



ONE & ALE FREE

SPRING 2015

Issue No 27

Campaign for Real Ale Cornwall Branch Newsletter



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Editor's Diary

I finished my diary in the last issue at the end of November with mention of several beer festivals. December was to continue in a similar vein by undertaking a day trip to the Pigs Ear beer festival in Hackney, London.

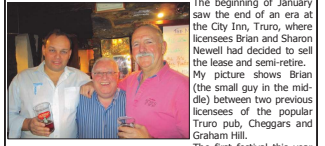


This is one of those 'atmospheric' festivals I have mentioned before that I prefer to go to as it is held in a former Methodist round chapel. You can sit in the gallery and look down on your fellow drinkers while pondering over your programme to decide which beer to have next. Following a few days later the Cornish fishing village of Padstow held its annual Christmas food & drink fair. Much of the event was sponsored by Sharp's Brewery, including the cookery demonstrations marquee, but other brewers and pub owners had tasting and sales displays including Padstow's own brewery represented by Des & Caron Archer.



Inevitably Rick Stein was also well represented by his cookery school team (below) and a reminder that Mr Stein's pub, the Cornish Arms at St Meryn will be holding its Beer & Mussels festival over the weekend of 21-22 March. The Padstow event has become very popular, but has earned a regular spot in my diary from now on. Free tastings!

Cornwall Branch also had a Christmas social on Saturday 13th December kindly hosted by the Star Inn at Vogue and the annual Christmas party the following Saturday night at the Driftwood Spars.



The beginning of January saw the end of an era at the City Inn, Truro, where licensees Brian and Sharon Newell had decided to sell the lease and semi-retire. My picture shows Brian (the small guy in the middle) between two previous licensees of the popular Truro pub, Cheggars and Graham Hill. The first festival this year Cornwall Branch, attended was that I, and many other members of Exeter & East Devon branch of the Campaign for Real Ale, and held at Exeter City Football Club's ground, St James Park, a whole host of winter ales were made available. This was the 26th Exeter Winter Ales Festival. Rather wisely, given the strength of many winter ales, only half pint glasses (lined to a third) were available. Needless to say many thirds were tried before the train journey home, as well as most of our party enjoying a full pint in the Great Western (before and after the festival), and some others also diverting to other pubs in the city. My picture shows the Eve Valley brewing team, including MD Guy Sheppard and Driftwood Spars brewer Pete Martin (far left) helping celebrate their success at being judged beer of the festival with Eve Valley Winter Glow, a 6% mid brown full bodied sweet fruity tasting ale with a fruit finish.

Saturday 24th January the Cornwall Branch held their first meeting of the year, hosted by the Sportsmans Arms at Heamoor, near Penzance. Well attended, we all managed to squeeze into their back room and conduct the branch's business together with the south-west regional organiser Gareth MacDonald.

On Saturday 31st January one of our branch's founder members, Chris Dennis, celebrated his 60th birthday at the Ponsmere Hotel in Ferranporth (see page 17 for pictures and more detail). Several members helped him celebrate with a range of real ales that Chris had selected. Just in case you were wondering, Mr Dennis was legally able to drink, being just eighteen when he joined Cornwall

(Continued on page 5)

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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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CORNWALL CAMRA PUB OF THE YEAR 2015 INSPECTIONS IN PROGRESS

The Star Inn at Vogue, St Day was voted Cornwall CAMRA's Pub of the Year last year. Nominations for 2015 are now closed and as we go to print inspections are nearing completion by around a dozen members. They have been 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/décor, service and welcome, community focus, sympathy with CAMRA aims and good all-round value. The results will be announced on our web site and presentation of the award reported in our next issue. Four pubs were selected in two categories Best Town Pub and Best Rural Pub.

The winner of each category will then be judged against each other to produce the Pub of the Year.



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.

Rachel and Mark Graham with their certificates awarded last year for best innovative pub and overall champion Cornwall Branch Pub of the Year 2014.

The eight pubs nominated for judging were:-
Group One Town Pubs
Bodmin Hole in the Wall; Falmouth Seven Stars; Helston Blue Anchor and Truro Old Ale House
Group Two Rural Pubs
Altarnun Rising Sun; Edmonton Quarryman Inn; Tywardreath New Inn and Vogue Star Inn

Pubs Officer for CAMRA Kernow, Rod Davis, said: "The overall standard was very high last year, with a couple of the higher scores 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."

