



ONE & ALE

FREE

Campaign for Real Ale Cornwall Branch Newsletter
AUTUMN/WINTER 2010

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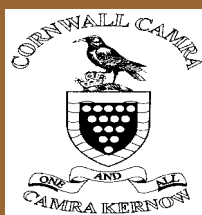
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SCOTTISH IPA WINS JUDGES' VOTE



Tryst Brewery's Raj IPA was judged by an independent team of tasters to be the champion beer of the Falmouth Beer Festival 2010.

The 5.5% ABV India Pale Ale, brewed in Larbert, Stirlingshire was the first choice of the blind tasting panel, beating Sharp's Own (4.4%) and Coastal Winnie's Honey Heaven (4.3%), both brewed in Cornwall, into second and third places respectively.

For a full list of all the results by category turn to page 3.

All bars, including the Cornish Beers Bar, pictured above, sold out by the close of the festival but managed to retain at least one beer right up until 11pm on the Saturday night. This was only achieved by the festival organising staff working until the early hours of Saturday morning replacing empty casks with spares from the floor to enable venting and settling to be achieved in time for service 10 hours later.



Chairman's Corner

AMONG my beer writing heroes is Pete Brown, a former advertising copywriter who, despite his modern predilection for the finer beers in life, cut his teeth promoting the likes of Stella Artois and Heineken. Imagine my joy, then to find myself seated next to him at an American beer tasting in London a couple of months back.



Sometimes meeting one's heroes can be a disappointment, but in Brown's case this wasn't so. Good company, good talker. Very opinionated, but those are the sort I like, even if disagree with them.

What I did find surprising, though, was that this man – the man who went to such lengths researching the voyages of IPA beers from London to India in the days of

Empire that he did the trip himself with a full barrel in tow – is not a member of CAMRA.

Now, having read an entry on his blog from May 4 this year where he (rightly) berates a handful of CAMRA members for what appears to be pretty outrageous behaviour (basically, demanding discounts in pubs and being arrogant when guests of a respected brewer), I can see why he feels more comfortable sitting outside of the tent.

Myself, I take a different view. Now, I can't name a CAMRA member who, while supporting the broad direction of the campaign, doesn't have at least one gripe about the organisation that drives them mad. But you aren't going to change anything unless you're a member.

It may be that you're reading this lovingly produced One and Ale as a non-member. You clearly like decent beer – you're presumably sitting in a pub that serves a good pint, or else we wouldn't be delivering the magazine there. Perhaps you've toyed with the idea in the past, but have never quite got round to joining.

Well, now's the time. The Cornwall branch of the Campaign for Real Ale is on a membership drive. There's the added incentive of £20 worth of vouchers to spend in Wetherspoons ever-expanding number of establishments, but I think the real value comes from being part of what is acknowledged to be the most successful consumer pressure group of all times (and getting terrific newsletters such as this and the national monthly What's Brewing and quarterly magazine Beer).

The organisation is well known for its beer festivals (our Falmouth event is one of the most highly thought of in the country), but campaigning for drinkers' rights, to keep pubs open and to get as many brewers into as many outlets as possible remains key to CAMRA's

existence.

Speaking of beer festivals, CAMRA membership will get you into many events at a reduced rate, if not for free. There's a couple of events coming up in January, out of county, to which this applies.

The Exeter Winter Beer Festival is staged at the city Football Club on January 14 and 15 and focuses on seasonal ales, with many from the West Country. Entry here is free to CAMRA members, which is really about as good as it gets. And they're a very friendly bunch too, the Exeter guys.

Further afield, but definitely worth a visit, is CAMRA's National Winter Ales Festival in Manchester, which this time around will have a selection of 200 beers, ciders and parries, again with a seasonal theme. CAMRA members can get in free on the Thursday, and there's a quid off the standard entry fee for the rest of the event. See Page 12 for details.

Fancy joining us? See Page 13. There are over 100,000 members already in the UK and pushing 900 in Cornwall. Fill in a membership form, you won't regret it. I'll wager you won't agree with everything CAMRA does, but if you're a member you have a voice and, who knows, maybe you can help us change things for the better. In the meantime, enjoy those festive and winter beers—I know I will!



As I write this, I spot a page in the Cornish Guardian where Cornish MP Steve Gilbert is telling how, in support of British Pub Week, he paid a visit to the Ship Inn at Par and presented a certificate to mark the occasion from the Parliamentary All Party Beer Group of which he is a member.

He recalls in the same column that he managed to get St Austell beers served in the House of Commons bar, which is fantastic (especially if it was the glorious Proper Job). I think I might have left it on that note, though, rather than add that it took only two days for MPs to consume four barrels!



Darren Norbury
Chairman



FESTIVAL RESULTS



Champion Beer of the Festival

1. Tryst Raj IPA
2. Sharp's Own
3. Coastal Winnie's Honey Heaven

Champion Cornish Beer

Sharp's Own

Best in Class

Milds	1. Allgates	Allblack
	2. Rudgate	Ruby Mild
	3. St Austell	Black Prince
Bitters	1. Yates	Bitter
	2. Acorn	Barnsley Bitter
	3. Sharp's	Doom Bar
Best Bitters	1. Sharp's	Own
	2. Kelburn	Red Smiddy
	3. Tintagel	Cornish Pride
Golden Ales	1. Oakham	Bishop's Farewell
	2. Daleside	Blond
	3. Roseland	Gullable

A total of 206 beers were on offer at the start of the festival at five different bars.

Dave Pascoe helped serve on the Up North Bar with beers from Lancashire & Yorkshire.



Strong Ales

1. Tryst
2. Nobby's
3. St Austell

Raj IPA
T'owd Navigation
Admiral's Ale

Old Ales, Stouts & Porters

1. Cairngorm
2. Orkney
3. Steel City

Black Gold
Dark Island
Marduk Oatmeal Stout

Speciality Beers

1. Coastal
2. Skinner's
3. Williams

Winnie's Honey Heaven
Heligan Honey
Fraoch Heather Ale



The marquee that covered part of the Pavilion garden housed the cider, perry and ginger beer bar. Over 45 different ciders and 7 perries proved ever popular.

Shortly after the festival closed at the Princess Pavilion the patio area, where the beer has traditionally

been racked and served, also closed for a major refurbishment. It is hoped all will be completed in time for the 2011 Falmouth Beer Festival. However, the refurbishment is likely to mean changes in layout, yet to be decided.



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GUINNESS BUBBLES DEFY PHYSICS—OR DO THEY?

IT'S NOT the result of downing one too many – Guinness bubbles really do go down instead of up.



Pour just about any other pint of beer and the bubbles obey the laws of physics. Filled with buoyant gas, they rise to the surface and form a head. But with a Guinness the bubbles appear to be cascading down the side of the glass – yet the creamy top remains.

Members of the Royal Society of Chemistry investigated the riddle by using a super-fast camera that magnifies the bubbles 10 times. At the centre of the glass, the bubbles were free to rise rapidly, pulling the surrounding liquid with them and setting up a circulating current. Flowing outwards from the frothy "head", the current hit the glass edge and was pushed down. Bubbles held back by dragging on the side of the glass were caught in the circulation and forced to go with the flow – the wrong way for a bubble.

