



**CAMPAIGN
FOR
REAL ALE**

ONE & ALE

Free

Campaign for Real Ale Cornwall Branch Newsletter

SPRING/SUMMER 2009

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WELL DONE DRIFTWOOD SPARS CORNWALL CAMRA PUB OF THE YEAR 2009



Staff and regulars at The Driftwood Spars are toasting success after picking up the coveted title of CAMRA Kernow Pub of the Year.

The award – given for outstanding quality, choice and value for money – comes hot on the heels of the St Agnes venue's nomination by the Coat magazine as one of the top 10 best Bed & Breakfast's on the coast in the UK. Landlady Louise Treseder is delighted with the double

vote of confidence, citing well trained, helpful and motivated staff as the key to success. Louise said: "The staff have put in a massive amount of effort to ensure that the ales are always top quality and the customer service is excellent. We put a real emphasis on learning about the beers we serve and this is clearly appreciated by our customers. Head brewer Pete Martin, who oversees the Driftwood's own on-site micro brewery, added: "Our seven-strong range of locally brewed beers have been gaining something of a reputation in the area and this is bound to have influenced the CAMRA judges". The Driftwood Spars, located in the scenic Trevaunance Cove World Heritage Site, offers three public bars all serving locally sourced bar food. The separate restaurant and AA 4 Star guest accommodation offer some of the most spectacular views on the north coast. Add in the micro brewery and live music area and it's easy to understand why it keeps racking up the industry awards. CAMRA Kernow took advantage of the second annual Driftwood Sausage and Ale Festival on 2nd May to present Louise and her staff with their winners' certificate. The festival featured a range of Cornish produced charcuterie meats, up to 30 real ales from

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Chairman's Corner

So, is it the start of an epidemic? Or have we seen just a few isolated cases hitting Cornwall while it has been spreading, by all accounts, like wildfire over the rest of the country? I'm talking, of course, about pubs again, or at least the rash of closures that have appeared in our county in a relatively short space of time. CAMRA HQ asks us once in a while to survey the state of the local pub stocks, and we in Cornwall did our bit recently by counting up the number of pubs which appeared fairly terminally closed - and the results were a bit depressing. The national pub closure figure is still around 4 a day, quite shocking really in spite of the seemingly large number of boozers in the UK. At that rate, they'll all be gone in around 20 years time. Just think of that, nowhere to go and sit in a corner, be generally grumpy, wave your stick around from time to time and mutter in disapproval - doesn't matter what at, it keeps the tourists happy - and have your half of Guinness brought to you every three hours by long-suffering locals muttering 'silly old sod' under their breath. Ah, the time-honoured scene in every halfway decent community local in the land. All gone, because the landlords cannot (or claim they cannot) make a living at landlording any more. Did I just write Guinness? Of course I did - there won't be any real ale if there's no pubs to sell it in!

Cornwall seemed to get away with it for quite a long time, with only occasional disgraceful (and sometimes legally dodgy) fatalities such as the Admiral Nelson in Falmouth - bought and closed by a property company to be turned into luxury flats, and still a building site 6 years on, or the Tree-tops Inn at Cubert, which was knocked down pending planning approval that never materialised for 'affordable housing'.

Now, we seem to have had an outbreak of closures during the course of 2008. Out of a total of around 675 pubs, 13 closed down, 9 of them apparently for ever - at least as pubs, preferring to continue life as cafés, clubs, fizz bars or mere dwellings. The other four are 'closed - future uncertain', and we have to wait and see what happens with those. Interesting to note, though, that most of them belong to the big pub companies, specifically Punch Taverns and Enterprise Inns, who between them own something north of 15,000 pubs to play with and screw up, not least by keeping their mucky hands tightly round their licensees' wallets with extortionate rents and expensive tied beer supply lines. The free houses, for the most part, seem still to be more resilient and adapting to the changing economic climate in their different ways, as I wrote in the last edition of *One & Ale*. At least they don't have racketeering landlords to pay off.

So, what can be done to save our pubs from vanishing down the pan? Well, we can all help by doing more drinking in the pub rather than at home. Yes, I know it's more expensive, but you're not just buying a pint, you're buying a package - atmosphere, people and conversation, entertainment, heating and lighting, and so on. If the owners still want to close the shop, the system allows you to buy time. An application to change the use of the building from a pub to a house can be challenged by anyone. If there are sufficient objections they will have to take notice and you may be invited to attend a hearing to put the case against. If the owners argue

that the pub is losing money, you can suggest a 'viability test' be applied, to see if the pub could be made profitable in better hands. CAMRA can do all this as a body, and does, but better for it to come from the locals who actually go to the pub, or would if it was run better.

Mind you, not all pubs deserved to be saved as they appeared to be terminal losers. I'm not sure anyone even noticed the demise of the Heatherbell Inn in Carbis Bay. Although the name lives on in the housing development that now replaces the inn. Perhaps places like these should just be given a decent burial, and everyone move on. Mind you, it can work both ways. I remember a little estate pub (not in Cornwall), rough as rats but excellent community spirit, and brilliant real ale. Well, Brickwoods, anyway - you can't have everything! The landlady was called Thelma, and live-in partner, Jack, was her alcoholic barman, doing his best to keep the profits down. Thelma attacked him with an axe, but it made no difference, the locals still turned out for their darts, dominoes, conversations, arguments you get the drift. Anyway, they all raised the roof when the pub had to close for 'redevelopment', but it made no difference and another lively back-street gem was lost for ever. It was called The Fighting Cocks, since you ask.

Now we've got another problem, the case of the landlord who just gets tired and wants to retire into his converted boozery. One who got away with it ensured the Porthcressa on St. Mary's (Scilly) shut last autumn; it sounds like the local planning committee did little more than nod that one through. History showed that the building had not been a pub for all that long, so no long established use in planning terms. Shame, it was the only pub on the island overlooking a beach, where you could sit in the sun and drink local ale while watching the kids run round on the sand.

Back on the mainland the Shipwrights Inn at Helford is advertised as a 'genuine retirement sale' (freehold price on application). But there is a grave danger that it could be bought as a residential property, closed as a pub. As most local properties are second homes, CAMRA Kernow has objected 'on their behalf', and we wait at the time of writing to see what the initial decision is going to be.

We're told that one well-known landlord in Falmouth has posted a notice in the bar: 'Use it or lose it'. True enough, at the end of the day, although he seems not to have considered that the people reading his notice already *are* using it. Perhaps sticking it outside might get 'em in. Anyway, enough of that. I'm going to scan the planning applications again, just in case. Then off to the pub. To check it's still there, you understand.

Cheers,
Rod

Rod Davis, Cregoe, Crelow Hill,
Stithians, Truro, TR3 7AG
Telephone 01209 861135





NATIONAL AWARD FOR ST AUSTELL BREWERY

St Austell Brewery is celebrating winning the ultimate pub industry accolade after being crowned the UK's Regional Brewer of the Year.

The brewery beat off competition from some of the biggest names in the business to clinch the top title at The Publican Awards 2009.

This is national recognition of the brewery's success, including its flagship Tribute Ale now being among the UK's biggest-selling premium cask ales, ownership of 169 pubs and a raft of awards for its beers, staff, food and training.

James Staughton, managing director, said: "This is a massive award for us and really cements the brewery's growing reputation nationally for our beers, for our pub estate and the forward thinking way we run our business".

"Our business is all about people and this award is a tribute to the whole team who work for and are involved with St Austell Brewery and our pub estate. It is also great for the South West and the principle that family-owned, independent business from Cornwall can lead the way nationally."

Honours also went to Stephanie Todd, manager of St Austell Brewery's Atlantic Inn, on St Mary's, Isles of



Scilly, who won New-comer of the Year title for her enthusiasm, creative energy and determination in transforming the pub in her first year.

The brewery has enjoyed a busy start to the year with two significant investments on the back of soaring demand for its award winning ales. This year work has started on a £700,000 project to build a new in-house bottling line. This follows the move of distribution to one central depot at St Columb Major that forms a regional hub for all of the 3,000 pubs, clubs hotels and other licensed premises served by St Austell across the South West.

Sales of the brewery's flagship Tribute Ale, the only Cornish beer to make it into the UK top 10 of premium cask ales, have risen for eight consecutive years and by 20 per cent in the past year.

Admiral's Ale was voted the best packaged beer in the world at the International Beer Challenge late last year.



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ONE & ALE

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PUBS FOR SALE

Miller Commercial have the following leasehold pubs on their books



Harbour Moon, West Looe Lower lease price £110,000, Rent £48,000 pa

A most prominent public house enjoying a harbourside situation in the popular resort of Looe. Large open plan public bar and restaurant for up to 46 covers. Up to 6 letting bedrooms. Private owners' accommodation. Turnover of £441,813 producing a g.p. of 54%.

70% wet led business with further potential to enhance the restaurant trade.



Castle Inn, St Ives—Lease £125,000 Rent £38,000

Well known historic public house, situated in central St Ives. Consistent turnover and profits. Scope to develop the food trade.

