



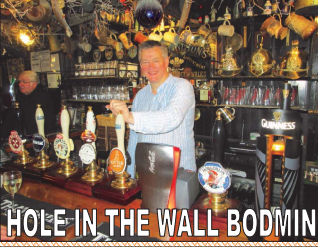
ONE & ALE FREE

Issue No 28

Campaign for Real Ale Cornwall Branch Newsletter



BRANCH PUB OF THE YEAR RURAL PUB OF THE YEAR



SEE PAGE 22 AND JOIN OVER 1000 CAMRA MEMBERS IN CORNWALL

ONE & ALE

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CHAIRMAN'S MESSAGE

After many years of persuasion by friends, I finally decided to join CAMRA, when I retired from full-time work in 2010. Although, I continued to work part-time, and am still doing so, I decided that I needed to find new activities. Drinking beer is not a new activity, I have had 50 years practice at that, but campaigning for CAMRA would be different.

The image I have always had of CAMRA, is of a group of middle-aged men with beards, big beer bellies, sandals and Keg buster t-shirts. One day I looked in the mirror and saw a middle-aged man, with a beard, big beer belly, sandals and a Fowey tee-shirt. So, I bowed to the inevitable and joined.

(The image above is of course a caricature, CAMRA Kernow has a wide range of members of all ages and descriptions. One of the things that pleases me most about CAMRA Kernow beer festivals, is the number of young people who attend.)

Therefore, when I joined CAMRA I was prepared to play an active part; at the first branch meeting I attended, we were informed that the Treasurer wanted to stand down. As a former Sub-Postmaster and small businessman, I was not frightened of handling accounts, so I volunteered for the post of Treasurer.

After nearly four years as Treasurer, I decided to resign, but then put myself up for the position of Chairman. I am the first to admit that I don't have the extensive knowledge of CAMRA, or of Cornish pubs and breweries that my predecessors had. What I do have is an enthusiasm to make Cornwall CAMRA much more responsive to the wider membership. Campaigning to promote Real Ale and communal drinking in the county's 600+ pubs, has to be a fun activity, so we should plan events and activities that reflect that idea. It should also be open to all ages and both (all?) sexes. We should have events, where families and children are welcome. From the above, it pleases me that the average age of the branch committee has gone down since the AGM. Bob Bunce, deputy chairman, Lucy Robinson, branch secretary, and Bryan Day, festival chairman, are all younger than their predecessors, and even my successor as treasurer, Matt Stribley, is a bit younger than I am.

CAMRA Kernow will not change overnight, and when we do change, we will inevitably make mistakes. That doesn't bother me too much, but if and when we get things wrong; provided we can learn, we'll do it better next time.

CAMRA Kernow is not a private members club. It belongs to each and every member, it is your organisation, it is here to campaign on your behalf, but also to provide you with activities, and social events. Who could wish for anything better than good beer, and good companionship?

So please, get in touch with me, by e-mail, or personally at St Ives Beer Festival 28th to 30th May, or at our next Branch Meeting, at The Hole in the Wall, Bodmin on 13th June. Tell me what you want from CAMRA, where do we get it wrong, and equally, where do we get it right?

Clint O'Connor
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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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ONE & ALE

CORNISH BREWERS SUCCESS AT TUCKER'S MALTINGS RESULTS OF THE JUDGING

The Judges of all the beers entered in the Society of Independent Brewers (SIBA) South West competition at Tucker's Maltings, Newton Abbot over the weekend of 16-18 April awarded seven of Cornwall's breweries with bronze, silver or gold. Below are listed the full results.

Overall Champion of the Competition		
Gold	Plain Ales	Innocognito 4.8%
Silver	St Austell	Big Job 7.2%
Bronze	Coastal	Merry Maidens Mild 4.0%
Standard Mild Ales & Brown Ales		
Gold	Coastal	Merry Maidens Mild 4.0%
Silver	Exe Valley	Darkest Devon 3.9%
Bronze	Barum	Mild 4.2%
Standard Bitters & Pale Ales		
Gold	Dawkins	Bristol Blonde 3.8%
Silver	GYLE 59	Freedom Hiker 3.7%
Bronze	Exeter	Lighterman 3.5%
Best Bitters & Pale Ales		
Gold	South Hams	Wild Blonde 4.4%
Silver	Moor Beer	Nor Hop 4.1%
Bronze	Noas Beer Works	More Stone 4.3%
Premium Bitters & Pale Ales		
Gold	Liberation	Liberation IPA 4.8%
Silver	Ramsbury	Ramsbury Gold 4.5%
Bronze	Coastal	Possidon Extra 4.5%
Strong Bitters & Pale Ales		
Gold	Harbour	Pale Ale 6.0%
Silver	Otter	Otter Head 5.8%
Bronze	Padstow	Padstow Mayday 5.0%
Premium Strong Beers		
Gold	St Austell	Big Job 7.2%
Silver	Quatock	Milestone 6.0%
Bronze	Driftwood	Alles Revenge 6.5%
Porters, Stouts, Old Ales, Strong Milds & Strong Brown Ales		
Gold	Harbour	India Brown Ale 4.9%
Silver	Summerskulls	Indiana's Bones 5.6%
Bronze	Tegworthy	Martha's Mild 5.3%
Speciality Beers		
Gold	Plain Ales	Innocognito 4.8%
Silver	Dawkins	Foresters Black 4.8%
Bronze	Hop Kettle	Heather Beehiving Badly 7.8%



