there was his notorious use of language that left no doubt as to what he thought. Even at Dave's funeral colleagues described him as foul mouthed. His humour was certainly earthy. Yet

while rudeness is one interpretation, honesty is another. Above all his deeds always spoke of concern for those he encountered.

The last time I saw Dave was the CAMRA walk around Waterloo and Crosby in October. What struck me was the absence of self-pity and his determination to extract as much as he could from life. The cliché about losing the fight certainly did not apply to Dave. For me the most fitting tribute was the number of people who attended his funeral; it was the second occasion Dave was responsible for causing a traffic jam"

Paul Grunnill



Waterloo to Crosby Pub Walk 2012



Woolton to Childwakk walk 2012

Unlike Paul who had known Dave for many years, I first met Dave on a Childwall to Woolton walk, a joint event between Liverpool CAMRA and the Liverpool Brisk Walkers (or briskies as they are affectionately known), I remember there being a very good turn out and a nice mix from both groups. This walk now takes place every year and forms the CAMRA August Get Together. Somehow Dave talked me into leading it a few years ago and I got everyone lost, which Dave seemed to find highly amusing.

Somehow, I was then persuaded to lead another joint annual event, a Canal Walk from Maghull to Burscough. I think as this is a straight walk Dave assumed even I could not get lost! As Paul says Dave was very organised and liked to keep his walking groups together as best he could, with front, middle and back markers to ensure the pace was suitable for all, I do recall one year Steve Downing storming ahead to the next pub and Dave bellowing at him to stop! Don't recall this actually working.

Dave saw these walks as a way of keeping fit and enjoying the social aspect of spending a few hours in the company of like-minded

people over a pint or two, and often even if his walks were not specifically pub related he would end his walk in the pub with a pint and a meal. He did not see this as a contradiction providing you did not overindulge in the pub, which with Dave's strict timetables was virtually impossible.

Another set of annual joint CAMRA/briskie walks I lead are the '1 Mile Liverpool City Centre Wetherspoons walks', in reality these are pub crawls, and are scheduled to coincide with the

Wetherspoons beer festivals. Dave was a fan of Wetherspoons and continued to join us on these walks even when he lost his taste for alcohol which he thought was as a result of the chemotherapy and radiotherapy he received as part of his cancer treatment. Dave remained a CAMRA member and an example of his kind generosity he would give his Wetherspoons vouchers away, often at these events to anyone round the table.

A real ale champion to the end, Dave even arranged for a cask of ale to be sourced for the celebration following his funeral. Thanks to the guys at Liverpool Craft for providing that at such short notice.

As a tribute to a true gentleman and friend, the **CAMRA Get Together on 18th March** which was the annual Wetherspoons walk, was held in memory of Dave. At the end of the walk in **Richard John Blackers** the walkers celebrated the life of this extraordinary man who made a difference to so many people's lives.

Sonia James-Henry and Paul Grunnill



His notorious use of language left no doubt as to what he thought

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PubCos Reform -



It was the greatest victory for pubs in political history – now we need another! This time on

Reform of Planning Law to Save the Pub

Greg Mulholland MP – article first published in CAMRA's national newspaper What's Brewing

Tuesday 18 November 2014 will go down as one of the most significant days in the history of the pub.



For me, as Chair of the Parliamentary Save the Pub Group and the leader of the campaign for reform of the unfair pubco tied model, seven years of campaigning came down to a few minutes of high Commons drama.

Then the result – 283 MPs voted in favour of New Clause 2 (NC2), with 258 opposing.

We had secured a fair deal for your local!

Yet, as a campaigner, I want more and we know we need more, we have won one battle and the need for us to win the planning battle is now more crucial than ever. As

CAMRA and I have long known, there are two sides of the coin. As the large indebted leased pubcos have sold off pubs in their thousands to stave off their creditors and unhappy shareholders, they have exploited the absurd loopholes that allow pubs to become supermarkets without the local community even having a say.

It says it all that the pubco's trade association, the BBPA, even tried to overturn democratically elected Cambridge City's Council's excellent pub protection policy, to allow their members to sell off their pubs as they see fit, without the hindrance of bothering about what a local community wanted.

Now we must get changes to planning law and soon to thwart the threats of slash and burn by the money men who have already done so much damage to pubs.

If we can get commonsense changes to give pubs more protection in planning law then it will not only prevent the large failing companies from asset stripping their pubs, it will also see a much more diverse sector with many more pubs owned by smaller, thriving companies, smaller brewers, communities and cooperatives.

Fewer pubs in the hands of greedy, financial engineers and more pubs in the hands of people who run them, use them and care about them.

So raise a glass to another big C A M R A c a m p a i g n success and let's now fight for another one on p l a n n i n g , because pubs matter. I doubt there are many now who think we can't achieve it!