Owners' accommodation



Old Wainhouse, St Gennys, Bude Lease £99,950 Rent £43,200

Prominent and historic hostelry. 2 bar areas, formal dining room (80 covers overall). Comprehensive refurbishment, including well-equipped commercial kitchen. Strong and consistent trading figures.

Extensive 4/5 bedroom owners' accommodation

Car parking for circa 40 vehicles



Clipper Way, Falmouth. Lease £160,000

Rent £28,000

Spacious public areas including an extremely well-proportioned open plan bar with areas for pool and darts and a 28-cover dining room. Equipped commercial kitchen, cellar and useful store areas. Large 4-bedroom owners' accommodation. Turnover approaching £250,000 producing a g.p. of approximately 54% generated from an advised split (wet 80%/dry 20%) Good sized car park, terraced garden and store areas



Westgate Inn, Launceston. Lease £72,000

Rent £36,000

A popular and traditional public house in the historic town of Launceston. Primarily a wet-led business including a public and lounge bar. Turnover in excess of £270,000 producing an average reconstituted net profit in the region of £40,000 for the last 2 years. Versatile owners' accommodation offering up to 5 bedrooms. Genuine retirement sale after trading the business for almost 22 years

rooms. Genuine retirement sale after trading the business for almost 22 years



Peruvian Arms, Penzance. Freehold £335,000

Well-known historic freehouse. Public Bar, with 2nd bar/games room. Extensive 3-bedroom owners accommodation. Outside courtyard/smoking shelter. Consistent trade/profitability.



White Horse, Liskeard. Leasehold £95,000

Rent £31,000

A long-established and popular public house located in the heart of Liskeard, a busy market town in south east Cornwall. Large I-shaped public bar with covers for approximately 38, a further games area and a rear lawned beer garden. Spacious 3/4 bedroom owners' accommodation. Turnover in excess of £270,000 producing a g.p. in the region of 61%



Railway, St Agnes. Leasehold £64,950 Rent pax

Located in popular village close to picturesque cove. Prominent trading position near to the centre of the village. Delightful main bar area with many interesting features. Two further dining areas providing a total of approximately 60 covers. Comprehensively equipped commercial kitchen. Particularly spacious owners' accommodation. Large trade garden and car park.



Old School, Mount Hawke. Freehold £350,000

Grade II Listed premises which has traded as a public house since 1987. Well proportioned L-shaped bar lounge, snug, restaurant, commercial kitchen and a 1st floor meeting room. 1st floor owners' apartment with open plan living room, 3/4 bedrooms and bathroom/w.c. Perimeter car parking and access to a garage

For further details about any of these premises or many others available you may visit the web site on www.miller-commercial.co.uk

PUB OF THE YEAR 2009

(Continued from page 1)

across the region and a cider bar. Live music was provided by Esteban, Willie and the Bandits, Jumping Out Trio and the Cornish Wurzels. Full details, together with information about how to stock the Driftwood's awards-winning ales, are available from the web site www.driftwoodspars.com






CAMRA Kernow Present Pub of the Year to Louise Treseder at the Driftwood Spars Ale & Sausage Festival on 2nd May.

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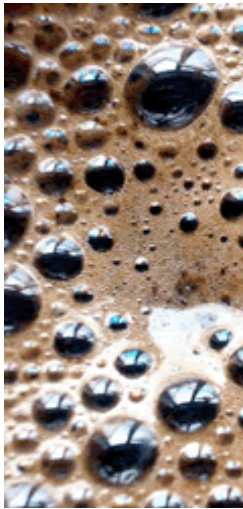




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MIXING IT BY ROD DAVIS



When I were a lad and taking first, furtive steps into the world of pubs and beer drinking, the public bar was a rather confusing place, full of (mainly) men asking for pints of strange-sounding drinks which they consumed with evident relish. This mysterious world was closed to me - I had heard of 'mild' and 'bitter', and that was about it, really, and even mild was closed off to me for several years. It had been my first-ever pint in a pub (in Liskeard, actually) and I hadn't

liked it much, and not wishing to draw attention to my lack of experience (not to mention lack of years!), I had made an excuse and left to return to the safer world of train-spotting. Giving the pub scene a second chance a couple of years later, I tried a pint of 'bitter', liked it, and British Railways' loss was the brewers' gain. But it still took a while to gain an insight into the hugely varied range of beery mixes that seemed to be the staple diet of many of my fellow locals.

Mixing beers in the pint glass was common in the first half of the 20th century and indeed through much of the '60s, seeming to decline rapidly with the tsunami of fizzy keg brews that swept the country at about that time. This meant the virtual disappearance of 'old ale', a more powerful version of mild, except for occasional appearances mostly in winter and called things like



Winter Warmer (Young's), or Old Tom (Robinson's Brewery), or Old Timer (Wadworth). Because it was tasty

but quite strong and sometimes rather sweet, it was common for it to be mixed with a lighter beer, no doubt to get the price down a bit as well as the strength. This passion for beer mixtures was sufficiently widespread to attract its own naming conventions, just like cocktails: 'Mother-in-Law' was old and bitter, whilst 'Granny' was old and mild. Brown ale was another style common in bottles on the lower shelf. In effect a bottled mild, it would be mixed with bitter under the title of 'half and half'. In some pubs, the bottled version (being dearer) was the default for the mild part of the mix; cannier drinkers used to specify mild from the handpump if it was available. 'A naffa naff, landlord, please' was the

correct way to ask for one of these concoctions. That it should be a pint was unspoken but understood. A half pint of the mixture was a naffanaffanaff. (Mind you, one landlord of my first local took maximising profit a little far. He encouraged the mixing habit, and always kept an opened pint bottle of brown under the bar out of sight. A request for half and half would then be met with a glass containing threequarters of draught bitter and a quarter of brown, thereby getting four measures out of one bottle instead of two. I think my fellow regulars must have been a bit dim as he got away with this for years).



Stout was another beer style which got the hybrid treatment. Guinness wasn't necessarily the default stout in those days (anyone remember Mackeson's?), but whatever the pub's chosen brand, a stout and bitter acquired the moniker 'black & tan'. Similarly, a blacksmith was Guinness and barley wine. All of the above were fairly well established mixtures and to be found in pubs across the country, albeit with regional differences in the naming conventions, but they endured because they worked, more or less, with varying degrees of pleasantness. Of course, there are other mixtures involving beer occupying the more disgusting end of the taste spectrum; a dogs nose was a pint of bitter with a glass of gin added (the short-measure pint was obviously common back then as well!). But for real bad taste you would find mild or bitter and blackcurrant hard to beat, while Guinness apparently attracts numerous pollutants ranging from coke or lime through tomato juice and beyond. I have to ask - why would anyone want to???

Still, I have noticed a stealthy return to the concept of beer mixing, here in Cornwall at least, probably brought about by the wide range of real ales available nowadays. A popular drink in my local, a St Austell Brewery house, has developed from the locals enjoying the splendidly hoppy Proper Job whilst being wary of its strength at 4.5% abv.



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(Continued on page 11)



DIARY OF A NEW PUBLICAN

Gaye Hunter, Old Inn, Ludgvan Continues the Year

In the last edition, we mentioned that we are both complete novices when it comes to running a pub. We did run a very small licensed pizzeria in Penzance a few years ago however, it only sold bottled beers and wine and had a very small throughput. In addition it never made us any money; the up turn of trade in the summer never covered the losses we made in the winter, so we sold the business at the end of 2004. You would think we would have learnt our lesson from this past experience, but no, we think, lets give running a business in Cornwall another go.

Anyway, back to being novices.

So, we don't know anything about the pub trade, so how are we going to make this work. That's where our secret weapon comes in, cleverly disguised in the bubbly personality of our very good friend Cyn.

What Cyn doesn't know about the licensed trade you could write on the back of a very small beer mat. After all she has worked in the trade since the 70's and we consider ourselves really lucky

that she agreed to work with us in this venture. She's probably questioning her sanity now though. So, that's the bar and cellar side sorted. We have someone with us who is eminently competent and quite willing to show us the ropes.

Now, what do we do about the food side of the business? We both enjoy cooking, and we both enjoy experimenting with different flavours but neither of us are chefs.

Very few pubs can survive financially nowadays, especially in the current economic climate, without topping up the turnover by developing the food side of the business. We recognised this fact early on, and as neither of us is a chef

we decided to hang the expense and employ a chef from day one.

That leads us on to the first mystery.....

So, chef starts to work for us a couple of days after the big move. The guy works like a Trojan and is the main player in the cleaning of the commercial kitchen that we told you about last time. (That could actually solve the mystery, now we come to think about it!!)

Once the kitchen is fit to use, he designs the pub food menu (we mean, what goes on it, not the art work). He is instrumental in the formulation of the recipes (with some input from us) and is heavily involved in the grand cook off and free tasting one Saturday back in December. So, everything is looking peachy and we tick along for another week doing the odd bit of food here and there.



A few days before Christmas (having had a significant advance on wages) poor chef is taken ill. He arrives for his lunchtime shift (admittedly looking a bit green round the gills, but it is Christmas week, you must remember, and we all know that many of us, do tend to imbibe to excess in the run up!!) On hearing he is having problems keeping food down and keeping food up (to put it nicely) we send him home. We know that anybody suffering from "D&V" as they say in the trade (we're sure you can work that one out for yourselves) should keep clear of food preparation until 48 hours after the symptoms have stopped.