Alan Hinde of Coastal Brewery displays his awards received at Tucker's Maltings on the bar of the new pub and brewery shop at Redruth.

25 YEARS OLD and looking better than ever

Small Pack Beers (bottles & cans) were also judged and awards to Cornish brewers were as follows:-

Bronze	Standard Bitters & Pale Ales	Castle Gold 4.2%
Gold	Premium Bitters & Pale Ales	Proper Job 4.5%
Strong Bitters & Pale Ales	Admiral's Ale 5.0%	
Premium Strong Beers	Padstow Sundowner 6.8%	

SIBA Chairman Guy Sheppard presents the trophies for the Overall Champion to Plain Ales.

ONE & ALE

LOBBY YOUR NEW MP

After the General Election in May you may have a different MP at Westminster. Whether or not your MP has changed our community pubs matter and deserve to be protected.

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.

So why can't we have a say?

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.

Since the General Election of May 7th your MP may have changed. Please get involved with the campaign today by lobbying your local MP who may not be aware of your concern.

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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**CORNWALL CAMRA PUB OF THE YEAR 2015
HOLE IN THE WALL, BODMIN**



The Hole in the Wall on Crockwell Street, Bodmin has been voted Cornwall CAMRA's Pub of the Year 2015. Like last year's winner this is another Punch Tavernis pub, but with an enterprising and imaginative landlord, Steve, it gives all the impressions of a true free house. Steve maintains no less than six real ales on the hand-



were the guest beers at the time of these photos were taken and would change when they were gone. Dating from the eighteenth century and originally the town's debtors prison the single bar has an eclectic collection of antiques and military

memorabilia. The pub is entered through a leafy garden that has a stream and is presided over by a rather bleached stuffed lion. The Lions Den Restaurant upstairs from the main bar offers a good menu prepared with local produce wherever possible.

The external sign already displays the fact that it is an award winning pub, but this year's Pub of the Year will be presented by Cornwall CAMRA on June 13. Expect more photos in the next edition of One & Ale.



pumps, two of which are regularly changing guest beers from the Punch range, Sharp's Doom Bar and Skinner's Betty Stogs are the local regular beers, with Butcombe Bitter and one from Otter Brewery make up the regular four, while another Skinner's (Porthleven) and Wydwood Hobgoblin



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EDITOR'S DIARY

Since the last issue it has been the usual string of beer festivals attended and enjoyed. Two of these were at the Driftwood Spars, Trevaunance Cove, St Agnes. The first small festival was at the end of February. Held annually at this time of year as it is brewer Pete Martin's birthday. The second festival at Driftwood is larger and is the annual Ale & Sausage Festival, May 1st to 4th.



On Saturday March 7th the branch held another local guide launch, this time one for Fowey and district (see page 15). Guide authors Bob & Sonia Bunce were on hand to meet Mervyn Westaway and Roger Ryan from St Austell Brewery, who have a number of their pubs listed, while Social Secretary Doug Polman made sure all went smoothly.

The following Saturday 21st saw a few of the branch again in that area of Cornwall, St Merryn to be precise, for the Beer & Mussels festival held at the Cornish Arms. The licensee here is none other than Rick Stein; hence the mussels. We all enjoyed a few real ales along with a plate full of mussels expertly cooked by the Stein-trained chefs.

(Continued on page 8)

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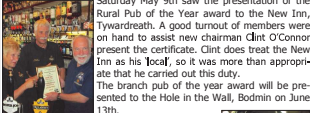
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EDITOR'S DIARY

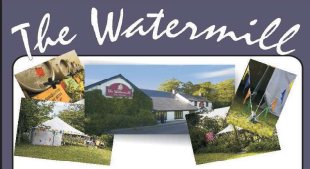
Pie festival. The new owners were delighted with the turn out and customers got through 80+ ales, many ciders and a mound of pies in the five days of the festival. No doubt this will continue to be an annual event. Be prepared to pay a high price for your beer however as £4 a pint was common here.