Greg Mulholland MP is chair of the Parliamentary Save the Pub Group and Coordinator of the Fair Deal for Your Local campaign, Twitter @thepubchampion

The PubCos Reform Vote- How Your MP Voted

The Merseyside area MPs listed below voted in favour of NC2 the motion to reform the PubCo tie

- Luciana Berger**, Liverpool Wavertree, Labour
- Angela Eagle**, Wallasey, Labour
- Maria Eagle**, Garston and Halewood, Labour
- Louise Ellman**, Liverpool Riverside, Labour
- Bill Esterson**, Sefton Central, Labour
- Frank Field**, Birkenhead, Labour
- George Howarth**, Knowsley, Labour
- Alison McGovern**, Wirral South, Labour
- John Pugh**, Southport, Lib Dem
- Stephen Twigg**, Liverpool West Derby, Labour
- Dave Watts**, St Helens North, Labour
- Shaun Woodward**, St Helens South and Whiston, Labour

Voted Against NC2
Esther McVey Wirral West Conservative

Compiled by Helen McCall - formerly Liverpool CAMRA Public Affairs Officer





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4 CASK ALES AVAILABLE



May 7th Vote for pubs and real ale

CAMRA General Election Manifesto CAMRA's manifesto calls for:

1. strengthening of planning law to ensure planning permission is required before pubs can be converted to any other use or demolished
2. pubco reform in England and Wales, so licensees of large pubcos have guest beer rights and the choice of paying a higher rent in exchange for being able to buy beer on the open market
3. retention of the freedoms of the 2003 Licensing Act, so consumers continue to enjoy a choice of well-run pubs
4. an end to short measure and clear pricing information
5. consideration given to a duty freeze for the whole of the next Parliament
6. retention of the Small Breweries' Relief as it supports the continued growth of small breweries
7. renegotiation of EU Duty Directive, so draught beer in pubs



pays a lower rate and the reduced duty on low strength beers to apply up to 3.5 per cent ABV
8. retention of duty exemption for small cider makers

TIM HAMPSON of National CAMRA writes

With the General Election set for 7th May CAMRA has launched its manifesto for pubs and real ale and calls for candidates to support well-run community pubs, real ale brewers and the consumer rights of drinkers.

So far more than 270 candidates have pledged to:

- Support well-run community pubs
- Promote Britain's 1,150 breweries
- Represent pub-goers and beer drinkers

Candidates can pledge their support to Britain's beer drinkers and real ale brewers by emailing campaigns@camra.org.uk or by phoning 01727 798447.

And candidates pledging their support to CAMRA will be:

- Provided with a logo and template press release showing their support.
- Put in contact with their CAMRA branch.

CAMRA interim head of communications Tom Stainer said:

"CAMRA now has around 170,000 members, more than many of the main political parties, so it's important politicians listen to and reflect the views of our members when it comes to real ale, real cider and perry and pubs. Supporting pubs as vital community assets as well as ensuring Britain's brewing industry gets the support it deserves should be high on any prospective candidates list of priorities."

Liverpool CAMRA Coach Trips

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

Coach Trips depart at 10am from opposite the Ship and Mitre, Dale Street, and return there around 9pm. Cost is £12 for CAMRA members, £15 for non members – so it pays to join CAMRA!

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

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

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

FREE COACH TRIP

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

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

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

Saturday 13th June - South Yorkshire. Visiting pubs new to Liverpool CAMRA coach trips. Will visit a



£12
CAMRA Members

brewery near Rotherham and then cross the Nottinghamshire border to pubs in Worksop

Other dates for Coach Trips - Saturdays 11th July, 8th August, 5th September, 10th October & 14th November.



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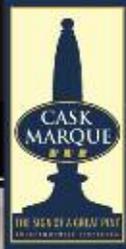
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A Campaign of Two Halves

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Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinus or call 01727 867201. All forms should be addressed to the: Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your Details

Title _____ Surname _____

Forename(s) _____

Date of Birth (dd/mm/yyyy) _____

Address _____

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Date of Birth (dd/mm/yyyy) _____

Email address (if different from main member) _____

Direct Debit Non DD

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I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association

I enclose a cheque for _____

Signed _____ Date _____

Applications will be processed within 21 days

01/15

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Enjoying Real Ale & Pubs

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Instruction to your Bank or Building Society to pay by Direct Debit



Please fill in the whole form using a ball point pen and send to: Campaign for Real Ale Ltd, 230 Hatfield Road, St Albans, Herts AL1 4LW

Name and full postal address of your Bank or Building Society Service User Number

To the Manager Bank or Building Society

9 2 6 1 2 9

Address

Postcode

Name(s) of Account Holder

Bank or Building Society Account Number

Branch Sort Code

Reference

FOR CAMPAIGN FOR REAL ALE LTD OFFICIAL USE ONLY

This is not part of the instruction to your Bank or Building Society

Membership Number

Name

Postcode

Instructions to your Bank or Building Society

Please pay Campaign For Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign For Real Ale Limited and it will be passed electronically to my Bank/Building Society.