A spokesman for the Royal Society, based in London's Piccadilly, said: "Guinness bubbles are small, due to being released at high pressure by the widgeon and therefore easily pushed around. Also, in lager the gas is carbon dioxide, which is easily dissolved. The gas in Guinness bubbles is nitrogen – not so easily dissolved. Finally, the contrast between the dark liquid and the light bubbles makes them easier to see."



VAT RISE = 10p per PINT?

The January VAT increase means combined VAT and beer duty rates on a pint will hit £1 in the New Year, and will mean increases of up to (and maybe beyond) 10p on a pint.

The Campaign for Real Ale has predicted that the impact of a VAT hike to 20% will force the rate of pub closures to increase above the current devastating rate of 39 a week.

Mike Benner, CAMRA Chief Executive, said: "In the New Year, many pub goers will be hit with a VAT increase that will push up the combined taxation on a pint of beer to over a pound! This historically sad moment for the nation's 15 million pub goers is compounded by the knowledge that this increase will cause yet more well-run community pubs to shut their doors unless the Government acts. Relentless tax increases on the nation's pubs are contributing to pub closures, job losses and a decline in community spirit."

"CAMRA will be pressing for targeted measures to support well-run community pubs. These measures could include a new class of business rate relief for community pubs and a compensatory reduction in beer duty."



Hop Day

by Peter Martin, Brewer, Driftwood Spars



One of the things I like about brewing, or any of the things I do really, is that I am constantly learning. This can be through chats with other brewers or articles and books that I read. These all either increase my knowledge

of the background and the science or improve my brewing technique. Sometimes though, there are trade events, one of which is 'Hop Day'. During the hop-picking season, the hop factor I use, Charles Faram, arranges an open day at a hop garden for the brewers they supply. In previous years I haven't been able to go due to the timing or discouraged by the awful prospect of the ten-hour day trip to Herefordshire either by rail or car. Every now and again though there seems to occur a rather happy coincidence in my life, in this case my sister after many years living in Newcastle recently moving to Malvern, coincidentally where the hop factor is and very close to where the hop gardens are. So this year I took my brother-in-law to 'Hop Day' to learn about hops.

Before the event I knew about hops in terms of how they are used in brewing. The sort of information that enabled me to calculate bitterness with the alpha acids and the flavours that various varieties impart. But I didn't know much about how the plant is grown and harvested. So this was the perfect opportunity, a guided tour of a working hop garden added to which there would be a talk on future developments with hops and a market report on what is going to happen to the hop and malt prices over the next year. Brewer heaven, I hear you say, but it gets better; free food and beer too.

We arrived on the minibus from the station to the hop farm to be greeted by sweeping vistas of hop bines strung in orderly rows about 15 feet high. We were shown in to a marquee and had an opportunity to chat to various trade organisations selling casks, malt, yeast, cleaning and fining products and bottling supplies. A good buffet was provided and also a range of different single variety beers available for sampling. These ales were all light and used just one variety of hop, sometimes experimental, to give the brewers an idea of what the hops tasted like when brewed. There is nothing more appealing than to have a sip of ale flavoured with 'Trial 8R', but if your going to be a dedicated brewer, you've really got to knuckle down to this kind of study. It was therefore necessary to get through all 12 to ensure you had a full grip on the developments in hop production even if it meant a slightly looser grip on reality.




There then followed an interesting talk by Peter Darby of Wye Hops Ltd, with the latest news on the varieties that were being developed here and overseas some to offset the effects of climate change. He also talked about the current scourge of hop gardens, the rather ominous sounding Verticillium Wilt (nothing to do with the effect of the ales available throughout the day). At the end, the good news was that this year's harvest was good, so prices will probably stay the same this year. Unfortunately, the barley market report was not so favourable and it looks like there may be a big rise in malt costs, news of which

sent a wave of grumbling through the gathered brewers. Following the talks we were then sent on guided tours of the farm to see the harvest in action. Firstly, a talk on exactly what a hop is and how it grows. For your information, it is a bine, therefore it twists its way around the string, it doesn't have tendrils that grip to aid it climbing like a vine. It is related to marijuana, however, the resin in hops provide the bitterness and flavour in the beer, not the high the resin in marijuana does. It's the female flower that is useful, the male is useless (I've heard that before somewhere). The hop is perennial and is grown from rhizomes (underground stems) as a result all hops in a variety are in fact clones from one rootstock. They grow slowly during the spring to the first 2 feet then grow almost visibly over summer to 15 feet high. In mainland Europe and the USA they are grown much taller (You would expect that though) and are harvested around September. They grow at a rate governed by daylight hours not amounts of sunshine so varieties



(Continued on page 6)

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HOP DAY

(Continued from page 5)
 are ready for harvest at the same time every year. The next location gave a demonstration of stringing the elaborate 'cat's cradle' used to support the bines and a short talk about how the growing and training is managed through the spring. Next, we moved on to see the harvesting in



action. You are sort of led to expect fields of cheerful cockneys wearing their pearly costumes led by Pop Larkin type characters. What in fact you have is groups of industrious young eastern Europeans, mainly Polish, on their college holidays. The harvesting has obviously been honed to a fine art. A tractor towing what looks like a wrecked tractor on a trailer runs down the rows cutting the bines about 2 ft from the ground meanwhile two people balance themselves chariot-tee style in the trailer and pull the bines off the string and dump them in the trailer. They are assisted by another couple of people following behind whacking the bine



loose from the top strings. At the bottom of the row the charioteers jump off and the tractor rushes back to the picking shed. The next tractor arrives then the charioteers mount and off they go again.

The picking shed operation is a similar masterpiece of developed efficiency. The tractor arrives and a flat triangle with hooks and a rope is slid under all the bines. The tractor drives through the unloading point, the rope is attached so that the triangle and the bines are pulled off the trailer in one lump at the feet of the loaders. The loaders pick up each bine and attach it to something that looks like a motorised curtain track which leads up to the top of the shed where the hops and leaves are stripped from the bines by a slatted roller and drop into the mouth of a threshing machine. The hops pass through the machine with the help of people at various points shoving bits back in with sticks and as the hops emerge from its back end people studiously examine the result to remove any non hop bits. The hops are then dried and baled and ready for sale.

Altogether, a brilliant and informative day with some drink and food thrown in what could be better. On the way out I bumped into Matt from the Front in Falmouth. He had invested in some raw bines, which filled the back of his car, a bit different from the pine tree air freshener more normally adopted. Despite the obvious decorative qualities of the bines for the bar on his return, there may have been a slight misgiving about undertaking a tiring five-hour journey travelling with the soporific aromas of a Ford Fiesta sized hop pillow.

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SCILLY NEWS

BY BARRIE NUTTAL



We have here on the Islands one of the country's more unusual bars; in fact in my experience it is unique. I have over the years been able to travel extensively around England and I certainly cannot recall anywhere similar.

It is located on St. Mary's, just a short walk from the Town. From the small square near the quay walk up the steep road (Garrison Hill) starting by the telephone box. On your right hand side you pass the stylish Tregarthen's Hotel. This has a comfortable lounge with harbour views but sadly lacks any cask ale. Continue on up the hill and pass through the arched gateway, the only vehicular access onto the fortified Garrison.

The fortifications were begun in the late 16th Century following the attempted Spanish invasion of 1588. They have since been improved, extended and modified over the years right up to the 1940s. There is an interesting new exhibition depicting these developments in the Powder Magazine located just inside the gateway.