Saturday May 9th saw the presentation of the Rural Pub of the Year award to the New Inn, Tywardreath. A good turnout of members were on hand to assist new chairman Clint O'Connor present the certificate. Clint does treat the New Inn as his 'local', so it was more than appropriate that he carried out this duty. The branch pub of the year award will be presented to the Hole in the Wall, Bodmin on June 13th. Your Editor travelled away to the Barrow Hill Roundhouse beer festival on the outskirts of Chesterfield for the three days of 14-16 May. Advertised as 'the most atmospheric beer festival in the country' I had gone for the first time last year. Staying with my brother, I was able to sample a few of the 250+ ales on offer and several thousand other festival goers joined me on the shuttle buses from Chesterfield railway station. While away Up North the rest of the branch made the annual pilgrimage to the Blisland Inn for the Mild in May festival. (see Page 12).

EDITOR'S DIARY

(Continued from page 6) While Rick himself was busy with another book signing, Chris Riley is pictured enjoying his mussel fest. Saturday 28th was the day of the branch annual general meeting. This was held in the bar of Skinner's Brewery in Truro and was very well attended, packed in fact. Voting took place for positions on the committee and several changes happened. Former Acting Chairman Gerry Willis and Secretary Ann Burnett were thanked for their work over the past year, many years in Gerry's case, along with his wife Jan who had ably assisted him as a previous secretary and festival secretary. See inside front cover for an introduction to the new committee members. Changes to the way the branch and beer festivals will be run will inevitably take place and any current member is invited to make suggestions for the future. The next weekend was Easter, so a plethora of beer festivals were held in various pubs around the county. Both the Red Lion and Bush's in Newquay held festivals, while on the south coast the Kings Arms in Mevagissey held a beer and smoke festival. The 'smoke' referred to the smoked food on offer. Those members who did not make it to Tucker's Matings in Newton Abbot (see separate report) or the national AGM and members weekend were able to go to the Bolingey Inn Beer & Bangor festival. A nice range of sausages were on offer with a good selection of real ales. More pub beer festivals were held over the May Day Bank Holiday weekend, at the Driftwood Spars where it was beer and sausages again, while the Smugglers' Den continued the tradition of the Ale &



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A MARRIAGE IN HEAVEN?

by Simon Treloar

In the Spring issue of One & Ale I introduced myself as a member of Hush House Harriers, often referred to as 'a drinking club with a running problem'. A few million pounds worth of research has suggested that exercise is good for our health. Another few million concluded that a regular drop of beer can give similar benefits. So what could be better than combining the two?

In this issue I describe a visit to:

The Cornish Cider Festival (and walk from Bodmin Parkway)

Yes, I could have stepped off the train at Lostwithiel and ambled up the road to the community hall but I fancied building a thirst and trying out Tess the dog by staying put for one more stop and walking back. Good decision – brilliant, sunny day; a choice of paths, old coach tracks and minor roads from Bodmin Parkway past the Eastern edge of Lanhydrock park and through Respyrn woods beside the Fowey. Then it was on to a slightly less interesting right of way mostly on track and access road beside Duchy of Cornwall farmland to the Duke's 'holiday cottage' - Restormel Manor and farm, now available for holidays (only £3,750 for a week in July for up to 8 people!). A minor road then took me on to Lostwithiel and the delights of the cider festival.

Not sure if it was the cider (soapy juice to some), the sunshine, or what, but benign smiles and friendly banter abounded. I'm told the evening is lively with bands on stage and a packed hall. However, from lunchtime to mid/late



afternoon it was laid back and relatively peaceful even though a fair throng had gathered come 3.00pm. I took the edge off my walker's thirst with a half of Haywood Farm Cornish Cider (6%) – quite sweet but good and apple, and slipped down a treat from the elegant glass (big thank you to Cornish Orchards the festival sponsors). The Bray family have farmed at Haywood, St Mabyn since 1919 and, although an old granite press has been in use for many years, Tom Bray made the decision to up production and market his cider very recently, reinforced by the planting of a 14 acre orchard. Thank you, Tom! I sampled another Cornish but longstanding farm cider, from Penpoll, just down the road at St Veep, (no ABV on label but described as '7,0ish'). Also on the sweet side and I thought there was a hint of sulphur but it went down very well. Unfortunately I missed tasting the Haye Farm cider - also from St Veep and under new(ish) owners who look to have an eye on growth and long term prosperity judging by their smart website. Next it was off to Somerset for a half of Orchard Pig's Navelgazer (6%), Dryish with an initial touch of tannin, but becoming fresh, clean and almost citrusy. I couldn't resist a second half of Haywood Farm to finish off the afternoon.

