

MerseyAle

CAMRA Liverpool & Districts Magazine

February/March 2011

FREE



**CAMPAIGN
FOR
REAL ALE**

Real Ale on a Roll

**GBM Great Beer
Matey!**

**Get Your Kicks
on Route 106**

**The Most Bizarre
Bar in the World?**



**Isle of Man
News
Page 36**

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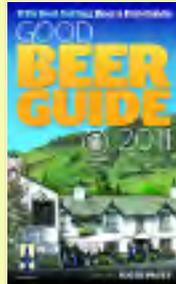
Photograph Neil Lloyd Nikon D2X

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 new 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

SPRING ALE FESTIVAL
Thurs 31st March -
Weds 6th April

WEEKLY LOCALE
See Board for future
Real Ales



Sean and Michael would like to welcome customers old and new to the Lion Tavern

FOOD
See the board for selection of good value food from our new menu

QUIZ NIGHT
every Tuesday
at 9.30pm

BOARD GAME CLUB
Meet every Monday at 6.00pm

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

MerseyAle

CAMRA Liverpool and Districts Branch

MerseyAle Editor
John Armstrong

MerseyAle Contacts
Comments/news/letters/photos
merseyale@merseycamra.org.uk

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MerseyAle
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Liverpool and Districts CAMRA
Main Branch Contact
Jean Pownceby
contact@merseycamra.org.uk

Contact for Socials and
Coach Trips only
Ian MacAdam 07521 741 586

CAMRA Branch Chair
Geoff Edwards
chair@merseycamra.org.uk

St Helens Branch Contact
Mike Barber
secretary@sthelenscamra.org.uk

Web Sites
Liverpool and Districts
CAMRA Branch
www.merseycamra.org.uk

St Helens CAMRA Branch
www.sthelenscamra.org.uk

Isle of Man CAMRA Branch
www.isleofmancamra.org.uk

CAMRA national site
www.camra.org.uk

Cover: CAMRA Warming the Cocksles of the Real Ale Heart
Zoe Manning at the Belvedere
Sugnall Street
Picture by Neil Lloyd

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

Welcome to the New Year MerseyAle



A New Year and New Challenges

With the nation facing the economic equivalent of a Shock and Awe attack on government spending and jobs, we wait to see the impact the cuts will have on the future of our pubs and breweries. The new **Minister for Pubs** Bob Neill MP (page 17) will certainly have a job on his hands as the pubs trade faces unparelleld economic challenges, whilst the Prime Minister's claim to be leading a **Pub Friendly Government** (page 17) will be put severely to the test.

If you need a reminder of what we stand to lose then a perusal of **Closing Time** (page 24) will enlighten you. This book contains 80 photographs of Liverpool pubs that have closed. It poses questions such as "Is the British pub an institution whose time has passed?" is the pub "Breathing its last?"

Liverpool CAMRA sides with Dylan Thomas who urges us to "Rage, Rage against the dying of the light. Do not go gently into that good night." As pub goes and campaigners we all need to fight for our pubs and not be fatalistic about their prospects.

Liverpool CAMRA has consistently promoted our pubs, examples

being the annual five week CAMRA **Liverpool Real Ale Pubs Festival and Pubs Passport**, the "Use it or Lose it" beer mat campaign, and the LocAle scheme to support local breweries thereby saving local jobs and cutting unnecessary "beer miles." For 2011 CAMRA is planning an exciting programme of events to bring new people to real ale - watch for details.

Good news is that there are no fewer than **seven** new or reopened real ale outlets across the city (page 9)

The pub has a very special part in Liverpool life and culture.

This is why Liverpool can lay claim to be the Real Ale Pubs Capital of Britain.

A bar of a very different type is featured in our occasional Belgium series (page 30). **The Most Bizarre Bar in the World?** We leave you to judge!

Our message for 2011 is simple. Visit the pub, support real ale and then turn to page 51 and join CAMRA today!!



John Armstrong Editor

Liverpool 2011 Beer Festival

Thursday 24th to Saturday 26th February



Liverpool Organic Brewery is sponsoring the 31st Liverpool 2011 Beer Festival which will once again be held in the unique setting of the Crypt at the Metropolitan Catholic Cathedral making it the Only Beer Festival in the World to be held in a Cathedral.

Yet again the tickets were an instant sell out.

Over 230 real ales and 30 plus ciders and perries will be on sale accompanied by Real Food from the Everyman Bistro. A new feature of the LOB



sponsorship will be the use of "beer swaps" with other micro breweries. Around 40 beers may be sourced in this way and it will be interesting to monitor the outcome.

Back to the Future with the Launch of Higson's Bitter



The main event at the Festival will be the launch of the new Higson's Bitter to be brewed by the Liverpool Organic Brewery at Bank Hall Bootle. Test brews were trialled at a tasting in November. Two contrasting versions



were tasted, with one clearly emerging as the favourite and very close to the bitterness of the original Higson's but without the sulphurous nose. Hopefully this version will be the one appearing at Liverpool Beer Festival.



Liverpool Organic Brewery have also produced a new Imperial Russian Stout 8.1% abv and Joseph Williamson "Tunnale" 4.1% abv expanding their range of bottle conditioned beers.

Freezing Temperatures Don't Deter the Ticket Queue

The Festival queue on Saturday 4th December was not deterred by freezing temperatures. The first people arrived at 6.30 am and by 8pm the queue stretched hundreds of yards down Mount Pleasant.

In order to increase the availability of tickets for those who queued, CAMRA members ordering under the Priority Order scheme were limited to

just one ticket and those who queued to a maximum of four.

How the Tickets Sold - Another Festival Ticket Sell Out

Doors opened at 0945

Friday night sold out 1019 with the last ticket being sold to a person who reported they had been queuing from 0830.

Saturday lunch sold out 1029 with the last ticket being sold to a person who reported they had been queuing from 0855.

Saturday evening sold out 1040 with the last ticket being sold to a person who reported they had been queuing from 0930.

Friday lunch sold out 1051 with the last ticket being sold to a person who reported they had been queuing from 0945.

Thursday sold out 1051 with the last ticket being sold to a person who reported they had been queuing from 0945.

The first person in the queue arrived at 6.30 am



A welcome brew for the patient queue

THE DISPENSARY

CAMRA Pub of the Year 2010

BEER FESTIVAL

Thursday Feb 24th-27th 2011



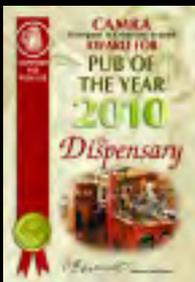
40 BEERS OVER 4 DAYS!

Dispensary -
Supporting Local Beers

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



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



10 Handpulls serving Cask Ales and traditional Cloudy Cider

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



MerseyAlenews

Pubnews

Seven New Liverpool Real Ale Outlets – Real Ale on a Roll
See Feature Page 9

The Coburg Stanhope Street Introduces Real Ale
Real Ale has appeared at the Coburg in the form of Fuller's London Pride. The pub is just 200 yards from the Cains Brewery Tap,



which makes a mini real ale pub tour a possibility.

Lined Glasses at Belvedere Sugnall Street

The Belvedere continues with its programme of enhancing the pub. The latest development is the introduction of lined glasses both pint and half pint to ensure customers receive a full measure. The Belvedere is the only pub in Liverpool to provide lined glasses

Prince Arthur Rice Lane



This Grade 2 listed CAMRA National Inventory pub has had a

troubled period with fire bomb attacks which could have destroyed the magnificent tiled interior and recently the departure of the licensee. The pub is to reopen with a new licensee.

Coach and Horses Woolton
Currently closed, a planning application has been made to convert it into a children's nursery.

Lion's Upside Down Christmas
The Lion Tavern Moorfields offered customers an upside down view of Christmas Decorations, fulfilling the promise to have the most striking pub decorations in Liverpool. Centre piece was an upside down Christmas Tree suspended from the large stained



glass dome in the back room. Matching golden garlands decorated the bar. Will Easter bring a giant upside down golden Easter egg suspended from the dome?

St Helens Prince Alfred
This pub opposite St Helens Central station has returned to the real ale fold serving a changing guest ale mainly at weekends, with Titanic, Lancaster Blond, Abbott,

and Jennings Cumberland having been seen and enjoyed. The pub has had a full repaint and refresh. This former Boddingtons



pub has an array of six hand pumps so there is plenty of scope for expanding the range!

Seen written on the pub wall – "Marriage is the only war where one sleeps with the enemy."

Boom in British Brew Pubs
From just 4 to 136

There are now 136 brew pubs in Britain brewing real ale on the



premises. Liverpool has one brew pub, the Baltic Fleet which has the Wapping Brewery in the cellar.

By way of contrast in 1971 when CAMRA was founded there were just FOUR brew pubs surviving in Britain. They became a real ale pilgrimage as people sought them out before their feared demise. They were the All Nations Madeley Staffordshire, The Blue Anchor Helston Cornwall, Three Tuns Bishop Castle Shropshire and Ma Pardoes the Swan Netherton West Midlands. More news page 23

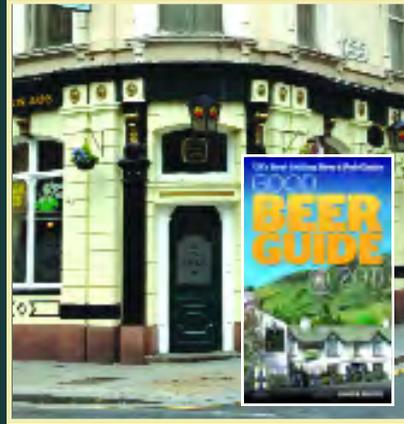
Welcome to the Vernon Arms

www.vernonarms.co.uk

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

6 Handpumps (4 Ever-changing)
Regulars: Rev James & Johnnie Handsome

- Guest Ciders
- Belgian bottled beers
- Food Mon-Thurs 12-7pm, Fri- Sun 12-4pm
- Big screen football
- Private functions catered (Lathom Lounge)
- 10% student discount off food menu



The Vernon Arms offers all of the above in a friendly and safe atmosphere plus:
Live entertainment Friday and Saturday

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The Caledonia

Refurbished
Georgian Quarter
Community Pub

4 HANDPUMPS

Taylor's Golden Best
plus 3 changing Guest Beers from Micro and
Regional Breweries

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Loose Moose Bluegrass

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Feb 6th & 20th, Mar 6th & 20th.

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REAL ALE ON A ROLL



Seven Up!! Liverpool on a Real Ale Roll

With buses there are none for ages and then three turn up at once. With Liverpool Real Ale pubs and bars no fewer than SEVEN have turned up at once. And these come hot on the heels of three openings a few months ago – the Lord Warden London Road, The Bierkeller World Beer Bar Stanley Street and the Storm Warning No wonder Liverpool can claim to be the Real Ale Pubs Capital of Britain.

Pi Rose Lane Mossley Hill

A new real ale bar has opened on Rose Lane Mossley Hill, a welcome addition to real ale in the Liverpool suburbs. This is a new style real ale bar located in a former shop front it features modern wooden tables and chairs and a rear bar with a prominent array of four hand pumps. Behind the bar is a display of bottled world beers.

Manager Ben Reynolds provided this background information;

“Pi 106 Rose Lane L18 8AG is our second bar. We opened Pi (Chorlton) in Manchester in 2007. Our Manchester outlet has been included the two most recent Good Beer Guides, was awarded "Pub of the Season" by our local CAMRA branch for spring 2010 and has proved very popular.

The new Mossley Hill venture is very much in the same vein. We have four handpumps, three of which are real ale whilst the other is a rotating guest real cider/perry. We've chosen Tatton Blonde as our regular ale, along with two guest pumps which will rotate on a barrel by barrel basis, from various North West breweries many of whom already make regular appearances in Pi (Chorlton). We opened with offerings from Liverpool Organic (whom we plan to

feature regularly it being so local) and Phoenix. Alongside the real ales we have a large and eclectic range of 8 draught beers and over 60 bottled beers from all over the world.

We also serve delicious Pie Minister Pies right through till 11pm every night.

We currently open at 11am till late, 7 days.”



Pi is an area in which they should do well as none of the many café bars offers real ale and world beers. Ben is a beer enthusiast and this is reflected in the quality and range of the beers. Each table has a beer menu which contains well written tasting notes and guidance to beer styles. The list currently has 22 Belgian beers including three Trappist monasteries and Maredsous and Vedett. Pi is close to the Liverpool University Halls of Residence and the area has an affluent professional population. Locating

in Rose Lane also avoids the ban on yet more bars opening on Allerton Road.

Mossley Hill can now offer a real ale trail featuring the Pi and the Rose of Mossley which sells Tetley Bitter on Rose Lane (by the station), the Storrsdale a five minute walk along Storrsdale Road and a further fifteen minute walk away the Greenhills Carvery on Booker Avenue.

Pi is just 100 yards from Mossley Hill Station (10 mins journey time to Lime Street City Line) – walk out of entrance straight ahead up Rose Lane past the LAfitness sign and it is on the left in the row of shops. It is on the 80, 80A, 61 and 173 bus routes

Web site www.pi-roselane.co.uk

The Officers Mess

Another new world beer bar offering real ale has opened at 9 Victoria Street next to Pizza Express near the junction with North John Street. Previously the Beaconsfield, the semi basement



bar has seating on two levels and a long bar with 5 handpumps,

although initially just two real ales have been on offer usually Black Sheep and a guest such as Young's Bitter or a Liverpool Organic beer. On the wall by the bar there is a long list of around 50 World Bottled beers including around 20 Belgian beers.

