



CAMPAIGN FOR REAL ALE

Issue No.21

ONE & ALE FREE

Campaign for Real Ale Cornwall Branch Newsletter SUMMER/AUTUMN 2013



Des & Caron Archer of Padstow Brewing Company



Dave Willmot of Granite Rock Brewery

FIVE NEW BREWERIES IN CORNWALL



Nick Sales of Black Flag Brewery

1000 CAMRA MEMBERS IN CORNWALL



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Editor's Comments

Our last edition came back from the printers just after the May Day Bank Holiday weekend, a bit later than I had initially envisaged, so apologies to those readers who noticed that some of the diary dates were a bit late. I hope you did not miss any events because of this. I must have been forgiven as at the Cornwall Branch of the Campaign for Real Ale annual general meeting on that Bank Holiday Saturday I was asked to continue in the office of Newsletter Editor. So here we are again desperately trying to meet printing deadlines.

You may have noticed of late that each edition title has changed. For instance the last issue was Spring/Summer and this one is Summer/Autumn. We thought this would give us more flexibility in the times of publication release. It has caused some confusion with the National Library. In case dear reader you were not aware, every publication of any kind is required to be sent to the National Library in Boston Spa. In reply to their letter requesting an alleged missing edition of One Ale I promised to add 'Issue Numbers' - hence this is edition number 21. Please don't ask for back copies as this is only a guestimate and is really a starting number for subsequent consecutive issues. May seemed to be packed with beer festivals and on the first weekend, as well as the AGM that was held in Skinner's Brewery (that is like a beer festival), very busy and very successful beer festivals were held at the Smugglers' Den (Ale & Pie) and the Driftwood Spas (Ale & Sausage). In addition the Mason's Arms in Bodmin also joined in on the pub beer festival front. The rest of May seemed to follow on with one beer festival after another.

The following weekend it was the turn of the Star Inn, Vogue who were hosting their 8th charity real ale & music festival. Saturday 8th June saw 12 bands in 12 hours with 24 real ales—all donated for charity and the bands played free too. Around £7,000 was raised for Cornwall Hospice Care and Curock School.

Saturday 15th June the branch held a meeting in the Ring O' Bells at St Issey that was well attended, many members taking advantage of the Western Greyhound bus branch to the meeting from the front door. Another weekend of beer festivals followed with the Watermill in Lelant and The Fort in Newquay providing the choice. I only managed the more local to me in Newquay as on the Saturday I accompanied Steve Barber of our branch to a national CAMRA seminar in Birmingham. This was to discuss Beer Scoring and methods of selecting pubs for entry in the Good Beer Guide. See elsewhere in this issue for discussions about this but, can I make a plea here for as many members as possible to submit their beer scores. Preferably on-line using <http://whatpub.com> site, or completion of score cards to Steve Barber NBSS Coordinator who will upload them for you, provided that you are a Cornwall Branch member. If you are a member of another branch and not submitting on-line you will need to submit your scores through your branch NBSS Coordinator.

Wednesday 3rd July there came a rare opportunity to be driven to a beer festival. This was at The Burtport in Aston, Cheshire where the previous week I had taken over 30 westcountry beers in the

Coastal Brewery van. Alan Hinde drove on the Wednesday and I was able to sample a few halves from the range of 175 different beers. Yes, that is a pub festival, albeit one that lasts all week.

July 5th-7th was another busy beer festival weekend with Wheel Dream near Helston and Falcon at St Mawgan pub festivals, while some of our members also ran a real ale bar at Padstow Steam & Vintage Vehicle Rally.

July 12-13th were the dates for Plymouth Beer Festival, held in Plymouth Pavilions. Over 100 real ales were on offer and I tasted a few on the Friday rather than staying over for the Saturday night's entertainment by Dr Feelgood. I'm showing my age when I admit to seeing the original line up of this band in the 1970s. Some of Dr Feelgood's line up have now passed on, but let's hope I can survive a few more beer festivals to be able to report to you. Don't forget to let me know where and when. See Page 23 for dates notified so far.

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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



May is also CAMRA's 'Make May a Mild Month' when the Cornwall Branch celebrate by travelling to the famous Blisland Inn on Bodmin Moor to consume a wide variety of mild ales from all over the country.



Not that many are produced by Cornwall's breweries so this is a rare opportunity for fans of 'the dark stuff'. My picture shows another rare fine day.



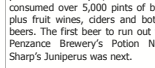
The Spring Bank Holiday Weekend saw another plethora of pub beer festivals; City Inn, Truro; Mounts Bay, Mullion; Gurnard's Head and Trelle Manor.



May 31st and 1st June saw the Cornwall Branch spring into action again down at St Ives in the Guldhall for the annual beer festival.



Festival organiser Gerry Willis reported that nearly 1,000 customers consumed over 5,000 pints of beer, plus fruit wines, ciders and bottled beers. The first beer to run out was Penzance Brewery's Potion No.9, Sharp's Juniperus was next.



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STAR INN CROWLAS PUB OF THE YEAR 2013

A visit to the Star Inn, Crowlas will never be disappointing and the Cornwall Branch is delighted to announce that this hostelry has been voted Pub of the Year for 2013. This is the third time that licensee Peter Elvin has accepted this award since taking over the former Ushers Brewery pub on December 9th 1999. Awards for his beers that are brewed in the buildings to the rear of the pub have also continued to adorn the walls. Four Penzance Brewery beers are normally immaculately kept on the hand pumps on the bar, together with two guest beers. 1836 guest beers have been served in the time that Mr Elvin has been in charge, with this number continuing to rise. Guest beers tend to be milds, stouts or porters, or golden beers over 5% abv. When the Cornwall Branch of the Campaign for Real Ale presented Peter Elvin with his award for instance the Penzance beers were Crowlas Bitter, Potion No.9, Britons and Scilly Stout, while the guest golden beer was Titanic Nine Tenths Below (5.9%). Potion No.9 tends to be the most popular of the regular beers. In addition, a wide range of foreign beers are also kept, including Czech lager and Belgian White beers on draught plus bottled fruit beers from Belgium too.



