ONE & ALE

Issue 50
AUTUMN 2026

FREE

Alfie's Revenge wins Gold in Champion Beer of Britain contest



Left to right: Kevin Travers, of CAMRA's Champion Beer of Britain coordination group, Lou Treseder and Tim Lawrence of Driftwood Spars Brewery, and Dave Pedlar, chairman of CAMRA Kernow

The Cornwall Campaign for Real Ale
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ONE & ALE

Hello and welcome to issue 50 of One & Ale. Fifty issues is quite a run and I hope this one is as enjoyable to read as it was to put together.

We begin by sadly saying goodbye to Rod Davis, whose decades of work shaped this branch and this magazine, and who wrote for these pages as 'Lizard'. The closure of Sharp's Brewery is another blow, and the debate over what it means for a beer to be called Cornish looks set to continue.

There is fresh energy elsewhere. Falmouth Brewery tells its story, Andy Harwood talks about taking over Castle Brewery, and Horneywink is bringing a new Cornish cider to the county. Communities are rolling up their sleeves, too, with the Ship Inn in Portloe now in local hands and the ongoing campaign to save the Stag Hunt in Ponsanooth.

Elsewhere, read about the miners who kept Cornwall's pubs busy, the glorious Admiral Benbow in Penzance, and a Tribute Ale Trail to tempt you out this autumn. Our socials list will also give you plenty of reasons to join us, whether you fancy a stroll around Polperro and Looe or an afternoon in Penryn.

If you have a story, a photograph or a pub worth shouting about, I'd love to hear from you. Copy for the spring edition is due by 25th March.

Ian Sandison
Editor, CAMRA Kernow

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CHAIRMAN'S WELCOME



HELLO EVERYONE

I hope you were able to enjoy the long hot summer we have just experienced, although, it did bring all sorts of challenges in many ways. Over the summer the branch held numerous social events, and in my opinion, those that I attended were very enjoyable. You will be able to read about these in this magazine thanks to Steve Barber. Thanks, also, to our social secretaries, Steve Buxton and Steve Willmott who take the time to plan most of the events.

I must also extend my gratitude to Ian Sandison our magazine editor, all the contributors, along with our advertisers without whom the magazine wouldn't exist.

We are lucky in Cornwall to have some excellent breweries and once again there was cause for celebration and congratulations when Driftwood Spars Brewery's Alfie's Revenge won gold in its category and overall bronze in the Champion Beer of Britain competition judged at the Cambridge Beer Festival in May. A couple of our other breweries have also reached significant milestones this year with Treen's celebrating their 10th birthday and St Austell Brewery it's 175th! Congratulations to both.

As summer draws to a close and visitor numbers drop off our pubs need our support more than ever. So, as the evenings draw in and we head into cooler months, I hope you can visit your local pub to enjoy your favourite seasonal tipples. Be it a brown or ruby ale or possibly a porter or stout, hopefully it will be brewed by one of our wonderful Cornish breweries.

Dave Pedlar, *CAMRA Kernow Branch Chairman*

CAMRA Kernow turns 50

On 18th March, 1977, CAMRA Kernow was formed at The New Inn, St Columb Major (now called The Coaching Inn). The meeting was called by the Plymouth branch of CAMRA under the auspices of the south west regional officer Joe Goodwin and joint Cornwall area organisers Bob Rendle and Mel Thomas.

A reasonable attendance of members from Cornwall selected former mayor of Truro, Bill Flooks, as chairman, Tom Rowse of Tresillian as secretary, Richard Cunningham of Truro as treasurer, with Merton Creasey, Charles Williams, Peter Sugden, Mike Carr, and Gerry Bazin forming the rest of the committee.



The first committee meeting was set for 6th April at the Victoria Inn, Threemilestone, and the first branch meeting set for 18th April back at The New Inn, St Columb Major.

Rod Davis, 1942-2026

Rod Davis passed away on 24th September at the age of 84. He was a passionate supporter of CAMRA, and no-one did more in Cornwall Branch (CAMRA Kernow) to promote the organisation.

Rod was a Lt Cdr in the Royal Navy and launched himself into CAMRA after retirement with astonishing enthusiasm, to support his love of real ale, finally retiring in 2026 to become “an ordinary branch member”, he said. He was elected branch chairman in 1999 and held the post for 11 years. As chairman, he did everything other than treasurer, secretary, membership, contact and newsletter editor. He was also Pubs Officer (covering all the current pub roles) for 26 years, continuing as pub data ccoordinator in his last year. Rod personally carried out routine pub surveys around the whole county to maintain CAMRA’s pub records. He conducted Pub of the Year surveys at both branch and regional level for many years, and coordinated the results. Rod was the pub beer quality officer to 2003 (pre-NBSS) before handing that over, although he continued to run GBG selection until 2024.

Alongside all the above, Rod (using the pseudonym 'Lizard') provided regular contributions to the One & Ale branch magazine and organised its distribution. Being artistic, he also provided maps for the now defunct local town pub guides. Rod did so many other tasks, including managing the branch stock and sales of GBGs and organising alias email addresses. He was responsible for creating the branch logo, branch colours, and bilingual Kerwenek title.

Cornwall branch ran over 30 beer festivals up to 2019. In 2000, responsibility for festival organisation was passed to Gerry Wills under the post of festival organiser, but Rod continued as a member of the festival committee, ordering glasses and running beer festival competitions. Rod was



BLO for Redruth Brewery up to 2002 and for the Ales of Scilly Brewery, now both closed. He was the second longest serving member of Cornwall Tasting Panel from 2003 to 2025. Beyond Cornwall, Rod was SW regional CBoB coordinator from 2013 until July 2022. He was deputy regional director in 2016 and attended regional meetings on behalf of Cornwall branch for many years.

Nationally, Rod was a regular volunteer at GBBF for many years and contributed to the Public Transport Advisory Group, holding the regional transport portfolio. Sadly, Rod only had five months as an “ordinary branch member” before ill health took him from us. Rest in peace Rod.

Closure of Sharp's Brewery a betrayal says CAMRA

Molson Coors has confirmed that Sharp’s Brewery, near Wadebridge, in Cornwall, will close by the end of the year with the loss of up to 40 jobs. The company said changing consumer tastes and ongoing challenges facing the cask ale market had contributed to the decision. Camerons Brewery, in Hartlepool, is said to be a strategic partner for the brewing of some Sharp’s brands going forward.

“This is a betrayal of the founders of Sharp’s, the 40 people whose jobs are at risk, and the locals that have supported this business for decades,” said Dave Pedlar, chairman of Cornwall CAMRA. “We’ve known for a while that the Sharp’s cask production was moving out of the Duchy, but Hartlepool is 417 miles away, which is as far from Rock as Brussels. We need ‘pasty-style’ consumer protection laws that stop Molson Coors from continuing to market these beers as Cornish.”

CAMRA have launched a new campaign and ‘Beer in the UK’ report to raise awareness of the tactics of global brewers in the UK beer market. The campaign highlights misleading marketing practices, and how independent brewers struggle to get their beers onto bars.

THE VISION BEHIND FALMOUTH BREWERY



Conrad and Spencer Smith

The idea of opening a brewery came several years ago. Having been in the pub industry for 35 years, I was very familiar with the day to day running of pubs and how the beer culture had evolved over time.

Being the landlord of the Jacobs Ladder Inn in Falmouth, I always thought a brewery would fit nicely in the back storeroom building. But, being part of the Enterprise (now Stonegate) group, the pub was tied to what drinks it could buy and sell. Thankfully, over two years ago, I managed to achieve a free-of-tie lease, meaning my vision was possible.