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DIARY OF A NEW PUBLICAN

Obviously with it being so close to Christmas, we don't expect to see him until just before the New Year, but it's quiet, we can manage.

Next thing we know, he's got flu so we expect him to be off another few days, maybe a week. Then unfortunately he comes down with a lung infection. This poor guy's having a really bad run of luck. By now we are well into January and he's still not back. Just when we are thinking his return is imminent, we get a message from a friend of his explaining that he has just had his appendix out and that he has a sick note for 4 weeks. This means he should be back on the 11th February, just before Valentines Day (we can hear the hallelujah chorus in the background at this point!!).

But, yes you've guessed it, he never did come back. In fact we never heard from him again, although we did try to contact him on several occasions. With regard to the sick note, we never saw that either. We did hear a rumour (and you know what rumours are like down here) that whilst he was off on sick leave he was actually undergoing a trial at another establishment, who knows.

We are sure we will never solve the mystery of the missing chef, but if you know the guy we are referring to please can you remind him that he still owes us for 15 ½ hours work that he never did. A refund of the money will do nicely!! Oh and by the way, we have learnt our lesson and only sub before pay day for hours already undertaken.

The second thing that went missing so to speak was our all singing all dancing EPOS system. So to be honest, it went AWOL before chef's first disappearance and in reality it never actually came into our possession in the first place. Confused? Let us explain.

Firstly, for those not in the know, EPOS stands for electronic point of sale. It's what used to be known as a till but it's a bit more techno. When we bought the business (yes we paid money for the pleasure of working 18 hours a day for little gain) we inherited so to speak a till. It's one that is programmable, and obviously was still functioning on the previous owners stock and prices, with no instruction manual on how to re-programme it.

Having struggled with it for a week (you can enter prices manually) the frustration got to us. So we went on line and ordered a state of the art system. It really looked the business and was priced at many, many hundreds of pounds. You see, we were still in the first throes of enthusiasm where money was no object at this point.

We ordered it on 6 December and the money went out of our account almost instantaneously. (It's funny how money never goes into your account that fast!!) Anyway, with it being so close to Christmas we don't expect it to be delivered immediately and consequently forget for a while that we have ordered and paid for it.

Before we know it Christmas has been and gone and its now well into the New Year. Four weeks have elapsed but there is no sign of any till being delivered. So we give them a ring. We speak to a guy on the phone, he apologises for the delay and explains that it is a specialist piece of equipment and they were waiting for a component, that's why it was taking so long. He checks his data base and confirms that it will be delivered within the next seven days. Now, the company we ordered the till from are based in London and when a week later, the till still doesn't arrive we get a little bit concerned. How do we know this company actually exist? It might just be a guy sat in his bed-sit with a computer. You hear about people being taken in by scams all

the time and we were beginning to think we had been duped. The money had been out of our account for over six weeks with nothing to show for it, so panicking we contact trading standards in London.

What a waste of time. You don't get to talk to an officer in London; you get transferred to "Consumer Direct" which is a national help line which offers no direct action at all, only advice, that being, send the company in question a letter (wow, why hadn't we thought of that one!!). So apparently part of our business rates / council tax pays for the trading standards service but they are not there to assist us as consumers but beleaguer us as small businesses. You know the sort of thing, watered down beer, supermarket whiskey in a Glenlivet bottle, official visits to pubs that make annoying comments in CAMRA magazines!!

We never did get the till but we did eventually get a refund. This was only following numerous letters, phone calls (they were still waiting for a component) and action through the small claims court. The money went back into our account on 9 April, four months after it so rapidly left. We've gone off the idea of an expensive EPOS system now and we are certainly very wary of buying anything else over the internet, and we can't help but wonder if the missing component ever arrived.

The final item of the missing trio was the notorious sign, which some of your readers may have read about in the Cornishman. There used to be a sign on the Penzance bound side of the A30 just outside the village of Crowlas. It had been there many years but blew down prior to us moving in. A replacement sign had been made and was waiting to be erected.

At the beginning of February the sign was duly erected near to its original position but within a matter days it disappeared. There was nothing left, not the posts, not the ground fixing. The whole lot had gone. Quite incensed, because we reckoned it would cost something in the region of £400 to replace it, we drafted a letter to the Cornishman's letters page, offering a modest reward for the safe re-



turn of the sign.

A few days later, we get a call from the Cornishman. They aren't going to print the letter; they would like to do a small article about the missing sign instead. One appalling photograph later, the next edition is awaited. A few days before the Cornishman comes out, an old friend from Lelant who is doing some joinery work in the bar turns up early on the Tuesday morning and says something like "hey, you're famous now, I've just heard the story of your missing sign on Atlantic FM". How one of the local radio stations got hold of the story before the Cornishman came out we don't know. We can only assume they are all part of the same organisation or something like that. Anyway, that's early Tuesday morning. Next thing we know, round about lunch time this van draws up outside. Out get a couple of guys who proceed to unceremoniously dump our missing sign outside the front of the pub. Looks like we're going to have to pay up on that reward then!!

The conversation went something like this.

"Are you the landlord?"

"Yes."

"We're from Highways, Our gaffer heard the item on the radio and we've been instructed to return your sign."

"So you're the robbing b*****ds who stole the sign."

"It wasn't us, it was another crew, and we're just returning it."



DIARY OF A NEW PUBLICAN

Why was it taken?"

"It was on our land."

"Why didn't someone just contact us and ask us to remove it if we had done something wrong?"

"We don't have to; we are quite within our rights to remove it without telling you, you've only got it back this time because our gaffer heard it on the radio."

Now, we were of the belief, that if a local authority officer wants to take enforcement action, you know, when you've been a bit naughty, they usually have to serve a notice or an order or something like that. But not so highways, they can do what they like, when they like, or so they claim. So advertisers beware, don't erect a sign on highways land unless it's valueless and you can afford for it to go missing.

We did think of sitting the guys down to the free meal that was offered as the reward. Now that would have made a really good article for the Cornishman. You can just see the headlines, "Local authority officers receive reward for returning the sign that they stole in the first place." Wittier headlines on a post card please, the winning entry will receive a free pint of beer from the Old Inn!!

Anyway, thanks to a local landowner, who having read the article in the Cornishman, phoned us and offered us the use of his land, the sign has been re-erected, close to where it was before. It's not on highways land this time so hopefully it will stay put.

The one thing that really annoyed us about the whole debacle is the fact that the country is currently going through recession. Considering the current economic climate you would think that local authorities would be gearing up to help small businesses not hindering them.

Wouldn't a common sense approach to such situations make for a refreshing change? The sign was not causing any problems so why not leave it there.

Anyway, back to being novice landlords. We have now been in residence at The Old Inn for five months, so what are our thoughts on running a pub in Ludgvan?

We seem to have four types of customer; the regulars, the locals, the occasionals and the visitors. The regulars come in frequently, that is more than once a week. The locals usually live within walking distance and come in once a week but never more than twice, the occasionals are the people we only ever see once in a blue moon. The visitors need no explanation because they are from up country.

Alternatively you could categorise our customer base as; those who want us to succeed, those who don't think we will succeed and those who hope we don't succeed. Let us give you a couple of examples. Now Ludgvan is quite a small village and unsurprisingly word gets back to us regarding the word on the street so to speak.

Those who want us to succeed, also known as the regulars, have stuck with The Old Inn through thick and thin, through changes of landlord, through good beer and bad beer. They really like the place and want it to stay open. They want us to succeed and have hopefully become a little fond of us.

There's one guy who comes into the pub sporadically (and obviously fits into the "occasionals" group). He has reportedly been overheard having a particularly heated and in depth discussion with his father (in another establishment we hasten to add) about our merits (or lack of them) and the fact that they think we are never going to make it work. "It won't be long before they admit defeat like all the oth-

ers."

Funnily enough though, the father has never crossed the threshold since the day we moved in (so what does he know?) and the son went off the place when Stella Artois was taken off the beer list and the notorious late night drinking sessions that used to happen in the past stopped on our arrival.

Then there are the ones that for some reason seem to hope we will fail. Those that feel quite at liberty to tell anyone who will listen that the place is dire. The food is cold or the beer is poor, that kind of thing.

We may occasionally be unlucky and serve someone a beer from the bottom of the barrel, but if it's not right we are always willing to change it, that's if it's brought to our attention. The same goes for food, if we make a mistake then let us know. That's a much better solution than saying nothing then walking down the street telling everyone you meet that you've just had a bad pint in The Old Inn or the food is cold.

Anyway, despite what some people say we do seem to be regularly complimented on the quality of the food and indeed the reasonable prices and people are certainly coming back to eat more than once and the beer has improved too, so we are told.



When we're not feeling too negative we think, maybe it not that they want us to fail, it's just that they don't think about the impact of their words and who may be listening.