At the top of the hill and commanding the whole of the Garrison is the Elizabethan Star Castle (*pictured*). Built 1593 it served as the military headquarters for many years before becoming a hotel. From the front of the hotel there are panoramic views out across



most of the archipelago. I personally find it interesting that the heights of viewpoints on The Scillies feel much more than they actually are; standing here you are only about 100 feet above sea level but it feels much more and the views are stunning.

To enter the hotel a short set of steps leads you up to a covered stone walkway, under the portcullis and thence round to the main entrance. From the tiny reception hall descends a dog-legged wooden staircase to the hotel's Dungeon Bar. Hewn out of the solid granite this windowless wood beamed bar certainly has plenty of built-in character. As its name suggests its original use was far less sociable; but nowadays a visit can be safely recommended.



operate the two hand pumps.

The overall size of the bar is surprisingly large with two separate drinking areas; however the servery itself is very small – just big enough for Dave Huddy, the genial long-standing bar manager, to

'Dungeon Dave', as he is often known, first came to the Islands from his native Liverpool in the 1980s for a family wedding. He decided he liked the look of the place and stayed on. The hotel management has changed several times in the past 20 years but Dave has remained throughout!

Regarding the ales on offer, one hand pump is reserved for St. Austell's Tribute whilst the other will normally have either Proper Job or Scuppered from the Ales of Scilly brewery. The Star Castle Hotel is open for most of the year but does currently close for a few weeks both before Christmas and after New Year.





~ Brea Inn ~



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Friday: Fish Night—2 x Fish Meals £14.95

Saturday: Breakfasts From 11am—Food All Day

Sunday: Roasts 12-4pm—Evening 6-8pm—Quiz 9pm

ST AUSTELL BREWERY SALES UP

St Austell Brewery recently announced a two million pint increase in its cask ale sales.

In the last twelve months sales have surpassed all previous years with 14.5 million pints being sold.

This news follows recent national reports of cask ales not just holding their own in the current downturn in total beer sales, but showing a small increase.

The Cask Ale Report 2010 revealed that there were 120,000 new cask ale drinkers and 3,000 pubs newly stocking the traditional beverage in the past year.

St Austell Brewery's marketing director Jeremy Mitchell said: "This report simply confirms what we already knew—this is a nation of beer lovers, with Cornwall leading the way."

"Real ale is a tradition that is very much alive and well, as we're proving year on year with our sales figures."

"We have seen sales of our own cask ales increase in all distribution channels; our 176 pubs, free trade customers in the South West and also through national sales."

Sales of St Austell Brewery's cask ales rose by 14.5 per cent on 2009.

In the 12 months up to August 2010, the company sold 50,342 brewers barrels of ale, equivalent to 14,498,496 pints.

The family-owned company is continuing to expand brewing capacity in St Austell and has invested almost £3 million over the last three years.

SAVE THE PUB GROUP MEETS PUBS MINISTER



Greg Mulholland, Chair of the All Party Parliamentary Save the Pub Group, along with CAMRA, recently held a meeting with Community Pubs Minister Bob Neill, to discuss how the government can work to support and protect pubs.

Bob Neill was recently appointed as the Minister responsible for Community Pubs with cross departmental responsibility, working from the Department of Community and Local Government. The Save the Pub Group raised many issues including the need for more planning protection for pubs, the abolition of restrictive covenants, the beer tie and pub ownership, licensing, regulation and supermarket pricing.

Greg has said;

"I am very pleased that the new Community Pubs Minister Bob Neill agreed to meet with the Save the Pub Group so quickly. We look forward to working with him and the Government to ensure a better future for pubs."

"It is vital this government is a pub friendly government, to



safeguard the future of these important social and community institutions that are part of our national heritage."

"I hope that Bob Neill listens to what we have said and I hope that he will work with the Save the Pub Group to come up with a cross departmental strategy to support and save pubs up and down the country."

Mike Benner CAMRA's Chief Executive said:

"The appointment of Bob Neill MP as Community Pubs Minister highlights the Prime Minister's determination for this to be a pub friendly Government."

"I hope the result of the meeting provides a constructive opportunity to discuss the whole range of issues affecting pubs from the beer tie to beer taxation"

"We were pleased to highlight to Bob Neill MP that currently 217 MPs have added their support to a Parliamentary motion calling on Government to bring forward measures to support pubs."





PUNCH TO SELL OFF MORE PUBS



Punch Taverns is in the process of selling off another 1,300 pubs in continued efforts to get out of the red.

In a drive to achieve a smaller and higher quality estate of leased pubs the largest PubCo in the trade has identified a portfolio of 4,700 outlets that have a long-term future, having already disposed of 893 pubs in the financial year to August.

Punch reported underlying profits of £131 million for the period, down from £160 million a year earlier, but slumped £160 million into the red at the bottom line due to balance sheet write-downs on the value of its non-core pubs.

The final quarter of the period showed an improved trading performance, a trend which has continued into the new financial year.

In the managed estate, which includes the food-led Chef & Brewer and Fayre & Square, like-for-like sales were up 2.6 per cent in the final quarter and helped to reduce the decline for the whole financial year to two per cent.

But Punch said it would continue to take a cautious

view of trading prospects and prepare its plans accordingly.

New chief executive Ian Dyson, who joined the company in September from Marks & Spencer, has also started a review of strategy and operating performance in order to explore options for creating shareholder value.

He said: "While we have been encouraged by more recent trends in both the leased and managed businesses, the economic environment is very difficult and there remains room for improvement across all aspects of our business."

In those leased pubs considered core to the Punch business, underlying earnings declined by nine per cent in the year due to lower beer volumes and reduced rental settlements. But this figure widened to 28 per cent among non-core pubs.

Punch said: "While we remain committed to the future of the British pub, we believe that fundamental change in consumer habits will result in some pubs not surviving. We have identified a core estate of around 4,700 pubs which have long-term, sustainable future. The remainder of the estate where we believe long-term viability is compromised will ultimately be disposed of, representing around 1,300 pubs."



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THE HEALTH BENEFITS OF MODERATE BEER CONSUMPTION

In his capacity as a general practitioner it was the task of the author of a paper to a symposium on alcohol consumption to pass on to the delegates the results of his studies in an understandable form. The key word for a physician outlining the health benefits of moderate beer consumption is moderation:

To drink moderately is to drink within the limits set by your health, your economy and your obligations towards your family and friends: 1-2 drinks (1 drink = 12 gms of alcohol) a day for most women and 1-3 drinks a day for most men.

Bar-drinking may end up as binge-drinking - food in the stomach will help to protect you from alcohol intoxication. One drink for a women is almost the equivalent of two drinks for a man as women have more fatty tissue per kg body weight than men; that leaves men with more body water (ca. 10 litres) to dilute their drinks than women. Males also have a more efficient "First-Pass Metabolism" of alcohol than females due to a larger concentration of alcohol dehydrogenase in the stomach.

Is beer a boon to old people? Beer improves appetite, promotes secretion of gastric juice, aids digestion and may reduce the risk of stomach ulcers caused by Helicobacter pylori infection. Regular drinkers of beer (and wine) seem to be less prone to developing dementia. At bedtime beer is cherished as a mild sedative. Moderate beer consumption is likely to reduce the risk of maturity-onset diabetes and a recent investigation has shown a

reduced risk of heart failure in light drinkers. The result of a moderate intake of beer for a group of elderly Australian beer drinkers was a 7.6 months increase in survival.