It was always something I thought about aloud in various circles, and my brother showed interest in getting involved. I mean, who does not want to own a brewery! I could not believe the name Falmouth Brewery was available when I searched for a domain name. I decided this would do the job and the dream was getting closer.

My brother registered the company in January 2024 and we did a lot of 'talk and no action' for the whole of that year. Entering 2025, we decided to go for it and employed some professionals who knew what it took to set up and create a brewery from start to cask. We were off and running...

The small building we were going to use in the back of the pub needed major work. From a new roof to a new floor with adequate drainage and everything in between. Months were spent designing the bespoke equipment needed, and more months to complete the crazy amount of application forms required to satisfy various government bodies. The building work was finished just in time to crane our



vessels over from the road and into place. More welding, purchasing, form filling, recipe designing and of course a lot of beer drinking research and by November we were ready for testing the equipment and learning how to properly brew beer.

Roll on 10 months and our petite five-barrel brewery plant is up and running. We have developed two cask ales (with a third on the way): Heave Ho! our Cornish Copper Ale, and Summerhill Pale Ale. On the craft keg side, there is our 4% ABV session lager called Lowen an Mor ('Joy of the Sea' in Cornish) plus our hazy pale ale. The local feedback has been brilliant and local pubs — as well as our own Jacobs Ladder and our micropub at the Wheelhouse — are proudly now serving Falmouth Brewery beer.

With the brewery approaching its first birthday, we are extremely excited to see what lies ahead and hope to feed thirsty beer-loving folk in the years to come.

Spencer Smith

SAVE THE STAG HUNT INN, PONSANOOTH

Ponsanooth village and the Stag Hunt Inn are situated on the A393, about a third of the way from Penryn to Redruth, within the Cornish Mining World Heritage Site and the beautiful Kennall Vale.

The Stag Hunt is the last pub remaining in Ponsanooth parish, serving a population of 860 households and 1,540 people. For many years it has been a focal point for social activity in the village and the wider parish. In recent years it has suffered like many non-urban pubs have. The pub has been on the market to be sold since May 2024 and was closed for a period in early 2025.

In 2025, local people set up a Community Benefit Society (CBS) to try to take 'The Stag' into community ownership. Shares have been offered, with investments starting at £100 each, initially to local people or people with a connection to Ponsanooth, then spreading the net wider. The CBS has raised £260K of the initial target of £300K, the threshold at which further grant support can be accessed. For all of April 2026, the CBS, supported by many more volunteers, took over the



Stag Hunt Inn and ran it full throttle in the way the vision for a community pub had started this initiative. There were people who had not been to the pub in years who became regulars again. We have now achieved Asset of Community Value status. This is now the best opportunity to **SAVE THE STAG!** If you feel you can help to reach that goal and preserve an important part of village life, please scan the QR code or go to savethestag.co.uk to find out more and how to apply for shares.



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HISTORIC PUB INTERIORS: A NATIONAL OVERVIEW

Despite the turmoil in the licensed trade in recent years, Britain remains blessed with many pubs that retain traditional, and often beautiful, historic interiors. More than 30 years ago, a body of CAMRA members began compiling a National Inventory of Historic Pub Interiors. Initially, they aimed to identify and record the most intact pre-war pub interiors, regardless of their architectural distinction. Before long, it was decided also to include pubs with special features or rooms of national significance. By then, around 270 pubs had inventory status.

The next step was to develop regional inventories, capturing interiors that fell short of the criteria for the national list but were, nonetheless, of significant historic interest. Around the same time, early post-war pubs built on traditional lines and still intact also became eligible for inclusion.

A few years ago, CAMRA's Pub Heritage Group (PHG) agreed to move to a single inventory, based around a grading system using star ratings. Interiors are eligible for consideration if they have remained essentially unaltered for at least 50 years. There are three key aspects for assessments:

Layout: survival of historic layout and internal divisions, either intact or readily discernible.
Historic fittings and decor: particularly old or original bar counters, bar-backs (gantries), fixed seating, fireplaces, plasterwork, vestibules, panelling, tiling and other ceramics.
Notable rooms and features: such as partitioned snugs, counter-less pubs, tiled paintings, snob screens etc.

The rarity of both historic layouts and historic fittings counts very high in the selection process. The current grading system is simple and easy to understand. Within the single National Inventory of Historic Pub Interiors are three grades:

Three Star pubs are of outstanding historic importance. They will have stayed wholly or largely intact, in terms of layout and fittings, and/or retain rooms or features that are truly rare or exceptional. Only limited loss of such components is allowable before an interior fails this standard. Currently 303 pubs are in this category.

Two Star pubs are of very special historic interest. They are highly important, but fall just short of three star levels of overall intactness and/or rarity. Lost elements, often of layout, are clearly in evidence. There are presently 270 such pubs.



The Admiral Benbow, on Chapel Street, Penzance, is an early example of a theme pub



One Star pubs, by far the most numerous category (740), are of special historic interest. They have either readily identifiable historic layouts or retain rooms or features of special interest. More significant changes are allowable in this category than for the first two categories.

PHG keeps gradings under continual review and makes changes where appropriate. Generally, this is because alterations to an interior have impacted on the pub's historic importance. In other cases, members will re-assess current gradings, especially where a pub has not been surveyed for a long time or where a wider range of views is felt to be beneficial.

PHG also campaigns hard to protect and promote these precious heritage assets. Over the years, we've been able to get many of them statutorily listed so that they enjoy an extra layer of protection from unwanted

AND A FOCUS ON A WEST CORNWALL GEM







Photographs: Russ Durbridge and Michael Slaughter

alterations. Where inventory pubs come under threat of closure or unsympathetic change, we'll do what we can to save them. On a positive note, we seek to raise awareness of the delights these pubs provide, through our website and a range of publications.

You can find much more information about the National Inventory, and heritage pubs generally, at camra.org.uk/heritage-pubs. A complete list of inventory pubs is at camra.org.uk/heritage-pubs/national-inventory. We also issue a monthly bulletin featuring news about heritage pubs. To subscribe, email bulletin@pubheritage.camra.org.uk with Subscribe as the subject.

We are always keen to hear from visitors to the listed pubs, especially where there have been changes that we might not know about.

Paul Ainsworth
Chair, Pub Heritage Group

In the last One and Ale we featured the Seven Stars, in Falmouth, which is Cornwall's only pub to be rated 3 stars on CAMRA's National Inventory of Historic Pub Interiors. This time we go into the Admiral Benbow in Penzance, which is rated 2 stars: "A pub interior of very special national historic interest."

The Benbow is possibly the UK's finest example of a 'theme pub', with an extraordinary interior created between 1950 and 1960 by a previous owner, Roland Morris, who was a wreck diver. The interior fixtures and fittings are constructed from ship and wreck salvage.

Downstairs are a series of spectacular and colourful nautical-themed rooms, which culminate at the rear with the Great Cabin! This is a lavish space, an intact reconstruction of the interior of a sailing ship, utilising fittings from wrecked ships to re-create the aft cabin of a Privateer. Upstairs is the Wreck Room, only used for functions, in which the theme continues, but in less ostentatious fashion. At quiet times, ask the staff for permission to view.

The quirkiness of this 400-year-old building continues outside, and even up on the roof! If the architecture doesn't impress you then perhaps hand-pulled St Austell Proper Job or Treen's Classic and Essential will. This feast for the eyes (and taste buds) really is a 'must visit' if you find yourself in Penzance.