Relevant CAMRA policies taken into consideration include:- Pubs should be considered as important centres of community life and places for informal social drinking. We oppose entry restrictions on grounds of dress, shape, size, gender, sexuality, colour, ethnic origin or religion. Where practical access should be possible for people with disabilities, who should be treated with care and consideration. We are concerned at the damaging effect of unnecessarily noisy electronic amusement machines. Price lists should be prominently displayed, as should opening hours. We support the introduction of full-pint legislation (and would therefore expect Pub of the Year candidates to give full measure). Beers should be not served through a light sparker if not brewed to be dispensed in that way. We deplore pubs advertising beers as 'house brands' when they aren't produced by or exclusively for that pub. We oppose the selling of non-traditional beer or cider using handpumps (real or fake). We will expose pubs guilty of over-pricing. We will promote both mild and real draught cider and perry. Who has won Cornwall's winner then goes on to be judged with the rest of the southwest and eventually a National Pub of the Year is announced in February.

25 YEARS OLD

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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

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Brook House Inn, Henvor Road, Newquay has closed and it was reported in the local press that Tesco were likely to convert the site and the former hotel site next door into another Tesco Express. With later reports that Tesco are not looking to develop any more sites there may be the possibility to save the potentially profitable pub. 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. Will Enterprise sell the freehold?



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Editor's Diary

(Continued from page 2)

Campaign for Real Ale.

The following weekend saw the first Grampond Village Hall Beer Festival. The evening of Friday 6th and all day Saturday 7th February a total of 13 real ales, 3 ciders and Weapons Grade Ginger Beer were on offer and were all consumed by the end of the day raising £1400 for the upkeep of the village hall and Cornwall Air Ambulance. See page 7 for full report and pictures.

The National Winter Ales Festival was held in Derby once again this year and I took advantage of my brother living a short train journey away, staying two nights with him and attending the festival on Wednesday 11th and Thursday 12th February. See page 9 for full report, results and pictures.

Finally, to close February, the awarding of trophies to Rebel Brewery for their success in achieving a bronze award in the Champion Beer of Britain South West. Picture left shows CAMRA Kernow Acting Chairman Gerry Willis and Production Manager Rob Lowe.

While picture right shows the full management team of Rob Lowe, Peter Thomas General Manager, Gerry Willis and Ryan Read Sales Manager.



The two cups are the Bill Fish-leigh Trophy for Champion Beer at the Falmouth Beer Festival and the Pat Skinner Trophy for Champion Cornish Beer of the Festival, all awarded to Rebel's 80/- on the evening of Friday 20th February. The following day saw a good turn-out of CAMRA Kernow members for the launch of the latest local pub guide. On this occasion it was the turn of St Ives. We were welcomed to the town by Mayor Linda Taylor and her Consort Stephen Taylor and to the Hain Line (J D Wetherspoon).



by manager Ryan, left of picture. The CAMRA Kernow tasting panel, led by co-ordinator Steve Barber, were also treated to beers supplied by Coastal, Cornish Crown, Harbour, Kekek, Sharp's and Tintagel.

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FIRST GRAMPOND VILLAGE HALL FESTIVAL

On the evening of Friday 6th February the Grampond Village Hall opened its doors to the first beer festival to be held there. Thirteen real ales, three ciders and Weapons Grade Ginger Beer were on offer, all at £3 a pint. There were also wine, hot food, entertainment and soft drinks for children and designated drivers.

Admission was free and all proceeds from the festival, £1400 at the end of Saturday, went to Cornwall Air Ambulance and Grampond with Creed Village Hall.

On the Saturday a large contingent of CAMRA Kernow members turned up, including several members of the tasting panel, to support the festival and taste two beers from Grampond's newly established brewery, Tremethick, A Pale Ale, Gyle 31, (4.2% abv) described as a 'single malt' pale ale

with 100% Marris Otter malt, and New Zealand Sauvín and Cascade hops. Crisp and gently hopped. While the second beer, Pale Ale, Gyle 32, (4.3% abv) was described as a 'single malt' pale ale with 100% Marris Otter malt, and Admiral and Cascade hops. Crisp and gently hopped.

Tremethick Brewery was registered in January 2015 and is based in Grampond.



Other Cornish beers on offer were Sharp's Atlantic and Special, St Austell Seven CS and Rye plus Proper Job; Wooden Hand Buccaneer and Driftwood Spars Bowden Rocks. International (English & Welsh) ales were from Castle Rock Harvest Pale; White Horse Village Idiot; Titanic White Star; Otley O4 Colombo and Hawkhead Red.

