



# ONE & ALE FREE

## WINTER 2014

### Campaign for Real Ale Cornwall Branch Newsletter

# FALMOUTH BEER FESTIVAL POPULAR AS EVER



### NOW OVER 1000 CAMRA MEMBERS IN CORNWALL



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# ONE & ALE

## Editor's Diary

I ended my diary in the last edition with mention of several Kernow members (me included) visiting Dawlish on the first weekend of September. We met many other members from other branches of the south west. This was to show that nationally the Campaign for Real Ale supported the pubcians in this small Devon seaside town that had been ravaged by the storms of last winter. Although the sea wall was repaired in double-quick time, here we are entering another winter with Dawlish taking a battering from the sea.

Cornwall and some of its seaside pubs, suffered equally as bad last year. A timely reminder that our pubs need support too. Brave the weather and visit them for a warm welcome and a pint of good Cornish real ale. Don't forget to 'score' them using the National Beer Scoring Scheme and WhatPub. That way, we identify changes to our large stock of pubs in the county (600+) and are better informed when it comes to making selections for the Good Beer Guide and our own local pub guide leaflets.

Back to the diary. Saturday 13 September saw a number of our branch members attending the one-day beer festival at Duloe Village Hall. This charity festival is sponsored by the local cider manufacturer Cornish Orchards and is always a popular event. All the real ales and ciders were fully consumed by about 9:30 in the evening. I must have been busy as I have no pictures of the event. To make up for that, here is one of me and Newquay Town Crier taken the following weekend at Newquay Beer Festival (19-21 September).



Held under a large marquee in the grounds of Hendra Holiday Park there was an extensive choice of real ales. I needed to visit on both Friday and Saturday to make a dent in my list of beers 'required'. Well done Towan Blystra Lions and again many pounds were raised for their charities.

Saturday 27 September the branch meeting was held in Skinner's Brewery, Truro. This had originally been scheduled to be held in the Old Ale House, but celebrity chef Hugh Fearnley-Whittingstall and the River Cottage Team had collaborated with the new management Jacquil and Robin Lawson to host a gala opening of the upstairs restaurant. If you've not been there yet it's worth a visit; or even downstairs where you will get a discount on the price of your pint if you show your CAMRA membership card.

Moving into October and Saturday 4th saw a large contingent of Cornwall members welcomed to Sharp's Brewery at Rock. See elsewhere for a report and pictures as I had a previously arranged outing with Crantock Bellringers.

I know the picture above has me with a smartly-dressed man and a bell, but that is about as far as it goes. You see, many years ago I figured it out that most churches have a pub nearby and if I went on these bell ringing outings I would get to see a few pubs I might not normally get to. Cunning eh? Well this year's outing took me first to St Eval. No pub, but fortunately too early anyway; followed by St Issey where the Ring O'Bells

(Appropriate in the circumstances) was preparing to open, but the coach was leaving at noon and I had to make do with a quick chat with the landlord and deliver some One & Ales. While Cornwall CAMRA members were stirring there way through the various styles of beer that Sharp's Brewery produce—

It's not all Doom Bar, I was across the river engaged in a lightning pub crawl of Padstow. Golden Lion, London Inn and Old Ship had their quota of One & Ales delivered while I scored the beers on offer.



Golden Lion (above left) and London Inn (above right). Old Ship (left).

After lunch we all rejoined the coach and headed off to St Kew and the church of St James. This 15th-century parish church has six bells, with the tenor weighing in at 12.25 cwt and has important stained glass windows depicting the Passion of Christ. Just across the way the St Kew Inn is a delightfully unspoilt St Austell Brewery pub. I remember years ago all the beer was dispensed straight from wooden barrels and in fact this was the last pub to do so in the St Austell tied estate. Although Tribute and Proper Job are on the hand pump, Trevelyan is still gravity dispensed from insulating jacketed metal casks.



The coach party continued on to St Teath where the White Hart. (Continued on page 5)

Editor, Steve Willmott  
10 St Carantoc Way, Crantock, Cornwall, TR8 5EB  
Telephone 07790 274112

The views expressed in this magazine are those of the author and not necessarily of CAMRA LTD or of the Cornwall Branch of CAMRA

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# ONE & ALE

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## CORNWALL CAMRA PUB OF THE YEAR 2015 NOMINATIONS NOW OPEN

The Star Inn at Vogue, St Day was voted Cornwall CAMRA's Pub of the Year last year. Nominations for 2015 are now open and again you may vote for pubs in a number of categories.

The four categories are:- Best Town Pub, Best Village Pub, Best Rural Pub, and Most Innovative Pub. Two pubs in each category will be selected from the nominees initially, with around a dozen members then inspecting each pub in detail, usually separately, or in small groups, on different days of the week and times of day, to get a good idea of what makes the pubs tick. Each 'inspector' marks the pub, on a standardised marking scheme, for quality of real ale, atmosphere/style/decor, service and welcome, community focus, sympathy with CAMRA aims and good all-round value.

Cornwall CAMRA members are now invited to submit their nominations to Rod Davis, Branch Pubs Officer, preferably by email [pubsofficer@cornwallcamra.org.uk](mailto:pubsofficer@cornwallcamra.org.uk) or by post to Cregec, Crelhow Hill, Stithians, Truro, TR3 7AG

The presentation ceremonies at each of the finalists were reported in our last issue, except the Trewellard Arms. So here are some photos of that occasion now.



The Star Inn was judged to be the best innovative pub and later went on to become overall winner due to the diversification in trading that licensees Mark and Rachel Graham have implemented. As well as a pub serving an interesting range of real ales and good value home cooked food, the Star Inn has its own 'star chef', Shane several evenings a week preparing gourmet style meals; a hairdresser and a Cornwall County Library, as well as a meeting place for local societies, sports teams and diverse interest groups.

Pubs Officer for CAMRA Kernow, Rod Davis, said: "The overall standard was very high last year, with a couple of the higher scorers very, very close to each other. In Cornwall there are approximately 620 operational pubs, of which around 575 offer real ale and, in theory, all qualify to be entered for Pub of the Year. So the winner has to be of an extremely high standard to come out on top."

