



St Helens & Districts CAMRA Branch Pub of the Year 2025 Scoring Form



Beer scores submitted throughout 2024 by CAMRA members are used to determine the shortlist for this competition.

You must score all eight pubs for your score to count and have your form stamped when you visit. All scores to be out of 10.

Check out www.camra.org.uk/pubs for pub details and opening times. For more information see the separate guidance overleaf.

Pub	Quality of Ale/Cider	Promotion/ Knowledge of Real Ale	Cleanliness & Staff Hygiene	Community Focus	Service & Welcome	Style / Décor /Atmosphere	Sympathy with CAMRA's Aims	Overall Impression & Value	Comments
Beer EnGin									
Cricketers Arms									
Firkin, Newton-le-Willows									
Kirkfield, Newton-le-Willows									
Lamb Inn									
Star Inn, Rainford									
Turks Head									
Watch Maker, Prescot									

Name: _____ Membership No. _____

Fold here to keep your scores private when getting your form stamped

How to return your form:

- posted into a collection box in one of the shortlisted pubs no later than 5pm on 9 March
- emailed to poty@sthelens.camra.org.uk no later than 11 March
- drop off at the committee meeting on 12 March at venue TBC (closed meeting)

For any queries please email poty@sthelens.camra.org.uk

You must get a stamp from each pub below			

CAMRA PUB OF THE YEAR JUDGING

Pubs don't have to be picture postcard, unspoilt gems to be a Pub of the Year. Pubs of all sizes and locations, such as those located on a housing estate, modern city centre bars, micropubs or back street locals, where everyone is made to feel welcome, can be considered for this award.

Please find below a checklist to give you some guidance on what to look for in a Pub of the Year.

CATEGORY 1 – QUALITY AND CONDITION OF REAL ALE / CIDER / PERRY

- It is the quality and condition that are important, and NOT the number available.
- Aspects to consider include: is it stale, is it too warm or too cold, and does it taste right for the style. Personal tastes for particular styles must be ignored.

CATEGORY 2 – PROMOTION AND KNOWLEDGE OF REAL ALE

- Is there clear and obvious support and promotion of real ale (real cider / perry if applicable)? Examples include: meet the brewer (cider maker) events, beer festivals, and trips to breweries (cider producers) or other festivals.
- Staff should enthusiastically promote real ale (real cider / perry if applicable) and be able to answer simple queries in relation to these products.
- The provision of information on products, producers, suppliers, etc. is desirable.

CATEGORY 3 – CLEANLINESS AND STAFF HYGIENE

- Toilets should be hygienic and clean with hot water, soap, suitable hand drying facilities etc.
- The pub should be clean throughout, including bar tops, tables and glasses.
- Staff should observe good hygiene practices, eg correct handling of glasses, not eating behind the bar, clean hands and surfaces regularly etc.

CATEGORY 4 – COMMUNITY FOCUS

- There should be a sense of community that is inclusive and welcoming to all age groups and sectors of the community. Do regular customers interact well with strangers?
- There should be support for local activities, such as sports teams, local groups, and local celebrations. Is there a notice board that lists local events, activities, or information on the local area?.

CATEGORY 5 – SERVICE AND WELCOME

- All should be welcome. No aspect of the pub should cause offense by anything that could be offensive to a consumer due to their discriminatory nature. This includes websites and other aspects of social media.
- Service should be welcoming, friendly, polite, and prompt whenever possible. If it is busy, a friendly acknowledgement of your presence is desirable.

CATEGORY 6 – STYLE, DÉCOR AND ATMOSPHERE

- There should be a comfortable, pleasant and safe environment throughout
- The style should show respect for the building and the décor should enhance it. Furnishing should be in a good state of repair.
- Is there a friendly atmosphere?
- Considering the time and day of the week, is it busy enough to create a good atmosphere?

CATEGORY 7 – SYMPATHY WITH CAMRA'S AIMS

- Prices and opening hours should be clearly displayed.
- You should get a full measure or a top up without asking. Are oversized glasses used?
- Are there attempts to stimulate interest in the sorts of issues we're concerned about?
- Real ale, cider or perry should not be sold using misleading dispense methods.
- It should be clear who has brewed 'house branded' real ale, cider or perry.
- There should not be any inappropriate noisy electronic amusement machines.
- Real ales should not be served through tight sparklers unless brewed to be dispensed in that way.
- If a number of real ales are available a range of styles and strengths should be offered and a local product, where available.

CATEGORY 8 – OVERALL IMPRESSION AND VALUE

- This category covers the undefined elements that are not considered elsewhere.
- Are other products/services that may enhance a visit available, such as quality soft drinks?
- Did you enjoy your visit? Did you spend more time than you had expected or wish you had been able to stay longer? Would you look forward to a return visit?
- Taking into account the style of establishment and its location, did you feel that you received reasonable value for money? CAMRA discounts should not influence this.