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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. Open daily from 11:00. Food served 12:00-14:00 and 18:00 to 19:30

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Web page: www.pubtrail.co.uk/cornwall

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

DYNAMITE VALLEY BREWERY



Business partners Dom Lilly and Ross Kessell are in the process of setting up their brewery with crowdfunding backing flowing in as we go to print. Several test brews have been completed on their micro plant at home, with a view to moving in to the brewhouse at Ponsanooth in March/April with the full size plant once the funding target has been met.

The Kennel Valley was an area where explosives for the Cornish mining industry were manufactured. Dom and Ross have been influenced by the American style of brew pub and it is intended to brew small amounts and supply selected good pubs. Home brewers will be encouraged to come and help, and even take on the mantle of 'brewer for a day' with their own recipes if they like. The microbrewery will be able to experiment with different styles and tasting feedback will be encouraged.

ST AUSTELL SETS ITS SIGHTS ON GUINNESS

St Austell Brewery's Head Brewer, Roger Ryman, is constantly looking to improve the beers that he brews and increase the range of beers if he thinks there is a commercial market for a new beer. The Celtic Beer Festival, held each year in the brewery cellars of St Austell on the last Saturday in November, gives the brewing team the opportunity to experiment with styles not commonly available across the county's bars.



One such beer, brewed to commemorate the centenary of the outbreak of the First World War, 1913 Stout, has proved to be possibly a commercial rival to that more well-known stout Guinness. The recipe for 1913 Stout was taken from the brewery archives and is from a time before rationing of supplies of dark roasted malt (that used more coal in its production which was needed for munitions production). Its brewing has been maintained from time to time, available in both draught and bottled form. Roger Ryman believes, with sufficient investment in promoting a kegger version, it could follow a similar path as that of St Austell's own Lager. St Austell invested £10 million last year and at least another £1 million will follow this year. Guinness, you have been warned.

A date for your diaries!

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Sunday 12 noon - 7pm

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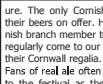


NATIONAL WINTER ALES FESTIVAL



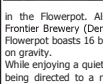
Once again this year's National Winter Ale Festival took place in The Roundhouse, Derby. The Campaign for Real Ale held two national festivals, Winter in Derby and Summer in Olympia, London. Judging takes place to find the Champion Beer on the first day, Wednesday 11th February, and I travelled North in time to discover which beer had been judged Champion Winter Beer of Britain.

Eland Brewery had been successful with their 1872 Porter, with Purple Moose Dark Side of the Moose gaining silver and Dancing Duck bronze. The former steam engine roundhouse makes an excellent venue for a beer festival and is ideally located a short stride from Derby's railway station. As well as the main hall there are several smaller rooms with more of the 400 plus beers in total all stilled up ready for cask or through hand pumps on the bars. There were also brewery bars representing Blue Monkey, Brass Castle, Brunwick and North Star. With so many beers available to try, and so many new to me, I took advantage of the marked 1/2 pint meas-



ure. The only Cornish brewery represented was Bude with five of their beers on offer. However, although I was probably the only Cornish branch member to attend, I very soon met many old friends who regularly come to our Cornish beer festivals. All were proudly wearing their Cornwall regalia. Fans of real ale often take in a few of Derby's pubs as well as going to the festival as there are so many excellent ones worth a visit. Quite a few of them have their own brewery too and I also visited some of these on the Wednesday before the festival opened up to the public. At the Brunswick I sampled a White Feather, one of my favourite straw-coloured heavily hopped, but low gravity bitters. A short walk away I tried a pint of Abbeydale Deception

In the Flowerpot. Also a brewpub, home of Frontier Brewery (Derby's newest brewery), the Flowerpot boasts 16 beers on handpump and 24 on gravity. While enjoying a quiet drink here I overheard a group of real ale fans being directed to a newly refurbished pub, the Silk Mill. So I also went along around the corner and, as it is so near Derby's oldest pub, the Dolphin, I enjoyed a nice Oakham JHB there too. The NWAF will be in Derby again next year.



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A MARRIAGE IN HEAVEN?

by Mike Crowe

A few million pounds worth of research suggests that exercise is good for our health. Another few million concludes that a regular drop of beer can give similar benefits. So, what could be better than combining the two? Perfect!