The finalists in the other categories, each of which received a certificate of merit, were:-  
Town Pub:- Chapel-an-Garsblythen, Bodmin  
Rural Pub:- Trewellard Arms, Trewellard  
Village Pub:- New Inn, Twardreath

# AMBER ALERT



Otter Amber. One to watch out for from the Good Pub Guide's 2013 Brewery of the Year



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# ONE & ALE

## PUBS MATTER

Our community pubs matter and deserve to be protected.

However, weak planning laws in England are failing to protect them. This weak planning system is contributing to the closure of 31 pubs a week in the UK: two pubs are converted to supermarkets alone every single week.

Pubs currently fall within the A4 planning use class. This means they can be converted to lots of other uses, or even demolished, without planning permission or any community consultation.

The current situation is ludicrous and is encouraging the loss of pubs.

We therefore call on the Government to recognise that Pubs Matter and make a simple change to the law in England so a planning application is always required before a pub is demolished or converted into another use.

Did you know pubs can be converted into other uses including small supermarket stores, estate agents and even pet shops without planning permission?

Did you know two pubs a week are being converted to small supermarket stores?

Did you know pubs can also be demolished without planning permission?

Enough is enough. All we are asking for is a simple change in planning law so a planning application is always required before a pub is demolished or converted into another use.

Please get involved with the campaign today by lobbying your local MP.

Thank you for your support and please take a look at our new Pubs Matter campaign site for more ways you can get involved with the campaign:

[www.pubsmatter.org.uk](http://www.pubsmatter.org.uk)

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Brook House Inn, Henvor Road, Newquay has closed with reports in the local press that Tesco are likely to convert the site and the former hotel site next door into another Tesco Express. It is unfortunate that the history of this pub has seen it struggle to be a profitable business, particularly while under the Enterprise PubCo banner. Cornwall CAMRA cannot dictate to the local community that they should gather together to save this pub, but we are available to advise if approached.





# ONE & ALE

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## Editor's Diary

(Continued from page 2)



was by now in full swing with a bunch of friendly locals interested in my meanderings with the bell ringers. The church is dedicated to St Tethe who was one of the twenty-four children of St Brychan, a 4th century Welsh saint, king and lover. I enjoyed a pleasant pint of Sharp's Own, before we moved on to the last tower of the day at St Merryn. Opposite the church is the Cornish Arms, a St Austell pub where the licensee is famous chef, Rick Stein. Obviously such a busy man cannot always be behind the bar, and so it was on our visit. We were sworn to secrecy by our tour organiser that we were eating elsewhere that evening. Inevitably some of us were asked if we were dining at the Cornish Arms. I would have been inter-



ested in what they intended to do with the large pumpkin that was resting on our table. A well kept pint of Proper Job was downed before any further questions, and we travelled on the coach the short distance to the other pub in St Merryn, the Farmers Arms. We were dining here where a carvery had been

arranged with the friendly hosts. This was washed down by the inevitable Tribute, as this was another St Austell house. The following weekend was another busy one with pub beer festivals at the Preston Gate Inn, Poughill (Nr Bude) and Minerva Inn, Plymouth. Both these pubs are worthy of a visit whether there is a beer festival being held or not. The beer choice is extended by a further two dozen at the Preston Gate by a marquee erected at the side, while at the Minerva a further eight are staged in a rear store.



Much of the weekend of 17-19 October was taken up by visits to the Bolingey Inn beer & banger festival. Still warm and sunny enough to sit outside several Cornwall CAMRA members enjoyed beers from a range of a dozen or more racked up in the rear bar. The biggest weekend of the year in Cornwall CAMRA's calendar was of course 23-25 October when the Falmouth Beer Festival took place at the Princess Pavilion. See front cover and pages 6-7 for a full report.

November saw beer festivals at Masors Arms, Bodmin; Roche Social Club; Watermill, Lelant; Celtic Beer Festival in St Austell Brewery (see page 17) and Newquay Ale & Music Festival organised by Newquay BID. More news in next issue—Steve Willmott, Editor

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## FALMOUTH BEER FESTIVAL 2014

It's been another busy year for the volunteers behind the scenes at Falmouth Beer Festival, welcoming just under 5,000 people through the doors at the Princess Pavilion between Thursday and Saturday 23-25 October. These enthusiasts managed to drink their way through 17,000 pints of real ale, 4,800 pints of cider and perry and a record-breaking 920 pints of Grandma's Weapons Grade Ginger Beer, made by Cain Trnath at Croftandy to a recipe handed down by his grandmother. A dedicated group of tasters set about the arduous task of choosing a champion beer. See opposite for full results.

Festival organiser Gerry Wills, of CAMRA Kernow, the Cornwall branch of the Campaign for Real Ale (CAMRA), was delighted with the huge response from the public. He said: "It's always good to see crowds of wide-ranging ages enjoying good beer, especially to see more young people trying real ale than mass-produced, fizzy stuff. "This will be my last beer festival that I will organise for Cornwall CAMRA - 35 is quite enough! In the main I've enjoyed the experience and I think all the customers who have supported the festivals over the years."

The cider tent proved as popular as ever, under the stewardship of CAMRA Kernow cider representative Linda Dopson. This year Linda was pleased to have a cider competition, alongside the champion beer contest, the winner being McCrindles Medium Dry from Gloucestershire. And technology once more played a part in the success of the event, with a festival app, developed by CAMRA Kernow press officer, Fran Brennan, proving a popular method of finding out which beers were on offer, along with other information such as opening times and music listings.

"I'm delighted that so many fest fans enjoyed the online stuff," said Fran. "It was brilliant to see our hashtag, #fabeerfest, trending, and people sharing info about the beers they were drinking, online." CAMRA Kernow is already looking forward now to the 2015 event that will be held 22-24 October at the Princess Pavilion, Falmouth.