Behind the bar is a produce map identifying where the ingredients for the extensive menu are sourced. Food includes Pub Classics such as steak and ale pie, fish and chips, pies from the Lancashire Pie Company, meat from the Isle of Man and Wales, grilled fish, burgers and grills. Light bites include mussels and a pint of prawns.

There are booth tables around the walls with wooden tables and chairs in the centre of the room. There is a large screen TV and music. The walls display breweriana including stone bottles and adverts for Hoskins, Burton Ale and Ind Coope Nourishing Stout.

Excelsior Ready to Excel Again



A welcome return to the real ale fold for the Excelsior Dale Street, which reopened on Monday 13th December, (no superstitions here!), after a lengthy period of closure. Matt Braddon licensee of the Cross Keys has also taken on this Punch Tavern pub with the intention of restoring its reputation as a quality pub with a good range of real ales. A twelve week renovation and redecorating project was

completed in just four weeks to enable a pre Christmas opening. The end result is the restoration of a comfortable traditional pub ambience, with polished wood floors and panelling set off by a restful brown, gold and cream colour scheme. The walls display a large number of black and white photographs of old Liverpool. The Stork Hotel and the flower market in Queens Square, Central Station, the Liverpool Overhead Railway and many more.

The pub retains the previous layout with the U shaped lounge and a more secluded back room accessed through two opened up doorways. The rear bar counter has an array of six hand pups whilst the front bar counter has three.

The intention is to have at least six real ales sourced from the Punch Finest Cask list, with discussions under way to agree the sourcing of a wider range. Deuchars IPA and Taylor's Landlord are likely to be regulars with the other four changing regularly.

Food is served 12- 8 Mon - Fri; 12-6 Sats and 12-5 Suns. There are two menus, one for pub food such as wraps, baguettes and burgers and the other for a range of up to 10 pies from Pieminister of Bristol. These are £6 for pie and gravy with mash and pies an additional £1 each. The menu proudly proclaims a Pie and a Pint but beware the pint is NOT included in the £6 price.

Licensee Matt is keen to promote and develop the real ale offering. He reports that real ale sales have been going so well at his other pub the Cross Keys that he is installing a third hand pump.

Many readers will be aware that the Excelsior is next to the Ship and Mitre so it will be interesting to see how trade develops. The Excelsior is a welcome addition to the Dale Street Real Pub Trail with the Ship and Mitre, Excelsior, Vernon, arguably the Poste House just off on Cumberland Street, the Vernon,



Rigbys and the Lady of Mann all making for an excellent perambulation.

An interesting connection between the recently opened Pi Bar and the Excelsior is that they both sell pieminister pies from Bristol. Having been appalled by the indifferent quality of commercial British pies, Jon Simon and Tristan Hogg set up Pieminister in 2004 to make "a really good pie made from proper stuff." Their first shop opened in Bristol, followed by a stall at London's Borough Market. They now sell nationwide including at Glastonbury Festival and another thirty Festivals around the country.

The current range features ten different pies with unusual fillings which use quality ingredients including free range meat. The pastry is shortcrust for the base and vegetarian suet for the casing. These are proper pies not a stew with a hat on as you get in most pubs.

Readers will be familiar with MerseyAle's campaign to get more pubs to serve quality real food alongside the real ales, so PI and the Excelsior are to be congratulated.

As pieminister's slogan says; When a bag of nuts won't do, grab a pieminister pie.

Keep Calm and Eat More Pies

Tavern on the Green



Tavern on the Green

8/9 Kenyons Steps Liverpool One Tavern on the Green opened in December on the Liverpool ONE Leisure Terrace. It is a combination of a real ale and world beer bar, a wine bar, and a café bar offering a range of light bite food such as soup and flat breads, coffee and specialist teas. There are three hand pulls offering Black Sheep beers, Bitter, Gold and Ale. There is a black board with the range of about 50 bottled World Beers which includes around 20 Belgian beers.

The staff appeared uncertain how to serve the real ale with one commenting "I'm not very good



with beer." You do wonder whether the real ale will long remain a feature.

The bar is easy to spot on account of the large black wooden pyramids outside. It has full height glass windows with a long bar on one wall and booth seating along the other. The Lshaped space has wooden tables and seats down the centre and a seating area with easy chairs at the far end. An attraction will be the two large terrace seating areas which will be popular in summer.

Down the Lane and Up with the Lark Three Real Ale outlets on Lark Lane

Combine a walk in Sefton Park with a visit to the expanding number of outlets for Real Ale on the vibrant Lark Lane with its many restaurants and bars.

The Albert

A classic multi room pub built for



Robert Cain at the same time as the Philharmonic Hotel Hope Street and for many years featuring a first floor snooker room which was used by World Champion Alex Higgins.

An impressive array of twelve hand pumps offering a changing range.

The Lodge Ale House and Kitchen

(former the Masonic) Tied to S&N with 5 hand pumps offering beers from the S&N stable. Only one real ale was available when visited on Sunday 16th Jan, John Smiths

Rhubarb This is a Pub free from ties and at the moment has 2 hand pumps offering Ringwood and Thwaites.



Chester's Brewery Tap Wins Top Awards



The Brewery Tap Lower Bridge Street Chester has won three top CAMRA Awards. The Spitting Feathers Brewery pub has won the CAMRA Regional Pub of the Year Award for Merseyside, Cheshire and North Wales, plus also two CAMRA National Pub Design Awards, the **English Heritage Conservation Award** and the **Conversion to Pub Use Award**. The Pub Design awards are made by CAMRA in association with English Heritage and the Victorian Society.

CAMRA's 2009 National Pub Design Award winners include a former family home of Lord Lucan and a building where King Charles I resided during the Civil War!

Two pubs were singled out as 'winners' by the judges.

The **Sutton Hall**, Macclesfield won the 'Refurbishment' category



The **Brewery Tap**, Chester won both the 'English Heritage Conservation' category and the 'Conversion to Pub Use' category.

The **Trent Navigation Inn**, Nottingham was 'Highly Commended' in the 'Refurbishment' category. Three pubs were 'Commended' for their design work –



The **Castle Bar**, Cockermouth and **Dyneley Arms**, Otley in the 'Refurbishment' category. **The Midnight Bell**, Holbeck in the 'Conversion to Pub Use' category.



CAMRA's National Pub Design Awards began in 1983, and over the years has remained dedicated to championing pubs showing vision, imagination and a level of restraint in their design.

Dr Steven Parissien, an architectural historian, author, and one of the competition

judges, said:

"CAMRA's National Pub Design Awards have always championed the pressing need to preserve and enhance our invaluable historic pub stock, which does so much to shape and define our environment. Pubs give us a sense of identity, of belonging and of continuity in an ever-changing, fiscally-stringent world. They are an inexpensive as well as an invaluable resource."

The List of Winners

Refurbishment category
 Winner - **Sutton Hall**, Macclesfield
 Highly Commended - **Trent Navigation Inn**, Nottingham
 Commended - **Castle Bar**, Cockermouth and **Dyneley Arms**, Otley

The Pub Design Award judges report on Sutton Hall:

"Sutton Hall is a fine seventeenth-century building with a timber-framing, stone walls and herringbone brickwork. Listed Grade II, it was the birthplace of the famous Elizabethan chronicler Ralph Holinshed and, more recently, the family home of the notorious Earls of Lucan.

The important old house had been sympathetically treated by Brunning and Price, and its history painstakingly researched before work began. The Victorian room plan has, encouragingly, been retained: thus each of the

many rooms has its different size and character, so there is something for everyone. As an example of turning a large and highly significant rural building into a thriving real ale gastropub it serves as a splendid role-model".

English Heritage Conservation category and Conversion to Pub Use category

Winner - **The Brewery Tap**, Chester



John Thomas
 (Pub Manager)
Matthew Walley (MD)
Leanne Wallis
 (Deputy Manager)

The Pub Design Award judges report on The Brewery Tap:

"The Brewery Tap is a remarkable building. Designated Grade II listing* - so in the top ten per cent of Britain's invaluable listed building stock - it started life as a medieval townhouse, with an undercroft at street level and a two-storey-height great hall on the first floor, and metamorphosed into shops, a school, a meeting hall, a cafe and a Pizza Express before converting into a pub. King Charles I stayed in this building from 23rd-26th September 1645 at which time



Brewery Tap



Brewery Tap



Midnight Bell

the Battle of Rowton Moor took place close to the city, a decisive battle in the Civil War".

Commended (Conversion to Pub Use category) - The Midnight Bell, Holbeck

Unfortunately due to the discretion of the judges, no awards were presented this

year in the New Build or CAMRA's Joe Goodwin Award categories.

Steven Parissien concluded, "This year's winners comprise of a wide range of fine old building which have been rescued - often in the nick of time - from years of shameful neglect, and which have been restored to a deservedly central place at the heart of the local community. All of our winners have been transformed into vibrant and successful pubs without the investment of the vast wads of cash which less enlightened owners still seem to find available for ill-judged and short-term restorations."

The March 2009 edition of Mersey Ale carried a double page photo feature on the Brewery Tap entitled "In the footsteps of a King". View article on www.merseyale.com



Ye Cracke

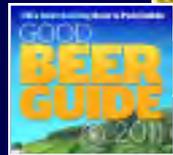
RICE STREET LIVERPOOL

Wonderful early 19th Century
Public House with
8 Handpumps

Serving a varying range
of Real Ales

REGULARS: CAINS & THWAITES

Plus
**2 Organic
Ciders**



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12-11.30 midnight Fri & Sat



Have a drink in John Lennon's Old Watering Hole



The Crow's Nest

63 Victoria Rd, Crosby. 0151 924 6953

Merseyrail - Blundellsands & Crosby station - 10 min walk



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

Beers from breweries all over the country!

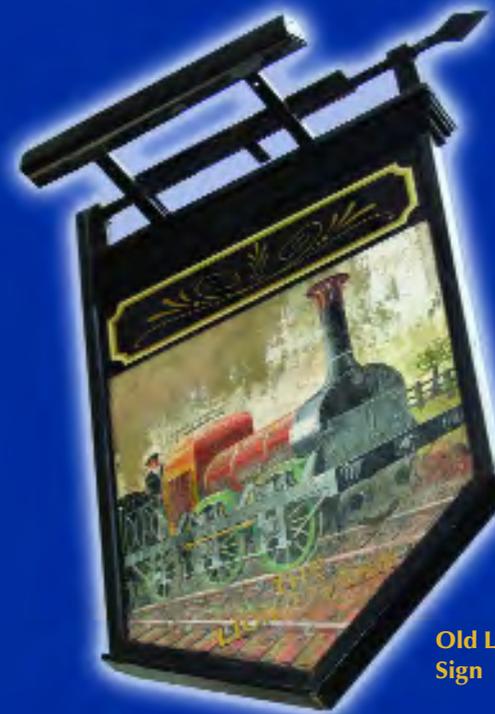
The Crow's Nest is a charming grade II listed building with a cosy bar, tiny snug and comfortable lounge. You'll enjoy a warm welcome and great beer in this beautiful old pub.

Voted Best Community Pub 2004/5
Pub of Excellence 2002/3

Above awards from Liverpool and districts CAMRA. Recommended in the Good Beer Guide



It's a Sign Lion Tavern Moorfields



Old Lion Sign

Lion is owned by the Museums of Merseyside and is set to be the centre piece exhibit at the new X Fighter design Museum of Liverpool at the Pier Head which opens in 2011.

New licensees of the Lion, Sean and Mike, are planning a major celebration of the Lion's return to Liverpool.

You can learn a lot about your local area from the pub signs. This particularly true in Liverpool where many pubs have names and signs associated with the history of the city. Mersey Ale is running an occasional series on pub signs. If you know of a sign that should be featured please contact merseyale@merseycamra.org.uk

The pub sign had weathered badly and in 2009 MerseyAle designer Dennis Jones digitally renovated the sign for the previous licensee John O'Dowd, but the sign was never printed. Surprisingly given the imminent return of the Lion to Liverpool Museum, Sean and Mike decided to change the sign from the image of the locomotive to a plain design with the pub name.

The Lion is not named after the King of the Jungle but rather a world famous Liverpool locomotive which operated the Liverpool to Manchester railway, the first Inter City passenger railway in the world. The Lion LMR 57 was one of two 0-4-2 locos built in 1838, the other loco was named Tiger, to haul freight on the LMR. The locomotive came to world attention when it starred as the Titfield Thunderbolt, the 1953 Ealing Studios film of the same name.

In 1930 the Lion commemorated the 100th Anniversary of the Liverpool and Manchester Railway by steaming on a short length of specially laid line at the Mystery in Wavertee Playground alongside the LMS Liverpool to London line. In 1979 Lion was again centre stage commemorating the 150th Anniversary of the Rainhill Trials. It starred in the grand cavalcade of trains, later steaming to Steamport at Southport for public display and short runs.



New Lion Sign

RICHMOND PUB



Paddy Golden
1926 - 2004
Richmond
Regular



The Richmond is a traditional family-run pub in the heart of the city centre and has been trading as a pub for over a hundred years.

The regular real ales on offer are Southport Golden Sands, George Wright and the Famous Draught Bass plus 3 rotating Guest Ales

We regularly have Champion Beer of Britain Winner- Southport Golden Sands on sale



Southport Brewery
Golden Sands won the Best Bitter category at the Champion Beer of Britain Competition 2009



THE RICHMOND 32 WILLIAMSON STREET L1 1EB

CAMRA Lobbying Secures Minister for Pubs

Pressure applied by CAMRA on MPs and the Government has led the Government to appoint Bob Neill Conservative MP for Bromley and Chislehurst, currently a Minister in the Department of Communities and Local Government, as Minister responsible for community pubs - giving him the same status as Labour's John Healey had before the General Election.