Russ Durbridge

QUESTION TIME: ANDY HARWOOD, OWNER CASTLE BREWERY

You were already enthusiastic customers of Castle Brewery before taking it over. How did you go from being customers — and home brewers — to brewery owners?

It was, to put it mildly, something of an over-reaction to a small problem! Perry and I had been home brewers for some time, but brewing at home is difficult because of the space and disruption. Some people dip into their pensions and buy Ferraris. I chose a brewery!

Perry, I and some friends were on a pub crawl in Plymouth for my birthday in May 2025. We were particularly disappointed by the beer in one chain pub. It was mass-produced and, to our taste, completely lacking in character. That got us talking about whether we should start our own brewery, making the sort of beer we wanted to drink.

I already knew Simon Court as a Castle customer, so I approached him. He invited Perry and me to brew with him and, over the next four or five months, we did just that. As Simon's plans for his new brewery, Coldframe, developed, we started discussing the possibility of buying Castle. That happened in November 2025.

Castle Brewery has had several custodians, with beers passed down through the years. How important was it to preserve that heritage while also putting your own stamp on the brewery?

It was very important to us, particularly as 2027 will be Castle's 20th anniversary. We'll be running events throughout the year to celebrate it.

We had been customers of Castle for many years under Simon's ownership and before that under Theo Corfield, so we already had a great affection for the brewery and its beers. We didn't want to come in and throw everything out and start again. Some of the beers we inherited from Simon had themselves been passed down from Theo and Andy White, and we have retained Simon's core range.

At the same time, we obviously want Castle to have our identity. We're currently going through a rebranding process to make the brewery visually distinctive. Nicky has been particularly involved. She is an artist who is well known locally and has exhibited nationally, so we're fortunate to have her



Andy Harwood

talents in the family. We want the beers to stand out on the shelf and on the bar, as well as in the glass.

The brewery is very much a family affair. How do you divide up the roles?

Perry is our main brewer. He's full of ideas about recipes and how to implement them.

Nicky is very much involved on the front line, contacting pubs, handling invoicing, developing the brewery's identity and artwork. She also formulated the recipes for our sour beers, Stripple Stones and Trippett Stones, developed soon after we took over for International Women's Collaborative Brew Day.

Georgie is also getting involved in brewing, although her full-time career limits the time she has available. Stripple Stones and Trippett Stones for example, were both brewed by Perry and Georgie, and future batches will also be brewed with either Nicky or Georgie in honour of their inspiration of getting women involved in brewing.

I get involved in the brewery and do the odd thing on my own, but mainly help Perry.

We're all involved in our small seasonal taproom bar on the industrial estate in Lostwithiel. It gives us somewhere to soft-launch new recipes



Brewers Perry and Georgina Harwood

and see how people react to them. Even on a small pop-up scale, the taproom is a vital part of the business because it connects us with our customers and the Lostwithiel community.

Perry comes from a mathematical background. How does that influence the way he brews?

Perry enjoys understanding the science. He's naturally analytical and likes looking at what is happening and why. He's also very good at adapting when things don't go exactly according to plan.

One of the things I admire about him is how keen he is to learn from other brewers and from books, articles and other resources. We all still have a huge amount to learn, but we're determined not to lose sight of the fundamentals.

You've retained established Castle beers but are also developing new ones. Where do the ideas come from?

Sometimes it's a particular style, sometimes an ingredient, sometimes a conversation. We also want to celebrate the landscape and other features of central and south-east Cornwall, where the brewery is based and where our family has lived for more than 30 years.

Kerdroya Amber Ale is a good example. Perry developed the recipe and we're using it in collaboration with, and to raise funds for, Kerdroya, the fascinating landscape labyrinth near Colliford Lake. We're also working on a new Porter, which we intend to call Cheesewring Porter.

Du Fowen seems to be a particularly important beer for you. What makes it such a favourite?

It's a subtly smoky stout with a complex range of grains. There's something about the balance of the smoke with the rest of the beer that really works. It has plenty of character without the smoke becoming overwhelming. It's a true heritage beer for Castle, having evolved from Theo's award-winning Stuggy Stout.

Good beer doesn't necessarily have to belong to one particular dispense format. Du Fowen is excellent in cask, but it really suits being in keg too.

Restormel Gold is another beer that has demonstrated there's an appetite for what we're doing. It has been part of the brewery's history through its various owners and has been selling out first at local beer festivals. That's a pretty satisfying endorsement.

You've spoken about wanting to be an antidote to the increasing industrialisation of beer. What do you think is lost when beer is scaled up?

Large-scale brewing has its place, but so many beers that were once characterful and distinctive have become shadows of their former selves after being scaled up. It seems to me that compromises in quality can be made for the sake of profits, and once-great brands can lose what made them special. We want to be an antidote to that.

You're deliberately not trying to become a big brewery. What does success look like for Castle?

The commercial environment favours large brewing companies. Multiple pub-owning companies can tie their managers to a relatively limited range of beers, dominated by national brands. For a small independent brewery, getting beer in front of drinkers can therefore be difficult, even when people who try it love it.

For us, success would mean having a sustainable brewery producing beers that people genuinely look forward to drinking, with enough pubs ordering regularly and customers who appreciate what we're doing. We need to pay our bills and Perry, at the very least — and maybe even the rest of us one day!

Looking ahead, what would you like Castle Brewery to become — and what don't you want it to become?

We want Castle to have its own clear identity, producing beers that people enjoy and perhaps occasionally surprise them. A brewery with character: small enough to care about what goes into every beer, connected to its community and its Cornish roots, and always willing to learn and try something new.

A TRIBUTE ALE TRAIL FOR AUTUMN

Beer lovers are being invited to explore some of the South West's most-loved pubs as a new ale trail launches across more than 150 venues.

The Tribute Ale Trail, launched by St Austell Brewery to celebrate the 25th anniversary of its flagship pale ale, rewards participants for exploring pubs across Cornwall, Devon, Somerset, and Dorset. There are prizes ranging from free pints to a complimentary overnight stay.

Trail maps are available from any participating pub. Purchase a pint of Tribute to receive that venue's exclusive location sticker. There's only one sticker available per pub. To progress through the trail, participants must visit different venues across the region.

Rewards include the following: Collect stickers from 10 different participating pubs and receive a free pint of Tribute; visit 50 different pubs and earn a £50 St Austell Brewery voucher; reach 100 different pubs and receive a further £50 voucher; complete the entire trail by visiting all participating pubs and win a one-night stay at a St Austell Brewery managed house, worth £200



It's the first ale trail to span St Austell Brewery's pub estate in more than a decade, encouraging people to explore the region, support local pubs, and celebrate the thriving cask ale culture.

The trail launches during a landmark year for both Tribute, which turns 25, and St Austell Brewery, which is celebrating its 175th anniversary. To mark the occasion, a commemorative Tribute glass has also been created, showcasing the beer's heritage, quality ingredients, and the people behind its success.

"The South West is home to some of Britain's best pubs, so we wanted to create something that gives people a reason to get out and experience more of them," said brewing director Georgina Young.

"The Tribute Trail is part pub adventure, part celebration of cask ale, and a chance to support the brilliant pubs and communities that make this region so special. Whether you're aiming for 10 pubs or all 150-plus, it's a great excuse to explore somewhere new, find a new favourite pub, and enjoy a pint along the way."

Tribute began life as an experimental brew, created by former head brewer Roger Ryman to mark the solar eclipse of 1999. It became a permanent beer in St Austell Brewery's portfolio in 2001. Today, it is one of Britain's best-known cask ales and remains closely associated with the South West. Over the years, the brand has supported a number of sporting organisations across the region, including Cornwall County Cricket Club, Cornish Pirates, and Bath Rugby, and is currently the official beer partner of Plymouth Argyle.