Cornwall CAMRA Chairman Norman Garlick (L) presents the 2013 Pub of the Year Award to Peter Elvin (R)

Situated in the centre of Crowlas right on the A30 trunk route to Penzance there is no problem finding this welcoming hostelry. There is a car park at the rear while the west-bound bus stop is precisely opposite. There is a pelican crossing to aid your access across this usually busy road, while east-bound the bus stop is just a short walk past the fish & chip shop and Spar store. I mention these as the pub does not supply meals. A long term refurbishment may one day include a catering kitchen but not in the foreseeable future. On days like when these pictures were taken you may like to enjoy the enclosed beer garden (yard) out the back, and maybe watch your beer being brewed.

The Star Inn went forward to be judged by other branches of CAMRA in the south west against each other's choice for their Pub of the Year.

The winner of the south west region was the Butterleigh Inn (Devon) that now goes forward to be judged nationally, eventually resulting in a choice of four pubs in the final CAMRA National Pub of the Year competition, usually announced in February the following year.

Last year the choice of Cornwall CAMRA was the 'Front in Falmouth', with the Tom Cobley in Spreyton going on to be south west champion, while the national winner was eventually decided to be the Baum in Rochdale.

AMBER ALERT

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

www.otterbrewery.com



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5 NEW BREWERIES IN CORNWALL

Since our last issue there have been developments on the brewery front in the Cornwall Campaign for Real Ale area.

The longest established was actually mentioned in the Spring/Summer issue. Padstow Brewing Company is now brewing in an industrial unit on the edge of Padstow. Brewing is currently undertaken by Caron Archer on a half barrel capacity plant, ably assisted by husband Des. The couple, who live in Padstow, used to be office workers in London and moved west via Cheltenham. After attending a brewing course run by award-winning brewer Dave Lang of Forge Brewery in Hartland, North Devon they enjoyed the experience so much they decided to take the plunge.

Beers produced so far include Padstow Pilot 4.0% abv an amber ale brewed with Maris Otter pale malt, a touch of darker malt and four different types of hops including English and long finish. Padstow Pale Ale 3.6% is a light golden ale, noticeably hopped with a good balanced bitterness. A wabck of US hops at steeping give an aromatic freshness to the beer.

Padstow IPA 4.8% is a traditionally golden pale ale with plenty of hops for bitterness as well as aroma. Padstow Pride 4.5% is an amber bitter with a balance between malt and hops and a smooth sweet finish due to the addition of honey. Tuckers Maris Otter barley malt is used in all of the brews and hops are selected from Goldings, Salea, Bobek, Cascade, WGV and Target. The half barrel plant will be replaced by a ten barrel gas-fired unit in October. Regular outlets for the beers have included Old Grammar School in Truro and Blisland Inn.

Contact telephone 01841 532169 or mobile 0783924312 email caron@padstowbrewing.co.uk
Black Flag Brewery was set up by brothers Ben and Nick Sales at the end of May in an industrial unit (40) at Goozhavers near Perranporth. The first brew was launched at the Royal Cornwall Show called Happy Ale to accompany the Cornwall energy saving specialists Happy Energy Enact on their stand. Brewer Nick (32) pictured on our

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front cover has since produced Naughty Pilchard 4.0% and Blonde 4.2% on the eight barrel capacity electric brew plant that was designed and installed by Dave Porter. Muntors malt and a selection of hops including Calypso, Cascade, Wacaton, Pearle, and other US and New Zealand hops are used. The Perranporth area have taken the beers so far with promising reactions from drinking customers, particularly in The Bolingey, where a full nine gallons went in 24 hours. Contact 01872 858004 blackflagbrewery@gmail.com

Granite Rock Brewery & Home Brew Supplies Ltd has been set up by Dave Willmot and partner Frances in Penryn using a 2½ barrel electric plant, much of which has been sourced second hand. After attending a three day brewing course at Sunderland University, brewing seriously got under way at the beginning of May and a golden ale called Summer Solstice, a best bitter and a rich dark porter have been produced. Unit 19 Kemick Road Industrial Estate TR10 9EP. Tel: 01326 379251 enquiries@graniterockbrewery.co.uk

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FIVE AWARDS FOR ST AUSTELL BEERS



A very proud smile on the face of St Austell Brewery's Head Brewer Roger Ryman as he receives no less than five CAMRA awards for his beers that were judged in the South West Regional Competition of

Champion Beer of Britain. Gold Award (Champion Beer) in the Golden Ale category went to Proper Job. Another Gold Award went to Proper Job in the Real Ale in a Bottle category. Bronze Award went to Black Prince in the Mild category. Bronze Award went to Tribute in the Best Bitter category. Bronze Award went to HSD in the Strong Bitter category. The awards ceremony took place on July 19th in the Hicks Bar (Visitor Centre) of the St Austell Brewery. Head Brewer Roger Ryman said: "Proper Job's ingredients of Cornish spring water, Cornish grown Mars Otter barley, Willametta, Chirouk and Cascade hops, make it a truly authentic IPA from Cornwall, hence the name Proper Job." Proper Job will go forward to compete for the title of Champion Beer of Britain 2013 in the Great British Beer Festival which is being held in London from August 13-17. The recipe for Proper Job was inspired by the 19th century British beers which were brewed with extra hops to keep them fresh on the long journey to India and other outreaches of the British Empire. Rod Davis, area co-ordinator for the CAMRA South West region, handed over the awards, saying: "I am delighted at the success Roger Ryman and his team have achieved in bringing these beers so far in the national competition, in which around 1,000 cask ale brewers are eligible to be entered. And as Cornwall is my home I am doubly delighted that a Cornish beer will be in competition on the national stage in August for the title of champion beer of Britain." Look for the results on line at camra.org.uk from August 13th.



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SÖRFESTIVÁL IN BUDAPEST

BY BOB & SONIA BUNCE



When thinking of beer festivals Budapest is not the first place that comes to mind. What a gem of an experience...

When searching the internet for a Beer festival in June, SÖRFESTIVÁL (Hungarian for Beer Festival) came up. Details showed a 4 day festival held in the grounds of Budapest castle. Armed with a couple cheap Ryan air tickets and a central Best Western hotel the trip was on.

The beer festival is set in the Buda castle, which dominates the skyline high above the river Danube, offering panoramic views of both Buda to the West and Pest to the East of the river. The festival grounds split in three distinct areas. A central courtyard named Oroszlános Court - bordered by the National Gallery, the Budapest History Museum, and the National Széchenyi Library, which held the main stage. The second area was an entrance courtyard and formal gardens named Hunyadi Court - this plaza gave place to the castle market in medieval times. The third a village style graded area named the Savoyai Terrace - the view is said to be the best from here within the Castle area.