I've devoted many years of exhaustive field trials and, so far, these theories seem to be holding up. I started off as a founder member of Tamar Valley Hash House. Harriers back in 1981, Hash House Harriers (H3) have been described as 'a drinking club with a running problem', meeting at pubs once a week and then running away from them for 3-5 miles following an obscure trail led by the 'hares'. However, the trail inevitably returns to the pub and the ale is enjoyed all the more. Some hashes, e.g. Truro www.trurohash.org.uk even have beer halves part way round the trail; and walking instead of running is far from ruled out! The other Cornish Hash is Looe and Liskeard www.L2H3.co.uk; and there is one on Scilly (there is no web site but Google away and you'll find contacts).

I've had a few outings with Truro H3, but walking has largely taken over. Cornwall is heaving with walking groups although some have the frustrating habit of insisting on picnics instead of supporting the rural economy, visiting pubs and adding those better health benefits. With or without a group you can enjoy selecting a pub and planning a walk around it. (No, not from the car park, past the back door and around to and in the front door!). This leads me on to a highlight from last year—the Calstock Beer Festival based around the Tamar Inn (12-14 September); and in the next issue, the Cornish Cider Festival at Lostwithiel. Calstock Beer Festival (and a walk to Cotehele)

For those who don't know it, Calstock is right beside the Tamar, can be reached by train from Plymouth on the Tamar Valley branch line, which is heaving with history relating to mining, market gardening and the river. It has a strong sense of community, well illustrated by the beer festival at Calstock.

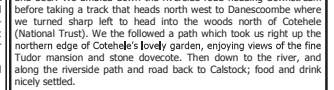
I was there during the day with family and friends from Tavistock. The sun was shining, the stalls were buzzing, and some good live music wafted across from the outside stage. We enjoyed some beers, lunch and a few more beers.

There were twenty two beers listed, all from the south west, including some 'mainstream' brews such as Doom Bar, Betty Stogs, Tribute and Proper Job; but not all available all of the time. There were also twelve ciders (Westcountry plus Westons). My favourite ale was Bristol Beer Factory's Nova (3.8%), while Dartmoor's Bull Ale (4.8%) and Exmoor Best (5.6%) went down well as usual. Hop Back Tailhook (4.2%) was a tad quirky thanks to the addition of lemongrass flavouring. Lovely atmosphere and I thought the Tamar Inn much improved on a few years back.

What about the walking? I hear you cry. Well that followed the food and beer. We ambled down the riverside road heading downstream before taking a track that heads north west to Danescombe where we turned sharp left to head into the woods north of Cotehele (National Trust). We followed a path which took us right up the northern edge of Cotehele's lovely garden, enjoying views of the fine Tudor mansion and stone dovecote. Then down to the river, and along the riverside path and road back to Calstock; food and drink nicely settled.



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BRUGES BEER FESTIVAL
FEBRUARY 2015

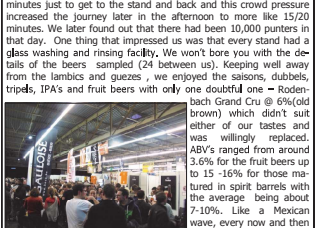
This year we decided to skip the festival of winter beers at Exeter and go slightly further abroad to Bruges which we had briefly visited three years ago on a Podge beer trip at Christmas time when unfortunately lots of the bars were closed. Eurostar travel from St Pancras to Brussels was no problem and with further onward free travel to any Belgian station a bargain. Arriving on the Thursday before the festival's opening on the Saturday we had plenty of time to "acclimatise" by visiting many of the recommended bars that had been previously closed. The festival moved from its location in the medieval centre of Bruges a couple of years ago, owing to its increasing popularity, to a massive modern hangar-like building still within the city, but about ten minutes walk from the centre. One-third of the space was devoted to a theatre showing cooking with beers. (There was no stage and no music) whilst the remaining space was divided by 8m/10m wide "streets" holding the stands of various breweries and beer firms from different parts of Belgium, just as our own festivals are divided into bars from separate geographical areas. A total of 63 stands was supplemented by a separate section specialising in lambics (fermented with wild yeasts) beers from a further 14 producers selling a total of 365 beers. About one third of the stands were occupied by beer firms, organisations who either brew in other companies breweries or more likely buy in and blend beers from other sources for resale, sometimes after maturing the product for up to 2 years. We arrived 20 minutes after the noontime opening on the Saturday to luckily get a couple of seats in front of some large folding doors which turned out to be a fire exit, wide enough to admit a fire engine directly down any of the "streets" so had to eventually move. By the time it was decided what was to be our first taster it was so crowded that it took 10 minutes just to get to the stand and back and this crowd pressure increased the journey later in the afternoon to more like 15/20 minutes. We later found out that there had been 10,000 punters in that day. One thing that impressed us was that every stand had a glass washing and rinsing facility. We won't bore you with the details of the beers sampled (24 between us). Keeping well away from the lambics and gaezes, we enjoyed the saisons, dubbels, tripels, IPAs and fruit beers with only one doubtful one – Rodenbach Grand Cru @ 6% (old brown) which didn't suit either of our tastes and was willingly replaced. ABVs ranged from around 3.6% for the fruit beers up to 15-16% for those matured in spirit barrels with the average being about 7-10%. Like a Mexican wave, every now and then