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HAPPY 10th ANNIVERSARY TREEN'S BREWERY



Simon Treen with former St Austell Brewery colleagues at the September birthday party

A series of celebrations this summer, culminating in the annual September celebration, have marked the 10th anniversary of family brewery Treen's, now firmly established in their home village of Ponsanooth, just outside Penryn.

The brewery starts life in 2016 and work begins at an empty industrial unit at Viaduct Works, in Ponsanooth. A brewhouse kit is ordered, but this falls through when the manufacturer is declared bankrupt, taking Treen's investment with it. Plan B: cuckoo brewing, twice a week, at now defunct Black Rock Brewery on their 2-barrel kit using a Treen's 10-barrel fermenter. Early September sees the first casks of Cuckoo go on sale at the 'front, Seven Stars, Royal Cornwall Yacht Club and Masons (now the Moth & The Moon). A super strong Cuckoo is accidentally brewed and sold as Cloud Cuckoo. It's an instant hit and adopted into the range.

2017 sees the second brewhouse kit made and delivered in May. Treen's Brewery is officially opened! The original 10-barrel fermenter is supplemented by two further 8-barrel fermenters. Cloud Cuckoo is the first brew on the new kit, followed by Resolve and Essential. Essential is released just in time to win a gold at Falmouth Beer Festival. After feedback and a blind taste-testing event at the Stag Hunt Inn, Cuckoo is tweaked and becomes Classic. Sunbeam is first made towards the end of a year that sees 23,000 pints brewed.

2018, and Sunbeam is the first beer to be sent off for bottling, closely followed by Resolve and Classic. The focus this year is on establishing existing brews which are selling quickly, production rising to 71,000 pints.

Onto 2019, and Krowsek is introduced at the start of the year, followed by Gwynn (a wheat beer) in the summer. Smoulder (a smoked beer) is introduced in the autumn, with some of it being used in a collaboration brew with Woodman's Wild Ales called Smoky Cocoa. Classic and Essential both win silver awards at the Falmouth Beer Festival. Cellar space becomes an issue so the adjacent unit is acquired, creating more cask and bottle storage. Production rises to 74,000 pints.

Hirra is brewed at the beginning of 2020 and sent off for bottling. Cloud Cuckoo becomes regional Champion Beer of Britain at Exeter Festival of Ales. Then COVID strikes. With no pubs to supply, the brewery starts home deliveries twice a week, which prove extremely popular. More than half of all beer brewed after March is for bottling only. Mariner IPA and Krowsek are introduced to the bottled range.

2021, and pubs reopen and restrictions ease. With demand increasing, the brewery sell their original 10-barrel fermenter and invest in two new



Simon and Sarah Treen celebrate at the brewery anniversary event in September

14-barrel versions. Mariner (a well balanced IPA weighing in at 5.9% ABV) appears for the first time in cask. With no Falmouth Beer Festival, CAMRA Kernow organises a successful trail around the town's pubs for which Treen's brews a one-off beer called Local. It proves so popular it is added to the regular range.

2022 sees Glyn Barnicoat join the brewery as a kilt-wearing drayman, and the brewery starts to offer regular deliveries across Cornwall.

In 2023, Essential wins gold at the Exeter & East Devon Beer Festival to become regional Champion Beer of Britain. A tweak to the Krowsek recipe sees the ABV drop from 5.2% to 4.8%. No-one seems to notice any difference in the taste, and there's a significant increase in sales. This year also sees rocketing energy costs, the average electricity costs for the brewery have risen from under £4,000 in 2020 to almost £24,000 in 2023.

Regatta, a summer special, is introduced in 2024. On the awards front, Resolve and Cloud Cuckoo are both successful at regional judging, while Essential is one of nine finalists in the Champion Beer of Britain contest. The year also sees a brewery upgrade with the installation of a new larger hot liquor tank and an additional 12-barrel fermenter.

Into 2025, and Essential is now available in bottles. The brewery also "exports" across the Tamar for the first time, with beer being sent to national wholesalers. And so we come to 2026, and a celebration of a decade of Treen's. Here's to the next 10 years! Cheers! *Vince Curtis*



A TOUR AND TASTING AT TINTAGEL BREWERY



A warm welcome from brewer and MD Simon



Simon talks on the Tintagel brewing process

On Saturday, 9th May, 34 branch members from all parts of the county and Plymouth converged on Bodmin Parkway Railway Station to catch a coach to attend a social at Tintagel Brewery. The trip had been very well organised by Steve Buxton, one of the branch's two social secretaries.

Following a very enjoyable coach ride through the narrow country lanes, we arrived at the Brewery nestled in the middle of Condolden Farm just outside Tintagel. We were greeted by Simon Thresh, head brewer and managing director, who gave us a very warm welcome.

Simon had laid on two cask ales for the group to sample, these being Merlin's Muddle, 5.2% ABV dark amber ale, and Sir Lancelot, 4.2% ABV pale ale, both were in superb condition and enjoyed by all.

We were able to sample most of the Tintagel range from the bar in the Café and Bistro which also forms part of the site, although independent of the brewery. Again these were all in excellent condition and included my personal favourite, Caliburn, a 5.8% ABV ale which won gold in the brown ales, red ales, old ales, and strong milds category in the 2025 Champion Winter Beer of Britain competition, the inspiration behind the visit.

Once everyone had sampled a few ales, and several of the group had also taken advantage of the extensive food offering in the Café, we all returned to the brewery to listen to a talk presented by Simon. He gave us a brief history of the brewery and his journey into brewing, before taking us through a step-by-step insight into the brewing process, from ingredient selection through to cask racking the finished ale, inviting and answering questions along the way. It was clear to all that Simon is another very passionate and talented brewer alongside all the others we are so lucky to have in Cornwall currently.

Once Simon had finished his talk it was time for another important part of the visit. The branch could finally and belatedly present him with the gold certificate awarded



Branch chairman Dave hands over the award

to Caliburn for winning its class at the 2025 Great British Winter Beer Festival, which I was honoured to do as branch chairman.

After the presentation, we all then retired to the bar and patio area at the front of brewery. From here, stunning panoramic views of the Cornish countryside, from coastline to the high moor of Brown Willy and Rough Tor, could be observed. We proceeded to sample some more of the ales on offer, enjoying the company of the group until it was time to extend our thanks to Simon and the team at Tintagel, bid them farewell, and board the coach, a very happy and contented, although more raucous bunch, for the return trip to Bodmin.

Dave Pedlar



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MINE'S A PINT: THE HISTORIC LINK BETWEEN CORNISH PUBS AND MINING



The Market Inn, St Cleer

Living in St Cleer, it is difficult to get very far without bumping into Cornwall's mining past. Engine houses dot the landscape, old tramways have become footpaths and, if you know where to look, the remains of the Caradon mines are everywhere. But there is another reminder of the mining age which is rather easier to get into. The pub.

The Market Inn, opposite St Cleer church, seems as good a place as any to start. There are various stories about its origins, some more convincingly documented than others, but we do know something about one of its earliest landlords. In 1851 Edmund Lord was a miner. Ten years later the census records him as the innkeeper of the Market Hotel, as it was then known. When he died in 1868, his address was still given as the Market Hotel. So here, at least, was a very direct connection. One Cornish miner had exchanged the mine for the bar.