**CHAMPION BEER OF THE FESTIVAL**  
GOLD: Rebel Brewing Co, 80/- (Cornish Bar)  
SILVER: St.Austell's Brewery, Big Job (Cornish Bar)  
BRONZE: Dark Star Brewery, Revelation (South East Bar)

**CHAMPION CORNISH BEER OF THE FESTIVAL**  
GOLD: Rebel Brewing Co, 80/- (Cornish Bar)  
SILVER: St.Austell Brewery, Big Job (Cornish Bar)  
BRONZE: St.Austell Brewery, Bucket of Blood

**Winners in their class:**  
SESSION BEERS (UP TO 3.9%)  
GOLD: Vale Brewery, Black Swan (South East Bar)  
SILVER: Dark Star Brewery, Art of Darkness (South East Bar)  
BRONZE: Harbour Brewery, Light Ale (Cornish Bar)

**BEST BITTERS (4.0% - 4.5%)**  
GOLD: St.Austell Brewery, Bucket of Blood (Cornish Bar)  
SILVER: Harbour Brewery, Amber (Cornish Bar)  
BRONZE: Brewsters Brewery, Aromatic (John Rice Bar)

**STRONG ALES (OVER 4.6%)**  
GOLD: Rebel Brewing Co, 80/- (Cornish Bar)  
SILVER: Otter Brewery, Otter Head (Rest of the West)  
BRONZE: Blue and/or Brewery, Spingo Special (Cornish Bar)

**MILDS**  
GOLD: Brentwood Brewery, Marvellous Maple Mild (South East Bar)  
SILVER: Driftwood Brewery, Blackheads Mild (Cornish Bar)  
BRONZE: Granstore Brewery, Rutland Panther (John Rice Bar)

**STOUTS AND PORTERS**  
GOLD: Skinner's Brewery, Pennycomequick (Cornish Bar)  
SILVER: Penzance Brewery, Solly Stout (Cornish Bar)  
BRONZE: Bingshams Brewery, Doodle Stout (South East Bar)

**GOLDEN BEERS**  
GOLD: St.Austell Brewery, Big Job (Cornish Bar)  
SILVER: Dark Star, Revelation (South East Bar)  
BRONZE: St.Austell Brewery, Proper Job (Cornish Bar)

**SPECIALITY BEERS**  
GOLD: Arbor Brewery, Yukima Valley IPA (Rest of the West Bar)  
SILVER: Skinner's Brewery, Ginger Tossler (Cornish Bar)  
BRONZE: Hunters Brewery, Royal Hunt (Rest of the West)

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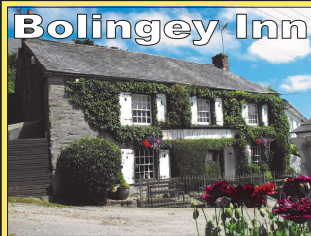
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## BOLINGEY INN



The Bolingey Inn is a delightful 17th century traditional Cornish Pub situated in the picturesque hamlet of Bolingey a ten minute walk from Perranporth. Mike & Carol offer a home cooked lunch and dinner menu, including fresh local fish and meat specials. All food is cooked on the premises with the majority of ingredients sourced locally.

The bar has 4 real ales, two of which will be local. Also a selection of lagers and ciders. Booking for meals essential. Opening daily from 11:00 Food served 12:00-14:00 and 18:00 to 19:30 Email: michaelsanders@bolingeyinn.co.uk Telephone 01872 571626 Web page: www.pubtrail.co.uk/cornwall

Bolingey Inn, Penwartha Road, Bolingey, Cornwall, TR6 0DH

## PADSTOW BREWERY NEWS



Dan Rogerson, who is a fan of the brewery, established by Caron and Des Archer in early 2013. Caron and Des met Mr Rogerson and enjoyed a pint of the Padstow Pale Ale in the Strangers Bar along with other MPs and their guests, who are traditionally known as 'strangers' inside the House of Commons.

Mr Rogerson said: "I'd like to congratulate Caron and Des and the team at Padstow Brewing Company for all their hard work, and for their contribution to the brewing sector and the local economy in North Cornwall. It was a pleasure to arrange for their beer to be served on tap in the Strangers Bar and to welcome them to Parliament to show them just how much Parliamentarians, staff and their guests from across the country have been enjoying a taste of Padstow."

Padstow Pale Ale has been the brewery's most popular beer on draught this year. It is a light and refreshing beer with a full hoppy flavour despite its low alcohol strength of just 3.6%. Padstow Windjammer (4.3%), a spicy copper ale, for autumn, is proving hugely successful and is now the company's fastest-selling beer.

## BEER SALES DECLINE

Brigid Simmons chief executive of the British Beer & Pub Association warns further duty cuts.

Despite reasonable weather for once, the summer months proved to be a damp squib for British brewing, with beer sales declining 3.8% year-on-year. According to the British Beer & Pub Association, from July through September beer sales totalled 6.953 million barrels, down from 7.206 million barrels for the same period in 2013. Sales were down by 1.6% in the off-trade and by 5.9% in the on-trade. The result was disappointing given a strong performance during the second quarter. Sales then rose by 9.4% overall, led by a 16.6% gain in the off-trade and a 2.5% rise in the on-trade, the first quarterly increase amongst pubs and bars since the end of 2011. Football's Brazilian extravaganza, the World Cup, undoubtedly boosted sales. The year-to-date figures offer some comfort. Sales for the first nine months of 2014 remain ahead of last year by 1.4%, which equates to an extra 70,000 barrels sold. BBPA chief executive Brigid Simmons welcomed the YTD figures as signs of an "encouraging recovery" in UK beer sales. "There is certainly a way to go, after a long period of declining volumes," she continued. "We've seen a boost in investment and jobs as a result of the last two Budgets with their one penny duty cuts, and major industry campaigns, such as 'There's a Beer for That' show that the UK beer category is increasingly on the front foot. Another beer duty cut in March would really help the industry to continue to recover."

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IT'S NOT ALL DOOM AT SHARP'S

Members of Cornwall CAMRA visited Sharp's Brewery to help celebrate its 20th anniversary and were hosted by former Sharp's head brewer, now head of craft brewing and innovation at parent Molson Coors, Stuart Howe, and operation brewer Hayley Barton, formerly head brewer at Cumbrian Legendary Ales, writes Steve Barber, of Cornwall CAMRA.