Outside there was plenty of room to sit on the grass, with Tess appreciating the shade of a girtly tree. I confess to canceling out any calory burning from the walk by eating from both the main food stalls, a superb wood fired pizza from Kermow Forno and an equally delicious Thai green curry from a friendly Thai lady. There's much more to this festival than good drink and food. You can book your apples in and have them crushed and pressed. You can enter the



(Continued on page 12)

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WHERE'S WALLONIA? ANOTHER BEERY CYCLE RIDE AROUND BELGIUM with EUAN MCPHEE



Belgians agree beer and cycling go together, but no lycra in this old poster.

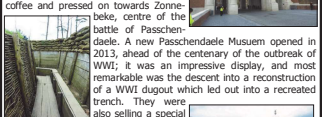
Once again I donned the lycra and headed to St Pancras International with bike, beer guide and an eager anticipation of all those lovely Belgian beers that awaited me. I was joined by friends Richard, Jacqui and Roger for this expedition to discover beery highlights of the low countries.

It was Easter day when we were whisked through the tunnel by Eurostar to Brussels, changed onto the local train and arrived in Poperinghe, the Hop Capital of Belgium, by evening. We checked into the Hotel de la Paix which overlooked the main square and slaked our thirsts with a selection from their 60+ beer menu. Roger joined me for the Hommelier 7.5% (hop beer), a suitably hoppy pale ale brewed just down the road at Watou by Van Eecke. Jac had Watou Witbler 5%, typically cloudy, lemony and refreshing. Rich had the St Bernardus Tripel 7.5%, a strong blond ale from the Watou-based brewery which used to brew for the St Sixtus Abbey at Westvleteren but upon termination of its contract launched out on its own under the St Bernardus name. Whilst others stuck to their first choice, I tried the Kwarmont Blond 6.6%, brewed by Bavik in nearby Kortrijk, an earthy well-rounded beer.

Next morning we briefly visited Talbot House, headquarters of



Toch, where Rev Tubby Clayton set up a respite from the horrors of the front line for war-weary soldiers on leave. Then to Ypres or Ieper (depending on whether you are French or Flemish speaking); WWI Tommies referred to it as Wipers, and it was here that the fiercest fighting took place. It is hard to imagine the carnage as one pedals through peaceful farmland and hopfields. After inspecting the Menen Gate, where the names of those lost in battle but never found are inscribed, we had a coffee and pressed on towards Zornesse, also selling a special Paschendaale beer in the gift shop, a pleasant blond at a modest (for Belgium) 5.2% brewed by Van Honebrouk in nearby Ingelmunster; proceeds from sales go to the museum.



From here we stopped briefly at Tyne

(Continued on page 13)

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A MARRIAGE IN HEAVEN?

(Continued from page 9)



amateur cider competition and gain useful feedback. I had a natter with one of the judges who said that only one of the ten entries was really unpleasant(!), and he encouraged me to taste them all. Amazing diversity of flavours and colours and some fine entries. One entrant was hovering by the competition table just seeking feedback so I enjoyed doing just that and also picking up useful tips from him. What of other banter? For starters, I discussed the joys of Oakham Brewery's ales with a couple on holiday from Rutland; chatted with Dan, a Plymouth Uni student from Redruth who might join CAMRA; chewed the cud with the Turnbulls from just North of Wadebridge who run smallholder courses and who are now producing Spotty Dog Cider which is going well, apparently. As well as selling direct, they supply the Falcon Inn, St Mawgan and the St Mabyn Inn. So cider production is alive and growing in Kernow!

Look out for these events in 2015, and enjoy walking off your real ale and/or building up a thirst. So long as there remains a smidgen of uncertainty about those health research findings, we all need to invest yet more of our leisure time in unselfish devotion to the pursuit of evidence!



Next morning we briefly visited Talbot House, headquarters of

Belgians agree beer and cycling go together, but no lycra in this old poster.