This is a great victory for the 2000 CAMRA members who have ensured pubs remain a political priority by lobbying their MPs to

sign Early Day Motion 210 calling for Government action to support well-run community pubs. This EDM is now the most popular in Parliament having attracted 238 MP signatures. CAMRA also wrote to the Prime Minister after the general election asking him to appoint a dedicated Pubs Minister to work with all relevant Government departments.

The new Pubs Minister Bob Neill MP said:

"The local pub is a great British institution and the social heartbeat of life in our towns and villages, bringing people together and strengthening community relationships.

"As Minister with responsibility for pubs, I am determined to protect the valuable role pubs play and help them to thrive. As part of our commitment we are giving residents the power to take over local pubs that are threatened with closure, and working with the sector to make sure expert advice is available to support them. I'm keen to



hear more from publicans over the coming months about what more the Government can do to protect the local pub."

CAMRA will be urging Bob Neill to ensure that the Government adopts a joined-up approach in protecting and promoting well-run community pubs.

PM Promises Pub-Friendly Government

The Prime Minister, David Cameron, used Parliamentary Question Time to speak of his big support for pubs and his wish to deliver a "pub-friendly Government".

This commitment from the Prime Ministers follows his recent decision to appoint a Community Pubs Minister following a high profile CAMRA campaign.

The Government's support for pubs is already demonstrated by plans to ban below cost alcohol sales in the off trade and introducing a community right to buy for pubs under threat of being lost.

CAMRA will be pressing the Prime Minister and the Community Pubs Minister to continue their support for pubs by backing the CAMRA supported Protection of Local Services (Planning) Bill. This Bill will give Councils' powers to close planning law loopholes which developers use to demolish or convert a pub without the need for planning permission.

Jonathan Mail
CAMRA



ROSCOE HEAD

24 Roscoe Street L1 2SX
Tel: 0151 709 4365



www.roscoehead.co.uk

The Roscoe Head is a true English public house with lots of character. One of the few pubs in Liverpool and indeed Great Britain to have survived the onslaught of the super pub chains and remains unspoilt. With a recent sympathetic refurbishment, which has still managed to retain its original character, The Roscoe Head is a very special watering hole.

Consisting of two small rooms, a main bar and a tiny snug, conversation definitely rules at this establishment, not here will be found a jukebox or fruit machines, just good beer, traditional food and a warm welcome, all delivered by our friendly and well-trained staff. The Roscoe Head is a town local with customers from all walks of life, the backroom debates are always entertaining whether it be politics or football on the agenda the banter is always good.



Tetley's Bitter and Jennings Bitter

**PLUS 4
Constantly Changing
GUEST BEERS!**

**Try our delicious home-cooked food
served Mon- to Fri 11.30am - 2.30 pm**

**Popular Quiz Night
on Tuesday, always fun!
We also have a cribbage night on
Wednesdays**

Winner of many awards and the only North West pub to feature in every edition of the Good Beer Guide. That's 37 years of Good Beer Guide entries!



For anyone who visited the New Brighton Pubs Festivals and wishes to retrace their steps, there is a little known bus route 106 provided by Merseytravel that can be quite an entertaining method of doing so. The route has been laid out to provide local residents, particularly the elderly, with the means of accessing shops & businesses from areas of New Brighton that are notoriously hilly but, who knows, perhaps a Real Ale Mole within Merseytravel also had their eye on the local pub scene when planning the route! There are no fewer than NINE real ale pubs en route!

This is a circular route, with buses travelling both clockwise and anti-clockwise, complicated by them disappearing off to Moreton after completing their initial circuit!

Liscard to the Cheshire Cheese



Catch the 12.15 bus from the centre of Liscard, at the Liscard Crescent opposite the rear of MacDonalds. Your first port of

GET YOUR KICKS ON ROUTE 106!

call is the GBG listed **Cheshire Cheese** in Wallasey Village, opening hours are 12-11. The Cheese is a LocAle pub with beers from Liverpool Organic & Brimstage

The Real Ale Mole has been quite clever here as, to ensure we don't get too smashed on our crawl, he has made the departure times every 65 minutes - a bit of enforced mathematics when vacating a pub to catch your next bus certainly ensures some degree of sobriety! It is recommended to have a copy of the timetable with you anyway as there is a bit of walking involved to reach some pubs. With the convoluted route it can sometimes be easier to go to a further stop than retrace your steps.

Into the New Brighton Bermuda Triangle

The next bus will take you via Wallasey Village and Grove Road



into Warren Drive New Brighton. Alight here alongside the railway at the junction with Portland Street, take a right uphill 50 yards and look to your right along Albion Street to the GBG listed **Clarence**. Beers are from Weetwood, Youngs plus a changing Guest. This is where the Albion and Hotel Victoria made up a real ale 'triangle'

during our festivals. An apartment block and a hole in the ground are no compensation.

As an alternative, on leaving the Cheese either catch the next bus (65 mins time) or walk along Wallasey Village to the **Farmers Arms**, which has 5-6 real ales from regional or national breweries. Go on to Grove Road where there is a bus stop opposite the **Nelson**, which usually has a slightly more interesting beer selection but again from mainly regional breweries. Then catch the bus opposite to Warren Drive/Portland Street, as above.

On the Banks of the Royal Blue Mersey



If you just fancy a quick one in the 'Clary', a gentle walk downhill to the promenade (ok, you may need ropes & climbing boots - I did say New Brighton is hilly!) and a right turn will lead to the **Queens Royal** which is again a LocAle pub and GBG listed. This has beers from Brimstage, Weetwood, Liverpool One & often an exotic from Hawkshead of the Lake District. The Queens Royal was featured in the Nov 07 MerseyAle.

Catch your breath and a later bus from Victoria Road at its junction with Rowson Street and it is only 5 minutes run to Magazine Brow.

THE GRAPES

60 ROSCOE ST (CORNER OF KNIGHT ST) L1 9DW 0151 708 6870



6 Handpumps

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always at least one LocAle from

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1pm -1.30am Thurs, Fri, Saturday

LIVE JAZZ EVERY SUNDAY NIGHT 10pm-12

For further details of music and events visit: thegrapesliverpool.co.uk



Here the bus stop is conveniently located midway between the GBG listed **Magazine** and the **Pilot Boat**.

The Magazine has 5 real ales on tap including a couple of LocAles, whilst the Pilot Boat has 3 regional beers.

Around Stroud's Corner

Again as an alternative, you could catch any of route 410, 432 or 433 buses from the Kings Parade promenade, by walking back from the Queens Royal, alighting at the junction of Rowson Street

and Magazine Lane (known locally as Strouds Corner), where the GBG listed **Telegraph** is located 200 yards along Mount Pleasant Road. The GBG listed **Stanleys Cask** is 100 yards away



along Rake Lane. Both pubs have 5 real ales from mainly regional or well established smaller breweries. **The Sandridge** is also located just off this road junction and usually has one real ale. From here walk back down Magazine Lane & either catch the 106 or carry on walking to the Magazine and the Pilot Boat.

NINE 106 Pubs

So, to recap, the 106 will drop you more or less outside the Cheshire Cheese, Farmers Arms, Nelson, Pilot Boat & Magazine, with a very short walk to the Clarence and just a little bit further to reach the Queens Royal, Telegraph and Stanleys Cask. That's all 6 GBG pubs in Wallasey/New Brighton plus the best of the rest making NINE in total.

It's a bit of fun planning the trip, and you're as well arming yourself with a 106 timetable and a local A-Z road atlas because the bus route is a tad crazy and New Brighton is rather hilly to say the least.

So Get you Kicks on Route 106 the modern day equivalent of the fondly remembered New Brighton Pubs Real Ale Festivals - ENJOY!

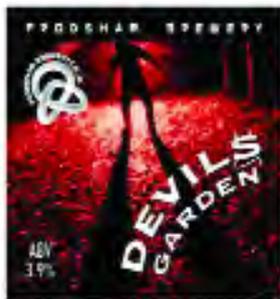
Bob Lockhart
Organiser of the New Brighton Pubs Festivals



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Beers of distinction, honest and true
Award winning beers

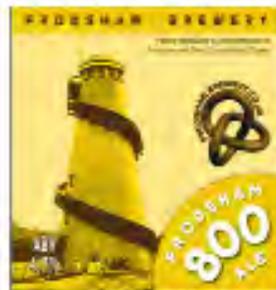
At Wirral Farmers Market every 2nd Saturday of the month



SIBA North Gold Medal 2010



Latest addition new beer SIBA North Gold Medal 2009



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Tel: 01928 787917 Shop is open everyday 12noon-4pm

Tax Cut for Low Strength Beers a Boost for Pub-Goers

Results of Government Review of Alcohol Tax

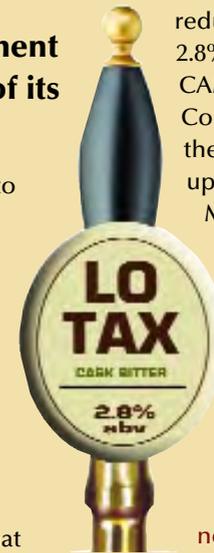
In November the Government announced the outcome of its Alcohol Taxation review.

As part of this, the Government is to introduce a reduced rate of excise duty for beers at or below 2.8% abv, but will increase tax on beers above 7.5% abv. CAMRA will be pushing for a duty reduction of at least 50% for these low strength beers.

This decision follows a campaign launched by CAMRA in 2009 at the Great British Beer Festival when research was published showing that 55% of all drinkers support a

lower strength beer option in pubs. Current EU rules mean that the UK Government can only reduce duty on low strength beers at or below 2.8%. These rules are under review and CAMRA held a meeting with the European Commission in early December to push for the 2.8% abv cap to be increased, potentially up to 3.5% abv.

Mike Benner, CAMRA Chief Executive said: 'News that tax will be increased on beers above 7.5% abv is disappointing. However we are pleased that this widely expected increase will be counterbalanced by a tax cut on low strength beers. Reduced tax on low strength beers is good news for pub goers at a time when 29 pubs are closing every week. This move will incentivise brewers to invest in producing new low strength real ales packed full of flavour.'



Cider and Perry Pubs of the Year Double Header

Appropriately for a pub next to a railway station and a signal box the Prince of Wales at Foxfield Cumbria has been voted a double header in the CAMRA Cider Pub of the Year Award together with the Hop and Vine in Hull.



Already renowned for its real ale and its Foxfield and Tigertops breweries, the Good Beer Guide listed PoW has now won national recognition for its commitment to cider. The Prince of Wales has sold more than 50 different ciders and perries in the last 12 months.

Licensees Stuart and Linda Johnson were given a special achievement award at the CAMRA National Members Weekend and AGM held in April in Douglas Isle of Man for commitment in promoting real ale beer styles

Stuart Johnson, Licensee of the Prince of Wales said, "We are amazed that a pub in Cumbria has won this national award for real cider and perry! Both real cider and real perry play a major role in the success of our pub and we are extremely pleased to be jointly crowned National Cider Pub of the Year with the Hop & Vine in Hull."

The Hop and Vine in Hull is the other double header. In the last year the Hop & Vine has served 63 different ciders and perries.

Stewart Campbell, Licensee of the Hop & Vine said, "We were delighted to hear that we are joint winners of CAMRA's National Cider Pub of the Year. Our successful business plan is simple - Real Cider, Real Perry, Real Ale and Real Food!"

A record 120 nominations were made for the sixth National Cider & Perry Pub of the Year contest. CAMRA's Competition Organiser Sarah Newson said, "We judge the nominated pubs in a similar way to CAMRA's National Pub of the Year competition but with an emphasis on the promotion of real cider and perry and having enthusiastic staff who knows what's real and what's not."



Sarah continued, "We had some very good entries this year but it was impossible to separate the two winners. The Prince of Wales and the Hop & Vine are doing a fantastic job raising the profile of real cider and perry and offering consumers a fine choice at the bar.

Both are very worthy winners of the national award."

Andrea Briers, CAMRA's Cider & Perry Campaigning Chair feels offering real cider and perry could play its part in helping pubs survive in these tough times for the pub industry.

She said, "With almost 40 pubs closing every month, pubs need to look at a variety of different ways to differentiate themselves from

the others in the area. Real cider and perry has been growing in popularity at CAMRA beer festivals in recent years and we now have a huge demand for these drinks. Offering consumers a range of real cider and perry could, like

what real ale has done for a large number of pubs in the past, drive more trade into pubs in these tough economic times."

CAMRA has also announced the Best Cider & Perry Pubs for each region:

Appleton Thorn Village Hall in Cheshire is the winner of the Merseyside Cheshire and North Wales Regional Award

The 16 Regional Cider & Perry Pubs of the Year are as follows:

Central Southern - Rising Sun, Berkhamsted,

East Anglia - Odd One Out, Colchester,

East Midlands - Arkwright Arms, Sutton-cum-Duckmanton, Derbyshire

Greater London - Southampton Arms, Kentish Town

Greater Manchester - Cheshire Ring, Hyde

Kent - Berry, Walmer (also a Finalist in the National competition)

Merseyside, Cheshire & North Wales - Appleton Thorn Village Hall, Appleton Thorn, Cheshire

North East - Cumberland Arms, Byker, Tyne & Wear

Scotland & Northern Ireland - Blackfriars, Inverness

South & Mid Wales - Bunch of Grapes, Pontypridd (also a Finalist in the National competition)

South West - Orchard, Bristol

Surrey & Sussex - Crossways Inn, Churt, Surrey

Wessex & Channels Isles - Florence Arms, Southsea

West Midlands - Coopers Tavern, Burton-on-Trent

West Pennines - Prince of Wales, Foxfield, Cumbria

Yorkshire - Hop & Vine, Hull

MerseyAle Pub and Brewery News extra

Arkles (formerly The Royal), Arkells Lane/Anfield Road

This Greene King pub has been offering real ales such as GK IPA, Abbott and Ruddles. Handy for those of a Red Persuasion on the way to the Court of King Kenny.