A new festival only in its third year, expectation weren't too high. Opening times were tricky to say the least, the first feature to the day, advertised at 12:00 but eventually opening at 14:00. Queuing to pay for entrance was the second feature, luckily the Ryan air Etickets gave us a discounted 9 euro entrance fee for the 4 days rather than

the standard 20 Euros (Well worth the upgrade to priority boarding - thanks Ryan Air) these presented the ticket girls their first challenge of the day and 20 minutes later they worked out what they needed to give us, and that our 2 euros charge equalled about 500 HUF, which they managed to borrow from somewhere. We then proceeded through the festival gates, where challenge three presented itself. We needed to buy a card to credit our beer tokens, a great idea, in practice it meant a queue, limited instruction in English and a 1000 HUF deposit but 30 minutes later this was achieved. Next was the glass queue, now 14:40 the staff were still being trained on how to sell glasses... but yes another 1200 HUF and an almighty cheer echoed around the castle walls as we had bought the first festival glasses of 2013 SOR Festival and now all we needed was beer... the first being free with the entry ticket. There were around 80 Mini Bar Huts throughout the festival, staffed by brewers, beer distributors and food vendors from throughout Europe. Some dressed in traditional costume, all of whom took great pride in their products and ensured your glass had a good blast of water between samples. Well-known brands such as Carlsberg and Heineken took backstage alongside a multitude of magical fruit flavours, Weiss beers and powerful Belgian beers served in 200/400ml measured range from 300-400/400-500HUF averaging just below £2 a pint. Unfortunately no cask was available only keg beers. The British contingent was held up by Fullers with London pride, Somersby cider, Guinness and Stongbow, with a new Honey and Apple flavour cider. Flavoured beers were plentiful including Plum, Sour

(Continued on page 7)



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SÖRFESTIVÁL IN BUDAPEST

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Cherry, Banana, Strawberry, Elderflower and Ginger Beer, Dark chocolate and my favourite a 3% Blood Orange by Dreeher. The Belgium end was well supported by Belle-vue, Leffe, Hoegaarden, Floris Fraise (Strawberry wheat beer), Floris Kriek (Sour cherry wheat beer), Corsendonk Agnus, Corsendonk Pater, Cuvée des Trolls, La Trappe Dubbel all the way up to the mighty Delirium tremens (At 8.2% not for the faint hearted). There were a number of core lager brands offering both light and dark selections including Budvar, Staropramen, Paulaner and Bitburger. Dreeher Summer and Karpf Village offering light and refreshing summer session brews. It was also great to see a good couple of unfiltered keg beers Bitter Honey (Keszérű Méz) by Föti Craft Brewery and Stari Unfiltered Brew. For a full list check out <http://budavansorfesztival.hu/sorlista/> Soft drinks were available and of course the mighty Polinka. Polinka being the national spirit of Hungary, drunk as a shot available in over 100 flavours. Basically tasting of strong white alcohol with an essence ofblack cherry was the nicest I tried. We met up with a group of 3 guys who worked in a Soho restaurant, (who were from Hungary, Poland and Australia) that insisted in trying these between beers.

Food Stalls offered a variety of Hungarian fare, fried bread dish, thick German style sausages served with copious amounts of Dijon mustard and a multitude of stewed and grilled pork, chicken and vegetables served by the 100 grams @ 500HUF, making it rather expensive. On our second day we did resort to a lunch of cheese, bread and olives from the local supermarket, in a true beer festival

style. Large benches and bench seats filled the main square, making for a friendly atmosphere. Live music started around 19:00 daily, only an hour after the published 18:00 start. Hungarian bands, The Doors, Joe Cocker and ZZ Top tribute acts and even a Hungarian comedian featured. An interesting mix of 80's house music and live folk bands played throughout the day in the more relaxed village area. Bavarian village games got in full swing after the purchase of any Lasko product, enabling you to win bags, key rings and glasses. Sonia was most impressed by her new pride of joy, an "I am a Beer Girl" tote bag. If beer isn't your main craving Buda & Pest are both a worthy of a visit. Steeped in history, the architecture is amazing. The bars and restaurants are very reasonably priced; all the main attractions are within walking distance. The temperature in June was around 90°F, unusually warm for this time of year. The city felt safe, the people were very friendly and accommodating. If you're happy with doing it

Drinking it. Black Rock is well under way in a unit on a Falmouth industrial estate. The brewery kit will be delivered on the weekend at the end of July and beer is likely to be available in pubs by the time we have gone to press. Four beers have been developed so far in distinctive black glass 330ml size bottles, but it is evident from their web site that plastic casks have also been delivered. Beers are likely to be Pale Ale 5%, Amber Ale 5%, Porter 5% and IPA 5%. According to their web site, "Born out of wild weather and upon wane battered shores, Black Rock beer is made for adventure". Black Rock is the name of the rock in Carrick Roads at the entrance to Falmouth Harbour. Unit 6C, Empire Way, Tregonnig Industrial Estate, Falmouth, TR11 4SN hello@blackrockbrewing.com **Cornish Brewing Company** The fifth and final one (for now) appears to be setting up somewhere in or near St Austell. info@cornishbrewing.com is the only means of contact so far. We'll update you on all of Cornwall's breweries in the next issue of this magazine, or Facebook and Twitter.

Sonia & Bob Bunce



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KELTEK PLANS TO EXPAND PUB ESTATE

Stuart Heath (centre) toasts the future with Linda and Phil Aubrey licensees at the London Inn, Summercourt. Keltek Brewery of Redruth intends to expand its existing small estate of four pubs to twenty over the next ten years. Brewery owner Stuart Heath has already spent £1.6m buying and renovating three pubs from Punch—the Coppice Inn at Lanner, the Robartes Arms in Tilgan, and the Fox and Hounds in Scornier, while the London Inn at Summercourt was a private freehold sale. The Coppice Inn is run as a managed pub but the others are operated by tenants tied for beers and ciders. Keltek's own beers are supplied to them at market price and other beers are sold at a "very modest mark-up", said Heath, to cover the company's costs of buying them wholesale. Regarding expansion Heath said: "It's a 10-year plan. I guess that 20 pubs would be appropriate. It's manageable and affordable."