Is red wine better than beer? The results from recent research has directed attention to a link between beverage choice and lifestyle showing that beer drinkers in some countries tend to make healthier lifestyle choices than wine drinkers. Therefore the apparent good health of wine drinkers compared to beer drinkers in some studies seem to be a lifestyle effect and not a beverage effect. In Germany, where beer is the common alcoholic beverage, all research show that moderate consumption of beer protects against CHD.

In conclusion Beer is a well-balanced, low-alcohol beverage with significant levels of vitamins (in particular folates), minerals and silicon. Regular, moderate beer drinking may be a part of a healthy lifestyle together with wholesome food, exercise, keeping your weight down and not smoking.





AN ALIEN IN NEW YORK

by Ann Burnett

One of our dedicated members was across the water recently and reports here on what she found in New York. Heartland Brewery brews in Brooklyn and has 8 pub/restaurant outlets in New York City, with central locations in Times Square, Union Square, Radio City, South Street Seaport, and beside the Empire State building. The pubs combine food and have a different theme in each outlet, from Chop House to Barbeque, Rotisserie and Burgers.



Seasonal beers available were:

- **Smiling Pumpkin Ale** 5.5%
- **Grateful Red Lager** 5%
- **Empire Premium Beer** 5.5%
- **Summertime Apricot Ale** 5.5%

(A delicious wheat ale with a light fruity sweetness and bouquet of apricots).

House brews included:

- **Cornhusker Lager**
- **Harvest Wheat Beer**
- **Farmer John's Oatmeal Stout**
- **Indian River Light** – accents of orange in this pale ale
- **Red Rooster Ale** – Caramel and Munich malts give this red ale a rich toffee and roasted nut character, topped off with American hops. This description did justice to this ale and it was certainly very popular with the customers!

The menu offered combinations of the beers:

- **Black & Tan** – Red Rooster & Oatmeal Stout
- **Raspberry Blond** – Harvest wheat beer & raspberry liqueur
- **Drunken Monkey** - Harvest wheat beer & banana liqueur
- **Almond Sunset** – Red Rooster & Amaretto
- **Shandy** – Corn Husker & Sprite

The pubs do beer sampling and it was possible to buy a 'voyage' of beers, which was a 5oz sample of 1 seasonal beer and 6 of the classic beers.



The pubs in South Street Seaport and Union Square both had a great atmosphere. The beer is on hand pump and a beer menu is available on the bar. This gives details of all the beers with ABV and includes lists of beers to blend. A half pint was \$4.95, a pint at \$6.95 and a 23oz glass for \$9.50.



More details of the brewery can be found at www.heartlandbrewery.com

Ann travelled on to Miami and Belize after her short stay in New York, so expect more news of her brewery finds in our next issue.

Arguably the best, but definitely the biggest Winter Ales Festival yet!



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SESSIONS

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- Thursday 20th January 12.00 - 22.30
- Friday 21st January 12.00 - 22.30
- Saturday 22nd January 12.00 - 22.30
- Food Available All Sessions

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- Wednesday & Thursday £2
(£1 Discount for Concessions, NUS, OAP's & Forces, all with ID)
- Friday (until 4.30pm) £3
- Friday after 4.30pm £5 • Saturday £4
- £1 Discount for CAMRA members except Thursday **FREE** all day
- Tickets available on the door
- Souvenir Programme £1

ENTERTAINMENT

- Saturday Evening - **Doctor Busker**
- Saturday - **Fancy Dress Day** - Victorian Theme (optional) - **Great Prizes!**

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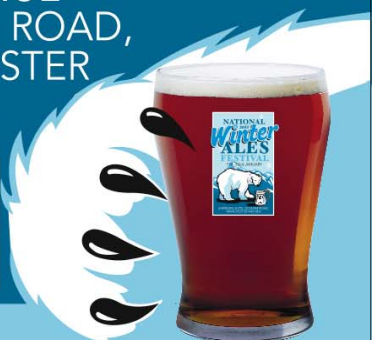
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CAMPAIGN FOR REAL ALE

13

ONE & ALE

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BREWER'S DIARY

by Peter Martin, Brewer, Driftwood Spars

Readers of my last effort may remember our debut on German TV, alas, no invites to host 'beerwatch' so the Winnebago has been returned, 'that's showbiz' I suppose.

By way of compensation, interestingly, the Driftwood received a request from the British Embassy in Kuwait to supply bottled beer for a beer festival. Initially, I was rather suspicious, even though an embassy is sovereign territory, Kuwait is a dry country, but a couple of internet searches yielded that it appeared a legitimate request. My next thought was the phrase 'selling sand to the Arabs' but in fact this could potentially be an opening to supply our ale to embassies around the world. I pointed out that we would be willing potentially to rename our beer for the international market. This does sound just like Snickers/Marathon or Jif/Cif doesn't it, but I appreciate that embassies in countries with a lot of internal conflict, serving Alfie's Revenge or worse still Trouble



Embassy Residence Kuwait

and Strife may not be the most diplomatic thing to do. Mind you, we have been requested to supply beer to a beer festival in an embassy in a dry country. Furthermore as part of the entertainment they are intending to have a hog roast in a Muslim country. I was again worried about whether this was the most diplomatic thing to do, rather harkening back to a bygone imperial era.

It seemed that this may be an interesting event, though maybe not the potential Fatwa afterward. The added attraction of the cheerful cockney duet Chas 'n' Dave playing (actually only Chas, as Dave refuses to fly) would be the crowning glory. I made heavy hints hoping I might get taken in the diplomatic bag or even a draughty RAF transport, but alas no. Similarly, I did not feel that accommodation in the ambassador's residence was on offer either, so it looked like I would have to pitch a tent somewhere. Much as I like to conjure up images of myself in a palatial Bedouin tent on the lawns of the embassy rather like Rudolf Valentino in the Sheikh, however, in reality I had no doubt it would be a nylon Millets job on the edge of the desert.

Unfortunately, I will not be able to eat Ferrero Rocher (Is that in Cornwall?) drink my beer, listen to Chas singing Rabbit (singular) and swapping bon mots with the ambassador. Whilst outside indignant Kuwait residents storm the place after the smell of pig roasting and beer waft out of the embassy compound.