and with increasing frequency there would be a loud and spreading roar of voices. At first we assumed there was a screen somewhere showing some sports event and then we sussed out the source, the faint tinkling of smashing glass, the crowds being such that it was almost impossible for the staff to clear up the mess. And then the inevitable, and the BIG SHOCK!! You had to pay to pee! 40 eurocents a go or you could buy a sort of bingo sheet at a discount and have a square cancelled every time you used the facilities. Good job we weren't drinking pints then. We delayed our Sunday visit until the evening in the hope that the crowds would be a bit smaller – and they were. Only 8,000 punters in that day – and not counting re-entrants like ourselves! We were a bit concerned that the choice of beers would be severely limited but no problem – except for the low gravity fruit beers which obviously were more popular with the lady punters. What were our impressions? Firstly the youth of the punters, we felt positively antediluvian in comparison to the hordes of youngsters enjoying their real ale. Secondly, the international feeling of the festival with beer lovers from many countries including the UK. On Monday we left Bruges at 11.30 and were back in Par by 22.15 with a couple of hours to wander around Brussels to see the sights. So easily do-able from Kenwyn. Next year's festival is the 6th and 7th February.



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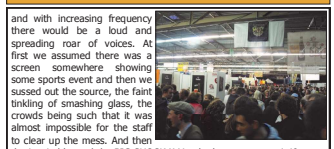


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and with increasing frequency there would be a loud and spreading roar of voices. At first we assumed there was a screen somewhere showing some sports event and then we sussed out the source, the faint tinkling of smashing glass, the crowds being such that it was almost impossible for the staff to clear up the mess. And then the inevitable, and the BIG SHOCK!! You had to pay to pee! 40 eurocents a go or you could buy a sort of bingo sheet at a discount and have a square cancelled every time you used the facilities. Good job we weren't drinking pints then. We delayed our Sunday visit until the evening in the hope that the crowds would be a bit smaller – and they were. Only 8,000 punters in that day – and not counting re-entrants like ourselves! We were a bit concerned that the choice of beers would be severely limited but no problem – except for the low gravity fruit beers which obviously were more popular with the lady punters. What were our impressions? Firstly the youth of the punters, we felt positively antediluvian in comparison to the hordes of youngsters enjoying their real ale. Secondly, the international feeling of the festival with beer lovers from many countries including the UK. On Monday we left Bruges at 11.30 and were back in Par by 22.15 with a couple of hours to wander around Brussels to see the sights. So easily do-able from Kenwyn. Next year's festival is the 6th and 7th February.

Ann & Dave Pascoe

LOVE DOOM BAR? THEN TRY ATLANTIC

THE NEWEST MEMBER OF THE SHARP'S FAMILY



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CAMRA 14 ONE & ALE

NATIONAL WIN FOR GLOUCESTERSHIRE PUB



The Salutation Inn, Ham, Gloucestershire has been voted the National Pub of the Year by the Campaign for Real Ale, CAMRA Kernow would like to extend huge congratulations to the Salutation Inn and licensee Peter Tiley. A former business analyst turned landlord, this is the first pub Mr Tiley has ever run. The Salutation Inn, Ham, Gloucestershire, a rural freehouse has been judged best pub in Britain by an inspection team of CAMRA members. Former business analyst Peter Tiley had never even pulled a pint when he decided to quit his job in London and follow his love of beer to take over The Salutation Inn with his wife Claire. Eleven months later the pub had won its local branch competition, then the whole region, finally making it through to the final four and in February, being named overall National Pub of the Year.