5 NEW BREWERIES IN CORNWALL

(Continued from page 4)

Commissioning of the **Black Rock Brewing** is well under way in a unit on a Falmouth industrial estate. The brewery kit will be delivered on the weekend at the end of July and beer is likely to be available in pubs by the time we have gone to press. Four beers have been developed so far in distinctive black glass 330ml size bottles, but it is evident from their web site that plastic casks have also been delivered. Beers are likely to be Pale Ale 5%, Amber Ale 5%, Porter 5% and IPA 5%. According to their web site, "Born out of wild weather and upon wane battered shores, Black Rock beer is made for adventure". Black Rock is the name of the rock in Carrick Roads at the entrance to Falmouth Harbour. Unit 6C, Empire Way, Tregonnig Industrial Estate, Falmouth, TR11 4SN hello@blackrockbrewing.com **Cornish Brewing Company** The fifth and final one (for now) appears to be setting up somewhere in or near St Austell. info@cornishbrewing.com is the only means of contact so far. We'll update you on all of Cornwall's breweries in the next issue of this magazine, or Facebook and Twitter.

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PUB NEWS

Bullers Arms, Marhamchurch

The saga continues while the only pub in the North Cornwall village of Marhamchurch, near Budle remains shut. Owner Stephen Rudman has offered to lease the Bullers to the local community for ten years on a discounted lease of £345,000 for the first five years. Local campaigners against plans to redevelop the site, retaining most of the original pub, insist it is a going concern as it is and should be left unaltered. They are currently working to list the pub as a Community Asset under the Localism Act. Mr Rudman, an inventor and designer who bought the pub seven years ago to set a friend up in business, claims the pub had been neglected and was not viable, though it could be, "in the right hands". His idea to redevelop the pub by converting the function suite into a five-bedroom house and building seven houses on the car park is an attempt to re-assure potential buyers of a fall-back position if the pub business proved unviable. The pub closed in October 2012 and Mr Rudman has been unable to find a buyer of the freehold since then. Two planning applications are still being held up by the authorities following objections from the group of local residents (and former users of the pub) known as the Marhamchurch Conservation Group (MCG). They want to see someone take on the pub and believe that if the pub is registered under the 2011 Act there may also be the opportunity to raise the funds to make a bid. Chris Jopling, a member of the MCG, said the estate agent valuation and their own were "miles apart", putting the figure closer to £650,000. "We might want to buy it at a realistic price, but the money is not there to buy it now—what we would like is for someone to take it over and put some effort into it," he added. "However, what we are hell-bent on doing is stopping it being developed." The campaign to 'Save the Bullers Arms' was raised in Parliament by local MP Dan Rogerson during a debate about beer tax in November last year.

Grenville Arms, Nanpean

The Pub is the Hub is proving to be true in the clay district village of Nanpean since Mark Phillips who runs the Grenville Arms opened a convenience store in part of the pub. Mr Phillips, who runs the pub with his partner Gillian Williams, has ploughed his own cash into setting up the shop after he found local residents were having to travel to Foxhole and St Dennis just to pick up a loaf of bread or a magazine following the closure of the village store. He received support from St Stephen-in-Bramell Parish Council and the Pub is the Hub scheme. Open between 6.30am and 7pm the shop stocks everything from tea to frozen foods and also employs two local people to assist. Mr Phillips (48) said: "People of Nanpean were struggling to reach the nearby villages to fulfil their shopping needs and now their burden is lessened. For us at the pub it is an exciting time and I hope that it will be a viable community venture." Plans are also taking shape to open a tearoom inside the pub too.

Salvors Arms, Newquay

As the hot weather continues some regular drinkers at Newquay's Salvors Arms on Fore Street have been left fuming. Management have banned punters from taking their drinks outside to the front of the pub unless they are eating food. There is an expansive decking area to the rear, but long time regulars and smokers prefer to take their drinks outside to the front. The street itself is of course an alcohol-free zone but the small area to the front of the Salvors is sufficient for drinkers too.

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KEEP CUTTING BEER TAX TO SAVE BRITISH PUBS



CAMRA officially launched new celebration material at a popular Parliamentary pub event on July 17 that thanked MPs and Ministers who made a difference by the scrapping of the beer duty escalator. The celebration, which took place in the Red Lion pub, attracted over 40 people including Ministers Sajid Javid, Brandon Lewis, Eric Pickles, and CAMRA directors who fought against what MP Andrew Griffiths claims was "the hated beer duty escalator". The beer tax campaign headed by CAMRA aimed to abolish the beer duty escalator which would push tax up by 2 percent. At this year's budget, the Chancellor axed the plans and announced a 1p cut in beer duty, the first time beer duty has been cut since 1959. Jackie Parker, a CAMRA Director, described the campaign as "a fight to save our great British pint". Campaigning included gaining 109,100 signatures to reach the necessary figure for a Parliamentary debate, and volunteers who joined at CAMRA's first mass lobby condemning the beer duty escalator. Jackie took the opportunity to thank the MPs "for the very positive way in which they engaged with and supported the campaign. "We should all be very proud of our collective achievement", she added. The efforts of those involved were also echoed by Chief Executive Mike Benner and MP Andrew Griffiths who stated that: "We should



not underestimate what we achieved in scrapping that beer duty escalator. We should pay thanks to organisations such as SIBA and the British Beer and Pub Association that worked so hard in delivering this." "We should thank all Members of Parliament across all sides of the house who worked together unified because they recognised the damage the beer duty escalator was having on pubs and brewers in their constituencies." Mike concluded that: "This is a win-win situation for everyone. We did it and we made a difference". The celebratory event which allowed MPs, Ministers, and members of CAMRA to enjoy their efforts to scrap the beer duty escalator also kick-started further plans ahead of next year's budget to ensure the government continue to support local pubs through freezing beer duty.