Signature(s)

Date

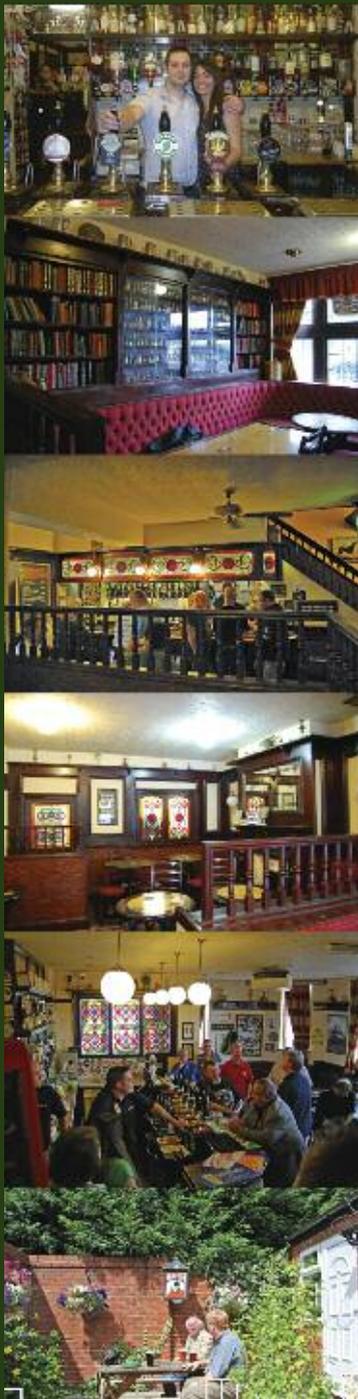
This Guarantee should be detached and retained by the payer.

The Direct Debit Guarantee

- This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debit.
• If there are any changes to the amount, date or frequency of your Direct Debit (The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request.
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• If you receive a refund you are not entitled to, you must pay it back when The Campaign for Real Ale Ltd asks you to.
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Banks and Building Societies may not accept Direct Debit instructions for some types of account.

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HANDPUMPS
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Ciders and Perry
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 - Thursday - Curry and Jazz Night
 - Cask Marque
 - Good Beer Guide 2015
- Open Mon & Tues 2-11 Wed - Sun 12-11

We are now serving Quality Homecooked food
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Cooper St. St Helens Tel 01744 751289

MerseyAle Credits

Editor

John Armstrong
merseyale@liverpoolcamra.org.uk

Layout Design

Dennis W Jones

Photographs

Neil Lloyd
www.neillloydphotography.co.uk
Dennis Jones
Dave Halliwell
Geoff Edwards
Matt Mosur
Roger Coote

Contributors

Dave Halliwell
Geoff Edwards
Jean Pownceby
Alan Lloyd
Sonia James Henry
Paul Grunnill
Tony Williams

Southport CAMRA

Ian Garner 01704 876819
ianjools@hotmail.co.uk
www.southportcamra.org.uk

Wirral CAMRA

Dave Hutchinson 01516 440625
davehutchinson@wirralcamra.co.uk
www.wirralcamra.co.uk

Isle of Man Branch Contact

Angela Aspin 01624 491613 -
mobile 07624 491613
angelajaspin@manx.net

Trading Standards

0151 233 3002

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CAMPAIGN FOR REAL ALE

Opinions expressed in MerseyAle are not necessarily those of the Editor Liverpool Branch or CAMRA

Liverpool CAMRA Diary

Thursday 26th March - Branch visit to Ship and Mitre Beer Festival at Hulme Hall, Port Sunlight, five minutes walk from Port Sunlight Wirral line Station.

Please email contact@liverpoolcamra.org.uk for members' entrance offer.

Wednesday 8th April - 7.30 at Baltic Fleet - Meet the Wapping Brewery Brewer, Angus Morrison, on site at Liverpool's only Brewpub. Special welcome for new members. See article page 9.

Wednesday 22nd April - Branch Get Together - 8pm - Crown, Lime Street (upstairs room) – to include feedback on CAMRA National AGM held in Nottingham the previous weekend and news of preparations for the 2016 one here in Liverpool. Also find out more about LocAle and how pubs are accredited.

Tuesday 12th May - Branch Get Together - 7pm – Augustus John (on university campus, off Brownlow Hill, close to Blackwells Bookshop). Short meeting to be followed by a Dark and Mild Ale tour of pubs in Hope Street/Catharine Street area.

Wed 20th May - Branch Get Together - 8pm Fly in the Loaf, Hardman Street (upstairs room). Have your say - consultation regarding the future direction of the branch –your chance to let us know your ideas, and see how you can be more involved in making things happen.

Further information email contact@liverpoolcamra.org.uk or look on Branch website www.liverpoolcamra.org.uk

liverpoolcamra.org.uk



Liverpool
CAMRA



MerseyAle



whatpub.com

Pubs featured on this website have been independently added and updated by thousands of CAMRA volunteers and includes over 96% of Britain's real ale pubs. Enjoy!



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Next Edition due out mid May copy deadline Monday 20th April

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www.waterlooberfestival.com

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