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BLISLAND MILD MANIA

On Saturday 16 May, CAMRA Kernow had a coach tour of pubs in three ancient villages on eastern Bodmin Moor in support of CAMRA's annual Make May a Mild Month campaign. The weather was sunny and warm as we headed up into mountain country to pay a visit to the St Tudy Inn at St Tudy. Once we eventually found the pub after getting lost in the village, we were pleased to wander around the many rooms of this recently decorated, attractive old stone-built village pub. No milds expected here, but selling Sharp's Doom Bar and guest beer Padstow Windjammer. Having wetted our whistles, it was onward to the granite Blisland Inn at Blisland for a range of milds in this historic moorland beer Mecca.

We arrived at the same time as a cycle club which kept the barmaids flat out for half an hour. The delectable Tring Mansion Mild (3.7%) was pulled and finished before half of us got served, so on to the Cottage Black Diamond at 4%. Last mild was Summerskills Barley Mow at 4.8%. Last pub was the St Mabyn Inn in St Mabyn. An attractive 17th Century slate-built inn in the shadow of the large church, serving Sharp's Doom Bar and Special, with Padstow Windjammer and Otter Bitter as guests. A grand day out. Our thanks to Doug for organising it.



ONE & ALE

13



WHERE'S WALLONIA? ANOTHER BEERY CYCLE RIDE AROUND BELGIUM with EIAN McPHEE

(Continued from page 11)

Cot, the largest WWI cemetery, then wove our way around country lanes towards Kortrijk (Courtrai), stopping for refreshment at the village of Dadzele. I had a Hopus (Lefebvre, 8.5%), and powerful, tasty blond ale, but the rest chickened out and had coffee and tart. We checked into the Hotel Damier, where such luminaries as Margaret Thatcher and George Bush Sr had stayed; I preferred to remember that Tony Joe White and Eddy Merckx also stayed there. Out for supper and Lefe Blond (Tribev, 6.5%), a safe bet for Jac and Roger. Omer (Bockor, 8%), another reasonable blond, for Roger, and Palm Speciale (Palm, 5.2%) a fairly innocuous pale ale for me.

Back to the hotel bar for a nightcap. I screwed up my courage and went for the Oude Geuze (Boon, 7%), a classic Belgian beer fermented in the traditional way using wild yeasts which ferment out as lambic ales and then blending (up to three year) old and young lambics to produce oude geuze. It is for the adventurous palate and is not a taste that everyone acquires; when I tried it two years ago, I thought "No thank you!" - but this time I found it fascinating in its sour, musty, dry yet quenching taste. The rest of the crew stuck to safer options, including locally brewed Brasserie Le Fort (Omer Vander Ghinse, 8.5%), a red-brown caramel ale, Vedette Extra Blond (Duvel Moortgat, 5%) an uninspiring lager, Rodenbach Grand Cru (Palm, 6%) a characterful tanga oak-aged beer made from blending old with young ales, Liefmans Fruitesse (Duvel Moortgat, 4.2%), a light beer laced with fruit juices - "huff said!" At least the men in the group went out in style with a Tripel Karmeliet (Bosteels, 8%), creamy

classic tripel. And so to bed. The next day saw us pedalling our way to the city of Tournai, much of it easy riding alongside the canalised River Scheldte. We had now left the Flemish region and were in the French-speaking part of Belgium, known as Wallonia. Tried to locate the farm brewery of Cazeau near the village of Templeuve; failing that, we did come across a wonderful beer store stocking over 600 different ales - so purchased a selection of the Cazeau ales, including the wonderful Saison Cazeau (5%), a dry wheaty refreshingly light ale to which elderflowers were added during the fermentation. The more traditional Tournay (6.7%) was a solid golden ale, the Triple (9%) was a nice dry tasty strong ale and the Noire (7.6%) was a lovely roasty, coffee/licorice strong porter.

In Tournai, the gem of a traditional bar, Amis Reunis, was conveniently right opposite the Youth Hostel where we were staying. Beers sampled included Moinette Blonde (Dupont, 8.5%) a big hoppy blond, and Chimay Bleue (9%), a strong dark ale. From Tournai we tried to follow the RV6 cycle route, criss-crossing the Eurostar line (the trains would be in Brussels in 20 minutes whilst it would take us 20 hours!) At the village of Tourpes we sought out the Dupont Brewery where we purchased a selection of ales from their drive-through beer shop. Stopped at the next available



Wallonia



(Continued on page 16)

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ONE & ALE

15



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Real Ale Pub Guide

Fowey River Looe & Polperro
Real Ale Pub Guide

Truro & Surrounding Area
Real Ale Pub Guide

Bodmin, Lostwithiel & Surrounding Area
Real Ale Pub Guide

If you are able to survey any pubs in the Cornwall CAMRA area please contact Rod Davis
Pubs Officer
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16

ONE & ALE

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WHERE'S WALLONIA?