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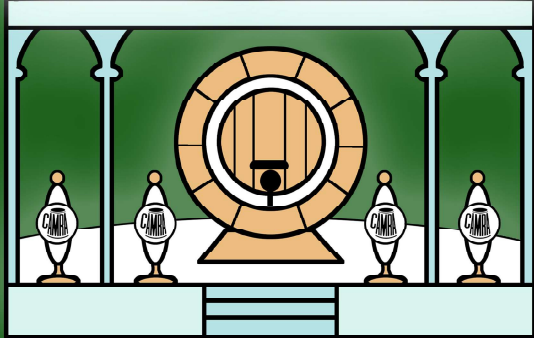
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CIDER NEWS

Family-run cider farm Healey's is set to launch a new, lower alcohol version of its flagship brand—Rattler. The 4% version will be showcased at Newquay's Boardmasters surf festival in August and thereafter the draught version will be available to pubs across the region and at Eden Project's Eden Sessions, with bottles coming in 2014.

Commercial director Joe Healey said: "We ran sampling at this year's Royal Cornwall Show in June and the feedback was incredibly positive."

A second farm has been acquired where fifty acres of land at Tregonny Farm will be given over to the planting of 8,000 cider apple trees.

This lower alcohol version follows the trend set by **Cornish Orchards** who launched their Pressgang Cider through Skinner's Brewery. The original strength cider is 'cut back' using pure spring water to achieve a more manageable 4.8%.

On 7th June the Duke-based cider manufacturer was purchased by London brewer and pub group **Fulter's** for a reported £3.8 million. **Cornish Orchards** founder Andy Atkinson continues to run the business from Westnorth Manor Farm where the lease from the Duchy of Cornwall is planned to be extended. He said: "I have nurtured and grown this business since arriving in 1992 and see this as the next stage of growth for **Cornish Orchards** and a wonderful opportunity to share our award winning ciders and soft drinks with customers further afield."

Cornwall CAMRA is awaiting confirmation if any of the above mentioned drinks are to be accepted as real ciders by the Apple offshoot of the Campaign for Real Ale.

We hope to bring you cider news more regularly in future editions.



SHARP'S
ROCK • CORNWALL

**JOIN US
IN TRYING TO RAISE
£10,000
FOR THE CORNWALL
AIR AMBULANCE TRUST**



Sharp's Brewery from Rock, North Cornwall has partnered with the Cornwall Air Ambulance Trust with the aim of raising £10,000 for the charity this year. Sharp's Brewery will donate 5p from the sale of each pint of Sharp's Own, Special and Cornish Coaster in the county.

Steve Smith, Fundraising Manager of Cornwall Air Ambulance Trust
"We are delighted that Sharp's is supporting us with such an generous donation. Our helicopter is one of the busiest in the UK and without central government funding we are reliant upon the support of local businesses and their customers to help keep us flying."

Simon Hollings, General Manager of Sharp's Brewery
"Cornwall Air Ambulance plays a vital role in our community. Sharp's at Rock is proud to be the first to support the charity and hopefully this promotion will raise awareness of the services it provides across Cornwall."

"Cornish Coaster, Sharp's Own and Special were originally brewed by 1812 Sharp for the brewery's launch in 1899 and are all exceptional, award winning beers. So next time you're at the bar why not join us in trying to raise £10,000 for the Air Ambulance!"

"Real ale is a huge part of Cornwall's food and drink culture so it's great that such an iconic Cornish brand is 'on board' with helping us to raise money in Cornwall. Look out for the pump clip attachments in your local pub and please drink responsibly!"



www.cornwallairambulance.org

www.sharpsbrewery.co.uk



14

ONE & ALE

FILL IN THIS FORM AND JOIN 1,000 MEMBERS IN CORNWALL



Join CAMRA Today

Complete the Direct Debit form opposite 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 or call 01927 882201. All forms should be addressed to Membership Department, CAMRA, 270a Hinkley Road, 16th Floor, A1 4JL

Your Details

Name: _____ Direct Debit: Yes No
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 Title: _____ Surname: _____ Date: _____
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ONE & ALE

15



**CORNWALL CAMRA
FALMOUTH BEER FESTIVAL
25TH & 26TH OCTOBER 2013
SETTING UP & STAFFING FORM**

The Branch beer festival committee would appreciate your support during the period of the festival. This can either be through assisting in festival set-up, staffing during or a combination of both. If willing to co-operate and to assist with staff rota, please complete and return the form. Please note that you may be asked to help out in another area if needed.

PLEASE NOTE: For Health & Safety reasons you must wear proper shoes or trainers behind the bar. Flip flops and flimsy sandals are NOT ALLOWED.

Please indicate task preference, along with period(s) of availability for each day. Note receipt of submitted form will not receive formal acknowledgement. However, upon arrival you will be fully informed of staffing duties. In addition those setting up volunteers will be advised of specific times to report.

In conclusion, we look forward to seeing you at the festival and can guarantee that you will enjoy yourself whether you decide to help or not.

FESTIVAL SETTING UP: - Stillage erection, cask racking, cooling installation, hall decoration, Close down etc. (Circle period available)

Sunday 20th October - Help Load at Lock up and unload at Falmouth
 Monday 21st October - From 10.00 Tuesday 22nd October - From 10.00
 Wednesday 23rd October - From 10.00 Thursday 24th October - From 10.00
 Sunday 27th October - Close down

FESTIVAL STAFFING: - Circle preferred tasks and periods when available.

| Tasks: | BAR (SERVING) | ENTRY GAMES | MEMBERSHIP |
|-----------------------------------|-------------------|------------------|------------------------------------|
| Time Periods: | CLOTHING | TOKENS / GENERAL | |
| Thursday 24 th October | | | 7.00 - 11.00 p.m. |
| Friday 25 th October | 10.30 - 2.00 p.m. | 1.30 - 4.30 p.m. | 4.00 - 7.30 p.m. 7.00 - 11.00 p.m. |
| Saturday 26 th October | 10.30 - 2.00 p.m. | 1.30 - 4.30 p.m. | 4.00 - 7.30 p.m. 7.00 - 11.00 p.m. |

NAME: _____
 ADDRESS: _____ POST CODE: _____
 Telephone No: _____ Email: _____
 CAMRA Membership Number: _____

Please assist us by informing us of the Size of Staff T-Shirt required: S - M - L - XL - XXL
 Please note: If you would like to upgrade to a polo at a cost of £5.00, please state on form, you will not be able to obtain an upgrade unless stated on this form and pay when you arrive at the festival.
 Upgrade required YES / NO

Gerry Wills
 19 Polstain Crescent, Threemilestone, Truro, Cornwall. TR3 6DZ
 Telephone: 01872 278754 / Mob: 07774 169659 Email: gerryvandjanwills@btinternet.com

Due to transport distances and timetables it is often necessary for volunteer staff to stay overnight in Falmouth. Cornwall CAMRA is willing to contribute towards these costs, provided a specified minimum number of hours are worked at the festival. Accommodation will be booked by Cornwall CAMRA and volunteers who apply for this assistance will be required to pay their contribution during the festival. Cancellation of room booked must be two weeks in advance of the festival or the full amount will have to be paid.
 Please contact Jan Wills on the numbers or e-mail as above as soon as possible if you wish to take up this offer.