Stuart gave the visitors a tour of the compact modern brewhouse, passing rows of stainless steel fermenting vessels in the yard. Sharp's continues to expand, both in land area to the site across the road, and in brewing capacity towards 300,000 barrels per year. The brewhouse is run intensively with up to eight brews per day, seven days per week. The packaging plant runs six days per week for 18 hours per day.

Stuart said that Sharp's is the second largest user of whole-leaf hops in the world (after an American brewery). One advantage of whole-leaf hops is that after the copper boil, the hops form a natural filter bed to remove trub (coagulated protein) from the wort.

Water is converted to brewer's liquor by a series of purification stages, including bag-filtration, activated carbon adsorption and reverse osmosis. Salts are added to provide the most suitable liquor for different beer styles, e.g. magnesium, chloride or sulphate (Burtinisation). Sharp's has a state-of-the-art yeast plant and sells tonnage quantities of spent yeast to a pig farm.

Quality control is paramount, and Stuart said that the first and last casks of each gyle are checked for clarity and other parameters before beer is dispatched into trade.

The CAMRA members were given tastings of Doom Bar (4.0% ABV bitter), Atlantic (4.2% golden ale), Dark Skies (a new 4.2% dry hopped stout) and 20 Year Reserve (a rich 6% dry hopped strong ale).

In addition to the cask beers, members sampled some bottle-

conditioned beers: Single Brew Reserve 2014 (4.5% dry hopped pale ale), Honey Spice IPA (6.5% spiced IPA), Vintage Blend (7.2% strong ale from six beers brewed 2008 to 2013) and Cornish Pilsner (5.2% dry hopped lager). Filtered bottled beer Wolf Rock Red IPA from Sharp's was also on the table.

There was also a chance to try filtered, bottled, Franciscan Well Rebel Red Irish Red Ale and keg Franciscan Well Chieftain IPA (5.5). Franciscan Well, in Ireland, is also owned by Molson Coors.



Cornwall CAMRA's next brewery visit will be to Padstow Brewery on Saturday 14th March. Names for coach transport to Doug Paiman and payment of £5 deposit to Clint O'Connor please. See contact details Page 23.

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MPs VOTE FOR CHANGES TO BEER TIE AND RENT

MPs voted by 284 to 259 for an amendment to the statutory code of practice for pub groups that will force those with 500 pubs or more to offer their tenants and lessees a Market Rent Option (MRO).

This will free pubs from the contractual tie that means they have to buy their beer from their landlord at prices that far exceed those available in the free market in exchange for a higher rent agreed following an independent assessment.



The Campaign for Real Ale mounted a serious campaign to achieve this alteration to the Coalition Government's Bill by lobbying MPs. 8000 members lobbied their MP, did you? An online campaign by drinkers and pub supporters in general amounted to another 45,000.

**What this means for pubs is up for debate.**  
The answer probably lies somewhere between the utopian and apocalyptic extremes that either see it as the saviour of the industry or the trigger for mass pub closures.

Shares in the two largest PubCos, Enterprise Inns and Punch Taverns, fell heavily the day after the decision. And British Beer & Pub Association chief executive Bridget Simmonds was unequivocal that it will "hugely damage investment, jobs, and result in 1,400 more pubs closing," referring to earlier government research into the impact of an MRO.

But it is certainly not, as many observers have casually declared, the

end of the tied house system. As PubCos dispose of pubs they can't make viable under the new arrangement, family brewers will likely seize the opportunity to expand their tied estates up to the 500-pub threshold, taking advantage of the kind of prices you can expect from a forced sale.

Other tenanted pubs may be transferred to management or to franchise agreements that fall outside this part of the statutory code, so strengthening the tie for a whole swathe of businesses.

As Enterprise, Punch and Star Pubs & Bars have already indicated, there will be less incentive for them to invest in a free-of-the-estate, and with independent publicans likely to find it hard to muster funds the fear is that retail standards will decline.

On the other hand, it may open up opportunities for well-resourced multiple operators to expand and develop more of the high quality houses they build their reputations on.

**The brewing industry repercussions**

Obviously, the implications of the vote won't affect PubCos and publicans in isolation. There will be considerable ramifications for brewers of all sizes.

With an estimated 20% of tenants expected to choose an MRO, PubCos will no longer enjoy the buying power that's enabled them to drive down the prices at which they've been able to buy their beer.

Deutsche Bank leisure analyst Geoff Collyer is in no doubt such an outcome favours the brewing industry. He said, "The brewers will be (Continued on page 14)

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### MPs VOTE FOR CHANGES TO BEER TIE AND RENT

*(Continued from page 10)*

the biggest winners, licking their lips at the potential for higher margins."

It might also open up new markets for smaller brewers among un-tenanted tenants. But the outcomes are far from predictable. Mike Bentley, managing director of the Society of Independent Brewers (SIBA) expressed concerns about the market rent only option and the unintended consequences which may result.

"The market may not become as free and accessible as brewers would hope, for example, if leased pubs are taken into management, or if large brewers respond by extending their beer portfolios and pushing for exclusive access to an expanded free trade market by undercutting small brewers, building their own portfolio of craft beers, or offering cheap loans, which could become attractive to licensees if investment from pub companies declines.

"We will, of course, be looking to support our members in finding positive and practical solutions to the opportunities an evolving beer and pubs market brings, but we are clearly on course for a significant period of uncertainty for all involved."

Three brewers will face a direct impact from an MRO. Greene King, Marston's and Heineken UK, through its retail arm Star Pubs and Bars, are all well above the 500 pub threshold. They will be able to contract their tenants and lessees to stock their beers but will have to allow them to buy the brands on the open market.

While Greene King and Marston's have yet to make an official comment, David Forde, managing director of Heineken UK, said the MRO would effectively break the beer tie, threaten vital investment and damage pubs.

He said, "We know that with the right lessee, in the right pub, backed by the right investment our model benefits lessees, the community and us as the brewer. These changes would threaten that partnership and make it more difficult for people to enter the market and own their own pub."

"We urge Parliament to think again before this poorly thought-out proposal becomes law."