(Continued from page 13)

picnic bench and had a bread and cheese (from the Brewery) lunch and an impromptu beer tasting session (sorry Steve, no cards were filled in!). Beers



guzzled included the light, spicy Blanche de Hainaut (5%), the deliciously aromatic Saison Dupont (6.5%), Moinette Blonde again (8.5%), the tasty dry-hopped, slow-matured Bon Voeux (9.5%) and the Heligan-like Biere de Miel (8%). For some reason, cycling seemed to be much harder after lunch. Webbed into Mons, where the first and last shots in WWI were fired. Despite its location near the battle-lines, a surprising amount of the old centre still remains, including the Grand Place where we sampled a few more ales during the evening, including a nod to that famous Belgian detective in the form of Hercule Stout (Elszelose, 9%), a fully flavoured roasty dark beer which probably did no good for our "beetle grey cells". Other beers included the unexceptional St Martin Blonde (Brunehaut, 7%), Gaioloise Blonde (Bocq, 6.3%), no, not the cigarette, an ordinary Floreffe Blonde (Lefebvre, 6.3%), and the sweet but strong Montagnarde (Abbaye des Roos, 9%), the only abbey connected to this beer being the name. To be Continued

SO DID YOU PARTAKE IN 'MILD IN MAY', OR ENJOY A DROP OF CIDER?

I COULDN'T REALLY DECIDE...

... YOU KNOW ME - ALWAYS SITTING ON THE FENCE.

ALICE PAGE-ALICE

BUT AFTER A FEW PINTS OF MILD, AND THEN A FEW PINTS OF CIDER, I FELL OFF IT.

ALICE PAGE-ALICE

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ONE & ALE

17

DRAUGHT OR CRAFT? THE BLURRING OF DIFFERENCES BETWEEN DRAUGHT AND KEG BEERS

By Rod Davis - Pubs Officer, Cornwall Branch

This has been written in response to a request from the South-West Regional Director, after the question was raised at the South-West regional meeting in Taunton, 7 June 2014.

Members in Cornwall Branch have been expressing concerns to me of late that well-known and even loved draught real ales are starting to appear in keg-dispensing fonts, looking as though they are being served by gas pressure in the same way as adjacent products such as San Miguel or Carlsberg. Dark Star Hoghead is an example that has made appearances of late in a Falmouth pub - see picture left.

Our contention is that this serves only to confuse the average beer drinker, as opposed to the committed CAMRA member who might be in a better position to understand what may be going on, and therefore to take evasive action and avoid drinking something that might not conform to the definition of 'real ale'. This appears to have everything to do with the mushrooming popularity of the 'Key Keg', or some might wish to call it the 'Key cask' if it dispenses real ale, but the distinction over the bar will be lost to most customers, we contend. The landlord of the Falmouth pub in question has reported that this version of Hoghead is proving very popular, especially among the local student (and therefore younger) population, and indeed sells faster than the handpumped version which also appears from time to time.

We have done a little background research with local brewers who are going down this road. The Brewery Liaison Officer (BLO) of one such, and fairly new, Cornish brewery has come up with some interesting detail of what appears to be going on, at least with his brewery.

This brewer happily admits that he calls some of his products 'craft beer'. It turns out to be real ale that has had no finings added to it, put into Dolium or Keykeg plastic 30 litre kegs, and then dispensed under gas pressure on to the outside of the bag. It comes out cloudy and that allegedly enhances the flavour! Pictures of the Doliums are shown here. They are seemingly one way use only, i.e. checked away when the pub has emptied them. At least in practice so far, although the manufacturer claims they are recyclable. There is no venting, so the beer doesn't mature in the normal way as with soft spilling. It is purely a sealed one way container so not even helping the environment - unless you're building a raft maybe, and even that's debatable! The BLO says he would call it 'doudy beer in a bag'.

A telling sentence in a response by Magic Rock Brewery on their website to a questioner says: "From our point of view as a brewer, adding CO2 to a beer during dispense is a bad thing! We carbonate the beer to the level we desire then package the beer".

This also, from Dark Star's website: "Now you have more and more pubs with quest keg lines and the demand for the beers that springs forth from them. There are also now key kegs, one trip kegs that allow small breweries to keg fill, either under pressure ready carbonated, or exactly as we do now, to condition in cask (or keg). Word is, if you key keg condition, it's okay with CAMRA, as no extraneous CO2 comes into contact with the beer (don't quote me on that though)".