"For the Sally to have won National Pub of the Year is beyond our wildest dreams - we're totally shell-shocked. Pubs are so important to me that to have our own one recognised in this way is just amazing. We count ourselves so unbelievably lucky to have a brilliant

team of staff who are so passionate and dedicated as well as a community of locals who have given so much to support and contribute towards the pub. It is these people that have made the pub what it is today and for that we are incredibly grateful," said Peter. Pubs are judged by CAMRA on a variety of criteria such as atmosphere, level of service, value for money and community focus, with extra weighting of course given to the quality of their real ale, cider and perry. The Salutation Inn, known by locals as 'the Sally', was popular with judges due to its fantastic beer selection and welcoming, homely feel - with one judge saying "what struck me most was the welcome - as if I was being invited into a private house as a friend".

CAMRA Director Abigail Newton says that being named the overall Pub of the Year is a massive achievement for any landlord, "What Peter and Claire have done in the short time they have been running the pub is nothing short of staggering and goes to show that passion, enthusiasm, and a real love of beer are hugely important when running a pub. They have hit the ground running and taken what was already a great pub and made it truly exceptional - beating off over 50,000 other landlords from across the UK." For those thinking of visiting the pub, it is described in CAMRA's Good Beer Guide 2015 as a "rural gem in the Severn Valley, within walking distance of the Jenner Museum, Berkeley Castle and Deer Park. The enthusiastic landlord keeps an inspired selection of ales and eight real ciders and perrys. The pub has two cosy bars with a log fire and a skittles alley. Live folk music and piano singalongs regularly occur. Shove-ha'penny and table skittles are played."

The three other finalists were, in alphabetical order, The Freshfield in Forbury (Merseyside), The Harewood Arms in Broadbottom (Greater Manchester) and The Windmill in Sevenoaks Weald (Kent).

The Bowgie Inn
Crantock - Newquay

Serving Real Ales
Stunning Views
Large Beer Garden
Food Served Daily
Sunday Roasts

Jam Sessions every Thursday 8pm

ALL SKY SPORTS, ESPN, HD, SKY 3D, SKY SPORTS NEWS, EXTREME, BBC HD, ITV, BT SPORT

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ONE & ALE

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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

Four local guides have been produced so far, two last year and two this year. In 2015 Cornwall Branch intends to publish three more of these handy pocket sized real ale pub guides and distribute them around the pubs. The areas to be covered are

Truro
St Austell
Bodmin
& Lostwithiel
Padstow & Wadebridge

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

King Arthurs Car Park, Tintagel

Village Centre parking (Overnight) car park permitted

Please contact Rod Davis Pubs Officer if you can assist with surveying pubs in any of these areas.

CAMRA 16 ONE & ALE

ONE & ALE

Matt & the crew welcome you to

The 'Front'

Serving

- 3 x Skinnners ales
- Up to 2 x guest ale
- Real ciders
- Grandma's Weapons Grade Ginger Beer 5.5%

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

Food
B.Y.O. Food.
(King's Pipe Pasties opposite & Harbour Lights fish & chips above.)

NO screens, fruit machines, or pool tables to distract from the quality music, conversation & beer.

Open from:
11.00am 'til 11.30pm
Sunday - Thursday
11.00am 'til midnight
Friday and Saturday

PUB OF THE YEAR 2011 & 2012

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www.thefrontfalmouth.co.uk
Custom House Quay
Falmouth
Cornwall
TR11 3JT

COMMUNITY PUBS MONTH APRIL



April is Community Pubs Month. Pubs are vital resources for their communities, offering a meeting place, providing a social hub and acting as a local landmark that can be used by all. The Community Pubs Campaign is designed to give pubs an opportunity to engage with existing and potential customers in their area, building trade, establishing new relationships and helping secure their future success.

If you would like your pub to become involved go to www.camra.org.uk



ONE & ALE

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MEET THE BREWER AT JOHN FRANCIS BASSETT

About twenty members of the Cornwall Branch of the Campaign for Real Ale enjoyed a pleasant evening at the John Francis Basset, which is the Cornwall Wetherspoon pub, on the evening of Wednesday 28 January. This was at the invitation of Martin, the manager. We had the opportunity to chat to several other managers of Cornwall Wetherspoon pubs about CAMRA and Wetherspoon's common interests, and to enjoy a buffet and a good selection of real ales. A 'Meet the Brewer' event was also included where most of the beers were bottled brews from Cornwall Crown and these lighter beers with a full fruity aroma and gentler hop taste are a must try for lovers of golden ales.