Fly for Breakfasts

The Fly in the Loaf Hardman Street now does breakfasts daily except on Mondays. L and L catering who run the well regarded food operation at the Fly introduced the breakfast option in December. It features quality ingredients with Cumberland sausage, back bacon, field mushrooms and eggs.

Jolly Miller West Derby

Has increased the range of real ales with up to 3 now available.

JD Wetherspoon Fall Well Queens Square Liverpool

Positive reports about the improved range and quality of real ale promoted by an enthusiastic manager.

New JD Wetherspoon Pub

The Barker's Brewery to open in Huyton.

Wetherspoon expansion continues locally with this new pub on Archway Road L36 9UJ a short walk from Huyton rail and bus stations.

Burtonwood Village Real Ales

The Bridge Phipps Lane now has rotating guest real ales from breweries in the Marston's group. The Elm Tree Phipps Lane/Chapel Lane corner has introduced real ale and is offering Marston's Pedigree and Mansfield Cask.

New Burscough Brewery

The number of local breweries further increased when the Burscough Brewery Company opened with its first brew on November 30th 2010. The brewery is in the courtyard building of the Hop Vine pub in the centre of Burscough (featured in MerseyAle Spring 2010 edition). Licensee Mike Coombe and Andy Brocken are the partners in the business. The 4 barrel plant was bought from Oban Ales who had bought it in 2009 from the Black Mountain Brewery Llangadog South Wales.

The beer range has yet to be finalised but there are plans for three;

A house beer for the Hop Vine; plus a very hoppy 3.8% blond



session beer; plus a darker stronger beer of 5.4%

The brewery has a Quaffers Club and a website www.bourscoughbrewery.co.uk and is a short walk from Burscough Junction on the Ormskirk to Preston rail line.

Abbey, Hanover Street

Serving up to 5 real ales including Sharp's and Wychwood. Weekly specials are available for £1.50 (at time of going to press)

McCartney's Bar (Hanover Hotel)

Serving one real ale at the moment Deuchars IPA.

Saddle Bar, Dale Street

Also serving Deuchars IPA on handpump. A long time since the Saddle has used it's handpumps!

Hope Street Cider Festival 2010

Liverpool CAMRA celebrated cider month in October by working in partnership with the Everyman Bistro Hope Street and the Belvedere Sugnall Street to offer a two venue two week long Real Cider and Perry Festival. For the second year running CAMRA cider expert Steve Berks sourced 30 rare artisan ciders and perries, making this the most impressive range ever seen in Liverpool outside of the Liverpool Beer Festival.

- Addlestones
- Aspall
- Brothers
- Bulmers
- Diamond White
- Dry Blackthorn
- Gaymer's
- Jacques
- K Cider
- Kopparberg
- Magners
- Merrydown
- Rattler
- Rekorderlig
- Samuel Smith's
- Saxon
- Scrumpy Jack
- St Helier
- Stowford Press
- Strongbow
- Taunton
- Thatchers Gold
- Thistly Cross Cider
- Westons Ice
- Woodpecker
- 'any cider with fruit flavour added'

Ciders that are NOT Real

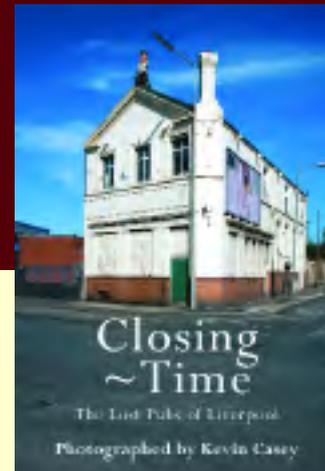
Below is a list of the most common ciders that CAMRA does not recognise as being real:

Please note that this list is not necessarily complete.

The most common reasons a cider or perry is not considered to be real are that it is carbonated, pasteurised, micro-filtered, or concentrate juice has been used.

Closing-Time

Is the British Pub "Breathing it's Last"



"An epoch or a civilisation cannot be prevented from breathing its last. A natural process that happens to all flesh and all human manifestations cannot be arrested. You can only wring your hands and utter a beautiful swan song."
Renee Winegarten

Quoted in the article by Kenn Taylor in Closing Time

**"Do not go gentle into that good night
Old age should burn and rave
at close of day
Rage, rage against the dying of the light"**

Dylan Thomas 1952



Seaforth Arms

Closing Time is a thought provoking book. It provides an important and plaintive photographic record of the pubs Liverpool is losing, showing many fine abandoned pubs standing gaunt in a devastated landscape. As author Kevin Casey comments;

"My idea was to be as impartial as possible and to show the harsh reality, and not overly romanticise the images. I'd like people to appreciate them now. But I also think that they might have greater emphasis in ten, twenty, thirty years time, when the majority of the buildings will not be standing anymore at least as pubs."

In addition to the 80 full page photographs of pubs there are three articles, including one entitled Closing Time by Kenn Taylor, a writer who lives in Liverpool specialising in culture, community and regeneration. He takes a pessimistic view of the future of the pub.

The book poses the question whether the British Pub is "Breathing it's Last" as reflected in the quote above from Winegarten, and is now set to disappear along with the dying communities and a dying way of life. Should we be resigned to the disappearance of the British pub as Winegarten suggests, or should we as campaigners for the pub take Dylan Thomas's words to heart and "Not go quietly into that good night, Rage, rage against the dying of the light"?

In Kenn's view the pub is part of a culture whose time has now passed
"a culture now gone that will be as much a memory as the rural and agricultural Britain that the

Industrial Revolution replaced."
"It may not be a pleasant story but it conveys a truth that reflects not just on Liverpool but much of



The Oakfield

the UK. These dead pubs are simply the most prominent examples of dying communities, a dying culture even. Liverpool might be the focus for Kevin Casey's photographs but this city is merely at the extreme end of a national phenomenon."

A Publess Future?

"Fifty years ago in cramped family filled houses with no central heating and limited home entertainment, the pub was one of the few escapes for many. Now, why go to the pub when you can buy cheap alcohol from the supermarket, relax on your sofa, watch the match on your own big screen television or play computer games in the comfort of your own home for as late as you want."

The result is the boarded up and abandoned pubs captured in Ken Casey's eighty photographs.



Introducing.....

Pi (Rose Lane)

Great beers....in the 'burbs!

4 Handpulls : 3 Real Ale from Northwest micro breweries, guest real cider

With an emphasis on Quality AND Quantity we have a huge and eclectically obscure range of 8 draught and 60+ bottled beers from all over the world.

Stonkingly good Pie Minister Pies served right through till 11pm every night.

Freshly ground coffee and home-made cakes

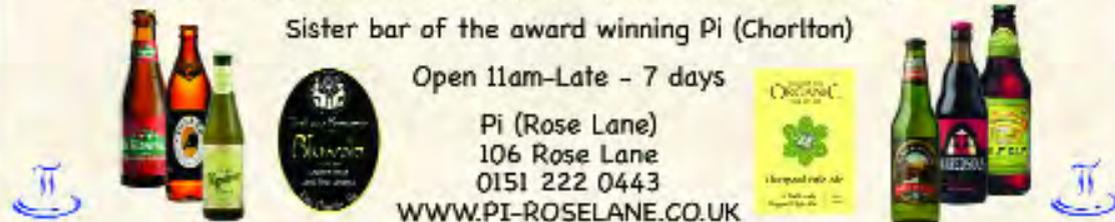
Newly opened on Rose Lane, 200 yards up the hill from Mossley Hill station.

Sister bar of the award winning Pi (Chorlton)

Open 11am-Late - 7 days

Pi (Rose Lane)
106 Rose Lane
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2009



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A Traditional Friendly Pub with a Great Atmosphere, Real Fire and an Ever Changing range of Real Ale

Beer Festivals throughout the year
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A CAMRA REGIONAL PUB OF THE YEAR

A Runner-up for the CAMRA NATIONAL PUB OF THE YEAR

12 handpumps Serving Traditional Ales Ciders and Perry

- 5 draught continental beers ■ Wide selection of bottled continental beers
 - Tuesday - Quiz night 9-30 p.m.
 - Thursday - Curry and Jazz Night
 - Cask Marque ■ Good Beer Guide 2011
- Open Mon - Fri 2-11 Sat, Sun 12-11

Cooper St. St Helens Tel 01744 751289

Remember the City of Change and Challenge – oops Demolition?

Surprisingly Kenn makes only passing reference to the impact of Liverpool Planning Department who in pursuit of the brave new 60's slogan of Liverpool "City of Change and Challenge" proceeded to demolish whole communities. This prompted protestors to give it the title of "City of Change and Demolition". The pub was often the only building left standing as its customers were shipped out of the city to locations such as Runcorn, Winsford and Skelmersdale New Towns.

CAMRA receives several mentions for its work in highlighting the economic challenges facing the pub including the financial demands made by the PubCos. Also referenced is CAMRA's work through initiatives such as Save the Pub and Liverpool CAMRA's promotion of Liverpool as a centre for Beer and Pubs Tourism which has benefited City Centre pubs in particular.

The Photographs

Kevin Casey is a fan of the Dusseldorf Bernd and Hilla Becher School of photography, which uses a strict geometrical grid format. Kevin adopted a slightly more relaxed style and used full colour, yet one which presents the buildings in a uniform portrait format so the viewer can see the comparisons and contrasts between the pubs. There is consistent use of long foregrounds which depict the surrounding desolation, adding a feeling of melancholy and abandonment. Yet many of the pubs retain a façade of

faded grandeur reflecting the fine original architecture.

The Cameras

Kevin initially used a large 5x4 large format film camera producing slides which then cost £3 to £4 each to print, which was proving expensive. He then switched to digital with a Sony A900 camera. In total he took photographs of 100 closed pubs, 80 of which appear in the book

The Pub Connection

Kevin comes from a pub family who have been involved in running pubs for 30 odd years including the Barlow Arms (the Dark house) on Westminster Road and were the final licensees at the Legs of Mann on Lime Street.

"There's also a link to my family. We've had quite a few pubs over a 25 to 30 year period, so I feel a bit of a link to them."

Exhibitions

A selection of the photographs will be on display for a month from 12 January at the RIBA Wood Street. They may also be displayed at the CAMRA Liverpool Beer Festival at the Crypt in February. Closing Time also has a website www.CTL.co.uk and a Facebook page. Kevin is a member of the Red Wire arts group which currently has an exhibition at the Lion Tavern Moorfields.

Closing Time is published by Bluecoat Press at a very good value price of £8.99 ISBN 978 19044 38854

Closing Time Figures

- Over 80% of pub closures are in urban areas.
- Over 6,000 pubs have shut down since 2005
- Currently 39 pubs a week are closing



The Angel



Farnworth Arms



Old Bill

LIVERPOOL ORGANIC BREWERY



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over Compromise

Available at:

- Grapes** (Roscoe Street) L1 **Stamps Too, Brook Hotel** (Waterloo) **Cheshire Cheese** (Wallasey Village)
- Belvedere L7 Everyman Bistro** (Hope Street) **Roscoe Head, Ship And Mitre, The Font, Pilgrim, Vernon, Ye Cracke, White Star, Philharmonic Hall** (Grand Foyer Bar) **Cat & Fiddle** (Bootle) **Old Harkers** (Chester), **Brewery Tap** (Chester) **Bridge Inn** (Chester), **The Angel** (Manchester) **Smithfield Hotel** (Manchester), **Helter Skelter** (Frodsham)
- Turks Head** (St Helens) **Guest House** (Southport) **Clarence Hotel** (New Brighton) **Cock & Pullet** (Birkenhead) **Old Bank** South Road (Waterloo)
- Edinburgh** Sandown Lane (Wavertree)

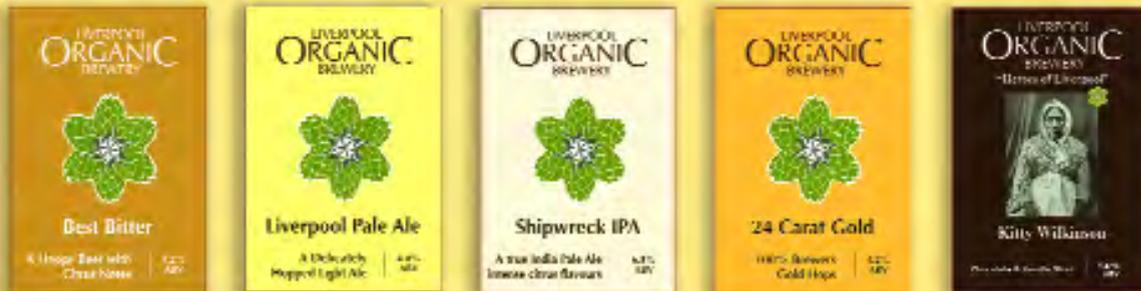


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Available at: **Oddbins** (Allerton Rd, Formby, Bromborough), **TC Wines** (Blundellsands), **Liverpool Cheese Co.** (Woolton), **The Waverley** (West Kirby), **Legendary Lancashire Heroes** (Southport), **Inn Beer Shop** (Southport), **Delifonseca** (Stanley St & Dockside), **Source Deli** (Ormskirk), **Mello Mello** (Slater St) and **Little Pizza Kitchen** (Waterloo).