Someone came up with a good quote the other night when we were discussing running a business. "You are only given one chance - they will shoot you on sight" or words to that effect. We can see it happening already with a local food business which is very recently under new management. People always seem to have an

opinion and are willing to voice it in public. Why don't people just give new businesses a chance to find their feet and offer them some support in the early days?

So what about our trading figures? Well they are not brilliant but in all honesty they are a lot better than we thought they would be at this juncture. Our worst month to date was February and our very worst day was Tuesday 3 March when we took a grand total of eleven pound and fifty pence.

With regard to our modest daily takings target that we mentioned last time (we're not going to tell you what it is because you big guys out there will only laugh!!) we have managed to meet it on approximately six occasions and on average we are half way there daily.

Our percentage split on food hovered around the 13% mark for the first 3 months but significantly increased to 17% in April.

We have a Euchre team, a darts team and a pool team. We have an acoustic jamming session on a Sunday afternoon which attracts some eminent musicians and only recently was visited by a group of jammers from Marazion. That really was an amazing afternoon and we hope they come and visit us again soon.

Continued on Page 11



PENTAILED TREESHREWS LOVE BEER TOO



A. ZITZMANN

The pentailed treeshrew lives off a frothy, fermented nectar that smells like beer and has its same alcohol content. The Discovery Channel reported recently.

Humans previously were thought to be the only animals that regularly imbibed alcohol, but the soft-

furred, slender treeshrews drink far more than most humans ever could for their body weight, and have been doing so for up to 55 million years.

But are the treeshrews forever tipsy?

"They show no obvious signs of drunkenness when observed from only 9.8 feet away," lead author Frank Wiens told Discovery News. "However we do not rule out psychopharmacological effects induced by alcohol."

"On the contrary, I believe that some psychological effects induced by alcohol, such as effects on the brain, mood and learning, are crucial in this system," added Wiens, a researcher in the Department of Animal Physiology at the University of Bayreuth in Germany.

Wiens and his team made the discovery, outlined in the latest Proceedings of the National Academy of Sciences, after first detecting a "strong alcoholic smell reminiscent of a brewery" from flowers of the bertam palm in the West Malaysian rainforest Segari Melintang Forest Reserve in the State of Parak. Nectar from this plant frequently frothed up and out of the palm's long, tubular flowers.

The researchers conducted video surveillance of visitors to the plant and determined that many species bellied up to the bar-like scene, particularly at night, when the number of visits more than doubled. Nocturnal imbibers included the grey tree rat, the Malayan wood rat, the chestnut rat, the slow loris and the pentailed treeshrew.

The latter two animals spent far more time than the others did moving up and down the palm flowers and licking off the available nectar and pollen. The shrews stayed an average of 138 minutes per night, while the lorises fed for an average of 86 minutes each night.

The natural brew contains up to 3.8 percent alcohol,

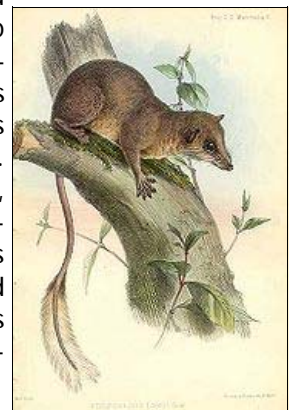
which is very close to the alcohol content of most human-manufactured beers. Given variations in alcohol content and amounts consumed, Wiens and his team say the clawed, big-eyed treeshrews would have a 36 percent chance of being drunk, by human standards, on any given night.

Wiens said there are even "reports of Malaysian indigenous people harvesting the nectar in former times," with these people getting "a buzz from the nectar."


While he suggested the treeshrews might also experience some kind of pleasant sensation, they appear to handle their alcoholic diet well. Analysis of hair plucked from the creatures revealed extremely high concentrations of a compound known as ethyl glucuronide. This is the end product of a chemical process that gets rid of alcohol and other toxic things from the body. "In humans, only a negligible amount of the consumed alcohol is detoxified via this pathway," Wiens said. The process explains why a small amount of alcohol can help reduce anxiety and stress in people, while conferring certain other medical properties, but larger amounts can often lead to health problems and alcohol addiction.

Since the pentailed treeshrew is believed to be ecologically and behaviourally close to extinct, ancestral primates that lived over 55 million years ago, the researchers theorize early shrews and primates were exposed to potentially harmful alcohol levels early in their development, but that humans and most other modern primates either weren't exposed to it as much, or lost the beer-guzzling adaptations as the years went on. Webb Miller, a Penn State University professor of biology, computer science and engineering, has also studied treeshrews, along with flying lemurs. Miller and his team found that, despite their diminutive size and physical differences, the rainforest dwellers are closely related to us.

Miller said "now that we know their relationship to primates," treeshrews and flying lemurs, in particular, "are going to be much more important species to study." In the future, Wiens and his team hope additional studies on pentailed treeshrews and their favourite food might help to explain how alcohol consumption emerged in humans and why certain groups possess different levels of tolerance. Asian individuals, for example, possess a low metabolic tolerance for alcohol that protects against alcoholism. Wiens said evolved adaptations to toxins found in rice could have resulted in that ability.






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DIARY OF A PUBLICAN

Continued from Page 9

We hold a weekly quiz night which is supported by a handful of regulars; we do need more teams to join in to make it a bit more of a challenge, however we have managed to raise nearly £500.00 for charity from the proceeds of the quiz night and the Saturday bonus ball competition.

That's not bad going for 5 months trading.

We hold the occasional live music night but funnily enough for some reason we tend to get fewer locals in then on a normal night. Maybe they don't like music in Ludgvan, but never mind, we see live music as our little treat so we'll keep putting it on occasionally.

Anyway to conclude, after five months we are still optimistic and are working very hard to make it work. Although running a pub means really long hours, it can be really good fun too.

We agreed to write this article in the local CAMRA magazine quarterly for 12 months, so let's hope our final words in the December edition are not "Ok we admit defeat we're going home."



MIXING IT

(Continued from page 6)



+

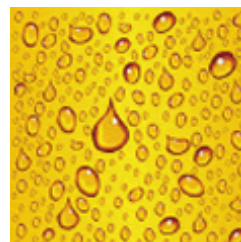


Simply called 'Mixed', it is made from the Proper Job in equal proportion with St Austell's tasty but weaker (3.4% abv) IPA. It retains the hop tastes dominant in both beers while adding a bit of body to the IPA part, brings the strength down to a more session-friendly 3.9% or so, and - equally importantly where value for money is nowadays more keenly sought - brings the price down to a less extortionate level*. And of course the landlord likes it because both casks tend to empty at similar rates, which helps to keep the beer quality high with nothing hanging around too long in the cellar.

That's one pub, but what about elsewhere? I went into another village local near Truro recently, and to my surprise found Sharp's Spring Mild on handpump. I was sipping a pint, enjoying the pleasant roast malt taste whilst none too sure whether it had enough 'body' for me, when I noticed the locals were mixing it with - guess what? - Betty Stogs! Now that's got to be worth a try, I thought. They explained that they shared my reservations about the mild's body (OK, a "bit watery" is how they described it, but still), and had experimented with the mix and enjoyed it. So, eager to fit in I followed suit, and was pleasantly surprised at the resulting mixture, which seemed to take the best from both ales. Needless to say, I returned next day to have some more before the mild disappeared again. So there's a thing - Skinner's Betty Stogs and Sharp's Mild as a half and half..... wonder what you'd call that? Black Betty? Perhaps a joint sales effort by Skinner's and Sharp's marketing teams?

No, perhaps not.....

* I consider all pub beer prices to be climbing towards the extortionate. Except perhaps in Wetherspoons - and even their prices are becoming a bit iffy.



**12**

ONE & ALE



CAMRA KERNOW

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BREWERY NEWS

ALLSAINTS BREWERY

A 'new' brewery in our region has emerged from the Keltek Brewery site on the Cardrew Industrial Estate at Redruth. Former Doghouse brewer Steve Willmott has recently re-launched some well-tried recipes, using the small 2-barrel plant at Keltek.

"Having previously been busy helping brew the Keltek brands, I now have a bit more time for my own brews again," said Steve. "When I decided to re-launch I thought it would be a good time to change the name too," he continued.

Why 'Allsaints Brewery'? Well Cornwall is famous for the number of saints associated with town and village names, giving over one hundred to start with.



Beers brewed so far are **St Piran Cornish Best Bitter** (4% ABV) The patron saint of Cornwall (some say). A copper coloured bitter, using 3 different malts and 3 different hops.



St Arnold (4.6% ABV) The patron saint of brewers (so an obvious choice).

A golden India Pale Ale, using 4 different varieties of hops from England, Czech Republic and New Zealand.

RING 07831 388829 for more details

KELTEK BREWERY NEWS

The Keltek Brewery in Redruth has recently rolled out cask ales to over 100 pubs in the South West and dozens of stores in the region have started stocking their bottled ales and presentation packs.

In addition to the roll out in Cornwall, they have also managed to secure contracts with national distributors such as Waverlys TBS, and pub groups such as Punch Taverns and J.D. Wetherspoon, with beers also available from the SIBA Direct Delivery Scheme.

This recent success has been attributed to good quality ales and extremely competitive pricing.