Business secretary Vince Cable has said that government will accept the decision by the Commons and "let the matter rest", but the legislation still has to be debated and passed by the House of Lords.

If it does, it will take time to implement. Tenants will only be offered the option when, for instance, their agreement comes up for renewal or there is a rent review.

And the MRO might yet face a legal challenge. Brigid Simmonds believes it could "distort competition" by creating a "two-tier industry" as smaller companies continue to operate a tie.

The only sure result of the vote is uncertainty. And that's probably something the industry could well do without.

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## ONE & ALE 15

### MORE LOCAL GUIDES COVER CORNWALL'S PUBS

#### Falmouth & Surrounding Area Real Ale Pub Guide

#### St Ives & Surrounding Area Real Ale Pub Guide

#### Newquay & Surrounding Area Real Ale Pub Guide

#### Fowey River Looe & Polperro Real Ale Pub Guide

#### KING ARTHUR'S ARMS INN TINTAGEL

Open all year, this family friendly pub & B&B is in the centre of Tintagel! King Arthur's Arms convenient location makes it an ideal stopover on your tour of the breathtakingly beautiful North Cornish coast. Enjoy good food, good beer, real ales and good company. From breakfast to supper let us take the hassle and washing-up out of meal time.

Free Wi-Fi, Free to use ATM & Children friendly  
Please telephone 01840 770831  
Email: [info@kingarthursarms.co.uk](mailto:info@kingarthursarms.co.uk)

**King Arthurs Car Park, Tintagel**  
Village Centre parking (Overnight) car park permitted

**Bodmin & Lostwithiel Padstow & Wadebridge**  
Please contact Rod Davis Pubs Officer if you can assist with surveying pubs in any of these areas.

Two local guides have been produced so far with St Ives due to be launched at the Hain Line Waterspoon on 21st February.

In 2015 Cornwall Branch intends to publish five more of these handy pocket sized real ale pub guides and distribute them around the pubs in the following areas listed below

Truro  
St Austell

## 16 ONE & ALE

### DROP IN BEER DUTY BENEFITS INDUSTRY

Report shows discontinuing beer duty escalator very beneficial to beer industry.

The British Beer & Pub Association (BBPA) has released its CCheers 2014 report, detailing how consecutive beer duty cuts have created 16,000 jobs and boosted beer sales, at very little cost to the Government. The report, produced in partnership with the Campaign for Real Ale (CAMRA) and Society of Independent Brewers (SIBA), was presented to Chancellor George Osborne at the Conservative Party Conference, along with a new, special-edition beer, George's Budget Booster, to celebrate the benefits of the duty cut.

On the report itself, the BBPA commissioned Oxford Economics to examine the impact of the Budget decision to discontinue the beer duty escalator and cut two consecutive pennies off a pint in 2013 and 2014. It is forecast that by next year an additional 16,000 more people will work in the sector than if the escalator had remained in place.

The successive cuts have boosted beer sales by over 500 million pints, and channelled an extra £44 million in capital investment (alongside over £400 million already planned) into the brewing and pub sector.

Duty cuts have led to renewed optimism across the sector. The BBPA surveyed brewers and pub operators after the March 2014 Budget to assess the impact of the Chancellor's decision. Over three-quarters of respondents intended to launch new products and make investments in the industry.

### The 'Front

Mall & the crew welcome you to

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- Real ciders
- Grandma's Weapons Grade Ginger Beer 5.5%

Also available:  
A quality selection of wines, Skindog Surf Beer, drought Duvel Green bottled world beers, and the best selection of rums in town.

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Cornwall  
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SO, CAMRA'S RECENT FAIR DEAL FOR LOCALS VICTORY LOOKS LIKE IT'S EFFECTIVELY ENDED PUBCO PUB TIES.

WHAT?? YOU HATE PUB TIES!!

THEY'RE NOT ALL BAD...

...THIS ONE KEEPS ME IN PLACE AT THE BAR OVER CHRISTMAS.

i HOPE NOT.





THIRSTY DRINKERS CROWD CELTIC BEER FESTIVAL



Cornwall's biggest one day festival again took place in the village of St Austell Brewery on Saturday 22nd November. This was in fact the 16th festival that is now very much a fixture in the Cornish social calendar. Popular as ever, the queues stretched back to the railway station by the 11 o'clock opening time. The St Austell brewing team had been busy in the weeks running up to the festival brewing beers on the small pilot plant when they weren't keeping up with demand on the main plant for Tribute, Proper Job and Koror Lager. They found time to produce nearly 40 different beers and on the first day of the Celtic new year (1st November) guest brewers from the Celtic nations of Scotland, Ireland, Wales and Brittany (as well as Cornwall of course) came together in St Austell to produce Celtic Cress, a red IPA, brewed with roasted



malts, a new 'experimental' variety of hops and a blend of many Pale Mils are also available and these lighter beers to represent the Celtic countries and regions (saffron for Cornwall, rowan berries for Scotland, shamrock for Ireland, Welsh apple juice and Breton wild garlic).

one day which is quite remarkable.

Most members of the Cornish Brewers Alliance also had at least one of their beers on the bar in the old wine cellar while some independent family brewers, national brewers of lagers and stouts and brewers from Belgium, Germany and Spain were represented in the old bond warehouse along with eleven different bands playing on stage throughout the day.

St Austell Brewery has enjoyed another busy year and by the end of December is likely to reach an output of 100,000 barrels of beer that equates to a pint of St Austell Brewery beer being sold somewhere in the world every 1.2 seconds! Make it a date for next year.



Mild was once the most popular beer brewed in Britain, its sweet and malty taste (often with hints of toffee and butterscotch) making it a perfect alternative to the deep roasted flavours of porter or stout.

Modern milds tend to be lower in strength (around 3.5%) but strong mild can go as high as 6%. While traditionally a dark beer many Pale Milds are also available and these lighter beers with a full fruity aroma and gentler hop taste are a must try for lovers of golden ales.