email: info@liverpoolorganicbrewery.com www.liverpoolorganicbrewery.com



39 Brasenose Road, Liverpool L20 8HL. 0151 933 9660

WATERLOO BEER FESTIVAL 2011

Thursday 14th April - Sunday 17th April
Old Christ Church Waterloo Road Merseyside L22 1RF



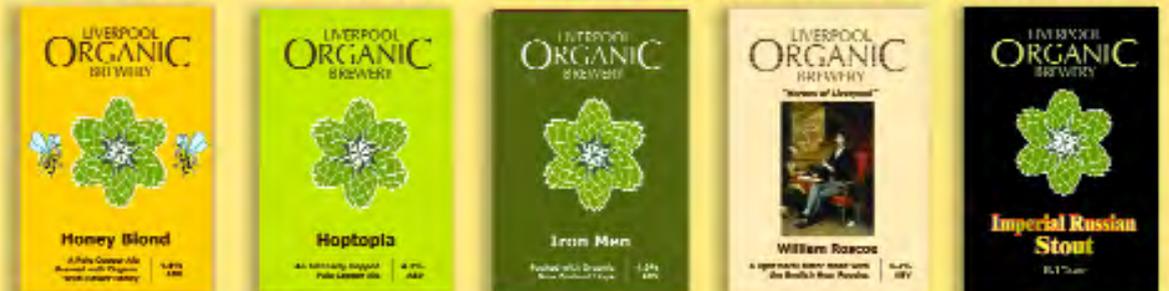
ADMISSION by ticket or on the door £5
Tickets will also be available online and from selected Pubs (see website for details)

100+
BEERS plus
CIDERS & PERRIES

SESSION TIMES:

- Thursday 14th.....6pm - 10:30pm
 - Friday 15th.....12 noon - 4:30pm
 - Friday 15th.....6pm - 10:30pm
 - Saturday 16th.....12 noon - 4:30pm
 - Saturday 16th.....6pm - 10:30pm
 - Sunday 17th.....1pm - 4pm
- (Sunday- Free admission to other session ticket holders or £5 on the door)

Visit www.waterloobeerfestival.com for further details



Tickets will also be on sale at the Liverpool Beer Festival Feb 24th - 26th

Where Surrealism Meets Beer, Bicycles and Junk

MerseyAle continues the occasional series on Belgian beers and bars by taking you to the Most Bizarre Bar in the World

MerseyAle Belgium Series No4



The Bicycle Bar Ghent – the Most Bizarre Bar in the World?

Suspend all sense of reality when you enter 'tVelootje, the Bicycle Bar in Ghent. Brush aside the heavy curtain that covers the doorway into this bicycle repair shop (itself a clue that this is no normal Belgian bar) and enter into a parallel universe where all normal bar rules are suspended. Spike Milligan at his most eccentric would be hard pushed to conceive of anything like the Bicycle Bar.

This is where surrealism meets beer, bicycles and junk in an all encompassing gloom. Junk and more junk piles the floor to the ceiling, married with stacks of firewood ready to feed the open fire. A variety of religious statues overlook the scene. Yes and various bicycles hang from the ceiling, so mind your head! Hard to discern if there is even anywhere to sit down until through the gloom you locate a wooden bench and a couple of tables hemmed in by the junk. If you pluck up courage to seek

out the proprietor Lieven De Vos and order a beer you may find that a little illumination is shed on the subject if he lights the row of four candles in an ornate candelabra on the table. And then there is the beer.

A Beer Pot Luck

No beer list here. A request for a beer will be met by the proprietor appearing with a pot luck beer of his choice. You peer in the gloom to see what it says on the label. Fortunately the beers that appear are generally of the more interesting

variety including Pater Lieven, Saint Bernadus Abt 12 and Rochefort.

Then the glasses, or rather the lack of them. No specially shaped glass for every beer here! Indeed no glasses at all! The expectation is that you drink from the bottle although requests for a glass are sometimes rewarded with a tumbler.

Then there is the price list or rather the lack of one. Whatever the beer you are given the price



appears to be a somewhat pricey 5 euro. It certainly makes adding up easier!

Opening hours are equally eccentric. It is a case of "When it's open it's open, when it's closed (which is often) it is closed. A clue to it being open

may be the proprietor lounging in a deck chair outside the door.

Surprisingly the bar has its own website, tvelootje.mine.nu which contains a photo gallery and a visitors comments book. The bar is on Kalverstag (look out for

the bicycles leaned against the wall), which is off the riverside Kranlei on the opposite side of the river to the well known Waterhuis.

So is this the most bizarre bar in the world? Views invited!



The World's only licenced skip

Winter Ales in the Round

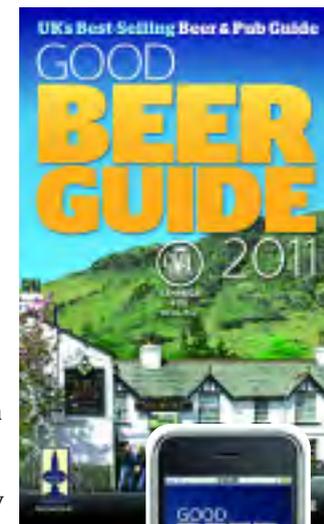
The Derby Winter Ales Festival is on the move from the Derby Assembly Rooms to a new atmospheric venue in the Roundhouse on Pride Park, two minutes walk from Derby Station. This was the first railway Roundhouse in the World built in 1893 by the North Midland Railway and subsequently used by the LMS and BR for stabling locomotives. In 2009 it was refurbished as an events venue by Derby College. The Festival runs 24 – 26th February with a wide range of winter ales including LocAles from around 38 breweries.

Buy the Good Beer Guide 2011 today Edited by Roger Protz

£10.00* (online members price)
£12.99* (online non-members price)

Buy direct from CAMRA rather than other retailers and we make more profit which we invest directly into campaigning for real ale, community pubs and drinkers' rights.

Good Beer Guide Mobile App
Visit www.camra.org.uk for details

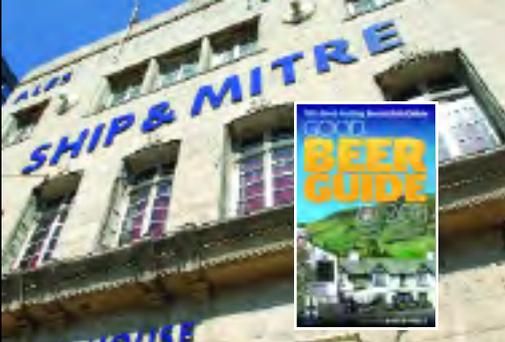


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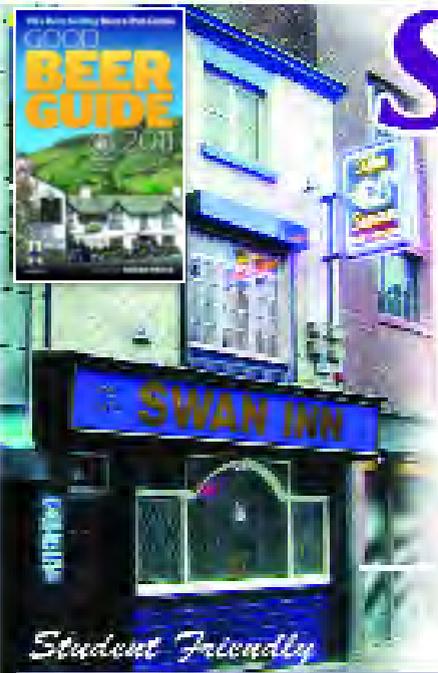


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Fast Cask Put to the Fast Show Test

In the Autumn MerseyAle we described the new Marston's fast cask system which uses "beads" to attach to the yeast in the cask enabling it to drop bright instantly. We reported that it was being trialled on its trains by Chiltern to demonstrate that Fastcask could cope with the onboard movement and vibration.

Well MerseyAle had to see for ourselves. Two licensees John O'Dowd at the Belvedere and John Slide the Stanley Arms at Huyton obliged with demonstrations.

At the Belvedere Sugnall Street the cask was given a vigorous role around the cellar floor and was then immediately vented and put on sale. The beer in the glass was completely clear. On tasting the opinion was that whilst pleasant it lacked depth of flavour and the condition was rather dull. Leaving the cask to breathe for an hour or so improved the depth of flavour. So the verdict was that Fast Cask lives up to its name in clearing, but for best flavour it does need to be left to breathe for an hour or so.

At the Stanley Arms Huyton correspondent Bob Taylor was invited by Manager John Slide to a demonstration of how quickly Fastcask settled.

Bob comments;

"We'd both waited with anticipation for what seemed like an eternity for this new wonder of the cask ale trade. What followed was nothing short of fascinating. The times alongside these photos are for real, which adds to the wonderment of what followed..."



"A minute or two later we were drinking a beautiful clear pint Marston's EPA (English Pale Ale), blonde in colour and full of citrus hoppy flavours.

Does it have a future? Well I certainly believe it has. A day or two later I was back in The Stanley tasting the EPA to see if it was still as refreshing as before. The answer was a definite yes and, if anything, it was slightly improved. It was a pleasure to see it for real and I will be looking out for the other 'Fastcasks' available - Wychwood's Hobgoblin and another Marston brew, the famous Pedigree."

The Fast Cask System

The system is the brainchild of Richard Westwood, Marston's Director of Brewing. It was developed using a special yeast that works to allow the beer to drop 'bright' very quickly indeed.

Fast Cask is clearly a means of putting real ale into locations where conventional casks and stillaging are not feasible options. Indeed you can leave the cask vertical if there is no stillaging. However how do you know whether your Marston's beer is being served from Fast Cask or a conventional cask? There is no point of sale information. So what if Marston's decide to put all their beers into Fast Casks for sake of ease of management in the cellar? How would we know? Wasn't that where CAMRA came in during 1971 to challenge the easy to keep lazy landlord keg revolution? As Private Eye would say, "We should be told!".



4.45pm Vented & Tapped



4.47pm Piped up



4.50pm Pulled through



4.53pm Settling!

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Brewerynews



Material Uncertainty Over Future of RC Brewery company

The Daily Post on Wednesday 15th December ran a two page Business News feature on the future prospects for Cains.

The RC (Robert Cains) Brewery Company had announced accounts covering the last twenty four and a half months which showed a loss of £2.8 million, the period since the Dusanj brothers bought the company back from the administrator for £103,750.

Auditors Mazars warned of; *"Material uncertainty which may cast doubt about the company's ability to continue as a going concern."*

To keep in business the company was reliant on an invoice discount facility with Bibby Financial Services and the credit allowed by suppliers. The company acknowledges that "there is pressure on its cash flow."

Joint Managing Directors Sudarghara and Ashmail Dusanj had carried out a financial review which maintained that the brewery could become profitable "within the foreseeable future, trading within its available facilities with the support of its suppliers."

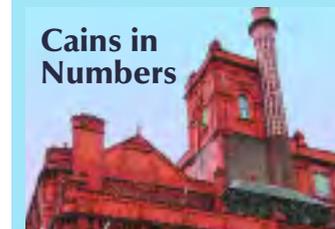
The rate of losses has halved from £150,000 a month in the first year

to £75,000 a month in the second year.

Sudarghara commented that "In Year Three we do believe we can hit break even point. The movement is going in the right direction. It is based on driving down costs."

The accounts also revealed that the Brothers had paid themselves £500,000 over the twenty four month period, despite the fact that the company made a loss of £2.8 million. This follows their previous pattern in the former company pre administration when in 2007 the brothers paid themselves £763,000 at a time that the then company was making a pre tax loss of £2.8 million, (funny how that number keeps recurring)

Cains in Numbers



■ Cains has accumulated Losses of **£2.8 million**

■ Cains is Losing **£75,000** a month

■ **£500,000** is the amount the Brothers paid themselves over last 2 years

First Birthday Present is the Full Whack

A top brewing award has brought a happy first birthday for the Wirral's Peerless Brewery.

The Birkenhead brewer's inaugural year has been marked with an award from SIBA (the



Society of Independent Brewers). Traditional pale ale Full Whack (6%abv) scooped a silver award in the strong ales category of the SIBA Great Northern Beer Festival, just in time to celebrate one year in business on November 1.

SIBA represents several hundred of the UK's burgeoning ranks of craft brewers and the north is the society's largest region, with more than 100 brewery members. At the Manchester festival 282 cask-conditioned and 120 bottled ales were judged. Full Whack is brewed with English Fuggles and First Gold hops and takes its name from the phrase used by Liverpool sailors in the 19th century to demand their full rations - hence the term 'whacker'.

104,930

That is the number of bottles of Cains Export Lager, Mild and Bitter that is being exported for the first time to the USA. Boston based Win - It - Too placed the order after hearing Cains presentation at the National Beer Wholesalers Association trade show in Las Vegas. Cains also exports to Denmark, China and the Republic of Ireland.

Continued on page 43

Isle of Man news

The Sidings changes hands

The main pub news this quarter is the change of licensee at The Sidings pub in Castletown.

One of only two Island pubs to consistently carry ten ales during all seasons of the year, the tenure of landlord Dave Quayle has come to an end after a superb trailblazing 13 years at the pub. The lease has now passed to Dave Sayle, who in December was operating the Tynwald Inn at St Johns.