More detail appears on the KeyKeg website www.keykeg.com where they state:

(Continued on page 18)

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 roast flavored flavors 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 a month of '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 who brews Merry Maidens Mild all year round. This traditionally dark beer is a multi-award winning beer.

Pubs that promote mild drinking throughout May include the Blisland Inn, where Cornwall CAMRA hold their annual pilgrimage in May. The Front in Falmouth, also offers several interesting milds in its selection on the pumps 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.

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Clock & Key, Trispen 01872 279624
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Smugglers' Inn, St Erth Praze 01738 852280
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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

ONE & ALE

18

DRAUGHT OR CRAFT? Continued from Page 17

Innovations from our own R&D lab are the foundation of the KeyKeg system. The patented Bag-in-Ball principle is based on a specially developed laminated inner bag inside a high-tech PET container. This two-compartment system safeguards the quality and shelf life of the beverages in KeyKegs. Our kegs give beverages optimal protection from exposure to oxygen, and they are also never exposed to the propellant gas, which greatly extends their shelf life. It says, it continues: "As much as possible, the KeyKeg system takes into account the environment in which we and our customers live. The lightweight KeyKegs are recyclable. All the raw materials can be separated in just a few steps and used to make new KeyKegs. Important parts of KeyKegs are already being made from 100% recycled plastic. We're working on a world-wide closed cradle-to-cradle process in which the empty KeyKegs are the raw material for our new disposable kegs. The advantages for the environment go even further. The compact design means that KeyKegs have a 25-30% higher loading capacity than steel kegs. Fewer shipments are required, and empty kegs do not need to be returned. All in all, the savings on transport can run to 65%. This also lowers your CO2 emissions, and the option of dispensing using compressed air reduces CO2 emissions even more. Also you don't need harsh chemicals for intensive cleaning, as you do with steel kegs. The KeyKeg system is completely in line with many companies' sustainability objectives, but at a lower cost and without compromising product quality".

There is also a 'key cask' offered but opinion out there seems to be there is no difference at present although the idea of a semi-permeable membrane to admit oxygen to permit conditioning is one that is apparently being pursued in some quarters.

An additional complication will obviously have implications for CAMRA's Brewery Information System (BIS), and I can see confusion among BLOs arising as to what they are supposed to record on BIS where this applies to their brewery. It is that some brewers are now turning out 'craft ales' (whatever form they might be in) under a separate trading name. One Cornish example is the Firebrand Brewing Company (craft beer brewed how we like it!). See www.firebrandbrewing.co.uk. This turns out to be the regular Pen Point Brewery - but how are the ordinary membership (let alone Joe Public) supposed to know? I have come across a number of suspiciously-named 'breweries' with oddly-named, and sometimes American-sounding*, beers on offer recently, notably in the London area, so I suspect this is a rapidly growing trading device used by more familiar breweries, but nowhere is this made clear.

Whatever the truth of the matter, it seems from a simple internet search that there is huge confusion on the subject even within the CAMRA membership, but that we are being served unaperturbed but bright (or cloudy) beer which has had CO2 added to whatever level the brewery sees fit before being put into a bag which is then squeezed by gas at the point of dispense. And surely this is the point: that at the point of dispense, we as customers don't know exactly what we are getting any more. Does it matter? We think it does, especially as CAMRA is at pains to highlight 'misleading branding' as a crime to warrant exclusion from the Good Beer Guide. It looks as if CAMRA, by not voting at the 2013 AGM to condemn 'craft' as a term to cover real ale as well as the more questionable forms of beer, has allowed the stable door to swing wide open and permit room for the sort of dodgy practices rife in the 1960s and 70s potentially to flourish again, not to speak of the confusion that now almost certainly reigns among the beer drinking public. We would not be surprised if the likes of Molson Coors, say, are waiting in the wings to see how far CAMRA can be pushed by the micro-breweries before jumping in and reviving wholesale the bad old days of keg beer.

We feel that much more clarification is needed by CAMRA at the highest levels, before we see history repeating itself with the disappearance of the handpump and gravity-dispense (and cask conditioning) that saw the creation of CAMRA in the first place.

* For example, Cross Pacific Pale Ale, or Double Rye PA, both by Firebrand Brewery

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ONE & ALE

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GOOD BEER GUIDE PUB SELECTION

UK's Best Selling Beer & Pub Guide

The 2015 Good Beer Guide is available in all good bookshops 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 quality 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 have 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 pubs continually not just once or twice. NBSS works across the country not just in our branch area. If you are not yet a member of CAMRA your say won't be counted! See Page 22 to join, or online www.camra.org.uk.

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WESTVLETEREN LABELS?