He was certainly not short of potential customers. The great expansion of mining during the 19th century brought thousands of workers into Cornwall's mining districts. New communities sprang up and existing villages expanded. These people needed houses, shops, chapels, and somewhere to spend an evening. Unsurprisingly, pubs and beer houses followed.

The smaller establishments were often known as kiddlywinks, licensed beer shops which were a familiar feature of Cornish mining communities. Miners gathered in pubs and kiddlywinks when earnings were divided, and the combination of payday, beer, gambling and singing did not always produce a workforce in peak condition the following morning. Indeed, excessive weekend enthusiasm gave Cornwall one splendid contribution to the vocabulary of the hangover: Maze Monday. The Cornish Mining World Heritage Site records that some miners were still too drunk to report for work on Monday. The 19th century Cornish miner may not have invented the Monday morning hangover, but he did at least give it a name.

The relationship between wages and beer could sometimes be closer still. A few miles from St Cleer, the Crow's Nest Inn, near Darite, says that its building was once a mine captain's house and pay

office. Miners were summoned by a bell and were partly paid in Crow's Nest tokens, which could be exchanged for goods and ale sold from the office. The bell can apparently still be seen above one of the windows. There is something impressively efficient about collecting your wages and being offered an immediate opportunity to spend some of them without having to change premises.

Beer was not merely an after-work indulgence, either. Sometimes it fitted remarkably neatly around the working day. Local research into the pubs of St Agnes records that the Victoria at Peterville was run during the 1890s by Chummy Reynolds, who brewed his own beer and kept the pub open at all hours, including five in the morning when miners were changing shifts. For a publican in a mining district, closing time was evidently a fairly flexible concept.

The same research gives us an earlier glimpse of just how commercially important thirsty miners could be. In 1833 an established inn at Wheal Rose was advertised for sale. Among its attractions were eight rooms, stables, gardens, and its own brewhouse. More tellingly, the advertisement drew attention to its position in a prosperous mining neighbourhood and its proximity to a mine which was returning to work. In other words, the local mining population was part of the sales pitch. You were not simply buying an inn and a brewhouse. You were buying customers.

Of course, combining mining, beer and 19th century Cornwall did not invariably end well. The Seven Stars at Stithians provides one of the better examples. In March 1861 two miners from East Wheal Basset found themselves before the courts after taking a piece of timber from the mine. According to the evidence, they were carrying the plank home when they approached Stithians and decided to stop for a glass of beer. This presented an obvious problem. Walking into the pub carrying what amounted to the evidence was perhaps not the wisest course of action. Their solution was to throw the plank over a hedge, intending to retrieve it after their drink.

Unfortunately, a police constable was standing nearby. The timber was discovered, the men were arrested, and the case moved with extraordinary speed. They were found guilty and each sentenced to six months' hard labour. There are several possible morals to this story. Stealing timber is wrong. Concealing evidence badly is unwise. But perhaps the most enduring lesson is that if you are going to interrupt a crime for a pint, check for policemen first.

It is tempting to think of all this as simply evidence that Cornish miners enjoyed a drink. Clearly, quite a few of them did. But the pub occupied a much broader place in mining life.

It was somewhere to meet, hear news, sing, gamble, collect or divide earnings, and forget about the working day. Some pubs served men coming off shift. Some brewed their own beer. Some stood where mining had created an entire new community around them. And not everyone approved. The drinking associated with payday and Maze Monday helped encourage the growth of temperance organisations. In some mining towns, coffee taverns were established to give workers somewhere to gather without the accompanying beer. One suspects they had their work cut out.



The Crow's Nest Inn, near Darite

Eventually Cornwall's mining industry declined. Mines closed, workers emigrated, and communities which had grown rapidly around copper and tin had to find new purposes. The beer survived rather better.

The Market Inn still stands opposite St Cleer church. The Crow's Nest is still a pub. The Seven Stars at Stithians still serves its village. Elsewhere across the old mining districts, pubs remain among the most accessible links with the communities that grew up around the mines. We rightly preserve engine houses, shafts and machinery because they tell us how Cornwall's miners worked.

Perhaps the pubs tell us something equally important. They tell us what they did when they'd finished.

The mine may have closed a century ago. Fortunately, somebody kept the pub open.

John Pascoe

Horneywink Cider: Premium by Nature,

In 2020 Sara Reid (fourth generation Cornish) and her husband, Chris, returned to Cornwall after 18 years in New Zealand. They bought a 14-acre smallholding a mile or so north of Mylor Bridge and hatched an ambitious plan for cider production, with additional support from an old school friend, Paul Jefferson. The nearby woodland is known as Horneywink Woods, a Cornish dialect word for the frisky lapwing, and a ready brand name for ciders "shaped by Cornwall's heritage, myth and mischief"!

Four years ago, the first 240 apple trees were planted, all cider, many Cornish, some English and a few French. These are now cropping. Last winter, 960 trees went in. The aim is for 1,000 this winter, and 800 in 2027/28, bringing the grand total to 3,000 (40 varieties). Last winter's planting has survived the drought remarkably well, thanks to good planting and mulching. But one problem is significant fruit damage by crows and rooks, which also break branches.

The first batch of cider was produced in autumn 2025, using fruit from the first planting with some apples brought in from other Westcountry orchards. Signature Green Label (6.6% ABV) is a blend of five cider varieties and one dessert, fermented with a Champagne yeast. It is 100% apple juice, lightly sparkling, on the medium side of dry with a hint of tannins, great depth of flavour, and is dangerously drinkable!





Sara Reid, co-founder of Horneywink Cider. Top: two of the beautifully branded ciders

This autumn, it will be joined by Orchard Cuvée, Blue Label (5.3% ABV) using many varieties according to season. There are also plans for a rosé , using red fleshed apples.

Apples are crushed by a Spiedel scratter, pressed in a hydropress and fermented in five 1,600-litre tanks. Next year a hydraulic press will be installed, and in the longer term a higher capacity scratter and more tanks will be needed. But Sara is keen to remain hands-on, so AI and bots won't feature at Horneywink! Bottling is contracted out for now; plans are that it will be in-house soon.

Sara has been 100% hands on with the planting of the orchard, but is well aware that bringing bottles to customers is, arguably, the bigger job. Her review of the cider market suggests there will be a growing demand for good quality, refined ciders, for sipping (eg from a wine glass) rather

playful by choice, shaped by Cornish heritage

than quaffed in pints (she uses the strapline, 'Premium by Nature, Playful by Choice'). Younger people are drinking more moderately and are discerning about quality and ingredients. (Many mass-produced ciders are made from apple concentrate much of which now comes from China. Say no more!)

With this angle in mind, she uses skills from her previous career to design appropriate labels, trade information, website, et al; and the bottles are a 375ml Champagne. Merchandise includes wine glasses engraved with the lapwing branding.

So far, most of the initial 6,000 litres has been sold via the website and to restaurants and specialist shops (especially off-licences). As quantities grow, more effort will be made to reach businesses upcountry, such as specialist pubs, wine bars, and restaurants in cities such as Bristol, London and Manchester (OK Mr Burnham!), and food and drink festivals. Social media will be increasingly important. All this effort will be essential given the long term aim of producing 300,000 litres.

Like many other owners of small businesses, Sara does not feel supported or encouraged by local or national government. Investment has already been considerable (trees, kit, bottles, marketing, bureaucracy — licences (£thousands), tax, etc); but there's plenty more spending to come.

The other partners are busy with day jobs and cannot be hands-on. so Sara is bearing the brunt of orchard management, cider making, and sales. Fortunately, she is not lacking in energy and continues to hatch plans. One is to hold events at the orchard with cider, food and music.. . subject to another bloomin' licence!