Increase in demand for Keltek's ales has meant that they are brewing at almost 100% capacity, and so in line with the increased demand they have invested in five 50 barrel tanks, that will be ready to use within the next few weeks.

The bottling line is also in regular use, with full bottling runs being performed weekly.

Throughout this difficult economic time the Keltek Brewery is dedicated to helping the struggling pubs trade by continuing to offer top quality ales at competitive prices.

If you would like any more information on the Keltek Brewery you can call 01209 313 620 or e-mail sales@keltekbrewery.co.uk

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WOODEN HAND BREWERY

ANN BURNETT (THEIR NEW CAMRA BREWERY LIASON OFFICER) REPORTS

At a recent CAMRA meeting I cheerfully volunteered to be a Brewery Liaison Officer (BLO). At the time of this burst of enthusiasm I had no idea what the role of a BLO entailed and what I would need to do. Having been a CAMRA member for 21 years I was sure, even though my knowledge of beer and brewing isn't as vast as some of the members, that I would be able to do the job admirably!

I am delighted to say that I have been assigned Wooden Hand Brewery (WH) as 'my brewery'.

I am a person who takes any role or responsibility very seriously so I asked other BLOs about their roles, read up on notes of 'how to do the job' and then made my first step to contact Wooden Hand Brewery and arrange a visit.

Visiting the Brewery

What a warm welcome and interesting morning I had! As soon as I had been at the brewery for a short time my anxieties about the role all faded and I hope that I



can both follow the high standard of reporting that the previous BLO for WH has done, (thanks Bob!) but also that I will be able to promote the current beers and new brews and keep CAMRA members informed of new developments at the brewery.

Wooden Hand are based in industrial units in Gram-pound Road, which is a small village just outside Truro. The industrial estate is similarly small, and WH have three units, two for brewing, and one for storage.



Wooden Hand have 4 main beers – Cornish Mutiny (4.8 ABV), Cornish Buccaneer (4.3% ABV), Pirate's Gold (4.0% ABV) and Black Pearl Stout (4.5% ABV).

They brew 45 barrels a week of three of the four brands – this is dependent on orders so will rotate accordingly. Out of the 45 barrels brewed, approximately half of this is



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WOODEN HAND BREWERY *Progress Report*

bottled and half put into casks.

Bottling the beer



The brewery have a bottling plant on site and bottle not just their own beer but beer for other breweries, from local Cornish breweries to others beers from the south of England and from Wales. WH's bottled beers are sold in local pubs and shops as well as being transported out

of the county for sale, including in the major supermarket chains - Tesco's, Asda and Morrisons.

Special 'One off' Beers

With the purchase of the brewery kit from Doghouse Brewery in 2008, Wooden Hand now has the capacity to brew special one off beers. Their plan is to produce new beers depending on demand in casks only. Watch out for



Gribben Ale – (4.1% ABV). This is a distinctive well hopped beer with citrus and fruit notes and well balanced bitter sweet finish. It is being distributed by Waverley TBS throughout this summer. Meanwhile **Cornish Mutiny** is appearing in the Wetherspoons Biggest International Real Ale Festival as we go to press.

Black Pearl Stout won a Bronze Award at the recent SIBA beer festival at Tuckers Maltings, Newton Abbot. Our congratulations go to:-

The Staff at Wooden Hand

The staff at the Brewery are:

- Kevin Fentham - Brewer,
- Mel Hill - Sales Manager
- Lawrence Jago – Production Manager
- Additional staff work on the bottling line.

Did you know?

The Wooden Hand of the brewery's title is named after the 'Black Hand' of John Carew of Penwarne, in the Parish of Megavissey. Old Carew lost his hand in fighting the great siege of Ostend (1601 – 1604) in the reign of Elizabeth 1. The original wooden hand, which was made to replace John Carew's hand was startlingly lifelike with articulated fingers and brass joints! This has been passed down the lines of Carew's descendants! It is in the tradition of Cornish heroism and derring do that Wooden Hand brew their fabulous real ales!



Wooden Hand Brewery
Unit 3, Grampound Road, Cornwall TR2 4TB
Tel: 01726 884596 www.woodenhand.co.uk

ONE & ALE

15



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Irish Duo

Saturday 20th June

2pm - Church Garden Safari

5pm - Carn Brea Morris Men

9pm - Rum & Shrub Shantymen

Sunday 21st June

Father's Day Carvery

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ONE & ALE

GOLOWAN

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SAVE THE PUB DAN ROGERSON MP WRITES

Dear Mr Willmott,

Thank you for your recent e-mail regarding the campaign to save the British pub and the planned rises in beer tax.

There is genuine concern about excessive alcohol consumption and the impact that is having on behaviour in public places.

I share those anxieties, but I do not believe that year-on-year, above-inflation tax increases on beer is the right solution to the problem. That is why the Liberal Democrats tabled amendments to the House of Commons Finance Bill to try and prevent these increases.

My concern is that tax rises on beer will harm pubs which are already struggling in difficult economic circumstances and closing at a record rate. They will also damage smaller independent beer breweries.

There is little evidence to suggest that the higher taxes in the Budget will have a significant impact on binge drinking, and the suspicion must be that the Government's primary motivation was to raise extra revenue.

I would like to see a broader and more intelligent response to binge drinking. This should include more being done to prevent alcohol sales to under 18's, the introduction of new social minimum pricing measures to stop irresponsible pricing by supermarkets and better enforcement of existing laws which prevent bars from selling alcohol to customers who are clearly drunk.

I recently attended the UK Pubs Crisis Summit to bring to the attention of Ministers the problems that are currently facing the industry, as well as adding my support to EDM 10 entitled 'Campaign to Save the Great British Pub'. I am grateful to CAMRA for supporting traditional pubs and beer brewing. As a member, I intend to work with them to continue to do all I can to support their campaign against unreasonable beer duty increases.

Once again, thank you for taking the time to contact me on this issue.

Yours Sincerely
Dan Rogerson MP
North Cornwall



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PUBS FOR SALE

Scott Burridge have many pubs for sale or lease, a selection are listed below. Telephone 01872 277397 for more details.



Rambling Miner, Chacewater. Price Reduced Freehold £325,000

Great freehold opportunity in a central village location. Lively village close to Truro. Offers traditional style bar areas, commercial kitchen, rear patio area and owners 3 bedroom accommodation



Preston Gate Inn, Poughill, Bude. New Instruction Freehold £495,000

First time on the market for over 20 years. Offers traditional style bar areas 25+ covers, commercial kitchen, extensive car park, owner's 2-bedroom accommodation Plus adjoining 2 bed house currently let on 6 month AST agreement



Alexandra Inn, Penzance. New Free of Tie Leasehold Opportunity £50,000

"Free of Tie" public house opportunity on Penzance seafront. Offers two bars, catering kitchen, 5 bedroom accommodation with letting potential, delightful enclosed beer garden.

Good turnover with scope for further development of food trade.



Nancy's Bar, Falmouth. New Instruction Free of Tie Lease £149,950

Town centre 'free of tie' bar Unique Free of Tie bar opportunity, central town location Offers two separate bar areas on 2 levels Owner's 3-bed Flat & storage

PUBS FOR SALE



Tap Rooms, High Street, Falmouth Leasehold £69,950

Contemporary continental style bar café central town location. Offers newly refurbished quality bar café, set within the Old Brewery Yard with outside seating area



Coombe Barton Inn, Crackington Haven Leasehold £95,000

Free of tie 'the inn by the beach' Unique North Cornwall coast beachside location. Extensive bar restaurant & terrace with sea views. 6 letting bedrooms, owner's 2-bedroom accommodation. Onsite parking.



Trelowarren Arms, Budock Water New Leasehold Price £100,000

Thriving village pub in a popular location. Well maintained, the pub offers a very good sized bar area, separate restaurant, games room, kitchen, car park, two patio areas, children's play area and 4 bed owners accommodation. Retirement reason for sale.



Lamb & Flag, Canonstow Leasehold £60,000—New Price for quick sale

Offers extensive bar/restaurant areas. 60 covers total. Owners 4 bedroom accommodation. Large enclosed beer garden, patio and extensive parking. Good turnover with further development potential. PP for extending dining area to provide an additional 50 covers.

These details were obtained from the sbcrealty.com web site and were correct at the time of going to press.