I try and get out to support the beer festivals that take our beer, if at all possible, but some occasions you just can't miss. We were thrilled to be selected for the Great British Beer Festival and Louise and I both headed up to 'the smoke' to make our splash (not literally) on the London stage. We didn't make quite as big an impression as the Skinner's marine band and singers but we were there and our beer was well received running out on Friday afternoon with some



great praise on Twitter and from the people at the bar. Hot on the heels of GBBF was Peterborough and I offered to help help so that I could camp on site and keep my costs down. In hindsight, the two nights of driving rain and a slightly leaky tent rather made me feel this was not the best economy. I had already met a number of the local CAMRA working at Falmouth beer festival the previous year so knew a few faces when I got there. The beer festival was like Beerworld, you didn't need to leave the site. Volunteers received good meals (breakfast not included) and even had their own bar at meal times and closing time, which, as I knew John Rice who ran it, was where I worked for the two days I was there and had a great time. A contingent from Cornwall was also in attendance, including Jan and Gerry Wills, so one evening and one afternoon guided by their knowledge of the 'turf' we went around Peterborough sampling at various hostelrys to get a bit of the local colour. I understand from some of the contingent that the colour, around their B&B, was red lit, but that's another story. We have had a number of interesting visitors to the brewery at the Driftwood Spars, the more notable being one of the Sam Smiths brewery family who was fascinated by the fact that we could produce beer in such a small brewery without the need of drays, coopers, signwriters and the best pub locations in London and Yorkshire. He rushed about taking loads of pictures which he was going to rush back to Yorkshire to show Humphrey (current owner). I can't help feeling that Humphrey will not be relishing this prospect or downsizing the Tadcaster operation on the strength of the pictures of me scrubbing the inside of the copper, but we shall see. We also had a number of visits from people thinking of setting up their own breweries, one being an Irish builder from the cockney end of Wexford who was planning a career change following the demise of the celtic tiger. Following the success of ladies' night we have had another brewery visit and tasting night with a group of medical professionals from around the south-west and Treliske hospital. Much beer was enjoyed, I talked a lot and everybody seemed to remain attentive through the performance, if a little glazed towards the end. I put that down to the drink, rather than the fact that I had talked for two hours on the subject of brewing and tasting beer.

More news from the Driftwood soon.....





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New Seasonal Menu

Fishy Friday (special fish dishes)
Cornish fillet and sirloin steaks
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3 local real ales
Extensive wine list

Super Sunday lunches with no queuing!

Quiz night Tuesday (Dine and play)

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We are in the CAMRA Good Beer Guide 2011

And the best floodlit pétanque piste in the westcountry
Present this advert and claim a bottle of Treleigh Arms house wine
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Follow Cornwall CAMRA on Twitter!



Cornwall CAMRA has caught the Twitter bug. Twitter has changed the way that many people use the web and connect with others online. If you never have used Twitter before, you might wonder what it is and why everybody likes it so much! Cornwall CAMRA has come up with explanation to why you need to join in and follow us today!

Twitter is one of the newest social media sites that makes communication easier than ever. There isn't always time for everyone to jump on the phone or send an email, but Twitter can change this. By using short posts or blasts known as 'tweets', you can update multiple people throughout the day and relay important information to all that follow you.

Twitter is a great way to hear all our latest news first. By following us, you will have access to all the latest events, news and opportunities that Cornwall CAMRA has to offer. Through Twitter we have created our very own Cornwall CAMRA members' network that allows everyone to communicate with each other. The website is fast becoming a social hub of activity where all members can entertain, inform, share and update to receive great ideas which you normally would have to wait for through other channels such as the website or the newsletter.

Social networking is the new revolution and a great way to get information fast. How you use Twitter is completely up to you. Follow hundreds of people. Follow a dozen. You are in control on Twitter. Just remember to follow us here at Cornwall CAMRA!



FORGOTTEN CORNER CALLS TIME



The appropriately named Forgiven Corner Brewery, as it has lay hidden away in the far south-east of Cornwall at Maker Fort, has decided to cease trading.

Female brewer Bev Gibson (pictured left in front of the brewery building) has succumbed to the pressures of family life. Mrs Gibson's son has required regular hospital

visits, and pet dog recently ate too many apple pies (and their foil trays), needing veterinary treatment.

We lose beers like JP Pale Ale, Trust Ale, and award-winning Hunter's Porter.



SHARP'S TRIBUTE TO FELLOW BREWER

Sharp's Brewery hopes to raise £10,000 for charity with proceeds from the sale of its DW beer.

The beer was brewed by head brewer Stuart Howe as a tribute to fellow brewer Dave Wickett from Kelham Island brewery in Sheffield, who has terminal cancer.

All of the raw materials for the beer were by the brewery, and staff gave up their weekends to produce 1,000 bottles of the beer.

"When I learnt that Dave was terminally ill I resolved to make a beer in his honour and donate the money from the sale of the beer to a charity of his choice," Stuart said.

Money raised will go to Cornwall Hospice Care.

The finished beer is a powerful 9.5% ABV golden ale.

"Dave loved the prototype, saying it was 'just fantastic'," said Stuart.



LocAle—Local Ale in Local Pubs



CAMRA LocAle is the 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 an 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 crownlers 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



CORNWALL CAMRA'S LocAle SCHEME INCLUDES THE FOLLOWING PUBS



Bodmin	Chapel an Gansblydhen	Bolingey	Bolingey Inn
Bugle	Bugle Inn	Charlestown	Harbourside
Crowlas	Star Inn	Edmonton	Quarryman
Falmouth	Boathouse	Falmouth	Prince of Wales
Falmouth	The Front	Gwithian	Red River Inn
Leedstown	Duke of Leeds	Lostwithiel	Globe Inn
Marazion	Godolphin Arms	Mawgan in Meneage	Ship Inn
Mithian	Miners Arms	Nancenoy	Trengilly Wartha
Newquay	Towan Blystra	Par	Royal Inn
Pendoggett	Cornish Arms	Perranwell	Royal Oak
Piece	Countryman	Polkerris	Rashleigh Arms
Polperro	Blue Peter Inn	Polperro	Crumplehorn
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
Treleigh	Treleigh Arms	Towan Cross	Victory Inn
Trevaunance Cove	Driftwood Spars	Truro	City Inn
Truro	Rising Sun	Truro	Swan Inn
Tywardreath	New Inn	Voguel	Star Inn
Wilcove	Wilcove Inn		

BUSINESS IS BREWING: THE OPENING OF THE NEW SAPIENCE HR OFFICE

Sue Hook, one of Cornwall CAMRA's more enthusiastic members, has been able to incorporate her passion for real ale into her own business. Sue has successfully expanded her business Sapience Human Resources by moving into the newly refurbished site, which was previously Ellis Brewery in Hayle.

Sue's business specialises in providing outsourced human resource and personnel consultancy services to businesses in the South West. After building up the business up over the last 3½ years, the time arrived to move into premises and take the next step in building the business. Sue's love of real ale has meant the move into the premises at Old Brewery Court could not be better suited.

Sue Comments: "We are pleased to be here in this beautiful newly refurbished Brewery Court and many that know me, won't be surprised that I have found an office in a converted brewery! My appreciation of real ale is one of my enduring 'hobbies'."

The original Brewery at Bodriggy was owned by John Richards. In the early 1800's he sold the business to Christopher Ellis Snr, who developed it and founded the Ellis Brewery in 1815. They began as importers of fine wines and spirits, expanding into brewing as the Hayle. When Christopher Ellis



Snr. died in 1857 his son, Christopher Ellis Jnr. took over the Brewery and built hotels such as

The Cornubia in Copperhouse and The Old Quay in Lelant. He also built up a network of franchised public houses in the surrounding areas. The brewery used the fields at Bodriggy Farm to grow its own barley. The brewery dray-horses were also stabled there and the Head Horseman was the best paid worker in Hayle, receiving 18 shillings per week and a gallon of beer!

The economic depression of the 1930's meant the Ellis brewery went into liquidation. In 1934 the Hayle Brewery merged with Walter Hicks to become St. Austell Brewery, and even



The brewery being used as a depot by St Austell c1970'

though it was still producing 3,000 barrels per year, brewing ceased in Hayle for the first time in 130 years. The buildings were then used as a storage depot.

The historic building has been recently refurbished into offices and flats to form the Old Brewery Court in the heart of Hayle Town. Sue comments:

"We have been fortunate enough to find this amazing building in the heart of Hayle Town and be part of the history surrounding the Ellis Brewery."