Thanks to good orchard management, the quality of the cider, the focus on marketing, and willingness to go the extra mile, there is every reason to be optimistic. A new, truly Cornish real cider is a cause for celebration. so may the Horneywink fly!

Simon Trehane



CHAMPION BEER OF BRITAIN: THE ROAD TO VICTORY

CAMRA's Champion Beer of Britain (CBoB) is one of the most prestigious beer competitions in the world. Judging for the competition takes almost two years, starting when nominations for the regional finals come from two sources.

Firstly, CAMRA members have the opportunity in September/October each year to nominate up to five beers that they feel are award winning from each of the CAMRA 12 defined style categories.

Then, throughout the year, CAMRA's trained tasting panel members are visiting pubs across the country and judging beer tasted both for quality and against the defined style categories. At the end of the year the highest scored beers are considered for selection.

It is from a combination of the above that the final beers in each style category are chosen for a regional final. The style definitions were redefined in 2025 and are detailed in the CAMRA Beer Styles Brochure 2025.

The regional finals are held in year 2 of the process. These take place mainly at beer festivals across the country. As festivals are spread out across the year, it is only at the end of year 2 that all the potential finalists from the regionals are identified.

By early January in year 2, the regional CBoB coordinator for the region, Steve Murray, offers festivals a choice of style categories to judge. One of the festival beer buyers sources the nominated beers in each category ready for judging at the festival. As all CAMRA judging is blind tasting, neither the brewers nor any of the judges are generally made aware of the beers selected. To further improve the impartiality, the details of the competition beers are restricted to a limited number of the festival organising team.

For each style category chosen, a panel made up of CAMRA accredited judges, local brewers, and licensees gather to judge beers from the regional finalists selected from across the South West.

There are generally *at least* four beers to be judged from each beer style category, the beers being scored against four parameters: appearance, aroma, taste, and aftertaste, with the score for taste doubled in the final totting up. The top three beers chosen in each style category are awarded gold, silver, and bronze medals, and



the gold winning beer progresses to the national finals held in year 3.

Year 3 sees three national competitions. Champion Winter Beer of Britain (CWBoB) was held this year at Liverpool Beer Festival in February, judging the six Winter style categories: brown, red and black ales, old ales and strong milds (up to 6.4% ABV); session stouts and porters (up to and including 4.9% ABV); strong stouts and porters including imperial stouts and Baltic porters (5% ABV and above); barley wines and strong ales (6.5% ABV and above); speciality beers, differently produced; and speciality beers, flavoured. This year the Champion Winter Beer of Britain was London Brewing Beer Street, a rye bitter. Silver went to Cairngorm Black Gold and bronze to Green Jack Baltic Trader Export Stout.

In May this year the overall Champion Beer of Britain competition was held at Cambridge Beer Festival and several stages were completed on the same day. First, there was the Champion Beer of Britain summer finals (the other non-winter style categories), judging: milds (up to and including 4% ABV); session bitters (up to and including 4.3% ABV); premium bitters (4.4-6.4% ABV); session pale, blond and golden ales (up to and including 4.3% ABV); premium pale, blond and golden ales (4.4-6.4% ABV); and IPAs (5.5% ABV and above).

Then there was overall Champion Beer of Britain. This incorporates medal winners from CWBoB and the six gold medal winners from the non-winter styles held earlier that day. These are judged against each other for the overall

Champion Beer of Britains. This year, the overall Champion was Bristol Beer Factory Independence, with Cairngorm Wildcat taking silver and Driftwood Spars Alfie's Revenge winning bronze. The heats and finals for Champion Bottled Beer were held at Norwich Beer Festival in October.

How can members be involved?

Firstly, make sure that you take the opportunity to vote in the annual nomination process in September/October each year. But if you want to be more actively involved then you could join a Tasting Panel in your local region. For information on any of these roles contact southwestsouth.tprc@tasting.camra.org.uk

To broaden the input from the membership, two new voting opportunities have been introduced as part of the CBOB 2026 voting: Firstly, either the Festival Organiser or their Deputy will be able to nominate one beer. Typically this could be the beer of the festival. Only these role holders will see the tab for festival nomination access. Secondly, branches can nominate one beer per category from their branch favourites or shortlist. Full guidance can be accessed at camra.org.uk/cbob/branch-nominate



Driftwood Spars Brewery picked up a national bronze in this year's competition

Why is the Champion Beer of Britain competition important?

Firstly, it is an excellent way to recognise our local brewers, who work hard to deliver quality beers across a whole range of styles. For many, the award brings about great improvements in their sustainability. Secondly it recognises the top cask beers across the country, highlighting these for both CAMRA members and the public to try and enjoy.

Chris Sandison, regional tasting panel-co-ordinator, North West and Merseyside & Cheshire

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NEW ERA FOR THE SHIP INN, PORTLOE



Landlord Cathal Walker

Nestled in the picturesque village of Portloe on the Roseland Peninsula sits the Ship Inn. The pub used to be part of the St Austell Brewery tenanted estate; however, this all changed in December 2024 when the pub was put up for sale. Once the community got over the initial shock at the prospect of losing their pub, a call to arms went out which led to the formation of the Portloe Community Benefit Society (PCBS) in April 2025.

Following the formation of a committee, the members set about raising sufficient funds to enable the society to buy the pub and secure its future for the village and surrounding community. Major fundraising events were held, along with the securing of grants and the opportunity for the public to buy shares in the project followed. This huge effort resulted in enough money being raised to enable the PCBS to buy the freehold of the pub in September 2025 — an amazing effort in just six months.

After gaining ownership, and with enough money left over from the funds raised following the purchase, the PCBS, assisted by a group of volunteers, set about refreshing the building. This included redecorating the ladies toilets and renovations to the accommodation and kitchen prior to the pub re-opening in December 2025. Initially, only drinks were served. The pub was being run on behalf of the PCBS by Cathal Walker, as the holding tenant. However, he enjoyed it so much — and had impressed the PCBS — he became landlord and shareholder (full time) in March this year, assisted by his friend Yarin and head chef Ben Peters.

Provenance is key to everything the pub offers, be it drinks or food. Much of which is sourced from within Cornwall using local brewers, distillers, and food producers, which is to be admired. The regular cask ale is Skinner's Betty Stogs or Lushingtons, plus a rotating third offering, which could be from Bluntrock, Verdant, Firebrand, or other brewers from across the county.

The pub holds regular events, for example a weekly quiz, whisky club and tastings, summer barbecues, live music, and a beer festival raising funds for the Cornwall Air Ambulance.

The success of the Portloe Community Benefit Society in raising the funds to secure the future of the Ship Inn for the community in such a short space of time cannot be underestimated. It is a significant achievement for which they are to be truly congratulated.

Dave Pedlar
CAMRA Kernow chairman

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CAMRA KERNOW MEETINGS

Meeting and presentation at the Driftwood Spars

On a glorious summer day, CAMRA members descended on Trevaunance Cove not to mingle with the holidaymakers and surfers, but to visit the Driftwood Spars pub and brewery.

We were there for a branch business meeting followed by presentations to the brewery for wins in the Champion Beer of Britain (CBoB) competition. On the bar downstairs were Driftwood's own Bawden Rocks, Stippy Stappy, and a new beer, St Agnes Brown Ale, plus Timothy Taylor's Boltmaker and local Touchwood Cider.