16

ONE & ALE

BREWERY PROFILE: 2. ATLANTIC BREWERY
Bob & Sonia Bunce, Brewery Liaison Officers

The Atlantic Brewery was established in 2005 specialising in brewing ales suitable for vegetarians and vegans.

Atlantic Brewery's home is at Treisaac Farm, an 18th century farmhouse situated just a few miles from the beautiful North Cornish coast near Newquay and the spectacular Atlantic Ocean. After many years of research and development the brewery officially established in January 2005 as a pilot brewery refining the recipes and perfecting the art of brewing organic ale. Early successes led to starting full commercial production in November 2005 with a specifically designed brewery.

Each brew begins with pure Cornish water drawn fresh from their onsite spring which is non-Burtonised and uses organic barley and wheat malts produced by Warmister Malting's Warmister Maltings in Wiltshire, Britain's oldest working floor maltings. Their hand crafted malts use the same tools and methods employed over 100 years ago, and are made from Maris Otter barley, widely acknowledged as producing the finest brewing malt in the world.

Then the home grown Cornish Hops are added. Some said it couldn't be done in Cornwall, Atlantic Brewery has managed to grow its own hop trials and this has proved a great success. This may be due to the clean air

breeding in off the Atlantic or the mild maritime climate and long growing season. The old field at the Brewery achieving the Soil Association's full organic certification in February 2006, and in 2007 Atlantic Brewery started to brew using their own organic Fuggles and First Gold hops, adding their own unique character to the beers.

The beers are all handmade, packaged and packaged completely on site. Including casting the home grown hops, special malt roasting, also growing ginger and chilli for inclusion in some of the brews. So with spring water, home grown organic hops, the finest Malts and a traditional English ale yeast being the only other ingredients in our beers, what should you expect? Firstly and importantly the beers are not filtered, pasteurised or fine filtered most breweries. Keg Beers like those lagers and cream flow beers are filtered before going in to the keg. The beauty of cask beer (Real Ale) is the live yeast in a barrel of beer that adds so much to the taste and final quality of the ale, through secondary fermentation. Once that beautiful barrel arrives at the local pub and is tapped and vented, it is left for a period of time to drop bright. This sees the yeast and fermentation sediment falling to the bottom of the barrel leaving the beer clear and bright, ready for delivery to the thirsty punter. To speed up this process the majority of brews add isinglass finings, made from the dried swim bladders of certain fish, originally exclusively sturgeon, more recently cod. The finings flocculate the live yeast in the beer to a jelly-like mass, which settles to the bottom of the cask. Some brewers would argue finings reduces beer shelf life, that it removes all of the particles floating in the beer along with the yeast, which if left enhances the taste and smell. If left undisturbed, beer will clear naturally, being suitable for Vegetarians and vegans without compromise.

How many times have you been in a cask ale pub and seen a punter hold a glass up to his eye, see it's a touch cloudy, and return in to the barman dictating "that beers off", before even tasting it? A lot of people expect beer to be 100% clear, if it is meant to be cloudy and tastes good, then who cares what it looks like? Belgian and German wheat beers (Whit and Weisse respectively) have now penetrated the UK markets. With beers such as Hoegaarden and Erdinger, you would think that times may be changing. However, the fact remains we aren't yet used to cloudy beer in this country.

This fact saw Atlantic brewery initially start with their range of bottle conditioned ales. The bottles can sit in your fridge clearing naturally without the pressure of the pub's valuable cellar space. The occasional cask found its way out to brave local licensees and beer festivals that were ready to challenge the norm, and could give the beer the consideration it needed.

2012 saw Atlantic's transition into major cask production with the development of rod and float dispense, an upright dispense that has a flexible pipe with a floating filter attached that draws the beer from near the top of the cask. This removes that need to wait 4 days for a beer to clear, not saying the beer will be 100% bright, the body of the mat has not been stripped out and may still be visible. This gives the ultimate compromise between un-fined ale and beer clarity. The staff at our local Wetherspoons's, the Towan Blystra of Newquay, take pride in this local ale saying it is meant to be that way because it tastes better, it's a simple but effective way of setting expectations - If all pubs would give it a go, customers would get a tastier, more natural beer. Still thinking you're not sure about un-fined ale because it may be slightly cloudy, why not try Atlantic Blue, the black beer and tell me it tastes bad.

Now to the most important thing of all the BEER. There are nine core brews including 4 food-matched Dining Ales developed with Michelin chef Nathan Outlaw under the title of Discovery Ales. Discovery east-ly now a regional placing at the Sainsbury regional Great British Beer Hunt so you will see on the shelves at Sainsbury from July.



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

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TR16 4AY

(Continued on page 17)



BREWERY PROFILE ATLANTIC BREWERY

(Continued from page 16)



Atlantic Ale - 4.0% - A pale amber ale, with good body, sweet malt and hints of vanilla. Well hopped yet balanced, including Cornish Fuggles...

Atlantic Blue - 4.8% - Rich dark ruby ale, a modern porter. This beer is all about malt. The fusion of five different malts floods the palate with aromas of roast coffee and dark chocolate...

Atlantic Red - 5.0% - Full-bodied premium ale packed with malt and hops. The red colour comes from the inclusion of crystal malt. Also, some of its natural sugars do not ferment out...



Atlantic Fistral - 5.2% - A strong smooth and dry premium beer, light in colour, full in flavour. Brewed using only extra pale and wheat malt...

Discovery Southerly - 5.5% - Smooth Blonde Ale with elderflower & lemon. AROMA - floral and citrus zests. PALATE - light hops, sweet malt with lemon and elderflower...