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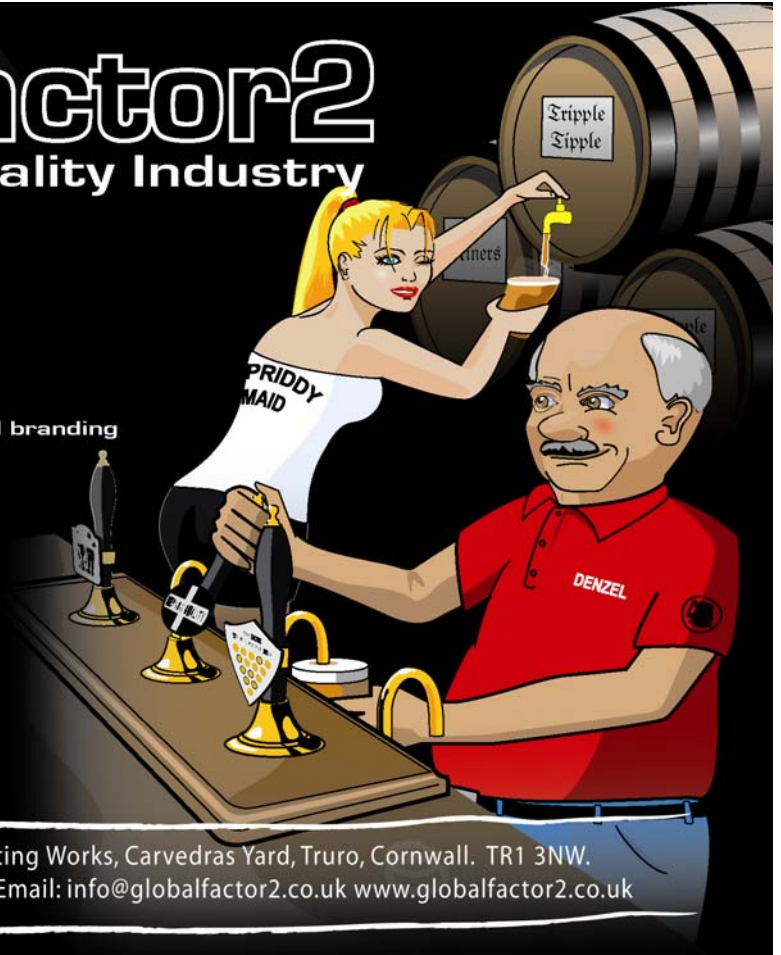
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TRAPPIST BEERS OF BELGIUM

For the vast majority of travellers, monasteries don't figure prominently into European itineraries. But if you have an interest in elevating your beer drinking culture, you might want to consider dropping Paris' Notre-Dame and the Cologne Cathedral from your itinerary in favour of a handful of very special abbeys of the Trappist order. The good news is that they're all in one country. The better news is that the country is the tiny, immensely traversable Belgium.

While beer is brewed at other European monasteries, such as Bavaria's glorious hilltop Benedictine abbey, Andechs, only six breweries in the entire world are permitted to employ the designation of "Trappist," which, to many aficionados, is synonymous with ales of the highest standards and complexity. They are, in the Flemish North, St. Benedictus Abdij de Achelse Kluis, Abdij der Trappisten van Westmalle and St. Sixtus Abdij, and in the French-speaking South, Abbaye Notre Dame de St-Remy, Abbaye Notre Dame d'Orval and Abbaye Notre Dame de Scourmont. Among enlightened beer drinkers, these monasteries are more informally known by the names of



their beers: respectively, Achel, Westmalle, Westvleteren, Rochefort, Orval and, the most famous Trappist of them all, Chimay.

Chimay, like all its Trappist brethren, was built on some of the most breathtakingly beautiful acreage in Belgium, nudging up against France's northeastern border, near Champagne. But it's not for the scenery that you make the two-hour drive from Brussels; it's for the beer. And after you admire the monastic grounds and take the tour of the bottling facility—the brewery proper is off-limits to visitors—the place to sample Chimay's four ales is at the restaurant of the Auberge de Poteaupre, a modern, seven-room hotel just down the road from the abbey, and surely the only lodgings in the world where the in-room minibars are fully stocked with Chimay beer.



But wait, you're wondering, did he say four ales? Don't the monks at Chimay make only three? Well, yes, and no. The big three of Chimay are the malty/spicy, seven-percent-alcohol Red; the drier, more bitter, eight-percent White; and the robust, nine-percent Blue, all named for the colour of the crown that tops their 330 ml bottle. (In the 750 ml size, these same beers are Premiere, Cinq Cents and Grande Reserve.)

The fourth is the 4.8-percent Gold, the ale brewed for the brothers' own consumption and—for the general public—available only at the Auberge. Used to wash down a sampler plate of the four Chimay cheeses, also ecclesiastic products, it's an extraordinary treat. And herein lies the main reason for planning your beer pilgrimage in the first place, since arranging actual brewery tours at any of the abbeys is, at best, a challenge and, at worst, impossible. But with the notable exception of Rochefort, every Trappist boasts its own showpiece cafe, usually located just across or down the road from the monastery, and most pour ales which are otherwise extremely rare, sometimes even exclusive to the cafe. In this latter class are such "monk beers" as the aforementioned Chimay Gold and the otherwise impossible to find "green label" Orval, a four-percent alcohol version of the abbey's legendary sweet-tart-bitter ale, sold exclusively at the Cafe de l'Ange Gardien, located a short distance from the abbey in the gorgeous Wallonian "Valley of Gold." While in the neighbourhood, travellers

are advised to visit the monastery store for the abbey's cheese and bread, which—with a couple bottles of ale—make for a thoroughly fulfilling lunch.



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MALTINGS FESTIVAL RESULTS

The SIBA South West Region's Tuckers Maltings Beer Festival took place in Newton Abbot between 22nd and 24th April.

The results of the judging are as follows:-

Overall Champion of the Competition

Sponsored by Tuckers Maltings (Gold) Jim Laker Memorial (Silver)

Gold	RCH	East Street Cream	5.0%
Silver	Bristol Beer Factory	Exhibition	5.2%
Bronze	Teignworthy	Martha's Mild	5.3%

Milds (up to 4.0%)

Sponsored by Flying Firkin

Gold	St Austell	Black Prince	4.0%
Silver	Arbour Ales	Mild West	3.6%
Bronze	Ramsbury	Hells Highway	3.8%

Bitters & Pale Ales (Up to 4.0%)

Sponsored by Hallamshire Brewery Services

Gold	Milk Street	Funkey Monkey	4.0%
Silver	Otter	Amber	4.0%
Bronze	Bays	Bays Bitter	3.7%

Best Bitters (4.1%-4.5%)

Sponsored by Charles Faram

Gold	Moles	Rucking Mole	4.5%
Silver	Bays	Bays Gold	4.3%
Bronze	Great Western Brewery	Bees Knees	4.2%

Premium Bitters (4.6%-4.9%)

Sponsored by Murphy & Son

Gold	RCH	East Street Cream	5.0%
Silver	Hop Back	Summer Lightning	5.0%
Bronze	Moor Beer Co	Somerland Gold	5.0%

Strong Bitters (5.1%-5.5%)

Sponsored by AVS Wines & Beers

Gold	Bristol Beer Factory	Exhibition	5.2%
Silver	Exmoor Ales	Exmoor Stag	5.2%
Bronze	RCH	Double Header	5.3%

Strong Ales (over 5.6%)

Sponsored by East West Ales

Gold	Moor Beer Co	JJJ IPA	9.0%
Silver	Exmoor Ales	Exmoor Beast	6.6%
Bronze	Summerskills	Indiana's Bones	5.6%

Porters, Strong Milds, Old Ales & Stouts

Sponsored by AB(UK)

Gold	Teignworthy	Martha's Mild	5.3%
Silver	South Hams	Devon Porter	5.0%
Bronze	Wooden Hand	Black Pearl	4.0%

Speciality Beers

Sponsored by Spa-Soft

Gold	Wessex Brewery	Raspberry Tipple	4.5%
Silver	Downton Brewery	Apple Blossom	4.3%
Bronze	Stonehenge Ales	Sign of Spring	4.6%

Bottled Beers

Sponsored by AB (UK)

Gold	St Austell	Proper Job	5.5%
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Bottled Gold

Gold	Bath Ales	Wild Hare Organic	5.0%
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Bottled Bitters

Gold	St Austell	Admiral's Ale	5.0%
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Bottled Dark Beers & Strong Beers

Gold	St Austell	Proper Job	5.5%
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Bottled Speciality Beers

Gold	Arkells	Bees Organic	4.5%
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Well done to our Cornish Brewers of St Austell and Wooden Hand.

SHIP INN MAWGAN BEER FESTIVAL 12th-14th June

12 LOCAL REAL ALES OPEN 12-12 EACH DAY

DELICIOUS HOME COOKED PUB GRUB
ALL LOCALLY SOURCED
SUNDAY ~ ALL DAY BARBECUE

ENTERTAINMENT
FRIDAY EVENING ~ DEMONAIRES
SUNDAY PM ~ THE TWERZEL
SUNDAY EVENING ~ TOM DALE
(DELTA BLUES)



John Coak and the Team welcome you to
THE NORTH INN
Pendeen, nr St. Just, Cornwall
tel 01736 788417

Selection of fine cask ales from
St Austell Brewery

Quality food served daily 12-2.30, 6.30-8.30
including John's famous Indian curries

B&B and Simple Campsite available

Open all day from 11.00 (12 noon Sundays)

website: www.thenorthinnpendeen.co.uk



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ONE & ALE

LocAle—Local Ale in Local Pubs



CAMRA LocAle - the new accreditation scheme to promote pubs that sell locally-brewed real ale, reducing the number of 'beer miles' and supporting your local breweries.

CAMRA LocAle is a new initiative that promotes pubs stocking locally brewed real ale. The scheme builds on a growing consumer demand for quality local produce and an increased awareness of 'green' issues.