The business meeting took place, including voting for Cornwall branch Pub of the Season, then followed lunch and informal chat. Driftwood Spars' Alfie's Revenge then took centre stage. This excellent strong ale (6.5% ABV) won CAMRA's Champion Winter Beer of Britain in 2012. Head brewer Pete Martin was there to receive the award. Sadly, Pete passed away in 2020, but current head brewer Tim Lawrence continues to brew Alfie's Revenge, which was available on the top bar, alongside Stippy Stappy and St Agnes Brown Ale.

At CAMRA's national judging of barley wines and strong ales, at the Liverpool Beer Festival in February, Alfie's Revenge did it again, winning gold in its class for 2026! As if that was not enough, when the CBoB final judging took place at Cambridge Beer Festival in May, Alfie's Revenge won bronze overall, against thousands of other eligible beers. Tim and Driftwood owner Lou Treseder were present at Cambridge to celebrate the success. At the meeting at the pub, national CBoB coordinator Kevin Travers presented Tim and Lou with the formal certificates for the wins. They were joined by Cornwall branch chair Dave Pedlar



The turnout at the Driftwood Spars meeting and presentation. If you missed out, why not come along to the next CAMRA Kernow meeting? Photos: Steve Barber



Driftwood Spars Brewery owner Lou Treseder and head brewer Tim Lawrence

on the balcony overlooking the cove. There was also a group photo in the restaurant, with a toast to Alfie the squirrel. An issue of One & Ale on the table showed Pete Martin in the brewery. Rest in peace, Pete. Well done Tim and thanks to Louise.

Steve Barber

Tasting training event at the Hole in The Wall, Bodmin

Firstly, some explanation for those not au fait with CAMRA's beer tasting. There are 86 Tasting Panels in CAMRA; ours covers Cornwall and all its breweries. Panels make most of the nominations for the Champion Beer of Britain competitions and maintain tasting notes for the Good Beer Guide's breweries section. CAMRA runs tasting training courses, and we are fortunate to have two accredited trainers in our region as a double act: not the two Ronnies, but the two Grahams. Graham Whiting of Cornwall organises the candidates and presentation, while Graham Dunbavan of Somerset, a much respected retired head brewer of RCH and Epic Beers, prepares the flavour solutions and lectures on the technical aspects.

On 11 July, during the heatwave, they delivered a course for members at the Hole in The Wall in Bodmin, thanks to landlord Steve Hall. Karen Whiting assisted, numbering endless plastic tot glasses for the flavours to be assessed. The trainees beavered away before we all retreated downstairs for a well-earned pint or two. Thanks to the Grahams, Karen and Steve. Oh, why was I there? On duty as SW Regional Tasting Panel Coordinator!

Steve Barber

Meeting and presentation at the Star Inn, Crowlas

It was a hot and very special day when CAMRA Kernow members turned up for Penzance Brewing Co's 18th anniversary beer festival at the Star Inn, Crowlas. Having got our first pints, we repaired to the dining room for our Branch business meeting.

We then went outside to the beer festival area, or Ooh Arr Bar, where I was delighted to find Tigertops Brewery Edwardian Porter on the bar. Tigertops is in Wakefield and I know the owners well, both involved in CAMRA tasting panels. I understood that Barry, the brewer, was somewhere in the Star, but I didn't find him.

Branch chairman Dave Pedlar presented a certificate to licensees Paul and Jane Badcock for being voted Cornwall branch Pub of the Season for spring 2026. Paul and Jane were joined by Penzance brewers Lewis Elliott and Richard Hickman, who won Champion Beer of Britain (CBoB) in 2025 with Mild.

Gerry Wills, the CAMRA brewery liaison officer for Penzance Brewery, stepped forward to award Lewis and Richard certificates for achieving positions in the finals of CBoB held at Cambridge Beer Festival in May. The two finalists were Mild and Potion No9. Well done! On display outside were three other awards from CAMRA. In 2025 CBoB SW region judging, Potion No9 won gold in its judging class. Potion No9 seems to have a habit of getting well placed in CBoB! Also in 2025, Scilly Stout (yum – I am biased!) won silver in its class.

A third award was pinned up outside, a Cornwall Branch Gold Award, from 2009, presented to late Star Inn owner, licensee, and founder of Penzance Brewing Co, Pete Elvin, who passed away in 2023. Rest in peace, Pete.

Steve Barber



Star Inn and Penzance Brewery owners Paul and Jane Badcock with brewers Lewis Elliott and Richard Hickman

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CAMRA KERNOW SOCIALS



The bar at the New Inn, Tywardreath



The Ship Inn, Polmear

A dozen CAMRA members donned their walking boots (or sandals in some cases) for a CAMRAmble in July. This was essentially a repeat of the CAMRAmbles that we did in October 2017 and March 2019, visiting the same four pubs, *writes Steve Barber*.

After leaving Par railway station, our first leg took us through Tywardreath, one of the arcane twin towns (its twin being Trefdraeth), to the New Inn, a St Austell house that was our Pub of the Season winter for 2025. The New Inn is a member of the St Austell Cask Club, meaning that it takes one-off beers from the brewery's small batch plant in addition to the regular range. On handpump were Tribute, a small batch beer called Whoopsie Daisy, and Fuller's London Pride. Always on by covenant is Bass, on gravity.

Leaving the New Inn, we walked south towards Polmear, passing Tywardreath holy well, embellished by a garden celebrating the Queen's Golden Jubilee. Tywardreath Hill is a narrow lane, rising 160ft above the low lands of the former tidal inlet serving Tywardreath Priory with the seaport of Polmear, both now silted up.

Arriving in Polmear, we passed under the former railway line from Par Docks to Fowey Docks, now a private haul road for china clay company Imerys. The Ship Inn is a free house that was serving Dartmoor Jail Ale, St Austell Proper Job, and Sharp's Doom Bar and Sea Fury on our visit. Enjoying our beer in the comfortable bar, we knew that the rest of the ramble would be on level ground.

Now heading east towards Par, through the holiday park, we emerged onto the straight residential road of Par Green to be confronted with international flags in most front gardens. Woz gunnon here? I thought. Having tried to recognise all the flags and had a surprise at the distorting mirror, we arrived at the Welcome Home Inn, a St Austell house, that was serving Tribute, Proper Job, Hicks and Gem. We enjoyed our stay indoors and in the huge 'secret' garden out the back.

Finally, it was time to move on under the railway bridge to our last pub, the Par Inn, also a St Austell house with a large patio at the side. Then back under the bridge to follow the lineside footpath to Par station. A good ramble indeed.



Earnest discussion and beer scoring



The Camramble group on the move

A brewery tap and a micropub as members head to East Cornwall

There was heavy rain in Liskeard as Cornwall CAMRA members waited for our bus to Launceston for a two-pub social in the east of the branch area.

After an hour travelling through the countryside around the east of Bodmin Moor, we arrived at the entrance to the Pennygillam Industrial Estate, just south of the A30, and a short walk to Firebrand Brewery and Taproom. The Taproom is a large, brightly decorated hall with a colourful mural explaining how beer is brewed — sort of. Through large windows we could see some of the brewery plant, and a pallet of 2,000 cans.

Turning to the Taproom to see what was on offer, there was a helpful board on the wall listing eight craft keg brews. An Howl, Black Stuff, Patchwork Rocket Pale, and West Coast Session IPA are also available in cask (and live canned), but not on our visit. The solitary handpump served Shipwreck Coast, a session pale ale, which is what we had.

Then it was off to the bus stop again for the next leg to Callington, fortunately not in the rain this



A new beer on at The Cornish Ancestor



The Taproom bar at Firebrand

time. Our destination was the Cornish Ancestor micropub, a former pet shop. When I got inside, the Salcombe Lifesaver had just been replaced by Exeter County Best.