The Campaign for Real Ale each year designates the month of May as 'Make it a Mild Day!' Cornwall CAMRA encourages our local brewers to brew this style of ale and promote it in our local pubs. Some need little persuasion like Coastal Brewery in Redruth, where brewer Alan Hinde brews Merry Maidens Mild all year round. This traditionally dark beer received a bronze award at the Great British Beer Festival in August 2011.

Pubs that promote mild drinking throughout May include the Bilsland Inn, where Cornwall CAMRA hold their annual pilgrimage in May. Cornwall CAMRA's Pub of the Year, The Front in Falmouth, also offers several interesting milds for selection from the stillage all year round. Look out for more milds at CAMRA beer festivals and revive the interest in what was once Britain's most popular beer.

The Countryman Inns

The Countryman, Piece, Redruth 01209 215960  
Enjoy the breathtaking views of Mounts Bay whilst sampling the fine food in our superb conservatory.



**Our Free House Offer**  
A good range of real ales  
Friendly and relaxing atmosphere  
Regular live entertainment  
Families welcome  
Functions catered for  
Most open all day

The Station House, Marazion 01736 304459  
Enjoy the breathtaking views of Mounts 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.

Clock & Key, Trispen 01872 279624  
Enjoy fine traditional food served in this centuries-old inn at the heart of the village

Smugglers' Inn, St Erth Praze 01738 852280  
Impassioned 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

Tuckingmill Hotel, Camborne 01209 712165  
An impressive granite local deep in mining country



NEW BEER FESTIVAL TO SATISFY THE ANCIENT THIRST IN 'GRAND PONT'!

Travelling along the A390, whether local or visitor, you may not be aware of 'Grand Pont' but you do pass through it. Welcome to Grampound! Here you often get a sense of 'old Cornwall', and rightly so.



Grampound truly has its roots in the past. It takes its name from the 'Grand Pont' (Pons Mur in Cornish) or 'Great Bridge', built in c1250 as part of the medieval market town established by the Earl of Cornwall. Crossing the River Fal and being the main southern route through Cornwall has always been strategically important. Even today the original Borough Crest is used by the Parish Council and depicts the bridge, road, river and the Earl's coat of arms. Over the centuries, agriculture, mills, tanneries, wool and cloth production and glove making have all contributed to Grampound's economy. With improved travel and roads, constant passing trade meant thirsty travellers. At its peak Grampound boasted six public houses and its own Excise Office, collecting duties, from entrepôt home brewers. Today, the Dolphin Inn still remains part of village life and, we even have a resident with a micro brewery!



Proud of our past but with an eye on the future, Grampound plans to rejuvenate its ancient thirst for ale in 2015 by holding the Grampound Beer Festival. Help us quench that thirst, join us in February



GRAMPOUND BEER FESTIVAL 2015

Friday 6 February 6.30pm - 11pm  
Saturday 7 February 11am - 10.30pm  
Grampound Village Hall, Fore Street,  
Grampound, TR2 4SB  
Beer ■ Cider ■ Hot food ■ Entertainment ■  
Free soft drinks for children  
For more details and updates go to  
www.grampound.org.uk



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30+ Real Ales on the bar, Real Cider  
30+ Malt Whiskies, Oh and we do sell lager.  
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www.thefalconinnstmawgan.co.uk

COASTAL OPENS BEER SHOP



Cornwall Specialist Beer Shop, dedicated to tracking down new and hard-to-find beers from around the world, has opened next door to Coastal Brewery at Unit 10C Cardew Industrial Estate, Redruth. Coastal Brewery owner, Alan Hinde, has been particularly keen to stock unusual Belgian beers as they are a passion of his, dating back to the time when he ran a pub in the North West focusing on these brews. Naturally Alan also has a full range of Coastals award-winning bottled beers, including SIBA gold winner Position Extra and 9% ABV Kermow Imperial Stout. Helping Alan run the shop which has an on-licence, so that you can have a beer while you browse the stock - is Hayle-based beer writer Darren Norbury. He said: "This really is a Belgian beer lover's paradise with the likes of St Bernardus, St Feuillien, Westmalle and Leffeve represented. But there are beers from all around the world, too, including a strong American section offering Roge, Brooklyn and Flying Dog, for instance, while from Britain there are beers from Thornbridge and BrewDog, with Cornwall represented by Dribwood Spars, Tintagel and Padstow." The shop also features real ciders and a range of high-quality Belgian fruit juices. A microbrew will also probably be up and running by the time this edition goes to press. Contact Alan on 07875 405407 or Darren on 07867 585395.



GOOD BEER GUIDE PUB SELECTION

UK's Best Selling Beer & Pub Guide

**CAMRA'S GOOD BEER GUIDE 2015**

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Open 10am-11pm  
Real Ales kept to Cask Marque Standards

Excellent Menu using locally sourced produce  
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BEER SCORES COUNT

You are probably aware of the 'Good Beer Guide', National CAMRA's flagship publication which lists the best pubs in the UK. But what you may not know is how those pubs are selected to appear in the Guide. The answer is that it is largely via beer scores submitted by CAMRA members from all over the country. So if you are a CAMRA member you can send in beer scores, if you've ever wondered why your favourite pub isn't in the Guide, this may well be because you, and others, haven't entered scores rating the quality of beer there. By beer scoring, you can contribute to the process of selection of pubs that go in the Good Beer Guide.

**So how do I score the quality of the beer?**  
You don't have to be an 'expert' to begin scoring your beer. However, it is not about your personal favourite beer receiving the highest scores! You may try a beer that isn't to your normal taste but what you need to consider is the quality of that beer, how well the pub has kept it and served it, and score it according to the general guide below.

It is a simple system of a ten point range from 0 to 5, with half points being used if your opinion of the beer falls between two categories.

0. No cask ale available
1. Poor. Beer is anything from barely drinkable to drinkable with considerable reservation
2. Average. Competently kept, drinkable pint but doesn't inspire in any way, not worth moving to another pub but you drink the beer without really noticing.
3. Good. Good beer in good form. You may cancel plans to move to the next pub. You want to stay for another pint and may seek out the beer again
4. Very Good. Excellent beer in excellent condition. You stay put!
5. Perfect. Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.