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

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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 Praze 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

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An impressive granite local deep in mining country





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THE GREEN PARROT

J D WETHERSPOON, PERRANPORTH

The latest Wetherspoon outlet to open in Cornwall is the Green Parrot in Perranporth. Opening on the same weekend as our branch's beer festival in Falmouth your editor and other members were unable to try it out until the following weekend while the Bolingey Inn were holding their very popular ale, sausage and cheese festival.

The J D Wetherspoon version of the Green Parrot bears little resemblance to the previous premises, although very similar on the outside. Two bars, on the ground and first floors offer the usual range of real ales and guest ales, along with the wide ranging menu and coffee (and tea).

Adorning the walls are many old photos of Perranporth and local history including that of the building that started life as a vicarage called Pentrig House. The Sunday School took place above the stables, with tea as a treat in the grounds afterwards.

Reverend William Heathman Parkhouse lived at Pentrig House 1874-1884. During his 10 years incumbency he restored the parish church which had fallen into disrepair, and promoted the opening of relief works for miners thrown out of work by the failure of Cornish mines.

Pentrig House, from the Cornish meaning 'end of the sea' or 'low tide' was converted to the Green Parrot in the late 1970s. In the BBC2's online Archive of World War Two Memories, Pentrig is described as a 'lovely old house' with its 'own wooded grounds and lawns' and 'private drive from the present car park entrance' with 'a small back gate and path where the exit now is'.

In the late 1890s and early 1900s Pentrig House was the home of Joseph Teague, 'Capt. & Hon. Major in the '1st Volunteer Battalion, Duke of Cornwall's Light Infantry, Perranporth. The 'Major' was the first person to drive a carriage and pair in Perranporth.

As for the name of the pub the story goes as follows: "When Grace & Tony Wheatley bought Pentrig House to turn into a pub they wanted to call the pub The White Cockatoo; so Tony went off to London to buy one to keep in the pub. He didn't manage to find a white cockatoo but he did find a green parrot. Tony phoned Grace to see if she was happy with that. She was and so the pub became The Green Parrot."



Green Parrot
J D Wetherspoons
Perranporth





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Cosy, friendly atmosphere
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Tastefully decorated and furnished rooms, equipped with colour TV and tea/coffee making facilities—all en-suite
Patrons Car Parking

MILLER COMMERCIAL SPONSORS

Graham Timmins, Licensed Trade specialist of Miller Commercial Hotel Leisure & Licensed Department, comments "We were pleased to once again be invited as a co-sponsor of the fantastic Falmouth Beer Festival, alongside solicitors, Charles French Law. It is not only a fantastic event for people travelling from all over the county and beyond, but also recognises the valuable contribution which independent and micro breweries make to the great British pub culture."

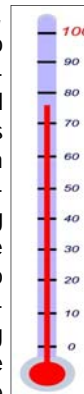


Your Editor Judges a Dark Pint—CAMRA Style

NATIONAL BEER SCORING SCHEME

Calling all CAMRA members – your branch values your opinions of beer quality in Cornish pubs. Every February, Cornwall Branch selects its pubs for the next Good Beer Guide. To help us do this, we would like as many members as possible to give us their opinions on the quality of beer served in Cornish pubs.

You don't need to be a beer tasting expert, but no, you're not supposed to take a picture of the pint to judge it; you're supposed to drink it. Assess the colour, clarity and head of the pint. Golden ales should appear bright and clear while darker beers, such as stouts and porters, possess a richer colour often with a thick, creamy head. Does the beer look appealing? Smell is an important part of the drinking experience. Take a sniff of your drink to assess the aroma. The final proof is in the tasting. Take a sip and let it flow around your mouth before swallowing. Beers can reflect all taste sensations including sweet, sour, salty and bitter. The intensity of the flavours, and the finish, make up the whole taste sensation. So give your taste buds a few seconds to register all the differing sensations. Having taken all three points into consideration, give your overall view of the quality of the beer. Please note that we are only interested in judging pub beer quality, not beer festivals, brewery bars or private clubs to which CAMRA members or the public have no access. In other words, the premises has got to be eligible for the GBG.



We use the National Beer Scoring Scheme (NBSS) that scores the quality of the beer on a scale from 0 to 5. At the worst end, zero is undrinkable, 1 is poor, 2 is average, 3 is good, 4 is excellent, and 5 is perfect. A seasoned drinker will rarely award a 5. Half-points are allowed where you feel the quality lies somewhere between the levels. CAMRA operates NBSS Online, which is the easiest way to enter your scores. NBSS Online lets you score beer in pubs anywhere in the country, not just Cornwall. The address is <http://www.beerscoring.org.uk>. All you need is your membership number, which is your CAMRA ID, and your postcode at time of joining CAMRA, which is your password. This is the same as you use to log in to the Members' Area of CAMRA's national website. If you have difficulty logging in, there is help on the screen. In fact, there is plenty of help for all steps in getting your pub scores entered. If you run into difficulties that you cannot fix for yourself, then send an email to the Cornwall Branch NBSS Coordinator nbss-sec@cornwallcamra.org.uk. If you don't have access to the Internet, then we have a form that you can use, and the NBSS Coordinator will enter your scores.

There are nearly 1,000 members living in Cornwall, and we have a target of getting at least 100 members to contribute at least some pub beer scores by next June. So far we have 76, which includes some members from outside Cornwall, mainly summer visitors on holiday. We are keen to receive scores on pubs that don't get many, if any, reports by our regular contributors. These are mainly in east and north Cornwall. So make your opinion count and help us pick the best pubs for the next GBG by using NBSS.

Thanks. Steve Barber, NBSS Coordinator

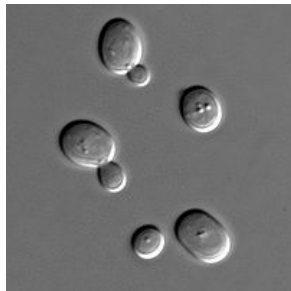


YEAST: ESSENTIAL INGREDIENT OF BEER

Marketers long have viewed water as one of beer's strongest selling points. Malt and hops are also familiar concepts.

But beer's fourth ingredient often gets overlooked.

It'll be a rare star turn for an otherwise unglamorous fungus that gives ales and lagers their personality — as well as their kick.



The home-brewer in his garage and the head brewer down at the beer plant follow the same basic formula: they mash water and malt into a pre-beer mixture called wort and then add yeast, which goes to work devouring sugars and turning them into alcohol, while emitting CO2 for carbonation and adding other flavours and aromas.

flavours and aromas.

Yet for most of beer's 10,000-year history, yeast went about its business anonymously. People knew they liked beer, but they didn't understand the debt they owed to naturally occurring yeast. They didn't even know there was such a thing until the invention of the microscope. In 1836, Cagniard de Latour showed that beer yeasts were indeed living organisms, and not chemical substances as was believed before. He also proposed that yeast cells were necessary in the formation of alcohol and carbon dioxide.



In 1860 Louis Pasteur proved that fermentation is caused by living organisms and asserted that the agents which are responsible for the reaction are connected with the yeast cell. Pasteur did not invent pasteurization specifically for milk or other food items, he did it to kill yeast so it would halt further fermentation.