The CAMRA LocAle scheme was created in 2007 by CAMRA's Nottingham branch which wanted to help support the tradition of brewing within Nottinghamshire, following the demise of local brewer Hardys and Hansons.

A pub wishing to benefit from participation in the CAMRA LocAle scheme must agree to endeavour to ensure that at least one locally-brewed real ale is on sale at all times. Only real ale can be promoted as a CAMRA LocAle.

Each CAMRA branch may choose the distance from brewery to pub to qualify for accreditation. In Nottingham for instance this was 20 miles. In Cornwall we realise our geography is much different and have decided that any Cornish brewed real ale will be able to qualify when served in a Cornish pub that wishes to take part in the scheme. Those pubs near the Devon border can also qualify if they similarly dedicate at least one real ale pump to a nearby brewery.

Everyone benefits from local pubs stocking locally-brewed real ale...

- **Public houses** as stocking local real ales can increase pub visits
- **Consumers** who enjoy greater beer choice and diversity
- **Local brewers** who gain from increased sales
- **The local economy** because more money is spent and retained locally
- **The environment** due to fewer 'beer miles' resulting in less road congestion and pollution
- **Tourism** due to an increased sense of local identity and pride - let's celebrate what makes our locality different.

Stocking a local beer can enable a pub taking part in the LocAle scheme to differentiate from other local pubs, thereby gaining new customers and increasing beer sales in these difficult trading times. Stocking locally brewed real ale also gives the business the edge over supermarkets and off-licences selling low-cost mass-market lagers.

The publicity material includes window stickers, leaflets and posters to show which pubs have officially signed up to the scheme, and pump-clip crowners are displayed at the bar to help inform consumers which beers have been brewed within the local area.

Publicans

Joining the CAMRA LocAle initiative is Free and accreditation is easy, so, simply **contact your local CAMRA branch** to arrange.

www.cornwallcamra.org.uk

PUBS SIGNED UP TO THE SCHEME SO FAR = 32

Bolingey	Bolingey Inn
Bugle	Bugle Inn
Charlestown	Harbourside
Crowlas	Star Inn
Edmonton	Quarryman
Falmouth	Boathouse
Gwithian	Red River Inn
Leedstown	Duke of Leeds
Marazion	Godolphin Arms
Mawgan in Meneague	Ship Inn
Nancenoy	Trengilly Wartha Inn
Newquay	Towan Blystra
Par	Royal Inn
Pendoggett	Cornish Arms
Perranwell	Royal Oak
Piece	Countryman Inn

Polkerris	Rashleigh Inn
Polperro	Old Millhouse Inn
Ruanlanihorne	Kings Head
St Austell	Rann Wartha
St Columb Major	Ring O'Bells
St Mawgan	Falcon Inn
St Ives	Golden Lion
St Neot	London Inn
Sennen	First & Last Inn
Towan Cross	Victory Inn
Trevaunance Cove	Driftwood Spars
Truro	City Inn
Truro	Rising Sun Inn
Tywardreath	New Inn
Vogue	Star Inn
Wilcove	Wilcove Inn



DELABOLE CARNIVAL BEER FESTIVAL

FRIDAY 17th JULY 2009

6pm to 11pm

DELABOLE PLAYING FIELD MARQUEE

LIVE MUSIC

ADMISSION £3.00 TO INCLUDE COMMEMORATIVE GLASS

ALL CORNISH ALE & CIDER £2.00 PER PINT

CORNISH PASTIES £1.50



SCILLY NEWS

BY BARRIE NUTTALL

On the Islands the new holiday season manifests itself in various ways; a steady increase in visitor numbers, slowly improving weather (we hope!) and the arrival of the first brew of Firebrand.

Through the winter Mark Praeger, the Ales of Scilly brewer, keeps the brewery ticking over with Scuppered (4.6%) which is brewed all year round. During the holiday season the lighter Firebrand (4.2%) is also available.

On a warm sunny day at the beginning of April we were walking the north coast path on St. Mary's; we decided to stop off at Juliet's Garden above Porthloo Bay and found that the Firebrand was already available, and very drinkable!

Later the same week the first Scilly Folk Festival took place. This featured a variety of musicians, both local and Cornish, and concerts were organised at various venues around the Islands. These included the Turk's Head on Agnes and the New Inn on Tresco. The Camborne group, Dalla made a welcome return making two appearances at the Old Town Inn with music and traditional Cornish dancing.

Personally, the highlight for me was at the tiny candlelit Old Town Church. This atmospheric venue hosted a concert of international traditional fiddle music. After the performance we had a five minute moonlit stroll around the bay to the Old Town Inn for more music and a few pints of the aforementioned Firebrand.

Music events are frequently held throughout the year at most of the hostelries on St. Mary's and at the New Inn. Usually the musicians are local but visiting groups are often to be seen as well.

Recent performers at the New Inn were the four piece



Scuppered (pictured). This Derbyshire group had weekend performances on Tresco and also managed to fit in a visit to the First & Last Inn at Sennen. Pete, the rhythm guitarist and lead singer informed me that, whilst performing at an event in Yorkshire, the group needed a name in a hurry. As he happened to be wearing his Ales of Scilly tee shirt, Scuppered they are!

NEW BEER FROM SHARP'S

The partnership of Sharp's Head Brewer Stuart Howe and chef restaurateur Rick Stein in developing new beers continues after the success of Chalkie's Bite with the new **Chalkie's Bark**.

Rick Stein approached Sharp's with a request for a



beer that would drink well with a range of spicy foods. Chalkie's Bark is heavily hopped, but also includes fresh ginger, to bring a warmth to the beer.

With an ABV (alcohol by volume) of 4.5% and available in bottled conditioned form, it has been designed as a great match to many types of food and consumable in greater quantities than its stable-mate Chalkie's Bite. Although Rick's beloved, and often feisty, Jack Russell died in 2007, his name lives on in these beers from the brewery at Rock, just across the River Camel from Mr Stein's base of Padstow. The famous chef has also become the landlord of the Cornish Arms at St Merryn.

The Countryman Inns

The Countryman, Piece, Redruth 01209 215960

Nestling on the slopes of historic Carn Brea in the rural hamlet of Piece. Delightful varied menu, and always our chef's home-made specials



▲ Countryman Inn, Piece

Our Free Houses Offer

- All day opening
-
- A good range of real ales
-
- Friendly and relaxing atmosphere
-
- Regular live entertainment
-
- Families welcome
-
- Functions catered for

The Station House, Marazion 01736 350459

Enjoy the breathtaking views of Mount's Bay whilst sampling the fine food in our superb conservatory

The Waterfront, Portreath 01209 842777

On the edge of the harbour at the heart of the old fishing village. Exquisite cuisine in our brand-new restaurant.

Stonemasons, Longdowns 01209 860724

Delightful setting with separate restaurant serving a tempting menu of delicious home-cooked food

Clock & Key, Trispen 01872 279626

Enjoy fine traditional food served in this centuries-old inn at the heart of the village

Smugglers' Inn, St Erth Prazze 01736 850280

Imposing historic rural inn, famous for jazz. Exceptionally fine cuisine in a traditional setting

Kings Arms, Penryn 01326 372336

An historic old coaching inn at the centre of the town

Rambling Miner, Chacewater 01872 560238

A warm and friendly village pub - the 'top house'

Tuckermill Hotel, Camborne 01209 712165

An impressive granite local deep in mining country





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ONE & ALE

THE CITY INN

Pydar Street, Truro

**Bed & Breakfast
Lunch & Evening Meals
Function Room
Beer Garden
Seven Real Ales
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**Courage Best
Sharps Doom
Skinners
Plus
Guest Beers**



OLD STAG INN LISKEARD

3RD BEER FESTIVAL

8-9 AUGUST

OPEN NOON-MIDNIGHT

**MORE THAN 12 ALES + CIDERS
FREE ENTRY
ENGRAVED GLASSES**

**TWO LIVE BANDS DAILY
HOG ROAST + BARBECUE
AVAILABLE ALL WEEKEND
CHILDRENS PLAY AREA
& BOUNCY CASTLES**

MORE NEW BREWERIES IN CORNWALL

Tintagel Brewery Ltd is the latest brewery to set up in the county, in April, producing their first beers. Castle Gold has an alcohol by volume of 3.8%. A good session bitter full of hoppy bitterness.

Gull Rock meanwhile weighs in at 4.2%. A more robust brew with a pleasant balance between malt and hops.

Both beers have been well received wherever they have appeared on the bar, mainly in the local area naturally.

For further enquiries brewer John Heard may be contacted on 01840 213371.

Warrior Brewing Co



Based in Matford, Exeter since 2004 brewer/actor James Warrior has now started brewing at the Cardrew premises of Coastal Brewery. When not appearing in TV shows such as The Bill and Coronation St beers such as Tomahawk, Geronimo and Crazy Horse are brewed using traditional methods and ingredients.

Blackawton Brewery

New owners are reported to be considering moving the brewery back to its South Devon roots.