**How do I submit my scores?**

In order to submit your scores you need to login to CAMRA's online pub guide - www.whatpub.com either on a computer or by smartphone. Here you will find a list of over 35,800 real ale pubs from all over the UK: these are not all Good Beer Guide pubs, merely pubs that serve real ale. In order to start submitting scores via What Pub you need to:

1. Login. To do this you need your membership number and your CAMRA password.
2. You can then search for your pub by name. Be careful here as there are many pubs in the country which share the same name. Our advice is to search by the pub name and the town.
3. The What Pub smartphone web page also gives you the option to search for real ale pubs nearby, very useful if you are in an unfamiliar town.
4. Once you have found your pub a 'Submit Beer Scores' box will appear on the right hand side of the screen (or on the tab bar underneath the pub photo if you are using a smartphone).
5. Simply fill in the date and your score then as you begin typing the brewery name should automatically appear underneath where you are typing. You do not have to enter the name of the beer you are drinking but if you wish to do so once you have entered the brewery name you should be able to click on the arrow in the Beer box and a drop down list of that brewery's beers should appear. In some cases the beer you are drinking may be new or a one off by the Brewery so may not appear on the list, if this is the case you can simply type in the beer name. Select the correct one click 'submit score' and your score will be entered into the database. It is as simple as that. An added bonus is that it will keep a record of your scores so you can look back to see what beers you have had and how you rated them if you want.

The Treleigh Arms

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Min. 3 Local Real Ales  
CAMRA good beer guide  
20 bin wine list

Super Sunday Roasts  
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Chef's Home Made Desserts  
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BEER IS GOOD FOR YOU

This might sound as a joke but it is true! Portuguese researchers have looked into the effect of different beer types as meat marinades in regard to the formation of polycyclic aromatic hydrocarbons (PAHs). All beer types tested (Black Beer, Pilsner and a non-alcohol Pilsner) showed inhibitory effects on PAH formation (which are to see in context with cancer). The effect increased with the increase of their radical-scavenging activity. Stay healthy, insist on beer marinated meat!

Here's the science bit - The effect of marinating meat with Pilsner beer, non-alcoholic Pilsner beer, and Black Beer (coded respectively PB, PNB, and BB) on the formation of polycyclic aromatic hydrocarbons (PAHs) in charcoal-grilled pork was evaluated and compared with the formation of these compounds in un-marinated meat. Antiradical activity of marinades (DPPH assay) was assayed. BB exhibited the strongest scavenging activity (58.0%), followed by PB (36.5%) and PB (29.5%). Control and marinated meat samples contained the eight PAHs named PAH8 by the EFSA and classified as suitable indicators for carcinogenic potency of PAHs in food. BB showed the highest inhibitory effect in the formation of PAH8 (53%), followed by PNB (25%) and PB (13%). The inhibitory effect of beer marinades on PAH8 increased with the increase of their radical-scavenging activity. BB marinade was the most efficient on reduction of PAH formation, providing a proper mitigation strategy.





**ONE & ALE** **21** 

**CAMRA's NATIONAL WINTER ALES FESTIVAL 2015**

**OVER 400 REAL ALES CIDERS & PERRIES BOTTLED WORLD BEERS AND MEAD**

**LIVE MUSIC [EVENINGS]**

**NATIONAL WINTER ALES FESTIVAL 2015**  
11TH FEB - 14TH FEB  
CAMPAIGN FOR REAL ALE

**ROUNDHOUSE PRIDE PARK, DERBY DE21 8JE**

**WED THU FRI SAT 11 12 13 14 FEBRUARY**



[nwaf.org.uk](http://nwaf.org.uk)

In 2015 CAMRA's flagship National Winter Ales Festival will return to Derby for the second year running, with over 400 beers available the Festival will showcase some of the very best ales, ciders, perris, bottled world beers and mead in 3 separate areas.

Located beside the Pride Park exit of Derby Railway Station (just 35 minutes from London) Derby's historic Roundhouse could not be in a more convenient location.

Four Brewery Bars have been agreed: multi award winning Blue Monkey from Nottingham; innovative North Star from Derbyshire both in the Main Hall, Derby's very own Brunswick Brewing Company in the Music Marquee and Yorkshire's shining gem Brass Castle in the Carriage Room.

The National Winter Ales Festival is home to CAMRA's prestigious Champion Winter Beer of Britain Competition which sees the 4 winter styles of beer (porters, stouts, old ales/strong milds and barley wine/strong old ales) being gathered from across the UK to be judged and a winner declared. Though the festival itself has lots of pale beers and golden ales to choose from too.

The website [www.nwaf.org.uk](http://www.nwaf.org.uk) will be updated regularly with details of admission prices, live entertainment, tutored tastings and special hotel rates thanks to our partners at [www.visitderby.co.uk](http://www.visitderby.co.uk). There are no advance tickets as this is a pay on the door event. Well behaved and supervised under 18s are welcomed until 19:00 each evening, after which they must leave due to a licensing requirement.

The feedback from 2014 revealed that our customers loved the building, the beer quality and selection as well as the hot and cold food which was available. So why not join them and come and see Derby at its beery best!!

Cheers!  
Gillian Hough  
Organiser National Winter Ales Festival

**EXETER BEER FESTIVAL 2015**

EXETER & EAST DEVON CAMRA PRESENTS

**Exeter Festival of Winter Ales**

**72 Real Ales**  
Plus Cider and Perry

**16th & 17th January 2015**  
Exeter City FC, St James Park, Exeter  
Open 11am - 11pm  
Public Package £10  
CAMRA Package £7

Includes entry (CAMRA free), festival tankard & 21 beer tokens  
(22 festival beered entries)  
Free Admission to Students (NUS) After 5pm Sat

Entertainment from 7:00pm  
Fri: Stompin' Dave  
Sat: Julian Piper

Poster Sponsored by  For more information contact Ray Davies  
Phone: 01396 203212 Email: [chair@exetercamra.org.uk](mailto:chair@exetercamra.org.uk)

[WWW.EXETERCAMRA.ORG.UK](http://WWW.EXETERCAMRA.ORG.UK)

**A Campaign of Two Halves**

**Join CAMRA Today**

Complete the Direct Debit form below and you will receive 15 months membership for the price of 12 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/joinus](http://www.camra.org.uk/joinus) or call 01727 867201. All forms should be addressed to the: Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

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Title \_\_\_\_\_ Surname \_\_\_\_\_ Single Membership £24  Non DD £26   
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Address \_\_\_\_\_  
Postcode \_\_\_\_\_  
Email address \_\_\_\_\_  
Tel No(s) \_\_\_\_\_

**Partner's Details (if Joint Membership)**

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Forename(s) \_\_\_\_\_  
Date of Birth (dd/mm/yyyy) \_\_\_\_\_  
Email address (if different from main member) \_\_\_\_\_

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.