FOUNDER MEMBER HOSTS 60th BIRTHDAY PARTY

CAMRA Kernow founder member Chris Dennis celebrated his 60th birthday with a beer tasting and full-blown party on 30th and 31st January at the Ponsmere Hotel in Perranporth. He kindly invited friends from his many activities during his life, mainly sporting as well as Hest Harriers, and CAMRA members old and new including some other founder members, who duly made inroads into seven cake beers reflecting the places where Chris has lived. Cornish brewers represented were Black Flag (nearest to Chris' home in Perranporth), with Fang (4.5%), Driftwood Spars Bawden Rock (3.8%), Penzance Brewery Poton No9 (4%) and Blue Anchor Spingo Middle (5%). While beers from 'Up Country' included Castle Rock Harvest Pale (3.8%), Purity Pale Ale (3.8%) and Dark Star Hophead (3.8%). There wasn't much left over on the Monday morning when your Editor, and supplier of the three beers mentioned above, held a mopping up session (filling of takeaway containers) with Chris. Expect further celebrations later this year when Chris has decided to make an honest woman of his long term partner.

Make it a MILD day!

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 May a Mild Month'. 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 Bilsand Inn, where Cornwall CAMRA hold their annual pilgrimage in May. The Front in Falmouth, also offers several interesting milds in its selection on the pub's 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.
 A good range of real ales
 Friendly and relaxing atmosphere
 Regular live entertainment
 Families welcome
 Functions catered for
 Most open 7 days

The Station House, Marazion 01738 306469
 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 279626
 Enjoy fine traditional food served in this centuries-old inn at the heart of the village

Smugglers' Inn, St Erth Praze 01738 856286
 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 grand local deep in mining country.

ONE & ALE

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The Kings Arms

BEER & SMOKE FESTIVAL
 Thurs 2nd-Mon 6th April
OVER 25 different cornish ales & ciders
SMOKED fish, pork & beef supplied from within a 10 mile radius
LIVE MUSIC
 Open midday-midnight
FREE ENTRY!!

17 FORE STREET, MEVAGISSEY, PL26 6UO

MEVAGISSEY—IDEAL PLACE TO DRINK

BY STEVE WILLMOTT

The Cornish fishing village of Mevagissey (Meva to its friends) has always been a favourite of mine for a leisurely pub crawl. Easily accessible by bus from St Austell and only a short on-the-level stroll around some pubs worth visiting. Ever since Krishna and Helen took over the Kings Arms on Fore Street this has been more so. Before taking over the Kings, Krishna and Helen had successfully run the Green Man in Kingsdown, Bristol. This pub is the brewery tap for Dawkins Brewery so you can imagine that greater things are about to happen in Mevagissey too.

A small beer festival was held last year and, as you may observe from the advert to the left, a more adventurous one is being planned for Easter this year. Many Cornish breweries are being contacted and the best of Cornish smoked food producers within a ten mile radius to supply meat and fish. Cornish cider producers are also being asked to supply.

You can also try the Good Beer Guide-listed Fountain Inn, the Ship Inn, Cellar Bar, Sharksfin and Harbour Tavern.

The Falcon Inn

St Mawgan TR8 4EP
 16 Century Freehouse

Always 4 Real Ales on the bar, Real Cider
 30+ Malt Whiskies, Oh and we do sell lager.
 Food served in the bar and restaurant.
 Dogs welcome, Real log fire in winter.
 Large garden and patio Area
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 10% discount for CAMRA members on food

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 www.thefalconinnstwmawgan.co.uk

BEER SALES REBOUND

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

After a decade of decline, 2014 offered a reversal of fortunes for the UK brewing industry, with beer sales up 1.3% over the year – but the news was better for the off-trade than for the country's pubs and bars. According to figures released at the end of January by the British Beer and Pub Association, beer sales totalled 27,444,000 barrels, an increase over the 27.1 million barrels sold during 2013. It marks the first time that year-on-year sales have risen since a decade earlier, when sales in 2004 surpassed those of 2003. But years of duty increases combined with changing drinking habits have exacted a considerable toll on the industry. In 2004 beer sales totalled 34.9 million barrels, meaning that despite 2014's uptick, sales declined by 24% over the last 10 years. According to the BBPA, this translates to an astonishing 6.7 million pints being sold per day. 2014 was also a watershed for the balance between the off-trade and on-trade, with sales in supermarkets, off-licenses and their ilk surpassing those of pubs and bars for the first time. Off-trade sales totalled 13.8m barrels, a 3.5% increase over 2014. Conversely, on-trade sales slowed by 0.8% to 13.6 million barrels. But this modest decline in the fortunes of the nation's pubs represents good news, of sorts. According to the BBPA it represents the lowest rate of decline since 1996, and perhaps indicates a return to better days for the country's licensees. And that was a point picked up on by BBPA chief executive Brigid Simmons, who warned that the government would do well to be mindful of a further rollback in beer duty come the March Budget announcement. "British beer is back in growth and we want to keep it that way," said Simmons. "But with 70% of pub drink sales being beer, the picture for our much loved pubs is still fragile. That is why another duty cut from the Chancellor is vital. It will build on the success of two very popular tax cuts in the past two years, and boost jobs in an industry that employs 900,000 people, almost half of whom are 16-24 year olds. That has got to be good news."