Discovery Westery - 5.5% - Red Celtic Ale with cinnamon & orange. AROMA - orange, melon and honey. PALATE - full-bodied malt, sweet nut with cinnamon and orange...

Discovery Northerly - 5.5% - Rich Cornish Porter with blackcurrant & molasses. AROMA - ripe blackcurrants and black cherries with hints of dark chocolate...

PAUL & ELLIE PITT WELCOME YOU TO

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Clock & Key, Trispen 01872 279625 Enjoy fine traditional food served in this centuries-old inn at the heart of the village

Smugglers' Inn, St Erth Praze 01738 850280 Impassioned historic rural inn, famous for jazz. Exceptionally fine cuisine in a traditional setting

Kings Arms, Penryn 01328 372336 An historic old coaching inn at the centre of the town

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



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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...

BREWERY PROFILE ATLANTIC BREWERY

(Continued from page 17)

boar. It also complements blue cheese exceptionally well, especially Cornish Blue. Discovery Easterly - 5.5% - Golden Pale Ale with lime, chilli & ginger. AROMA - lime and ginger. PALATE - sweet malt with ginger overtones...

Places I have found these gems on Tap. Smugglers Den - Cubert Phoenix - Watergate Bay Falcon - St Mawgan Towan Blistra & Cribbar - Newquay

If you haven't seen these brews before be sure to ask your local Landlord and Landladies to take the plunge, alternatively check out the website to see where the bottles can be purchased...

www.atlanticbrewery.com 01637 880326 contact@atlanticbrewery.com



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AT ST ERME COMMUNITY CENTRE FRIDAY 23rd-SUNDAY 25th AUGUST FRIDAY 5pm-12:30am SATURDAY 11am-12:30am SUNDAY 11am UNTIL 10:30pm

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MORE CALLS FOR PUBCO REFORM



The campaign for pubco reform is in full swing and needs your support. The Government consultation has closed with a response expected later this year but we need to keep the momentum going by reaching your MPs and spreading the word among pub goers...

New data shows 60% of pubco licensees earn less than £10,000 a year. The Campaign for Real Ale presented evidence to MPs revealing that the majority of pubco licensees tied to the big pub companies earn less than the minimum wage...

The other end of the earnings scale also shows a stark difference in earnings, with just one in a hundred tied pub licensees earning over £45,000, as opposed to one in five who run free of tie pubs. Mike Benner, CAMRA's Chief Executive said: "These new figures reveal the shocking truth that many licensees tied to the big pub companies are struggling to survive due to unfair business deals verging on outright exploitation..."

"The Government should be congratulated for recognising the need to call time on the abuses of the big pub companies. Our message is that they must push forward plans for an independent adjudicator and code of practice without delay." "The big pub companies are contributing to the destruction of Britain's pubs by failing to support their licensees with competitive wholesale beer prices and rents. Every pub failure is a disaster for the individuals involved as well as for the local community built around that pub. In contrast, pub companies can profit from pub failures by retaining licensees' deposits, premiums and even selling the pub off to property developers..."



GOOD BEER GUIDE PUB SELECTION

Have you wondered how CAMRA selects pubs for the annual Good Beer Guide? 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 beer quality information through CAMRA's National Beer Scoring System (NBSS) in which members are asked to contribute scores for pubs throughout the year. It is easy to score your pubs in NBSS. Log in to CAMRA's online pub guide, WhatPub (http://whatpub.com), using your membership number and the same password that you use to enter the CAMRA national website...

A version of WhatPub optimised for use on a smart phone is due to be launched in August and a downloadable app will appear later, so you can score your beer in the pub while you drink it!

If you don't have online access at all, then ask your NBSS Coordinator at a branch meeting for paper forms and we will enter your scores for you.

Having collected thousands of beer scores over the year, we generate a report in January giving the average, best and worst scores for each pub and a confidence factor based on the number of scores received. The Branch Committee uses these 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...



To make this work better, we need many more members to enter 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 in 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. If you are not a member but would like your opinions of beer quality in pubs to count, then join CAMRA!

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SHANTY TIME IN FALMOUTH

BY ANN BURNETT

On Friday 14 June I heard that there was a beer festival on in the courtyard of Hand Beer Bar in High Street, Falmouth. Word gets around on a Friday in Falmouth! The reports of the festival were very good so I decided to investigate. The courtyard is tucked away on the left as you go up High Street and reminds me of some of the courtyards in Bath.

SHANTY BEER FEST

14th - 16th JUNE
 HAND BEER BAR, High Street, Falmouth, Cornwall, TR9 2BY
 OPEN 10am - 10pm



The beers were set up on an outside bar and were a good range of out of county beers - three breweries from Yorkshire amongst those being represented.

I decided to start with an Ilkley Brewery Joshua Jane at 3.7% ABV. Being someone who only drinks beers from 4.5 upwards this was an error on my part. I am sure the beer is very nice but it was a bit 'thin' for my taste. Ilkley redeemed itself though with a half of The Mayan at 6.5% ABV - aptly described on the internet as 'an extraordinary stout, velvety smooth, bitterweet, with a subtle smoky fire in its belly. The time has come to put yourself to the ultimate test; dare you take on... The Mayan?' I did and have to agree that it did have a fiery kick. I loved it!



As I was sitting calmly drinking my beer and enjoying the quiet ambience in the courtyard, it started to rain. I moved under the nearby archway beside the bar and continued to drink. Suddenly there was hurried movement with staff coming out of the bar bringing a large cardboard box into the courtyard and moving all the benches, tables and seating. I was able to gain a bench to sit on and appropriately placed it to watch all this frenzy of activity.