**Campaigning for Pub Goers & Beer Drinkers** **Enjoying Real Ale & Pubs**

**Join CAMRA today - [www.camra.org.uk/joinus](http://www.camra.org.uk/joinus)**

**Instruction to your Bank or Building Society to pay by Direct Debit**

Please fill in the whole form every 12 months and send to:  
Campaign for Real Ale Ltd, 230 Hatfield Road, St Albans, Herts AL1 4LW  
Name and full postal address of your Bank or Building Society: **Service Client Number**

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**ONE & ALE** **23** 

**ADVERTISING RATES**

SIZE	ONE EDITION	ANNUAL (4 EDITIONS)
1/4 PAGE	£50.00	£180.00 (£45/edition)
1/2 PAGE	£100.00	£360.00 (£90/edition)
FULL PAGE	£200.00	£720.00 (£180/edition)
BACK PAGE	£300.00	£1,080.00 (£270/edition)

For any other sizes or options, prices on application  
All prices subject to VAT  
Assistance available to design advertisements from One & Ale Editor, Steve Willmott—see contact details Page 2.

Advertising Co-ordinator  
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1A Penwethers Lane  
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TR1 3PW  
Mobile: 07828 166819  
Email: [christopher\\_f\\_mason@yahoo.co.uk](mailto:christopher_f_mason@yahoo.co.uk)

Deadlines for Next Issue:  
31 January 2015

**BEER FESTIVALS**

19-21 December Mounds Bay, Mullion Beer Festival

16-17 January Exeter Festival of Winter Ales Exeter City Football Club St James Park 72 real ales plus cider and perry

6-7 February Grampond Village Hall Charby beer festival 10-12 beers

11-14 February National Winter Ales Festival The Roundhouse, Pride Park Derby, DE24 8JE

5-8 March Minerva Inn, Plymouth Beer Festival, 31 Loze St, PL4 0EA

11-15 August Great British Beer Festival Olympia, London

**CORNWALL CAMRA NEEDS YOU**

Each year at the Annual General Meeting members are elected to the various positions on the Cornwall Branch committee. Currently we do not have a chairman, while notice has been given by both the treasurer and secretary that they will not be standing for re-election at the next AGM.

To enable a smooth hand-over of duties prospective candidates for any of these positions may wish to shadow the current incumbent.

**Clint O'Connor**, the current treasurer writes:  
*I am now into my fourth year as Cornwall CAMRA treasurer, and intend to stand down at the AGM, next year. I am getting older, but unfortunately not wiser, and therefore would like a younger person to take over.*

**Your committee are actively looking for someone to replace me. If you are interested, or know someone who might be interested, then come forward now, to ensure a smooth transition after the AGM.**

*However, Cornwall CAMRA is a democratic organisation, and I think it is a mistake to appoint someone to a position without a vote. I am happy to help anyone who is interested in the job. The job is not that difficult, or time-consuming, compared to the old days of cheques in the post (with two signatures) and account books. In the modern age of spread sheets and internet banking, the job has become remarkably easy. I am willing to help my successor, particularly during beer festivals in his or her first year, and will always be available for help and/or advice.*

Contact Clint O'Connor 01726 812603  
treasurer@cornwallcamra.org.uk

**BRANCH CONTACTS**

Deputy Chairman/Festivals Organiser  
Gerry Wills 01872 278754  
Secretary Ann Barnell  
secretary@cornwallcamra.org.uk  
Treasurer Clint O'Connor 01726 812603  
treasurer@cornwallcamra.org.uk  
Membership Secretary Steve Willmott 01487 838540  
doug@pobson.com Mobile 07790 274112  
memberships@cornwallcamra.org.uk  
Branch Contact Phil Barry 07922 70604  
philbarry201@live.co.uk  
Newsletter Advertising Chris Mason 07828 166819  
christopher\_f\_mason@yahoo.co.uk  
Social Secretary Douglas Polson 01736 763457  
doug@pobson.com  
Pubs Officer Rod Davis 01209 861135  
pubsofficer@cornwallcamra.org.uk  
Tasting Panel Chairman Steve Barber 01872 262019  
Beer Scoring Co-ordinator Steve Barber 07870 416251  
steve.p.barber@btinternet.com  
Young Members Rep Chris Riley  
Cider Rep Linda Dopson

**BRANCH DIARY**

Saturday 24 January Branch Meeting 12-12:30 Sportsmans Arms, Heamoor Penzance TR18 3EH

Tuesday 10 February Good Beer Guide Selection Meeting City Inn, Turo

Saturday 21 February Hain Line, St Ives 12 noon St Ives Local Guide Launch All Welcome

Saturday 28 February SW Regional Meeting Fortescue, Plymouth

Saturday 14 March Visit to Padstow Brewery Names & ES deposits for coach to Doug Polson

Saturday 28 March Branch AGM Skinner's Brewery, Turo

**THE QUEEN OF CORNISH ALES**  
The Most Decorated Cornish Ale in the Southwest

**SKINNER'S**  
FINE CORNISH ALES  
BREWING CO. TRURO

**Betty**

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QUEEN OF CORNISH ALES  
ABV 4.0%

One of the best selling cask ales in the South West  
Named after a character from Cornish folklore  
Winner CAMRA Champion Best Bitter of Great Britain  
Brewed using only 100% Cornish barley and whole flower hops  
Winner Cornwall's Favourite Drink 2013

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