Campaign for Real Ale

MEMBERSHIP BENEFITS

168,000 members and growing

For just £24* a year, that's less than a pint a month, you can join CAMRA and enjoy the following benefits:

- A quarterly copy of our magazine BEER which is packed with features on pubs, beers and breweries.
- Our monthly newspaper 'What's Brewing', informing you on beer and pub news and detailing events and beer festivals around the country.
- Reduced entry to over 160 national, regional and local beer festivals.
- Socials and brewery trips, with national, regional and local groups.
- The opportunity to campaign to save pubs and breweries under threat of closure.
- Discounts on all CAMRA books including the Good Beer Guide.

* Price of membership based on the Direct Debit discount. Joint memberships will receive one set of Wetherspoons vouchers to share.

10% off non sale/non offer products

10% off for CAMRA members

No. 1 in self-catering holidays
10% off for CAMRA members

Save up to 52% off entry to the UK's top attractions

£20 worth of J D Wetherspoon real ale vouchers

15% off for CAMRA members

20% off all brewery tours & brew a beer days

10% off for CAMRA members

HUNTING OUT THE WORLD'S BEST BEERS
10% off for CAMRA members

ONE & ALE

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GOOD BEER GUIDE PUB SELECTION

The 2015 Good Beer Guide is available in all good book shops or can be ordered on line from www.camra.org.uk. You may be wondering how pubs have been selected for inclusion. This selection process for the 2016 Guide has now been completed and there will be some changes. Unlike most other pub guides entries are not paid for but are recommended by CAMRA members.

Each CAMRA branch is responsible for the entries in its area within the county and each listed pub must consistently serve real ale (and real cider if offered) of good quality.

To help us do this, we collect information through CAMRA's National Beer Scoring System (NBSS) in which members are asked to contribute scores for beers that they have tasted in pubs throughout the year.

The easiest way to score beers is by using the online pub guide WhatPub (<http://whatpub.com>), see bottom right, using your membership number and the same password that you use to enter the CAMRA national website (usually your post code unless you've previously changed to your own choice). Search for the pub on the data base using pub name, town or follow the drop down menus that are there to help. Submit your beer score from 0-5 and all these will be forwarded to the branch coordinator. A version of WhatPub optimised for use on a smart phone and a downloadable app are now available, so that you can now score your beer in the pub while you drink it!

If you don't have online access at all (and we appreciate that not all members have this means of reporting beer scores) you can ask your NBSS Coordinator which in Cornwall CAMRA's case is Steve Barber. He will normally be at any branch meeting with paper forms that he will then be able to enter your scores for you. Having collected beer scores (the more the merrier) over the year, he will generate a report in January giving the average, best and worst scores for each pub and a confidence factor based on the scores received. The Branch Committee uses this data to draw up a list of eligible pubs with the highest average score, supplemented by other sources of information, and then visits them to update the pub details ahead of a selection meeting in February.

All branch members are invited to that February meeting at which we select our quota for the next Good Beer Guide.

To make this selection system work at its optimum we need many more members from both Cornwall CAMRA, but also from any other branch member elsewhere in the country to submit their scores. We value the opinions of all members whether active or not and we need as many opinions as possible for as many pubs as possible. This is so we can have confidence in the statistics. We ask members to score the country not just once or twice. NBSS works across the country not just in your branch area. If you are not yet a member of CAMRA your say won't be counted! See Page 21 to join, or online www.camra.org.uk.

The Merrymoor

by the beach at Mawgan Porth

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

Excellent Menu using locally sourced produce
 Large Beach Facing Beer Garden with Children's Play Area
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www.themerrymoorinn.com

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