During his time at The Sidings, Dave Quayle initially, along with his father in law, immediately increased the beer range to ten, and in both 2002 and 2005 the Sidings was Isle of Man CAMRA's Pub of The Year. The first regular beer festival on Island was established, originally featuring 52 beers. This was no mean feat when viewing the compact size of the cellar, where vertical stillage is used to fit in the casks. (As an aside MerseyAle would be interested to



know if any others on island use this rare stillage method - slightly more wasteful of ale than usual methods, but as The Sidings has shown, no barrier that cannot be overcome). Tynwald week (July) is the traditional time when the beer festival is held. In the Isle of Man Tynwald Day is the equivalent of a

Bank Holiday. The Isle of Man parliament is the longest running in the world on a continuous basis and Tynwald Day is a key date in the parliamentary process.

The Sidings was subject of a special feature in MerseyAle in the Summer 2008 issue page 35, which can be accessed online via a link with the Isle of Man CAMRA website at www.isleofmancamra.wordpress.com and www.merseyale.com

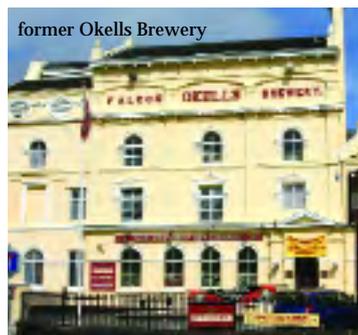
Reflecting on his time at the pub, David felt that contrary to perceptions elsewhere, he thought that over time the smoking ban had made little difference to drinking patterns, and that at this location the balance between types of drinkers had not varied much. He had not noticed a large increase in the numbers of female real ale drinkers. However, he did have a feeling that the price of going out to the pub generally was starting to have a real impact on drinking patterns. This comment seems to be in line with a number of senior landlords' anecdotal remarks about the industry on Island at present, and is why CAMRA is currently lobbying so hard on areas such as beer taxation, cheap supermarket alcohol offers, and pub preservation.

The mantle now passes to Dave Sayle, and although a hard act to follow, the reputation of The Sidings is firmly established, both on Island and now throughout the British Isles, where real ale drinkers arriving at the nearby Ronaldsway airport, almost view the pub as an obligatory stop.

The local CAMRA group would like to thank Dave Quayle and his father in law for a superb effort over the years and wish them well for the future.

IOM CAMRA News

The local Isle of Man CAMRA group has been very active over the last quarter, and as well as holding their AGM at the successful Rovers Return (Douglas) inaugural beer festival in November, there were two visits to Okells brewery, where efforts



continue to be made to revive and revamp the Okells mild. A firm decision on the future of the mild is expected in 2011.

Castletown

In addition the local CAMRA group held a Christmas social, for the first time outside Douglas. This was a well attended trip around Castletown, where the mix of five real ale pubs, four of them stocking more than one ale, makes for a pleasant and unhurried day/evening out wandering the narrow streets of the historic town dominated by the well preserved castle. A separate feature on the towns pubs is in the planning stages, and will provide an update on the new tenancies at

The Sidings, and Gluepot, as well as features on The Ship, Union, and George pubs in the town centre.



Elsewhere, and further north in Ramsey, The Commercial did not manage to open in time for the busy Christmas season, but is expected to open soon.

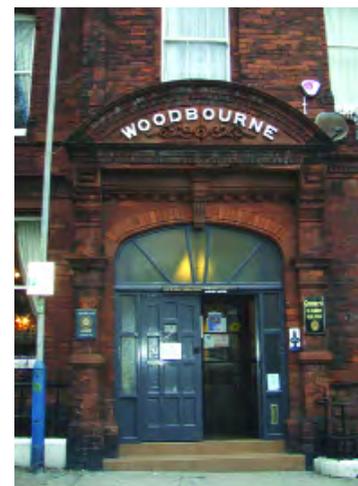
The Isle of Man as did the U.K. suffered greatly due to the snow pre-Christmas, and many pubs were quiet as revellers found difficulty in moving around due to heavy snow fall, and treacherous roads. Large numbers of Christmas party bookings were cancelled, having a severe effect on some outlets. However, some large corporate groups have rescheduled for January, so it is to be hoped that this boosts trade at this traditionally quiet time of year on Island, when very few tourists are around.

Local ale (LocAle) beats the big freeze!

Supply lines to island communities are not just about the reliability of plane or boat arrivals, but quite often transport links to the ports

and airports. On arriving at one large cask ale pub in Douglas over Christmas, it was noted that only Bushys Ales were on offer, with no guest availability. The landlord reported that guests from the U.K. appeared to have arrived in a too cold condition, and so extra work was needed to prepare them for sale, leaving the LocAles with an advantage. On some days of the freeze, many of the Islands vital supplies were trapped in depots in the UK or at one stage on the M6 overnight, missing the overnight boat.

In another positive sign for LocAle, The Woodbourne Hotel, Douglas featured as many as five Okells brews around Christmas, including as well as the bitter and mild, the award winning Alt,



Okells Red, and St Nicks the December seasonal at 4.5% ABV. This is encouraging to see, from a small brewer, in British Isles terms. Travelling throughout the The British Isles there remains much variability in accessing a good range of local ales. For example, in Cornwall several offerings from St Austell brewery are frequently available in the same pub, as is Brains in the Cardiff area, but in areas such as Blackburn (home to Thwaites) and Douglas with Okells it has been more difficult in the past to access a good range of the one brewers beers at the same time.

Tourism Awards

The Isle of Mans Department of Tourism, each year holds an awards ceremony to recognise leaders in the industry, based on recommendations received.



MerseyAle is delighted to report that The HQ bar, (Douglas) won the category for offering The Best Customer Service.

The HQ-hugely popular late into the night by many who attended the C A M R A National Members Weekend in Douglas in April

2010, is a rare stockist of the Old Laxey Brewing Company's Bosun Bitter (ABV 3.8%).



In another category, The Best Event of The Year awards, CAMRA itself was one of the three finalists, and was particularly commended by the judging panel for bringing and introducing new tourists and visitors to the Island. The event ceremony was attended by local Branch Chairman Charles Miller, and Branch Contact Angela Aspin, on behalf of CAMRA. Credit for this one must go to the elements of the CAMR HQ team who voted originally to hold the event 'offshore' (a risk that paid off) and to Neil Leeson (CAMRA HQ Members Weekend & AGM organiser) in particular, as well as all those that gave their time to supporting the event-and for persevering in getting to the Island when the ash cloud struck at short notice!

Dave Halliwell

GBM Great Beer Matey!



Celebrate Twenty Five Years of Brewing

25 years ago in January 1986 Martin Brunnschweiler was bending over a hot mash tun in the cellars of the first Bushy's pub in Victoria Street Douglas brewing his inaugural pint of Old Bushy Tail. The rest as they say is history.

MerseyAle is always up for a party, especially a Silver Jubilee, so we present an appreciation of Bushy's, its beers its pubs and its special image and Isle of Man identity.

As they say "Good Beer Matey!"

What's In a Name?

Bushy's - The Only Fox on the Isle of Man!

The Isle of Man is famous for not having any foxes (or snakes, or badgers, or squirrels, or moles). The name Bushy's came from the décor of Martin's first pub in Victoria Street which had a profusion of stuffed foxes on display.

So Bushy's can claim to be the only fox on the Isle of Man!

In One Word – Distinctive. Or in Two Words – Distinctive and Quirky

Who else would have a Dr Who Tardis, a red telephone box, a model railway running around the curtain rail in the bar and ex Liverpool Atlantean bus acting as a roving bar? Bushy's of course! **Distinctive – Yes. Quirky – Yes.** There is a sense of fun in everything that Bushy's do. When Bushy's started up back in 1984 they brought a breath of fresh air to the pub and brewing scene on the Island.

Distinctive Image and Design

Bushy's is now established as one of the most distinctive and instantly recognisable brands on the Isle of Man.

A series of clever designs have built up a consistent and (that word again!) quirky brand image. The black and white fox logo, the



GBM international car plate re badged as Great Beer Matey, and the slogan Ale of Man, are all memorable examples.

Another popular promotion has been the large range of black and white stickers which crop up in many locations and are a "must collect" for many visitors.

The black and white images also appear on the wide range of T-shirts and merchandise available from the Promenade T-shirts shop in Douglas.

The memorable Bushy's designs are the inspired work of the late **John Herdman**. Here we have another Liverpool connection. (In passing has anyone ever heard of a Heysham connection !! Thought not!) Manx born John trained at Liverpool Art College, an establishment also briefly the alma mater of a certain John Lennon. John Herdman did all the designs for Bushy's and

established the distinctive house style until his untimely death in 2007.



Distinctive Promotion and Advertising

Bushy's has built a formidable reputation for promotion and advertising which has put the brand centre stage in Island life.

The best known promotion has been the Bushy association with **motor bike racing**. The Bushy TT stickers are an eagerly awaited annual event. **The TT Bushy Beer Tent** on the Douglas Promenade is as well known worldwide as are the Mountain Road, Ramsey Hairpin and the Sulby Straight. For many bikers The Bushy Beer



Tent IS the TT, being the centre piece of the many evening events on the promenade.

The Hairy Bikers have also made regular appearances at Bushy's Bay Hotel Port Erin promoting Manx produce especially queenies and real ale.

Another Bushy passion is live music. The Rovers Return is a

regular venue for gigs. On a larger scale the **Bushy Big Wheel Blues Festival** held at Laxey is now a major annual weekend long music event.

The Bay Festival at Port Erin offers a mixture of beach happenings, games and music all focused on the Bushy Bay Hotel.

An imaginative public transport and pubs promotion was the **Bushy's MER Tram offer**. Launched at Derby Castle by Minister David Cretney, the offer combined use of the MER to reach pubs selling Bushy's, where your tram ticket gained you a discount on your pint.

Another form of advertising on the move is the **Bushy Bottle Cars**. Not just one but THREE Citroen



2CV cars were converted into the famous bottle shape which can regularly be seen around the Island roads. As reported in Mersey Ale Summer 2010 one of the bottle cars was selected for display at the famous Beaulieu Motor Museum as part of the "Promotion"- innovative vehicles exhibition. Quite an accolade.

Distinctive Brewing

The first brews were done by Martin using a one barrel capacity brewing "kettle" which can still be seen at the Mount Murray brewery. As demand grew this was increased to a 3 barrel plant by the high tech expedient of adding some big buckets!

But as the website states, "Martin could only bluff his way for so long" !!!

A "proper brewer" was brought in, Davey Jones a Londoner who

had brewed for the Firkin pub chain.

He was succeeded by Yorkshireman Ian Caines who had worked at Clark's Brewery in Wakefield.

Current brewer is Neil "Curly" Convery who himself is celebrating 21 years at the Bushy mash tun. Initially he brewed with Ian Caines but since 1994 Curly has been the Master Brewer.

The new Mount Murray brewery was opened in 1990

Distinctive Beers

The Bushy's beer range is extensive and offers a variety of styles;

Old Bushy Tail (4.7 %) The beer which started it all. Reddish coloured rich full bodied malty brew

Manx Export Bitter (3.8 %) The best selling beer. Bitter with well balanced malt and hops.

Ruby 1874 Mild (3.4 %) a classic malty fruity Northern ruby style mild.

Castletown Bitter (3.5 %) Brewed to the original recipe of the closed and lamented Castletown Brewery. Light hoppy refreshing bitter.

Shuttleworth Snap (4%) George Formby would approve of this very hoppy IPA style beer

Summer Ale (3.6 %) : pale, thin and grainy

Manannan's Cloak (3.8 %) : pale version of Export

Pure Gold (4.0%) : single hop variety ale

Golden Oldie (4.0%) : smooth hoppy bitter

Celtibration (4.0 %) : pale grainy spring ale (aka Treskellion)

Faerie Bridge (4.1%) : sweet and hoppy special ale

Wanderer (4.1%) : seasonal bitter

Manx Pride (4.3%) : mid-brown bitter

Mischief (4.3%) : light brown hoppy ale

Classic (4.3%) : darker occasional bitter

Buggane (4.4%) : pale malty seasonal bitter

Hop-Tu-Naa (4.4%) : deep red-brown rich malty ale

Piston Brew (4.5 %) : light & malty TT special ale

Festival Ale (4.5%) : malty brew for April Food Week

Old Seadog (4.5 %) : pale autumn offering (aka Helmsman)

Old Shunter (4.5 %) : Steam Railwaymen's smokey Ale

Humbug (5.0%) : Pre-Xmas winter warmer

Lovely Jubbely Xmas Ale (5.2 %) Rich & dark

Triskelion (4%) pale hoppy bitter

Gibraltar Barbary Beer (4.4%) Sold on the Rock in partnership with importer Lewis Stagnetto. Brewed using hops grown at Alameda Botanic Gardens.

Seasonals

Bramble (4.4 %) Brewed using blackberries picked at the brewery site creating a subtle fruity beer which is such a favourite with a staff member on the MER that he is now known by the same name!

Bushy's Oyster Stout (4.2 %)

Brewed with real oysters. Described by the Beer Hunter Michael Jackson as a classic. Much sort after when it appears.

Specials

Steam 125 – brewed for the 125th Anniversary of the Isle of Man Steam Railway

G – MIMA – brewed for 25th Anniversary of Manx Airlines

JD Wetherspoon Festival beers – Bushy's regularly brew specials for the Wetherspoon festivals.