CROWN BEER FESTIVAL

More than 12 real ales from Cornwall and the UK

Friday, August 30 - Sunday, September 1

Beer tasting and information sessions
 Patio barbecue
 Live music

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 www.thecrownpenzance.co.uk



The box contained the poles and sheeting for a large gazebo. As all of you who go camping will know it is traditional to strategically place oneself in eye view of the person who has a new tent, to watch them put it up with all the attendant and embarrassing mistakes which usually happens in this situation. Well, it just had to be done! Arrange the bench with a good view and buy another beer to enjoy the show! Bets were also being taken as to the time it would take them to put up the gazebo ranging from 30 minutes to 3 hours (that was a bit unkind I feel)



The Gazebo is up!
 The two men got out the instructions and actually followed them, working quickly to avoid the rain. They worked logically and soon had the frame laid out but this did involve moving everything including the plant pots to set up the structure. When they decided to move the bar (even (Continued on page 22))



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| 1/4 PAGE | £50.00 | £180.00 |
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Advertising Co-ordinator
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Email: christopher_r_mason@yahoo.co.uk

VOLUNTEERS NEEDED FOR FALMOUTH BEER FESTIVAL 2013

Setting up will commence on Monday 21st October and take-down on Sunday 27th. The festival opens at 11am on Friday 25th & Saturday 26th. Volunteers are required for staffing the festival while open and during the setting up and taking down sessions too. If interested please contact Gerry Wills at the address below or complete the staff application form on page 15 and send in before the end of August.

As well as working with a happy band of volunteers you will be entitled to a festival glass, staff T-shirt and the odd free taster from time to time. If you can commit your help for sufficient hours Cornwall CAMRA will be able to arrange a discount on your accommodation in Falmouth should this be required. Cornwall CAMRA block books some hotels in the area and you will often need to share a room to take advantage of this offer. Only pre-arranged accommodation can be included in this offer.
 Contact Gerry Wills 01872 278754 gerrydanwills@btinternet.com



BRANCH CONTACTS

Chairman Norman Garlick 07854 853254
 chairman@cornwallcamra.org.uk
 Deputy Chairman/Festivals Organizer
 Gerry Wills 01872 278754
 Secretary Jan Wills 01872 278754
 secretary@cornwallcamra.org.uk
 Treasurer Clive O'Connor 01726 812803
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 christopher_r_mason@yahoo.co.uk
 Social Secretary Douglas Polman 01736 763457
 douglpolman@btinternet.com
 Pubs Officer Rod Davis 01209 861135
 pubs officer@cornwallcamra.org.uk

BRANCH DIARY

Brewery trips were organised for both Crown, Penzance and Sharp's, Rock, but have had to be postponed for the time being until suitable alternative dates can be re-arranged. If you would like to attend either of these Cornwall CAMRA events, and have not already paid your deposit with Social Secretary Doug Polman, please contact him to make the necessary arrangements. Doug's contact details are given below.

The branch normally takes a summer recess with no meetings organised. There is usually a social or pub crawl in August, but as we go to press there are no details available. Branch members on e-mail will be contacted and invited to attend.
 The Bodmin & Wenford Steam and Ale festival takes place on Bodmin General station platform in September and there is no meeting in October due to time required for Falmouth Beer Festival. Next branch meeting is:
 Saturday 9 November Branch Meeting & Social (TBC)
 12:00 for 12:30 Chain Locker, Falmouth
 Saturday 7 December Branch Pre-Christmas Social
 12:00 for 12:30 Star Inn, Vogue, St Day

BEER FESTIVALS

- 13-17 August Great British Beer Festival Olympia, London
- 21st August Beerwolf Full Moon Beer Festival, Falmouth
- 23-26 August Bowgie Inn, Crantock Bank Holiday Beer Fest. St Erme Community Centre, Trispen, Furo Bank Holiday Beer Fest Crown Inn, Penzance
- 30 August-1 Sept Bodmin Steam & Ale Festival, Bodmin General Station Platform
- 7-8 September Minehead Beer Festival on station platform of the West Somerset Railway
- 20-21 September Newquay Beer Festival Hendra Holiday Park
- 25-26 October Falmouth Beer Festival Princess Pavilion
- 8-10 November Masons Arms, Bodmin Remembrance Festival
- 8-9 November Watermill, Lelant

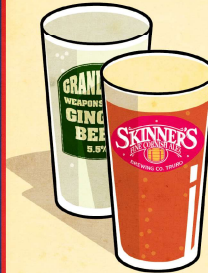
Enter in your diary now. Volunteer staff are required now
 Contact Gerry Wills



SHANTY TIME IN FALMOUTH

(Continued from page 21)

The 'Front



Serving

- 3 x Skinnners ales
- Up to 5 x guest ales
- Real ciders
- Grandin's Weapons Grade Ginger Beer 5.5%

Also available:

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

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Custom House Quay
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 Cornwall
 TR11 5JT

If only temporarily) that was the time to act quickly and buy another beer before the opportunity was lost! I also managed to glance at the instructions to see if it was a gazebo from Ikea and as such may have the most critical piece missing, to be discovered at the most critical time. Unable to tell but I hoped not, you can note from that I have put together flat packed furniture with missing pieces! More staff appeared to help and the team work ensured that the gazebo slowly rose from the ground. The canopy was soon tied to the structure and as one of the team was drilling the paving to secure the legs of the gazebo it was suggested that using two casks filled with water and strung across the structure would weigh it down well. This suggestion was not taken up but I am sure by Friday night there would have been plenty of empty casks available for this purpose. There was great fun and a good sense of teamwork in putting up the gazebo which provided pure entertainment as beer was sipped! I popped my head inside the bar as I was leaving and the small interior has a friendly cosy atmosphere. There was a wide range of craft beers on the pumps including a sour beer from The Wild Beer Company in Somerset which I tasted. The bar staff really knew their beers and were keen to discuss them, so definitely worth another visit to see what craft beer is all about I think. The feeling of team work, the ambience in the bar and knowledge of the bar staff together with some great beers made the Hand feel like a place I would definitely like to go back to. I hope to visit next time I have another Friday in Falmouth.

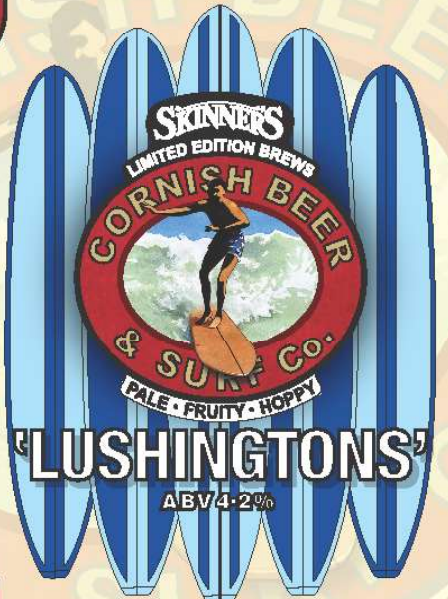


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