But my attention was drawn to Nethergate Old Growler, a strong porter which I love and which I first had at the brewery in Clare, Suffolk, on 25th November, 1992, on a North Herts Branch brewery visit. The visit was hosted by brewer Ian Hornsey himself, who liked strong-flavoured beers. Old Growler was named after Ian's bulldog, now long gone (the dog not the beer). Ian himself passed away in 2021. I have had Old Growler only a few times since and would not miss the opportunity to have one.

Between my pints of Old Growler, I enjoyed a Tintagel Merlin's Muddle as well! The whole party spent a happy afternoon at the Ancestor where the beers all scored highly. *Steve Barber*

UPCOMING EVENTS

14th November: GBG Selection Meeting Old Ale House, Truro

21st November: Polperro and Looe Meet from 12.15pm at the Blue Peter Inn Polperro.

5th December: Branch Christmas Lunch Royal Oak, Lostwthiel

12th December: Branch Social Hole in the Wall, Bodmin

9th January: Penryn Meet at the Verdant Brewery Taproom from 12pm.

30th January: Steve Buxton's 60th Details to follow

10th April: Branch AGM Venue TBC

Find out more: cornwall.camra.org.uk/diary

On the buses: Enjoying The Forgotten Corner



The Carew, now branded as Woogies



All aboard: one of the preserved buses

And now for something completely different. In June, a fleet of historic, preserved buses were operated on a gala day across the Rame Peninsula, AKA the Forgotten Corner of Cornwall. The great news is that the five routes ferried people between pubs! And there was no fare to pay, only voluntary donations for fuel and maintenance costs.

Most of us arrived at St Germans station by train and walked to the Eliot Arms for a quick half before our bus arrived. The pub was already very busy with a queue for the bar. The weather was dry and sunny, so most people were outside.

Our bus on Route X was a preserved 1999 Dennis Dart with Alexander coachwork, apparently the last one of its kind. We were soon in Polbathic, where I got off for the Halfway House. On the bar were St Austell Proper Job, Keltek Ref's Had A Mare, and Otter Amber. Not finding any Cornwall members in the bar, I took my Amber up to the beer garden at the back and settled down on my own, thinking that they had all stayed on the bus. Then I found that there were a few elsewhere in the large garden!

Time to leave Polbathic and get the next bus to Antony, still on Route X. This was an Alexander Dennis double decker in Stagecoach colours. This must be one of the most modern preserved buses, registered in 2006 (newer than my newest car!). Antony was the major junction of the gala, with four out of five routes passing through. The Dennis Dart that we had in St Germans stopped here and was now a Route A, coming from Torpoint to Hessenford, again packed with passengers.

The pub at Antony was the Carew Arms, rebranded as Woogies, where I had St Austell Tribute and Sharp's Doom Bar.

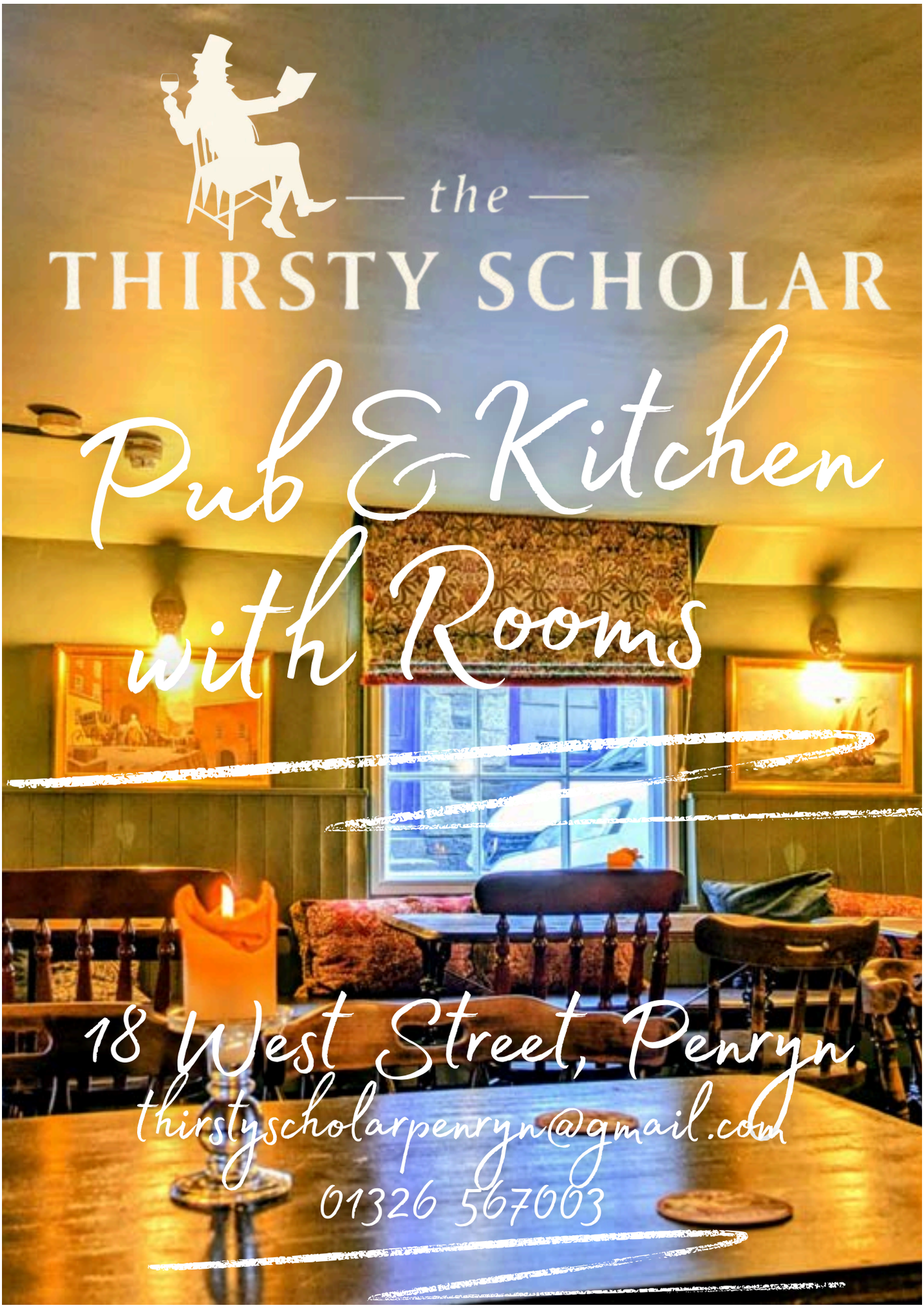
Brian and I were the only two left and decided to head east. The next stop on all routes would have been Torpoint. The next bus along was a 1994 Mercedes 709D with Plaxton Beaver body in Western National colours. Brian and I were the only passengers on board, and the driver kindly dropped us off at the Wilcove turn.



Handpulls at the Halfway House, Polbathic

We had a pleasant walk down into the village to the Wilcove Inn where the tide was in, rather than the half-mile of mud that I had always seen before. On the bar were Summerskills Jester and Skinner's A Pint of Two Halves.

To get out of Wilcove on foot meant a steep climb uphill! Regaining the main road, we headed to Torpoint. Quite a CAMRAmble on its own! We arrived at our last, and furthest flung pub, the Carbeile Inn. This is a large pub selling St Austell Tribute on handpump. After our pint, we waited outside for the Beaver to arrive on Route X to take us back to St Germans where we waited for our trains east and west. Thanks to the bus enthusiasts for a good day out.


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