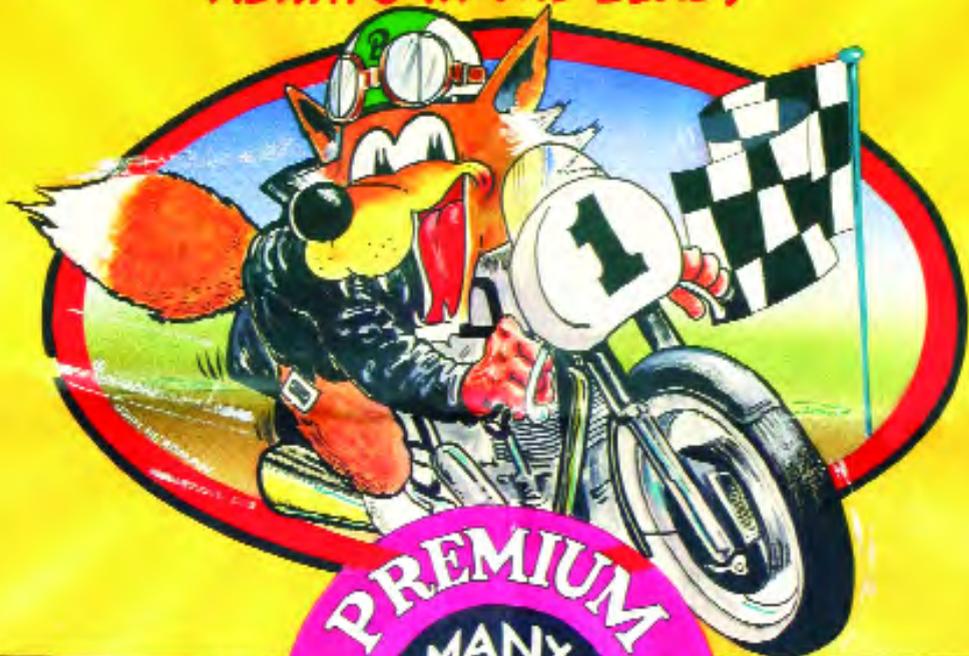
An interesting observation is that the darker stronger beers such as Old Bushy Tail do not sell well in Douglas where people prefer the less strong lighter bitters.



Bushy's

BRAND

"ALWAYS IN THE LEAD!"



PURE BY LAW

DOUGLAS ISLE of MAN

PREMIUM MANx ALES

1ST AT THE TT

"ASK FOR THEM BY NAME"

Awards

Over the years Bushy's has won a number of awards for its beers and pubs including;

Bushy's Beers Awards

1997 Belfast CAMRA Runner up - **Old Bushy Tail**.

2005 Battersea CAMRA Beer of the Festival - **Ruby Mild**.

2006 SIBA West - Gold Awards for **Ruby Mild and Shuttleworth Snap**

2008 SIBA North - Silver award for **Ruby Mild**

24th Norwich CAMRA Festival Gold Award for **Ruby Mild**

Isle of Man Pub of the Year Awards

2004 The Bay Hotel Port Erin wins Isle of Man **CAMRA Pub of the Year Award**

2010 Bushy's Double – **the Rovers Return Douglas and the Bay Hotel Port Erin** win **Runners Up POTY Award**

Distinctive Pubs – Bushy People

The Bushy pubs have a distinctive style which can best be described as Bohemian, attracting the alternative IOM beer and live music aficionados. Always lively there is a vibe to a Bushy pub. Indeed it is true to say that the Bushy Pubs have Bushy People who enjoy the special atmosphere of the pubs and the Bushy name and image. Oh, and yes they enjoy real ale!

Martin Brunnschweiler – The Understatement of the Year
 "Originally I only came over for a weekend to help my sister Nicky and her then partner get started, but somehow I stayed on a bit longer"

30 years longer!!

Bushy's Timeline

October 1984 Martin comes to IOM to help sister Nicky and her

then partner to open their first pub in Victoria Street Douglas, (the former Zhivago's Bar previously Yate's Wine Lodge). They name it Bushy's Bar, but initially trade is quiet

January 1986 A one barrel brew plant is installed in the cellar of Bushy's Bar brewing Old Bushy Tail. Business takes off – more beers are added to the range.

1986 Okells take over and close Castletown Brewery, leading to opportunities for Bushy's in the free trade.

1990 Demand grows to such an extent that a new brewery at Mount Murray is opened with Michael Jackson the Beer Hunter



Michael Jackson with the Bushy's crowd

cutting the tape. He describes Bushy's Oyster Stout as a "World Class beer"

1990 November The Duck's Nest Castletown becomes a Bushy's tenancy and is renamed the Siding's to mark its location next to Castletown IMR Steam Railway Station.

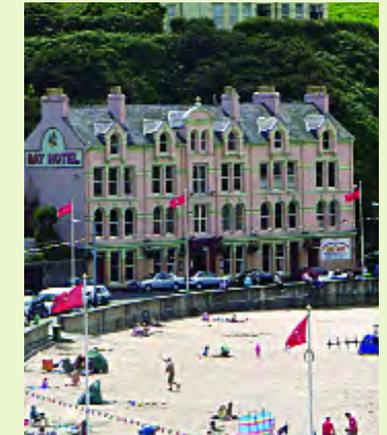
1998 The former Albion in Douglas is bought from Isle of Man breweries when the takeover of Castletown Brewery by Okells leads to the sell off of around 20 pubs. The new pub becomes the Rovers Return complete with a Shrine to Blackburn Rovers FC.

January 1998 Lease on Victoria/Bushy Brew pub expires and it closes as a pub and as an Island institution, leaving many of its Bushy People in search of a pub. Most migrate to the Rovers Return.

June 2001 The TT is cancelled due to Foot and Mouth disease fears,

the first time since the two world wars. The loss of TT business seriously impacts on Bushy's and demonstrates the risk of being overly dependant on one major annual event.

December 2001 The Bay Hotel Port Erin is bought after ten years of closure. The lady owner would only sell to a Manx person – Martin apparently now meets the



criteria! The Bay becomes a Bushy's tenancy after a massive refurbishment.

2003 The Commercial Ramsey becomes a Bushy's tenancy the Ellan Vannin. It closed in 2009 but is scheduled to reopen in 2011 as a free house majoring on the Bushy's range.

2004 The Bay Hotel Port Erin wins Isle of Man CAMRA Pub of the Year Award

2010 The Bushy's Double – The Rovers Return Douglas and the Bay Hotel Port Erin both win Isle



of Man CAMRA Pub of the Year Runner Up Award

2011 Twenty Five Years of Bushy's Brewing is celebrated.

WHITE STAR

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Real Ale - Real Locals - Real Atmosphere**
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STAMPS too

Real Ale • Real Food • Real Music • Real Nice People

Range of six constantly rotating real ales predominately featuring the best LocAle breweries in the area including **Liverpool Organic, Southport, Wapping, Allgates, Cambrinus** and many others.

Enjoy the best in Real Ales combined with some of the **BEST TAPAS IN LIVERPOOL** whilst watching the **BEST ENTERTAINMENT LIVERPOOL** has to offer!
First Merseyside CAMRA LocAle Pub
Liverpool & District Community Pub of the year 2009

Stamps too 99 South Road Waterloo
L22 0LR 0151 280 0035

When leaving Waterloo Station turn right and cross the road to get to a real ale pub with a quality of entertainment that matches our ales!

Brewerynews contd from page 35

Joule's Pale Ale - an Awayday Return 36 Years On

Joule's the famed and lamented Potteries and Staffordshire real ale which was originally brewed in Stone before the rapacious takeover by Bass Charrington in the 70s, has returned. It is now brewed in the centre of Market Drayton behind the Red Lion Inn. The water there is of a special quality similar to that in Stone, and previously was bottled as mineral water for British Airways.

Brewer Alan Goodall has been advised by Joule's last brewer Anthony Healey, who reckons that the mineral water has helped to achieve a true match of flavour with the original Joule's.



Old Joules bottle label

Joule's Pale Ale went on sale on 25th October 2010, exactly 36 years to the very day since the last brew at Stone in 1974. A sobering reflection is that in 1974 a pint was 15p.

Joule's are buying their own pubs around Staffordshire. You can enjoy a pint at the recently purchased Glebe in Glebe Street Stoke upon Trent close to Stoke Station. Train from Liverpool to Crewe then East Midlands Trains to Stoke.

John Willie Lees Middleton

Lees is a family brewer that is showing the way to develop its profile and its beers. Over the last few years the company has expanded its beer range to include

a number of seasonal beers plus a stronger version of the bitter called John Willie which is rarely seen in Liverpool.

Lees is introducing a new range of seasonal Round the World beers alongside its established programme of seasonal beers.

The Brewery is a fascinating combination of the old traditional and the stainless steel new. The



Brewhouse has had new equipment shoehorned into very tight spaces. In effect it is now two parallel breweries in the one building. A lager brewery with the new equipment brewing for Carlsberg, alongside the original real ale brewery for Lees. Wooden ladders still connect the five floors

Lees is the only brewery in Britain other than Carling's own plant in Northampton, that is licensed to brew Carling lager.

Readers may recall the famous John Willie Lees advert utilising the Test Match Special commentary of the late Brian Johnston which left many listeners and the commentary team in tears of laughter.

"The bowler's Holding, the batman's Willie"

Marston's F Plan Food, Families, Females, Forty to Fifty Somethings

These are the targets for Marston's F Plan designed to further boost profits which rose 4.6% in the last 12 months helped by growth in sales of premium real ales. Marston's owns 2,158 tenanted and managed pubs across Britain

Pub meals now account for 40% of Marston's sales, up from 28% in 2005.

Marston's owns Banks (Wolverhampton and Dudley), Jennings, Wychwood and Ringwood breweries.



Marston's Burton on Trent brewery contract brews Draught Bass for Coor's

Rooney in Bollywood

Greene King CEO Rooney Anand reports that the Bollywood Bad



Boy Burger has helped drive an 8.5% growth in GK's food sales. Pre tax profits rose 17% to £73 million.

Food sales now account for 39% of all GK sales

GK has 2,500 pubs.

Brewing Up a Social Enterprise

A new brewery with a difference is set to open in Runcorn during March. Norton Brewing is a social enterprise venture set up at the at Norton Priory heritage site by the Social Services Department with the intention to provide employment and training opportunities for people with learning difficulties. They will work at the two and a half barrel brewing plant producing IPA style beers in the 4% to 5% range for sale to pubs and other outlets.

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On South Road



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50p minimum price per unit

Local councils are moving towards introducing a minimum price per unit of alcohol. Wirral was first to introduce an on line questionnaire on alcohol pricing, and is now being followed by Liverpool, Sefton, Knowsley and Halton. Manchester is expected to move soon to impose a 50p a unit minimum price. The effects would be felt most in supermarkets and the off trade as in the main pubs already charge more than 50p a unit. A six pack of off sales lager would rise to at least £6, a bottle of wine to £4.50, a two litre bottle of cider to £5.50 and a 70cl bottle of whisky to £14.

The decision on implementation would be taken at a Mersey City Region level.

MerseyAle Read Back Copies on Line at:

www.merseyale.com

2007 - 2011

All editions on line

Note that the branch website

www.mersecamra.org.uk

only displays the current edition

Facebook pages:
CAMRA Liverpool and Districts
Liverpool Beer festivals



PubCo Business Model Implodes

Biggest Upheaval in Britain's Pub Scene?

The PubCos that dominate the British pub scene are in deep trouble. Their business model is imploding under a massive weight of debt which is now due for repayment or renegotiation.

Both **Punch Taverns** (£3.1 billion debt) and **Enterprise** (£3.5 billion debt) are under pressure from all sides to reduce the debt. Institutional investors are urging Punch to default on the debt and hand the 6,000 tenanted pubs that were used to underwrite the debt over to the banks.

Investors are urging Punch to dispose of the tenanted pubs and to concentrate on the 800 managed pubs which are more profitable. **Punch made a £160 million loss in the last financial year.**

The Punch share price has dropped by 95% in three years from £11.50 in January 2007 to just 66p in December 2010. The property value of the pubs has fallen by 40%.

The debts are known as A and B and Punch is spending £45 million a year servicing them. Paul Hickman analyst at Peel Hunt commented;

"It is quite clear that the bond structure that finances most of the tenancies is unsustainable. We believe the preferable outcome is to allow the A and B securitisations to default."

This would trigger the greatest upheaval in the British pub scene since the Beer Orders.

Punch Taverns – the Sharks Gather

Equity Groups Plan Bids

Punch Taverns is increasingly the subject of audacious bids from private equity groups who see an

opportunity to obtain the 6,000 tenanted pubs at a give away price as Punch struggle with their £3.1 billion debt.



Private equity group CVC has been in talks with Punch adviser Goldman Sachs regards a bid, but competition is coming from other equity groups including TDG Capital which was a major investor in Punch prior to it floating in 2002.

Ted Tuppen at the Trough

Enterprise Inns PubCo under Parliamentary Fire

Liberal Democrat MP, Greg Mulholland, tabled an Early Day Motion (EDM), condemning reports that senior Enterprise Inns personnel are receiving excessive remuneration and bonus packages.



He tabled the EDM amidst reports that some of the top bosses at the company have received huge increases in yearly earnings, despite the dismal performance of

the company financially and also morally.

Greg commented:
"It is simply obscene that Ted Tuppen and his cronies are being paid huge and increased amounts of money, considering that Enterprise remains in billions of pounds of debt and that they are closing pubs up and down the country. Each time this is the end of a small business and each time the loss of a pub for a community."

"There are few people who believe that Enterprise Inns are anything but a property company, whose discredited business model is based on unregulated rents and excessive product prices. This announcement will sicken many Enterprise Inns tenants and former tenants and will anger all those communities who have seen Enterprise shut local pubs, to suit their own needs, with the community having no say."

"It is high time that the Government woke up to the simple fact that the Beer Orders were a disaster, concentrating pub ownership in the hands of a few large property companies."