That allowed breweries and, later, laboratories to begin tailoring strains of yeast to produce specific tastes and various alcohol levels and to maintain consistency between batches of beer. Almost none of the brewer's yeast used today occurs naturally in the wild.

The yeasts are converting the sugars in the wort into alcohol. The first stage of this process is called the "lag" phase, marked by the breaking of proteins into their constituent amino acids

The ferment then enters the "respiration" phase, where the yeast absorbs oxygen and reduces the pH of the wort, so that it becomes acidic and anaerobic.

The yeast breaks down the glucose sugars into carbon dioxide, water, and pyruvic acid. Pyruvic acid later becomes alcohol.

Yeast cannot ferment all sugars, which is why beer still has a sweet taste at the end of the ferment. The strain of yeast will impart its own flavour although malt and hops are the main flavour components.

THE BIRD IN HAND
THE PUB AT PARADISE PARK



Three ales now available!

Landlord Nick Reynolds and Brewer Noah Clarke are now offering three ales, all brewed at the Bird in Hand.



Artists Ale is the strongest at 5.1%, with Paradise Bitter IPA at 3.3% the perfect session beer and surprisingly tasty!

You'll be welcome in the pub and beer garden - four pint flagons to take away also available.

TRELISSICK ROAD, HAYLE TR274HY
01 736 753974

Yeast that adds little in the way of flavours are usually described as having a "clean taste". Yeast produce three metabolic by-products that affect beer taste: phenols - spicy or clove like taste or medicinal taste; esters - a fruity taste; Diacetyls - a butter-scotch or "woody" taste.

The presence of any of these flavour components depend largely on the style of beer being brewed. Much depends on individual palates and the effect the brewer is aiming for.

Small changes in the yeast make huge differences in the way the beer tastes. For example, an experiment in which a group of home-brewers made 14 batches of beer, identical except for the yeast, showed a stunning result: 14 very different beers.





Dave & Bev Welcome You To The London Inn

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NEW MENU NOW AVAILABLE

Food available every evening from 6pm (7pm Sundays)
and each Lunchtime from Friday to Sunday

Evening House Specials:

Mon/Tues—Home Made Curry or Chilli for 2—£13.50

Weds/Thurs—Home Made Pie & Chips or New Pots for 2—£15.50

Fri/Sat—Two Full Rump Steak Meals—£15.50

SUNDAY LUNCH AT THE LONDON

Probably the best value for money Home Cooked Sunday Roast in the County offering a choice of two local meats each with, roast potatoes, 3 veg, real gravy and all the trimmings for only **£3.95**

Bookings advisable— we sell out every Sunday!

Come and visit a traditional local with Good Food, Good Beer, a Great Atmosphere and one that is proud to be listed in the 2010 CAMRA Good Beer Guide for the 5th consecutive year.

Open Fri-Sun 12:00-2:30pm, Mon-Fri evenings 5pm-11pm,
Sat 6pm-12:00, Sun 7pm-11pm

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Lelant Downs, TR27 6LQ Tel 01736 757912

TINTAGEL AND PENPONT BREWERY VISITS

Saturday 20 November transport was organised for the Cornwall Branch of CAMRA to visit two of its more northerly breweries, Tintagel and Penpont.



We were greeted at Tintagel by brewer John Heard and quickly supplied with a breakfast of pasties and beer before we presented him

with two awards that

his excellent beers had picked up from Peterborough Beer Festival and Falmouth Beer Festival. A short tour of the brewery before



we travelled over Davidstow Moor to the Rising Sun at Altarnun. This welcoming pub enabled a rest stop before we were due to meet Joe Thomson, brewer at Penpont Brewery. A brief chat about beers he has been producing, along with

some tastings. These included 'experimental' brews using plums for one and ginger for another.

The journey home included rest stops at the Archers Arms, Lewannick, and the Hole in the Wall, Bodmin.



PUBS FOR SALE

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



Seven Stars, Flushing Leasehold £195,000 + SAV
Superb free of tie pub restaurant opportunity. Situated on the waterfront in the heart of Flushing village. Large pub restaurant areas for 75+ covers. Owner's four bedroom accommodation and private kitchen.



Lamb & Flag, Canonstown Leasehold £95,000 + SAV
Bar and restaurant 60 covers. Spacious enclosed patio beer garden. Owners 4 bedroom accommodation. Extensive off-street car parking. Good sales turnover. Further development potential.



Bell Inn, Helston Leasehold £150,000 + SAV
Community sports bar opportunity, central town location. Offers unique sports bar/pool areas. Stunning outside trading area with 4-tiered covered eating/drinking area with TV screens. Open paved yard area with children's play equipment. Owner's quality 3-bedroomed accommodation.



Market Inn, St Cleer Leasehold £75,000 + SAV
Two bar/restaurant areas for 40 covers. Outside patio/smoking areas. Extensive car parking. Owner's five bedroom accommodation.



St Buryan Inn, St Buryan Leasehold £85,000 + SAV
Two bar village public house. Character bar areas. Commercial kitchen. Three bedroom owner's accommodation. Garage and patio



Britannia Inn

Chacewater, Truro.

TR4 8LN 01872 560546

A friendly welcome

Four Ales

Great
Seafood



Mike and
Sheila

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Wheal Dream, Wendron, Helston Leasehold £75,000 + SAV

Unique restaurant/bar/letting complex opportunity. Offers restaurant/bar 100+ covers. Separate letting accommodation with four bedrooms. Beer garden + car park with room for 100+ cars



Royal Oak, Perranwell Station Leasehold OIRO £95,000 + SAV Also Freehold OIRO £600,000

Traditional style bar areas for 35+ covers. Owner's 4 bedroom accommodation. Beer garden and car park. Excellent and rising turnover with scope for further development



Nancy's Bar, Falmouth Leasehold OIRO £149,950

Unique free of tie town centre bar opportunity. Central busy town centre location. 2 separate bar areas on 2 levels. Owner's 3 bedroom flat and storage.



Swordfish Inn, Newlyn Leasehold £50,000

Quality community public house with restaurant and letting rooms. Central harbour location, offers newly refurbished bar areas. 4 letting bedrooms.



Seaview Inn, Falmouth Leasehold £85,000

Public house with harbour views. Large bar; letting rooms; seating for 50+ covers; fully refurbished throughout, plus outdoor seating



Caradon Inn, Upton Cross Leasehold £20,000

Prestigious destination gastro pub, prominent location between Liskeard and Launceston. Newly refurbished bar/restaurant areas, 50+ covers. Four quality letting bedrooms, beer garden, parking, owners 2 bedroom accommodation.

PUBS FOR SALE

Miller Commercial have many pubs for sale or lease, a selection of which are shown below. Contact Graham Timmins 01872 247000



Collins Arms, Redruth Freehold £355,000 (Revised Price)

Historic town centre freehouse. Refurbished public bar & games room. Three letting bedrooms. One bedroom owners' accommodation. Self-contained flat at rear. Self-contained bedsit at rear. Rear courtyard & smoking area



Hawkins Arms, Zelah Free of Tie Lease £45,000 (Revised Price) Rent £26,000 pax

Opportunity to acquire an historic public house. Located in mid-Cornwall just off the A30. Delightful 16-cover main bar area with many interesting features. Two further dining areas providing in total approximately 50 covers. Spacious 4-bedroomed owners' accommodation. Large car park, courtyard area and trade garden.