Legendary Belgian Trappist beer Westvleteren may be forced to list ingredients on labels instead of bottle caps if EU legislation goes ahead.
The West Flemish brew, often voted the "best beer in the world" by experts, has come in unlabelled bottles since 1945, a simplicity that has become a mark of its authenticity and rarity. Currently Westvleteren's three beers – a Blonde, the darker 8 and internationally famous 12 brew – list their basic ingredients on the crown cap of bottles that are sold by Monks of Saint Sixtus Abbey on a restricted basis but that turn up illicitly in bars it is said.
But under EU legislation, the beer must also give the origin of ingredients meaning that a label will have to go on the bottle because there is not room on the cap.
"That's a whole level of new information. For the time being, we could get rid of all the required info on the crown cap. Not anymore, we must now paste on a label," said a brewery spokesman.

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Date of Birth (dd/mm/yyyy) _____

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01/15

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Deadline for Next Issue:
31 August 2015

BEER FESTIVALS

- 13 June Star Inn Vogue
10th Bash Out The Back
Charity Ale & Music Festival Marquee
Watermill Leant
- 19-21 June Beer & Music Festival in marquee
Merrymoor, Mawgan Porth
Wadebridge Beer Festival
Wadebridge Lions at
Wadebridge Vines see page 18
- 26-28 June Hole in the Wall, Bodmin
- 24-26 July Falcon Inn St Mawgan
Ale Festival in the beer garden
Fox & Hounds, Comford
Ale, Cider & Music Festival
- 25 July Great British Beer Festival
Olympia, London
- 11-15 August St Ives Brewery Beer Festival
Gudhal St Ives
- 21-23 August Bowgie Inn, West Pentire,
Crantock, Bank Holiday Beer Fest
- 28-31 August Mounds Bay Inn, Mullion
Bank Holiday Beer Festival
Bodmin & Wenford Railway
Steam & Ale Festival
Platform ticket required
- 4-6 September Union Inn, Saltash
5th Rotary Club Real Ale Festival
- 5-6 September Newquay Beer Festival
Hendra Holiday Park
On site camping available
- 25-27 September Preston Gate Inn, Poughill
Nr Bude beers on bar & in marquee
- 8-11 October Falmouth Beer Festival
Princess Pavilion, Melville Road
- 22-24 October Cornwall CAMRA
Celtic Beer Festival
St Austell Brewery
One day charity beer & music festival
in the brewery cellars
- 28 November

If you are a licensee of a pub or club and are intending to hold a beer festival this year please send details to the editor One & Ale so that your festival can be listed here in the next edition.

BRANCH DIARY

- Saturday 13 June Branch Meeting & Pub of the Year Presentation
Hole in the Wall, Bodmin
- Saturday 20 June Local Guide Launch Bodmin
Chapel-an-Gansbyden (Spoons)
- Saturday 27 June North Cornwall Crawl
Details and coach pick-up times *Doop Polman Social Secretary*
£5 deposit payable to Cornwall CAMRA
- Saturday 18 July Branch Social
Fowey Pub Crawl
Guided tour of the pubs of Fowey, Bodminick and Polraun
Details and coach pick-up times *Doop Polman Social Secretary*
£5 deposit payable to Cornwall CAMRA

Apologies for mistakes in the Spring issue—
Page 2 Brian & Sharon Wilkes were referred to as 'Horned';
Page 10 Author of 'A Marquee at Heaven' was 'Stevo' Trehearne
(not Mike Cross); See Page 10 for part II.

Great British Beer Festival 2015
Dates for the Diary
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Tue 11th-Sat 15th August 2015

August 2015

Tuesday 11th GBBF Trade Day

Wednesday 12th Try the champion beers

Thursday 13th Hot Day!

Friday 14th Night out with work at GBBF

Saturday 15th Pub Quiz at the festival

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SKINNER'S SPECIALITY ALES

'Complimenting Skinner's existing beers, our new speciality range gives our brewers the opportunity to experiment and brew different styles of beers with new exciting hops and malts. The ales we have chosen in the core speciality range have proved themselves extremely popular and much loved with many more exciting new beers to come.'

Steve Skinner



LUSHINGTONS ALC 4.2%
Once again our brewers have carefully selected a number of the most spectacular whole flower hops from the US including Bolita, Willamette and Citra, and using only Cornish pale malt have created another stunning zingy golden ale. Lushingtons is perfect for those who love new world style hoppy, truly pale ales, but at a session strength!

TO ORDER CONTACT
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VERY SPECIAL BEERS FOR THE DISCERNING ALE DRINKER!