"For the sake of the future of the British pub, we need to see thousands of pubs back in the hands of small well run companies, small breweries and local people who are connected to their pubs and committed to supporting them"

Enterprise "Insensitive"

"These increased earnings are excessive and insensitive especially given that Enterprise Inns have reported a 5% decline in net income per pub since the last financial year and that these payments come in the same year that saw Enterprise fined just £300,000 for the death of a tenant as a result of the negligent health and safety standards of Enterprise Inns." 

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UNRIVALLED BEERS FROM THE WIRRAL



"A 51% rise in earning for Enterprise Inns Chief Executive from £811,000 to £1,223,000 including a performance related bonus of £558,000, is unjustified considering the company's profits are down by over £200m from the previous financial year and has estimated debts of around £3.5bn.

This means large amounts of money taken from community pubs to service this debt which is a threat to the survival of many pubs. This is another example of Enterprise Inns management putting their own greed before the needs of their tenants and the pubs they own.

The concentration of thousands of pubs in the hands of distant and hugely indebted property companies is a threat to the future of pubs.

The EDM calls upon the Government to adhere to the timetable for reform including retaining the option of a referral to the Competition Commission in June 2011."

PubCo Beer Tie – the Fight Goes On

CAMRA vows to keep up pressure to secure reform of the beer tie

"Blinkered" OFT fails to tackle Pub Company abuses

CAMRA is continuing its campaign to secure reform of the beer tie despite the October announcement by the OFT, Office of Fair Trading, that it will take no action. This is despite considerable evidence providing reasonable grounds to suspect anti-competitive behaviour by the large pub companies.

OFT Fails to Act

The inaction of the OFT, whose responsibility is to ensure markets work well for consumers, is all the more remarkable given that the Commons Business Select Committee and the Government recognise that a competition problem exists and are working to find a fair solution.

Mike Benner, CAMRA Chief Executive, said:



"CAMRA's initial reaction to the OFT's decision is that it is based on a blinkered and selective consideration of the evidence. The OFT has squandered an opportunity to support a process of industry self regulation to improve competition and benefit consumers. Today's OFT decision does nothing to change the fact that the Business Secretary, Vince Cable MP, has publicly stated that the pub companies are on probation and that they will face legislative action if they fail to reform by June 2011."

"The OFT recognises the concerns of tied pub landlords but has failed to recognise the impact of these on consumers. It is extraordinary that the OFT appears to have dismissed as irrelevant the treatment of tied pub landlords by the large pub companies. A balanced and fair relationship between tied pub landlords and the large pub companies is crucial to ensuring the pub market works well for consumers."

PubCos Driving Licensees Out of Business

"The OFT's own analysis recognises that tied pub landlords on average pay around £20,000 more for their beer every year as a result of being tied and unable to purchase beer on the open market. CAMRA, unlike the OFT, recognises that higher costs imposed upon tied pub landlords will inevitably be passed onto consumers through higher prices, under investment and pub closures."

The Value of Community Pubs

Dr. Rick Muir, author of the Institute for Public Policy Research (ippr) groundbreaking 'Pubs and Places' Report said:

"ippr research shows community pubs are not just places to drink, but are also places where people meet friends and neighbours and where local clubs hold meetings and events. Community pubs are



the embodiment of the "big society" principle yet many risk being squeezed to death as a result of restricted competition. The OFT has failed to stand up for individual pub landlords and ultimately it will be consumers who suffer as yet more pubs close."

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 - A monthly copy of our lively campaigning newspaper 'What's Brewing'
 - Free or reduced entry to over 150 CAMRA beer festivals.
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- ¹ For non Direct Debit prices and concessionary rates please read further in this newsletter or visit www.camra.org.uk or call 01727 867201.
- ² The £20 worth of real ale vouchers are divided into 10 off a pint units. Joint Memberships will receive £20 worth of vouchers to share.

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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

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Postcode:

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Membership Number

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Postcode

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3. Branch Sort Code

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4. Bank or Building Society account number

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5. Reference Number (office use only)

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How will You Get to the Pub?

Coalition Government Comprehensive Spending Review Hits Public Transport

Rail- 30% The Amount Rail Fares are set to Rise by 2015
From 2012 Rail fares to rise annually by inflation plus 3%

Bus- 20% Cut in Bus Fuel Grant
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Rural bus services face cuts and fares increases

Merseytravel

Two Thirds - the government cut in the block grant to Merseytravel.

Cut Down from £17 million to just £5.7 million

"Never in our most pessimistic forecasts did we anticipate such a crippling and savage cut. It will be difficult enough to maintain and operate what we have, let alone think about improvements."

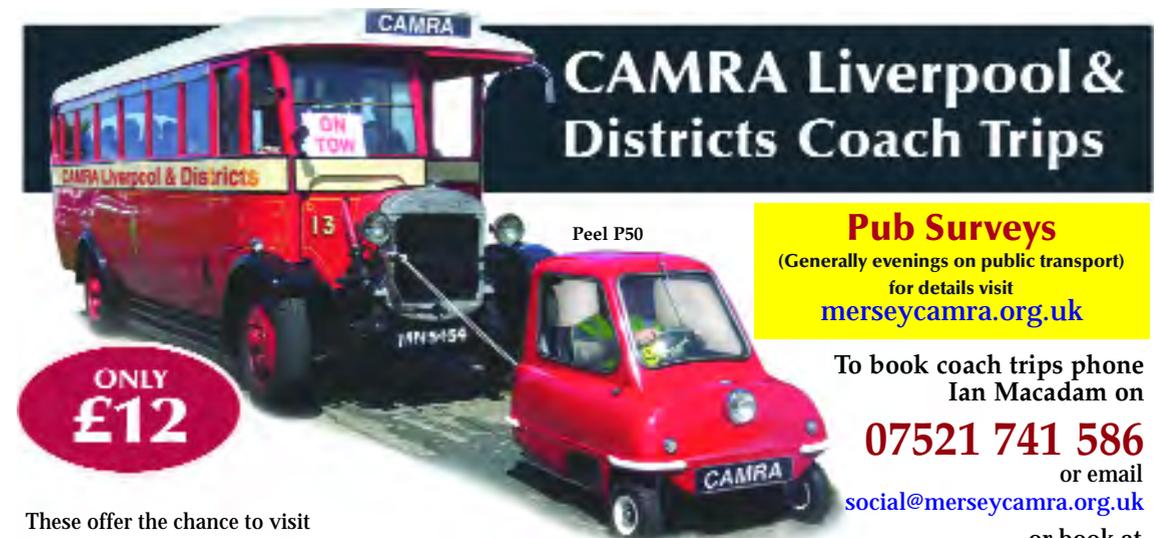
Councillor Mark Dowd - Chairman Merseytravel

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The Campaign for Better Transport has launched a national campaign for Fairer Fares and is asking people to sign up in support on www.bettertransport.org.uk



ONLY £12

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COACH TRIPS: Saturdays

19th March 2011 Leicester City Centre

30th April 2011 Long Itchington

Pub festival (Warwickshire) & Pubs

21st May 2011 West Yorkshire

11th June 2011 Cumbria

Pub Surveys

(Generally evenings on public transport)

for details visit merseycamra.org.uk

To book coach trips phone Ian Macadam on

07521 741 586

or email

social@merseycamra.org.uk

or book at

Branch Meetings

The Peel P50

The car can be viewed at the Manx Transport Heritage Museum Peel (next to Moore's Kippers on the harbour).

See www.manxheritage.com

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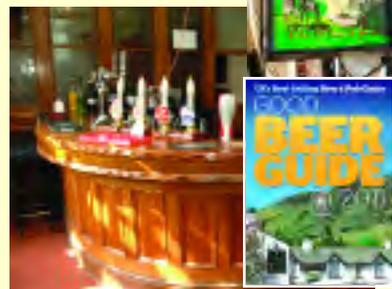
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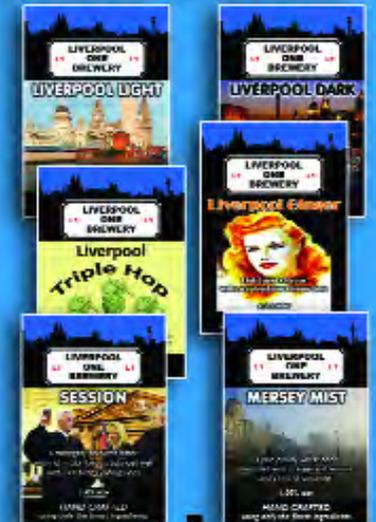
We are four local lads who have worked in the licensed trade for many years. Head Brewer Gary Rice has spent over ten years as a licensee in Liverpool managing a number of pubs and bars including the Baltic Fleet. It was here under Master Brewer Stan Shaw that he honed his brewing skills.

The aim of our brewery is to produce hand crafted, high quality ales, beers and lagers. We live for experimentation and will continue to push the boundaries in terms of flavours, combinations

and beer styles. We use only the finest ingredients for our beers, Fawcetts Malts and Charles Faram Hops to make sure that the end product is the best that can be.

We have a number of flagship beers available and we also specialise in "house" beers with the style of beer tailored to the needs of the outlet.

We have beers available in Cask, Bottle and Party Kegs. There is also a chill filtered Real Lager coming soon. We also have beer gift packs on sale at our brewery and also in a number of outlets in the City.



At Liverpool One we are your local brewers. You will find us welcoming and approachable and with us you will get a personal friendly service. Order hotline is manned all day long for all your beer needs and our brewery is open for you to pop in for a cuppa or a swift half.

Beer and Social Networking



When CAMRA first started, social networking involved a group of people getting together in a pub. However, with the invention of the internet and more recently 'myspace', 'facebook' and 'twitter', social networking has taken on a whole new meaning. We do have the award winning MerseyAle which keeps you up to date with news and campaigns. There is also the internet on which you can find our own branch's web pages, almost every brewery and a large number of pubs. However, keeping in touch with what's happening, often involves checking out lots of web pages individually. Often you can sign up to email updates, but then your inbox quickly becomes full.

Wouldn't it be good to have a site that allows you to get all the information you need in one place? Updates from your favourite breweries, event details from your favourite pubs, news of CAMRA events. Well, now with 'Facebook' this is possible.

Once you have a Facebook account a whole new community will open up to you. One page worth joining is '**CAMRA Liverpool and District**'. This will keep you up to date with events, such as the next branch get together, pub crawls etc. You can indicate your attendance (or non-attendance), upload photos and discuss the event. You can also share any news you have. There are also links to other

Facebook pages that might be of interest, mainly local pubs and breweries. Join their pages and again you will be kept up to date with news and events.

Another page worth joining is '**Liverpool Beer Festivals**' especially useful for keeping up to date with our own festival. This page also has some excellent photos.

There is also a **LaDs Beer Scoring Page**, open to CAMRA members who score beers in and around Liverpool. A good place to discuss beer scoring but not to use to record your beer scores – use www.mersecamra.org.uk for that purpose.

To keep in touch with national campaigns there is the CAMRA page

St Helens & Districts CAMRA also has their own page

So PLEASE join to keep in touch with what's happening. To find and join any of these pages on facebook just type the name of the page, shown above in bold, in the 'Search' box.. Then, depending on the type of group or organisation, you can either click 'join' 'like' or 'add as friend'.

And unlike 'friends,' events and organisations that use 'join' or 'like' CANNOT see any of your personal information.

Mel James-Henry
LAD Campaigns Co-ordinator
campaigns@mersecamra.org.uk

MerseyAle Credits

Editor

John Armstrong
merseyale@mersecamra.org.uk

Layout Design

Dennis W Jones
denwjones@googlemail.com

Photographs

Neil Lloyd
www.neillloydphotography.co.uk
neild2x@btinternet.com
Dennis W Jones
John Armstrong
Dave Halliwell
John Houghton

Contributors

Dave Halliwell
Bob Lockhart
Mel James - Henry
Bob Taylor
Jonathan Mail

Printed by

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Useful Contacts

CAMRA National Office

230 Hatfield Road
St Albans
AL1 4LW
01727 867201
camra@camra.org.uk
www.camra.org.uk

Southport CAMRA

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

Wirral CAMRA

Dave Hutchinson 01516 440625
daveandjeanh@ntlworld.com
www.camrawirral.org.uk

Isle of Man Branch Contact

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

Merseytravel Line

for public transport times
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0871 200 22 33
www.merseytravel.gov.uk

Trading Standards 0151 233 3002



It Was 40 Years Ago Today Sergeant CAMRA Taught the Band to Play

CAMRA at 40 UP

16th March 1971 – CAMRA was formed by four determined individuals who resolved to challenge why the draught beer they loved was disappearing under the tide of fizzy keg beer that was sweeping the pubs of 70s Britain.

Little did they know that the fledging campaign was to go on to not only save real ale from oblivion, but was also to become the most successful consumer campaign organisation in Europe with over 110,000 members.

Liverpool Branch Diary

Liverpool Beer Festival Thursday 24th to Saturday 26th February

Advance Ticket Only

Branch Get Together Wednesday 16th March 8pm

Meet at Roscoe Head Roscoe Street – the only pub in the whole of the North West to have been in EVERY edition of the Good Beer Guide

Branch Annual General Meeting and Get Together

Wednesday 20th April 8pm Ship and Mitre Dale Street upstairs room

Come along and have your say about the work of Liverpool CAMRA Branch now and for the coming year.

See Page 53 for CAMRA Coach Trips

mersecamra.org.uk

Advertising in MerseyAle

If you wish to place an advertisement you should contact us by email at; adverts@mersecamra.org.uk sending in your advert design and copy by attachment. Cost is £100 per half page, £200 full page payment in advance.

Opinions expressed in the Mersey Ale are not necessarily those of the Editor
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