Castle Inn, St Ives Leasehold £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.



Pirate Inn, Penzance Leasehold £110,000 Rent £ 21,000

Many character features comprising two bars and dining area. Wet 77% Dry 23%. Extensive 3-bedroom owner's accommodation (potential letting rooms). Large owner's lounge, kitchen and bathroom. Large trade garden and car park. A vibrant community business. Internal viewing highly recommended.



Halzephron Inn, Gunwalloe Freehold £650,000

Substantial freehouse and restaurant overlooking Cornwall's stunning south coast. Charming hostelry with many interesting features. Spacious bar and various dining areas. Substantial turnover generating excellent level of profitability. Spacious owner's accommodation and two guest bedrooms.



Victory Inn, St Mawes Leasehold £185,000 Rent £55,000

Well-appointed lounge bar, dining room and refurbished 36-cover restaurant leading to a decked terrace. 2 en-suite guest bedrooms and 3 staff bedrooms. Turnover of £465,176 for the most recent financial year.



Bush Inn, Morwenstow Freehold £1,250,000

An exceptional opportunity to acquire one of the county's foremost licensed premises. 3 bar areas/restaurant and separate dining room (110 covers overall with p.p. to extend). Magnificent 3-bedroom owners residence/holiday accommodation. 3 guest letting bedrooms-owner's flat. Well equipped commercial kitchen (p.p. to extend). Large car park and trade garden with country and coastal views.



Plume of Feathers, Scorrier Leasehold £95,000 Rent £23,000

Reluctant sale due to ill health. Bar/lounge and dining room provide approx 40+ covers. 50/50 wet/dry split. Owner's accommodation and 2 en-suite letting bedrooms. Large car park, beer garden and covered smoking area. Advised turnover in the region of £213,298 growing year-on-year.



Royal Standard, Gwinear, Hayle Leasehold £35,000 Rent £22,000

Free of tie public house with well equipped bar and dining areas-24 covers. Extensive 4-bedroom owner's accommodation. Large trade garden plus rear stores. New secure lease.



ADVERTISING RATES

SIZE	ONE EDITION	ANNUAL (4 EDITIONS)
1/4 PAGE	£50.00	£180.00
1/2 PAGE	£100.00	£360.00
FULL PAGE	£180.00	£650.00
BACK PAGE	£300.00	£1,000.00

For any other sizes or options, prices on application
Assistance available for design and compositing

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BRANCH DIARY

Saturday 4 December Branch Meeting at
The London Inn, Summercourt 12:30

BEER FESTIVAL PRELIMINARY DATES

St Ives Friday 2nd—Saturday 3rd June 2011
Falmouth October 2011

Neither of the above festival venues or dates can be confirmed at this stage, due to possible sale of the Concert Hall in St Ives, and major refurbishment of the Princess Pavilion in Falmouth. But we'll keep you posted. Meanwhile see below for other festivals that have been confirmed.

BEER FESTIVALS

- 14-15 January Exeter Winter Ale Festival
Exeter City Football Club
- 19-22 January National Winter Ales Festival
Manchester
- 14-16 April SIBA Maltings Beer Festival
Tuckers Maltings,
Newton Abbot

JOIN CAMRA TODAY AND TAKE PART IN ANY OF OUR EVENTS



CAMRA members enjoyed a visit to Bays Brewery in Paignton last August
*Top Left Doug Polman, Sue Hook and Will Freeland
Top Right Bays Brewery
Left South Devon CAMRA members including pig!*

CAMRA members helped run the sell-out mini-festival on the station platform of the Bodmin & Wenford Railway in September



Fill in the membership form on Page 13 and become an active branch member of Cornwall CAMRA

The Cornish phrase of the month is:

"My a vynn eva korev."

which means

"I would like to drink beer."

Handy when you are in a Cornish pub next...

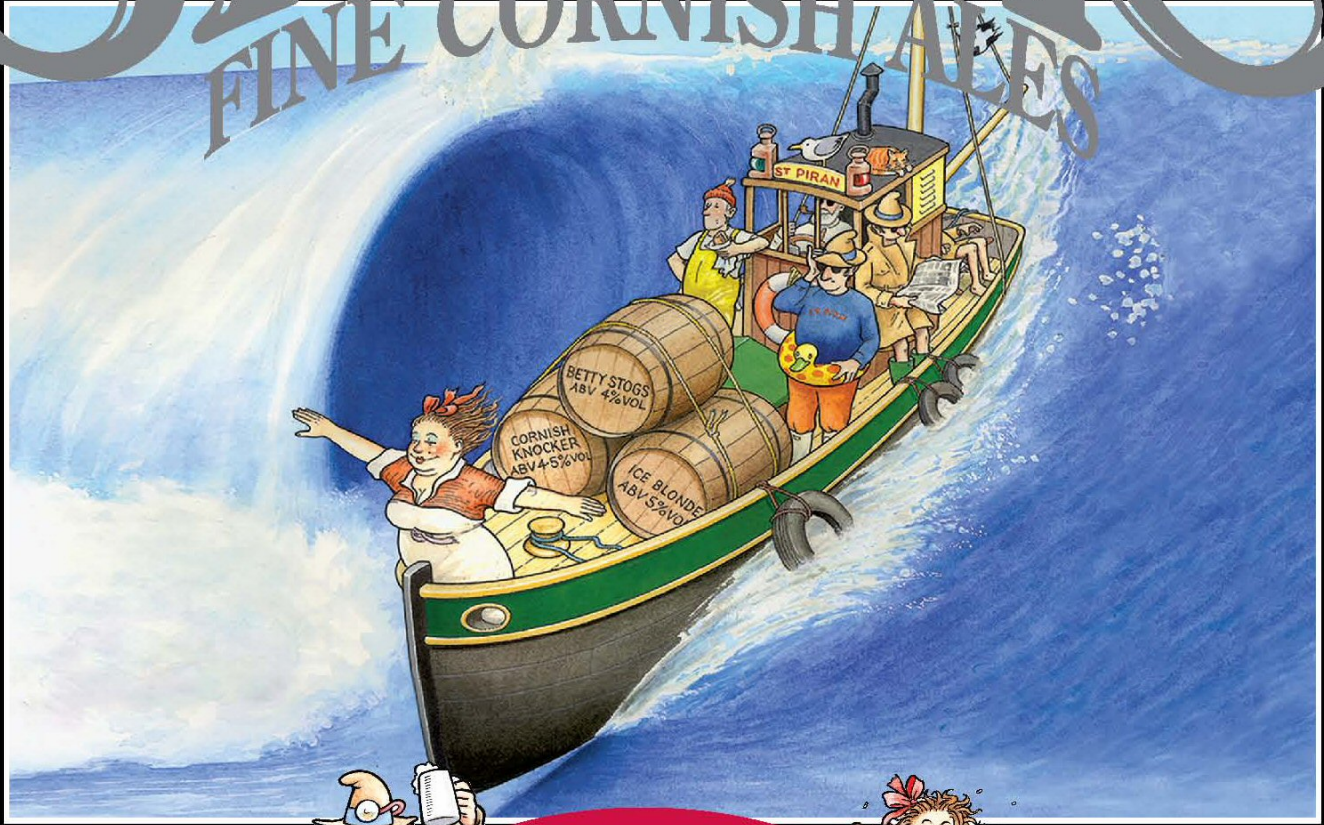
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