BOOK NOW FOR GBBF



The Great British Beer Festival at Earls Court is Britain's biggest beer festival and brings together a wide range of real ales, ciders, perries and international beers. There will be at least 450 beers available throughout the festival including golden ales, fruit beers, stouts, bitters and some international real lagers. As well as a great selection of beer there is also cider and perry, all available in pint, half pint and third pint measures.

There's plenty to occupy you at the festival, you can play on some traditional pub games, enjoy the live music, sample some food including some good traditional pub snacks and also attend tutored beer tastings. The tutored tastings usually sell out in advance so please book these early to avoid disappointment.

Opening Times:

Tue 4th August: 5.00pm to 10.30pm

Wed 5th, Thu 6th and Fri 7th: 12noon to 10.30pm

Sat 8th: 11.00am to 7.00pm



BRANCH DIARY

Friday 29-Saturday 30 May

St Ives Beer Festival

Volunteer Helpers Required Now. Please Contact Gerry Wills (details as Branch Contacts below)

Saturday 27 June, CAMRA Kernow AGM at Skinner's Brewery. From 12:00.

Friday 4-Sunday 6 September
Bodmin Steam & Ale Festival

Friday 23-Saturday 24 October
Falmouth Beer Festival, Princess Pavilion
Monthly meetings venues to be announced see our web site for details.

SOME OTHER BEER FESTIVALS

12-14 June Murdoch Beer Festival, Green Room, Redruth

12-14 June Ship Inn, Mawgan-in-Meneage.

Local Ale & Food Festival

19-21 June Summer Solstice Beer Fest at Pheasant Inn, St Newlyn East

26-28 June Watermill, Lelant

26-28 June Golowen Fest at Pirate Inn, Penzance

17 July Delabole Carnival beer tent

23-25 July Lizard 2000 Festival at Helston Football Club (note change of venue)

Fri 24 & Sat 25 July Plymouth Pavilions Beer Festival

Tuesday 4-Saturday 8 August

Great British Beer Festival, Earls Court, London

8-9 August Old Stag, Liskeard. 3rd Annual Beer Festival.

25-29 August, Peterborough Beer Festival

17-19 September S. Devon CAMRA

Newton Abbot Racecourse

19 September Duloe Beer Festival

2-4 October Old Millhouse, Polperro

8-11 October Nottingham Robin Hood Beer Festival

BRANCH CONTACTS

Chairman Rod Davis (01209) 861135

chairman@cornwallcamra.org.uk

Deputy Chairman/Festivals Organiser

Gerry Wills (01872) 278754

Secretary Jan Wills (01872) 278754

secretary@cornwallcamra.org.uk

Retiring Treasurer Norman Garlick (01209)

860448

Membership Secretary

Steve Willmott (01637) 830540

membership@cornwallcamra.org.uk

Branch Contact

Norman Garlick (01209) 860448

Social Secretary

Douglas Polman (01736) 763457

It takes all sorts to campaign for real ale

Join CAMRA today...

Complete the Direct Debit form below and you will receive three months membership free and a fantastic discount on your membership subscription. Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk or call 01727 867201. All forms should be addressed to Membership Secretary, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.



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Forename(s)

Date of Birth (dd/mm/yyyy)

Address

..... Postcode

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Tel No (s)

Partner's Details (if Joint Membership)

Title Surname

Forename(s)

Date of Birth (dd/mm/yyyy)

Please state which CAMRA newsletter you found this form in?

Direct Debit Non DD

Single Membership (UK & EU) £20 £22

Joint Membership (Partner at the same address) £25 £27

For concessionary rates please visit www.camra.org.uk or call 01727 867201.

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

I enclose a cheque for

Signed Date

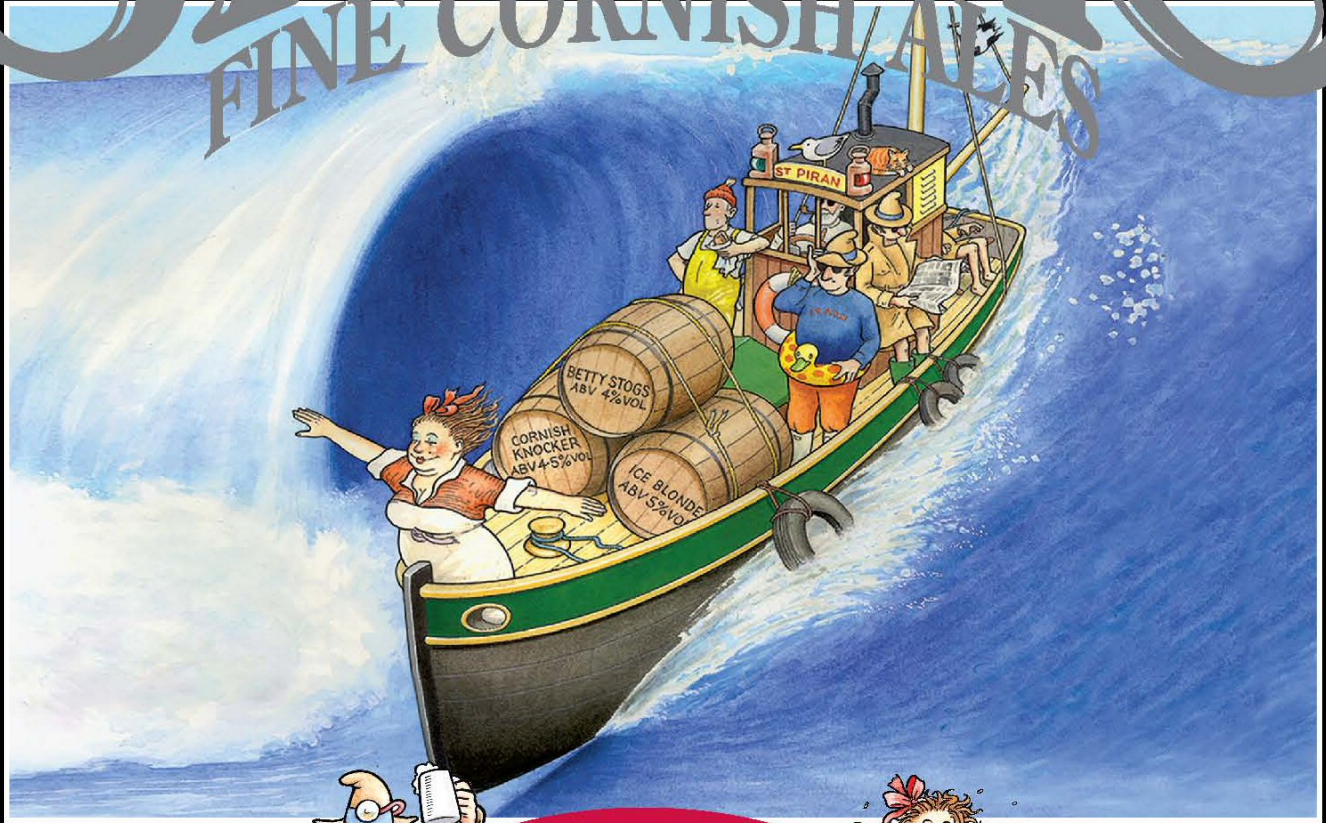
Applications will be processed within 21 days

<p>Instruction to your Bank or Building Society to pay by Direct Debit</p> <p>Please fill in the form and send to: Campaign for Real Ale Ltd, 230 Hatfield Road, St Albans, Herts AL1 4LW</p>		<p>DIRECT Debit</p> <p>The Direct Debit Guarantee</p> <p>This Guarantee should be detached and retained by the payer.</p> <p>■ This Guarantee is offered by all Banks and Building Societies that take part in the Direct Debit Scheme. The efficiency and security of the Scheme is monitored and protected by your own Bank or Building Society.</p> <p>■ If the amounts to be paid or the payment dates change CAMRA will notify you 10 working days in advance of your account being debited or as otherwise agreed.</p> <p>■ If an error is made by CAMRA or your Bank or Building Society you are guaranteed a full and immediate refund from your branch of the amount paid.</p> <p>■ You can cancel a Direct Debit at any time by writing to your Bank or Building Society. Please also send a copy of your letter to us.</p>
<p>Name and full postal address of your Bank or Building Society</p> <p>To the Manager Bank or Building Society</p> <p>Address</p> <p>Postcode</p> <p>Name(s) of Account Holder (s)</p> <p>Bank or Building Society Account Number</p> <p>Branch Sort Code</p> <p>Reference Number</p>	<p>Originators Identification Number</p> <p>9 2 6 1 2 9</p> <p>FOR CAMRA OFFICIAL USE ONLY</p> <p>This is not part of the instruction to your Bank or Building Society</p> <p>Membership Number</p> <p>Name</p> <p>Postcode</p> <p>Instructions to your Bank or Building Society</p> <p>Please pay CAMRA Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with CAMRA and, if so will be passed electronically to my Bank/Building Society.</p> <p>Signature(s)</p> <p>Date</p>	<p>Signature</p>

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Heligan Honey
Cornish Blonde
Spriggan



Cornish Knocker
Ginger Tossler
Figgy's Brew
Cornish Lager



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